



Gravity Grease Interceptor Sizing Data 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.

Table with columns: QTY, Fixture Type, DFU, TOTAL, QTY, Other Contributors, DFU, TOTAL. Includes rows for Dishwasher, Food Prep, Ware-Washing, Food Waste Grinder, Service or Mop Sink, Clothes Washer, Floor Drain, and various Other Contributor trap sizes.

Total Drainage Fixture Unit (DFU) Value

Drainage fixture unit values (DFU) are derived from the 2012 Uniform Plumbing Code (UPC) table 7-2.1, 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 table with columns: DFU, Volume (Gallons)*. Rows range from 8 DFUs (500 gallons) to 2640 DFUs (15,000 gallons).

Minimum Recommended Gravity Grease Interceptor Size: 1000 Gallons
Proposed Gravity Grease Interceptor Size: _____ Gallons

*Gravity Grease Interceptor Sizing derived from the 2012 Uniform Plumbing Code (UPC) Table 1014.3.6 and is based on a 30 minute retention time.