



## **Grease & Oil Emulsifier for Restaurants - Food Service - Industry**

### ***Dissolves animal fats, cooking oils, starches***

Powerful blends of sodium and potassium hydroxide plus special grease emulsifiers penetrate and liquify solidified greases.

### ***Pours through standing water and hits the obstruction full strength.***

Thickened formula resists dilution as it passes through standing water. Delivers a jolt of chemical power exactly where it is needed.



### ***Non-fuming***

Far safer than sulphuric acid. Non-pungent odor. Thickened formula reduces splashing when poured.

Drain problems in food preparation and processing are usually caused by grease. Fats and oils, thinned by cooking temperatures quickly thicken and congeal when poured down a drain. Soon, pipe walls are coated with a sticky goo that restricts water flow and traps food particles and scraps. Slow and blocked drains are inevitable.

Wayne-Away G.O. is an industrial grade drain treatment formulated to attack and liquify grease accumulations. Regular treatment will keep drains running clear. If a blockage should occur, Wayne-Away G.O. is up to the challenge. Thickened with special polymers, Wayne-Away G.O. sinks through standing water to deliver a full shot of concentrated chemical power directly to the problem. In minutes, it dissolves the grease and allows the blockage to rinse away. For routine maintenance or emergency blockages, Wayne-Away G.O. is the answer for food service drain problems.

Product# J11WGO Case/12 quarts

**Job matched to food service and industry.**

Manufactured by:  
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*Serving the maintenance community since 1933*

