



For Immediate Release

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AERO-LIFE DEVELOPS PRETREATMENT AERATION SYSTEM FOR RESTAURANT GREASE TRAPS

--Environmentally friendly system saves restaurants and communities thousands of dollars by reducing waste at the point of generation--

ALBUQUERQUE, N.M., June 2, 2004 – aero-life aeration systems, a manufacturer of environmentally friendly wastewater treatment systems for restaurants and food service operations, today announced that it has developed a proprietary pretreatment aeration system for restaurant grease traps. The system allows restaurants and food service operations to reduce their operational costs by as much as \$10,000 per year using the system. In addition, because the waste inside grease traps often ends up in the city sewer system, entire communities benefit from this environmentally responsible solution.

"We have taken a proven technology and used it in a new way that is environmentally friendly and very cost effective," said Dean Keller, aero-life president. "Food service operations can reduce their operational costs by as much as \$10,000 per year using the system. In addition, the system has consistently demonstrated return on investment in less than one year, and often in a few months."

aero-life currently has systems installed in more than 40 restaurants and food service operations in New Mexico, including local stores of national chains such as Applebee's, Burger King, Church's Chicken, Country Kitchen, Sizzler and Taco Bell. The company is in the process of building a team of distributors to market, install and service its systems nationally.

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Developed in conjunction with Sandia National Laboratories, aero-life's new and unique application of aeration technology is designed to economically retrofit into restaurant grease traps. By increasing the levels of dissolved oxygen within the traps, the aero-life aeration system facilitates the efficient natural breakdown of waste material at its point of generation, reducing the energy and cost required to transport waste to a treatment facility. Higher oxygen levels within the grease trap also neutralize the acidic conditions created by normally anaerobic metabolism, leaving the effluent cleaner and less destructive to sewer systems. These trouble-free, low cost systems are simple to maintain and require only 40 to 60 watts of 110V power.

"By reducing waste at its source, aero-life's aeration system reduces the burden on municipal sewer systems, benefiting communities, businesses and consumers," said Stuart Reeder, P.E., industrial waste engineer with the Pretreatment Section of the Wastewater Utility Division, Albuquerque Public Works Dept. "The benefits of a system like this are the reduction of loading on the collection system, the reduction of odors from the facility and the reduction of solid fats forming in grease traps."

The AL series linear pumps used in the systems have been found to conform to the European Community's Machinery Directive (CE) and are (UL) certified in compliance with U.S. and Canadian safety standards for household, commercial and industrial air compressors and vacuum pumps.

About aero-life aeration systems

Aero-life aeration systems (www.aero-life.com) represents a new, environmentally friendly advance in wastewater treatment using natural aeration, a proven technology that can help restaurants and food service operations significantly reduce their operational costs. The company's proprietary application also benefits communities by reducing waste at the point of generation.

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