POORLY MAINTAINED GREASE TRAPS/ LIFT STATIONS CAN LEAD TO MANY ISSUES

PLUMBING CLOGS & EXPENSIVE REPAIRS
When grease trap maintenance is neglected, homes nearby these businesses may find sludge backed up into their drains, overflowing toilets, or even see brown puddles on the street. Sludge build up can produce toxic Sulphuric Acid over time which can permanently damage the steel walls of grease traps.

UNPLEASANT ODORS
FOGS consist of solid food particles which rotten over time, causing unpleasant odors. While the grease trap is capable of holding this rotten odor, it becomes an issue when the tank has more than 25% of total capacity of sludge stored. This foul odor lingers into your environment, or worse, into your customer's dining area.

HEALTH CODE VIOLATIONS & HEFTY FINES
Clogged grease traps are health code violations. If the health department finds you are neglecting this issue, you will likely face a hefty fine or suspension of your business license. Not only will this cost you money, but it will also prevent you from making money when you have to close your doors.

HEALTH RISKS
Employees may become ill from inhaling dangerous odors from the mismanaged grease trap. Also, wastewater overflow can contaminate your main water line used for washing dishes and cooking food, which could lead to food poisoning.

FIRE HAZARDS
Grease is highly combustible! Once fires start, they are difficult to control and will likely end with severe damage to your establishment. Clean your grease trap and get it out of your kitchen regularly.

AN OUNCE OF PREVENTION IS WORTH A POUND OF CURE

PROVIDE A BETTER SERVICE AND EXTEND THE LIFE OF THE GREASE TRAP

While there are many products on the market that claim to be "effective" in grease trap treatment and maintenance, there really is only one: **HOTROD™ FOG**.

The grease trap performance is based off the current biological status. This means the more beneficial bacteria we have, the better the system is going to perform. **HOTROD™ FOG** adds proprietary biology followed by a patented process that provides cellular support to the bacteria. This process increases the biological population and stimulates the existing biology in the trap to digest the material more aggressively. The outcome of this process is lower solids and a cleaner effluent leaving the system. This is an industry-changing, once in a lifetime product. Use it once and you will use it forever!

Almost all grease traps need a GOOD biological jump start to work properly. **HOTROD™ FOG has the cure in an easy to use 16 oz. bottle!** Each bottle has a 3-part formula. The bacteria is in the packet attached to the side of the bottle. Once added to the patented composition in the bottle, it makes the bacteria highly charged - similar to adding a turbo charger to your car. **HOTROD™ FOG** becomes a powerful force in your commercial kitchen. Every 2 months - ***THAT'S IT!***

For a minimal annual cost, you can properly maintain your grease trap/lift station and prevent costly backups and repairs. Treat your grease trap like maintenance oil changes for your car.

HOTROD™ FOG does **NOT** add emulsifiers. This approach mimics degradation and often sends solids to the drain lines where they settle causing more problems down the road.

HOTROD™ FOG ***OUTPERFORMS*** competitors - just ask a professional. Our patented formula eliminates the need for any monthly dosing or application. Let this patented technology restore the natural bacterial cycle of the grease trap and reduce expensive maintenance issues.

*"As a wastewater superintendent, I have used many products to reduce or eliminate fats, oils, and greases in lift stations and pump stations. **HOTROD™ FOG** has been the most effective, showing a noticeable reduction in just two weeks and almost complete elimination after a month of weekly treatments. The company is also very helpful and supportive. I have started using **HOTROD™ FOG** in all of the lift stations I manage and have recommended it to other communities I contract with."*
– Brad Duncan, Supt. City of Fairbury Wastewater Department

THE ULTIMATE PRODUCT LINE
Inquire about our other fine products

Watch Now!
Septic Professional Testimonial
Scan or visit *tinyurl.com/HotrodPro*

Follow us on

1/23

SOLVE GREASE TRAP PROBLEMS FOREVER!

Creating Innovative Ways to Manage Waste in a Sustainable, Biological System

40+ YEARS OF EXPERIENCE

ECO FRIENDLY PRODUCT

- Patented technology provides biological stimulation at the cellular level
- Used in large commercial grease traps to reduce solids, sludge & odors
- Available only through septic/plumbing professionals
- Specifically designed to digest FOG (Fats, Oils & Grease)
- Product suspends in grease traps for high flow situations
- Lowers suspended solids for a cleaner discharge
- Sustainable technology
- Industrial grade & safe in all systems

HOTROD's™ Patented Industrial Grade Formula
OUTPERFORMS
All Other Products on the Market. *Guaranteed!*

