

## O<sup>2</sup>ctopus® System Installed to Augment Inefficient Floating “Splasher”



To augment their existing 75HP surface splasher, Rothsay Foods purchased a 6-unit O<sup>2</sup>ctopus system (at 13' diffuser depth) to deliver approximately 762 SCFM of air to their entire treatment tank.

The meat rendering facility wanted to augment their “splasher” with a fine bubble system that would increase dissolved oxygen throughout the tank (rather than just the top few feet as is the case with a surface

splasher). Also the customer was very interested in electricity costs for blower power and system maintenance. The O<sup>2</sup>ctopus system was able to give him the best usage of his horsepower as well as provide a **STAINLESS STEEL** system that requires very little maintenance since there are no moving parts in the water!



The system is providing 20 kg/hr O<sub>2</sub> (44 lb/hr O<sub>2</sub>) to the 60' diameter treatment tank to supplement the existing mechanical aerator (75 HP). The units were secured by anchoring the O<sup>2</sup>ctopus units near the sides of the tank to keep them well away from the mechanical aerator.

The single positive displacement blower feeds a valved manifold that individually controls flow to each of the units.

The system was installed in less than a day by an FBC factory installation team. Further, the plant did not need to schedule any processing down time nor take their treatment tank off-line.