



Bactoclean®-Flow

Biological treatment of waste-pipes
and fat separators

Item no. 8510

Bactoclean®-Flow is the easy way to long-lasting clear drains

- prevents drains from clogging up and fights malodours,
- extends significantly the emptying intervals of fat separators,
- can be dosed manually as well as automatically.

Bactoclean®-Flow is the gentle alternative to aggressive chemicals

- natural organisms totally break down fat into CO₂ and water,
- pipes and container material are not harmed,
- sewage and clarification plants are not polluted.



Areas of application and recommended dilution:

Drains and gullies

When using Bactoclean®-Flow the first time, mix approx. 200 – 300 ml with some water, pour it in the drain at the end of each day and let it act preferably over night. Repeat this procedure according to requirements on three consecutive days. For continuous application pour approx. 200 ml with water diluted weekly in the drain.

Fat separators

Depending on odour problems and volume of effluents, pour between 500 - 1000 ml daily at the end of each day via the drain in the fat separator. When bad odours are eliminated, the dosage may be reduced step by step to 350 – 600 ml per day. The effectiveness may be further increased with an oxygenation system.

Mode of action

After dosage, a stable film develops on the walls of drains and fat separators, which adheres the activated micro organisms. They totally break down fats and other organic materials in an odour-less manner. Competing mechanisms of decomposition resulting in bad odours, will be effectively suppressed. The reproduction of the organisms depends on the availability of nutrients. The efficiency increases with elevated temperature and dissolved oxygen.

Characterisation:

Appearance:

Blue liquid with a characteristic scent.

Ingredients:

Preparation from tensides, natural bacterial cultures, nutrients, preservatives, perfume and colour in water.

pH value:

Neutral.

The included natural bacterial cultures are solely conform with genetically not modified, not pathogenic strains of class 1*. Cultures of yoghurt belong to the same class. Suitable for the application in hotel business and gastronomy.

* Classification according to the European association of biotechnology (EFB).

This product data sheet has been created according to the most current standard of technology. We do however not guarantee for correctness and completeness. No liability for damages due to improper application. update Oct. 2021

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