

Plumbing Engineer's
2007
**Manufacturer
Spotlight**

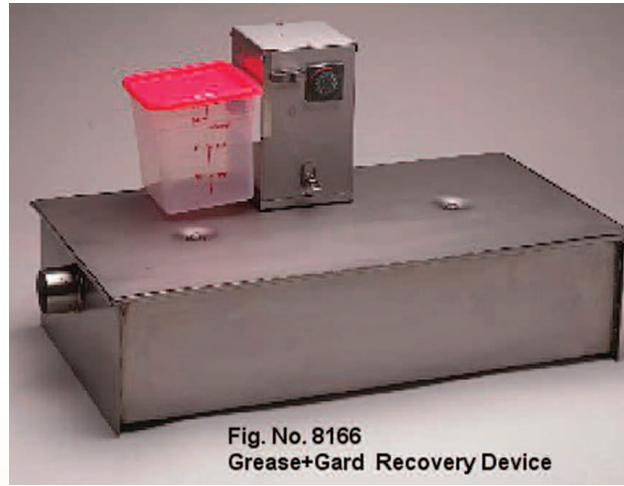
Grease+Gard® Grease Recovery Device Restaurant Application

Problem

The Boka Restaurant in Seattle, WA, was having problems with their standard grease interceptor. Thomas Dotson, assistant manager of Boka, had experienced complications from grease interceptors in the past and knew the headaches they could cause. Preparing hundreds of meals a day leads to a huge amount of grease that must be dealt with properly. In order for a standard grease interceptor to operate correctly the grease build-up has to be periodically evacuated from the inside of the interceptor. This process requires the removal of the cover, the grease to be scooped out, and the cover replaced. The grease then has to be stored for proper disposal. This can be a messy task, which is often times intentionally postponed until the last moment.

Solution

After months of spending valuable time emptying and worrying about the grease interceptor, Boka Restaurant decided to do something about it. After listening to Dotson's complaints, American Mechanical, the Monroe, WA, contractor that installed the original grease interceptor



on the job, recommended the Grease+Gard® Grease Recovery Device, figure # 8166, by Jay R. Smith Mfg. Co.

Flow calculations were made and a 35 gpm unit was installed in the kitchen. The unit has a low-profile type stainless steel interceptor and Grease+Gard® which allowed for an easy under the counter installation.

The Grease+Gard® is designed to prevent fats, oils and grease (FOG) from plugging lines or interfering with treatment of municipal wastewater. The Grease+Gard® system can remove up to 98% of free floating FOG discharge commonly found at food service facilities and in commercial kitchens.

In a process known as grease recovery, the grease is skimmed into a grease container on the side of the unit by a belt skimmer. This belt type skimmer is used in conjunction with a patent pending agitator technology to provide grease recovery on a daily basis. Most grease recovery devices on the market today use a disc type wheel for grease recovery, which is limited to above grade installations. The design of the Grease+Gard® system allows it to be installed in-floor or above-the-floor.

The Grease+Gard® grease recovery device can be purchased as a system complete with unit and solids interceptor or just as a retrofit skimmer. The Grease+Gard® Retrofit Skimmer can be configured to work with most existing grease interceptors on the market today, metal or plastic. A high (fig# 8165GG) and a low (fig#8175GG) version of this product are available for various applications.

The Grease+Gard® system was engineered with the commercial plumber and food facility owner in mind. It is easy to install and can efficiently and economically accommodate most kitchen, food processing plant or commercial industrial application operating on a continuous basis.

The managers and kitchen employees at the Boka restaurant are spending less time disposing of grease and more time preparing food because of the Grease+Gard®. The low-type design and the grease container on the side of the unit are features that make their jobs easier.

To learn more about this product and others, visit Jay R. Smith Mfg. Co.'s website at www.jrsmith.com.



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