

DON'T LET YOUR PROFITS GO DOWN THE DRAIN!



Drain Locks



Rooftop Solutions



Floor Sink Baskets



Drain Defender



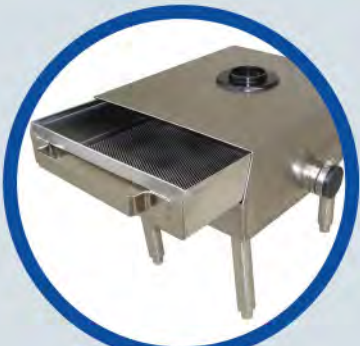
PREVENTATIVE PLUMBING & DRAIN-LINE PROTECTION



Wet Waste Interceptor



Floor Drain Strainers



Grease Trap Pre-Strainers



Grease Traps



ATTENTION: Business Owners and Facility Managers

Do you ever have problems with your drains clogging?

-99% of the responses are YES of course but “We have someone who takes care of that.”

Our question is WHY?

The average for drain cleaning ranges from \$150 to \$500 depending on the day and time the cleaning is done.

Why have you allowed this to become the “norm” for your business?

“Especially in this economy!”

The drain cleaner doesn’t add to your bottom line. He helps to drain it!



\$50

Typical one time cost per store



What’s the smart choice?



\$150

Typical cost per visit from plumber

Our suggestion:

Cut all unnecessary expenses and start using Drain-Nets in your drains.

For approximately \$50 per store, this “one time purchase” can save you thousands of dollars and permanently eliminate your ongoing drain cleaning expense. You will also be reducing your exposure to slip and fall accidents that are commonly caused by flooded and wet floors. We suggest advising your insurance carrier that you have taken these proactive safety steps.

Would you like to lower your repairs and maintenance expenses?



Drain-Net

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Visit us on the web:
www.drain-net.com



Drain-Net is changing the way the restaurant industry approaches drain line maintenance. The large amount of food, grease, and debris found in a commercial kitchen makes restaurants highly susceptible to drain backups and plumbing emergencies. A “reactionary” approach to this problem is very costly and a major headache to restaurant staff. That is why Drain-Net has developed simple “preventative” solutions to solve common plumbing problems. With products that are safe easy to use, Drain-Net’s customers can dramatically reduce or eliminate drain backups, cleaning services, and costly repairs. Their non-chemical approach toward drain line maintenance is safer for the environment and staff. Restaurants also rely on Drain-Net for grease interceptors and related products. Drain-Net was founded in 2003 as a division of P.E.P. (Plastic Engineered Products) which specializes in plastic piping, valves, fittings, and other related products.

TABLE OF CONTENTS

- Page 4: Floor Drain Strainers
- Page 5: Floor Sink Strainer Baskets
- Page 6: Grease Traps
- Page 8: Automatic Grease Traps
- Page 9: Wireless Grease Monitors
- Page 10: Garbage Disposal Replacement Units
- Page 11: Grease Trap Pre-Strainer
- Page 12: Rooftop Solutions
- Page 13: Drain Locks
- Page 14: Drain Defender
- Page 16: Accessories



All Prices are subject to change. Please visit our website or contact us for current pricing.





Floor Drain Strainers

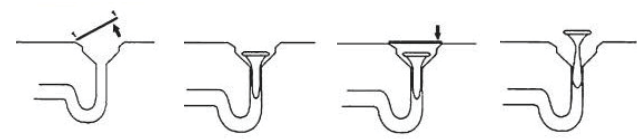
EVERY DRAIN NEEDS A NET

They quickly pay for themselves!

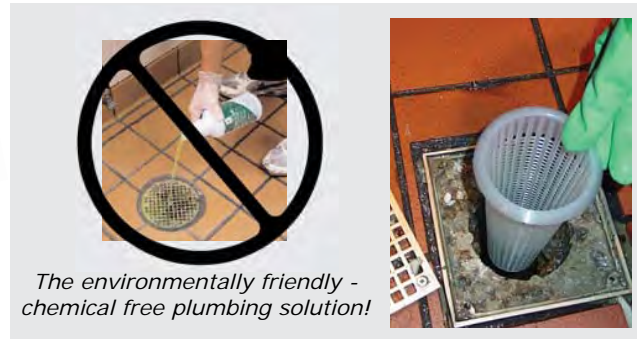
A Drain-Net strainer or drain sock captures food, trash, and debris that would otherwise clog your floor drains. Remove the dangerous (and expensive) chemical pipe cleaners in your kitchen and avoid repeated calls to the plumber.

- Prevents the need for drain jetting and costly repairs to piping system
- Prevents flooded floors which can cause shutdowns, slip hazards, and health code violations
- Reduces FOG (fats, oils & grease) and BOD (biological oxygen demand)
- Reduces sewer and drain flies
- Eliminates foul odors at the source

Installation Instructions



1. Remove existing floor drain cover
2. Insert Drain Strainer or Drain Sock into drain
3. Replace existing drain cover
4. Empty or replace Strainer / Sock when full



The environmentally friendly - chemical free plumbing solution!



Flexible Drain Sock

Disposable nylon mesh floor drain strainer which can capture most kitchen waste. Flexibility ideal for short, curved, or irregularly shaped drains.



Plastic Drain Strainer

Ideal choice for most restaurant and commercial kitchen drains. Balances strength, durability, straining capacity, and affordability.



Stainless Steel Drain-Net Strainer

Made from durable #10 mesh for floor drains that encounter high abuse. The crossbar makes it easy to insert and pull out of drains.



Solid Mesh Drain Sock

Elastic nylon membrane bag ideal for capturing sand, rice and other fine particles. Also ideal for construction sites for preventing sawdust and other debris from entering the new piping system.

EASY-CLEAN DRAIN SYSTEM

Never before has cleaning your floor drains been as easy as replacing a coffee filter! All you need is a Plastic Drain-Net Strainer and a box of Filter-Nets. This system filters out all debris, while only taking seconds to maintain.

