

CASE STUDY

Restaurant Eliminates Drain Odor by Switching to bioTEQ

BACKGROUND

A restaurant was experiencing odor issues with the drain in their kitchen. Not only was the noxious smell noticeable near the drain, customers were complaining about the stench lingering throughout the facility. The manager noted multiple instances of people coming in to the restaurant but leaving before ordering due to the unappetizing smell.

A liquid cleaner was used to try to inhibit and control the situation, but it was not working. The manager needed a solution as the odor was negatively impacting the business.



Restaurant Kitchen

SOLUTION

The bioTEQ block drain treatment program was introduced to the facility. The solution contains a unique, solid solution of bacteria and cleaning detergent which, when dispensed regularly into drain systems via the bioTEQ-DT Dispenser, will digest organic materials and reduces the complications caused by Fats, Oils & Greases (FOG) such as clogs and strong odors. The system is automatic and dosed nightly for 15 minutes (7 days/week, 365 days/year.) The foaming action contacts 360° of piping and reaches approximately 100 feet of piping.

RESULTS

Results were noticed a few days after the installation of the bioTEQ system. Customers stopped complaining and the smell went away. No complaints about any odor has occurred since the installation and they are no longer leaving before ordering.

Buildup in the drain that was causing the smell was eliminated and the restaurant manager is pleased about the cleanliness of the product. In addition, they are confident in the system because of the automatic feed which has better reliability and consistency than manual liquid feed.



ELIMINATES DRAIN ODORS



RELIABLE SYSTEM



PRODUCT USED

bioTEQ DT
Dispenser



bioTEQ Block
Bacteria/Detergent

