# **GreaseStopper**Automatic Grease Interceptors

## Models 15 - 100

### **Highland Tank**



### **Listings and Approvals**

Designed and constructed in accordance with Underwriters Laboratories UL430 Standard (ControlNumber1D42).

Tested by Chemir Analytical Services to conform to PDI G101 and certified to ASME A112.14.3 & 14.4.

IAPMO Research and Testing, Inc. Certificate of Listing (UPC)

City of New York Material and Equipment Acceptance - MEA No. 251-91E2

Massachusetts State Plumbing Code - CMR-248

Foxwoods Resorts Casino Vendor I.D. MPGE#6451

New Jersey Casino Control Commission Vendor I.D. NO. 02066

Washington Suburban Sanitary Commission (WSSC)

U.S. Patent #'s 4,051,024, 4,268,396, 5,030,357 Canadian Patent # 1,097,227 U.K. Patent # 1,584,095





1D42 **WASTE DISPOSER** 

### GreaseStopper® Automatic Grease Interceptors

Lowe Engineering GreaseStopper® (GS) Automatic Grease Interceptors are designed to intercept and remove large quantities of fats, oils, and grease (FOG) discharged from food service facilities and large commercial/institutional kitchens, which might interfere with the proper drainage and treatment of municipal wastewater.

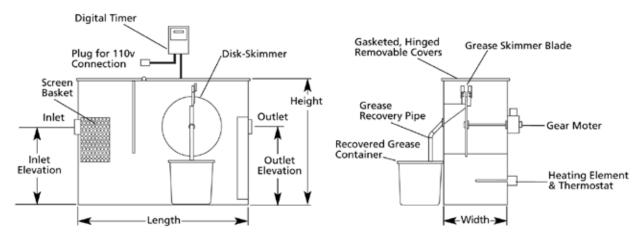
Model GS Automatic Grease Interceptors are relatively small, allowing installation in a kitchen under a sink or other limited space. Model GS Automatic Grease Interceptors incorporate an electrically powered grease-skimming device.

During operation, the grease is separated by gravity floatation. Since grease is lighter than water, it floats and can be skimmed off the top surface of the water on a time or event controlled basis. The skimmed grease is essentially scraped or wiped from the skimmer surface, removed from the interceptor, and collected in a waste disposal container. The accumulated grease and oils can be disposed of or recycled. GS units ship with a UL-Approved, heavyduty plug for use with a properly installed GFI outlet, according to appropriate electrical code. The plug can be removed for direct wiring if required by authority having jurisdiction.

### **Proven Performance**

- · Recovers, removes and recycles fats, oils and grease.
- · Extremely low maintenance only one moving part!
- Quality design and construction
- The Lowe Engineering Automatic Grease Interceptor - The Original Automatic -Still the best available interceptor!

### **General Arrangement**



| <b>Model</b><br>Flow Rate<br>Gal/Min | Static<br>Water<br>(Gallons) | †Grease Holding<br>Capacity<br>(lbs.) | Length | <b>Dimensions</b><br>Width | Height | Inlet /<br>Outlet<br>Diameter | Inlet /<br>Outlet<br>Height |
|--------------------------------------|------------------------------|---------------------------------------|--------|----------------------------|--------|-------------------------------|-----------------------------|
| *AGI - 15                            | 9.2                          | 50                                    | 22.25" | 12"                        | 16.5"  | 2"/2"                         | 9"/9"                       |
| *AGI - 20                            | 12.7                         | 69                                    | 26.25" | 14"                        | 18"    | 2"/2"                         | 9"/9"                       |
| *AGI - 25**                          | 17.1                         | 91                                    | 33"    | 16"                        | 18"    | 3"/3"                         | 9"/9"                       |
| AGI - 25L                            | 19                           | 83                                    | 40"    | 22"                        | 18"    | 2"/2"                         | 6"/6"                       |
| AGI - 30                             | 23                           | 124                                   | 36"    | 17"                        | 19"    | 3"/3"                         | 10"/10"                     |
| AGI - 35                             | 43.5                         | 253                                   | 36"    | 18"                        | 26"    | 3"/3"                         | 17"/17"                     |
| AGI - 50                             | 50                           | 292                                   | 40"    | 18"                        | 32"    | 3"/3"                         | 18"/18"                     |
| AGI - 75                             | 75                           | 458                                   | 48"    | 18"                        | 35.75" | 4"/4"                         | 22"/22"                     |
| AGI - 100                            | 104                          | 636                                   | 60"    | 20"                        | 33.75" | 4"/4"                         | 22"/22"                     |



<sup>\*</sup> Low inlet/outlet height (at 6") available on AGI models 15, 20 & 25. Custom sizes, inlet/outlet elevations available, consult factory.



### **Advantages**

- Removes and recovers nearly 100% of the fats, oils and grease from kitchen and food processing drains.
- New Digital Technology removes grease automatically on a pre-programmed, timed basis.
- Constructed of stainless steel and other corrosion resistant materials - suitable for installation in almost any location.
- Includes an electric immersion heater to maintain grease temperature and consistancy for effective removal.
- Recovered grease is collected in an external Waste Grease Container.

- Easy access to interior for maintenance and cleaning.
- Eliminates costs of cleaning pipes and/or holding tanks inside and outside of the building.
- Removable screen basket collects and contains solids.
- Automatic timing device assures removal of grease on a daily basis.
- Removal of grease quickly eliminates decomposition and rancid chemical reactions.

- Reduces Total Suspended Solids (TSS) and Biological Oxygen Demand (BOD) loading.
- Recycled grease conforms to most environmental protection programs.
- Extensive range of standard sizes and capacities; Custom manufacuring is available.
- Plug in unit can be hard-wired if required by authority having jurisdiction.

