

- Reduce City Surcharges Associated with Excessive Grease, BOD and other pollutants/Nutrients.
- Reduce and Even Eliminate Snaking/Jetting of the Plumbing System
- Reduce Back Ups Caused by Grease and Food
- Reduce Odors in All Areas of the Facility
- Reduce Grease Trap Pumping Frequency by Over 50%
- Eliminate Grease Mat and Pumping on Lift Station Wet Wells

**\*\*\*Contact Eganix to locate your local dealer and set up a complimentary consultation in regard to your specific needs and goals. Case studies and references are available upon request for every industry. \*\*\***



Used in commercial/industrial kitchens to reduce fats, oils and greases as well as BOD and other nutrients commonly produced by production facilities.



PRODUCT OF THE USA

Contact your local Eganix representative for dosing prescriptions.

# QUARTER STICKS

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