



grease interceptors

GreaseStopper® automatic grease interceptor**HT-2800****PRODUCT DETAILS | 15-100 GPM MODELS**

GreaseStopper® Automatic Grease Interceptors (AGI) are designed to intercept and remove large quantities of fats, oils and grease (FOG) discharged from FSE and large commercial/institutional kitchens, which might interfere with the proper drainage and treatment of municipal wastewater.

These high-performance GRD are suitable for aboveground or underground vaulted installations and conform to most municipal sewer pretreatment programs. Point-source units are relatively small, allowing

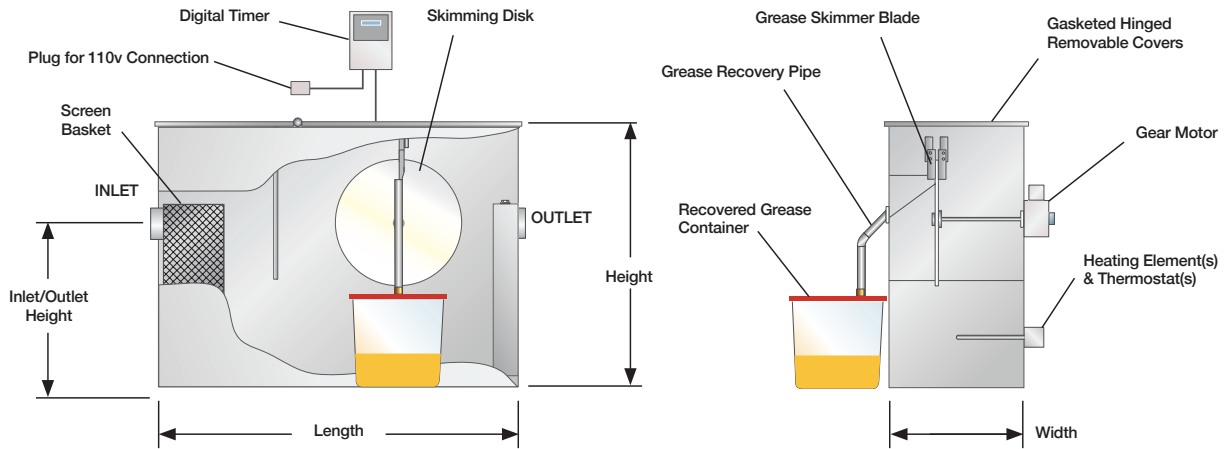
installation in a kitchen under a sink or other limited space. They are typically connected to the drain lines between the pot washing sink, the dishwasher pre-rinse sink and the sewer drain.

Larger volume end-of-pipe units are usually installed in the building's basement and service an entire facility's kitchen fixtures, including all floor drains. Either style incorporates our patented, electrically powered mechanical grease-skimming device.

*Intercept and
Remove Large
Quantities of FOG*

*UL Listed;
PDI Certified*

AGI 15-100



Proven Performance

- » Recovers, removes and recycles nearly 100% of the FOG from restaurant kitchen drains – recovered grease can be utilized as a valuable feedstock for Biodiesel production
- » Removes oily food solids before blockages occur in pipes
- » Removes grease automatically on a preprogrammed, timed basis using digital technology
- » Minimizes the daily routine of grease interceptor cleaning - a substantial cost savings
- » With only one moving part, the GreaseStopper® requires little maintenance
- » Equipped with reliable, heavy-duty direct-drive electric motors for long-term use without overheating
- » Designed and constructed in accordance with Underwriters’ Laboratories, Inc. UL 430 Standard (Control Number 1D42)
- » Conforms to PDI G101 and certified to ASME A112.14.3 & 14.4
- » IAPMO Research and Testing, Inc. Certificate of Listing (UPC)

Model	FlowRate Gal/Min	Static Water Gallons	Grease Holding Capacity† Pounds	Dimensions			Inlet & Outlet Diameter	Inlet & Outlet Height
				Length	Width	Height		
AGI - 15	9	9	30	23"	12"	17"	2"/2"	9"/9"
AGI - 20	13	13	40	27"	14"	18"	2"/2"	9"/9"
AGI - 25	17	17	50	33"	16"	18"	3"/3"	9"/9"
AGI -25L	13	13	50	36"	16"	17"	2"/2"	6"/6"
AGI - 30	23	23	60	36"	17"	19"	3"/3"	10"/10"
AGI - 35	44	44	70	36"	18"	26"	3"/3"	17"/17"
AGI - 50	51	51	100	40"	18"	32"	3"/3"	18"/18"
AGI - 75	75	75	150	48"	18"	36"	4"/4"	22"/22"
AGI -100	104	104	200	60"	20"	35"	4"/4"	22"/22"

†National plumbing codes require a minimum 2lbs. of grease retention for each gal./min of flow. Grease holding capacity at breakdown is determined by a minimum 90% efficiency rating in real life applications and installed according to specification. Series "L" units are designed with low height dimensions to fit under commercial sink fixtures. Contact Highland Tank for more information.



Highland Tank®

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