



## Ergofito Remediation of Grease Traps, Kitchen Floors and Drains



### GREASE TRAPS

Grease traps also known as grease interceptors are plumbing systems that serve as our first line of defence in the environment when it comes to preventing fats, oil and grease (FOG) from entering the water waste management system and eventually the ocean.

Waste water treatment plants are not able to cope with FOG. This piece of equipment, which is usually made of hard plastic, fiberglass or concrete and placed inside the kitchen or buried underground, is therefore very important when it comes to reducing the impact of our existence to the environment.

When grease from food chains, restaurants and even from residential kitchens gets into the wastewater unmitigated, it would have the similar effect to that of an oil spill which is why water waste management systems are enacted to control this effect.

Without grease traps, water waste management will have less effect controlling the influx of FOG.

This technology is therefore our first line of defence and without it, the price we will pay will be great.

[www.ergofitobio.com](http://www.ergofitobio.com)

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## **ERGOFITO BACTERIAL REMEDIATION:**

Fats, oils and grease from kitchen waste are hydrocarbons.

The difficulty in breaking down any hydrocarbon is the long carbon chains within the hydrocarbons. **Ergofito 10-10-5** bacteria are able to break down these carbon links quickly, efficiently and in an environmentally friendly manner as **Ergofito** is a completely natural group of bacteria.

## **ERGOFITO 10-10-5:**

**Ergofito 10-10-5** was developed to counter the limitations of conventional on-site remediation. As a 100% organic fluid oil remediation product, it can be utilized on-site even in the most sensitive ecosystems.

Its natural ingredients are derived from glaucids and essential amino acids which form powerful decomposing agents that stimulate the natural predisposition of certain bacteria to produce enzymes capable of breaking down the hydrocarbons in organic matter.

The hydrocarbons are thereby transformed into bacterial proteins that form a biological mud and a mixture of soluble fatty acids.

This final product is completely environmentally friendly and favours the development of beneficial organisms and microbes

## **ERGOFITO 10-10-5 APPLICATION:**

### **ERGOFITO FAT TRAP APPLICATION PER SQUARE METER:**

#### **FIRST APPLICATION:**

The first application is generally met with a high fat content with fat thickness up to 30 cm.

If the fat layer is hard and dry, it is imperative to break the fat layer mechanically with a spade or similar.

Once the thick fat layer is broken into pieces, wet thoroughly with clean tap water until fully soaked.

#### **MIXING INSTRUCTIONS FOR FAT TRAP ONLY:**

1. Mix 500 grams of Ergofito 10-10-5 with 10 litres of tap water.
2. Apply the above mix directly and uniformly into the fat trap using the full quantity.
3. The above is only applied once or until all the fat layer has dissolved.

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## **FLOOR, FLOOR DRAINS AND SINKS: (Maintenance) MIXING INSTRUCTIONS FOR DAILY MAINTENANCE:**

1. For every 10 litres of tap water used to clean floors, walls and surfaces mix 100 ml of Ergofito 10-10-5.
2. For kitchen sinks, mix 2 liters of tap water with one table spoon of Ergofito Eco Flush 10-10-5.

### **APPLICATION: FLOORS:**

1. Use the floor mix as per above to wash the floor with a squeegee as you would normally.
2. Rinse the floor with clean tap water, that will automatically dose all the floor drains, pipes and ultimately the fat trap.

### **SINKS:**

1. Apply the above sink mix to each sink utilizing the full two litres per kitchen sink.
2. Rinse with clean tap water.

### **CONCLUSION:**

When the daily application is made to floors and sinks, the whole system benefits from bacterial de-greasing that includes all pipes, drains, fat trap etc.

Smell will be immediately eliminated in all cases, that will render working conditions in the kitchen, butchery, bakery or deli more pleasant and healthy.

It eliminates the necessity of regular fat trap grease pumping and disposal.

It will lower the COD, BOD and alleviate most problems encountered in operating grease traps.

**Ergofito 10-10-5** has a natural surfactant that allows the **Ergofito 10-10-5** bacteria to cling to any hydrocarbon until the hydrocarbon is totally decomposed.

This process is fast and cost-effective while providing adequate protection for human health and the environment. The long-term benefit of using **Ergofito** is that it facilitates biodegradation by natural means.