



PRODUCT DATA SHEET



FAT, OIL, GREASE CONTROL (L)

LIQUID FORM

DESCRIPTION:

Fat, Oil, Grease Control (L) is a bacterial laden liquid for use in degrading organic waste within grease traps. The safe, naturally occurring bacteria are present in high numbers to handle difficult organic problems. The naturally occurring bacteria will reduce odour, sludge, fats, oils and grease build-up. This product is completely harmless to all fixtures, plumbing lines, grease traps and septic tanks.

CHARACTERISTICS:

Bacteria Count:	200 million cfu's /ml
Form:	Liquid
Appearance:	White
Odour:	Fresh
Effective pH range:	4 - 11
Effective temp range:	5- 50°C
Spec. gravity:	1.01
Flash point:	None
Shelf life:	12 months

APPLICATIONS:

Grease Traps	Drain Lines	Odour Control
Water Treatment	Abattoirs	Kitchens
Lift Stations	Holding Tanks	Activated Sludge

BENEFITS:

Breaks down fat & grease build-up	Reduces sludge build up
Eliminates bad odours at source	Enhances BOD/COD removal
Facilitates grease trap cleaning	Cost effective & easy to use
Increases system efficiency	Contains no chemicals
Degrades a wide range of complex organics	

DOSAGE GUIDELINES:

Must be applied within the grease trap, four times daily every day of the week to achieve the full benefits of the product