



IAPMO SAN DIEGO COUNTY CHAPTER MEETING TUESDAY, DECEMBER 7TH, 2010



Hunter Steak House 1221 Vista Way, Oceanside CA 92054

COME JOIN US AT HUNTERS STEAK HOUSE

11:30- 12:30 LUNCH AND CHAPTER BUSINESS

12:30 PRESENTATION BY: DAN GASTON OF TD SALES

TOPIC: GREAT BASIN GREASE INTERCEPTORS

Efficient Flow Design

Great Basin grease interceptors incorporate Schier's patented Diffusion Flow™ design for maximum grease separation performance. Grease or FOG (fats, oils and grease) is lighter than water - it naturally separates under the right conditions and usually within the first few minutes of retention. Diffusion Flow simply generates the most effective flow pattern, enabling maximum separation and storage. In fact, WERF's independent flow study indicates that a "distributed no baffle configuration", much like Schier's Diffusion Flow design, provides the possible best grease interceptor performance.*

- 1 Influent passes through pre-calibrated built-in flow control
- 2 Flow moves downward to center of unit minimizing disruption of the grease/solids layers
- 3 Flow is diffused upward through wet volume to begin separation
- 4 Grease rises and collects to surface while heavier food waste falls out
- 5 Free of grease and food waste, effluent flows through outlet



1:15 RAFFLE:

1:30 CLOSE MEETING

COST: \$15

INCLUDES: LUNCH, SALAD

FOR MORE INFORMATION,
DAVID GANS (760) 801-0327



