

MAJOR FAST FOOD RESTAURANT CHAIN SOLVES GREASE TRAP PROBLEMS

Grease Trap Fat, Oil and Grease Reduction using MICROCAT®-DNTRF QM Case Study 64

SUBJECT

Fat, oil and grease (FOG) and odor reductions in grease traps at fast food restaurants.

PRODUCT APPLIED

MicroCat-DNTRF Drain and Trap Bioformula



Grease Trap Description

GREASE TRAPS: Capacity: **SIZES RANGE FROM 100 LITER TO 11 m³**

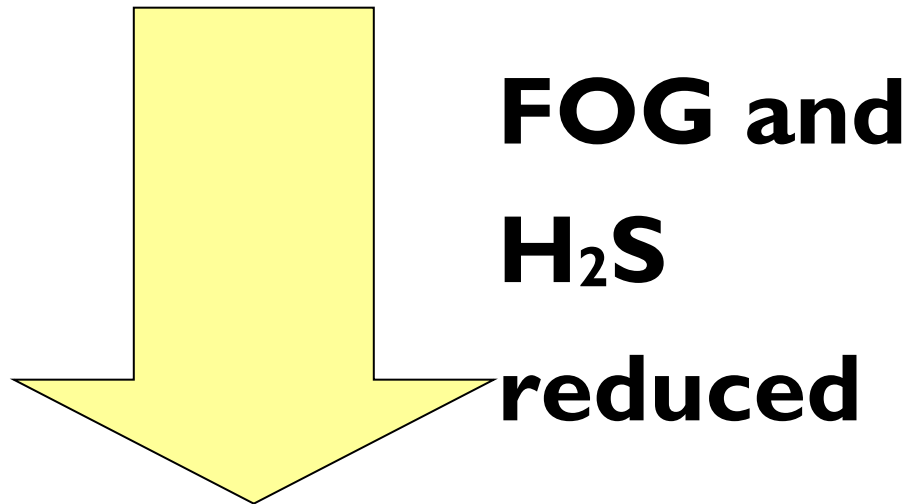
19 Locations of a major fast food restaurant chain, with grease trap ranging in size from 100 liter to 11 m³, use **MicroCat-DNTRF** to improve grease trap performance.

OBJECTIVE

The treatment objective was to reduce the fat, oil and grease (FOG) buildup in the grease trap. The buildup caused blockages in the store's sewer lines and odor complaints. The FOG buildup required frequent manual pump out of the traps and occasional store closings during emergency cleanup caused by clogged sewer lines. Previous attempts to solve this problem with other products failed.

PROGRAM

Application programs with **MicroCat-DNTRF** ranged from 0,5 to 2 kg/week depending on the size of the grease trap at the restaurant. Product application is made 3-4 times per week by mixing **MicroCat-DNTRF** with warm water in a bucket, allowing the mixture to activate for 1-2 hours, and pouring the mixture down the sink that leads to the trap. The recommended time for **MicroCat-DNTRF** application is immediately before nightly closing.



RESULTS

Since using **MicroCat-DNTRF** at the restaurants, the following benefits have been observed:

1. There is no need to pump the grease traps due to blockages.
2. Routine scheduled pumping is eliminated.
3. The grease is visibly reduced in the trap.
4. The odor from the grease traps has been greatly reduced.
5. Labor and maintenance requirements are significantly reduced.
6. Sewer line evaluation with a camera shows no sign of grease buildup.

MicroCat-DNTRF is regularly added at maintenance dosages to maintain grease trap operation and performance.