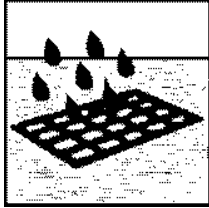


Biological Drain Cleaner



SANS1828: Cleaning chemical
for use in the food industry

Uses

A microbiological cleaner utilising the natural ability of bacteria / enzymes to digest and degrade waste, even in the presence of bleach and chlorinated dishwashing products. For the cleaning of drains / grease traps etc. Odour control in carpets, motor vehicles, urinals etc. Suitable for use in the food processing industry.

Application and Dilution

Grease Traps

250-600ml concentrated daily depending on the size of the grease trap, type of cooking, cleaning procedures and volume. Used correctly, Diner-drain will drastically reduce costly pumping charges.

Drain pipes (slow drains)

100-250ml concentrated and let stand overnight. Repeat in two or three days. If drain has not improved, check for obstruction.

Septic Tanks

Add 750ml concentrated for initial treatment, thereafter use 250ml per week by flushing down commode.

To prevent slow drains

100-200ml concentrated down each drain once a month. Double this amount if connected to a septic tank.

Portable toilets

Add 4lt concentrated directly to toilet and cover solids with water to aid digestion. Repeat procedure every time the toilet is pumped.

Carpets / motor vehicle interiors / pet litters / urinals

100ml:10lt or 1 part to 10 parts water. Spray the solution onto carpets, motor vehicle interiors, urinals etc and allow to digest for 6-12 hours.

Supplies

5lt container – P02385

Compounds

- < 5% Spore blend
- < 2% anionic surfactant
- Preservative

Technical Specifications



| Description | Result |
|--------------------------|-------------------|
| Colour | White |
| pH in concentrate | 8.5 |
| Temperature stability | |
| Cold | - 20°C |
| Hot | + 50°C |
| Specific Gravity at 20°C | 1.005 g/ml |
| Bacterial count | 54 million cfu/ml |

Technical Information

Diner-drain is a revolutionary new approach to grease waste elimination. This microbiological breakthrough allows the natural ability of bacteria to digest and degrade waste, even in the presence of cleaning chemicals, which inhibit the performance of common products on the market. This outstanding product has the remarkable ability to withstand intermittent high temperatures and high alkalinity of many cleaning products. Diner-drain utilizes the natural ability of unique bacterial strains to degrade the solid waste that accumulates in grease traps and drain lines.

This extraordinary new product is the choice for use in food processing plants, abattoirs, restaurants and other food service establishments where odour-causing grease traps are present. In addition, Diner-drain with an excess of 5 billion micro-organisms per litre effectively degrades solid waste that accumulates in lift stations, septic tanks, drain pipes and other areas where food residue is present.

The active ingredient in Diner-drain is a multiple spore blend of specialised bacteria. This specialised microbial blend is designed to provide exceptional performance over a wide range of organic waste related applications. The microorganisms in Diner-drain were selected based on each strain's superior enzymatic activity against specific substrates (proteins, starch, carbohydrates, fats and greases) and the combined synergistic value of the final bacterial consortium. This consortium of microorganisms was also developed to perform in both aerobic and anaerobic environments.

Features

- A stable consortium of safe Bacillus spores
- Production of multiple enzymes providing a wide range of degradation capabilities
- Excretion of high levels of amylase, cellulase, lipase and protease enzymes
- A proprietary inhibitory system that provides excellent product stability which results in superior germination and outgrowth.

Drain lines, grease traps, septic systems and surfaces are nutrient rich systems for bacteria. Although many bacteria can utilize these organics as food sources, it is the bacteria with the most rapid production of these key enzymes that provide the most dramatic performance. Diner-drain utilizes the capabilities of the microbial consortium to produce key extracellular enzymes including amylase, cellulase, lipase and protease for fast and effective degradation of organics.

Advantages

- Enhanced aerobic and anaerobic performance, ideal for applications subject to aerobic and anaerobic environments.
- Accelerated enzymatic degradation allows the spore blend to work faster and more effectively.
- Grease biodegradation – outperforms other competitive products in laboratory testing and field studies.
- Superior germination and outgrowth results in increased bacterial activity in a variety of organic waste applications.
- General organic waste degrader.

Safety

Diner-drain contains a blend of safe Bacillus microorganisms. Toxicity studies done by an independent laboratory revealed that the consortium has no acute oral toxicity, no acute dermal toxicity, and no acute inhalation toxicity at maximal test dose. Acute dermal irritation and acute eye irritation studies classify the consortium as non-irritating. The consortium does not elicit a skin sensitization reaction.

Specifications and details are subject to change without prior notice