



Product Information

DCT BIO-DRAIN XL

READY-TO-USE MULTI-PURPOSE MICROBIAL FORMULATION

DCT Bio Drain XL is designed for optimal maintenance of aqueous environments such as: drain lines, septic systems, grease traps & interceptors, and holding tanks where it reduces build-up, prevents back-up and keeps systems free flowing.

DCT Bio Drain XL contains microorganisms selected for exceptional ability to breakdown organic compounds such as oil & grease, proteins, carbohydrates, cellulose and more.

Applications:

The product is especially formulated to reduce suffer gas smell that can come from drains. For drain line and grease trap maintenance, product should be used as a preventive treatment or to increase the rate of flow through drains. It is not intended to remove clogs from drains.

- Keeps systems free-flowing
- Reduces build-up
- Helps prevent back-ups
- Eliminates hydrogen sulfide odor
- Efficient digestion of organic compounds
- Formulated with environmentally friendly ingredients
- No caustic or acidic ingredients
- 210 billion microbes per gallon

Physical Properties:

Appearance:	Dark Green Liquid
Fragrance:	Fresh Active
Microbial type:	Multi-Bacillus Spore Blend
Active Temperature Range:	38°F to 145°F (3°C to 63°C)
Optimal Temperature Range:	77°F to 104°F (25°C to 40°C)

Recommended Dosing:

	Total Oz / Pail	Dose / Day	Dose / Application	Dose / Pail	Days / Pail
Light Grease Load ⁽¹⁾	640	3	4	160	53.3
Normal Grease Load ⁽²⁾	640	3	5.3	121	40.3
Heavy Grease Load ⁽³⁾	640	3	7	91	30.5

- (1) **Light Grease Load** – New locations, newer plumbing, Locations that have not experienced plumbing problems before, areas that do not have a lot of grease or oils in the areas or build up on floors (i.e. grocery produce departments, grocery floral departments, grocery seafood departments, sandwich shops, kitchens and restaurants that do not have fryers, etc)
- (2) **Normal Grease Load** – Locations that have occasional problems but the drains are currently running well. (i.e. Grocery Meat departments, restaurants that fry foods but they are not the majority of the menu items, etc)
- (3) **Heavy Grease Load** – Locations that have experienced plumbing problems, older locations, locations that currently have slow running drains (i.e. Grocery Deli and bakery departments, Restaurants that do significant frying of foods, (fried chicken or fish focused), etc)