

FLY AWAY

Drain Maintainer and Natural Fly Deterrent



Restaurants and other food preparation facilities often experience sanitation problems associated with the buildup of organic waste (kitchen grease) in drains and grease traps, cracks and crevices, and under heavy equipment. These problems include fruit and drain fly infestations, foul odors, and clogged drains. New formula **FLY-AWAY** is a highly concentrated bacterial gel that actually digests grease buildup that accumulates over time in commercial accounts. **FLY-AWAY's** proprietary formula includes a unique Bacillus strain that breaks down long chain fatty acids - the primary component of problem grease deposits. **FLY-AWAY** application also controls foul odors by inhibiting the normal biological production of odor-causing compounds such as hydrogen sulfide and rancid fatty acids that result from septic or anaerobic environments. **FLY-AWAY** is also specifically designed to block the production of odors frequently occurring in drain lines, sewer lines and grease traps.

DIRECTIONS

FOR USE IN DRAINS: PREPARATION: If drain is not regularly used, moisten drain by pouring 1-2 gallons of warm water into drain. For all applications, apply **FLY-AWAY** at time of lowest drain use, ideally at the end of day after the use of all cleaning sanitation products has been completed.

START UP: Add 8 ounces to each drain and grease trap in area. Apply around edge of drain, attempting to coat sides of drain. Repeat dosage daily as necessary, usually for 5 - 7 days.

MAINTENANCE: Apply 4 - 8 ounces per drain or trap every week. **FOR NON-DRAIN AREAS (sinks, drain grates, floors, etc.): PREPARATION:** Remove loose and heavy surface organic matter from area. **START UP:** Spray area liberally until wet. Repeat application daily as necessary until organic material has been

removed, usually for 3-7 days. **DO NOT FOG INTO AIR OR APPLY TO AIR MOVING EQUIPMENT THAT MAY ATOMIZE PRODUCT.** **FOR MAINTENANCE:** Spray area every one to two weeks, adjusting frequency based on results.

Health	0
Flammability	0
Physical Hazard	0
Protection	B

Areas of Use:

- *Industrial Kitchens
- *Hospitals
- *Retirement Facilities
- *Golf Courses
- *Hotel
- *Cities & Counties
- *School Districts

Bacteria Count.....	600 billion per gallon
Appearance & Odor.....	Green liquid with citronella odor
Net Contents.....	1 Quart

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