



Gravity Grease Interceptor Sizing Calculation Sheet

Name of Project: _____ Date: _____
 Project Address: _____ Contact Number: _____
 Contact Name: _____ Contact E-mail: _____

Step 1: Determine the total number of Drainage Fixture Units (DFUs) for the Food Service Facility. If the fixture is known, use "Fixture" column to determine DFU value. If the fixture is not known or listed, use the "Other Contributors" column to determine DFU value based on trap size or flow, as applicable. Total all DFUs to determine the "Total Drainage Fixture Unit Value" for the facility.

Drainage Fixture Unit Values (DFU)							
Qty	Fixture	DFU	Total	Qty	Other Contributors	DFU	Total
	Commercial Sink with Food Waste	3			1¼ inch trap & trap arm	1	
	Kitchen Sink	2			1½ inch trap & trap arm	3	
	Bar Sink	2			2 inch trap & trap arm	4	
	Wash Sink	2			3 inch trap & trap arm	6	
	Service or Mop Sink	3			4 inch trap & trap arm	8	
	Food Waste Grinder	3			Flow of 1.0 to 7.5 gpm	1	
	Dishwasher (domestic)	2			Flow of 7.6 to 15 gpm	2	
	Floor Drain	2			Flow of 15.1 to 30 gpm	4	
	Drinking Fountain or Water Cooler	0.5			Flow of 30.1 to 50 gpm	6	

Total Drainage Fixture Unit Value: _____

Drainage Fixture Unit Values (DFUs) are derived from the 2012 Uniform Plumbing Code, Tables 702.1, 702.2(a), and 702.2(b).

Step 2: Select the appropriately sized gravity grease interceptor based on the Total Drainage Fixture Unit Value determined in Step 1. Round up to next size available grease interceptor size (e.g. 45 DFUs would require a 1,250 gallon interceptor).

Gravity Grease Interceptor Sizing	
DFUs	Interceptor Sizing (gallons)
8	500
21	750
35	1,000
90	1,250
172	1,500
216	2,000
307	2,500
342	3,000
428	4,000
576	5,000
720	7,500
2112	10,000
2640	15,000

Minimum Required Gravity Grease Interceptor Size: 1,000 gallons

Proposed Gravity Grease Interceptor Size: _____ gallons

Gravity Grease Interceptor Sizing derived from the 2012 Uniform Plumbing Code, Table 1014.3.6 and is based on a 30-minute retention time.