



ENVIROSOFT™ CONCENTRATE

PLANT & ANIMAL GREASE FAT TRAP EMULSIFIER

Restaurants, Institutions and Food Service Kitchen Operations spend a great deal of money on regular grease trap pumps outs and maintenance. You can prevent these frequent-outs and embarrassing foul odour problems with a preventative maintenance program using **EnviroSoft™** in your grease trap systems combined with our natural bacteria which will rapidly emulsify and eliminate plant and animal fat build up and grease in fat trap systems. Fats, oil and grease are some of the most difficult problems to handle in:

- Poultry Processing
- Restaurants
- Food Processing Plants
- Bakeries
- Canneries
- Meat Packing, Slaughter Houses
- Hospitals

To remove by hand is labour expensive, time consuming and dirty. Mechanical removal is expensive and labour intensive. Enzymes have generally, been proving to not be very effective, while harsh caustic degreasers remove the deposits from the treatment area but damages the pipeline because of the harshness of these chemicals.

All the active ingredients in **EnviroSoft™** comply with European regulatory standards.

EnviroSoft™ is available in:

- 5 Litre - Bulk

