

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 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
- Reduces blockages and odours
- Environmentally Friendly

APPLICATION

- Best applied up to 2 hours after the end of a working day.
- Pre-treat daily for 3 days at 70ml per day, then apply weekly using the same measurements.
- For food preparation premises treat daily for 7 days at 200ml, then apply weekly using the same measurements.

TECHNICAL DATA

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

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 **Material Safety Data Sheet**.



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