

HOW TO ORDER

The Drain Strainer

Our standard food solid separator that your sinks flow into to protect your drains and grease trap from clogging.



The Drain Strainer XL

Our over-sized model for use in high capacity kitchens. To replace a commercial garbage disposal, the legs extend up to install it snugly against the bottom of the sink bowl.



The Mini Drain Strainer

Useful for bar or hand sinks to capture lemons and straws or for other installations where having legs on the floor could be an issue.



For videos, dimensions and installation instructions and to order our products visit our website

WHO WE ARE

Our Commitment to Service

The Drain Strainer LLC is a small, family owned drain solution company founded and operated by a 15-year, restaurant owner.

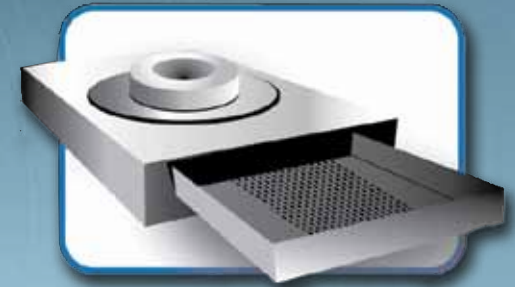
Our staff knows the foodservice business, understands your concerns and is here to serve our fellow commercial kitchen owners & operators.

Our company founder originally created The Drain Strainer™ to solve drain problems in his own restaurant and he believed so strongly in its success that he started this company to share the concept with other commercial kitchens.



Thanks for your support,
Brian Ash-The Drain Strainer™
Founder and President

INVENTED BY A RESTAURANT OWNER



REPLACE COMMERCIAL GARBAGE DISPOSALS
at a Fraction of the Cost of Repairing Them

SOLIDS SEPARATOR
Protects Floor & Wall Drains and Grease Traps

FILTER BAR & HAND SINKS
with The Mini Drain Strainer

WHAT IT IS



Solid Protection

The Drain Strainer™ is a stainless steel food solid/sink waste separator that allows the water from your sinks to filter through while capturing all the solids that normally clog your pipes.

If your commercial kitchen uses a dish machine with a catch tray that prevents the drain from getting clogged, then you already understand the concept of how this works.

The Drain Strainer™ offers solid protection for your drains while still allowing the sinks to drain quickly. Simply remove the strainer drawer and either save the food debris for compost or empty it into the trash.

WHY YOU NEED IT

Clogged drains, faulty garbage disposal units and clogged grease traps are a nuisance for your commercial kitchen and can be expensive to fix.

"Thank you for creating a product that will help reduce the need to call a plumber every 2-3 weeks. I have tried various options to get my staff to take better care of what goes down the 3 compartment sink drain but it did not work. The Drain Strainer makes it extremely simple for them. The first two XL's that I ordered have worked perfectly. These additional two I ordered are for a different location and we expect the same results there."

*—Jim Abanto - Owner
El Chalan Restaurant
Miami FL*

Effective and Affordable Commercial Disposal Alternative

The Drain Strainer™ doesn't require water or electricity and there are no moving parts to fix or repair in the future. No more mangled silverware or potential risk of serious injury to your employees.

Not only can you install this alternative for less than the cost of repairing a defective disposal, it is superior because you prevent the food debris from ever entering the sewer system, which many municipalities are now mandating.

WHERE TO INSTALL

While every situation is unique, the three main uses for The Drain Strainer™ are as a food solid separator to protect grease traps and drains from clogging, to replace a defective commercial disposal and to filter bar and hand sinks.

To decide which Drain Strainer™ product works best for your kitchen, you first have to identify what problem you're solving. Next, you'll need to examine where are your sinks and where are your drains?

We're Here to Help

You can send us digital pictures of your commercial kitchen. Our experienced drain clearing design team will work directly with you to determine which solution works best for your operation.

Watch the installation videos on our website for further details

