

GREASE INTERCEPTOR SIZING

Designation of a trap or interceptor will be determined by GRU. GRU may allow a trap to be used in certain instances where an interceptor cannot be located due to site conditions.

Grease Interceptor Sizing Formula

(GRU may use other sizing criteria determined on a case-by-case basis)

$$GI = SC * FF * RT * SF$$

GI = grease interceptor volume, gallons

SC = seating capacity (# of seats)

RT = retention time, hours = 2.5

SF = storage factor, dimensionless = 1.5

FF = flow factor criteria in gallons/meal-hour determined using following criteria:

Deep frying and dishwasher	FF = 3.0
No deep frying, dishwasher	FF = 2.5
Deep frying, disposable servingware	FF = 2.5
No deep frying, reusable servingware, no dishwasher	FF = 2.0
No deep frying, disposable servingware	FF = 1.5
No cooking of any type, disposable servingware	FF = 0.5

If the facility has drive-through service, the size should be increased by 35% of the calculated size using the above formula.

Minimum size is 1000 gal.