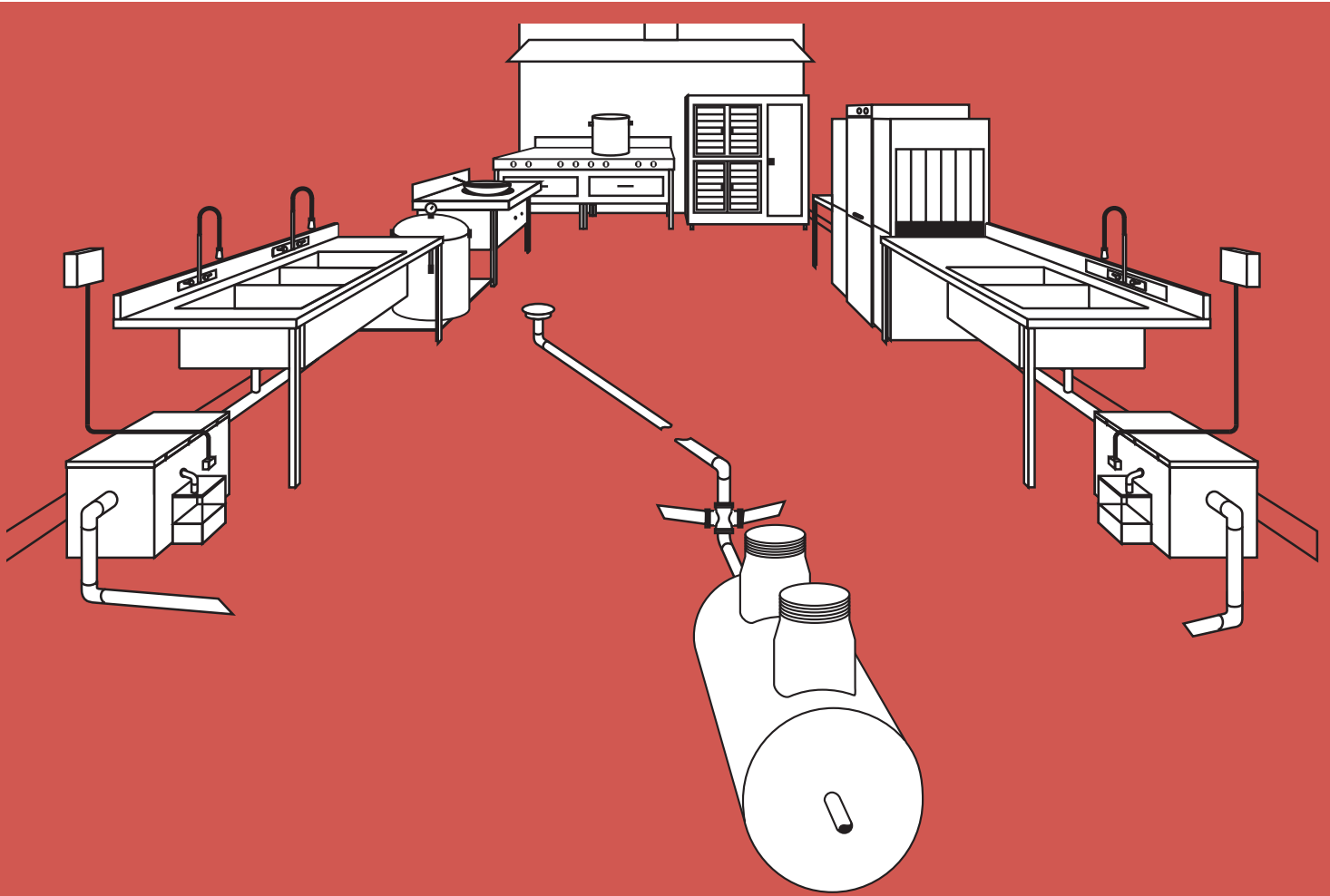


Built on Tradition



Highland Tank®



Let's Degrease This Kitchen

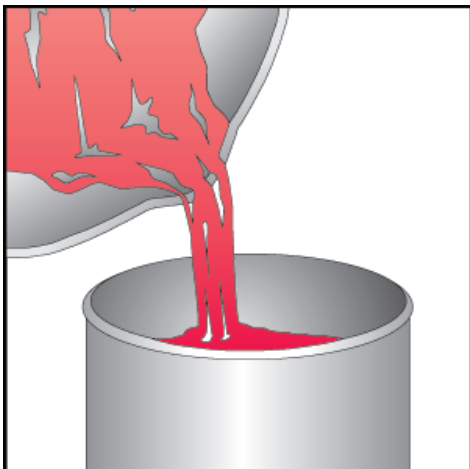
HT-2817

WHY?

