



Grease Interceptor Sizing Worksheet

Project Name	Calculated By	Date																				
Project Address	Company																					
Instructions: Enter seating capacity in shaded box 1 and click on the appropriate buttons in boxes 1 - 4. The form will fill and calculate all other boxes on this page.																						
Enter Calculations Here >	<table style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: center;"> No of Meals Per Peak Hours <input style="width:80px; height:30px;" type="text"/> Step 1 </td> <td style="text-align: center;">X</td> <td style="text-align: center;"> Waste Flow Rate <input style="width:80px; height:30px;" type="text"/> Step 2 </td> <td style="text-align: center;">X</td> <td style="text-align: center;"> Retention Time <input style="width:80px; height:30px;" type="text"/> Step 3 </td> <td style="text-align: center;">X</td> <td style="text-align: center;"> Storage Factor <input style="width:80px; height:30px;" type="text"/> Step 4 </td> <td style="text-align: center;">=</td> <td style="text-align: center;"> Calculated Interceptor Size <input style="width:80px; height:30px;" type="text"/> Step 5 </td> <td style="text-align: center;"> Grease Interceptor <input style="width:80px; height:30px;" type="text"/> Step 6 </td> </tr> </table>	No of Meals Per Peak Hours <input style="width:80px; height:30px;" type="text"/> Step 1	X	Waste Flow Rate <input style="width:80px; height:30px;" type="text"/> Step 2	X	Retention Time <input style="width:80px; height:30px;" type="text"/> Step 3	X	Storage Factor <input style="width:80px; height:30px;" type="text"/> Step 4	=	Calculated Interceptor Size <input style="width:80px; height:30px;" type="text"/> Step 5	Grease Interceptor <input style="width:80px; height:30px;" type="text"/> Step 6											
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1	Number of Meals Per Peak Hour (Recommended Formula): <table style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Seating Capacity</td> <td style="text-align: center;">Meal Factor</td> <td style="text-align: center;">Meals per Peak Hour</td> </tr> <tr> <td style="text-align: center;"><input style="width:80px; height:30px;" type="text"/></td> <td style="text-align: center;">X <input style="width:80px; height:30px;" type="text"/></td> <td style="text-align: center;">= <input style="width:80px; height:30px;" type="text"/></td> </tr> <tr> <td colspan="3">Enter This Number</td> </tr> </table> <table style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: left;">Establishment Type:</td> <td style="text-align: right;">Meal Factor</td> </tr> <tr> <td>Fast Food (45 min)</td> <td style="text-align: right;">1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td>Dinner Club (120 min)</td> <td style="text-align: right;">0.50</td> </tr> </table>		Seating Capacity	Meal Factor	Meals per Peak Hour	<input style="width:80px; height:30px;" type="text"/>	X <input style="width:80px; height:30px;" type="text"/>	= <input style="width:80px; height:30px;" type="text"/>	Enter This Number			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	Notes:
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5	Calculate Liquid Capacity Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application		Notes:																			
6	Select Grease Interceptor Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.		Notes:																			