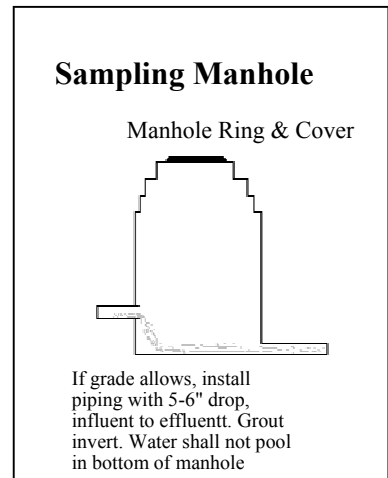
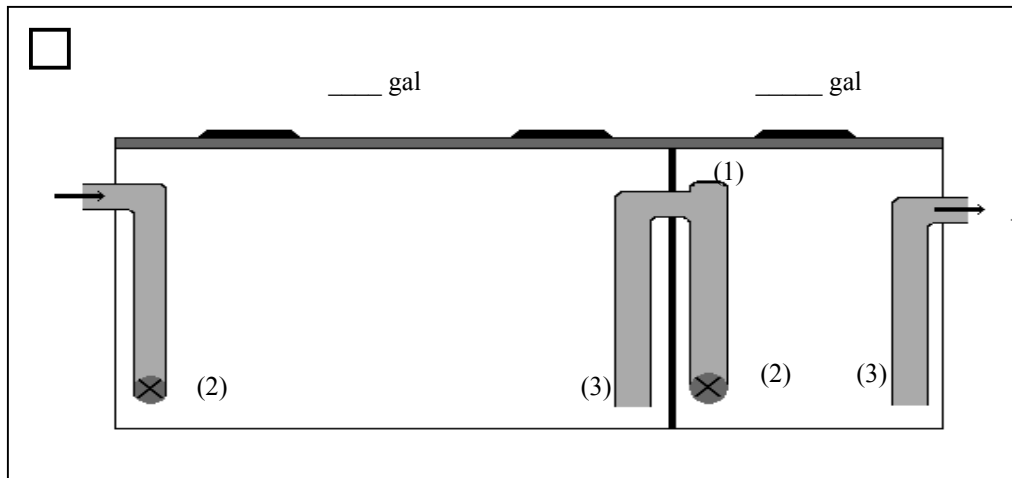
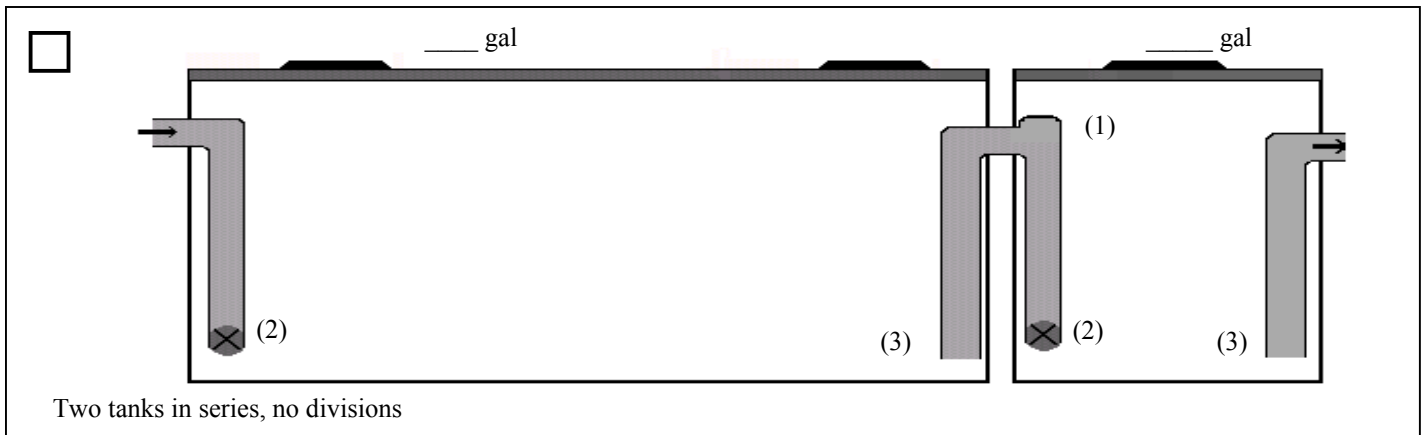
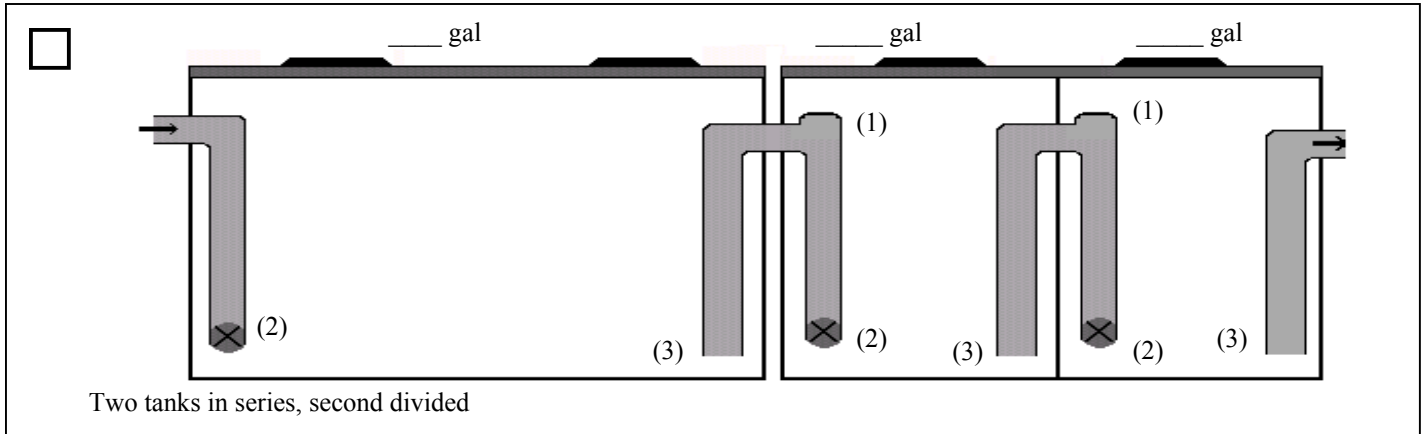


# Typical Configuration for Food Service Grease Trap

Name or address \_\_\_\_\_ Required Minimum Capacity \_\_\_\_\_

Manhole Rings & Covers placed so all piping is visible for inspection. Plumbing code requires local vent.



## Configuration

Kitchen fixtures (sinks, floor drains, dishwasher). Minimum fixtures 3-compartment sink, hand sink, mop/service sink.

Grease trap

Sampling Manhole

Sanitary Sewer

## Key

- (1) sanitary tee with screw-on cap
- (2)  $\leq 18"$  from bottom, dbl CO at bottom
- (3)  $\leq 12"$  from bottom