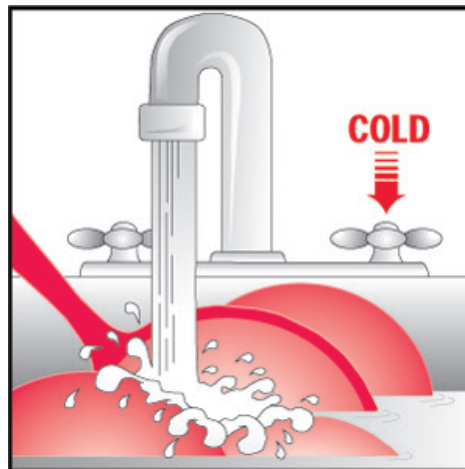
- Protect the quality of our water.
- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap.

Best Management Practices (BMPs) in the Kitchen

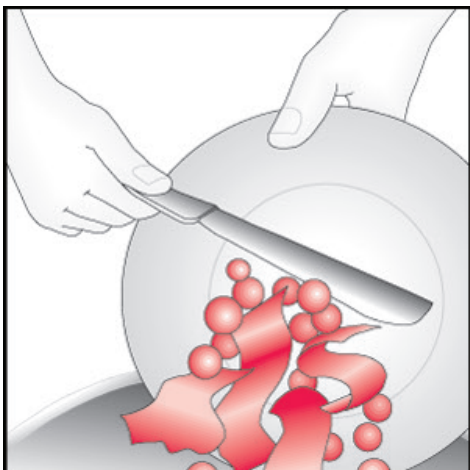
DO ...



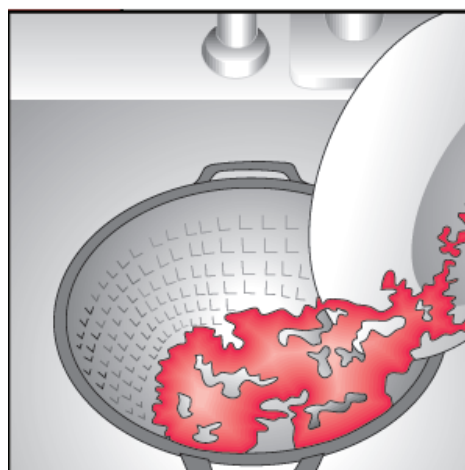
Put oil and grease in covered collection containers.



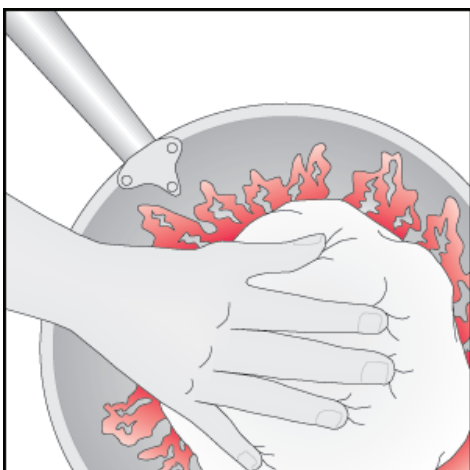
Prewash dishes and pans with cold water before putting them in the dishwasher. **IMPORTANT:** Make sure this "Pre-Wash Sink" is connected to an Automatic Grease Recovery Unit.



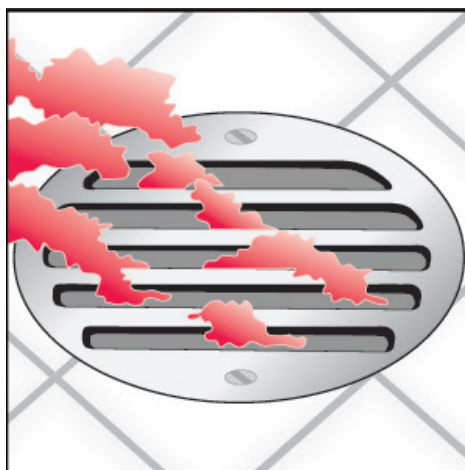
Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Disconnect or avoid using your garbage disposal.



Cover kitchen sink with catch basket and empty into garbage can as needed.

