



## CASE STUDY

## GREASEPAK

# Aanval is de beste verdediging!

**[The best defense is a good offence!]: How GreasePak transformed grease management at Starbucks Schiphol Airport**

Schiphol Amsterdam is an airport of firsts. It was the first airport to house a library, the first airport to create an indoor green 'park' for travellers and the first place in the Netherlands to have a publicly accessible Starbucks – which now, itself, is leading the way in Schiphol with the installation of **GreasePak's** proven and hygienic grease management system!



Schiphol Amsterdam is a rather remarkable airport. It is one of the world's most low-lying airports, situated over four metres below sea level at the bottom of a former lake; it is also one of the oldest, having existed in the same location for over 100 years; and the most popular, with 68.5 million passengers passing through its single terminal building in 2017, securing its position as Europe's 3rd busiest airport (and 11th in the World).

To help accommodate its vast number of visitors, Schiphol has 107 catering facilities on offer, including 8 Starbucks coffee shops. One of these is located in the main arrivals – near to the railway entrance and close to the shops – and is an attractive destination for both travellers and non-travellers alike. Serving a range of hot beverages, hot breakfast options, baguettes, cookies and cakes, the branch not only has responsibility for satisfying the cravings of thousands of customers, but also for limiting potential damage to the drainage system caused by the enormous amount of Fat, Oil and Grease (FOG) that it deposits as a result.

The way Schiphol is built makes it particularly difficult to catch FOG. Amsterdam's topography and high water table mean that wastewater from the airport is transported through pressure

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Pieter de Graaff, founder of [vetafscheiders.nl](http://vetafscheiders.nl)

drainage, as gravity alone cannot do the job, and any fat that is not treated before it flows into the sewer can jeopardize its functioning. FOG in liquid form may not appear to be harmful but when disposed of into the drainage system it can mix

with food and other sanitary waste, congeal and harden in the pipe. Over time this grows, reduces drainage capacity and can lead to enormous blockages. With its large number of catering facilities densely packed under one roof, the airport risks discharging a large amount of fat into its shared network, unless necessary precautions are taken.

Like all restaurants and commercial kitchens in the Netherlands, concessions within Schiphol are required to have a fat separator (or grease trap), to prevent clogging and deterioration of the sewer system. Unlike traditional venues, however, they face extreme limitations in storage, kitchen and preparation space. Starbucks Schiphol opted for two 'smaller' interceptors in its kitchen in order to prevent FOG going down the drain.



**“Starbucks staff have been extremely happy since the installation of GreasePak two years ago – they have never looked back! The grease traps only require cleaning every two months now, not weekly like before, and this is much more manageable for staff and their busy operation. The lightweight, easily replaceable boxes are straightforward to use and perfectly compact for an airport concession with such limited kitchen space.”**

Pieter de Graaff, founder of vetafscheid.nl



Pieter de Graaff, founder of vetafscheid.nl [which translates as 'fatseparators.nl'] the leading company in Holland for installing fat separators and with 25 years of experience, explains, “when I first visited Starbucks Schiphol in 2017 they had two grease traps in place, which captured the grease well enough, but caused great inconvenience for staff. They needed to be emptied once a week and maintenance was a big concern. Nothing is worse than having to pay to have the grease trap drained or having to tolerate the foul odour that comes from a full grease trap. I suggested they try **GreasePak** as a solution to work alongside their traps, and to help improve their cleaning situation.”

**GreasePak**, by British manufacturer Mechline, is a powerful bioremediation dosing system, which uses a blend of specially selected microorganisms that have been chosen for their ability to degrade fats, oils and grease in low oxygen conditions and varying pH's. The powerful, yet environmentally friendly Multi Strain Grease Degradator (MSGD) fluid consists of over 500 million bacteria per gram to permanently breakdown FOG into irreversible simpler compounds, so they cannot reform later down the line. Used in conjunction with a grease trap, the **GreasePak** fluid breaks down the 'trapped' FOG, which results in the trap needing emptying a lot less often.

Two **GreasePak**'s were installed in Starbucks Schiphol in 2017, one to work with each trap. The fluid delivery tubes were connected so that they dosed directly into the grease traps.

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**GreasePak** is an environmentally friendly, trouble-free solution that is discreet, easy to clean and helps prevent drains, and grease traps, from smelling. Refills are easy to store and change and with few working parts **GreasePak** is very easy to install and operate, not least because it is powered by a long-life battery which lasts up to 2 years or more, and therefore requires no expensive mains/230v electrical supply to be installed. A built-in alarm system also reminds operators when they need to change the bio-fluid box, prompting timely and efficient maintenance. When used to dose into a grease trap, the trap requires emptying far less often, which reduces the frequency of expensive maintenance engineers visiting the kitchen, and the associated hygiene risks.

Standalone grease traps that are not emptied and cleaned as often as necessary, or that reach their maximum capacity regularly, can compromise hygiene and safety in the foodservice operation. Unmaintained traps are at risk of becoming internal septic tanks, which can result in problems with odours and infestation, and full capacity traps that are emptied often, need to be opened often, which inadvertently increases potential exposure to their hazardous contents.

Utilising **GreasePak** in conjunction with traps not only means that FOG is safely broken down within the interceptor units, but also that the frequency of the servicing/cleaning needed is reduced. This in turn lessens the need to open the traps and reduces the accompanying hygiene hazards. Furthermore, the beneficial bacteria-rich MSGD fluid gives the additional benefit of helping to keep the wider kitchen drainage pipework free of blockages and smells, and can even help in maintaining free-flowing sewers.

For a site like Schiphol, where space restrictions prevent the use of large traps and logistic difficulties make regular draining



challenging, **GreasePak** is the perfect solution to compliment obligatory grease traps – and word is spreading! Schiphol's latest concession, an ice cream parlour, has now incorporated **GreasePak** into its design from the start, to help ensure that they too can keep drains clear of FOG and kitchen operations free from unnecessary disturbances and associated hygiene hazards. In fact, the **GreasePak** in this case forms part of Mechline's ground-breaking (or FOG-busting!), innovative new FOG Intercept and Treatment (F.I.T.) system called **BioCeptor**, which is purpose built not only to maximise the beneficial effects of the **GreasePak** bio-fluid, but also to make the much less frequently required trap emptying (typically the removal of solid food waste particles that can also end up in the interceptor) far easier, quicker, and a whole lot less smelly and less unpleasant!

Together, Vetafscheiders.nl and Mechline are helping Schiphol airport, with its huge number of food and beverage outlets, fly high! To find out how **GreasePak**, or Mechline's new combined technology approach to grease management, **BioCeptor**, can help you, visit:

**[www.mechline-environmental.com](http://www.mechline-environmental.com)**