



FOGBUSTERS, INC.

CASE STUDY

- Customer:** Kettleby Foods
- Location:** Melton Mowbray, Leicestershire, UK
- Industry:** Production of Ready Meals
- Install Date:** August, 2004
- Issues:** Boiled pork and beef processed with other ingredients results in a 12% fat effluent. After skimming the fat on the surface, the effluent is hauled off for \$80/ton. Production is interrupted during effluent transfer. A solution was desired for an automated system to reduce down time, disposal cost as well as generate saleable recovered fat.
- Solution:** A custom designed Fogbuster 160 GPM unit was installed with integral oil container and pump to transfer the recovered oils and fats via a trace heated line to a heated storage vessel.
- Result:** The Fogbuster reduced the FOG in the effluent to below 100 mg/l, while recovering over 5 tonnes of fat per week. This produces revenue of \$1,000 to \$2,250 per week. The cooking vessels now have a faster turnaround between batches therefore improving plant profitability. The Fogbuster, is fully automated and runs unmanned, controlled via a PLC with process management indicators.

