

# City of Lawrence Grease Interceptor Sizing



Grease interceptors shall be sized and calculations provided based on currently adopted international plumbing code and on grease production as outlined in the American Society of Plumbing Engineers Plumbing Engineering Design Handbook, Volume 4 table 8-3. Size for a 90 day clean out period or more. The ASPE formula is: (meals per day X Production value from table) = Grease produced per day. Grease produced per day X desired days between pump outs (90 min) = minimum grease holding capacity of the grease interceptor.

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Table 8-3 Grease Production Values for Restaurants		
Restaurant Type	Grease Production Values	Examples
Low Grease Producer	0.005 lbs/meal (no flatware) 0.0065 lbs/meal (with flatware)	Elementary Cafeteria, Grocery Meat Department, Hotel Breakfast Bar, Sub Shop, Sushi, Take & Bake Pizza
Medium Grease Producer	0.025 lbs/meal (no flatware) 0.0325 lbs/meal (with flatware)	Cafe, Coffee Shop, Convenience Store, Grocery Deli, Greek, Indian, Japanese, Korean, Thai, Vietnamese
High Grease Producer	0.035 lbs/meal (no flatware) 0.0455 lbs/meal (with flatware)	Full-Fare Family, Fast-Food Hamburger, Hamburger Bar & Grill, German, Italian, Fast-Food Mexican
Very High Grease	0.058 lbs/meal (no flatware) 0.075 lbs/meal (with flatware)	Full-Fare BBQ, Fast-Food Fried Chicken, Full-Fare Mexican, Steak & Seafood, Chinese, Hawaiian