

Grease Interceptor Sizing Guide

The sizing criteria outlined on this form is a guide only. Timaru District Council will issue formal sizing requirements after a written *Trade Waste Application FORM* has been received.

Commercial Waste

Follow steps 1 to 3 to determine the grease interceptor size.

Step 1.

Determine the grease interceptor size based on the seating capacity.

Seating Capacity	Standard Grease Interceptor Sizes
0 to 69	1,000 litre
70 to 199	2,000 litre
200 to 499	3,000 litre
500 to 799	4,000 litre
800 to 1000	5,000 litre

Step 2.

Determine the grease interceptor size based on the fixtures in the food preparation / kitchen areas.

Fixtures in the food preparation/kitchen areas	Allowance per Fixture
Standard single bowl sink	100L/bowl
Pot sink (single deep bowl)	150L/bowl
Floor wastes (food preparation area)	200L/floor waste
Garbage/ bin wash (max. 10m ² unroofed)	200L
Dishwasher	200L
Steam 'combi' oven	600L
Cleaners sink	50L/sink
Hand basin	50Litres/basin

Step 3

The larger of the two grease interceptor sizes determined from steps 1 and 2 should be considered as the estimated size. If the size of the grease interceptor determined in step 2 is larger than step 1 then the next standard size grease interceptor (refer to table in step 1) should be used, eg. if the total 'fixtures' equals 850L then an 1,100 litre grease interceptor would be required.

General Notes:

- All new grease interceptors are to have a minimum capacity of 1000 litres, or as approved by the Trade Waste Unit
- Food chain outlets such as McDonald's, KFC's, are required to have a minimum 3000 litre capacity;
- The capacity of a grease interceptor required for shopping complexes or shared installations is to be determined by the capacity of the 'fixtures'.
- The maximum allowable capacity of any one grease interceptor is 5,000 litres.

For further information contact Timaru District Council on phone (03) 687 7200, facsimile (03) 87 7209, or email enquiry@timdc.govt.nz.