



Leaking Hospital Kitchen Grease Trap Is Repaired With DurAlloy & Protected With CHEMCLAD

Large amounts of oil from food preparation in restaurants and commercial kitchens can clog pipes and overwhelm sewage systems. This can eventually lead to stress on the system and possible release of untreated sewage into the environment.

Grease traps have been used for well over 100 years to reduce the amount of fats, oils and greases that are contained in wastewater before it enters sewers. They are usually located in between drains and the entry to the sewer system.

This particular grease trap (1) is a pit located underground at a Pennsylvania hospital kitchen. It was leaking into the ground, which was a concern for the hospital maintenance team. A full replacement of the grease trap would have been very expensive and caused major disruption to the hospital's busy kitchen for days.

The prescribed solution from the ENECON Field Engineering Specialist was much more economical for the hospital. After the grease was removed and the pit cleaned, sheet metal was used to build a new base for the trap (2). DurAlloy was then used to seal any seams or gaps between the sheet metal and the existing pit walls (3). Finally, two coats of CHEMCLAD SC were used to protect the inside of the trap from future corrosion (4).

This project was completed overnight so as not to slow down the kitchen's productivity. The trap was back in service the next day, much to the relief of the hospital maintenance team.

