

Endura® Meets the Standard in Tuscaloosa, Alabama

CASE STUDY

CHALLENGE

The restaurant location did not have sufficient space to install a larger tank to separate fats, oils and grease from the kitchen fluids.

SOLUTION



- + One piece tank with no seams to weaken the structure or collect corrosive material
- + Injection molded in engineered thermoplastic, making it non-corrosive and able to endure the toughest environments
- + Lightweight and easy to install
- + Ideal for space constrained installations
- + Endura® XL100s in series can meet the 99% efficiency standard in Miami-Dade County, FL



Brian Raspberry, owner of Half-Shell Oyster House in Tuscaloosa, Alabama, was faced with a challenge. Like all restaurateurs, Brian needed to have a system to separate fats, oils and grease (FOG) from the kitchen fluids that would eventually go into the city's sewage system. Normally, he would need to install a 2000-gallon gravity grease interceptor tank that would separate the grease in order to meet local standards. Unfortunately, his restaurant location on a busy street corner did not come with the space in which to install such a large tank.

"As a consulting engineer, I want to deliver the best efficiency at the best cost. These units are more efficient and cheaper than settlement tanks."

Bob Guthrie
Consulting Engineer

Bob Guthrie, a consulting engineer, suggested the installation of two Endura® XL100 hydromechanical grease interceptors that would meet the needs of a restaurant of that size. The units would meet EPA FOG limits of 100mg/L and save Brian money by not having to install a large gravity grease interceptor tank. The Authority

Having Jurisdiction (AHJ) told Bob and Brian that hydromechanical grease interceptors were not approved for this application.

A local Endura manufacturer's representative along with Faith Winter, Endura Market Development Specialist met with the AHJ, Bob, and Brian and reviewed the Endura Grease Interceptor specifications to demonstrate that these grease interceptors would do the job. The AHJ agreed to a trial, and since October 2018, the Endura XL100s have met the FOG criteria and even produced results lower than the required limit. Endura is currently working with the city in hopes to have another installation in the near future and continues to work towards having the Endura XLs approved by the AHJ as an alternate to gravity grease interceptors.

Bob Guthrie was impressed with the Endura units. "As a consulting engineer, I want to deliver the best efficiency at the best cost. These units are more efficient and cheaper than settlement tanks. Two people picked up a unit and walked it downstairs to the basement, and the installation time was short. The mechanical features of the unit's design improve efficiency, and I have already had my counterparts calling me and asking about this product."

The Endura® XL100 is offered in different specifications to provide application-specific solutions where added grease capacity is required. The XL100 has a large liquid capacity; being designed and approved for applications up to 100GPM flow rate. Endura XL consistently offers high performance hydromechanical grease management, with some of the industry's highest fats, oil and grease separation efficiencies. Endura XL products use the latest materials technology, designed from the ground up, to offer installation flexibility, convenience and durability.



Two Endura® XL100 Grease Interceptors were installed in the basement of Half-Shell Oyster House

To learn more about Endura Grease Interceptors, please visit [EnduraGreaseManagement.com](https://www.EnduraGreaseManagement.com)

Endura® is a registered trademark.

