

Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

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|----------------|--|----------------------|--|-------------|--|
| Company | | Calculated By | | Date | |
| Project | | Location | | | |

Follow these six simple steps to determine grease interceptor size.

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|---------------------------|----------------------------|----------------------|----------------------|----------------------|-----------------------------|----------------------|
| Enter Calculations Here > | No of Meals Per Peak Hours | Waste Flow Rate | Retention Time | Storage Factor | Calculated Interceptor Size | Grease Interceptor |
| | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| | Step 1 | Step 2 | Step 3 | Step 4 | Step 5 | Step 6 |

| | | | | | | | | | | | | | | | | | |
|----------------------------|--|------------------------|-------------|---------------------|----------------------|------------------------|------------------------|----------------------------|--------------------|--------------------|------|---------------------|------|-------------------------|------|-----------------------|------|
| 1 | Number of Meals Per Peak Hour (Recommended Formula): | Notes: | | | | | | | | | | | | | | | |
| | <table border="0"> <tr> <td>Seating Capacity</td> <td>Meal Factor</td> <td>Meals per Peak Hour</td> </tr> <tr> <td><input type="text"/></td> <td>X <input type="text"/></td> <td>= <input type="text"/></td> </tr> </table> <table border="0"> <tr> <td>Establishment Type:</td> <td>Meal Factor</td> </tr> <tr> <td>Fast Food (45 min)</td> <td>1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td>1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td>0.67</td> </tr> <tr> <td>Dinner Club (120 min)</td> <td>0.50</td> </tr> </table> | Seating Capacity | Meal Factor | Meals per Peak Hour | <input type="text"/> | X <input type="text"/> | = <input type="text"/> | Establishment Type: | Meal Factor | Fast Food (45 min) | 1.33 | Restaurant (60 min) | 1.00 | Leisure Dining (90 min) | 0.67 | Dinner Club (120 min) | 0.50 |
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| 2 | Waste Flow Rate: | Notes: | | | | | | | | | |
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| 3 | Retention Time | Notes: | | | |
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| 4 | Storage Factor | Notes: | | | | | | | | | | | | | | | |
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| 5 | Calculate Liquid Capacity | Notes: |
| | Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application | |

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| 6 | Select Grease Interceptor | Notes: |
| | Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer. | |