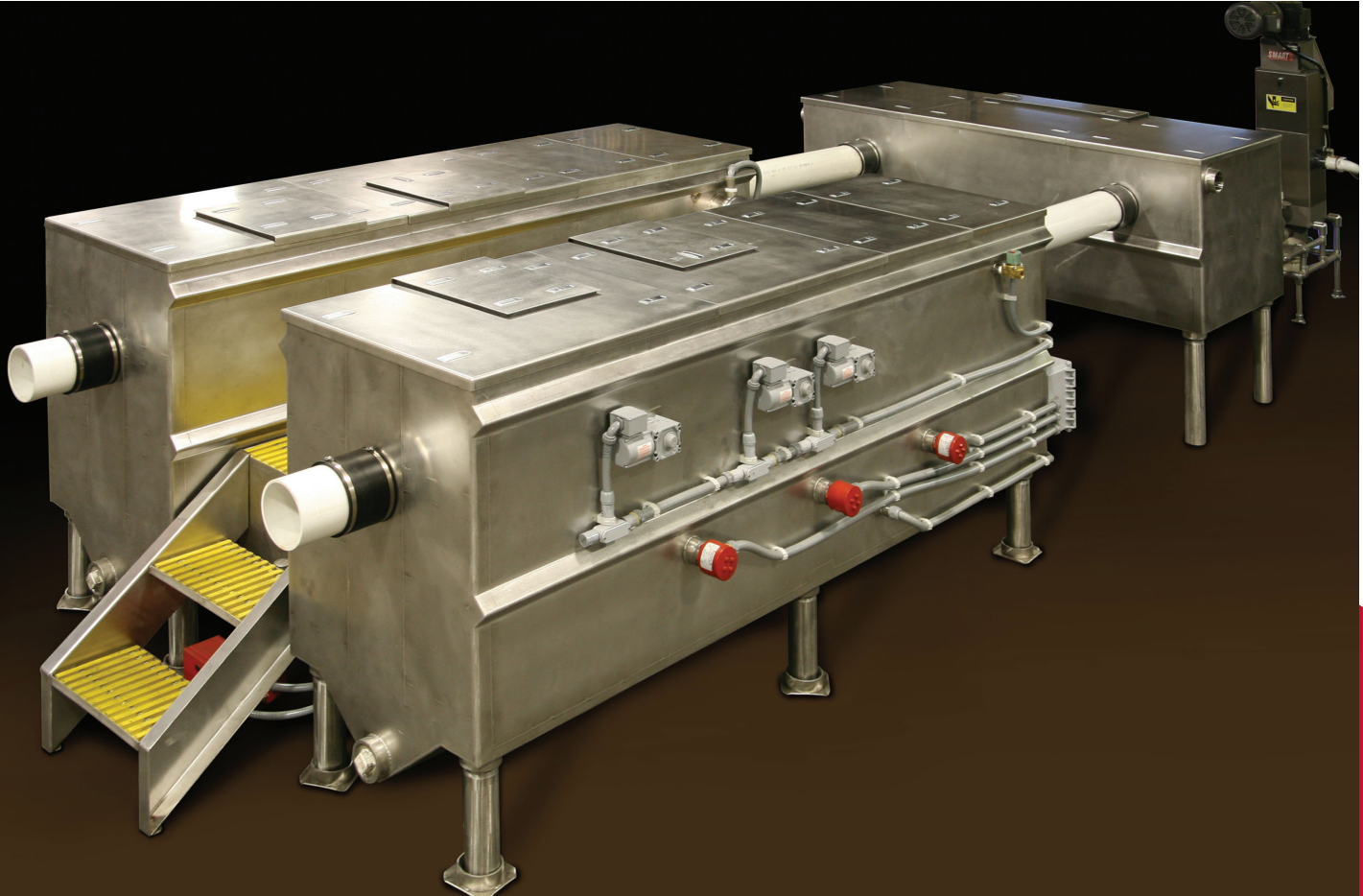


**Built on Tradition**



**Highland Tank®**



## **GreaseStopper® AGI**

HT-2807

### **150-800 GPM Automatic Grease Interceptors**

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.

