

Grease Interceptor Sizing Worksheet

The Environmental Protection Agency Formula for Restaurants

Company		Calculated By		Date	
Project		Location			

Follow these six simple steps to determine grease interceptor size.

Enter Calculations Here >	No. of Seats	Waste Flow Rate	Storage Factor	No. of Hours Open (Hrs/2)	Loading Factor	Calculated Interceptor Size
	Step 1	Step 2	Step 3	Step 4	Step 5	Step 6
	X	X	X	X	=	
						Selected Grease Interceptor
						Recommended Minimum Size Grease Interceptor >
						Step 7

1	Number of Seats in Dining Area	Notes:																
2	Waste Flow Rate: <table border="0"> <tr> <td>Condition</td> <td>Flow Rate</td> </tr> <tr> <td>With a Dishwashing Machine</td> <td>6 Gallons</td> </tr> <tr> <td>Without a Dishwashing Machine</td> <td>5 Gallons</td> </tr> <tr> <td>Single Service Kitchen</td> <td>2 Gallons</td> </tr> <tr> <td>Food Waste Disposer Only</td> <td>1 Gallon</td> </tr> </table>	Condition	Flow Rate	With a Dishwashing Machine	6 Gallons	Without a Dishwashing Machine	5 Gallons	Single Service Kitchen	2 Gallons	Food Waste Disposer Only	1 Gallon	Notes:						
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6	Calculate Liquid Capacity Multiply the values obtained from steps 1, 2, 3, 4, and 5. The result is the approximate grease interceptor size for this application.	Notes:																
7	Select Grease Interceptor Using the approximate required liquid capacity from step 6, select an appropriate size as recommended by the manufacturer.	Notes:																