



The video above shows how a Highland Tank automatic grease interceptor works.

www.highlandtank.com

AUTOMATIC GREASE INTERCEPTORS

Highland Tank automatic grease interceptors (AGIs) are designed to protect a building's drainage system. These point of use systems are installed indoors, close to the source. They intercept and remove the fats, oils, grease, and solids discharged from food service facilities and large commercial and institutional kitchens.

Our automatic grease interceptors range in capacity from 15 to 800 GPM and incorporate an electrically powered grease skimming device to remove accumulated grease on a timed or event basis.

The smaller AGI units can be installed under the sink or in other limited space. The larger units are suitable for aboveground or vaulted underground installations and are usually installed in the building's basement. These units usually service an entire facility's kitchen fixtures, including floor drains.

Highland Tank also offers a unique flush-with-floor model to save valuable above floor kitchen space and accommodate existing piping. This specialized unit features separate grease storage and dry electrical compartments. It also has a hinge cover that opens for easy maintenance.

The [video linked here](#) demonstrates how the AGI works. Please contact Highland Tank with any questions.

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

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