



## Grease Interceptor Sizing and Selection Worksheet

- Interior Installation       Exterior Installation
- Are there indirectly connected fixtures routed to the HGI?       Yes    No
- Will the HGI be installed within 20 feet of the fixtures?       Yes    No

Note: for interior installations, if the answer to either question 2 or 3 is YES, use a one-minute drainage period, otherwise use a two-minute drainage period. For exterior installations use a two-minute drainage period.

### **Step 1: Calculate Flow Rate**

- Total Fixture Volume (Table 3): \_\_\_\_\_ Flow Rate GPM (one or two-minute): \_\_\_\_\_
- OR, Pipe Diameter (Table 1): \_\_\_\_\_ Flow Rate GPM (one or two-minute): \_\_\_\_\_

### **Step 2: Calculate Grease Capacity**

- Grease Factor (Table 2): \_\_\_\_\_
- Average meals per day = \_\_\_\_\_

Grease Storage Capacity Calculation	Daily*	90 days
Grease Produced (lbs)		

\*multiply average meals per day times the number of days open per period times the grease factor for grease produced per period

**Note: The correctly sized and selected HGI(s) will have the minimum required flow rate determined in Step 1 and the minimum calculated grease storage capacity determined in Step 2.**

- Make and model of the HGI selected: \_\_\_\_\_
- Is the material of construction compatible with a pH of 3?       Yes    No
- If the answer to number 4 is "no", what material is the tank lined or coated with\*:  
\_\_\_\_\_

\*recommended that the liner or coating is compatible with a pH of 3 and that it cannot be easily penetrated, scraped off or removed.

- Flow rate (GPM): \_\_\_\_\_ Proven grease capacity (lbs): \_\_\_\_\_

Please submit the completed Grease Interceptor Sizing and Selection Worksheet to Water Services for approval along with any other required documents.

Applicant Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Company: \_\_\_\_\_ Email: \_\_\_\_\_

Name of Establishment: \_\_\_\_\_

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_



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Table 3

Qty	Fixture Type	Actual <sup>2</sup>			Fixture <sup>3</sup> Capacity (gallons)	Flow <sup>4</sup> Rate GPM	Total <sup>5</sup> GPM
		L	W	H			
	Multi-Compartment Four Bowls						
	Multi-Compartment Three Bowls						
	Multi-Compartment Two Bowls						
	Prep Sink Two Bowls						
	Prep Sink One Bowl						
	Pre-Rinse Sink One Bowl						
	Dump Sink One Bowl						
	Bar Sink One Bowl						
	Soup Kettle Large						
	Soup Kettle Medium						
	Soup Kettle Small						
	Clothes Washer						
	Dipper Well (circulating water)						
	Dishwasher - Conveyer type						
	Dishwasher - Rack type						
	Hand Sink						
	Ice Machine (with drain)						
	Mop Basin						
	Warming Table (with drain)						
	Wok Range						
	Floor Drain						
	Floor Drain Emergency						
	Floor Sink						
	Drainage (circle): 1 min 2 min				<b>Grand Total<sup>6</sup>:</b>		

<sup>2</sup>Measurements in inches

<sup>3</sup> $((L*W*H)/231) * (\text{number of bowls}) * 0.75 = \text{Total Fixture Capacity (gallons)}$

<sup>4</sup> $\text{Total Fixture Capacity} * 1.0 = \text{Flow Rate (GPM)}$

<sup>5</sup> $\text{Flow Rate} * \text{Qty} = \text{Total GPM}$

<sup>6</sup> $\text{Grand Total GPM} * 1.0 = \text{One-minute Drainage Period}$

$\text{Grand Total GPM} * 0.50 = \text{Two-minute Drainage Period}$



## Grease Interceptor Sizing and Selection Worksheet

To determine the correct grease factor, using Table 2, select the menu type (1 through 30), then the correct column (A through D) for whether there is a fryer and whether the establishment uses disposable or washable plates, glasses, knives, forks and spoons (flatware).

Table 2

Type	Menu	Grease Factor ->	without Fryer without flatware	without fryer with flatware	with fryer without flatware	with fryer with flatware
			A	B	C	D
1	Bakery		0.025	0.0325	0.035	0.0455
2	Bar and Grille		0.005	0.0065	0.025	0.0325
3	Barbeque		0.025	0.0325	0.035	0.0455
4	Breakfast Bar - Hotel		0.005	0.0065	0.025	0.0325
5	Buffet		0.035	0.0455	0.058	0.075
6	Burger and fries, fast food		0.025	0.0325	0.035	0.0455
7	Cafeteria		0.025	0.0325	0.035	0.0455
8	Caterer		0.005	0.0065	0.025	0.0325
9	Chinese		0.035	0.0455	0.058	0.075
10	Coffee shop		0.025	0.0325	0.035	0.0455
11	Convenience Store		0.005	0.0065	0.025	0.0325
12	Deep fried Chicken / seafood		0.035	0.0455	0.058	0.075
13	Deli		0.005	0.0065	0.025	0.0325
14	Family Restaurant		0.005	0.0065	0.025	0.0325
15	Frozen Yogurt		0.005	0.0065	0.025	0.0325
16	Greek		0.005	0.0065	0.025	0.0325
17	Grocery Bakery		0.005	0.0065	0.025	0.0325
18	Grocery Deli		0.025	0.0325	0.035	0.0455
19	Grocery Meat Department		0.025	0.0325	0.035	0.0455
20	Ice Cream		0.025	0.0325	0.035	0.0455
21	Indian		0.005	0.0065	0.025	0.0325
22	Italian		0.025	0.0325	0.035	0.0455
23	Mexican, fast food		0.025	0.0325	0.035	0.0455
24	Mexican, full fare		0.035	0.0455	0.058	0.075
25	Pizza		0.025	0.0325	0.035	0.0455
26	Religious Institution		0.005	0.0065	0.025	0.0325
27	Sandwich shop		0.005	0.0065	0.025	0.0325
28	Snack Bar		0.005	0.0065	0.025	0.0325
29	Steak and seafood		0.035	0.0455	0.058	0.075
30	Sushi		0.005	0.0065	0.025	0.0325



## Grease Interceptor Sizing and Selection Worksheet

When the final configuration of kitchen fixtures in an establishment is unknown or to allow for the addition of fixtures in the future, the minimum interceptor volume may be determined by the diameter of the drainage pipe leading from the establishment according to Table 1:

Table 1

Pipe Size (inches)	Full-Pipe Flow (GPM) <sup>1</sup>	One-minute drainage period (GPM)	Two-minute drainage period (GPM)
2	20	20	10
3	60	75	35
4	125	125	75
5	230	250	125
6	375	400	200
8	426	500	250

1. 1/4 inch per foot based on Manning's formula with friction factor N = 0.012