



FOGBLOCK

This groundbreaking solution revolutionises the way restaurants, catering companies, and hospitality venues prevent the build up of FOGs in plumbing and grease traps.

What makes it different?

FOGBLOCK is a bacterial treatment that continuously releases fat-degrading microbes and enzymes that digest FOGs in kitchen waste systems, preventing re-congealing and protecting downstream wastewater infrastructure.

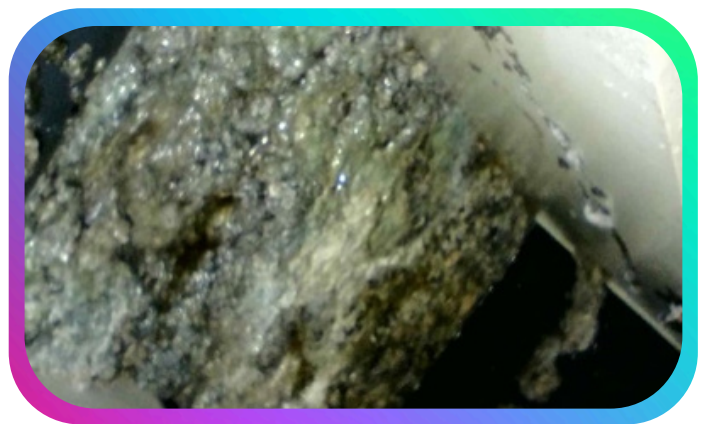
Benefits

- ✓ Eliminates odours
- ✓ Reduces FOGs
- ✓ Reduces call outs and decreases how often tanks require emptying
- ✓ Maintains infrastructure integrity
- ✓ Safe and easy to administer
- ✓ More cost-effective than existing methods

Before FOGBLOCK



After 12 weeks using FOGBLOCK



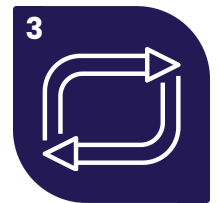
How do I use FOGBLOCK?



1 Suspend the FOGBLOCK into the treatment area



2 Replace after 8-12 weeks once its completely digested



3 Repeat the process