



Trappes à Graisse / Grease Traps

Solu-Trap

Solu-Trap is a biotechnological and readily biodegradable product containing bacteria and biological nutrients. These microorganisms digest oils and grease, accumulated in grease traps.

Solu-Trap is used and recommended to eliminate unpleasant odors and to reduce frequency of emptying the grease traps, for restaurants, hospitals, hotels as well as for the agribusiness industry.

Solu-Trap is user-friendly. No mixing required, simply inject the required dosage with the aid of a pump and a timer, in the grease Trap, after the daily activities of the kitchen.

For best result, it is recommended that you empty out the grease trap before the initial application of **Solu-Trap**.

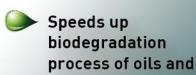
Characteristics:

Form: liquid
Colour: blue
Fragrance: lemon

Contents: bacteria and surfactants.

Solu-Trap is safe and user-friendly. It contains no caustic, acid or corrosive products. It does not damage the ceramics, metals and plastics. **Solu-Trap** is **EcoLogo certified** and **Tested in laboratory**.

BENEFITS



grease

Ingres

Increases efficiency of the grease trap and reduces maintenance

leaves an invisible film on inside walls of grease trap and pipes

Can be used with an automatic system

Safe for the user and will not damage metals, ceramics or plastics

Effectively eliminates unpleasant odours

EcoLogo certified and Tested in laboratory



Testée en laboratoire Tested in Laboratory

