



Water Services Association of Australia

Trap Sizing Guidelines

Fixture Count Method

Note: This forms shall be completed in conjunction with WRC's Trade Waste Information Sheet #37 (WSAA GREASE TRAP SIZING USER GUIDELINE)

Disclaimer

This calculator is based on methods and information from the "National Guideline for Managing Food, Fats, Oils & Greases (FFOG) From Food Businesses", provided by the Water Services Association of Australia and should be used as a guide only. The calculator is based on a 1-hour peak period detention time for the sizing of grease arresters. It is the responsibility of the applicant to seek professional advice from a suitably qualified person where the 1-hour peak detention time period is expected to be exceeded.

Business activity	
Property	
File # (if applicable)	
Name of person completing form	

Risk Rating Table F1 and F2 of the guide

Risk

Food Prep Risk (FPR)	
Food Serving Risk (FSR)	

Risk Rating Table F2 of the guide

Risk

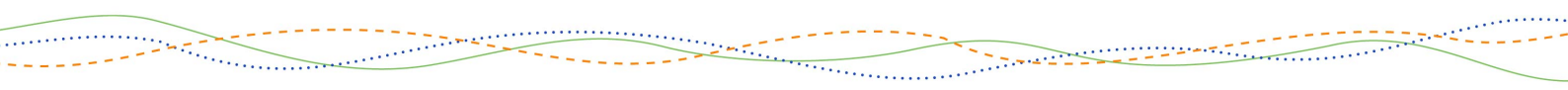
Characteristics of temperature risk category	
Effects of temperature risk category on overall risk ranking	Risk increase?

Risk Rating Table F5 of the guide

Risk

Value

Storage Factor	
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Fixture Table 1

	Peak Flow	# Fixtures	Total
Domestic dishwasher			
Commercial Dishwasher (door)			
Commercial Dishwasher (conveyor)			
Single Sink			
Double Sink			
Pot Sink			
Floor Waste			
Cleaners Sink			
Hand Basin			
Wok Burner (per burner)			
Waterless Wok (per burner)			
Combi Oven			
Bain Marie			
Kettle			
Bratt Pan			
Noodle/Pasta Cooker			
Tundish - Condensate			
Final Risk Ranking			
Minimum trap size (litres) where risk factor is n/a			
Minimum trap size (litres) where risk factor is either 1.5 or 2.0			

Note: WRC has a minimum trap capacity policy of 1000 litres and 3000 litres for fast food chains

