# GCT GREASE TRAP SIZING

*The following procedure is recommended for sizing grease traps to suit flow rates of specific fixtures based on the basic requirements of SANS 10252-2.*

## Commercial (Internal) Grease Traps:

**Determine cubic content of fixture**
(Length X Breadth X Height)

**Eg.** 1.2 X 0.6 X 0.3 = 0.216$m^3$

**Determine the actual drainage load of the fixture**
(Based on international research the fixture is usually filled to 75% of it's full capacity)

**Eg.** 1000 X 0.75 X 0.216$m^3$ = 162 L

**Determine the drainage period**
(Actual time required to completely drain the fixture)

**Recommended:** 1 minute (60 seconds)
**Acceptable:** 2 minutes (120 seconds)

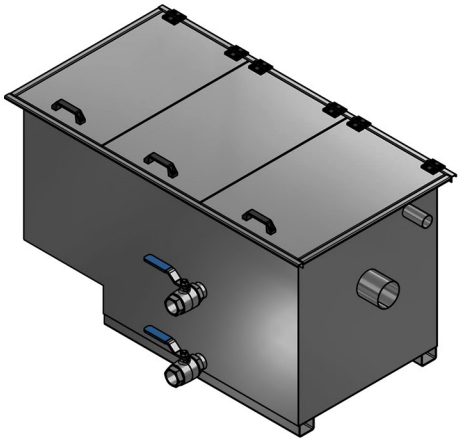
**Calculate the flow rate of the fixture**

**Eg.** 1 minute: 162/60 = 2.7 L/ sec
2 minutes: 162/120 = 1.35 L/ sec

**Select a grease trap which corresponds to the calculated flow rate**

**Eg.** 1 minute: **GCT 700**
2 minutes: **GCT 500**

(When the calculated flow rate falls in between two grease trap sizes select the larger grease trap for your application)



## Industrial (External) Grease Traps:

**For industrial grease traps we recommend talking to one of our skilled staff members for a recommendation. Recommendations are based on; the amount and type of kitchen fixtures, the kitchen layout and how many meals are prepared in the kitchen on a daily basis**
**(Below are basic guidelines).**

First 400 meals per day = **2 L/ sec**
For every 100 more meals per day = **0.25 L/ sec**
Large dish washer = **2.0 L/ sec**
Small dish washer = **1.0 L/ sec**

**Eg. Kitchen serving 1400 meals per day**

First 400 meals = **2.0 L/ sec**
Next 1000 meals (10 X 100) **= 0.25 X 10**
Large dish washer = **2.0 L/ sec**

Total: **6.5L/ sec**

**Select a grease trap which corresponds to the calculated flow rate**

Grease trap to use = **GCT-IND 7L/s**

(When the calculated flow rate falls in between two grease trap sizes select the larger grease trap for your application)