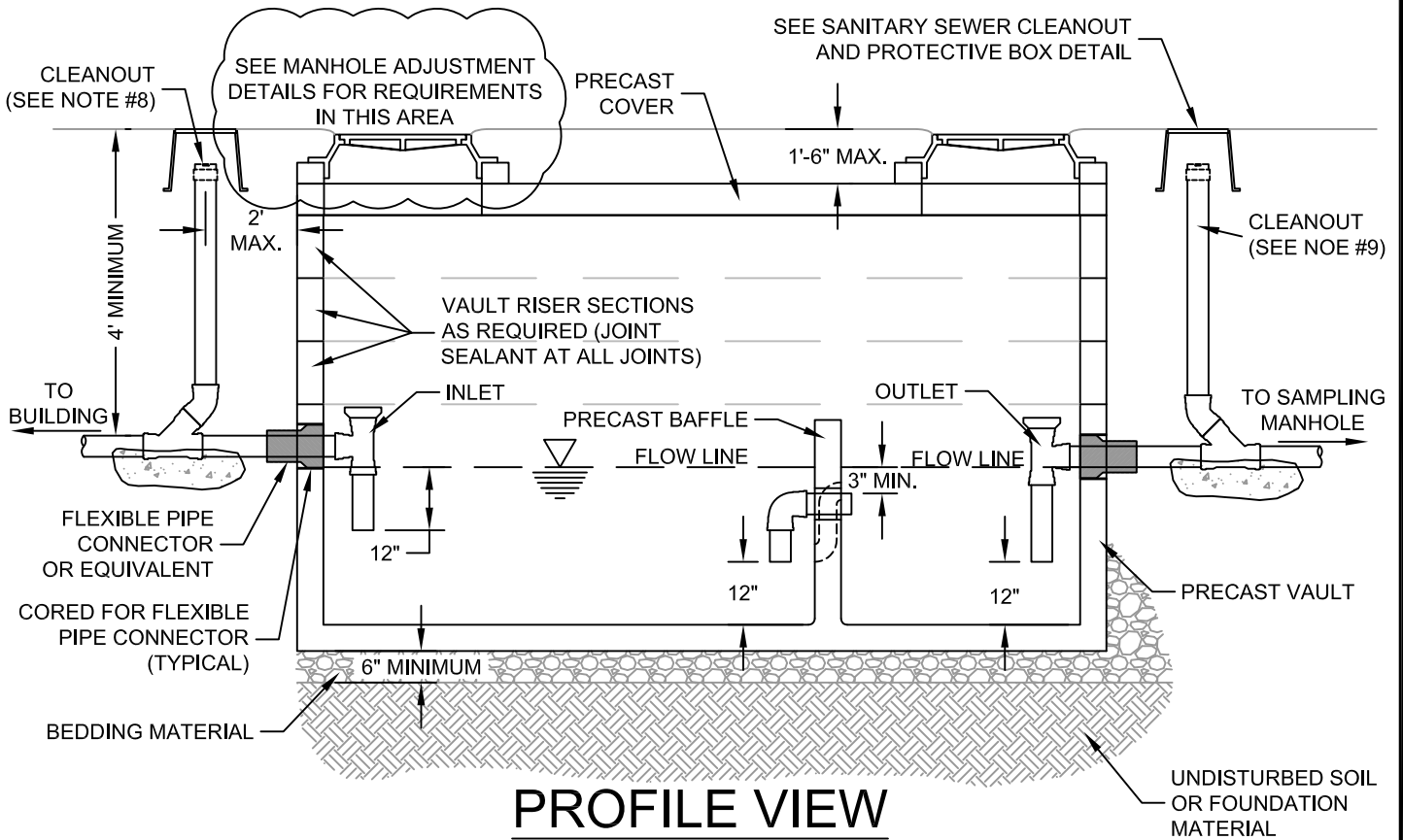


**PLAN VIEW**



**PROFILE VIEW**

**NOTES:**

1. THE GREASE INTERCEPTOR CAPACITY IS DEFINED AS THE STORAGE VOLUME OF THE VAULT BELOW THE OUTLET PIPE ELEVATION.
2. THE GREASE INTERCEPTOR SHALL HAVE A MINIMUM CAPACITY OF 1,000 GALLONS IF SERVING A COMMERCIAL KITCHEN OR 500 GALLONS IF SERVING A COVERED PARKING STRUCTURE.
3. THE INLET PIPE SHALL BE ONE INCH HIGHER THAN THE OUTLET PIPE.
4. ALL INTERIOR PIPING SHALL BE SOLVENT WELD PVC.
5. VENTING OF GREASE INTERCEPTOR SHALL NOT BE ALLOWED.
6. SANITARY WASTES SHALL NOT BE PLUMBED TO GREASE INTERCEPTOR.
7. THE DIMENSIONS AND CONFIGURATION OF THE VAULT AND BAFFLE SHALL BE ACCORDING TO THE MANUFACTURER'S REQUIREMENTS FOR THE SIZE OF INTERCEPTOR INSTALLED.
8. THE CLEANOUT UPSTREAM OF THE GREASE INTERCEPTOR MAY BE DELETED IF THE CLEANOUT AT THE BUILDING IS WITHIN 15 FT OF THE GREASE INTERCEPTOR AND THE LINE BETWEEN THE GREASE INTERCEPTOR AND THE CLEANOUT IS A STRAIGHT SEGMENT.
9. THE CLEANOUT DOWNSTREAM OF THE GREASE INTERCEPTOR MAY BE DELETED IF THE SAMPLING MANHOLE IS WITHIN 15 FT OF THE GREASE INTERCEPTOR AND THE LINE BETWEEN THE GREASE INTERCEPTOR AND THE SAMPLING MANHOLE IS A STRAIGHT SEGMENT.



**Snyder Basin Water  
Reclamation District**

**GREASE INTERCEPTOR**

**STANDARD DETAIL**

**PT-01**

Revision Date: 2/22/16