

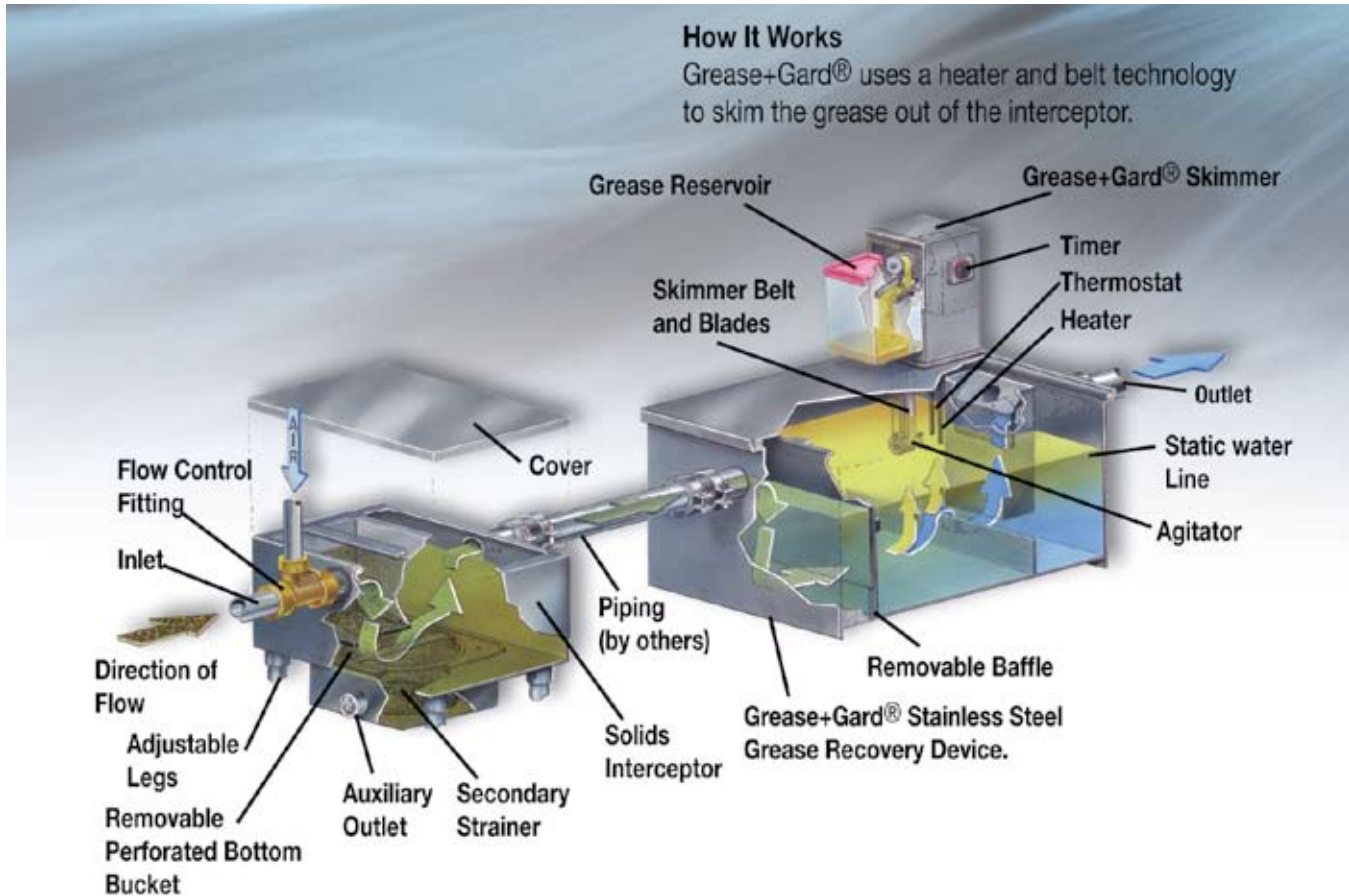


JAY R. SMITH MFG. CO.®

case study

Grease+Gard® Retrofit Skimmer and Grease Recovery Device from Jay R. Smith Mfg. Co.®

“The Solution: Stop grease before it plugs the lines and reaches the environment.”



Overview

Jay R. Smith Mfg. Co.® continues the commitment to provide our customers with innovative products that are unmatched in the industry. Years of dealing with and solving grease interception problems have allowed us to introduce the Grease+Gard® Retrofit Skimmer and Grease Recovery Device (GRD).

The Grease+Gard® system uses patent pending technology that automatically removes fats, oils, and grease (FOG) from any interceptor before it becomes a problem. The main principles of the system are easily understood.

The Grease+Gard® system has a belt and heater assembly that is controlled by a 24-hour timer. Upon a given schedule the heater warms up the water in the interceptor and the Agitator propeller helps to liquefy the FOG to be extracted. The belt assembly picks up the FOG that is skimmed into a trough. From there it flows into a storage reservoir attached to the side of the Grease+Gard® Skimmer. The FOG reservoir is then emptied as needed.

By using the Grease+Gard® Retrofit Skimmer (installed on an existing grease interceptor) or by installing a Grease+Gard® GRD you are able to

remove FOG before it gets out of the kitchen area. A Grease+Gard® system will protect the pipes between the kitchen and the outside interceptor.

Case Study/Testimonial

Shari's is a restaurant chain in the Northwest operating 24 hours a day. Shari's had a 20 GPM interceptor installed in-the-floor in their mechanical room. The interceptor was recessed in-the-floor and only connected to their double compartment sink. The pre-rinse was not picked up by an interceptor.

The City of Hillsboro was not happy with Shari's discharge; they had them pump out the GI twice a week. With the pre-rinse sink not being hooked up to the interceptor this facility was discharging a lot of grease into the sewer system.

Shari's had Grease+Gard® look at their application to see what could be done to bring them in compliance with the city. We were able to take the pre-rinse sink and the double bowl sink and run the two sinks through a solids interceptor, then to the GI. We were able to take the Grease+Gard®, 8175GG and mount it on top of the grease interceptor.

Now Shari's was able to remove the solids at the source and remove the grease out of the GI daily. This allowed Shari's to go 2 months without pumping out their interceptor.

Grease+Gard® Retrofit Skimmer and Grease Recovery Device

The Grease+Gard® system was engineered with the commercial plumber and food facility owner in mind. It is easy to install and can efficiently and economically accommodate most food service application operating on a continuous basis.

The Grease+Gard® can be configured to work with most existing grease interceptors. It can be retrofitted on any grease interceptor, metal or plastic and can be purchased as a system complete with unit. The Grease+Gard® are available in the most common sizes. The 8165 and 8175 GRDs are available in 20, 25, 35 and 50 g.p.m. The 8166 and 8176, Low Type GRD's are available in 20, 35, and 50 g.p.m.

Our goal at Jay R. Smith Mfg. Co®. is to provide a solution and the equipment to minimize your initial cost and investment into FOG management, while maximizing the benefits you will receive from a technology that achieves efficient and practical method for grease removal. The Grease+Gard® Retrofit Skimmer and GRD are the solutions you have been looking for in the kitchen.