



Sizing form for grease separator

E-Mail: mail@graf.info · Fax +49 7641 589-50

Contact data

name

phone / fax

street

post code / city

country

email

project

date

Sizing questions

① Sector

Kitchen operations	Meat-processing companies	Grease and oil manufacturing companies
<input type="checkbox"/> Hotel kitchen	<input type="checkbox"/> Meat-processing companie with slaughtering	<input type="checkbox"/> Margarine factory
<input type="checkbox"/> Restaurant	<input type="checkbox"/> Meat-processing companie without slaughtering	<input type="checkbox"/> Refineries for cooking oil
<input type="checkbox"/> Factory / school canteens	<input type="checkbox"/> Butchery with slaughtering	<input type="checkbox"/> Oil mill
<input type="checkbox"/> Hospital	<input type="checkbox"/> Butchery without slaughtering	<input type="checkbox"/> Ready meal factory
<input type="checkbox"/> Big kitchen (24 h operating)	<input type="checkbox"/> Supermarket with meat processing systems	<input type="checkbox"/> Fish-processing shop
	<input type="checkbox"/> Poultry slaughterhouse	<input type="checkbox"/>

② Specific wastewater characteristics

Use of detergents	Temperature at inflow	Density of grease
<input type="checkbox"/> No <input type="checkbox"/> Yes	<input type="checkbox"/> < 60° <input type="checkbox"/> > 60°	<input type="checkbox"/> Water from kitchen, fish / meat-processing companies
		<input type="checkbox"/> Density > 0,94 g / cm ³
		<input type="checkbox"/> Density known -> Table EN 1828-2: g / cm ³

③ Operating time

Operating time / day	Operating time / week
hours per day	days per week



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Please fill out at least one of the following points.

④ Maximum wastewater flow

Measured wastewater flow Q_s : _____ l/s

⑤ Company details

Details for meat-processing companies

Meat-processing companies

Small Up to 5 AU* per week

Medium Up to 10 AU* per week

Large Up to 40 AU* per week

*1 AU (animal unit) = 1 cattle = 2,5 pigs

Weight of the production amount: _____ kg

Details for kitchen operations

Quantity of meals per day: _____

⑥ Connections and used items

Used items with outlet	Outflow d	Quantity
Kettle	<input type="checkbox"/> 25 mm	_____
	<input type="checkbox"/> 50 mm	_____
Tilting kettle	<input type="checkbox"/> 70 mm	_____
	<input type="checkbox"/> 100 mm	_____
Sink with odour stopper	<input type="checkbox"/> 40 mm	_____
	<input type="checkbox"/> 50 mm	_____
Sink without odour stopper	<input type="checkbox"/> 40 mm	_____
	<input type="checkbox"/> 50 mm	_____

Used items	Quantity
Dishwasher	_____
Fry pan	_____
Tilting fry pan	_____
Steam cleaner	_____
Peeling device	_____
Vegetable washer	_____

Relief valves	Quantity
DN 15	_____
DN 20	_____
DN 25	_____

Date

Signature