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## TECHNICAL SPECIFICATION

### DD1 DRAIN DIGESTER

Formulated with a special blend of bacteria which digest grease and other organic matter found inside drain lines and grease traps. Breaks down oils, grease, fats and other organic compounds into environmentally friendly compounds. This product will keep drain lines free flowing, eliminate odours and reduce grease trap pumping.

#### PROPERTIES:

Appearance @ 20°C  
pH (neat)  
Odour  
Specific Gravity @ 20°C  
Flammability

#### SPECIFICATION:

Milky liquid  
4.5  
Pleasant floral odour  
1.002  
Non-flammable

#### DIRECTIONS FOR USE:

**DRAIN LINE USE:** Initially pour 200ml of product down each floor and sink drain. Repeat with 150ml of product 3 times per week.

**GREASE TRAP USE:** Initially pour 1L of product directly into grease trap. Each night, pour around 300ml - 500ml into the main sink drain leading to the grease trap.

**AUTO DOSING:** Automatically dispense between 300ml - 500ml into grease trap each night. Do not use Chlorine bleach down the drain as this will kill off the bacteria and render it useless.

#### WHERE DOES GREASE GO?

When grease comes into contact with detergents and hot water it dissolves. The liquid goes down the drain, cools and re-solidifies. Grease floats, the grease trap lets the greasy water into it, but the outlet is low down and therefore traps the grease.

The grease builds up in the trap, until the drains back up. This then has to be pumped out which can be timely, expensive and unpleasant.

The alternative to pumping / scraping out the grease trap is to add DRAIN DIGESTER.

#### BACTERIA & ENZYMES

In order for a bacteria to digest grease, it first excretes an enzyme. The enzyme breaks down the food and the bacteria absorb it. Bacteria are living organisms. They reproduce and form colonies. These colonies attach themselves to pipe work and food particles as they pass by. Bacteria reproduce every 7 minutes. Bacteria and enzymes are killed by hot water and detergents. If bacteria are used, a maintenance dose of 500ml bacteria a night ensures they are always present. Enzymes present in Drain Digester:

- Lipase – degrades fats, oils and greases. This is the primary function of the product.
- Amylase – degrades starch-based material.
- Cellulase – degrades vegetable material.
- Protease – degrades proteinaceous matter
- Uricase – degrades uric acid scale.

#### STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a maximum of 18 months.

#### SAFETY ADVICE:

Under the new GHS Standard this product is not classified. Please refer to section 2.2 of the Safety Data Sheet for more information.

#### PACK SIZES:

25L container (32 per pallet)

Order Code: INDDD2-25L