

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.

	No of Meals Per Peak Hours	Waste Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Size	Grease Interceptor
Enter Calculations Here	<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>	<input style="width:80%; height:30px;" type="text"/>
	Step 1	Step 2	Step 3	Step 4	Step 5	Step 6

1	<p>Number of Meals Per Peak Hour (Recommended Formula):</p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:33%;">Seating Capacity</td> <td style="width:33%;">Meal Factor</td> <td style="width:33%;">Meals per Peak Hour</td> </tr> <tr> <td><input style="width:80%; height:25px;" type="text"/></td> <td><input style="width:80%; height:25px;" type="text"/></td> <td><input style="width:80%; height:25px;" type="text"/></td> </tr> </table> <p>Establishment Type:</p> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="width:60%;">Fast Food (45 min)</td> <td style="width:40%; text-align: right;">Meal Factor</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.33</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Dinner Club (120 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td></td> <td style="text-align: right;">0.50</td> </tr> </table>	Seating Capacity	Meal Factor	Meals per Peak Hour	<input style="width:80%; height:25px;" type="text"/>	<input style="width:80%; height:25px;" type="text"/>	<input style="width:80%; height:25px;" type="text"/>	Fast Food (45 min)	Meal Factor	Restaurant (60 min)	1.33	Leisure Dining (90 min)	1.00	Dinner Club (120 min)	0.67		0.50	Notes:
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5	<p>Calculate Liquid Capacity</p> <p>Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application</p>	Notes:																
6	<p>Select Grease Interceptor</p> <p>Using the approximate required liquid capacity from step 5. select an appropriate size as recommended by the manufacturer.</p>	Notes:																