Appendix: Sizing of Grease Traps/Interceptors

Food Service	Number of Seats	Gallons	Cubic Feet	Approx. Dimensions (ft.)
	0-66	1000	136.24	8.5x4x4
	100	1500	204.36	10x5x4.5
	150	2250	306.54	12x5x5
	200	3000	408.72	13x6.5x5
	250	3750	510.9	13x7x6
	300	4500	613.08	15x7x6
	500	7500	1021.8	16x8x8

School	Number of Students			
(5 gallons per student)	50	1000	136.24	8.5x4x4
	100	1000	136.24	8.5x4x4
	250	1250	170.3	10.5x4x4
	500	2500	340.6	12x6x5
	1000	5000	681.2	16x8.5x5
	2000	10000	1362.4	18x9.5x5

Residential Complexes	Number of Bedrooms			
(35 gallons per bedroom)	25	875	116.9	8x4x4
	50	1750	233.95	10x6x4
	100	3500	467.91	13x7.5x5
	250	8750	1169.78	17.5x8.5x8
	500	17500	2339.57	20x12x10

Hospital/Long-term Care	Number of beds			
(35 gallons per bed)	50	1750	238.42	10x5x5
	100	3500	476.84	14x7x5
	200	7000	953.68	18x9x6
	300	10500	1430.52	20x10x7.5
	500	17500	2384.2	22x11x10
	1000	35000	4768.39	28.5x14x12

CITY OF BERLIN, NH

GREASE TRAP/INTERCEPTOR SIZING CALCULATION

The following worksheet (adapted from PDI standards) allows facility managers and Town inspectors to determine the correct grease trap model for each application. See grease trap/interceptor manufacturers' literature for model numbers.

Calculation		**Result**	**Units**
1. Measure Length, Width, and Depth of sink bowl(s) in inches		L= W= D=	Inches
2. Multiply LxWxD in inches			Cubic inches
3. Divide result by 231			Gallons
4. Multiply result by 0.75			Gallons
5. Multiply result by 2			Pounds
6. Look up grease trap model # by grease capacity (lb.) or flow rate (gallons)			

Alternative Method of Sizing Using Flowrate:

Inlet/Outlet (inches)	2	2	2	2	3	3	3	3
Flow Rate (gpm)	7	10	15	20	25	35	50	75
Grease Capacity (lbs)	14	20	30	40	50	70	100	150