

Grease Control Liquid

Daily Biological Treatment for Grease Traps and Drains



Designed for daily use in larger catering operations, 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 specially 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 (FOG)
- Reduces blockages and odours
- Environmentally friendly

APPLICATION

- Apply manually or use with Peristaltic Pump.
- Best applied up to 2 hours after the end of a working day.

GREASE TRAPS

Application rates vary with the size of the Grease Trap:

Size of Grease Trap (m³)	Dosage (ml)
1	300
1-5	500
>5	1000

SLOW MOVING DRAINS

Smaller operations

- Pre-treat for 3 days at 70ml per day
- After pre-treat, apply 70ml weekly

Larger operations

- Pre-treat for 7 days at 200ml per day
- After pre-treat, apply 200ml weekly

ONGOING DRAIN TREATMENT

Smaller operations

- Apply 70ml weekly

Larger operations

- Dilute 150ml in 5–8 litres of water and apply weekly – sufficient for 6–8 drains

TECHNICAL DATA

Appearance	Creamy liquid	SG	1.06
pH	8.0 – 8.6	Bacterial Count	1.45×10^7 cfu/ml
Effective pH Range	4.5 – 8.5	Effective Temperature Range	5° to 45°

PACKAGING

4 x 5L, 20L

SAFE HANDLING AND STORAGE

Store in original containers and avoid extremes of temperature.
For guidance on handling and disposal see Safety Data Sheet.



Manufactured & supplied by

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