

MessCo

Many restaurants deal with the following problems or situations

What are the Problems?

Odors from Drains or Grease Traps – Grease in Drain Lines – Drain/Fruit Flies – Drain Blockages – Frequent Grease Trap Pumping - Repeating Jetting of Drain Lines – Use of Enzymes – Reactive Program



What are the Solutions?

The Current Way

Pumping Grease Traps – Jetting Drain Lines – Chemicals

These are reactive programs when a problem happens the facility reacts to the problem

The New Technology

Encapsulation – Reduced Pumping of Grease Traps – Eliminate Jetting of Drain Lines – Natural methods to Odor Control - Environmentally Friendly and Biologically Sound

These are proactive programs and when being used prevent unwanted problems from happening

What is your Cost?

How often do you pump your grease traps and what is the cost for each time they are pumped?

How often do you have your drain lines jetted and how long does it last?

Do you have areas where the smells might affect your customers and keep them away?

What are the Costs?

Pumping Cost: \$ _____

Jetting Cost: \$ _____

Chemicals for Odors: \$ _____

What are the Savings?

Reduced pumping: \$ _____

Eliminate back-ups: \$ _____

Eliminates Odors: \$ _____

Call your local technician for a consultation or an estimate on one of our many service programs.