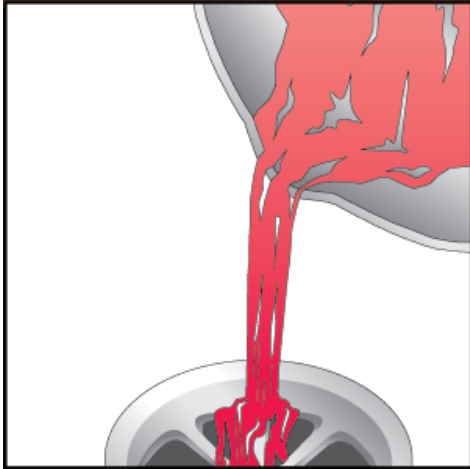


Remove oil and grease from dishes, pans, fryers and griddles. Cool first before you skim, scrape or wipe off excess grease.

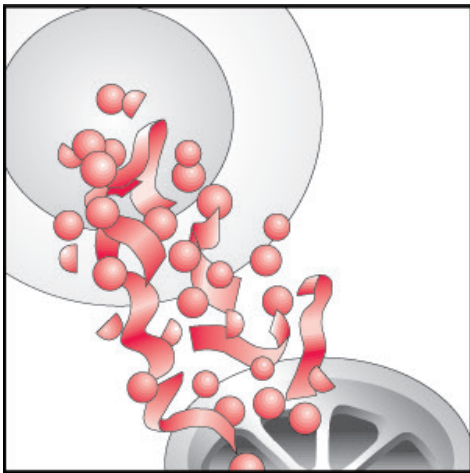


Cover floor drain with fine screen and empty into garbage can as needed. **IMPORTANT:** As an alternate, install a "flush-with-floor" Strainer Basket.

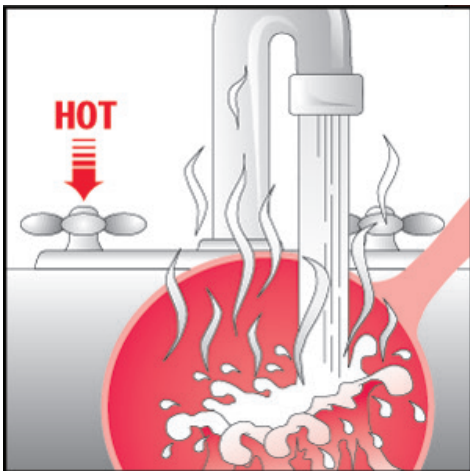
DON'T ...



Don't pour oil and grease down the drain.



Don't put food scraps down the drain.

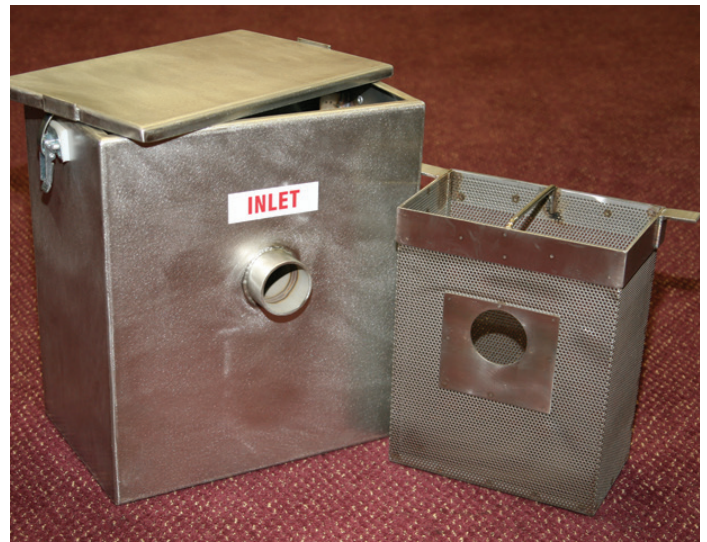


Don't run water over dishes, pans, fryers and griddles to wash oil and grease down the drain. Don't rinse off oil and grease with hot water. IMPORTANT: Make sure all "Wash Sinks" are connected to an Automatic Grease Recovery Unit.

The Best Ways to Eliminate Grease



Install Automatic Grease Recovery Units at required fixtures.



Install Strainer Baskets at required fixtures.

