



GreaseStopper®: A Solid Solution to Eliminating Grease May 2020



The photos above show large volume GreaseStopper® Grease Interceptors installed in a basement (top left) and another installed flush-in-floor (top right).

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Food service establishments and production facilities generate fat, oil, and grease (FOG) that can build up over time and restrict the flow of wastewater through the drainage system.

Cities often have limited options available for grease abatement due to zero-property lines and other constraints. Interior grease interceptors require daily to weekly cleaning.

The accumulation of FOG and solids can impact the effluent quality from the grease interceptor. In many cases, regulations require interior grease interceptors to be the automatic grease removal type. These units provide some means of daily maintenance, although still require routine cleaning and maintenance.

Highland Tank's GreaseStopper® Automatic Grease Interceptors are used in kitchens across the United States. They have an integral solids interceptor to reduce total suspended solids readings. A programmable controller operates an oleophilic diskimmer that skims the FOG into an adjacent container.

GreaseStopper® grease interceptors are available in capacities ranging from 15 GPM to 800 GPM. They are suitable for aboveground or flush-in-floor installations. Larger automatic grease interceptors can be used in situations where kitchens have multiple fixtures, replacing the need to install multiple smaller units.

In applications where the grease interceptor is installed in a basement or lower floor, Highland Tank can provide turnkey lift stations to pump the effluent to the sewer as well as pumping grease to remote storage tanks if needed. Many of these considerations and attention to regulations must be given when working on grease removal projects. Highland Tank's team of professionals works with engineers and regulators to provide the best solution to each unique application.

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

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