

Southwest *restaurateur*

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Enviro-Care Services - Dean Keller

Together with Sandia National Laboratory, a local Albuquerque company has come up with a cost saving new approach to the old and smelly problem of maintaining kitchen grease traps. With no chemicals or enzyme treatments to buy, the Aero-Life Aeration System has demonstrated the ability to reduce food service operational costs in several ways.

Enviro-Care Services, under new ownership this last year, working hand-in-hand with the Small Business Assistance Program at Sandia National Labs, is patenting a unique application of an old and proven technology. Aeration, a process used by Mother Nature for eons and by man for thousands of years to clean wastewater, has now found its place in cleaning kitchen wastewater with its load of grease, oil and food.

Enviro-Care has found a way to use existing grease traps, without expensive plumbing or electrical modifications, as mini-wastewater treatment plants. The results are cleaner water flowing into the city sewer system, and reduced costs for the food service operator. The savings demonstrated in the 40 or so systems operating in Albuquerque, Santa Fe and Gallup come from reduced pumping and maintenance



costs, reduced city surcharges (a result of cleaner water flowing into the sewer system) and reduced drainage back-ups in the kitchen.

As a bonus, the Aero-Life Aeration System reduces those obnoxious, penetrating, grease trap odors that can embarrass restaurants and food producers. The reason, again, is air. The bacteria that produce the foul-smelling gases thrive in an anaerobic (no oxygen) environment. This new system provides enough air to cause the aerobic (oxygen loving) bacteria to multiply to do their job breaking down food and grease while inhibiting the growth of the noxious odor producing bacteria.

So, the bottom line for food service operators is lower costs - fewer dollars spent on pumping, municipal high-strength discharge surcharges, and grease trap related kitchen back-ups. Foul odors are reduced also.

For more information, call toll free 866-244-3335 or check www.aero-life.com.