



Grease Interceptor Sizing Guide

The sizing criteria outlined on this form is a guide only. Hurunui 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 Officer.
- Where the recommended grease trap size exceeds 2000L contact a Hurunui District Council Trade Waste Officer for advice.
- Service contracts with an appropriate contractor are required for the cleaning and maintenance of all grease traps.
- Frequency of cleaning and maintenance is to be determined in agreement with Hurunui District Council the contractor and the business owner.
- Hurunui 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 new enzyme grease converters is no longer allowable. Existing enzyme grease converters must have an auto-doser attached.

For further information contact Hurunui District Council on phone (03) 314 8816 or email tradewaste@hurunui.govt.nz