



CASSOWARY COAST REGIONAL COUNCIL

TRADE WASTE OFFICER Ph 4030 2271

FIXTURE RATINGS (GREASE TRAP SIZING)

Fixtures / Fittings		Capacity in Litres
Kitchen Sink		100
Commercial Sink (Double bowl or pot)		300
Rinse Sink		200
Basin		30
Water heated Baine Marie		50
Dishwasher (for existing connections only see note 4)	Small (Under Bench)	400
	Medium	800
	Large	1200
Potato Peeler (for existing connections only see note 4)	Small	100
	Medium	200
	Large	400
Wok Burner (per Burner)		100
Steamer		100
Glass washers (Note 4)		250

Requirements for grease arrestors as per the Standard Plumbing and Drainage Regulation 2003 is that a grease arrestor is to have a capacity below the invert of the outlet of at least twice the total capacity of the appliances / fixtures / fittings connected to it or, if the local government requires a larger capacity for the arrestor, the larger capacity.

Notes

1. This table assumes that no garbage disposal units are connected to any sinks or the trade waste discharge line. If garbage disposal units are installed an additional 500 litres should be added to the grease trap size to account for the additional solids volume.
2. The use of garbage disposal units is not allowed in commercial kitchens, hospitals or nursing homes unless specific permission has been obtained from Trade Waste Officer.
3. Garbage disposal units existing and operating in existing premises will have a food waste charge levied based on the size of the units motor.
4. Dishwashers and Glass washers should not discharge to sewer through the grease trap. Due to the high temperatures, detergent loads and peak hydraulic loading the grease trap may be overloaded and unable to provide adequate and effective removal of fats, oils and grease.
5. Where the Cassowary Coast Regional Council has approved businesses to share a grease trap, the minimum size of the grease trap should be calculated on the capacity of the total fixtures for all the businesses to be connected to the trap.