



Highland Tank's gravity flow, multi-chamber passive grease interceptor.

www.highlandtank.com

GREASE INTERCEPTORS HELP PREVENT SANITARY SEWER OVERFLOWS

Plumbing codes state grease interceptors shall be provided to prevent the discharge of fats, oils, grease, and solids to the public sewer, private sewage system, or the sewage treatment plant or processes. This applies to several types of food service establishments such as restaurants, cafés, schools, colleges, universities, medical facilities, assisted living facilities, correctional facilities, malls, stadiums, arenas, convention centers, casinos, etc.

When the sewer system, which conveys the wastewater, including human waste overflows, his even is known as a sanitary sewer overflow (SSO).

The EPA's report to Congress on sanitary sewer overflows identified that grease is the most common cause of blockages. The National Pretreatment Program provides authority to state and local publicly owned treatment works to reduce or eliminate sanitary sewer overflows.

One method of enforcement is effluent quality. The EPA identified an effluent quality of 100 mg/l as a common pretreatment limit.



Highland Tank's flush-in-floor GreaseStopper® AGI installed in a kitchen floor with a non-skid stainless steel access door.

The type of grease interceptor varies based on the client's needs, site restrictions, number and type of drainage fixtures, authority having jurisdiction, etc.

Highland Tank is the leading manufacturer of grease interceptors. Point of use hydro-mechanical grease interceptors are designed to be installed indoors, closer to the source. These are designed to protect the building's drainage system. They require routine maintenance.

The automatic grease interceptor is designed to reduce costly maintenance fees. Constructed with 304 stainless steel with integral solids interceptor, the automatic grease interceptor skims the grease into an adjacent grease storage container on a daily basis.

Automatic grease interceptors are available in on-floor models or flush-in-floor.

The other types of grease interceptors are passive grease interceptors (PGI). Typically located outside of the food service establishments, further from the source. They are designed to operate on retention time for separation.

Since they are larger in volume, generally about 500 gallons and greater, PGIs require less frequent maintenance. The Highland Tank PGI series offers a superior warranty to traditional concrete grease interceptors, and most importantly, are engineered to produce superior effluent quality. These are most commonly installed underground but are also available in aboveground models, and occasionally in parking garages.



Highland Tank's point-of-use GreaseStopper® Automatic Grease Interceptor can fit under wash sinks.



Highland Tank's Passive Grease Interceptors can be installed in parking garages for easy pump-outs.

Call 814-893-5701 today or visit us at www.highlandtank.com for more information on grease interceptors.

Contact: Chas Tevis
Email: ctevis@highlandtank.com



Highland Tank®

Stoystown, PA
One Highland Road
Stoystown, PA 15563-0338
814.893.5701

Manheim, PA
4535 Elizabethtown Road
Manheim, PA 17545-9410
717.664.0600

Watervliet, NY
958 19th Street
Watervliet, NY 12189-1752
518.273.0801

Greensboro, NC
2700 Patterson Street
Greensboro, NC 27407-2317
336.218.0801

Lebanon, PA
2225 Chestnut Street
Lebanon, PA 17042-2504
717.664.0602

Friedens, PA
1510 Stoystown Road
Friedens, PA 15541-7402
814.443.6800

Clarkston, MI
4701 White Lake Road
Clarkston, MI 48346-2554
248.625.8700

Mancelona, MI
9517 Lake Street
Mancelona, MI 49659-7968
231.587.8412



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