## KITCHEN REENERGIZING GUIDE

- **1.** Prevent floor drain odors that can affect your kitchen staff, run water down floor drains to flush residue.
- 2. Revitalize your automatic grease removal unit (AGRU). Remove any solids from the strainer basket and confirm the unit is plugged in and working.
- **-3.** Hire a plumber to flush your water heater, or follow these steps to do it yourself:
  - Turn off gas or electricity to water heater.
  - · Shut off water supply.
  - Turn on hot water at a kitchen sink.
  - · Attach a hose to drain valve and run hose to an empty bucket.
  - Open drain valve & let the water flow until it stops. Water may be hot!
  - Reopen cold water supply valve to flush remaining sediment from tank.
  - · Once water runs clear, disconnect hose and close tank drain valve.
  - Open cold water supply valve. Turn on all hot water faucets & run to remove air bubbles. Turn off spigots once water resumes normal flow.
  - Follow manufacturer's lighting instructions to relight your heater. Fill heater with water before turning back on the electrical and gas connections to preserve heating element.