- 1) Insert Plastic Drain-Net into floor drain
- 2) Insert Disposable Filter-Net into Plastic Drain-Net Strainer
- 3) When Filter-Net is full, throw away and replace with a new one. No drain clogs, mess, or hassle.



Disposable Filter-Net



	Description	Drain Size	Length	Product Number
A.	Flexible Drain Sock	2"	-9"	PDN020F PDN030F PDN040F PDN060F
		3"		
		4"		
		6"		
B.	Plastic Drain Strainer	2"	8"	PDN020PR PDN030PR PDN040PR
		3"		
		4"		
		4"		
C.	Stainless Steel Drain-Net Strainer (Contact us for custom sizes)	2"	4"	PDN020S PDN020 PDN020L
		2"	6"	
		2"	9"	
		3"	4"	PDN030S PDN030 PDN030L
		3"	6"	
		3"	9"	
		4"	4"	PDN040S PDN040 PDN040L
		4"	6"	
		4"	9"	
		D.	Solid Mesh Drain Sock	2"
3"				
4"				
E.	Disposable Filter-Net box of 60	3"	8"	PDN030FN PDN040FN
		4"		

Floor Sink Baskets



BENEFITS OF A STRAINER BASKET

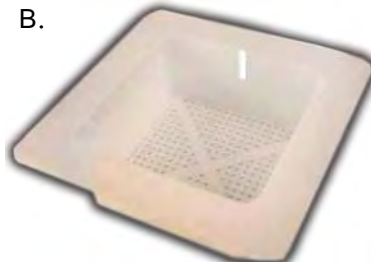
- Captures solids in a basket instead of clogging your drain lines or grease trap
- Prevents blockage and costly repairs to pipes before they occur
- Prevents flooded floors which can cause shutdowns, slip hazards, and health code violations
- Maximizes effectiveness when used in conjunction with a Drain-Net strainer



Don't let your grease trap fill up with food debris, trash, and solids. A floor sink basket can reduce the frequency of grease trap servicing and the need for expensive pipe cleaning services.



A. Plastic Floor Sink Basket
Best filtering basket you can find. Features four slitted sides and a slitted bottom for maximum water flow and straining capacity. Shown with handle for easy removal.



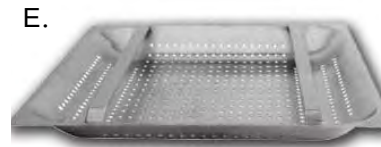
B. Floor Sink Basket with Flange
The sturdy flange helps the plastic sink basket stay in place. Strainer holes larger than the other baskets.



C. Round Internal Floor Sink Strainer
Round basket strainer with slitted sides and a slitted bottom for maximum water flow and straining capacity.



D. Floor Sink Removable Grate
Stainless steel 0.40 mm Mesh #14. Fits on top of the floor sink.



E. Scrap (Pre-Rinse) Basket
Use with 20"x20" dish rack. Also fits in standard 21 3/4" square pre-rinse sink



F. Mop Basin Strainer



G. NEW & IMPROVED FILTER!



Fits standard mop basins. Simply pour waste water into basin and filter out debris to prevent drain clogs.

	Description	Size	Depth	Product Number
A.	Plastic Floor Sink Basket Strainer	6.5" square 8.5" square	3.5"	DN65 DN85
	Plastic Floor Sink Basket Strainer with handle for easy removal	6.5" square 8.5" square	3.5"	DN65H DN85H
B.	Floor Sink Basket with Flange, plastic	11 3/4" square	4"	D102-1118
C.	Round Internal Floor Sink Strainer, plastic	6.5" diameter	3.5"	DN65R
		9.5" diameter	3.5"	DN95R
D.	Floor Sink Removable Grate, stainless steel	11" x 11"	2"	SFL-10
E.	Scrap (Pre-Rinse) Basket, stainless steel.	Fits 20" x 20" dish rack	2.25"	D102-1125
		Fits 20" x 20" dish rack	4"	D102-1151
F.	Mop Basin Strainer, comes with 2 filters	21" x 21"	8"	DSM-100
G.	Long lasting Mop Basin Strainer Filter	21" x 21"	NA	DSM-FB
H.	Extend-O-Net to reach drain baskets (basket not included)	Custom length made to your needs	NA	DEN800

CAN'T REACH YOUR FLOOR SINK BASKET?

GET THE EXTEND-O-NET!



If you can't get under your cabinet or sinks to reach your floor sink basket add a plastic handle to your plastic strainer basket. Length made to your specifications.

Go to drain-net.com to view more stainless steel and plastic strainer baskets.

Grease Traps



GREASE TRAP HIGHLIGHTS

- Award winning flow control without cleanup top
- Can accommodate continuous discharge at 104°C (220°F)
- Can support 440 lbs of pedestrian and light duty traffic
- Will not corrode, chip or peel, even under the most severe applications
- Flexibility of installation—can be installed in-floor, on-floor, or semi-recessed
- New quick connect latching system eliminates nuts and bolts on cover for select models. Large Capacity units feature recessed bolt holes and stainless steel screws in stead of latching system.
- Recessing extension kits available
- Injected molded engineering eliminates seams and potential leaking and odors
- **10-year warranty!**



Ease of use



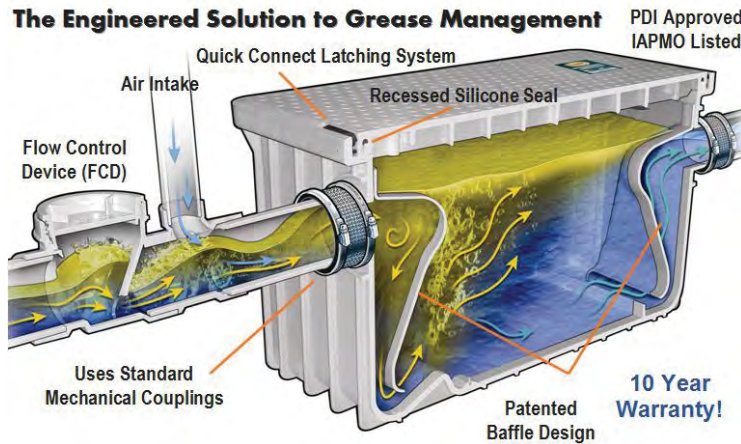
Easy Installation



Durability



PDI Certified



Plastic Grease traps are light-weight and highly durable.

