

Grease Control - Liquid

The biological answer for the maintenance of Grease Traps and Drains

Grease Control – Liquid digests the difficult to degrade fatty acids and organic wastes found in Grease Traps and Drains

KEY PROPERTIES

A safe to use blend of micro-organisms specifically selected for their ability to degrade both the short and the long chain fatty acids found in restaurant and kitchen Grease Traps.

- Liquefies fats, oils and greases
- Reduces blockages and odours
- Environmentally Safe

TECHNICAL DATA

Appearance	Creamy
S.G. at 20°C	1.06
pH	8.0 – 8.6
Effective pH Range	4.5 – 8.5
Effective Temperature Range	5° to 45°C
Bacteria	1.45 x 10 ⁸

PACKAGING

1 Ltr, 5 Ltr, 20 Ltr.

APPLICATION

- Grease Control – Liquid is best applied up to 2 hours after the end of a working day. See Product Information for dosage rates for Grease Traps and Drain Applications.
- See Peristaltic Pump for recommended application equipment.

SAFE HANDLING

Store in original containers and avoid extremes of temperature.



For more information or to arrange a demonstration contact

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