

Description:

A combination of "live" spore-forming bacteria that rapidly penetrates, digests, and liquifies the fat, oil, grease, cellulose, protein, and starch that collect in and slow or block drain systems and grease traps.

Benefits:

- 5 Strains of Aggressive Bacteria Produce 7 Different Types of Enzymes*
- No Dangerous Acids or Caustics
- Builds Colonies on Drain Walls and Grease Trap Surfaces
- Aerobic and Facultative Bacteria Work in the Presence or Absence of Oxygen
- Pleasant Fragrance
- Eliminates Odours
- Reduces Waste Surcharges
- Safe in All Drainage Systems
- Starts Working Within 1 Hour
- Resists pH and Temperature Swings better than Indigenous Bacteria



Application:

DRAIN TREATMENT
(4-16 litres for initial shock)

DIAMETER OF DRAIN	RECOMMENDED NIGHTLY DOSAGE
05 cm	125 ml (1/2 cup)
10 cm	250 ml (1 cup)
15 cm	375 ml (1 1/2 cup)
20 cm	500 ml (20 cups)

MAINTAIN-IT-ALL: For best results, use the Momar Maintain-It-All Programmable Chemical Metering Pump. Ask your Momar representative about how this system can insure the right dosage at the right time every time.

GREASE TRAP TREATMENT: Initial Shock: Add 1-4 litres per 380 litres of trap volume depending on grease level. Maintenance: Add 1 litre per week for each 380 litres of trap volume.

LIFT STATIONS: Up to 15cm diameter: Add 1-2 litres per day for odour, grease, sludge, Hydrogen Sulfide gas reduction. Greater than 15cm diameter: Add 2-4 litres per day for odour, grease, sludge, and Hydrogen Sulfide gas reduction.

COLLECTION SYSTEM: For every 375,000 litres per day, add 4 litres daily for the first week and then only 2 litres weekly thereafter.

PORTABLE TOILETS AND SEPTIC TANKS: Add 4 litres initially followed by 1-4 litres per month depending on usage

**8-Alive is not formulated with free enzymes. The bacteria in this product will produce various enzymes, depending on the food source, to aid their digestive process. Bacteria only produce as many enzymes as they require for complete digestion.*

Specifications:

Effective pH / Temperature	5.0 - 9.0 / 12 - 35 °C
Density @ 25°C (ASTM-D-287)	1.000g/ml
Appearance @ 25°C (visual)	White, low-foaming, opaque liquid with sweet, fresh odor
Bacteria Count	4 million bacteria per ML
Health / Flammability / Reactivity	0 / 0 / 0
Shelf Life	2 years
Enzyme Production	Protease (protein), Amylase (starch & carbohydrates), Lipase (fat & grease), Esterase (fat), Cellulase (cellulose, wood, paper), Xylanase (plant material), Urease (urea)



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