		Ultra-Compact	Compact Grease Traps			Low Profile	Standard Sizes	
Flow Rate - US Gallons Per Minute (GPM)		4 GPM Model	7 GPM Model	10 GPM Model	15 GPM Model	25 GPM (low boy)	20 GPM Model	25 GPM Model
Capacity	Grease Capacity (lbs) Actual	8	31.95	38.1	40.97	53.4	76.4	74
	Liquid holding capacity	2.3 gal	12.96 gal (49.06 L)	12.96 gal (49.06 L)	12.96 gal (49.06 L)	18.9 gal (71.54 L)	21.6 gal (81.8 L)	21.6 gal (81.8 L)
	Liters Per Second (LPS)		0.44	0.63	0.94	1.6	1.26	1.6
	Average Efficiency % (ASME 112.4.3)		95.5%	92.5%	92.0%	97.1%	95.4%	92.5%
Dimensions	Length (in.)	15"	17.5"	17.5"	17.5"	31"	23.6"	23.6"
	Width (in.)	10"	14.5"	14.5"	14.5"	23.5"	17.5"	17.5"
	Height (in.)	9.5"	16.3"	16.3"	16.3"	11"	16.3"	16.3"
	Bottom of unit to center of inlet / outlet	5.5"	12.8"	12.8"	12.8"	7"	12.8"	12.2"
	Approximate weight (lbs)	10 lbs	13.8 lbs	13.8 lbs	13.8 lbs	23.9 lbs	23 lbs	23 lbs
	Connection size (inches)	2"	2"	2"	2"	2"	2"	2" or 3"
Model Number (*last two numbers indicate connection size)		D4804	D3907A02	D3910A02	D3915A02C	D3925A02LO	D3920A02	D3925A02* D3925A03*

Ready to order? Need more information?
Visit: www.drain-net.com

Grease Traps



WHAT SIZE GREASE TRAP DO I NEED?

Determine the flow rate of your sink:

1. Calculate the capacity of the sink in cubic inches by multiplying length by width by depth. If you have multiple compartments or sinks, add the capacity of sinks together to find total cubic inches:

$$\frac{\text{Length}}{\text{Length}} \times \frac{\text{Width}}{\text{Width}} \times \frac{\text{Depth}}{\text{Depth}} = \text{Cubic Inches}$$

2. Convert the capacity from total cubic inches to gallons per minute (GPM) by dividing by 231:

$$\text{Cubic Inches} \div 231 = \text{GPM}$$

3. Adjust for displacement (displacement takes into consideration the actual usable capacity of your sink):

$$\text{GPM} \times 0.75 = \text{GPM}$$

4. Determine the flow rate and drainage period. Assume a 1 minute drainage period unless conditions permit a 2 minute drainage period. Drainage period is the actual time it takes to completely drain the fixture.

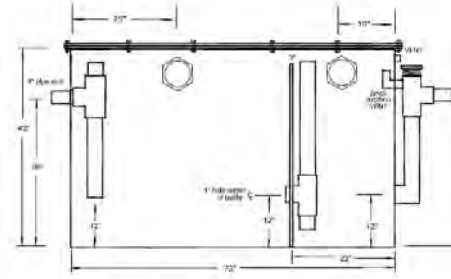
$$\frac{\text{GPM}}{(1 \text{ or } 2 \text{ min})} \text{ drainage period} = \text{GPM (Flow Rate)}$$

5. Select interceptor from the table which corresponds with the flow rate calculated. Round up to the next largest size.

Standard Sizes		Large Capacity Grease Traps		
35 GPM Model	50 GPM Model	75 GPM	100 GPM	150 GPM
138.5	122	150	250	387
39.4 gal (149.1 L)	52.0 gal (197 L)	61.8 gal	112 gal	186 gal
2.2	3.2			
98.6%	93.9%			
31.0"	31.0"	44"	52.5"	52"
23.5"	23.5"	25"	29"	32.5"
17.5"	23.5"	24"	32"	42.5"
12.5"	18.5"	20"	24"	35"
45 lbs	60 lbs	64 lbs	200 lbs	350 lbs
3" or 4"	3" or 4"	3"	3"	4"
D3935A03* D3935A04*	D3950A03* D3950A04*	D4875	DAPGI-100	DAPGI-150

Custom Grease Trap

We can custom build grease interceptors engineered to your exact specifications and requirements. We also offer plastic pipes, valves, fittings, tanks, and much more through our parent company P.E.P.



Compact Grease Traps

All new models use a development of our patented baffle system to enhance separation performance at low flow rates. Based on end user feedback, these units also feature the new EZ-Clean exterior tank profile, a non-ribbed section for the lower two inches.



Low Profile Grease Trap

With an 11 inch height the GI still meets the requirements of ASME112.14.3. Internal components can be removed in less than 6" of additional clearance making this unit a truly low profile solution.



GREASE TRAP MAINTENANCE



Biological blocks break down grease sludge and reduce grease trap odors. Benefits include:

- Keeps drain lines clean
- Prevents emergency blockages
- Saves on line jetting
- Lowers grease disposal costs
- Reduces or eliminates odors
- Lasts longer in hot water flow

949 - Drain-Net Solid Grease Degradant

\$162.56 for a case of 64 - 8 oz blocks

Ready to order? Need more information?
Visit: www.drain-net.com

Order online at drain-net.com
or call 908-236-0277



Automatic Grease Traps

How an Automatic Grease Trap saves you money

Installation Savings

Approximately 30% of existing foodservice sites cannot install large in-ground traps because of space restrictions or excessive site construction costs. These establishments are saving \$10,000-\$45,000 by installing an AGT.

