



JAY R. SMITH MFG. CO.®

# case study

## Remediator® Grease Treatment System — Commercial Kitchen Application



*The Remediator® Grease Treatment System Fig. No. 8970 installed on kitchen floor*

A leading hotel chain decided to use the Jay R. Smith Mfg. Co.'s Grease Treatment System in its restaurants and avoid the well known operation and maintenance nuisance of onsite FOG interceptors and/ or traps.

The Remediator® Grease Treatment, Figure Number 8970, is a fully engineered pollution reduction and elimination system designed to accomplish this task through the use of Remediator Culture (environmentally safe, live bacteria).

FOG are major contributors to blockage and backups in interior drainage systems and city

mains. The blockage often causes unpleasant odors, costly pumping of interceptors and, in extreme cases, excavation of drains, traps and mains. Onsite storage devices are generally less than 90% effective and only separate and retain FOG. These require emptying and transport of the contents to the proper disposal facility.

One method of onsite pretreatment is biochemical disassembly of the FOG molecules, leaving no grease requiring storage and disposal. The GOAL is complete eradication of suspended FOG at the source. Designed principally as a bioreactor and engineered to be installed as an appliance, the Remediator® is the most advanced, certified

**Problem:**

The engineer on a new construction project for a leading hotel chain was well aware of the problems associated with the operation and maintenance of passive grease traps or interceptors: lack of maintenance leading to accumulations of FOG into building lines, overflows and related disposal issues.

**Solution:**

The Remediator® Grease Treatment System was specified and installed in the hotel's restaurant kitchens:

- At-source containment and treatment of FOG
- Minimum maintenance required
- Eliminates future problems in the lines

and effective method of eliminating FOG from live grease-laden discharge streams. The system provides users the opportunity to upgrade the quality of their waste water discharge and meet regulatory requirements while reducing operating and maintenance costs. The unit consists of no moving parts and is designed to require removal of non-grease material only once or twice a year.



*Solids Interceptor*

and Culture reservoir. The main intercepting unit is manufactured with integral internal and external test ports.

The system includes a stainless steel solids interceptor with a stainless steel mesh lined basket for disposal of solids. The solids interceptor also includes a stainless steel mesh lining at the outlet.

The unit is constructed from stainless steel with aluminum diamond plate cover and is furnished complete with vertical vortex media, microprocessor controlled metering pump with low supply alarm, external flow control fitting, bridge trap

The influent enters the solids interceptor through a flow control that assures a proper rate of flow as well as oxygen introduction. The flow passes through the media where separation is effected by conventional gravitation and vortex induced coalescence. The media is engineered to create vortices which cause less dense materials (FOG) to rise along the vertical surfaces of the media where they come in contact with the microorganisms inhabiting the biofilm and allows for the digestion process to take place giving off residuals of carbon dioxide and water. The drainage continues to the clarifier chamber and is channeled to the outlet where it can be piped to the sanitary sewer system.

The Remediator® System has been tested for separation and retention in accordance with PDI G-101. It has also been tested for construction and effluent quality and is listed with IAPMO - File 3782 and NES - PCR GI 101.012. Additionally, several local code authorities across the country have approved the Remediator. It routinely produces effluent FOG quantities in the 20 to 30 mg/l range at 20 to 75 gpm rates without requiring periodic cleaning or pumping.

**For more information on this product, or to contact your local Jay R. Smith Mfg. Co. representative, visit [www.jrsmith.com](http://www.jrsmith.com).**