

Grease Trap Size Calculator Guide

The size of a grease trap is generally based on a maximum flow rate measured in litres per hour. Alternatively, it can be determined using the two methods as set out below. Both method 1 and 2 need to be calculated. The method that recommends the larger sized grease trap should be applied.

This calculator should be used as a guide only to determining the size of the grease trap for your business. Greater Western Water will confirm the applicable sized grease trap to be installed when your trade waste application is processed. Visit gww.com.au for more information.

Complete all applicable methods – fill in GREY squares only

Peak Flow Determination (litres/hour)

Peak Flow

Maximum wastewater discharge volume: litres per hour size = litres

Method 1 – Seated Dining

Method 1: Seating

Seating capacity: seats Recommended Grease Trap Size = litres

Method 2 – Grease Trap allowance for each fixture

Method 2:	Number of fixtures	litres per fixture
Single bowl sink	<input type="text"/>	100
Double bowl sink	<input type="text"/>	200
Pot sink (deep bowl)	<input type="text"/>	150
Floor waste (per drain)	<input type="text"/>	50
Bain Marie	<input type="text"/>	50
Wok table – waterless (per burner)	<input type="text"/>	100
Wok table – continuous (per burner)	<input type="text"/>	200
Bin wash area	<input type="text"/>	200
Cleaners sink	<input type="text"/>	50
Dishwasher – domestic	<input type="text"/>	200
Dishwasher – commercial	<input type="text"/>	500
Hand basin	<input type="text"/>	50
Pasta cooker	<input type="text"/>	100
Steam combi oven	<input type="text"/>	600
Gas vat BBQ for duck & pork (per BBQ)	<input type="text"/>	500
Steamer	<input type="text"/>	100
Milk sink	<input type="text"/>	50
Brat pan	<input type="text"/>	100
Stock pot	<input type="text"/>	100
Mixing bowl	<input type="text"/>	100
Soup pot	<input type="text"/>	100
Recommended Grease Trap Size =		<input type="text"/> litres

Notes:

- 1) Where the calculator suggests a grease trap >5000 litres multiple grease traps **should not** be installed in series. Please contact our trade waste team on ph: 9313 8366 if you have any queries regarding grease trap installation.
- 2) If you operate a stand-alone fast food chain you are required to have a grease trap size of no less than 3000 litres
- 3) Kebab, souvlaki and chicken shops are required to have a grease trap size of no less than 1100 litres