Reduce or eliminate fines and repair costs:

Increasingly, sewer districts are implementing programs involving financial penalties to make commercial kitchen operators conform to community standards. Don't leave your facility vulnerable to such fines. A large hospital in the Northeast saved an estimated \$50,000 a year in fines and maintenance costs by installing a Big Dipper®.

Savings Year After Year

- Eliminate grease trap pumping costs
- Easily sell recovered grease

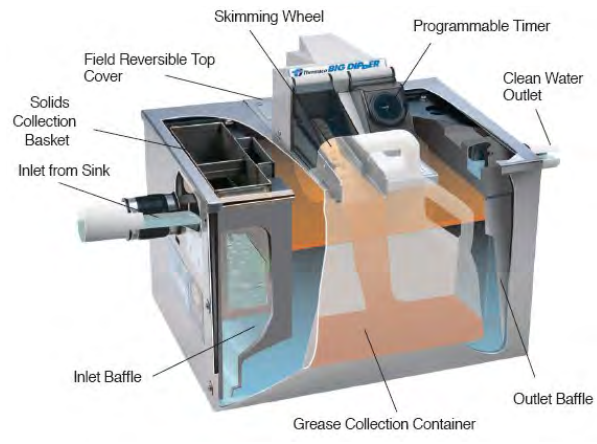
Example for a high volume Hamburger Restaurant:

Annual grease trap pumping costs:	\$1,200
Recovered grease sold for:	+ \$750
One year savings:	\$1,950

One nationally known fast food facility cut grease trap pumping costs by over \$25,000!

Savings may vary.

Drain-Net's Big Dipper® Automatic Grease Trap system solves tough free-floating drain water problems by removing and recovering up to 98.6% of the grease, oils, fats and incidental food solids from kitchen and food processing flows. Big Dipper® products help prevent drain line clogging and protect septic fields and on-site treatment facilities.



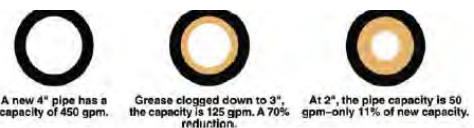
Big Dipper Internal Strainer (IS) Series

The Big Dipper Internal Strainer (IS) series utilize an internal strainer basket to capture incidental solids in kitchen waste water flows. A skimming wheel system inside the unit skims the grease & oils out of the retention area when activated by a programmable timer. IS units work well inside fast food-type restaurants or food preparation facilities where grease removal directly at the source is important.

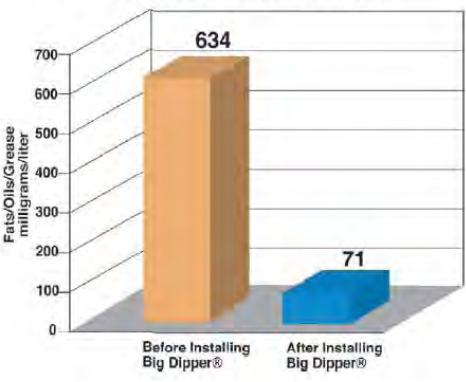
- Fully automatic self cleaning cycle. Removes collected grease & oils from tank without any operator assistance. Comes with 24-hour timer and Grease Collector.
- Constructed of corrosion resistant materials suitable for installation in virtually any location. Attractive sanitary stainless steel exterior.
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal.
- Easy lift grease collector simplifies grease collection and emptying.
- Compact footprint makes installation possible in tight spaces.
- Two (2) No-Hub Connectors provided.

Point-Source Grease Removal

Smaller foodservice facilities such as fast food restaurants, schools, or cafeterias usually require Point-Source removal units. These units are typically installed directly at the source, usually at a three-compartment sink or a pot-washing sink. Point-Source Units easily fit under the drain boards at the three-compartment sink or pre-rinse station in the kitchen operation.



Fast Food Restaurant Field Test



Attributes	W200-IS	W250-IS	W350-IS	W500-IS
Number of Skimming Wheels	1	1	1	1
Maximum Inlet Flow Rate	20 GPM	25 GPM	35 GPM	50 GPM
Material Interior	Rotationally Molded Polyethylene			
Material Exterior	304 Stainless Steel, Bright Finish			
Internal Solids Strainer Capacity	1.85 Gallons	1.85 Gallons	2.5 Gallons	2.5 Gallons
Grease Retention Capacity	40+ Pounds	50+ Pounds	70+ Pounds	100+ Pounds
Electrical	115 VAC, 60 Hz, 520 Watts (4.5 Amps)			
Skimming Rate	20 LBS Per Hour			

There are also larger Grease Removal Units in the IS category that pretreat wastewater flows of 75 and 125 gallons per minute.

Grease Trap Monitors



THE GUESSING GAME



TANK VISION: OUTDOOR GREASE INTERCEPTOR MONITOR

The outdoor - remote, battery-operated tank monitoring system lets you know the sludge level on the bottom of a grease trap or septic tank, measures the temperature of grease or liquids, measures the floating grease and oil inside the tank, and alerts you to emergencies.

HOW OFTEN SHOULD I SERVICE MY GREASE INTERCEPTOR?

TOO EARLY

Waste of money. This is the case for most facilities.

TOO LATE

Overloads Grease Trap, leading to pipe clogging, repairs, and fines.

Assists in the following:

- Pump Scheduling and Pumper evaluation
- Plumbing Issues Related to Grease Trap
- Emergency Service Notification
- Reporting to City Officials

Measures:

- Liquid Level
- Top Oil/Grease
- Bottom Sludge
- Temperature

Alarms:

- High Liquid Level
- Total Top Solids
- Total Bottom Solids
- Percent of Total Solids

Features:

- Digital Cellular Telemetry
- Battery Operation
- Easy installation at tank
- No external phone line requirements

Description	Product Number
Tank Vision - Outdoor Grease Monitor	DTV-100

THE ROOFTOP GREASE SOLUTION

As a food service provider your facility may be subject to unnecessary liabilities, rooftop safety hazards and code violations. Grease and oil emitted onto your rooftop by your kitchen exhaust fans result in unnecessary roof leaks, costly roof repairs, unsafe work areas and even worse— FIRE. Not only are grease and oil the source of roof deterioration, they are also extremely flammable. Over 98% of all restaurant fires are due in part to kitchen exhaust grease and oil. A spark can travel through the exhaust system to the roof surface resulting in extensive damage to your property and investment.



