

# Guideline for Grease Arrestor Sizing

## Instructions

The grease arrestor must be sized so that wastewater is retained in it for at least an hour to allow settling of contaminants.

- Determine the fixtures and fittings that will feed into your grease arrestor and how many of each.
- Assess the peak hourly flow for each fitting. Record and add the flow ratings, in Litres.
- The total amount will be the minimum-sized grease arrestor needed to satisfy the one hour retention requirement.
- Choose a grease arrestor with a capacity equal to or more than your estimated peak hourly flow.

## Notes

1. The minimum-sized grease arrestor required is 1000 L.
2. If there is a plumbed steamer roast oven, you must allow 1000 L capacity plus a component for the number of racks.
3. If more than one shop discharges to the grease arrestor, information for all shops must be included in assessment.
4. All concrete grease or silt arrestors are to be protected by internal acid resistant protective coating that is installed during the manufacture of the arrestor and prior to the delivery and installation of the arrestor.

Fixtures/Fittings	Capacity (Litres)	Number of each fixture	Total Capacity (Litres)
Bain Marie – <i>plumbed and water heated</i>	Maximum capacity of the apparatus x 3		
Floor waste / bucket trap / grated strip drain	50 L for every 50 square metres of floor area or part thereof. Calculate the capacity of any connected equipment separately.		
Sealed floor waste gully	Zero. Calculate the capacity of any connected equipment separately.		
Cleaners' sink	30		
Dishwasher – tunnel feed	Manufacturer's peak flow rate per hour x 3		
Dishwasher – large (>1 outlet)	Manufacturer's peak flow rate per hour x 3		
Dishwasher – medium ( <i>upright</i> )	300		
Dishwasher – small ( <i>under bench</i> )	150		
Glass washer – tunnel feed	Manufacturer's peak flow rate per hour x 3		
Glass washing machine	150		
Grease canopy ( <i>plumbed and water cleaned</i> )	50		
Hand basin	30		
Ice cream machine - soft serve	60		
Lab sink ( <i>commercial or research laboratory</i> )	50		
Lab sink ( <i>educational facility</i> )	22		
Noodle cooker	100		
Potato peeler – large commercial application	Manufacturer's peak flow rate per hour x 3		
Potato peeler – small kitchen application ( <i>bench type</i> )	100		
Rotisserie rack	100		
Steamer roast oven / combi oven ( <i>Note 2</i> )	1000 litres plus an additional 40 litres per rack		
Electric or gas steamer cooker / kettle	200		
Sink – utility / pot, large, per outlet connected separately to drain ( <i>depth greater than 300mm</i> )	300		
Sink – small ( <i>depth up to and including 300mm</i> )	150		
Trough up to 4 taps	40		
Trough greater than 4 taps	40 litres plus 10 litres per additional tap		
Tundish condensate ( <i>refrigerator / freezer condensate</i> )	3		
Tundish ( <i>except refrigerator / freezer condensate</i> )	10 Calculate the capacity of any connected equipment separately.		
Wok burner - dry	30. per water arm		
Wok burner - wet	Manufacturer's peak flow rate per hour x 3		