MICROBE-LIFT/DGTT Treatment Schedule

For Hotel Drains

Keep sink and shower drains free flowing and odor free. One-quarter to one-half cup weekly, straight out of the bottle, will keep things flowing.

For Wash Down

Mix one part DGTT to five parts water and used as a wash down for floors, walls, concrete, tile or any surface that absorbs organic materials and grease. It also works great in sink drains — one-half cup a week will keep them flowing freely.

Note: Heavy doses of bleach, chemicals and caustics will reduce the bio-enzymatic activity from this product that is working in your system. Normal sanitation with light bleach is okay.

Restaurant Grease Traps AVERAGE 2'X 4' TRAP

Treat with one pint DGTT on days 1,3,5 and 7. Following this initial treatment, add one pint weekly. If there is stubborn or excessive buildup, add one pint every other day for one additional week, then go to weekly treatments.

For the initial treatment, one gallon DGTT will last one month. For maintenance thereafter, one gallon will last two months.

Note: When possible, try to add to the system at low flow times, when closing or early in the morning.

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DOES YOUR HOTEL OR RESTAURANT HAVE PROBLEMS WITH

FREQUENT CLOGS?
FOUL ODORS?
SEWER OVERFLOWS?

Hotels and restaurants live or die by guest reviews. Your facility may be immaculately clean, but foul odors from drains, floor tile or carpets can give the wrong impression.

MICROBE-LIFT®

NOW AVAILABLE FOR THE HOSPITALITY AND RESTAURANT INDUSTRIES

MICROBE-LIFT®

DRAIN & GREASE TRAP TREATMENT

Is your hotel facility or restaurant being judged by the way it looks? Or the way it smells?

Your hotel and restaurant lives or dies by the quality of your food, the promptness of your service and, above all, the cleanliness of your facility. As hard as you try to make you restaurant the first choice when your guests are going out to eat; foul odors coming from your kitchen, restrooms and serving areas will cause them to go elsewhere. Not only can this stop new customers from coming back, but more importantly, from referring your restaurant to their friends and family.

Don't cover it up, fix this problem permanently, today.

Our sense of smell not only affects the flavor of the food we eat, but how we perceive whether or not a hotel and restaurant is clean or dirty. Your rooms, bathrooms and restaurant may look clean, but any foul odor can make your guests believe it's not clean. Your restaurant could smell clean on the inside, but odors coming from outside grease traps and garbage dumpsters can make guests think your restaurant is dirty. Most customers won't say anything, they just won't come back.

- Safe and Environmentally Friendly
- Economical and Effective
- Safe for all Pipes, Drains and Fittings
- Safe for Garbage Disposals and Waste Water Systems
- Contains Added Lipase, Cellulase, Protease and Amylase Enzymes
- Can Save Money on Chemical Degreasers

Microbe-Lift/DGTT stops odors at the source.

Microbe-Lift eliminates organic materials from surfaces and from pours in concrete and grout by using all-natural biotechnologies. The added bonus of using our products not only keeps your drains free flowing, and reduces backups and overflows, but makes your facility not only look clean, but smell fresh and clean — earning you rave reviews and repeat customers.

We have the solution.

Our proprietary biotechnology treatment can reduce or eliminate clogged lines and unpleasant odors, and keep your business flowing!

Microbe-Lift/DGTT — One product, multiple uses.

- Tile Surfaces
- Concrete Patios
- Carpet
- Grout
- Drains
- Barbecue Grills
- Garbage Bins
- Compactors
- Trash Chutes
- And More!

BEFORE TREATMENT
10/19/2012

AFTER TREATMENT
01/18/2013

The pictures above show a grease trap outside of a commercial kitchen in California. The top picture was taken prior to treatment. The buildup of grease and organic materials was causing frequent backups and a terrible odor was present inside the facility. Within a few weeks of treatment, the odors were gone and the buildup in the grease trap and connecting lines had been eliminated. Three months later they had not had any complaints of odors or any incident of overflows. Now, over three years later, there are still no complaints, backups or overflows!