



CLEAN YOUR TRAP TO THE "MAX"

Maximizer DT Pro is a powerful product comprised of **bacteria and enzymes** capable of digesting the build-up of grease, oil and fat in commercial kitchens and restaurants. It is specially formulated for direct addition to grease traps and drains in *restaurants, hotels, resorts, schools, and food processing plants, hospitals, municipal and commercial buildings*. It can **fully restore** non-performing grease traps and drain fields.

Maximizer DT Pro contains billions of **hungry bacteria** that go to work immediately digesting all **organic waste** and **FOG** (*fats, oils and grease*). In order to insure the rapid digestion of the waste, Maximizer DT Pro contains **enzymes**, the *catalysts* necessary to **begin** or **speed up** the break down of starch and complex carbohydrates. Once the enzymes break down the FOG into smaller pieces, the bacteria are able to completely digest the organic waste turning it into **odorless** carbon dioxide and water.

Maximizer DT Pro's unique blend of bacteria and enzymes double in number every 30 minutes and can digest up to **100lbs** of fats, oils, grease and organics in a **24 hr period**. It rapidly reduces the depth of FOG in the trap and **"maximizes"** grease trap performance!

Maximizer DT Pro can be directly applied to a waste stream through an easy to install **auto-injection system**. The injection system automatically pumps Maximizer DT Pro into the grease trap at **set intervals** for virtually *maintenance free* treatment! No handling by staff or personnel. Automatic dispensing guarantees *worry free* application and **accurate dosing** of the grease trap system.



Just "Set it and Forget it!"

Maximizer DT Pro is a **"Green"** solution for **restaurant grease management**.

- **Environmentally safe for humans, plants and animals**
- **All natural, 100% biodegradable, Salmonella free**
- **Non-hazardous, non-flammable, non-caustic, non-polluting**
- **Contains no chlorinated solvents or soap**
- **Does not emulsify grease and oil**
- **Prevents build ups and reduces odors**
- **Easy to use, inexpensive and safe**
- **Requires no premixing or special handling**

Why You Should Use Maximizer DT Pro

The biggest problem in food management today is **GREASE!** Fats, oil and grease clog waste water systems, lift stations and pipelines. Untreated grease traps need **frequent pumping**, emit **obnoxious odors** and can cause **grease overflows** resulting in *unsafe* sanitary conditions and **failed inspections**.

Trap failure results in **drain back ups** and can expose employees and customers to unsanitary and unpleasant conditions. Grease trap **odors** can be so over-whelming a business may be forced to shut down! And that can be very costly! In today's *challenging economy*, even a **temporary** loss of income can be a financial disaster!

The easiest way to avoid all these headaches **and simplify your life** is to use **Maximizer DT Pro**. It can be used in any restaurant or kitchen to **control grease buildup**. Regular application of this environmentally safe product will prevent **system failures** and prevent foul smelling back-ups from occurring during peak operating hours!

Backups create *unsanitary* and *unpleasant* conditions for all. Maximizer DT Pro will keep your system functioning properly, allowing your restaurant to stay within the guidelines set by state and local regulators. You'll have **peace of mind** and your employees and customers will enjoy a **safe, odor free environment**.



- **Save on repairs and service**
- **Eliminate grease and Reduce pumping**
- **Avoid liability & regulatory fines**
- **Prevent overflows & avert health risks**
- **Improve grease trap efficiency**
- **Eliminate obnoxious grease trap odors**

Prevent Obnoxious Grease Trap Odors

Preventative grease trap maintenance is usually done with *chemicals* or *bacteria*. Chemical treatments use **heat** generated from *caustics* or *acids* to **liquefy** the grease. They are **dangerous to use** and can harm your plumbing system, your employees and the environment. And they won't solve the problem! The *liquefied grease* **solidifies** farther down the line from the trap causing **back ups** in the trap and municipal sewer collection system!

Using **bacteria** is the most effective and responsible treatment available. Plumbers recommend Maximizer DT Pro as an "**environmentally safe**" solution for **eliminating grease** and the sickening odor of *rotten eggs*, *rancid waste* or *vomit* associated with grease traps!



Foul odors are caused by *incomplete breakdown* of organic wastes. The fast acting bacteria in Maximizer DT Pro completely digest the waste entering the trap, eliminating the source of the odors. In nature, some bacteria produce **simple gases** and water during digestion. These are **foul smelling gases** such as ammonia, methane and hydrogen sulfite (*odor of rotting eggs*). The **specialized bacteria** in Maximizer DT Pro produce **carbon dioxide** (*an odorless gas*) and water when digesting organic waste. As the Maximizer DT Pro bacteria **increase**, they take over the process **suppressing** the other *odor causing* bacteria. Maximizer DT Pro restores biological activity and eliminates odors completely!

Lower Your Operating Expenses

Regular treatment with Maximizer DT Pro

- Reduces FOG discharge and minimizes service calls.
- Prevents costly repairs and/or replacement of grease traps and drain fields. (Costing anywhere from \$5,000 to \$50,000 and up!).
- Prevents messy clogs and costly downtime.
- Eliminates the need for expensive caustics and potentially dangerous chemicals (GO GREEN!)

Grease trap maintenance costs have tripled in recent years. Restaurants spend anywhere from **\$200 to \$1500** each month pumping out "grease traps". Disposal is becoming increasingly **expensive** and difficult due to increasing restrictions from EPA and other regulatory agencies. Installing the Maximizer DT Pro auto injection system can save restaurants and food service operations as much as **\$10,000 per year** in operational costs!

Maximizer DT Pro allows grease traps to work longer and better. By extending the time between **pump-outs**, you can significantly lower **grease disposal costs**. Reduce or eliminate frequent line cleaning and grease trap pumping

The Grease Police Are Coming!

Given the magnitude of the grease problem, **cities are cracking down**. New regulations can impose fines up to **\$1000/day** and mandatory *imprisonment* for violation of local codes. **Huge fines** are often levied against businesses that allow FOG into the sewer system as result of **poor maintenance** of their grease trap. Violators may even be disconnected from sewer service to halt or prevent a discharge that *poses a danger* to the population's health and welfare. They may also have to pay an **environmental penalty**.

Failure to act now could result in big fines for your restaurant and loss of income for you! The Maximizer DT Pro Auto injection system will keep you out of **regulatory trouble**! If you want to avoid future *noncompliance fines* and **outrageous** surcharges:

- Make sure your grease trap is in sound operating condition
- Ensure the trap is properly sized and cleaned out on a regular basis
- Have it pumped out at least once a year.
- Never use chemical solvents, hot water or caustic solutions to clean your grease trap
- Install the **Maximizer DT Pro Auto Injection System** and train your staff in proper grease management.



Maximizer DT Pro has been formulated with the safest ingredients available in order to protect the environment and our families!