

# Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

<b>Company</b>	<b>Calculated By</b>	<b>Date</b>
<b>Project</b>	<b>Location</b>	

Follow these six simple steps to determine grease interceptor size.

Enter Calculations > Here	No of Meals Per Peak Hours	X	Waste Flow Rate	X	Retention Time	X	Storage Factor	=	Calculated Interceptor Size	Grease Interceptor
	<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>
	Step 1		Step 2		Step 3		Step 4		Step 5	Step 6

<b>1</b>	<p><b>Number of Meals Per Peak Hour (Recommended Formula):</b></p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:33%;">Seating Capacity</td> <td style="width:5%; text-align: center;">X</td> <td style="width:33%;">Meal Factor</td> <td style="width:5%; text-align: center;">=</td> <td style="width:24%;">Meals per Peak Hour</td> </tr> <tr> <td style="text-align: center;"><input style="width:80%; height:30px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width:80%; height:30px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width:80%; height:30px;" type="text"/></td> </tr> </table> <p><b>Establishment Type:</b></p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:60%;">Fast Food (45 min)</td> <td style="width:40%; text-align: right;">Meal Factor</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.33</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Dinner Club (120 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td></td> <td style="text-align: right;">0.50</td> </tr> </table>	Seating Capacity	X	Meal Factor	=	Meals per Peak Hour	<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>		<input style="width:80%; height:30px;" type="text"/>	Fast Food (45 min)	Meal Factor	Restaurant (60 min)	1.33	Leisure Dining (90 min)	1.00	Dinner Club (120 min)	0.67		0.50	<p><b>Notes:</b></p>
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<b>2</b>	<p><b>Waste Flow Rate:</b></p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:60%;"><b>Condition</b></td> <td style="width:40%; text-align: right;"><b>Flow Rate</b></td> </tr> <tr> <td>With a Dishwashing Machine</td> <td style="text-align: right;">6 Gallons</td> </tr> <tr> <td>Without a Dishwashing Machine</td> <td style="text-align: right;">5 Gallons</td> </tr> <tr> <td>Single Service Kitchen</td> <td style="text-align: right;">2 Gallons</td> </tr> <tr> <td>Food Waste Disposer Only</td> <td style="text-align: right;">1 Gallon</td> </tr> </table>	<b>Condition</b>	<b>Flow Rate</b>	With a Dishwashing Machine	6 Gallons	Without a Dishwashing Machine	5 Gallons	Single Service Kitchen	2 Gallons	Food Waste Disposer Only	1 Gallon	<p><b>Notes:</b></p>
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<b>3</b>	<p><b>Retention Time</b></p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:60%;">Commercial Kitchen Waste Dishwasher</td> <td style="width:40%; text-align: right;">2.5 Hours</td> </tr> <tr> <td>Single Service Kitchen Single Serving</td> <td style="text-align: right;">1.5 Hours</td> </tr> </table>	Commercial Kitchen Waste Dishwasher	2.5 Hours	Single Service Kitchen Single Serving	1.5 Hours	<p><b>Notes:</b></p>
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<b>4</b>	<p><b>Storage Factor</b></p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:60%;"><b>Kitchen Type</b></td> <td style="width:40%; text-align: right;"><b>Storage Factor</b></td> </tr> <tr> <td>Fully Equipped Commercial</td> <td></td> </tr> <tr> <td>Hours of Operation</td> <td></td> </tr> <tr> <td>8 Hours</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>12 Hours</td> <td style="text-align: right;">1.50</td> </tr> <tr> <td>16 Hours</td> <td style="text-align: right;">2.00</td> </tr> <tr> <td>24 Hours</td> <td style="text-align: right;">3.00</td> </tr> <tr> <td>Single Service Kitchen</td> <td style="text-align: right;">1.50</td> </tr> </table>	<b>Kitchen Type</b>	<b>Storage Factor</b>	Fully Equipped Commercial		Hours of Operation		8 Hours	1.00	12 Hours	1.50	16 Hours	2.00	24 Hours	3.00	Single Service Kitchen	1.50	<p><b>Notes:</b></p>
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<b>5</b>	<p><b>Calculate Liquid Capacity</b></p> <p>Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application</p>	<p><b>Notes:</b></p>
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<b>6</b>	<p><b>Select Grease Interceptor</b></p> <p>Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.</p>	<p><b>Notes:</b></p>
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