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Restaurant Grease Trap Clean Up, And Restaurant Clean Up With OSE II

Oil Spill Eater II is used in Restaurants, and places or areas where grease traps are in place to retain oil/grease, collect grit and allow water flow, since 1994. OSE II is also used in restaurants to clean floors, equipment, and prep areas.

OSE II can be directly applied by pouring, or spraying OSE II directly into a grease trap. Once applied in a matter of seconds, to minutes you will see the oil/grease molecularly breakdown, and seemingly disappear. The oil/ grease will have been broken down to the point its adhesion properties are eliminated so it can no longer adhere to anything, and no longer feels oily/slippery.



OSE II by breaking down oil/grease also prevents the foul smell caused by eutrophication of the water due to oil/grease being in the grease trap or anywhere oil/grease is contained. By breaking down the molecular structure of the oil/grease, this causes the oil/grease to flow like water, instead of standing in one place, carbon loading a spot, where the oxygen uptake increases dramatically, causing eutrophication (lack of oxygen), and in turn creating a foul smell.

Restaurant oil/grease production generally varies from Monday to Sunday, where generally the weekends produce more oil/grease due to higher volume of patrons. There are two means of addressing oil/grease in a grease trap.

A. OSE II can be directly applied to the grease trap itself, or poured into the drains leading to the grease trap.

B. OSE II can be dosed by a dosing pump directly into the drains leading to the grease trap or dosed into the grease trap itself.



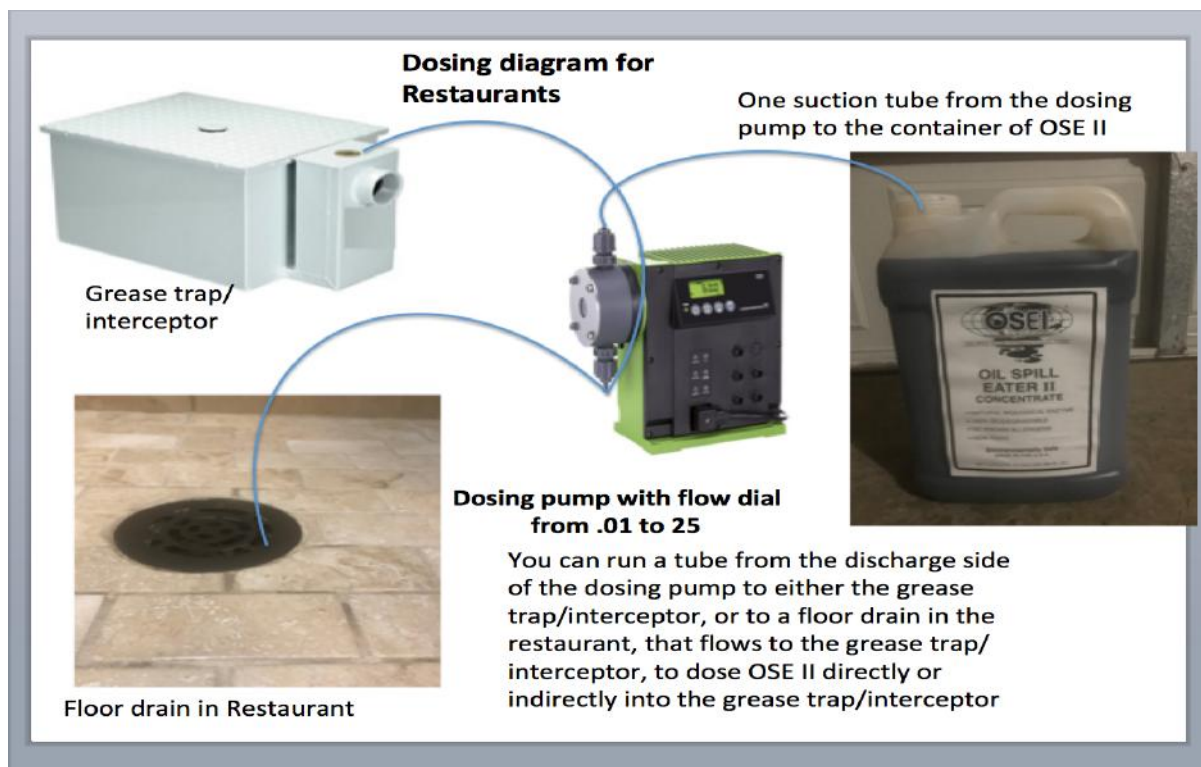
1. The first step to utilizing OSE II is to determine the amount of flow of oil/grease into the grease trap for each day of the week. We need a general number it does not have to be exact.

