



CASE STUDY

TREATMENT: FOG ELIMINATION/REDUCTION

CUSTOMER: ROSEWOOD HOTEL, LONDON

CHALLENGES: ENZYMES NOT WORKING, HIGH COSTS OF FOG DISPOSAL



If not maintained correctly, grease traps are a hazard. FOG (fats, oils and grease) will build-up and cause blockages which can prove very expensive. Most kitchen use enzymes, which are banned in USA, Canada, Germany, France etc. Enzymes only 'soften' the FOG so that it can be washed further downstream to recondense elsewhere.

Eco Tab bacterial treatments digest (eat) FOG as it is a food source. Continued treatment of Eco Tabs will eliminate FOG and save kitchens considerable sums in terms of costs and risks.

Mr Ian Odendall, Director of Engineering: Rosewood Hotel is a high-end establishment with 306 rooms and 3 main restaurants that are constantly in use. The kitchens produce a lot of fats, oils and grease (FOG). Our previous method was to treat with enzymes and digging out FOG into bags. This was time consuming and expensive.

The object of the trial was to introduce Eco Tabs into our main grease trap containers to degrade the amount of FOG, reduce costs, eliminate hazardous chemicals and improve the environment. I am pleased to say that after our 4-week trial, the FOG levels have reduced dramatically in our holding tanks. I have now implemented Eco Tabs on a monthly cycle and have already saved money by eliminating enzymes. With continued use, we will reduce our bagged waste from 25 bags per month down to 5 and in future expect this figure to become zero. Huge savings on time and manual labour.

Overall assessment – highly recommended. Eco Tabs have achieved our objectives and we will continue to use Eco Tabs at this site and others worldwide.

For more information, please contact Kevin Atkinson on 07831 396145 or kevin.atkinson@eco-wmt.co.uk

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