

Appendix A: Hydromechanical Grease Interceptor Sizing and Selection Form

A	B			Or	C
Fixture Type (i.e., 3-compartment sink, pre-rinse sink, dump sink, dishwasher, floor drain, wok, etc....)	Basin/Bowl Measurements (inches) L W H				Fixture Capacity Gallons

For Pipe Diameter Sizing: list size of inlet pipe to HGI: _____

Will Fixtures be indirectly connected? Yes No

Calculated Grease Capacity (lbs.) and Flow Rate (gpm)

grease storage capacity: _____ flow rate: _____

Proposed HGI

The HGI must meet both minimum requirements for grease capacity and flow rate. Appendix E lists devices that have been reviewed and approved to meet their validated grease capacity. Include the following documentation: kitchen plans, equipment schedule, menu, completed calculations for flow rate and liquid capacity, and HGI specifications sheet.

Make/Model: _____

Flow rate (GPM): _____ Validated grease capacity* (lbs.): _____

Which product standard does the GCD meet?

PDI-G101 ASME A112.14.3 ASME A112.14.14 CSA B481 None

Is the material of construction compatible with a pH of 3? Yes No

If the answer above is "No", what material is the tank lined or coated with*: _____

*Must provide evidence that the liner or coating is compatible with a pH of 3 and that it cannot be easily penetrated, scraped off or removed. Acid Resistant Enamel (ARE) coatings are not allowed.

Submit the completed form to p3data@hrsd.com along with all other required documentation Subject "Attention FOG". Approval will be sent in writing.

For questions, contact Amanda Albright at 757-460-7024 or aalbright@hrsd.com

Signature of Applicant: _____ Date: _____