



## 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.

There are two methods that we use to determine the appropriate size of a grease trap. Both are based on ensuring the wastewater has a minimum retention time of one hour.

### Method 1. Fixture Unit Rating:

Add the fixture unit ratings for all fixtures that feed into the grease trap and multiply this by 100 L. Check where this calculated volume lies in the 'Calculated Grease Trap Size Range' in Table 2 below to determine the corresponding 'Recommended Grease Trap Size'.

**Table 1: Fixture Unit Ratings**

| Fixture          | Fixture Unit Rating | Fixture             | Fixture Unit Rating |
|------------------|---------------------|---------------------|---------------------|
| Steamer          | 1                   | Kitchen sink        | 3                   |
| Wok (per burner) | 1                   | Double kitchen sink | 3                   |
| Hand basin       | 1                   | Pot sink            | 5                   |
| Rinse sink       | 3                   | Double pot sink     | 5                   |

**Table 2: Recommended Grease Trap Size**

| Max. No. of Fixture Units | Calculated Grease Trap Size Range | Recommended Grease Trap Size |
|---------------------------|-----------------------------------|------------------------------|
| 7                         | 100L - 700L                       | 500L                         |
| 13                        | 701L - 1300L                      | 1000L                        |
| 17                        | 1301L - 1700L                     | 1500L                        |
| 26                        | 1701L - 2600L                     | 2000L                        |

Example:

If a restaurant kitchen has: 1 Double Pot Sink (5 FU), 1 Single Pot Sink (5 FU), and one Hand Basin (1 FU), the max. hourly flow that could be expected can be calculated as follows:

$$11\text{FU} \times 100\text{L} = 1100\text{L}$$

Therefore the recommended size is 1000L (From Table 2).

### Method 2. Peak Flow Rates

Where the hourly peak wastewater flow rate is known this can be used to determine the recommended grease trap size. Compare the peak hourly flow with the 'Calculated Grease

Trap Size Range' in Table 2 to determine the corresponding 'Recommended Grease Trap Size'.

Example:

The peak flow rate from a kitchen area is known to be 0.5L/sec. The recommended grease trap size is calculated as follows:

$0.5\text{L/sec} \times 3600\text{sec/hour} = 1800\text{L/hour}$ .

Therefore the recommended size is 2000L (From Table 2).

**General Notes:**

- All new grease interceptors are to have a minimum capacity of 500 litres, or as approved by the Trade Waste Unit
- Where the recommended grease trap size exceeds 2000L contact a Timaru District Council Trade Waste Officer for advise.
- Service contracts with an approved contractor are required for the cleaning of all grease traps.
- Frequency of cleaning is to be determined in agreement with Timaru District Council the approved contractor and the business owner. The minimum service is 3 monthly for a standard 20-40hr per week operation.
- Timaru District Council may approve the use of non typical grease traps such as mechanical grease interceptors (e.g. Mac Trap) where it is not practical to install an in ground passive grease trap. The installation of enzyme grease converters is no longer allowable. Existing enzyme grease converters must have an auto-doser attached.

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