Single Sided

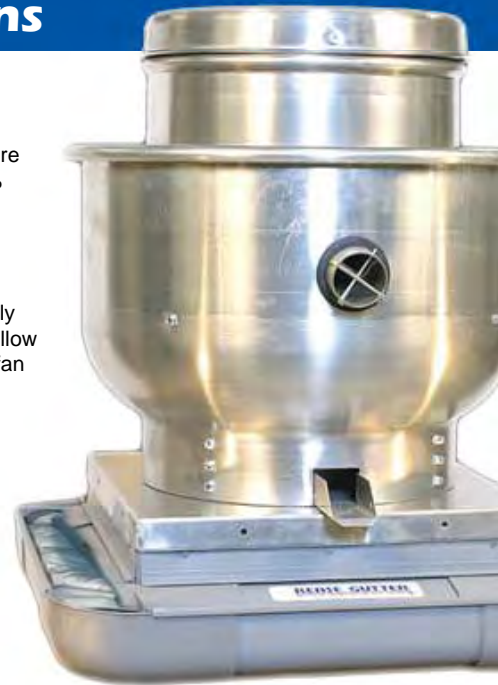
Rooftop Solutions

Fire Shield - The filter boom provides a fire-proof barrier that protects the roof & building from any potential exhaust system fire hazards. The filter is UV resistant and 100% biodegradable.

Easy to Maintain - One filter design for quick and easy installation and maintenance. Installed directly to the fan curb, off the roof, and out of the way to allow rooftop service providers to be able to service the fan without standing on the unit.

Omni Boom Absorbent - Made of hydrophobic materials to absorb grease but repel water. It also distributes the grease throughout the filter so that it can hold more grease.

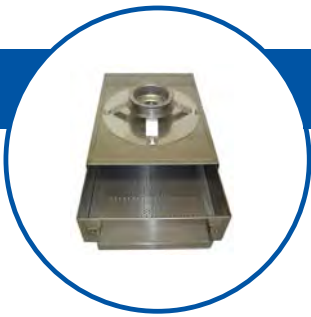
Durability - Constructed of the most durable V-O polymers, it is able to withstand harsh weather conditions and rugged treatment.



Ready to find your rooftop solution?

To learn more about our entire selection of rooftop solutions please visit drain-net.com or call us today.

Garbage Disposal Replacement Unit



In food preparation establishments, the garbage disposal does a very thorough job of mixing freshwater with ground food waste and FOG, increasing the burden of grease trap/interceptor which is designed to separate water from grease. This is why using the garbage disposal to grind food waste is not a part of the Best Management Practice. Because of this, more and more City Halls and local Water Districts have restricted or even prohibited the continued usage of commercial garbage disposals.

Instead of grinding the food waste and wasting precious freshwater for flushing, the strainer-drawer in GDRU strains solid particles under the pre-rinse sink when dirty dishes are being pre-rinsed, affecting a much needed pretreatment process of restaurant wastewater. To ensure the food waste is not flushed down your drains, install our GDRU to catch any solid waste before it enters the piping system and grease trap/interceptor. This will help to eliminate the backflows and the foul grease trap/interceptor odors, and costly repairs to your pipes.

REASONS TO REPLACE YOUR GARBAGE DISPOSAL

- Zero danger to employees. Garbage disposals present a clear and present danger to kitchen staff. These units are designed to indiscriminately grind up anything coming into contact with grinding or cutting heads.
- Saves money on water and electricity
- Keeps grease trap cleaner, which lowers maintenance frequency
- Encouraged (or required) by local governments and Water Districts
- No moving parts to constantly maintain or repair

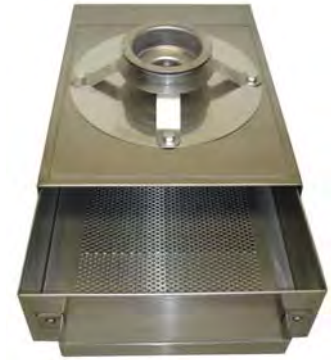


Filter debris out of water



Pull out waste drawer and empty when full

A.



Mini GDRU for Pre-Rinse Sink

It is highly recommended to have this model for your soiled dish table to catch the very small particles. This model has the advantage of being installed off-the-floor. It comes with a sink strainer adaptor which fits the 3-1/2" sink opening that is typical in square sinks.

B.



Standard GDRU

This model is suitable for small to medium-sized restaurants. The top of the unit ranges from 25-1/2" to 30-1/2" above the floor, fitting the standard 34" height pre-rinse table with a 5" to 8" deep bowl. The Crown Adaptor guides wastewater with very small particles from the pre-rinse sink into the strainer-drawer of the unit.

C.



Large Capacity GDRU

This model is for high volume operations in heavy waste areas, large commercial complexes, hotels, restaurants, food processing facilities, and cafeterias. The top ranges from 25-1/2" to 30-1/2" above the floor. It fits the standard 34" height pre-rinse table with 5" to 8" deep bowl.

GDRU Description:	Mini GDRU (A)	Standard (B)	Large Capacity (C)
Product Number	GDQ-B13	GDR-A16	GDR-118
Sink opening size	3-1/2" to 4"	up to 9"	up to 9"
Location of Outlet	Bottom	Bottom	Either side
Drainage Required	Floor or wall	Floor or wall	Floor or wall
Mounting Requirement	Basket sink strainer	No	No
Adaptor Provided	Sink strainer adaptor	Crown adaptor	Crown adaptor
Unit is supported by	Sink opening	3 legs	4 legs
Inlet is connected to	Basket sink strainer	Sink opening	Sink opening
Type of Installation	Off-the-floor	Off-the-floor	Off or on-the-floor

Did you know that as solid waste collects in your grease trap the capacity is diminished, decreasing its ability to separate and capture grease, even to the point of complete ineffectiveness?

