

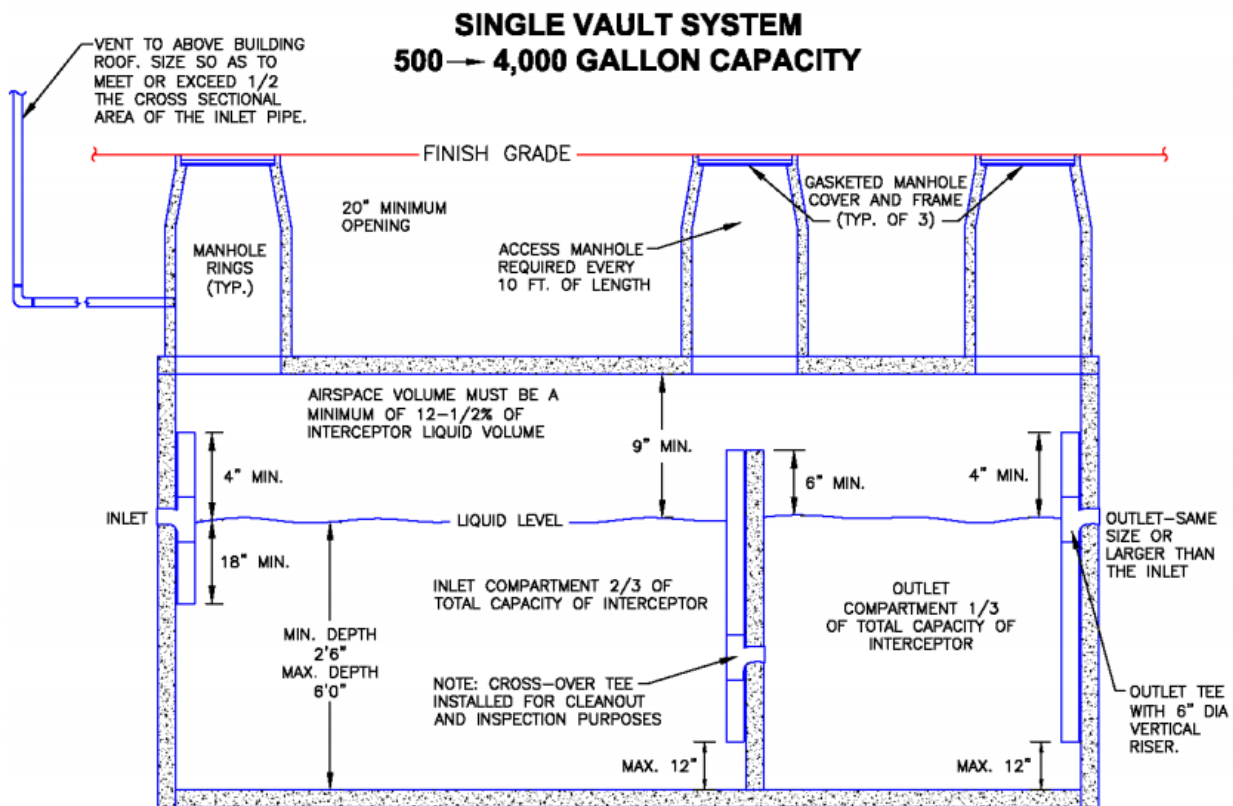
Grease Interceptor Sizing

Table 4	
Hydromechanical Grease Interceptor (HGI) Sizing Chart	
DFUs ⁽¹⁾	HGI Flow (gpm)
8	20
10	25
13	35
20	50
35	75
172	100
216	150
342	200
428	250
576	350
720	500

⁽¹⁾ The maximum allowable number of DFUs that can be connected to the grease interceptor.

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

Table 1		
Type of Fixture	# of DFUs	Comments
3-compartment sink	9	
2-compartment sink	Use floor sink criteria based upon drain size or number of sinks, whichever is larger	Each compartment is 3 DFUs.
Floor sinks	DFUs based upon sink drain size*	See table 2 below or section 702.1 in the UPC. *Floor sinks that receive only ice machine and cooler condensate are not counted.
Mop sink	3	If cooking meat, then new mop sinks must be connected to grease protection.
Wok sink	3	
Floor drains	2	
Trench drains	2 DFUs per lineal foot of drain	
Soup Kettle	2 DFUs per lineal foot of trench drain	
Braziers	2 DFUs per lineal foot of trench drain	
Steam tables	Use floor sink or trench drain criteria, whichever is appropriate.	



1. Interceptors are to be sized and installed per the requirements of the UPC
2. Interceptor shall be installed and connected so that it is accessible at all times for inspection, cleaning, and removal of intercepted grease.