

Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

Company		Calculated By		Date	
Project		Location			

Follow these six simple steps to determine grease interceptor size.

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>X</td> <td>Meal Factor</td> <td>=</td> <td>Meals per Peak Hour</td> </tr> <tr> <td><input type="text"/></td> <td>X</td> <td><input type="text"/></td> <td>=</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	X	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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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	

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