Grease Trap Pre-Strainer



One of the primary causes of drain clogging and backflow in restaurants is the waste and debris that comes from food preparation and ware-washing sinks. These grease trap pre-strainers intercept 98% of solid particles from wastewater before they reach your drains, grease trap, and facility piping.

- Removable tray allows user to empty solids into a trash receptacle in seconds
- One unit can handle multiple sinks (up to 18 gallons per minute)
- Adjustable height for easy installation
- 2" connection from either side
- Durable stainless steel construction



GDR-A6 installed at Chipotle

THE GDR-A6 WET WASTE INTERCEPTOR

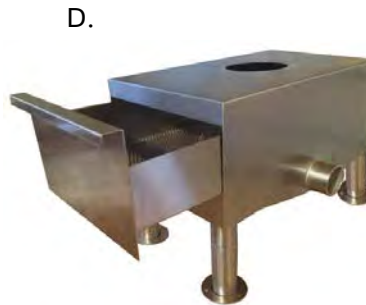
- ✓ Prevents drain line clogs from commercial sinks
- ✓ Improve the efficiency of your grease trap
- ✓ 25% more straining capacity than previous models
- ✓ Works as Direct or Indirect Wet Waste Interceptor
- ✓ Built rock solid - 100% Stainless Steel

FINE PARTICLE STRAINER

Did you know – an average restaurant will wash almost 2 pounds of solids down the drain daily, if not more! The R2 Fine Particle Strainer (FPS) is a high quality, but low cost and low maintenance system that removes 99% of food or organic debris particles from all sink fittings before they pass into the drainage system. The reduction in solids means dramatically reduced; blockages, foul odor, corrosion, expensive reactive plumbing, high pumping frequency and surcharges from municipal water authorities.

- Reduces BOD (Biological Oxygen Demand) and TSS (Total Suspended Solids)
- Reduces Plumbing Blockages and Drain Line Odor Problems
- Reduces Corrosion and Acidity
- Reduces High Frequency Pump Outs
- Improves Grease Trap Performance and Saves Money
- Lowers Risk of receiving Sewer and Wastewater Fines and Surcharges

	Description	Product Number
D.	Drain-Net A6 Flat Strainer	GDR-A6
	A6 Flat Strainer 6" Leg extensions	GDR-A6LX
E.	Grease Trap Pre-Strainer for sink opening 6" – 9" use	FPS-610C
F.	R2 Fine Particle Strainer	R2-FPS
G.	R2 Fine Particle Strainer (FPS) Filter replacements (box of 30)	R2-FPS Filter



Drain-Net A6 Flat Strainer

This model is for wall or floor drain connection. Can be used for dishwashing or food prep sinks. The top of the unit is just under 20" tall and has optional 6" leg extensions.



Pre-Strainer for 6 - 9" sink opening

Equipped with 10"-15.5" adjustable legs. The top of this unit ranges from 19.5" - 25.5" above the floor and can be installed before the grease trap. 18 gallons per minute.



F.



G.

Micro-Filter captures wet waste

Drain Locks



NEW! Guardian Drain Locks are now available with fine mesh!



Guardian Drain Lock for locking Floor Sinks

The Guardian™ Drain Lock is a new innovative device designed specifically for floor sinks and floor drains to protect unwanted debris from clogging and backing up your plumbing lines, which leads to costly expenditures.

Most drains do not come with the ability to screw or lock down the strainer. Staff and night cleaners are constantly removing, throwing away, and even stealing these strainers allowing debris to pass through the pipes. Plumbers are amazed at what they find clogged in the drain lines. **Common items such as silverware, raw meat, straws, trash, lemons, rags and other debris are often getting stuck within the P-Trap, drain lines, and the grease trap.**



If you can turn a socket wrench, you can install a Guardian™ Drain Lock in seconds

A. Guardian Drain Lock

Made of stainless steel, the Guardian™ Drain Lock is easily installed and locked within seconds to prevent staff or cleaners from removing it.

B.



Drain Locks utilize a security bit socket so that only you can unlock your drains. (Sold Separately)

Guardian Drain Lock for locking Floor Drains



C. Guardian FLOOR Drain Lock Square

- GDL-SFD-3500-S 4.57" Smith Style
- GDL-SFD-3500-Z 4.68" Zurn Style
- GDL-SFD-3500-J 4.52" Josam Style



D. Guardian FLOOR Drain Lock Round

- GDL-RFD-3500-S 4.70" Smith Style
- GDL-RFD-3500-Z 5.00" Zurn Style
- GDL-RFD-3500-J 4.65" Josam Style

Drain Locks



TRIPLE PROTECTION

1. Floor Sink Basket Strainer
Keep floor sinks free of debris



2. Guardian Drain-Lock
Secure your drain strainer to the pipe



3. Drain Sock with Metal Ring
Keep drain lines free of food & debris



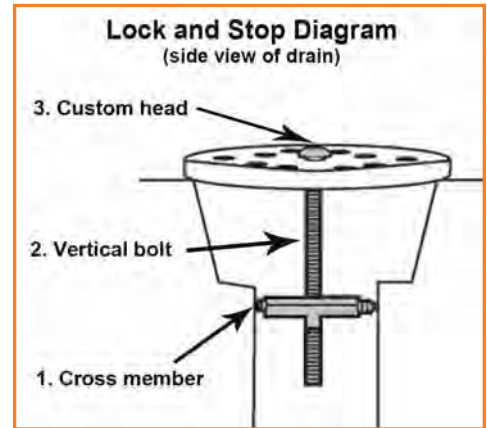
FLOOR SINKS & DRAINS

Lock & Stop for locking Floor Drains

E.