FOOD SERVICE INDUSTRY

Restaurants | Cafes | Coffee Shops | Bakeries | Catering Companies | Bars & Pubs | Sports Arenas
Hotels | Schools & Hospitals with Cafeterias | Food Court in Malls | Office Buildings Equipped with Kitchen

HOTROD™ SEPTIC TREATMENT

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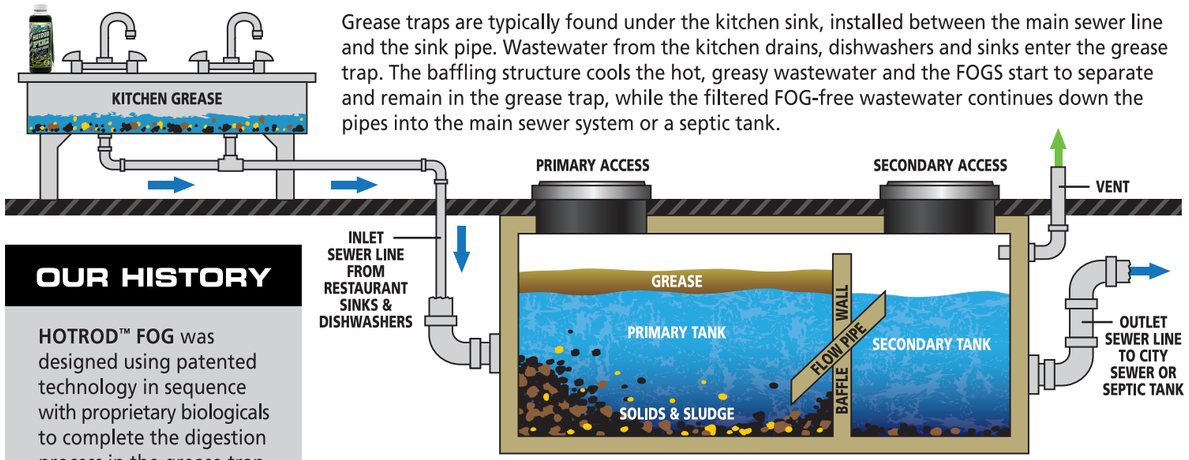
HOW A COMMERCIAL GREASE TRAP/INTERCEPTOR WORKS

The Environmental Protection Agency has labeled FOG (Fats, Oils, Grease) as a pollutant and reports that 47% of all waste water blockages across the country were caused by FOG. This can affect the water supply system of a city and even ruin natural water resources. Every municipal has established laws to prevent grease from entering into the sewer systems by installing a grease trap (aka grease interceptor). As long as your establishment has a kitchen or cafeteria where food is prepared, FOG is a daily byproduct.

Grease traps are typically found under the kitchen sink, installed between the main sewer line and the sink pipe. Wastewater from the kitchen drains, dishwashers and sinks enter the grease trap. The baffling structure cools the hot, greasy wastewater and the FOGS start to separate and remain in the grease trap, while the filtered FOG-free wastewater continues down the pipes into the main sewer system or a septic tank.



OUR HISTORY

HOTROD™ FOG was designed using patented technology in sequence with proprietary biologicals to complete the digestion process in the grease trap or wet well.

On a larger scale, we work to manufacture sustainable and organic agricultural products for large confined animal facilities to deal with common manure issues: ***odor, sludge and solids.***

HOTROD™ has 40+ years of experience in the septic industry and treats 1-50 million gallons of material. With our patented industrial grade formula, **HOTROD™ FOG** can achieve ***FULL DIGESTION!***

In 2018, after break-through discoveries and success in the commercial manure management sector, **HOTROD™** was born!

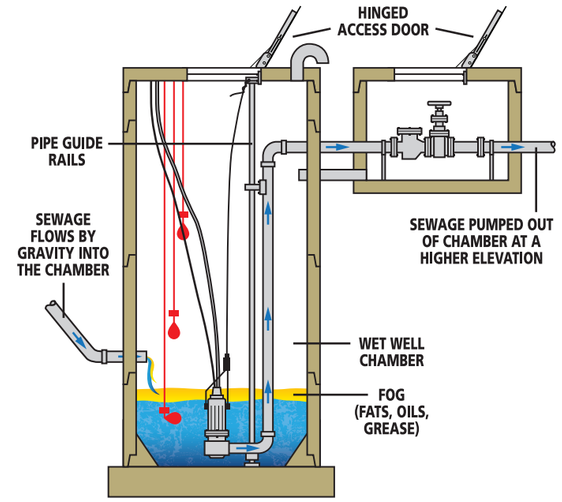
Improperly maintained grease traps can be costly and disgusting. Anti-bacterial soaps and bleach are the #1 killers of good bacteria in grease traps. With the current lifestyle, we are using more bleach and anti-bacterial products than ever before. ***HOTROD™ FOG to the rescue!*** Our patented industrial grade formula ***heals and restores*** the natural biology of a grease trap, with no harmful chemicals, while preserving the environment.

