

The Deployment Process: Step-by-Step

Tru-Tank Restaurants

Application Instructions

1. Calculate the treatment volume **based on your restaurant's grease trap size**. For standard commercial kitchens, dissolve the required number of concentrated Tru-Tank dry packets or pour the required liquid measure directly into a bucket of warm water. Ensure the water is free of heavy chemicals to protect the live microbial colony during mixing.
2. Choose the floor drain, sink drain, or cleanout line that feeds directly into the grease trap. For best results, choose a line closest to the source of fats, oils, and grease (FOG).
3. Pour the mixture down the drain line at the end of the night or during the lowest-volume business hours. This allows the live biology to have maximum undisturbed time to enter the trap, coat the pipes, and begin digesting heavy organic accumulation.

The Process and Byproducts

The biological reaction taking place is driven by specialized, target-beneficial microbes engineered for rapid grease degradation. They continuously consume fats, oils, grease, and food waste within the trap environment.

The Resulting Byproducts:

- **Carbon Dioxide & Water:** Heavy grease complexes are safely digested and converted into simple, harmless H₂O and naturally released gas.
- **Free-Flowing Drain Lines:** FOG accumulation is broken down into light, fluid material, preventing grease hardening, severe pipe restrictions, and catastrophic backups.

• Activation and Colonization

When introduced into the plumbing system, the dormant microbes immediately "wake up" upon contact with water and organic waste. They multiply rapidly, coating the interior pipe walls and the entire grease trap matrix to establish an active, live biological colony.

The Enzyme Action:

They immediately begin secreting specialized enzymes that chop complex fat molecules, food solids, and hardened grease crusts into smaller, bite-sized pieces that the bacteria can completely digest.

• FOG Mitigation & Odor Shield

This deep biological colonization continuously digests the trapped organic material; Tru-Tank eliminates volatile fatty acids and suppresses sulfur-producing bacteria, knocking out foul kitchen odors at the source.

• Nutrient Sequestration

As the microbial population explodes throughout the grease trap, they rapidly consume the nutrients that normally feed slime layers and foul-smelling bacterial blooms. This keeps grease levels low and fluid, drastically reducing the frequency of expensive mechanical pump-outs.

• System Infrastructure Protection

This critical phase establishes a permanent, active defense system inside your commercial kitchen plumbing. A treated restaurant drainage system helps prevent downstream clogs, avoids city code violations, reduces backup risks, and protects your facility infrastructure naturally.

