



Pr9247 - Trade Waste Grease Arrestor Sizing Guideline

Document Owner	Manager Customer Service
Document Author	Customer Assurance Manager
References to internal or external documents this procedure relies upon or satisfies	Water Supply (Safety and Reliability) Act 2008 (Qld) South East Queensland (Distribution and Retail Restructuring) Act 2009 (Qld) WSAA National Guideline for Managing Food, Fats, Oils & Grease (FFOG) From Food Premises https://www.wsaa.asn.au/shop/product/31151/
References to other documents or resources that gives effect or is associated with this procedure	OP8136 - Trade Waste Policy OP8700 - Trade Waste Management Plan

1. Purpose

The purpose of this document is to describe the guidelines used by Unitywater to check the size of proposed grease arrestors is adequate and appropriate for the business type.

2. Scope

This guideline relates to sizing of grease arrestors for food businesses only.

3. Responsibilities and Authorities

Position title	Roles and responsibilities
Manager Customer Service	As Document Owner responsible for: <ul style="list-style-type: none"> Conducting and/or delegating regular reviews to ensure this instruction and related resources (e.g. forms, website content) remain fit for purpose, consistent and current. Approving this work instruction for publication. Ensuring all relevant stakeholders and team members have been consulted and feedback is captured and actioned (where applicable). Ensuring appropriate communication and/or training is provided to relevant team members when implementing a new, amended or obsolete document (where applicable). Monitoring compliance with internal/external requirements (e.g. monitor legislation changes and assess/update this instruction when required).
Team members	<ul style="list-style-type: none"> Assessing applications for discharging trade waste into the sewerage system. Checking hydraulic plans for compliance with Unitywater's Trade Waste Management Plan, policy and relevant procedures and guidelines. Working in accordance with this work instruction. Advising the Document Owner if this work instruction is not consistent with current practices. Where possible, minimise printing and/or avoid creating duplicate copies of this work instruction. Ensure current versions are sourced from the Document Centre.



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4. Definitions

To access the Unitywater Definition library click [here](#). If definitions are provided below, it means either the word and/or acronym is:

- not contained within the definition library, or
- has a different meaning in the context of this document.

Term	Meaning
N/A	No definitions to define

5. Sizing Guidelines and Sizing Table

- Guideline allocations contained in the sizing table below are for peak hourly flow rates for grease arrestors.
- Methods of grease arrestor sizing outlined in the WSAA FFOG Guidelines (Oct 2018) can also be used.
- The minimum size of a grease arrestor is 1000 litres, unless otherwise approved by the Customer Assurance Manager.
- Grease arrestors with a capacity greater than 5000 litres will be assessed and approved on a case by case basis.
- The preferred maximum capacity of a grease arrestor is 10,000 litres. Larger units will need to be approved by the Customer Assurance Manager.
- All concrete grease or silt arrestors are to be protected by an internal acid resistant protective coating that is installed during the manufacture of the arrestor and prior to the delivery and installation of the arrestor.

Fixtures / Fittings	Capacity (L)
Bain Marie - water heated	Maximum capacity of the apparatus x 3
Bin Wash / wet garbage	Install in floor self-closing dry bucket arrestor trap. Installation of a grease arrestor no longer required
Floor Waste / Bucket Trap / Grated Strip Drain	50...Every 50 square metres of floor area or part thereof...plus any listed connected apparatus
Sealed Floor Waste Gully	0...plus any listed connected apparatus
Cleaners Sink	30
Dishwasher – large (>1 outlet)	Manufacturer's peak flow rate per hour x 3
Dishwasher – medium (upright)	300
Dishwasher – small (under bench)	150
Glass Washer - tunnel feed	Manufacturer's peak flow rate per hour x 3
Glass Washing Machine	150
Grease Canopy (water cleaned)	50
Hand Basin	30
Ice Cream Machine Soft Serve	60
Lab Sink (commercial or research laboratory)	50



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Fixtures / Fittings	Capacity (L)
Lab Sink (educational facility)	22
Noodle Cooker	100
Potato Peeler – large commercial application	Manufacturer's peak flow rate per hour x 3
Potato Peeler – small kitchen application (bench type)	100
Rotisserie Rack	100
Steamer Roast Oven / Combi Oven	40 litres per rack a) Usually a grease arrestor with a minimum capacity of 2000 liters is required b) Depending on site characteristics an existing Grease arrestor that can accommodate the extra volume and still have 50% of its capacity utilized may be acceptable (will be assessed by Unitywater on a site by site basis) c) In some instances, multiple pre-treatment technologies may be utilized (will be assessed by Unitywater on a site by site basis) d) In some instances, a site inspection and/or discussion with Unitywater's Trade Waste Team may be beneficial
Electric or Gas /Steamer Cooker / Kettle	200
Sink - Utility / Pot per outlet connected separately to drain (depth greater than 300mm)	300
Sink – Single Bowl (depth up to and including 300mm)	150
Trough greater than 4 taps	Refer to trade waste section for advice
Tundish Condensate (refrigerator / freezer condensate)	3
Tundish (except refrigerator / freezer condensate)	10...plus any listed connected apparatus
Wok Burner Dry	30...per water arm
Wok Burner Wet	Manufacturer's peak flow rate per hour x 3