



Highland Tank manufactured two 1,500 gallon double-basin PGIs for a food plaza opening in Pennsylvania.

[www.highlandtank.com](http://www.highlandtank.com)

### PGI FOR FOG REMOVAL AT FOOD PLAZA

Passive grease interceptors (PGI) help food service establishments and production facilities comply with state plumbing codes and EPA sewer pretreatment regulations. They are designed to prevent large quantities of sewer clogging fats, oils, and grease (FOG) from entering the municipal wastewater treatment system.

Typically, these tanks are used in commercial, industrial, and institutional facilities. Highland Tank offers single-basin, double-basin, and triple-basin PGI units in addition to customizable designs.

Sizing and construction of the PGI conforms to the plumbing codes and meets or exceeds most municipal FOG discharge requirements. PGIs are approved by the IPC, UPC, and state plumbing codes in many states and municipalities. Highland Tank PGIs are available in aboveground or underground construction.

Other construction options include:

- Stainless steel construction
- Stackable risers with covers
- Manway extensions
- EZ Access manways
- Deadman anchoring system
- FOGSWatch monitoring system
- Integral pump stations
- Remote pump-out

We can help find the right type, size, and design for your grease removal projects. Please reach out to us with any questions.



Call 814-893-5701 today or visit us at [www.highlandtank.com](http://www.highlandtank.com) for more information on grease interceptors.

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