

Fat Trap Gobbler™



Odour reducing grease and fat trap treatment with an intelligent bacterial and microbial consortium for rapid enzyme fat, oil and grease digestion in fat traps and drain lines.

Green Cleaning Technology:

Billions of years ago Mother Nature had already solved the problem of how to keep the Earth clean, naturally. Recent breakthroughs in science and technology have helped us to understand that using safe and beneficial microbia virtually any effluent can be degraded quicker and more cost effectively than traditional harmful chemicals while being completely eco-friendly.

Introduction:

South Africa's sewer and storm water reticulation systems are under tremendous stress because they are being abused, often unknowingly, by businesses who do not know how to safely dispose of their grease waste. The sewer reticulation system is only geared to accept human waste while the storm water reticulation system is only geared to accept rainwater. Anything other than this (grease and fat) has a negative impact on the systems and ultimately causes blockages.

Why Grease Traps?

Grease traps reduce fats and grease in our wastewater by slowing down the flow of greasy wastewater, allowing the grease and water to separate. The water continues to flow down the pipe to the sewer, while the grease floats to the surface and is retained in the trap. Grease reduces sewer capacity due to formation of greasy solids, causes blockages and the failure of pumps. It also causes overflows in sewer drains, posing a health hazard. Grease also reduces the efficiency of wastewater plants which leads to high operation and maintenance costs, and reduces the quality of effluent discharged into waterbodies posing a further even bigger environmental challenge.

Who Must Install Them?

All premises engaged in the cooking and preparation of food for other persons are required to install and maintain an adequately sized grease trap. Such premises include, but are not limited to, restaurants, take-away shops, hospitals, hotels, bakeries, butcheries, schools, and supermarkets and more.

Cleaning Cost Challenge:

Fat traps not treated with Fat Trap Gobbler™ over time eventually start congealing due to the excess and constant daily inflow of hot fats, oils and greases. When this mass cools it coagulates into a solid mass

which can no longer flow into municipal water lines. Licensed waste oil collecting companies then need to physically remove this waste which costs many thousands of Rands. The removed grease still then has to be remediated offsite, which is just moving the problem out of sight. Mother Nature still sits with the problem at the end of the day. Worse is that sometimes grease traps are merely cleaned with chemical products which initially appear to work, but actually the fat has just temporarily changed state, only to convert straight back to fat downstream which blocks drain pipes and causes costly blockages, while also posing huge challenges for effluent sewer treatment plants.

Odour Control Challenge:

Grease and fat traps untreated with bio-enzymes are generally a huge source of repulsive odours and this presents business owners of food processing plants, kitchens and canteens with a serious problem. This odour problem becomes badly exacerbated in warmer summer periods. Fat Trap Gobbler™ provides an immediate improvement in odour control which markedly improves with time, often to the point of total odour elimination.

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Fat Trap Gobbler™



Wastewater Bylaws:

Effluent water leaving a fat trap and entering the general waste stream headed for sewer plants needs to comply with predetermined effluent waste levels as set by municipalities, including but not limited to PH and C.O.D. to name a few. **Waste oil, grease and fats should be collected by a licensed waste oil collector at regular intervals and a copy of the waste transfer certificate must be kept for at least two years, and be made available for inspection as per the applicable Wastewater By-Law. It may not be disposed of into general waste.** If the grease trap is not properly maintained, the occupier may be liable for any damages caused to the sewer system, and the industrial effluent permit may be withdrawn and the entire industrial effluent discharge may be blocked off from the municipal sewer. This in turn has dire consequences for the business in question.

The Solution:

The advanced bacterial consortium in Fat Trap Gobbler™ are highly intelligent as they produce the requisite enzymes to rapidly degrade and break down the fats, oils, greases, proteins, and starches found in grease and fat trap environments, and in turn cleverly use those components as food sources. Fat Trap Gobbler™ is a

proprietary super high lipase enzyme (fat eating) producing bacteria which gives it its amazing and consistent results. Regular dosing with Fat Trap Gobbler™ completely eliminates the aforementioned challenges, the grease is permanently converted into water and carbon dioxide!

When To Dose:

Grease traps should not be dosed during operating hours when hot oils and water affect bacteria and enzyme function. Dosing after hours or at kitchen closing all serves to minimize the effects of the bacteria being diluted due to the constant inflow and discharge of water. Use with Ecozyme Advanced Dosing System to reliably and completely automate the grease trap treatment process for after-hours dosing, when the fat trap is cooler for optimum bacterial growth and enzyme production, and to minimize the effects of dilution.

Amount To Dose Per Trap:

Trap Size Up To 50L: (Restaurants, Canteens, Hotels, Lodges, etc.): Dose 833ml of **Fat Trap Gobbler™ RTU** daily (25L per month)

Trap Size Up to 2000L: (Communal Shared Fat Traps, Outdoor Traps, Food Processing Plants, Butcheries etc.): Dose 833ml of **Fat Trap Gobbler™ 5X** (25L per month)

Trap Size Above 2000L: (Communal Shared Fat Traps, Outdoor Traps, Food Processing Plants, Butcheries etc.): Dose 833ml of **Fat Trap Gobbler™ 10X** (25L per month)

Grease Trap Maintenance:

The kitchen occupier should regularly collect all food solids which have collected in the grease trap food separator (SANS 10-252-2 requirement) and dispose of these with general waste in order to ensure correct grease trap functioning. This should ideally happen daily.

Good practice is to wipe and scrape plates, pans and utensils before washing, and put the food waste into the bin. Use strainers in sink plug holes, and empty food contents into the bin. Maintain grease traps and related equipment regularly with Ecozyme Fat Trap Gobbler™.

Packaging, Shelf Life, Storage

Stable for 12 months at ambient temperature, out of direct sunlight. Available in 5L, 25L & 1000L flow bins. Super concentrate available for simple self-manufacturing.

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