GREASE INTERCEPTOR SIZING WORKSHEET-MANNING FORMULA

Fixtures Connected	Fixture Drain Size (inches)	Quantity	Fixture Rating per Drain Size (GPM) ¹	Grease Laden Fixture Multiplier ²	Maximum GPM	
to Grease Interceptor	(inches)	Quantity "A" x		"C" =	"D"	WORKSHEET DIRECTIONS
		AX	"В" х	L =	U	WORKSHEET DIRECTIONS
						1. List all fixtures required to be connected to grease interceptor.
						2. List the actual drain sizes of each fixture.
						3. List the quantity of each type of fixture.
						4. Find the fixture rating based on drain size using the Fixture Rating Table ¹ below.
						5. Find the fixture multiplier for each fixture using the Table of Common
						Commercial Kitchen Fixtures and their Corresponding Rating ² below.
						6. Multiply "A" x "B" x "C" to figure the maximum GPM "D" for each type of fixture
						7. Add values in column D to figure the total GPMs for all fixtures "E".
						8. Multiply "E" by the required retention time of 24 minutes to figure the
						minimum required grease interceptor gallonage.
Sum of column "D" (GPM) = "E"						Notes: Use the following maximum GPM values:
						Dishwasher = 10 GPM per unit
x Retention Period, Minutes					x 24	Mop sink and can wash = 6 GPM per fixture
=	= Minimum	Grease Inte	rceptor size	e, Gallons		
¹ Fixture Ratina per Dro	ain Size Tahi	le:		² Table of Cor	mmon Comm	ercial Kitchen Fixtures and their Correspondina Ratina:

¹ Fixture Rating per Drain Size Table:

0.5 inch pipe diameter = 0.8 GPM/fixture 1.0 inch pipe diameter = 5.0 GPM/fixture 1.5 inch pipe diameter = 15 GPM/fixture 2.0 inch pipe diameter = 33 GPM/fixture 2.5 inch pipe diameter = 59 GPM/fixture 3.0 inch pipe diameter = 93 GPM/fixture ²Table of Common Commercial Kitchen Fixtures and their Corresponding Rating:

2, 3, or 4 compartment pot sink = 1.0

1 or 2 compartment meat prep. Sink = **0.75**

Pre-rinse Sink = **0.5**

1 or 2 compartment vegetable prep. Sink = **0.25**

Floor drains = **0.00**

EXAMPLE

Fixture	Fixture Drain Size (inches)	Quantity	Fixture Rating GPM	Fixture Rating Multiplier	Maximum GPM
		"A" x	"В" х	"C" =	"D"
3 Compartment Sink	2.0	1	33	1.00	33.00
Meat Prep. Sink	1.5	1	15	0.75	11.25
Pre-Rinse Sink	1.5	1	15	0.50	7.50
Vegetable Prep. Sink	1.5	1	15	0.25	3.75
Can-wash	3.0	1	N/A	N/A	6.00
Floor Drains	3.0	10	93	0.00	0.00
Dishwasher	2.0	1	N/A	N/A	10.00
	71.5				

x Retention Period, Minutes

x 24

= Minimum Grease Interceptor size, Gallons

1,716

Round up to next standard grease interceptor size: Use 2,000 gallon interceptor