Bio-Remediation ScrapDrainBio

SOLIDS SEPARATION & BIO-REMEDIATION

ScrapDrain**Bio** is the sustainable sink guard for the modern kitchen. It separates food scrap BEFORE it goes down the drain while bio-remediating **grease** in the line.

THE DEEP INTERNAL BASKET SEAMLESSLY STRAINS SOLIDS FOR EASY & TIDY TRANSFER.

Wash & rinse dishes as normal while ScrapDrain with **BIO** remediates grease, separates solids, and presents a <u>one-step</u> transfer for local composting, organics recycling program or municipal pickup.



A BETTER WAY FOR TODAY

THE BIO LINK FOR THE SINK

COMMERCIAL CATERING



W ENVIRONMENTAL & FUNCTIONAL BENEFITS WITH ScrapDrain:

- IMPROVES wastewater quality by reducing total suspended solids and FOG¹
- PREVENTS food scrap from causing clogs in drains, sewer & septic systems
- SIMPLIFIES sink scrap collection & streamlines transfer to a compost option
- **REMEDIATES** grease & sugars with naturally occuring microbes in the drain
- REPLACES electric disposals with better solids prevention & less water use



BIOLOGICAL SPECIFICATIONS

ScrapDrainBio

BioPuck Specifications

Guaranteed Minimum Bacterial Concentration 5 Billion CFU/g

PRODUCT PROFILE

Applications

- Grease traps / Interceptors
- Kitchen drains (grease)
- Beverage lines (sugars)
- Lift Stations
- Residential sinks

Multiple Bacillus Species

- Naturally occurring, non-engineered
- Aerobes and facultative anaerobes
- · Highly motile
- Positive chemotaxis
- · 100% stabilized bacterial spores

Bacterial Enzyme Production

Amylase, Protease, Lipase, Esterase, Urease, Cellulase, Xylanase

<u>Salmonella Free</u>

Nonpathogenic, contaminant-free

<u>Appearance</u> Waxy, tan tablet / puck

Effective pH Range 5.0 – 10.0

Effective Temperature Range 5°C - 55°C (40°F - 130°F)

<u>Shelf Life</u> One year at 21°C (70°F)





STANDARD PACKAGING

Individually packaged BioPuck, 2" diameter, 50g, each.

- 6/box
- 36/carton
- 144/case

STORAGE AND HANDLING

Store in a cool, dry location. Do not freeze Wash thoroughly with water if exposed to skin or eyes

Overview

The bacterial cultures are selected for optimum enzyme production, assuring the efficient breakdown of proteins, carbohydrates, and fats. This proprietary blend of microbes will reduce odors, BOD, suspended solids, fatty acids (grease), and ammonia concentrations.

The degraded organics are further digested by the bacterial population and prohibit reforming down stream. Purity and microbial concentration is guaranteed for consistent and superior biological performance.



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