




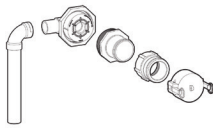
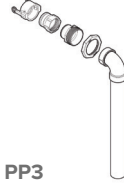
REQUIREMENTS

Schier's complete line of indoor and indoor/outdoor hydromechanical grease interceptors satisfies Philadelphia's newest grease interceptor requirements. Outlined in the January 2020 approval, these interceptors must include either a pumpout port or a drawoff kit installed directly to the unit. The drawoff allows the restaurant to empty the grease interceptor themselves on a regular basis. The pumpout port allows the grease interceptor to be emptied and cleaned by a pumpout service. [Approval letter available upon request.](#)

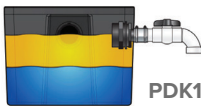




 GB1 20 / 25 GPM 70 / 64 lbs. capacity	 GB2 35 / 50 GPM 130 / 127 lbs. capacity	 GB3 50 / 75 GPM 272 / 175 lbs. capacity
 GB-50 50 / 75 GPM 439 / 287 lbs. capacity	 GB-75 75 GPM 861 lbs. capacity	 GB-250 100 / 200 GPM 1,895 / 1,196 lbs. capacity
 GB-500 100 GPM 3,048 lbs. capacity	 GB-1000 100 / 200 GPM 5,495 / 4,959 lbs. capacity	 GB-1500 100 / 200 GPM 10,061 / 9,446 lbs. capacity

REQUIRED ACCESSORIES

 PDK1 Philly Drawoff Kit For all models	OR	 PP1 Pumpout Port Kit For GB1, GB2, and GB3	 PP3 Pumpout Port Kit For GB-50, GB-75, GB-250 and GB-500
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MAINTENANCE OPTIONS

DRAWOFF		PUMPOUT PORT (RECOMMENDED)	
 PDK1 On GB3	OR	 PP1 On GB2	 PP3 On GB-50

LOCALLY REPRESENTED BY



O: (215) 443-7500 | vernonbitzer.com



LIFETIME GUARANTEED GREASE INTERCEPTORS