



GreenFlash Technologies
Solutions Driven by Nature™

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Grease Remediation Process

DESCRIPTION

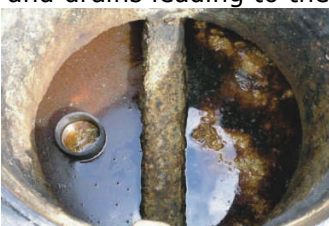
Commercial buildings such as restaurants, hotel kitchens and bars, factory cafeterias and restaurants, clubs, processing plants and the like must have a grease interceptor or trap to accumulate grease that might otherwise clog the waste lines. When required, a separate waste line is installed to serve pot, scullery, food scrap and vegetable preparation sinks. Floor drains that may receive kitchen waste spillage and floor drains that may receive waste from individual fixtures, appliances or other apparatus must go through an approved grease interceptor.

Grease interceptors (aka, traps) are designed to separate solids and liquids. Effluent enters the trap by the inflow pipe from the kitchen or area where grease originates. Heavy solid waste sinks to the bottom while grease and other lighter wastes float on top. Most larger interceptors are multi-chamber where only the last chamber empties into the sewer system. Baffles in the grease trap hold the lighter waste for easy cleaning. The remaining separated liquid flows out the outflow pipe into the sewer system. Grease traps come in different sizes and shapes. The size is based on the gallon capacity the grease trap can hold. The larger the trap capacity, the more retention time grease trap effluent will have in the trap and the more time the bacteria in the trap will have to degrade the grease, oil and suspended solids in the effluent.



Heavily used
grease interceptor

The GreenFlash Technologies Grease Remediation Process consists of three products, **FOGX-427™**, **FOGBloc-428™** and **MuniNP-429™**. These products are used jointly to treat the grease trap and drains leading to the trap. The main constituents of these products are microbial bio-complexes (principally natural bacteria), enzymes to enhance the biological reactions plus surfactants to aid the cleansing process and maintain the bioremediation action. Multiple microbials are employed to address all of the potential grease and fat contaminants in the trap. The products are formulated to rapidly bio-degrade grease, oils and organic solids in grease traps and significantly deodorize the effluent within the traps and drains leading to the traps. The grease and fat contaminants are totally eliminated and cannot re-form in the trap or in the sewer system.



Typical grease interceptor shortly
after GFT treatment process

Once the GFT Grease Remediation Process is applied to a grease trap, under normal circumstances, it should seldom have to be pumped, usually only to remove non-biodegradable trash from the trap such as plastic, metal objects, glassware, rags, bones, etc. Once applied, **FOGX-427™** will immediately start to grow colonies of bacteria on the walls, baffles, and the top and bottom of the grease trap. Colonies will also start to grow on the grease crust itself. **FOGBloc-428™** remains in the trap and continuously releases microbials into the trap to keep

it operating at peak performance. **MuniNP-429™** adds needed nutrients to the grease trap to feed the released bacteria while they bring the trap under control.

The average grease trap will require about 4 weeks to bring "under control" depending on trap capacity and volume into the trap. There should always be some grease floating on top of the water in a grease trap. This is the grease recently drained into the trap that the bacteria have not had a chance to digest.

TREATMENT

For most commercial grease traps the standard amount of **FOGX-427™** used is 8 ounces per week per 1000 gallons of grease trap capacity. For the first treatment and then approximately once every 9 - 12 months, apply 16 ounces of each per 1000 gallons capacity. The treatment consists of simply pouring it into the trap or a drain leading to the trap. Direct access to the trap is normally through a manhole cover over the top of the trap. For traps of less than 5000 gallons, a 2 lb block of **FOGBloc-428™** is hung about halfway into the trap such that it is immersed in the trap wastewater. This block will last for 1 to 4 months depending on the flow rates through the grease trap. An 8 oz bottle of **MuniNP-429™** should be added with each treatment of **FOGX-427™**.

We also highly recommend treating every drain in the public areas of the building (including both those that empty into the grease trap and those that go directly into the sewer) with 2 ounces of **DrainSaver-423™** every month to eliminate sewage odors and to keep the drains clear. This treatment eliminates most odors that come up from the drains and also helps keep the grease trap treatment energized.

RESULTS

This treatment has been successfully employed in restaurants, cooking schools, bakeries, meat markets, cafeterias, etc. It is powerful, cost-effective and easy to use. Under normal circumstances, it is normally applied through a drain in the kitchen leading to the trap, eliminating the need for regular trap access. The elimination of grease or grease components in the trap effluents greatly eliminates the potential of grease buildup in the sewer from the treated trap.

BENEFITS

- Grease contamination is eliminated
- Sewer contamination is eliminated
- Odors are eliminated
- Pumping is eliminated or greatly reduced
- Drains flow freer and without odor