

INDOOR GREASE TRAP/INTERCEPTOR SIZING

Depending on your specific grease capturing needs, an indoor grease trap/interceptor may be an effective measure for preventing the discharge of fats, oils or grease into the sanitary sewer system. Manufactured interceptors come in varying sizes, usually based on a flow rate of gallons per minute, or GPM. We recommend consulting with a licensed plumber when determining the size of your interceptor. But for basic guidance, the following steps could be useful in determining the appropriate size of your new indoor grease trap/interceptor:

Step 1:

Determine the cubic size of your sink(s) by multiplying its length, width, and depth together (L x W x D).

Step 2:

Convert that number into gallons using the following conversion: 1 gallon = 231 cubic inches

Step 3:

Estimate the capacity of the sink(s) measured in Step 1. Usually, 75% of the sink(s) will be filled with water, the remaining 25% will be dishes, utensils, etc. Multiply that factor as a percentage (e.g. 75% = 0.75, 25% = 0.25, etc.) by the number you calculated in Step 2. This will also serve as your flow rate.

Step 4:

Select a trap/interceptor that is the next size higher than your calculated flow rate. Example: your calculated flow rate is 78 GPM. Available interceptors are sized for 70 and 80 GPM. The most appropriate choice is the latter, an 80 GMP device. Additional sizing guidelines can be found in the most recent addition of the California Plumbing Code. A licensed plumber will be familiar with its provisions and can offer solutions unique to your needs.