

Peterhouse College, Cambridge

The Project

Founded in 1284, Peterhouse is the oldest College in the University of Cambridge and with approximately 250 undergraduates, 90 graduate students and 45 fellows it is also the smallest. The college catering facility offers its services to students as well as having various functions taking place on the premises; serving between 100 – 200 lunches and up to 300 dinners are provided each day.

The Problem

Built on a longstanding reputation for “enviable high standards of food and wine”, Peterhouse College recognizes the importance of having a clean and hygienic catering environment within their onsite kitchens. The architecture of the old and complex drainage system was not originally designed to cope with the current day turnover of covers during the lunch and dinner periods. As a result, the increase in the amount of oils, fats and other grease from cooking was solidifying in the drains causing blockages.

The Solution

A Grease Guzzler was installed in 2005 to deal with the problem of blocked drains. Its purpose is to ease and prevent blockages caused by grease and the buildup of food particles.





Part of the college's product selection criteria was that the grease management system must have very little maintenance. The Grease Guzzler's 'fit and forget' design principle, permits simple servicing twice a year. This was a huge improvement over the grease traps which were previously installed, as they required a lot of staff attention and costly ongoing maintenance.

The Grease Guzzler was setup for standard dosing (once per day) and doses pre-activated biofluid (S65) into the drain lines. The biofluid comprises 58 different types of bacteria which work day and night at breaking down and digesting the edible food particles that cause the drains to block. Keith Stock, Clerk of Works commented, "A healthy, hygienic environment is one of our top priorities and WPL's Grease Guzzler was chosen to reduce the inevitable contamination in our drains, without impacting on the environment or staff's time. We have one unit installed already, which is fulfilling our expectations, and have ordered a second to manage grease in our other kitchen."

Since its installation, the college has not had a re-occurrence of blockages or bad smells emitting from the drains. The unit has created financial savings on ongoing maintenance and allowed staff to focus on providing a service to their customers, not managing grease.

