



Grease Interceptor Sizing Worksheet

Business Name _____

Date _____

Address _____

Calculated By _____

Follow these six simple steps to determine grease interceptor size (enter calculations below)

No. of Meals Per Peak Hour	Waste Flow Rate	Retention Time	Storage Factor	Calculated Liquid Capacity	Grease Interceptor
[]	X []	X []	X []	X []	X []
Step 1	Step 2	Step 3	Step 4	Step 5	Step 6

1	<p>Number of Meals Per Peak Hour (Recommended Formula):</p> <p>Seating Capacity Meal Factor Meals Per Peak Hour</p> <p>[] X [] = []</p> <p>Establishment Type:</p> <p>Fast Food (45 min.) 1.25</p> <p>All Other Restaurant (60min.) 1.00</p>	Notes:
2	<p>Waste Flow Rate:</p> <p>Condition</p> <p>With a Dishwashing Machine 6 Gallons</p> <p>Without a Dishwashing Machine 5 Gallons</p> <p>Single Service Kitchen 2 Gallons</p>	Notes:
3	<p>Retention Time:</p> <p>Commercial Kitchen 2.5 Hours</p> <p>Single Service Kitchen 1.5 Hours</p>	Notes:
4	<p>Storage Factor:</p> <p>Kitchen Type</p> <p>1. Fully Equipped Commercial</p> <p>Hours of Operation</p> <p>8 Hours 1.00</p> <p>12 Hours 1.50</p> <p>16 Hours 2.00</p> <p>24 Hours 3.00</p> <p>2. Single Service 1.50</p>	Notes:
5	<p>Calculated Liquid Capacity:</p> <p>Multiply the values obtained from steps 1, 2, 3 and 4.</p> <p>The result is the approximate grease interceptor size for this business.</p>	Notes:
6	<p>Select Grease Interceptor:</p> <p>Using the approximate required liquid capacity from step 5, round up to select the appropriate size grease interceptor (gallons).</p>	Notes:

This worksheet is intended for estimating the size of a grease interceptor only! The final determination for the size of the grease interceptor will be made by the appropriate AWWD personnel.

Email completed worksheet to: **all-pretreatment @awwd.com**