



OPPORTUNITIES IN

FOOD GRADE

**CLR PRO® Bio-Enzymatic
DRAIN MAINTAINER**

Prevents the accumulation
of fat, oil and grease to keep
drains flowing freely.

Available in 1, 5, and 55 Gallon.



RESTAURANTS & COMMERCIAL KITCHENS

- ☐ Grease trap maintenance preventing fats, oils, and grease buildup
- ☐ Prep kitchen floor drains removing food scraps and organic waste
- ☐ Dishwashing area drains handling food residue and grease
- ☐ Walk-in cooler and freezer floor drains
- ☐ Bar sink drains managing fruit pulp and organic garnish waste
- ☐ Bakery production area drains preventing dough and batter buildup
- ☐ Coffee shop drains handling milk fats and organic coffee residues



FOOD GRADE MANUFACTURING

- ☐ Meat processing plant floor drains removing fats and proteins
- ☐ Dairy processing facility drains handling milk fats and organic residues
- ☐ Frozen food production line drains preventing ice buildup and organic matter
- ☐ Snack food manufacturing equipment drains removing oils and seasonings
- ☐ Beverage bottling plant floor drains managing organic spills
- ☐ Pet food manufacturing drains handling animal fats and proteins
- ☐ Seafood processing facility drains removing oils and organic waste
- ☐ Grain processing mill drains preventing organic particle buildup

OPPORTUNITIES IN **FOOD GRADE**



BREWERIES & WINERIES

- ☐ Fermentation tank drainage systems removing yeast and organic residues
- ☐ Bottling line floor drains handling product spills and organic matter
- ☐ Barrel storage area drains managing wine and beer residues
- ☐ Tasting room kitchen and bar sink drains
- ☐ Laboratory testing facility drains
- ☐ Employee break room and restroom facilities
- ☐ Grain storage and milling area floor drains
- ☐ Packaging department drainage systems



FACILITIES MAINTENANCE

- ☐ Employee restroom drains in food processing facilities
- ☐ Break room kitchen sinks and floor drains
- ☐ Locker room and shower facility drainage
- ☐ Administrative office kitchen and bathroom drains
- ☐ Visitor center and tour facility restrooms
- ☐ Training room and conference center kitchens
- ☐ Employee cafeteria prep and service areas
- ☐ Maintenance department shop floor drains



HOTEL/ HOSPITALITY

- ☐ Hotel kitchen prep and cooking area drains
- ☐ Guest room bathroom drains throughout the property
- ☐ Banquet hall kitchen and service area drainage
- ☐ Pool deck and spa facility drains
- ☐ Laundry facility drains handling organic soil from linens
- ☐ Employee dining area and break room kitchens
- ☐ Convention center food service drainage systems



ENTERTAINMENT & OTHER VERTICALS

- ☐ Movie theater concession stand drains managing popcorn oil and organic waste
- ☐ Sports stadium food court and concession drains
- ☐ Theme park restaurant and food service facilities
- ☐ Casino restaurant and bar drainage systems
- ☐ Country club kitchen and dining facility drains
- ☐ Wedding venue kitchen and catering prep areas
- ☐ Corporate cafeteria and employee dining facilities



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