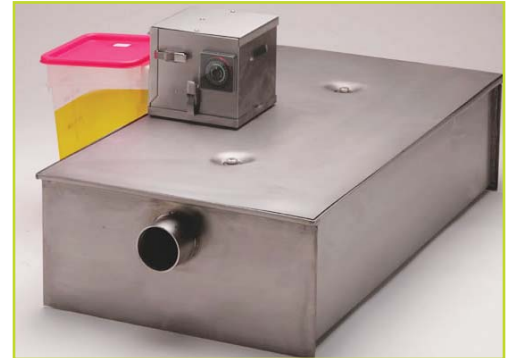


Grease Recovery Devices (GRDs)

Although GRDs are being promoted as a “green” grease control device, they often do not perform well in high-traffic restaurants and food establishments. Breakdowns are an expensive problem that can lead to effluent violations.

The best way to keep inspectors at bay—and to protect the environment—is to invest in an engineered grease interceptor or a passive under-sink interceptor. Make sure the interceptor is made of corrosion-resistant fiberglass and does not have any electrical or mechanical parts. Passive grease interceptors are also more effective at brown grease recycling than GRDs.



Q: Is a GRD the same thing as an interceptor?

No. A true grease interceptor is engineered to meet the rigorous inspection standards of local enforcement authorities. If you want to stay in compliance, invest in a true interceptor designed with sufficient volume to ensure grease separation performance.

Q: But don't some GRDs meet wastewater effluent standards?

Oftentimes, they do not. Most GRDs are designed with one minute retention time (or less) which is not sufficient to meet most municipal FOG effluent standards. Even if all of the mechanical and electrical devices are working correctly, the GRD potentially releases thousands of milligrams of grease with every liter of water down the drain, which will result in line blockages. Pretreatment coordinators and inspectors are highly critical of grease removal or recovery devices. In fact, some municipalities have banned them, a practice which is becoming more common.

Q: Why are GRDs being banned?

Regulators and inspectors find that with GRDs, there is too much room for error, leading to drain backups and sanitary code violations.

Q: What kinds of errors can happen with a GRD?

“Here’s a common scenario,” says one commercial kitchens consultant. “A kid working [for] minimum wage discovers that if he unplugs the GRD, he doesn’t have to take out the oil that night. The manager is too busy to notice. It never gets plugged back in. Next thing you know, there’s an overflow.”

Q: What about mechanical errors?

Any time you have a device with electrical or mechanical parts (such as an immersion heater, flush valve, skimming belt, wheels or pumps), there is ample opportunity for breakdown. Because the GRD unit is not serviced by professionals, this breakdown may not be reported or fixed. It is not long before there is a total breakdown – or worse, a kitchen overflow or SSO.

Q: Does it provide low-cost-operation?

No. Not only do mechanical failures happen, but GRDs also rely on immersion heaters to keep the water hot and to liquefy the grease. The water heater requires an electrical line, is a major operation cost, and must be serviced or replaced frequently.



Grease Recovery Devices (GRDs)

Q: Are there other service costs?

Yes. For example, GRDs require a basket strainer to remove sediments. The strainer will quickly plug and must be serviced by restaurant staff daily. Fine sediment that goes through the basket strainer needs to be removed by pumping. Remarkably, some GRDs have designs that flush fine sediment down the drain, adding to the potential for blockages.

Q: So, how often do I have to service it?

Unlike large interceptors that operate quietly and continuously for weeks before they are serviced by a professional, GRDs require daily maintenance, usually performed by untrained, junior restaurant staff. One major issue is grease spillage while transferring the grease from the GRD reservoir to the grease holding drum, which is a major safety and hygiene issue.

Q: What happens if my staff don't perform maintenance?

In that case, the GRD serves as nothing more than a small bump in the pipe. Grease will flow directly into the sanitary sewer system. Some of the municipalities that say "no" to GRDs are doing so because of the fact that in busy kitchens, GRD maintenance often falls through the cracks.

Q: How is the GRD cleaned out?

Cleaning out any grease containment system (whether a GRD or a grease interceptor) requires a service professional, to avoid workplace accidents, hygiene violations or improper maintenance that leads to system failure.

Q: I have a pretty small operation. Will a GRD work for me?

GRDs are not built to last, they are built to sell. They are constructed of metals (sometimes very cheap metals) which are prone to corrosion under the conditions of even small-scale commercial kitchens. Not to mention the costs due to electrical and mechanical failure.

Q: The GRD lets me recycle my brown grease. Can an interceptor do that?

Yes, and it does a better job. Brown grease recycling is part of the professional maintenance process for most underground grease interceptors.

Q: So, what are my options?

1: **The Proceptor.** Engineered grease interceptors, sized to ensure a high level of grease removal and are guaranteed for 30 years to be free from corrosion and cracking (unlike GRDs, which rust).

Proceptor grease interceptors range in size from 50 to 10,000 gallons and are installed beneath kitchens of all sizes.

2: **The Retroceptor.** This under-the-sink interceptor is available in 25 and 35 gallon sizes.

Both of these systems, made by Green Turtle, are engineered to ensure wastewater effluent compliance, with low maintenance and superior performance over other systems.