



Restaurant Cost Cutting

Grease Trap Cleaning and Deodorizing using MICROCAT® - GEL Liquid Drain and Trap Bioformula - BSE 074

SUBJECT Fat, oil and grease (FOG) and odor reductions in a restaurant grease trap.

PRODUCT APPLIED **MICROCAT®-GEL Liquid Drain and Trap Bioformula**



GREASE TRAP Capacity: **1000 GALLONS (3.78 M³)**

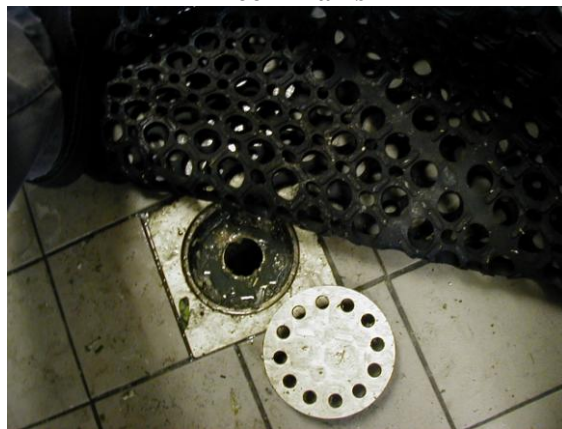
OBJECTIVE The treatment objective was to reduce the fat, oil and grease (FOG) buildup in the grease trap of the 30 table seating-capacity Italian restaurant. The buildup caused blockages in the restaurant's sewer lines and caused odor complaints. The FOG buildup required frequent manual pumping of the trap. Previous attempts to solve this problem with chemical products had failed.

PROGRAM Application of **MICROCAT®-GEL**, using an automatic dosing pump, is a nightly addition (at 2:00AM) of 12 fluid ounces (0.32 liters). Floor drains at the restaurant are also dosed with **MICROCAT®-GEL** once per month in order to keep the floor drains free flowing.

MICROCAT®-GEL and Dosing Pump



Floor Drains



RESULTS

Since using **MICROCAT®-GEL** at the restaurants, the following benefits have been observed:

1. There is no need to pump the grease trap due to blockages.
2. Routine scheduled pumping of the trap is eliminated. Only 1 pumpout has been required in 3 years.
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 negligible.
6. Customer complaints about odors are greatly reduced.

MICROCAT®-GEL is regularly added at maintenance dosages to maintain grease trap operation and performance.

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