



Wide Range of Grease Interceptors

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The photos above show two large volume automatic grease interceptors (left), a small, under-sink automatic grease interceptor in a kitchen (top center), a single-basin passive grease interceptor (bottom center), and a triple-basin passive grease interceptor.

www.highlandtank.com

When it comes to grease interceptors, Highland Tank is the leader and the only manufacturer to offer such a wide range of sizes and types of grease interceptors. Our manual grease interceptors range from 10 gallon to 3,000 gallon units while our automatic grease interceptors range from 15 to 800 gpm units.

For interior applications, Highland Tank offers point-of-use grease interceptors which are typically smaller in volume, closer to the source, and designed to protect the building's drainage system.

We offer on floor or in-floor type units in both manual and automatic. The manual grease interceptors (MGI series) require routine maintenance on behalf of the food service establishment while the automatic grease interceptors (AGI series), constructed of stainless steel, are designed to reduce or eliminate costly maintenance fees.

Other interior applications may call for larger centralized grease interceptor(s). Again, these can be of the manual type (MGI series), automatic grease interceptor (AGI-series) or passive type (PGI series) typically located in basements, mechanical rooms, or parking garages. Our passive grease interceptors can be as large as 60,000 gallons.

One of the benefits of this approach using the PGIs is maintaining one grease interceptor vs. multiple smaller grease interceptors. These too offer several options including monitors, grease transfer pumps, remote pump-out, lift stations, etc.

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

Contact: Chas Tevis
Email: ctevis@highlandtank.com