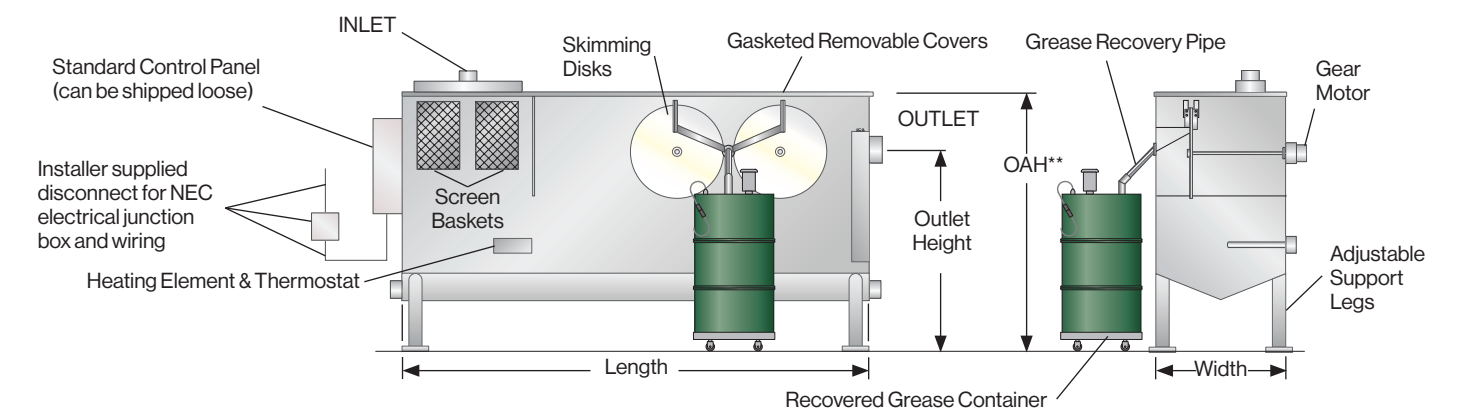
Point-source units are relatively small, allowing installation in a kitchen under a sink or other limited space. They are typically connected to the drain lines between the pot washing sink, the dishwasher pre-rinse sink and the sewer drain.

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 & IAPMO Listed**

# Drawing & Details

## AGI 150-800



### 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)
- *In accordance with PDI-G101 and ASME A112.14.3*
- IAPMO Research and Testing, Inc. Certificate of Listing (UPC)

Model	Static	Grease Holding	Nominal Dimensions			Inlet & Outlet	Inlet & Outlet
FlowRate	Water	Capacity†	Length	Width	Height	Diameter	Height
Gal/Min	Gallons	Pounds					
AGI - 150	203	300	72"	30"	72"	6"/6"	*
AGI - 200	270	400	96"	30"	72"	6"/6"	*
AGI - 250	325	500	108"	30"	72"	6"/6"	*
AGI - 300	361	600	10'-0"	30"	72"	6"/6"	*
AGI - 400	469	800	13'-0"	30"	74"	8"/8"	*
AGI - 500	552	1,000	12'-2"	30"	74"	8"/8"	*
AGI - 600	658	1,200	14'-6"	30"	74"	8"/8"	*
AGI - 800	1,088	1,600	18'-0"	36"	74"	8"/8"	*

†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.  
\* See size-specific drawing for inlet/outlet height. \*\* Over-All Height, includes adjustable support legs.



Highland Tank®



<b>Stoystown, PA</b> One Highland Rd. Stoystown, PA 15563 (814) 893-5701	<b>Manheim, PA</b> 4535 Elizabethtown Rd. Manheim, PA 17545 (717) 664-0600	<b>Watervliet, NY</b> 958 19th St. Watervliet, NY 12189 (518) 273-0801	<b>Greensboro, NC</b> 2700 Patterson St. Greensboro, NC 27407 (336) 218-0801	<b>Friedens, PA</b> 1510 Stoystown Rd. Friedens, PA 15541 (814) 443-6800	<b>Clarkston, MI</b> 4701 White Lake Rd. Clarkston, MI 48346 (248) 625-8700	<b>Mancelona, MI</b> 9517 Lake St. Mancelona, MI 49659 (231) 587-8412
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