



TRAPPES À GRAISSE / GREASE TRAPS

Solu-Trap-B

Solu-Trap-B is a biotechnological and readily biodegradable product containing bacteria and biological nutrients. These microorganisms digest oils and grease, accumulated in grease traps.

Solu-Trap-B 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-B is user-friendly. No equipment required, simply drop one block of **Solu-Trap-B** each month in the grease trap.

For best result, it is recommended that you empty out the grease trap before the initial application of **Solu-Trap-B**.

Characteristics:

Form:	solid cube.
Colour:	brown.
Fragrance:	earth and fermentation.
Contents:	bacteria and biological nutrients.

Solu-Trap-B is safe and user-friendly. It contains no caustic, acid or corrosive products. It does not damage the ceramics, metals and plastics. **Solu-Trap-B** 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

