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## Company uses bacteria to make a better restaurant grease trap

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The grease and oils in the interceptor outside Christian Schneider's Kailua restaurant used to get so thick that he could throw a quarter down the hole and it would stop six inches down. The smell was so bad that the monthly pumping to remove the grease had to be done at dawn, when no one was around.

Two months ago, Schneider installed a new device in the 750-gallon grease interceptor outside Lucy's Grill & Bar that uses microbes, or bacteria, which eat the bulk of the grease before it can enter the wastewater stream.

So far it has reduced the amount of solid waste on the surface from a 3-foot-thick cake of grease to a thin layer of scum atop gray water. The smell, though far from pleasant, is tolerable enough to open the manhole at midday.

The device, called the Grease Reduction System, is being marketed by **Hydrologix**, a Big Island company based in Waikoloa. It also is a family enterprise for Schneider. It's been installed at his mother's restaurant, Buzz's Original Steak House, in Lanikai; Schneider's sister, Mani Schneider, is a sales representative for the company on Oahu; and an aunt, Cindy Furtado, is vice president of sales in Waikoloa.

[jmagin@bizjournals.com](mailto:jmagin@bizjournals.com) | 955-8041

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