

CLIENT: King's Hawaiian Bakery, Inc., Oakwood, GA
Wastewater Pretreatment System



BACKGROUND:

In the 1950's, Robert's Bakery of Hilo, Hawaii, developed the famous Original Recipe of King's Hawaiian Sweet Bread. Nearly a decade later, the well-known bakery expanded and moved to King's Street in Honolulu. The bakery and cafe immediately turned into a destination location for locals and tourists who shipped the bread back to the mainland as gifts. In the late 1970s, some aloha was shared with the mainlanders by the construction of a commercial bakery in California.



In 2004, King's Hawaiian continued to expand with a 150,000 square foot, state of the art baking facility and corporate headquarters in Torrance, CA. King's Hawaiian Bakery decided to expand to the east coast and, in the summer of 2011, constructed a new baking facility in Georgia.



PROJECT REQUIREMENTS:

- Design/build of a biological treatment process to reduce BOD
- Storage capacity for wastewater generated over the weekend and process it during the following week
- Treatment for fats, oils, greases, solids, and dissolved BOD

SYSTEM COMPONENTS:

- Flow equalization with aeration
- Neutralization/coagulation/flocculation
- Primary dissolved air flotation
- Bioreactor – Activated Sludge
- Secondary Dissolved air flotation
- Effluent monitoring

WASTEWATER FACILITY WAS FILMED AND SHOWN ON NATIONAL TELEVISION.

- Design and construction of a new wastewater facility
- Efficient and cost effective design using the same dissolved air flotation unit for primary and secondary separation
- DAF for sludge removal allows higher mixed liquor concentrations
- Higher mixed liquor concentrations result in smaller tank requirements