Approvals:

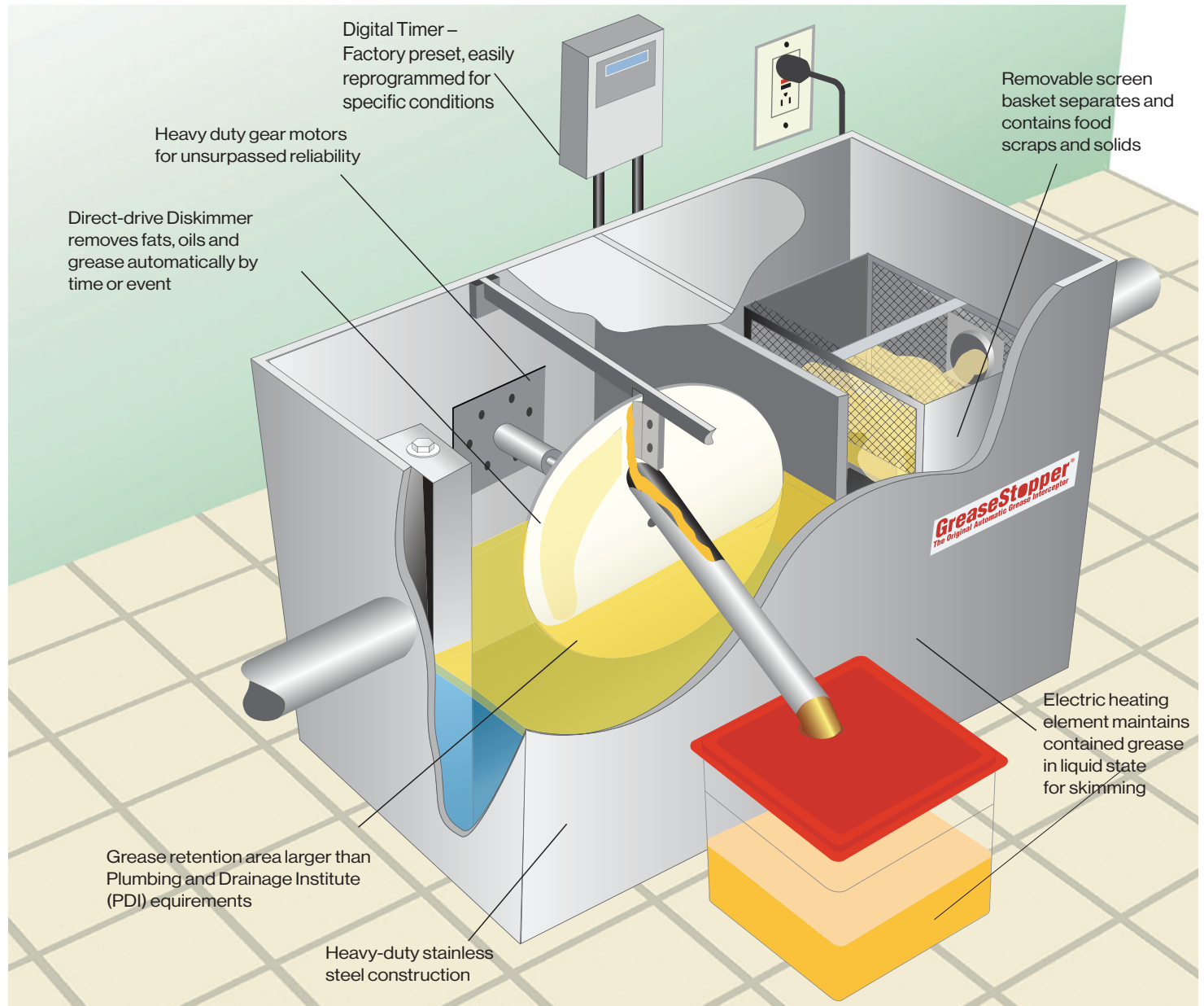
- PDI-G101
- UPC (IAMPO)
- ASME 112.14.3 & ASME 112.14.4-2000

For more information on Best Management Practices (BMPs) for the Kitchen, please visit www.highlandtank.com



Highland Tank®

Operation Details



- Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage sewer lines and upset grease interceptors
- Do not use additives of any kind including bacteria, enzymes, chemicals and emulsifiers in the kitchen.
- If you generate large amounts of used cooking oil, reuse or recycle it. Grease can be recycled to produce "Biodiesel".
- If you generate small amounts of used cooking oil, reuse it as often as possible and then pour it into a container for recycling. Never pour it down the drain.
- Recovered grease collects in a container outside the GreaseStopper® and can be used in the production of Biodiesel fuel.



Highland Tank®



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