



Highland Tank®

TechNews

Grease Interceptors for Industrial Applications

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This 50,000 gallon passive grease interceptor was installed at a food manufacturer and distributor.

www.highlandtank.com

TREATING INDUSTRIAL FOOD WASTE

Industrial food production facilities create large amounts of fat, oil, and grease (FOG) while manufacturing and processing food.

FOG is regulated under the Clean Water Act. The EPA's Report to Congress on sanitary sewer overflows identifies that grease is the most common cause of blockages.

In order to comply with regulations, food production facilities must have some type of large-capacity grease interceptor to prevent FOG from entering the municipal sewer system and causing blockages.

Highland Tank's line of grease interceptors cater to a range of applications - from small kitchens, to large food service companies, to industrial food production facilities.

Our point-of-use hydromechanical grease interceptors are designed to be installed indoors, closer to the source.

Our passive (gravity) grease interceptors can be custom built with multiple chambers up to 50,000 gallons. Passive grease interceptors are typically located outside and are larger in volume. Both types offer effective pretreatment for fat, oil, and grease (FOG).



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

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