HOW DO WE COMPARE?

	HOTROD™ FOG	COMPETITOR 1	COMPETITOR 2	COMPETITOR 3
DEALER ONLY PRODUCT	✓	✓	✗	✗
3 MODES OF ACTION *Biologicals (Digestion) Enzyme (Speed) Patent (Sustainable)*	✓	✗	✗	✗
CARBON NEUTRAL *Reduces Greenhouse Gas Emissions*	✓	✗	✗	✗
NO MONTHLY TREATMENTS *1 Bottle = 2 Months*	✓	✗	✗	✗
EASY TO USE *Simply Apply, No Measuring Needed*	✓	✓	✓	✗
EXTENDS LIFE OF GREASE TRAP	✓	✗	✗	✗
EXTENDS PUMP LIFE IN MUNICIPAL LIFT STATIONS	✓	✗	✗	✗
SUBSTANTIAL ODOR REDUCTION *Ammonia & Hydrogen Sulfide (Egg Smell)*	✓	✗	✗	✗

SEE THE DIFFERENCE FOR YOURSELF

HIGHLY CONCENTRATED | INDUSTRIAL GRADE | TOP QUALITY | ALL NATURAL | ECO-FRIENDLY



HOW A LIFT STATION WORKS

A lift station is part of the waste disposal process, and it's used to help carry wastewater up (or "lift") to an appropriate drainage level. It works by using pumps that draw wastewater from one area and pump it into either a septic tank or sewer system for proper treatment.

Grease accumulates on the pumps and at the top of water in lift stations. Use **HOTROD™ FOG** once a week in lift stations to digest grease accumulation.

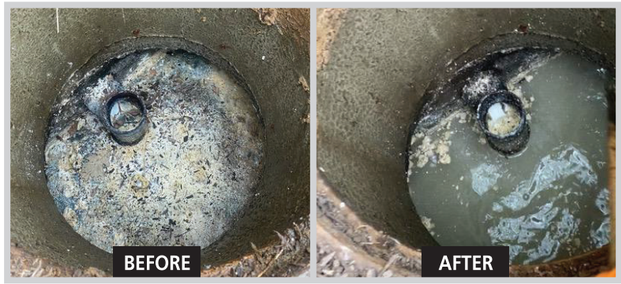
DOSAGE GUIDE

MUNICIPAL WET WELLS/LIFT STATIONS

Gallons Per Day	2-WEEK INITIAL DOSE Bottles Per Week	MAINTENANCE DOSE Bottles Per Week
100,000	1	1
400,000	2	1
800,000	3	1
1,200,000	4	2
1,200,000+	Custom	Custom

COMMERCIAL KITCHEN GREASE TRAPS

Holding Capacity in Gallons	
50-100	1 Bottle Every 2 Months
100-500	1 Bottle Every Month
500-1,000	2 Bottles Every Month



*2-Months Post-Treatment with **HOTROD™ FOG***

PUMPER APPROVED

Pumpers primarily use **HOTROD™ FOG** as a grease trap additive after pumping to help digest those hard to reach places. The product increases efficiencies on the future pump and reduces suspended solids from traveling out the outlet of the system causing issues down the line.

LONGER LIFE EXPECTANCY OF THE GREASE TRAP

Hydrogen Sulfide in the presence of water vapor produces sulfuric acid that is extremely corrosive. **HOTROD™ FOG** extends the life of the grease trap by lowering ammonia and hydrogen sulfide gases that deteriorate the grease trap over time.

EASY & SAFE TO USE WITH ALL SYSTEMS

Combine the microbial powder to the liquid material and apply to a drain leading to the grease trap - ***THAT'S IT!*** Apply product every 2 months to keep the system running clean.

MADE IN THE USA

We pride ourselves on being a small business located in Illinois that offers real world customer support. With over 40 years of experience in the field, we provide consumers the support they need to get the job done.

*"Totally recommend using this product. The drains from our kitchen to our grease trap were giving us problems for years. We had the line jetted and have been applying **HOTROD™ FOG** for over a year now with no issues. It works!"*
– Illinois Hospital

Removes Harmful
GREEN HOUSE GASES

METHANE & NITROUS OXIDE are a form of carbon that is detrimental to our ecosystem and contributes largely to carbon emissions.