



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

- Speeds up biodegradation process of oils and grease
- 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

