

Case history brief:

Location:	Ballyragget, Ireland
Customer:	Glanbia Foods (formerly Avonmore), dairy
Application:	Fats, oil and grease removal before biological treatment
Capacity:	200 m ³ /hr
Clarification:	80% removal of F.O.G. without chemical dosing
Chemicals:	None
Installation:	1998

Case history features:

Factory effluent is pre-screened and balanced; pH is then adjusted to pH 5-6 to allow more efficient separation of fats. Installation is above ground level allowing gravity discharge of clarified water and sludge.



View of SPC showing removal of floated fats, oils & greases with spiral scoop.