

KFC RESTAURANT GREASE TRAP MAINTENANCE SUCCESS

Grease Trap Fat, Oil and Grease Reduction using MICROCAT®-DNTRF Drain and Trap bioformula QM Case Study 77

SUBJECT

Better grease trap and pipeline operation, reduced odors and reduced costs associated with grease trap maintenance at a KFC restaurant.



PRODUCT APPLIED

MicroCat-DNTRF Drain and Trap Bioformula

Grease Trap Description

GREASE TRAP:

Grease Trap: 3.8 m³

The grease trap is a conventional one consisting of an inlet, outlet and a series of baffles to collect grease from the kitchen. Pump out had been scheduled regularly to remove the grease and solids accumulation.

OBJECTIVE

The treatment objective was to reduce the amount of fat, oil and grease (FOG) buildup in the grease trap. The FOG accumulations in the trap caused blockages within the piping system. Reduction in grease trap pump outs and less restaurant operation interruptions were the objective of the product application program.





PROGRAM

The **MicroCat-DNTRF** application program for the grease trap is based on the size of the trap and FOG buildup. **MicroCat-DNTRF** addition is made daily by manual addition to the sink leading directly to the trap.



RESULTS

Since beginning the **MicroCat-DNTRF** addition to the grease trap, the following benefits have been observed:

- 1. FOG is dramatically reduced in the grease trap and grease trap pump outs are eliminated.
- 2. Restaurant operation interruptions have been eliminated and pipeline blockages are "a thing of the past."
- 3. The odor from the grease trap has been greatly reduced.

4. YEARLY COST SAVINGS

Yearly Saving	Yearly Savings :		
One year Drain Service	:	€ 207,00	
One year Grease Trap Pumping	:	€ 1.419,00	
Replacing:			
One year supply of MicroCat-DNTRF	:	€ 652,00	

MicroCat-DNTRF is regularly added at maintenance dosages to maintain FOG control and minimize odors.

