

# Sound Restaurant Supply, Inc.

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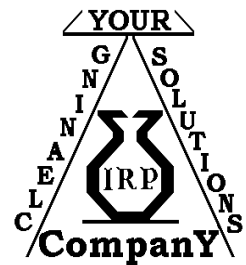
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## Enzyme Drain Cleaner

**A Drain Opener & Maintainer, A Grease Trap Maintainer, An Odor Control Agent**

- Totally formulated product, just add water.
- A formulated enzyme system.
- Rapid waste digestion.
- Highly effective grease-cutting surfactant.
- Aerobic and anaerobic growth capabilities.
- Guaranteed high bacteria counts.
- Environmentally safe, non-pathogenic.
- Extended shelf life.
- Stringent quality control measures include laboratory certification.
- Highly active - Economically priced biological product.

**ENZYME DRAIN CLEANER** is a revolutionary product that combines bacterial spores, a specially selected enzyme system, and a unique grease-cutting surfactant all in a highly active and economical product. The powerful stabilized enzymes and bacteria in **ENZYME DRAIN CLEANER** break down large complex organic compounds quickly and effectively. As a powerful bacterial spore and fortified enzyme suspension, **ENZYME DRAIN CLEANER** is the perfect solution for drain clogs, grease trap maintenance, and controlling the toughest industrial odor problems-any application requiring rapid decomposition. Additionally recommended for use in carpet machines for controlling smoke, food and pet odors. **ENZYME DRAIN CLEANER** has an exceptional shelf life and unmatched cell viability.

### **TYPICAL PROPERTIES**

Type.....Multiple Bacillus  
Form.....99+% Spores  
*Salmonella*.....Negative  
Appearance.....White Opaque Liquid  
Fragrance.....Spring Mint  
pH.....5.5 - 6.5  
Flash Point.....N/A  
Specific Gravity.....1.0 - 1.1  
Shelf Life.....One Year at 21C (70F)  
Enzyme Activity.....Minimum 2,250 AV/g

### **STORAGE AND HANDLING**

Storage.....Room Temperature--DO NOT FREEZE

**PACKAGING:** 1, 5, 15, 30, 55 Gallon Containers

# Recommended Application Feed Rate

## GREASE TRAPS

TRAP SIZE	DOSING*
200 gal trap (27 ft <sup>3</sup> or 0.8m <sup>3</sup> )	10 oz (300 mL) per day
500 – 1,500 gal trap (67-200 ft <sup>3</sup> or 1.9 - 5.7m <sup>3</sup> )	18 – 20 oz (530 - 590 mL) per day
1,500 gal or larger (>200 ft <sup>3</sup> or >5.7 m <sup>3</sup> )	32 – 40 oz (950 - 1180 mL) per day

## DRAINLINES

SIZE	FREQUENCY	NOTES	DOSING*
1 ½” – 2” Slow Running Drains	3-day start-up treatment	Run hot water for 30 seconds before dosing product directly into drain. For best results, dose at bedtime or when drain will not be used for several hours.	2 - 4 oz/day (60 - 120 mL/day)
1 ½” – 2” Maintenance	Ongoing treatment	For best results, dose at bedtime or when drain will not be used for several hours	2 - 4 oz/week (60 - 120-mL/week)
2” – 4” Slow Running Drains	7-day start-up treatment	For best results, dose at closing or during quiet hours.	6 - 8 oz/day (180 - 240 mL/day) *
2” – 4” Maintenance	Ongoing treatment	For best results, dose at closing or during quiet hours.	4 - 8 oz/week <b>(120 - 240 mL/week)</b>
COMMERCIAL FLOOR DRAINS	Ongoing treatment	Start-up: Treat drains daily for 3-7 days to achieve better flow rates. Maintenance: dose weekly at closing or during quiet hours.	Mix 32 oz in 2 gallons water to treat 6 - 8 drains

*Dosing guidelines are recommendations only. Higher dosing rates may be required based on grease loading, types of food cooked and number of meals served. Contact your Sound Restaurant Supply Industrial Sales Representative for technical assistance.*