



CASE STUDY

TREATMENT: FOG ELIMINATION/REDUCTION

CUSTOMER: WASABI RESTAURANT

CHALLENGES: ENZYMES NOT WORKING, PERSISTENT BLOCKAGES



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 kitchens 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.

Wasabi are a group of popular Japanese food restaurants specialising in sushi and bento. Due to the rice-based menu, a white, starchy residue from cooking and washing builds-up within pipework and drains. Despite the efforts of Wasabi staff and their maintenance company, the residue was hard to get at. Traditional methods of dosing enzymes did not work as enzymatic products only 'soften' the FOG (fats, oils and grease) so that it can be washed further along pipework to recondense further downstream.

Wasabi started using Eco Tab bacterial treatment which is different to enzymatic products as the bacteria digest the rice residue as it is a food source. Within 4 weeks of treatment, the bacteria had digested most of the residue. Coupled with a hot dishwasher cycle, all of the built-up rice residue was washed away (see photo). The smooth texture is due to the built-up rice residue clinging to the insides of the pipework.

The grease trap and all pipework are now completely clear thus eliminating the risk of blockages, floods, odours etc. Well done everyone!

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

Website www.eco-wmt.co.uk