2. Determine the amount of OSE II required by dividing the amount of oil/grease by a number from 50 to 1 to 1000 to 1, depending on the restaurant, and the number of patrons.

Note: OSE II can be injected hourly, every thirty, fifteen, or even every minute if the restaurant operator decides they want more injections, you just take the same volume of OSE II required and divide it by more time injections, which means the more injections, the less OSE II injected per injection.

3. Once the number of ounces or ml of OSE II required on each day, you then divide this number by the number of hours the restaurant operates plus 2 hours if it is not 24/7, the restaurant operator may want 24/7 injections in which case you divide the amount of OSE II required by 24, then this becomes the amount of OSE II concentrate directly injected into the drain to the grease trap, or directly into the grease trap itself.

4. The dosing pump should have a programmable dosing amount, since each day may require a different amount of OSE II required. If not then it can be set to one dosing level, which may add a little more OSE II than required in the early part of a week. Too much OSE II will just help the waste treatment plant, where the effluent will flow to reduce its waste better, since OSE II is used in waste treatment plants to help reduce BOD/COD so they remain in compliance with regulators.



- 5. If a grease trap should build up oil/grease at a current dosing level then you merely need to increase the dosing amount in small increments until there is no longer any oil/grease build up in the grease trap.**
- 6. If dosing pumps are not available or a dosing pumps stops working or if the restaurant operator does not want to utilize a dosing pump, OSE II can be directly applied to drains leading to the grease trap, or can be directly applied to the grease trap on an hourly, twice hourly, or every fifteen minutes if so desired.**

OSE II is easily demonstrated by opening up a grease trap and applying OSE II to the surface!

OSE II As A Floor Cleaner:

OSE II does not have any harmful, toxic hydrocarbon or halogenated (chlorine) compounds that can be harmful for humans to handle or breath in. OSHA in a letter to the OSEI Corporation stated that OSE II is safe for humans, see link http://www.osei.us/tech-library-pdfs/2011/9-OSEI%20Manual_OSHA.pdf and in numerous videos on the OSEI Corporation web site you will see OSEI associates with their hands in the spray stream of OSE II, to prove OSE II is safe for humans.

OSE II can be added to a mop bucket, and used to clean floors, rapidly breaking down the molecular structure of oil/grease, causing the oil/grease to lift out of the pores of any surface lifting the oil/grease to the surface. Since the oil/grease adhesion properties are broken down, it is readily absorbed by the mop, and dispensed into the mop bucket. Once the cleaning of the floor is complete there will be a clean non slip floor. The mop bucket effluent can be disposed of in the

restaurants drains, which also helps keep the drains clean and free of oil/grease, since it contains OSE II as well.



For every gallon of water in the mop bucket you would add 3 ounces of OSE II, a 3 gallon mop bucket would need 9 ounces of OSE II mixed with 3 gallons of water. For metric use you would add 40 ml to each liter of water.



OSE II Safe As A Prep Area Cleaner and A Machine Cleaner.



OSE II does not have harmful cleaners, solvents or chlorines in it, however OSE II will cause all oil/grease and organic matter to break down and lift off of surfaces, removing oil/grease and organic matter out of the cracks and creases found in restaurant machines, stoves, ovens and grills. Once OSE II has lifted all the oil/grease, and organic matter out of the equipment causing the oil/grease and organic matter to lift to the surface of the equipment, it can be merely rinsed away into the sinks or drains in the restaurant, and once again, this effluent will help clean sink drains or floor drains, and wash away any oil/grease, and organic mater, breaking it all down molecularly, so it will leave the restaurant free of

oil/grease, with clean non slip surfaces, leaving clean equipment and clean drains.

We recommend a spray bottle for OSE II, mixed with water. A quart size bottle for restaurant equipment cleaning. You will add 2 ounces of OSE II per quart with water, in a sprayer, or for metric 60 ml of OSE II mixed with water for a liter sized sprayer

Steven Pedigo