Sizing of grease arrestors for the retail food industry

Method 1 – Fixture unit rating method

Add the fixture unit ratings (see Table 1) for all fixtures that feed into the grease arrestor and multiply this by 100L. Check where this calculated volume lies in the 'Calculated Grease Arrestor Size Range' (Table 2 below) to determine the corresponding 'Minimum Grease Arrestor Size'.

Table 1: Fixture unit ratings

Fixture	Fixture Unit Rating	Fixture	Fixture Unit Rating
Steamer	1	Kitchen sink	3
Wok (per burner)	1	Double kitchen sink	3
Hand basin	1	Pot sink	5
Rinse sink	3	Double pot sink	5
Combi ovens	5		

Table 2: Minimum grease arrestor size

Maximum Fixture Units	Calculated Size Range	Minimum Grease Arrestor Size
7	100L – 700L	500L
13	701L – 1300L	1000L
17	1301L – 1700L	1500L
26	1701L – 2600L	2000L
52	2601L – 5200L	2 x 2000L, 4000L
78	5201L – 7800L	6000L

Method 2 – Peak flow rates

Where the hourly peak wastewater flow rate is known, it can be used to determine the recommended grease arrestor size. Compare the peak hourly flow with the 'Calculated Grease Arrestor Size Range' in Table 2 to determine the corresponding 'Minimum Grease Arrestor Size'.

As per https://www.watercorporation.com.au/home/business/trade-waste/trade-waste-in-your-business/sizing-of-grease-arrestors-for-the-retail-food-industry dated October 2019