

BIO GREASE TRAP CLEANER™

BIO-ENZYME ODOUR REDUCING GREASE & FAT TRAP TREATMENT



Odour reducing grease & fat trap treatment with an intelligent bacterial & microbial consortium for rapid enzyme fat & grease digestion in fat traps & drain lines.

GREEN CLEANING TECHNOLOGY

Billions of years ago Mother Nature had already solved the problem of how to keep the Earth clean, naturally. Recent breakthroughs in science & technology have helped us to understand that using safe & beneficial microbia virtually any effluent can be degraded quicker & more cost effectively than traditional harmful chemicals while being completely eco-friendly.

INTRODUCTION

The country's sewer & storm water reticulation systems are under tremendous stress because they are being abused, often unknowingly, by businesses who do not know how to safely dispose of their grease waste. The sewer reticulation system is only geared to accept human waste while the storm water reticulation system is only geared to accept rainwater. Anything other than this (grease & fat) has a negative impact on the systems & ultimately causes blockages.

WHY GREASE TRAPS?

Grease traps reduce fats & grease in our wastewater by slowing down the flow of greasy wastewater, allowing the grease & water to separate. The water continues to flow down the pipe to the sewer, while the grease floats to the surface & is retained in the trap. Grease reduces sewer capacity due to formation of greasy solids, causing blockages & the failure of pumps. It also causes overflows in sewer drains, posing a health hazard. Grease also reduces the efficiency of wastewater plants which leads to high operation & maintenance costs, & reduces the quality of effluent discharged into waterbodies posing a further even bigger environmental challenge.

WHO MUST INSTALL THEM?

All premises engaged in the cooking & preparation of food for other persons are required to install & maintain an adequately sized grease trap. Such premises include, but are not limited to, restaurants, take-away shops, hospitals, hotels, bakeries, butcheries, schools, supermarkets and more.

CLEANING COST CHALLENGE

Fat traps not treated with Grease Trap Cleaner™ over time eventually start congealing due to the excess & constant daily inflow of hot fats, oils & greases. When this mass cools it coagulates into a solid mass which can no longer flow

into municipal water lines. Licensed waste oil collecting companies then need to physically remove this waste which is very costly. The removed grease still has to be remediated offsite, which means the problem has just been moved out of sight. Mother Nature still sits with the problem at the end of the day. Worse is that sometimes grease traps are merely cleaned with chemical products which initially appear to work. Infact the fat has just temporarily changed state, only to convert straight back to fat downstream which blocks drain pipes & causes costly blockages, while posing huge challenges for effluent sewer treatment plants.

ODOUR CONTROL CHALLENGE

Grease & fat traps untreated with bio-enzymes are generally a huge source of repulsive odours & this presents business owners of food processing plants, kitchens & canteens with a serious problem. This odour problem becomes badly exacerbated in warmer summer periods. Bio Grease Trap Cleaner™ provides an immediate improvement in odour control which markedly improves with time, often to the point of total odour elimination.

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WASTE WATER BYLAWS

Effluent water leaving a fat trap & entering the general waste stream headed for sewer plants needs to comply with predetermined effluent waste levels as set by municipalities, including but not limited to PH and C.O.D. to name a few. Waste oil, grease & fats should be collected by a licensed waste oil collector at regular intervals & a copy of the waste transfer certificate must be kept for at least two years, & be made available for inspection as per the applicable Wastewater By-Law. It may not be disposed of into general waste. If the grease trap is not properly maintained, the occupier may be liable for any damages caused to the sewer system, & the industrial effluent permit may be withdrawn & the entire industrial effluent discharge may be blocked off from the municipal sewer. This in turn has dire consequences for the business in question.

THE SOLUTION

The advanced bacterial consortium in Bio Grease Trap Cleaner™ are highly intelligent as they produce the requisite enzymes to rapidly degrade & break down the fats, oils, greases, proteins, & starches found in grease & fat trap environments, & in turn cleverly use those components as food sources. Bio Grease Trap Cleaner™ is proprietary

super high lipase enzyme (fat eating) producing bacteria which gives it its amazing & consistent results. Regular dosing with Bio Grease Trap Cleaner™ completely eliminates the aforementioned challenges. The grease is permanently converted into water & carbon dioxide!

WHEN TO DOSE

Grease traps should not be dosed during operating hours when hot oils & water affect bacteria & enzyme function. Dosing after hours or at kitchen closing all serves to minimize the effects of the bacteria being diluted due to the constant inflow & discharge of water. Use with Bioclean Advanced Dosing System to reliably & completely automate the grease trap treatment process for after-hours dosing, when the fat trap is cooler for optimum bacterial growth & enzyme production, & to minimize the effects of dilution.

AMOUNT TO DOSE PER TRAP

Trap Size Less Than 1000L:
(Restaurants, Canteens, Hotels, Lodges, etc.): Dose 800ml of Bio Grease Trap cleaner™ daily (25L per month)

Trap Size Greater Than 1000L:
(Communal Shared Fat Traps, Food Processing Plants, Butcheries etc.): Dose 2000ml/ 2L (60L per month)

GREASE TRAP MAINTENANCE

The kitchen occupier should regularly collect all food solids which have accumulated in the grease trap food separator (SANS 10-252-2 requirement) & dispose of these with general waste in order to ensure correct grease trap functioning. This should ideally happen daily.

Good practice is to wipe & scrape plates, pans & utensils before washing, & put the food waste into the bin. Use strainers in sink plug holes, & empty food contents into the bin. Maintain grease traps & related equipment regularly with Bio Grease Trap Cleaner™.

PACKAGING/ SHELL LIFE/ STORAGE

Stable for 12 months at ambient temperature, out of direct sunlight. Available in 500ml, 1L, 5L, 20L.