

OSDEC 'REDUCTION' PRACTICAL APPLICATION SHEET

COMMERCIAL, INDUSTRIAL AND INSTITUTIONAL KITCHEN SCENARIO

Cooking oil is essential for most in the food services industry. Cleaning of cooking equipment and improper disposal of excess food waste cause build-up deposits of cooking oil and grease in kitchen pipes and drains. This will cause clog pipes and drains, as well as, foul odor as the grease turn rancid which further compound the problem by attracting pests. Unclogging pipes is expensive and disrupts kitchen operations. The practice of using hot water in an attempt to dissolve the grease gives temporary result as the water cools, grease congeals further down the pipes. It is essential for food service operators to use the right enzyme treatment to ensure pipes and grease traps remain unclogged by oil and grease.



PRODUCT DESCRIPTION

REDUCTION is the right enzyme treatment fluid for proper kitchen grease trap maintenance. Unlike other enzymes, **REDUCTION** has the concentrated power designed to assist in the biological breakdown of fats, oil, and grease in kitchen pipes and grease traps.

PRACTICAL APPLICATION

Proven to work fast to prevent oil and grease from solidifying in kitchen pipes and grease traps and minimize clogging caused by grease build-up.

PRODUCT ADVANTAGES

- Does not contain caustic or acids. – Non-Hazardous.
- Does not contain pathogens or chlorinated petroleum distillates.
- Prolong duration between cleaning of grease traps. – Increase operational efficiency.
- Simplify cleaning process of grease traps. – Saves time and effort.
- Prevents pipes and drains from clogging – Saves repair cost.
- Significantly reduce foul odors emitting from grease trap – Reduces attraction for pests.
- Helps food service operators comply with health, cleanliness and effluent discharge regulations.
- Increases the food service operator's social responsibility profile by being environmentally responsible.

METHOD STATEMENT

Recommended Dosage:

- 150ml per 12 GPM grease trap per day.
- 75ml before operations
- 75ml after final washing.

To Use:

1. Pour recommended dosage twice daily directly through each sink drain hole.

WHY REDUCTION?

REDUCTION helps prevent operational disruptions caused by clogging and kitchen flooding common in kitchen operations so F&B operators can focus on what matter most, making money.

SAFETY, HANDLING AND STORAGE:

Keep in dry, cool place away from direct sunlight.

Do not swallow. If product is accidentally swallowed, seek medical help immediately.

Rinse with plenty of water when contact with eyes.

pH (as supplied) : 4.0 Concentrated Solution

HS Code : 3402900090

AVAILABLE PACKING SIZE

1 Liter Bottle

5 Liter Bottle

MANUFACTURED BY

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