

CASE STUDY

Odor From Grease Trap in R&D Kitchen Eliminated with bioTEQ

BACKGROUND

A food manufacturing plant has six R&D kitchens that all feed into a central grease trap. The trap is located near the main office of the building. For many years, the plant maintenance staff received complaints from the office staff about unpleasant odors omitting from the grease trap which lingered into the office area. The stench created an unpleasant working environment for the office staff and guests to the facility.

A liquid cleaning solution was used to try to inhibit and control odor, but it was clearly not working. A solution was needed.

SOLUTION

The bioTEQ block drain treatment program was introduced to the facility. The solution contains a unique, solid solution of bacteria and cleaning detergent which, when dispensed regularly into drain systems via the bioTEQ-DT Dispenser, will digest organic materials and reduces the complications caused by Fats, Oils & Greases (FOG) such as clogs and strong odors. The system is automatic and dosed nightly for 25 minutes (7 days/week, 365 days/year.) The foaming action contacts 360° of piping and reaches approximately 120 ft of piping.



RESULTS

Results were noticed almost immediately following the first treatment of bioTEQ. Office staff stopped complaining and odor was no longer observed.

In addition, the plant maintenance staff is pleased about the cleanliness of the product and confident in the system because of the automatic feed which has better reliability and consistency than manual liquid feed.



ELIMINATES DRAIN ODORS



RELIABLE AUTOMATIC DISPENSER



PRODUCT USED

bioTEQ DT
Dispenser



bioTEQ Block
Bacteria/Detergent

