

## **“A Whopper of a Project”**



### **Wavin's Inspection chamber installed at Burger King's first U.S. company store with the new 20/20 design.**

As part of the local sewer municipality Fats, Oils and Grease (FOG) program, a Wavin™ inspection chamber, supplied by Flow-Liner® Systems, Ltd., was installed as part of the approved grease interceptor piping system at the newly re-designed Burger King Restaurant located in Zanesville, Ohio. The restaurant is the first in the US with Burger King's new 20/20 store design. The water tight inspection chamber with its built-in flow channel and 14" diameter telescopic top, allows for adequate sampling and inspection of the effluent from the grease interceptor without the need of a concrete manhole and casting.

**Wavin's polypropylene inspection chamber has a 50+ year design life expectancy and is distributed nationwide by Flow-Liner® Systems, Ltd.**



**Burger King has more than 12,000 outlets in 73 countries. The company has more than 37,000 employees serving approximately 11.4 million customers daily.**

We are pleased to announce another successful project, and proudly add  
Burger King  
to our roster of happy and satisfied customers.