- The Lock and Stop™ locks your current drain strainer or screen to the end of the pipe with specially made hardware and provides you with a special drill bit to control who has access.
- This is the first and only drain locking device which does not require you to purchase new drain strainers.
- All parts are 100% stainless steel making it durable, corrosion proof, and virtually impossible to penetrate.
- Perfect solution when you have a uniquely shaped drain or need to keep your current drain strainer.



	Description	Drain Size	Product Number
A.	2" Guardian™ Drain Lock, bit socket sold separately	2" drain	DGDL-2000
	3" Guardian™ Drain Lock, bit socket sold separately	3" drain	DGDL-3000
	4" Guardian™ Drain Lock, bit socket sold separately	4" drain	DGDL-4000
B.	Tamper-proof bit socket for 2" Guardian Drain Lock	2"	GDLOCK-2-T40
	Tamper-proof bit socket for 3" & 4" Guardian Drain Lock	3" & 4"	GDLOCK-34-T45
C.	3.5" Guardian FLOOR Drain-Lock SQUARE - Smith style	4.57" wide	GDL-SFD-3500-S
	3.5" Guardian FLOOR Drain-Lock SQUARE - Zurn style	4.68" wide	GDL-SFD-3500-Z
	3.5" Guardian FLOOR Drain-Lock SQUARE - Josam style	4.52" wide	GDL-SFD-3500-J
D.	3.5" Guardian FLOOR Drain-Lock ROUND - Smith style	4.7" wide	GDL-RFD-3500-S
	3.5" Guardian FLOOR Drain-Lock ROUND - Zurn style	5.0" wide	GDL-RFD-3500-Z
	3.5" Guardian FLOOR Drain-Lock ROUND - Josam style	4.65" wide	GDL-RFD-3500-J
E.	2" Lock & Stop™ Converter Kit (installation tool & security bit included)	2" drain	LS020
	3" Lock & Stop™ Converter Kit (installation tool & security bit included)	3" drain	LS030
	4" Lock & Stop™ Converter Kit (installation tool & security bit included)	4" drain	LS040



Drain Defender

Drain DEFENDER's new and advanced drain conditioning system replaces your existing floor drain cover with our unique, interactive, drain cover-basket system.

Our **"Easy Open"** floor drain cover is:

- Manufactured using industrial grade, 16-gauge, double-layered stainless steel.
- Allows for convenient removal and cleaning of basket as well as easy access to place our proprietary all-natural and eco-friendly DEFENDER disc.

Our revolutionary **Drain Defender System:**

- Withstands the rigors of a commercial kitchen environment
- Abates fruit fly infestation
- Keeps drain lines free of fats, oils, greases, molds, and malodors
- Can include a Drain-Net strainer to prevent food, trash, and debris from clogging pipes

ONE TURN
TO OPEN



ONE TURN
TO CLOSE



"Easy Open"
Floor Drain Cover



"The Drain Defender products were tested in two of my stores for 60 days. I was surprised when even after the first few days of testing, we noticed a striking improvement to our drain system, our floors never looked better and after a week the fruit flies were completely gone."

--Dennis
McDonald's Owner/Operator

DRAIN DEFENDER SYSTEM™

Easy Open Cover

Provides easy drain access for maintenance

DEFENDER Discs

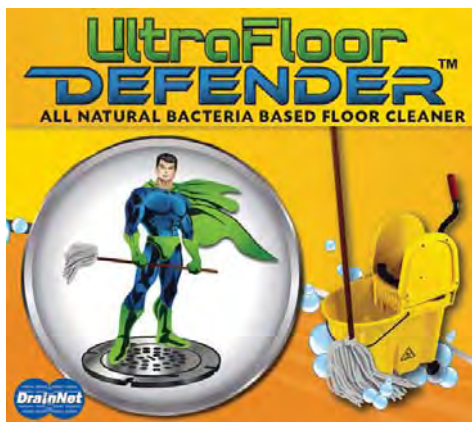
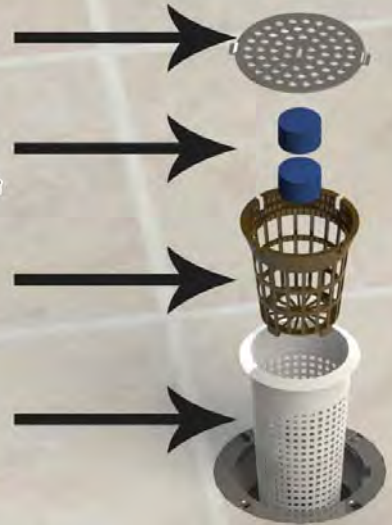
Eliminates fruit flies and F.O.G.'s that can clog drain lines

DEFENDER Basket

Holds DEFENDER Discs

Plastic Drain-Net

Captures Food Debris + Trash



UltraFloor DEFENDER focuses on grease / food waste accumulating on the floor, in grout and cracks, around the drains, under equipment, and hard-to-reach areas. Decaying waste on the floor can quickly become odorous, which attracts fruit flies, roaches, and other disease-spreading parasites.

- Designed for floor and grout
- Cuts grease build-up, fatty acids and dirt
- Proprietary blend of surfactant agents, including active bacteria
- Reduces slippery floors
- Twice the fighting action when you rinse down the drain with our proprietary disc

Drain Defender



How does the **Beverage Tray DEFENDER** work?

- 1) Put the proprietary disc in your beverage tray
- 2) As ice melts, the slow-releasing disc releases the proprietary bacterial formula throughout the drainline.
- 3) The active bacteria eliminates fruit flies, mold, odors, and can even clean up the drain line.



The **Fruit Fly Fighter** eradicates fruit flies in hard to reach and concentrated areas of fruit fly population. Spray our proprietary, bacteria based, eco-friendly product on your non-food contact surfaces and let Fruit Fly Fighter wage war on your dirt, grime, grease, and fruit flies!



The **FloorSink Defender** is a specially engineered device that is designed to fit within your floor sinks. FloorSink Defender takes advantage of our proprietary compound to eliminate fruit flies, oils, fats, greases, and odors that can cause problems. It works as part of the Pure Drain DEFENDER line of products to keep your drains clean!



