



## Grease Interceptor OTC Requirements

1. A simple floor plan sketch showing the location of the interceptor within the space.  
The interceptor should be installed in a way to allow access for cleaning and maintenance.
2. Detail of the interceptor. This should show which grease-producing fixtures are the discharging to the interceptor, with line sizes specified. Details can usually be found in the manufacturer's instructions.
3. Sizing of the grease interceptor. This is based on the expected flow-through rating (Gallons Per Minute) of all fixtures discharging into the interceptor. See Table 1003.3.4.1 below.

**TABLE 1003.3.4.1  
CAPACITY OF GREASE INTERCEPTORS\***

TOTAL FLOW-THROUGH RATING (gpm)	GREASE RETENTION CAPACITY (pounds)
4	8
6	12
7	14
9	18
10	20
12	24
14	28
15	30
18	36
20	40
25	50
35	70
50	100
75	150
100	200

For SI: 1 gallon per minute = 3.785 L/m, 1 pound = 0.454 kg.

- a. For total flow-through ratings greater than 100 (gpm), double the flow-through rating to determine the grease retention capacity (pounds).
4. Gallons or pound capacity of the interceptor. Do not confuse this with gallons per minute (GPM). Interceptors greater than 150 gallons/200 pounds are not allowed OTC and will require full building plans.
  5. Hydromechanical grease traps < 150 gallons or rated for < 200 pounds of grease capacity or <100 gallons per minute.

Application wording examples;

“Install 50 GPM grease interceptor in existing bar as per code.”

“Install 25 GPM grease interceptor in existing café as per code.”