



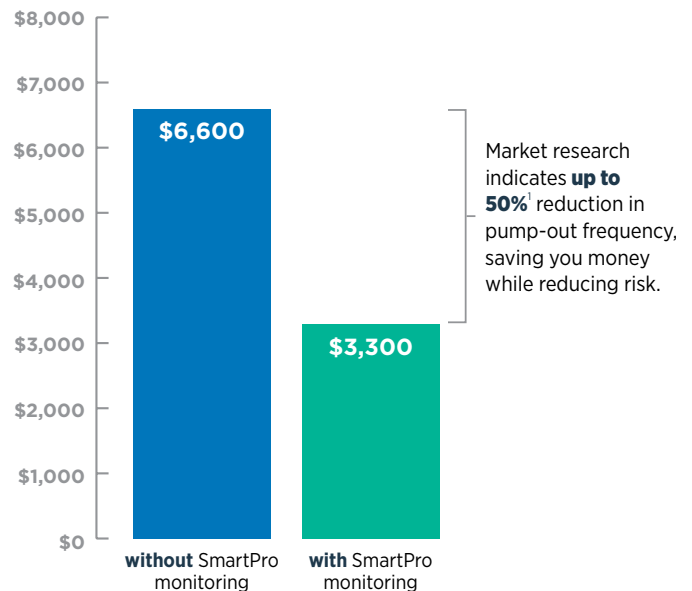
SmartPro™ Grease and Oil Interceptor Monitoring Systems

Monitor Smart. Minimize Risk.

So much depends on your business being up and running. It's essential to meet federal, state and local clean water regulations, which require that every building used as a restaurant or food preparation facility have a grease interceptor. Without attentive management, an interceptor's efficiency is compromised, which can result in a catastrophic backup.

SmartPro accurately measures levels of grease, oil and sediment within each separator, protecting your facility from costly disruptions and providing you peace of mind.

SmartPro Monitoring Case Study



Annual spend on interceptor pump-outs

The Benefits of SmartPro

- Protected brand reputation
- Increased building integrity
- Maximized uptime
- Regulatory compliance
- Pumping cost efficiency
- Positive customer experience

*In the United States, **more than 500,000 sewer backups occur each year** because of poorly maintained systems.²*

¹ Assumes monthly pump-out at \$550 per service

² Association of California Water Agencies

SmartPro™ Grease and Oil Interceptor Monitoring Systems

How It Works

1. As your grease and oil interceptor works to prevent fats, oils and grease from entering sewer lines, the Zurn SmartPro monitoring system uses a sensor to gather data about what's happening inside your interceptor.
2. The SmartPro sensor helps measure the ratio of clean water left in your tank. The device will alert you when the interceptor is full.
3. Time to schedule a pump-out! When your service is completed, SmartPro monitoring can help confirm a quality pump.
4. The system records data about grease, oil, and sediment levels as well as pump-outs so you can stay in regulatory compliance.



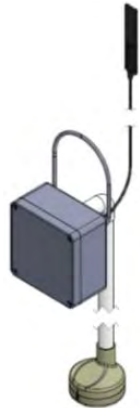
Peace of Mind That Pays You Back

- Monitor grease and oil level, sediment level and even temperature with the push of a button — or view remotely.
- Pumping only when needed allows you to manage maintenance costs while keeping your facility running smoothly.
- Save money and maintain regulatory compliance.
- Effortless liquid level management. No more back-ups.

Typical Ranges of Return on Investment

- Quick Serve Restaurants: 1-2.5 Years.
- Convenience Stores (with kitchens): 1.5-2.5 Years.
- Grocery Stores/Large Retail (2 Tank Sites): 1.5-3 Years.
- Universities, Airports, Municipalities: 1-1.5 Years.

Cellular Connectivity



SmartPro G3
Wireless Alarm
Cell Network Cloud
4631

Gateway Connectivity for Multiple Units

SmartPro G5 comes in three configurations. Each always has a common tank unit.



SmartPro G5
Tank Unit ships
with each Gateway



SmartPro G5
4652
Custom SmartPro
Standard Gateway



SmartPro G5
4660



SmartPro G5
4670
Audio/Visual
Alarm Gateway

SmartPro G3 and SmartPro G5 each require an annual subscription fee (\$300/year).

Ready to discover how much you can save? Contact Zurn today to learn more! Call us at 833.987.6001.