













Technical Visit -

Solid Kitchen Waste Compactor in Kowloon Bay MegaBox

Solid kitchen waste compactors are widely used in shopping malls. If improperly treated, the residuals remain in the buckets, the compactors and the floor will attract insects, rats and produce smell. Hygiene will be a major problem. The solid waste compactor in Kowloon Bay MegaBox uses a newly discovered enzyme technology to encourage aerobic and facultative bacteria while suppressing anaerobic bacteria which are the major source of rotten odor. The rotten odor in turn attracts insects and rats as the rotten odor signals that there exists semi-digested food. The aerobic and facultative bacteria decompose the residual solid waste to carbon dioxide and water quickly to eliminate the rotten odor, and hence discourage insects and rats.

People in MegaBox turn the solid waste over the compactor for unloading. While in operation, water mixed with very small amount of enzyme will be injected to the bucket so that the waste can go to the compactor quickly while cleaning the bucket. Enzyme in the compactor will also eliminate the rotten odor there. As a result, workers in the vicinity of the compactor are happy to work there and the truck carrying the compactor to landfill is smell free.

We encourage your participation and look forward to seeing you.

Date	14 October 2016 (Friday)
Time	3:00pm – 4:00pm
	Meeting at 2:45pm MegaBox Shuttle Bus Stop
Venue	Kowloon Bay MegaBox basement
Language	Cantonese
Registration	Click HERE for on-line registration
Free of Charge	
(For those who require a CPD certificate, an administration charge of HK\$20 will be imposed)	

Seats on first-come-first-served basis. Successful registrations will be notified

Enquiry:

Dr. Bonnie Lam at 2276 8424 or email: activities@aiib.net

*If Tropical Cyclone Warning Signal No. 8 or above / Rainstorm Red or Black Warning is hoisted until 12:00 noon on the date, the visit will be cancelled.