

SECTION 22 13 19.26 – GREASE REMOVAL DEVICES

PART 1: GENERAL

1.01

- A. Grease Trap Sizing
Grease traps (interceptors) are required whenever there is the potential to discharge wastes containing fats, oils, greases, and/or settable solids into the sanitary sewer system.
- B. Design Criteria
The trap shall have two compartments, with the primary having a seven-minute retention time and the secondary having a five-minute retention time. For cleaning and inspection purposes, traps shall be located in area accessible to appropriate grease recovery equipment. Manufactured traps that are properly sized may be used in lieu of on-site construction. When possible, the trap shall be installed outside the building. Note that all retention times shown are minimums.

- C. Sizing Criteria
Traps will be sized according to the following criteria:

Kind of Fixture	Trap and Trap Arm Size	Fixture Unit
3 compartment sink	1-1/2", 2"	3, 4
2 compartment sink	1-1/2"	2
Dishwasher	2"	4
Garbage Grinder	2"	4
Wok Stove	2"	4
Floor Drains (2", 3", 4") (1/2 credit)	2", 3", 4"	2, 3, 4
*Floor sinks (3", 4")	3", 4"	3, 4

Trap liquid holding capacity (gallons) = Total Fixture Count X Applicable retention time (minutes) X 3. As per City of San Marcos's Industrial Waste Department requirements.

- D. Fixtures receiving non-grease bearing wastes may be drained through a trap, but shall not be included for the grease trap sizing.

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- A. All buried grease traps shall be constructed of concrete.
- B. Where trap is exterior of building, all pipe and fittings shall be Sch 40 PVC. Normally traps will be installed 3-1/2” below grade, but in areas subject to vehicle traffic, shall be 8” below grade and equipped with traffic manhole frame and cover.
- C. Traps inside building shall receive cast-iron pipe and fittings.

PART 3: EXECUTION (NOT USED)

END OF SECTION 22 13 19.26