



TRAINING SESSION/DINNER

WEDNESDAY, June 20, 2018

“The Science of Polymer Activation”

SPEAKER: Lashley Loomis is a licensed PE who has worked in various engineering roles within the water industry, both domestically and internationally. Prior to her role as the Regional Sales Manager for UGSI’s West Coast Region, she worked as a consulting engineer and then as a Project Manager for UGSI Solutions. She holds a B.S. in Mechanical Engineering from the University of California, Davis and a Masters in Environmental Engineering from Stanford University.

PROGRAM: Despite the wide-spread use of polymers in water and wastewater and their high recurring expense, there are very limited technical resources readily available to the many interested engineers and operators. With many equipment options available to operators, it makes sense to start with the basics of polymer chemistry. This discussion will review the basics of polymer chemistry, goals of activation, the development of polymer mixing equipment and equipment configuration basics. Factors such as charge site exposure, application of mixing energy and the effects of dilution water will be detailed as they influence proper polymer activation. Additionally, the impact of water quality attributes on polymer hydration are explored, and finally, the benefits of utilizing two-stage – very high initial mixing energy followed by low and uniform mixing energy – is determined by theoretical consideration and practical test data. Lastly, Polyblend systems which have been leading the industry for thirty years are discussed as well as the most recent breakthroughs in mix chamber sizing that improves residence time to achieve optimal solution viscosity.

LOCATION: Cattlemen’s Restaurant; 1880 Art Gonzales Pkwy, Selma, CA 93662; 896-8450

SCHEDULE: 5:30 pm - 6:30 pm ‘Shop Talk’ - Please register by 6:15 pm
6:30 pm - 7:30 pm Dinner
7:15 pm - 8:15 pm Presentation

DINNER: Top Sirloin Steak, Grilled Atlantic Salmon, or Cheese Ravioli (includes coffee or tea, a baked potato, seasonal vegetables, all-you-can-eat salad, sourdough bread and ranch style beans)

PRICE: \$30.00 per person (member & spouse)
\$35.00 per person (non-member)
\$15.00 per person (full-time student)

DIRECTIONS: From the North: Freeway 99 S. take Floral Ave. exit and turn left, then at stop sign turn left again. Travel one block and turn left again.
From the South: Freeway 99 N. take Floral Ave. exit and turn left, then at stop sign turn right, Travel one block turn left.

SPACE IS LIMITED – PLEASE RSVP EARLY!

For reservations for dinner, call or email your name, organization, phone, and selection to Candice Padilla at 559.490.4366 (cpadilla@carollo.com) by 3:00 p.m. on Tuesday, June 12, 2018. It is important to make reservations early and cancel them early if you cannot attend.

*** Make checks payable to "CWEA-CSJ"***

REMEMBER: A reservation is a commitment to pay.