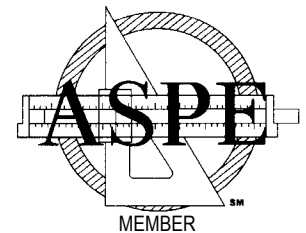


# MGI - Manual Grease Interceptors



Highland Tank Manual Grease Interceptors (MGI) are designed to intercept and collect large quantities of sewer clogging fats, oil, and grease (FOG) and solid food waste discharged from food service facilities and commercial/institutional kitchens. MGIs help restaurants comply with the EPA's Sewer Pretreatment Regulations. They aid in the prevention of sanitary sewer blockages and obstructions and protect the city's sewer system. The MGI is usually connected to the drain lines between the pot washing sink, pre-rinse station (prior to the dishwasher) sink, etc. and the sewer drain.

## Operation

Manual Grease Interceptors (MGI) are installed where they can be hooked up to a sanitary sewer that does not mandate an automatic grease recovery unit. The operation of the MGI is simple. Manual Grease Interceptors retain wastewater long enough to allow those contaminants with specific gravities different than water, to separate out by gravity flotation and settling. Since grease is lighter than water, the grease floats and can be manually

skimmed from the surface of the water in the interceptor. Conversely, solids settle to the bottom and accumulate at the sludge baffle. The accumulating grease can be disposed in a dumpster or recycled with other grease by a rendering firm.

## Construction

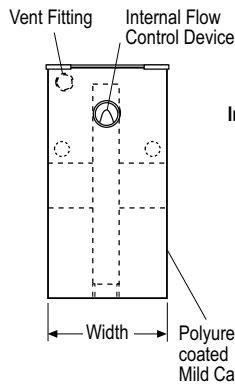
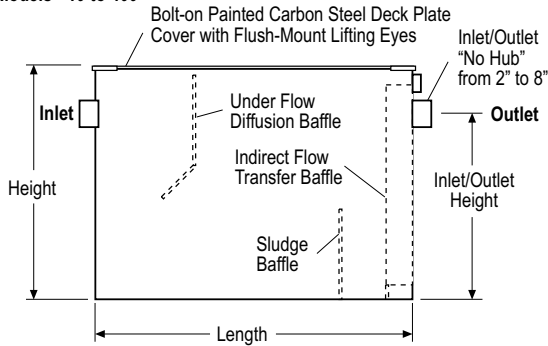
MGIs are constructed of mild carbon steel and coated with heavy duty polyurethane for superior corrosion resistance. Stainless steel or aluminum construction is also available. MGIs are available in many configurations to fit almost any requirement. They are available with three types of covers. Use the removable galvanized steel lid with quick release stainless steel clamps for floor mounting or partially recessed installations. Use the Top Deck Plate Covers for flush-with-floor installation for pedestrian traffic or reinforced for light or heavy vehicle traffic. Another option are the hinged hatch doors, suitable for installation above or below grade. In any case, the covers allow for total access to interceptor for observation, maintenance, and cleaning.

## Applications

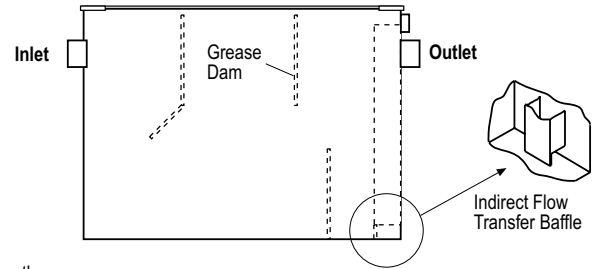
- Quick Food Restaurants, & Diners
- Fine Dining Restaurants
- Casinos
- Food Processing Plants
- Schools & University Cafeterias
- Hospitals & Health Care Facilities
- Sports Arenas
- Convention Centers
- Correction Facilities
- Grocery Stores & Hypermarkets
- Hotels & Resorts
- Military Mess Halls
- Strip Malls
- Truck Stops and Travel Centers

## General Arrangement

Models - 10 to 400



Models - 500 to 3000



Model	Flow* GPM	Inlet/Outlet† No-Hub SCH-40	Liquid Holding Capacity Gallons	Grease Holding Capacity lbs.	Length	Dimensions Width	Height	Inlet/Outlet Height	Covers
MGI-10	10	2"	10	20	20"	14"	15"	9.5"	1
MGI-15	15	2"	14	30	22"	14"	15"	11.5"	1
MGI-20	20	2"	17	40	22"	14"	20"	14"	1
MGI-25	25	3"	24	50	26"	17"	20"	14"	1
MGI-35	35	3"	42	70	29"	22"	22"	16.5"	1
MGI-50	50	3"	47	100	29"	22"	24"	18.5"	1
MGI-75	75	4"	76	150	34"	24"	34"	23.5"	1
MGI-100	100	4"	193	200	53"	35"	34"	26"	2
MGI-125	125	4"	226	250	56"	36"	36"	28"	2
MGI-150	150	4"	264	300	59"	37"	38"	30"	2
MGI-200	200	4"	396	400	68"	42"	44"	34"	2
MGI-250	250	4"	500	500	73"	44"	48"	38"	3
MGI-300	300	4"	580	600	75"	47"	52"	40"	3
MGI-350	350	6"	625	700	78"	50"	52"	40"	3
MGI-400	400	6"	815	800	82"	56"	58"	44"	4
MGI-500	500	6"	864	1,000	90"	60"	58"	40"	4
MGI-500-N	500	6"	506	1,000	86"	34"	58"	43"	4
MGI-600	600	8"	997	1,200	96"	60"	58"	44"	4
MGI-750	750	8"	1,018	1,500	98"	60"	58"	44"	4
MGI-750-N	750	8"	777	1,500	132"	34"	58"	44"	4
MGI-1000	1000	8"	1,039	2,000	100"	60"	58"	44"	4
MGI-1000-N	1000	8"	971	2,000	150"	34"	58"	48"	4
MGI-1250	1250	8"	1,269	2,500	104"	60"	60"	51"	4
MGI-1500	1500	8"	1,513	3,000	124"	60"	60"	51"	4
MGI-1750	1750	8"	1,757	3,500	144"	60"	60"	51"	4
MGI-2000	2000	8"	2,002	4,000	164"	60"	60"	51"	4
MGI-2500	2500	8"	2,513	5,000	164"	60"	72"	63"	4
MGI-3000	3000	8"	3,003	6,000	196"	60"	72"	63"	5

\* Intermittent flow. † 6" and larger – companion flanged connection. Also available with 8" or 10" inlet or outlet. Note: Vent Connections are 2" or 3" NPT, on outlet end of MGI. Series "N" units are designed to pass through a 36" wide door. Check and advise for local code requirements.

### Advantages

- Removes and recovers nearly 100% of the fats, oils and grease from restaurant kitchen drains
- Standard construction is polyurethane coated carbon steel. Stainless steel or aluminum construction is also available.
- Extensive range of standard sizes and capacities. Custom manufacturing is available.
- Suitable for installation in almost any location.
- Easy access to interior for maintenance and cleaning.

### Options

- Removable Solids Screen Basket
- Interceptor Extensions
- Quick Opening Covers or Hatch Doors
- Ladders and Platforms with Handrails
- Electronic Grease Level Gauging System



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