

Drain & Grease Trap Treatment

Food service degrader for a wide range of FOG

Drain & Grease Trap Treatment is specially formulated and packaged for direct addition to drains and grease traps in restaurants and commercial buildings. Drain & Grease Trap Treatment contains microorganisms capable of degrading a wide range of FOG blended with natural biological enhancers, micronutrients, and macronutrients to ensure optimum performance in grease traps, drains, down pipes, sewers, and plumbing systems.

Applications: Grease traps, Down pipes, Lift Stations, Drains, Septic tanks, Sewers

Features

- Keeps floats clean
- Reduces grease build-up headaches
- Helps to prevent emergency blockages
- Extends life of drain area
- Lowers grease disposal costs
- Reduces odors
- Improves drain field percolation
- Helps eliminate soggy soil caused by clogging

Available In

5 Gal. Fort Pack Item #GTL309FP5

55 Gal. Drum Item #GTL309D55

Directions for Use

Shake before use. Drain Lines and Down Pipes
 Add 4 oz. of product per 2 inch of pipe size by pouring directly into the drain pipe, starting on the lowest floor and working up at a rate of one floor each day. Do not treat same floor twice, but ensure that all drains on the floor are treated. When the top floor is reached, continue from this floor only. Repeat 2 to 4 times weekly depending on drain usage.

Grease Traps

- Week One - 2 gallons per 500 gallon capacity
- Week Two - 1 gallon per 500 gallon capacity
- Maintenance - 0.5 to 1 gallon per week per 1000 gallon capacity

Septic Tanks

Add 32 oz per 1500 gallon capacity for initial treatment. Thereafter, use 8-10 oz. per month. Apply product directly into a toilet and flush. If septic tank has become clogged, odorous or problematic, add 1 gallon of product directly to the tank through the manhole.

Leach Field/Drain Field

For slow or clogged drain fields, apply 5 gallons directly to the distribution box. Repeat if necessary.

NOTE: Systems with heavy grease loading should be dosed at 1.5X the above rates until the build-up is under control.

Tech Specs

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|---------------------|----------------------------|
| Bacteria Count | 200 Billion CFU per gallon |
| Bacterial Type | Non-pathogenic microbes |
| DSL | No |
| Color | Green |
| Fragrance | Citrus |
| Gram Negatives | Not present |
| pH | 6 - 9.5 |
| Temperature Range | 20 - 40 Celsius |
| Warranty | 1 Year |
| Storage Temperature | 10 - 20 Celsius |
| Storage Humidity | 30 - 60 |