

## Endura® Grease Interceptors Pass the Test – Fort Worth, Texas

### CASE STUDY

#### CHALLENGE

There wasn't enough space to install a 4500-gallon concrete gravity grease interceptor, which is the size of a small swimming pool.

#### SOLUTION

### enduraXL Grease Interceptor

- + Highly effective solution to FOG waste disposal
- + Lightweight for Easy Transport & Installation
- + Thermoplastic Material for Durability & Longevity



Picture Source: Downtown Fort Worth, Inc. at dfwi.org

Endura® Separation Technologies provide grease management solutions for today's plumbing and food service professionals. Endura grease management products have demonstrated effective, efficient and consistent performance with over a decade of field installation and operation. Endura products are multi-patented and built to withstand the toughest environments, providing the flexibility of in-floor, on-floor and semi-recessed application. Endura grease interceptors have been instrumental in changing the traditional practices regarding the installation of grease management solutions. Thermoplastic alternatives to metal interceptors are being increasingly accepted nationwide as the new standard for grease management in commercial food service applications.

**Ruth's Chris Steak House has the benefits of a compact, highly effective solution to its FOG waste disposal that will last well into the future.**

Ruth's Chris Steak House® planned a new restaurant located in downtown Fort Worth, TX. The location, in an existing high-rise building, offered a unique set of challenges; one being the installation and functioning of the grease management system in their drain line flowing into the city municipal drainage system.

In order to collect the fats, oil, and grease (FOG) material from the drainage system produced by the restaurant, the local ordinance required a 4500-gallon, concrete, gravity grease interceptor. Located in a downtown area, there wasn't enough space to install a

4500-gallon gravity grease interceptor, which is the size of a small swimming pool. (A 4500-gallon gravity grease interceptor is 13 feet long, 8.6 feet wide, 7 feet deep and weighs over 38,000 pounds. The Endura® XL100 hydromechanical grease interceptor is ideal for this setting, as its lightweight and compact design allows installation in both new and existing buildings.)

The Master Plumber for this project, Josh King of J&J Plumbing, was unable to install a 4500-gallon grease interceptor and had to find another solution. After talking with Endura representatives for a comparable product, Mr. King purchased and installed two Endura XL100 Grease Interceptors in the basement of the building. The two Endura XL100 Grease Interceptors, (which could fit in the back of a pick-up truck), were installed in parallel configuration.



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Robert Dragisic, representing Endura explains, "Four tests were conducted over a five-month period using ANA-LAB Corporation to measure the 'real world' effects of the grease interceptors. The testing of the effluent confirmed the XL100's efficiency. The first test was done based on 90-day service and it showed to have 136 milligrams per litre. Test results, based on 30- to 45-day servicing, came back with FOG measurements of 54, 61, and 59 milligrams per liter, far below the locally required level of 250 milligrams per liter. Currently, the federal government is considering a proposed national FOG standard of 100 milligrams per liter. The Endura XL100 Grease Interceptors will meet or exceed this proposed standard with ease."

The chemical resistant thermoplastic components of the interceptors are corrosion resistant, and with their limited lifetime warranty, unlike concrete gravity tanks, they will not need costly replacement or repairs. With the City's approval of the testing of the Endura XL100 Grease Interceptors, Ruth's Chris Steak House has the benefits of a compact, highly effective solution to its FOG waste disposal that will last well into the future. Endura representatives share this validation under the condition that, if the Endura Grease Interceptor is SIZED correctly, INSTALLED correctly, and MAINTAINED correctly, the mg/l test will surpass the cities requirements.

**Sewer authorities and building owners spend millions of dollars every year combating grease accumulation in plumbing systems. Grease accumulation causes sewer blockages and overflows that are a health risk to employees, customers and the general public. Injection molded in engineered thermoplastic, the Endura® Hydromechanical Grease Interceptor provides restaurant operators and food manufacturing facilities the best value and performance on the market today.**