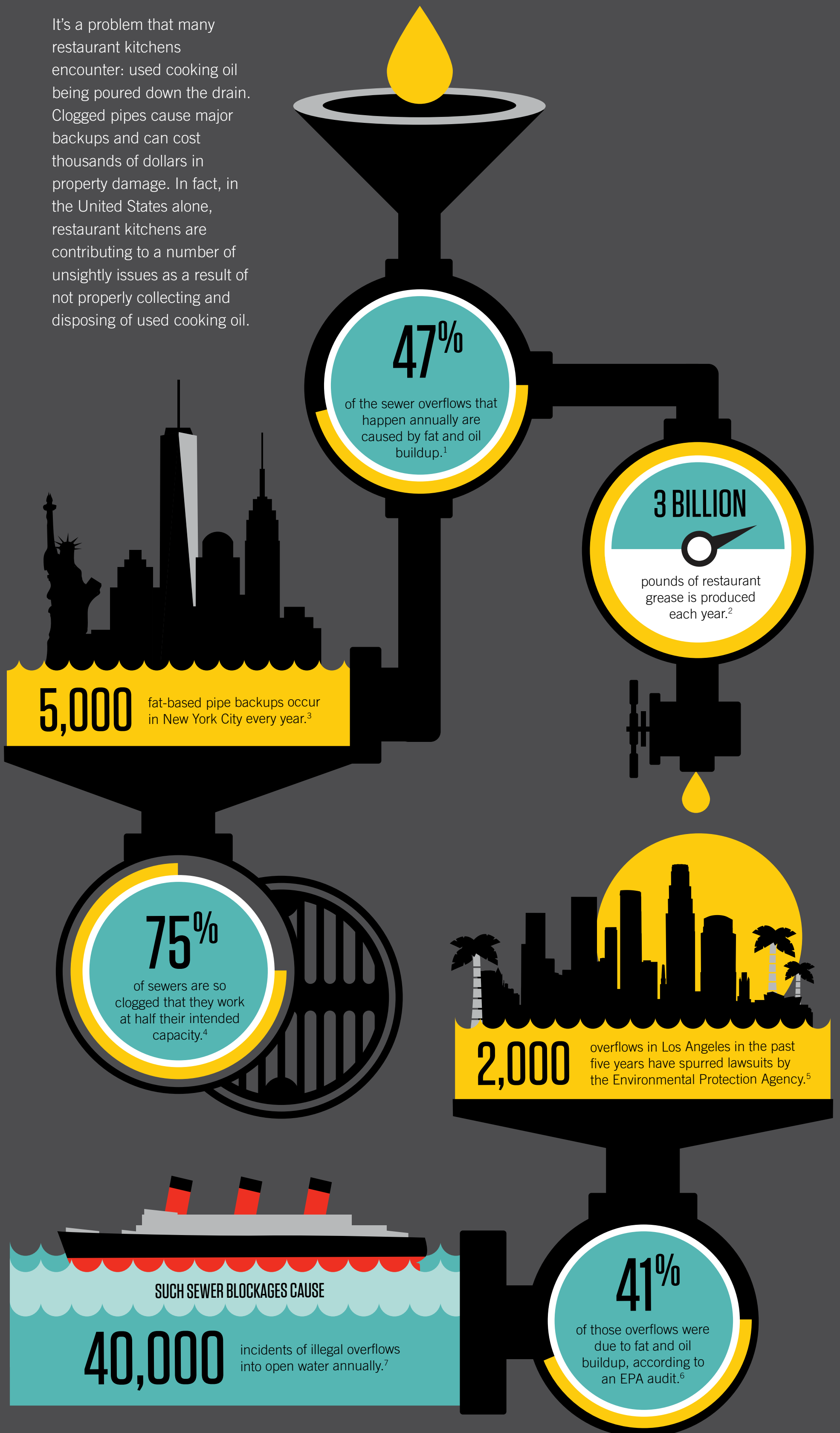


# MAJOR BACKUP:

## How Clogged Drains Are Costing Restaurants

It's a problem that many restaurant kitchens encounter: used cooking oil being poured down the drain. Clogged pipes cause major backups and can cost thousands of dollars in property damage. In fact, in the United States alone, restaurant kitchens are contributing to a number of unsightly issues as a result of not properly collecting and disposing of used cooking oil.



A total oil management system can help prevent foodservice operations' kitchen plumbing issues. See how such a system solved the Queen Mary's pipe problems and set it sailing toward better sustainability.

[READ THE CASE STUDY](#)

**"CREW ENSURES FIRST-CLASS SAFETY AND SUSTAINABILITY ON THE QUEEN MARY."**

**RESTAURANT TECHNOLOGIES**  
SAFER, SMARTER KITCHENS

SOURCES: (1) Jennifer Welsh, "Here's the Terrible Thing That Happens When You Pour Grease Down the Drain," Business Insider, <http://www.businessinsider.com/why-cant-you-pour-grease-down-the-drain-2014-8> (accessed February 19, 2016). (2) Gina Roos, "Thieves Fuel Up on Restaurant Grease," Environmental Leader, <http://www.environmentalleader.com/2010/10/04/thieves-fuel-up-on-restaurant-grease/> (accessed February 19, 2016). (3) Barry Newman, "Municipal Heart Attack: Illegal Dumping of Fryer Grease, Fat Leads to Infarctions," Wall Street Journal, <http://www.wsj.com/articles/SB991600980767316234> (accessed February 19, 2016). (4) Ibid. (5) Ibid. (6) Ibid. (7) Ibid.