

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** \leq 150 gallons or rated for \leq 200 pounds of grease capacity or \leq 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.”