



# WorldWare Enterprises Ltd.

## SUPERSEP

### DOSING GUIDELINES – SUPERSEP™ LIQUID

**SHAKE WELL BEFORE EACH USE**

SIZE	EXAMPLE	NOTES	DOSING
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#### GREASE TRAPS (Pumping 3 X/year is a lot)

Small Volume Establishment	Diners, Luncheonettes	200 gal trap (29 cu ft.)	Liquid: 10 oz. per day
Medium Volume Establishment	McDonalds, Burger Kings	500 - 1,500 gal trap (65-200 cu. ft.)	Liquid: 18 – 20 oz. per day
Large Volume Establishment	Hotels, Hospitals	1,500 gal + (200 + cu. ft.)	Liquid: 32 – 40 oz. per day

#### “SUGAR SNAKE” IN SOFT DRINK & BAR TOWER DRAINS

Fountain drink drains, bar drains	Bars, restaurants, cafeterias – a solid “Snake of polymers” builds up and clogs drains.	For best results, remove 'snake' from drain and treat daily at end of evening to prevent recurrence.	Liquid: 4-8 oz. per day poured down drain last thing at night.
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#### SEPTIC TANKS

Residential Septic Tank	Avg. 1,000 gal. Tank	Big difference in dosing based on standards for dry vs. liquid	Liquid: 10 oz. per month
Commercial Septic Tank	1,000 + gal. Tank	Big difference in dosing based on standards for dry vs. liquids	Liquid: 16+ oz. per week

#### LIFT STATIONS/WET WELLS

Lift Station or Wet Well		Pour directly into system	Liquid: 8 oz. daily
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### EATOILS™ SUPERSEP™ - FREQUENTLY ASKED QUESTIONS

#### **HOW LONG DOES IT TAKE TO GET MY GREASE TRAP CLEAN & ODOR FREE?**

Grease & food particles that build-up in your grease trap can develop quickly and cause odors. Depending on the type of system that you have and the other chemicals you use in your facility, the speed of the oil and grease eating process can vary. For best results, we suggest that you start using our EATOILS™ SUPERSEP™ in your grease trap right after you have your trap cleaned out. If you follow this plan, you will see immediate results. Other chemicals like dishwashing detergent and bleach can have an adverse effect on the bacteria in our product – they kill bacteria. The best approach to using our products is to add them to the trap after the last dishwasher run at night – this allows the bacteria to work uninterrupted for the night time hours, eating the fats, oils, and grease that build up in the system – *they keep on working long after you're done!*

For the best results, replace your harsh cleaning chemicals with biologically friendly cleaners like our EATOILS™ BIOBLAST™, SUPERFRESH™ or SUPER FLOOR DEGREASER™ - then both your grease trap and your whole facility will be environmentally safe and GREEN.

#### **HOW DOES SUPERSEP™ DEAL WITH ODOR PROBLEMS?**

When you use EATOILS™ SUPERSEP™ in your grease trap you are inoculating the area with microbes that attack the sources of odors and destroy them within minutes. Our microbes actually destroy the tiniest food particles so that the other, odor causing bacteria don't have a chance to get started on the food. Other products tend to mask odors and consequently they have a limited effect on the sources of odor.

#### **WHAT IS DIFFERENT ABOUT THIS PRODUCT? HOW CAN I TELL THAT IT IS WORKING?**

Most chemical and enzyme-only treatments rely on either VOC's (volatile organic compounds – solvents, etc.) or strong chemicals or enzymes to do the work – while they are initially good at cleaning the trap, chemicals only have a short term effect. Enzymes alone only break down the grease – they don't digest it, causing problems at the water treatment plant.

The technology in our EATOILS™ biochemical products is revolutionary. Unlike chemical treatments and enzyme-only products that are finished as soon as they hit the trap, our EATOILS™ products actually just get started when they are put in the trap. With EATOILS™ SUPERSEP™ you are actually inoculating the trap with millions of beneficial microbes every time you inject them into the trap. These microbes will eat all fats, oils, greases, and other food material in the trap – breaking down and removing the 'cake' that forms on the top of the water and eating the sludge on the bottom of the trap. This process keeps the trap running efficiently much longer than alternative methods. Most clients who use our SUPERSEP™ in their grease traps see a major reduction in the number and frequency of pump-outs of their traps – if they are pumping 5 times per year before using our product – they will drop to once per year – a significant saving!! – plus you have less possibility of blockages and foul odors backing up into the system. In many municipalities regulators are considering mandating the use of products like our SUPERSEP™ in larger restaurants or implementing fines to cover the added costs of treating FOG (FATS, OILS, GREASES) in waste water.

#### **HOW DO THE MICROBES IN THE PRODUCT WORK? THIS SEEMS LIKE MAGIC WHERE DOES THE GREASE GO?**

When the unique blend of microbes in EATOILS™ SUPERSEP™ come in contact with fats, oils, grease and other food they secrete a series of targeted enzymes that attack the food breaking it down into harmless invisible gasses (hydrogen, oxygen, water vapor) and carbon. The microbes eat the carbon and breathe it out as carbon dioxide - another harmless invisible gas. With lots of different targeted microbes on-site, they can continue to attack the food, fats, oils, and greases until they are drastically reduced on an ongoing basis.

In a nutshell here's the magic: you start with an ugly, smelly mess – a smelly grease trap, full of grease, fats, oils, and food from your cooking, washing and drain waste - after using our EATOILS™ SUPERSEP™ the odor is gone, the grease, fats and oils are minimized - and you have replaced them with: 1) invisible, harmless gasses and 2) beneficial microbes that keep on working long after you're done to keep the trap clean.