



# Report of Materials and Equipment Acceptance Division

NYC Department of Buildings  
280 Broadway, New York, NY 10007  
Patricia Lancaster, FAIA, Commissioner  
(212) 566-5000, TTY: (212) 566-4769

Pursuant to Administrative Code Section 27-131, the following equipment or material has been found acceptable for use subject to the terms and conditions contained herein.

## MEA 8-07-E

**Manufacturer:** Lowe Engineering Co., 1510 Stoystown Road, Friedens, PA 15541

**Trade Name(s):** Highland Tank

**Product:** Grease interceptors

**Pertinent Code Section(s):** Reference Standard RS 16 - P105.4(d)(4) and Subchapter 16

**Prescribed Test(s):** Reference Standard RS 16 – P105.4(d)(4)

**Laboratories:**

1. IAMPO
2. Industrial Testing Labs, Inc. (ITL)
3. Engineering Statement by Rich Galli, P.E. – New York State License #059461

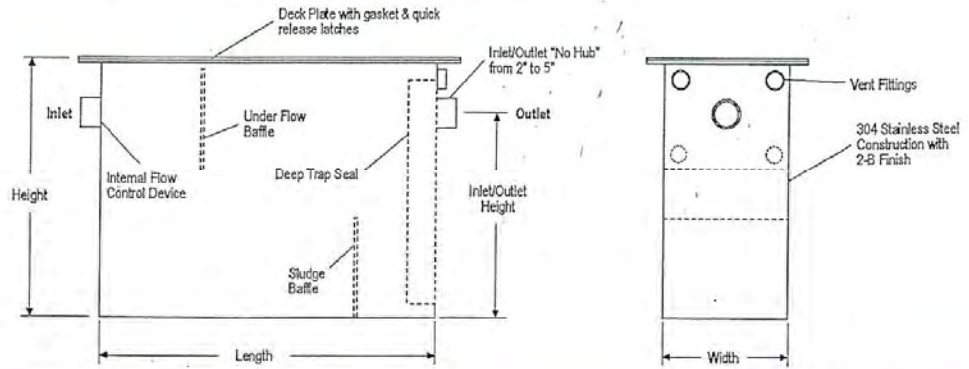
**Test Report(s):**

1. IAMPO Test Report File #4676 issued 10/2004
2. ITL Test Report #S400088 issued 2/25/2004

**Description:** Manual Grease Interceptors, Model MGI/MOI, is 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 water waste. Model MGI/MOI is relatively small, allowing installation in a kitchen under a sink or other limited space. During operation, the grease is separated by gravity floatation. Since grease is lighter than water, it floats and can be manually skimmed off the top. Conversely, solids settle to the bottom and accumulate at the sludge baffle. The accumulating grease can be disposed in a dumpster or recycled with other grease by a rendering firm.

Model Nos.	Description
MGI/MOI-10, 15, 20, 25, 35, 50, 75, 100, 125, 150, 200, 250, 300, 350, 400, 500, 600, and 750	Manual Grease Interceptors

## General Arrangement



Model	Flow* GPM	Inlet/Outlet† NPT	Liquid Holding Capacity Gallons	Grease Holding Capacity lbs.	Dimensions			Inlet/Outlet Height	Cover
					Length	Width	Height		
MGI-10	10	2"	13.7	20	22"	16"	13"	9.5"	1
MGI-15	15	2"	18.6	30	22"	16"	18"	11.5"	1
MGI-20	20	2"	22.7	40	22"	16"	18"	14"	1
MGI-25	25	3"	31.5	50	28"	19"	24"	14"	1
MGI-35	35	3"	53.0	70	32"	24"	33"	16.5"	1
MGI-50	50	3"	59.4	100	32"	24"	36"	18.5"	2
MGI-75	75	4"	132.4	150	42"	28"	36"	26"	2
MGI-100	100	4"	229.0	200	55"	37"	45"	26"	2
MGI-125	125	4"	267.0	250	58"	38"	45"	28"	2
MGI-150	150	4"	309.0	300	61"	39"	45"	30"	2
MGI-200	200	4"	453.3	400	70"	44"	45"	34"	3
MGI-250	250	4"	567.5	500	75"	46"	38"	26"	3
MGI-300	300	4"	653.0	600	77"	49"	40"	32.25"	4
MGI-350	350	6"	706.0	700	70"	51"	40"	36"	4
MGI-400	400	6"	895.0	1,000	84"	56"	44"	36"	4
MGI-500	500	6"	1,311.0	1,200	92"	61"	54"	45"	4
MGI-600	600	8"	2,025.0	1,350	102"	74"	62"	45"	4
MGI-750	750	8"	2,345.0	1,500	108"	76"	66"	45"	4

\* Intermittent flow. † 6" and larger – companion flanged connection. Also available with 8" or 10" inlet or outlet. "No-Hub" connections can be supplied for floor mounting or partially recessed installations. Note: Vent Connections are 2" or 3" NPT, on outlet end of MGI. Check and advise for local code requirements.

**Terms and Conditions:** The above grease interceptors are accepted on condition that:

1. All uses, locations and installation comply with the New York City Code, Subchapter 16 and with Reference Standard RS-16, specifically Section P105.4(d)(4), and the New York City Electrical Code.
2. All shipments and deliveries of such equipment shall be provided with a metal tag, suitably placed, certifying that the equipment shipped or delivered is equivalent to that tested and acceptable for use, as provided in Section 27-131 of the New York City Building Code.

Final Acceptance April 17, 2007  
Examined By Donald [Signature]