Grease Traps

(see Drawing no. EP 50/L1/1/01A for typical details of a grease trap)

Witness Winess Inco	Peaking Factor	Minimum Required Grease Trap Retention Volume
Kitchen Floor Area	Peaking Factor	(m³)
(m²)	,	•
12	5.5	0.7
24	4.3	1.1
50	3.0	1.6
100	2.4	2.5
150		3.3
200	1.85	4.0
250		4.7
300		5.4
350		6.1
400	1.62	6.7
450		7.3
500		7.8
550	•	8.3
600	1.38	8.7
650		9.1
700		9.4
750		9.7
800	1.15	10.0
850		10.2
900	1.03	10.3
1000	. 1.0	10.4

- Note 1. The minimum required grease trap retention volume tabulated above is based on an average water consumption of 0.5 m³ per day per m² of kitchen floor area, and an average working day of 16 working hours. A larger grease trap should be provided if a higher water discharge intensity is anticipated.
 - 2. For kitchen floor areas in between the listed values, the minimum required grease trap retention volume can be calculated pro-rata.
 - 3. For kitchen floor areas smaller than 12 m^2 , a grease trap with retention volume 0.7 m^3 should be provided unless the adequacy of a smaller grease trap can be demonstrated.
 - 4. Depending on the actual operation of the proposed food premises, additional installations might be required to meet the standards given in the Technical Memorandum issued under section 21 of the Water Pollution Control (Amendment) Ordinance 1990.