Sink DEFENDER is a small plastic ball filled with the same proprietary compound as our Drain Defender System. The Sink Defender is an effective release mechanism to prevent fruit flies, remove odors, and keep drain pipes clear.

Accessories



A.

COMMERCIAL DRAIN BRUSH

- 36" flexible wire allows brush to easily access hard to reach floor drains
- New splash guard ensures that anything splashing out of the drain on removal hits the bottom of the splash guard and not the user's clothing, shoes, or the surrounding floor.
- Polypropylene bristles and three wire twist design ensures the brush doesn't fall apart. Single bristle design for max strength and cleaning power.
- Poly Ball on the end to guide smoothly through elbow turns in drain pipes

B.



DRAIN-NET CLEANERS

Drain-Net Sanitizer

- To best protect your customers and your reputation, use Drain-Net Sanitizer in your drains to aid in the prevention of roaches and sewer flies.
- Kills dangerous bacteria and viruses including HIV-1, influenza, and salmonella.

Drain-Net Degreaser

- A concentrated, heavy duty, low foaming cleaner and degreaser.
- Safely dissolves most grease and oil on surfaces including kitchen grills, hoods, floors, drains, and grease traps.

C.



FLOOR SINK REPLACEMENT GRATES

- Grate prevents large debris from passing through to the drain.
- Available in full, half, and three quarter sizes
- Made of durable plastic. (Contact us for other materials)



D.



ICE WAND

The average ice machine cleaning cost is over \$200. In high yeast environments, such as baking bread or pizza, ice machines may require monthly cleaning. Maintaining a higher standard of water quality by implementing the Ice Wand technology allows you to: cut costs, reduce down time, and extend the life of your ice machine with the Ice Wand!

- EPA registered to control bacteria and slime and certified by NSF International against ANSI/NSF STD42 material requirements
- Controls the growth of slime in your ice machine, enhancing the quality of your ice cubes and beverages
- Easy one-step drop in installation and is compatible with most major ice machine models
- Reduces maintenance costs
- Non-toxic and environmentally safe. Dispose with normal trash (suggested replacement every three months)

E. URINAL DRAIN BASKETS

- Eliminates clogged urinals
- Built in odor fighting ingredients
- Deodorizing cherry fragrance
- Fits American Standard # 6541 & 6050 urinals

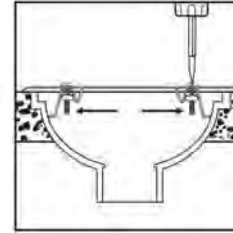


Accessories



F. REPLACEMENT ADJUSTABLE STRAINER

- Replace rusted or broken cast iron strainers or bar grates
- Heavy gauge stainless steel making it 100% corrosion proof
- Adjustable screw grips to fit almost any drain size.
- A screw driver is all that is required to install.
- Gripping fingers fit snugly inside pipe keeping strainer securely in place
- Measure the ID (inside dimension) of the drain to determine size.



G. TRENCH DRAIN STRAINER INSERT

NEW!



Place into trench drain. Fits most 3" drains. Custom lengths and sizes available.

Don't let your trench drain look like this!



H. STAINLESS STEEL TRENCH STRAINER

NEW!



Two feet long, prevents clogging and buildup in trench drain. This stand alone strainer is light weight, easy to remove and clean, and works on trenches that have side outlets as well as regular bottom outlets.

I. SODA NOZZLE CLEANER

Give your customers a germ-free soda with our NEW Nozzle Cleaner Dissolving Action Formula!

- Cleans and eliminates germs while nozzle parts are soaking
- No more scrubbing parts when used on a regular basis
- Easy and safe-to-use dissolving action formula
- Easy maintenance program will reduce employee labor cost
- More efficient than any soap, soda water, hard bleaches, etc.
- Will not crack / deteriorate or harm your nozzle parts
- Powdered formula is also ideal as a spray bottle applicator in cleaning other parts the soda machine.



	Product	Description	Part Number
A.	Commercial Drain Brush	36" flexible wire brush to easily clean drains and unclog debris in P-Trap.	DB001
B.	Drain-Net Sanitizer	Drain-Net Sanitizer (1 Gallon)	DNS1000
	Drain-Net Degreaser	Drain-Net Degreaser (1 Gallon)	DYNO-1
C.	Plastic Floor Sink Grate (Other material available upon request)	Full Grate 9" x 9"	DN324709A
		Full Grate 12" x 12"	DN324712A
		Three Quarter 9" x 9"	DN324709B
		Three Quarter 12" x 12"	DN324712B
		Half Grate 9" x 9"	DN324709C
		Half Grate 12" x 12"	DN324712C
D.	Ice Wand	Controls the growth of slime in ice machine	IW2
E.	Urinal Drain Baskets	Fits American Standard 6541 & 6050 urinals	D13557
F.	Adjustable strainer with locking capability	7 1/4" diameter, Fits 3 1/4" – 6 3/4" drain openings	DN847-7B
		9 1/4" diameter, Fits 5 1/4" – 8 3/4" drain openings	DN847-9
G.	Trench-Drain Strainer Insert	Fits most 3" drains. Available with bart handle (shown) or loop handle.	TDS-500
H.	Stainless Steel Trench Strainer	Custom to your specs. Choose your width, length, and square or round bottom.	TDSS
I.	Soda Nozzle Cleaner	16oz jar powdered formula of Nozzle Cleaner	SND-23



Does your restaurant or kitchen suffer from these symptoms?



Frequent Drain & Grease Trap Servicing



Foul Odors



Expensive Facility Repairs



Unattractive Roofs, Parking Lots, & Floors



Backed up Drains and Flooded Floors



Dangerous Drain Cleaning Chemicals

We can help!

Drain-Net

PO Box 203
Stanton, NJ 08885

Web: www.drain-net.com

Phone: 908-236-0277

Fax: 908-236-0278

Email: sales@drain-net.com



Major credit cards accepted