

Food Preparation – Fast Food – Restaurants etc

Business Type	Guide for Minimum Pre-treatment required	Origin of Waste (Fixtures)
Large Commercial Kitchens (Hospitals/Nursing Homes)	2000 litre Grease Trap	Pot Sinks, Hand basins, Floor Waste Gully Commercial Dish Washes Ovens & Steam Ovens. (Oil, Grease, Fats & Food Particles)
Restaurant (Large) Including Hotels, Motels & Clubs	2000 litre Grease Trap	Pot Sinks, Hand basins, Floor Waste Gully Commercial Dish Washes Ovens & Steam Ovens. (Oil, Grease, Fats & Food Particles)
Restaurant (Small) Including Hotels, Cafés & Wine Bars etc	1100 litre Grease Trap	Sinks, Hand basins, Floor Waste Gully Commercial Dish Washes (Oil, Grease & Food Particles)
Fast Food (Asian/Noodle Bars)	800 litre Grease Trap	Sinks, Floor Waste Gully Wok Tables (constant water wash) (Cooking Oil & Food Particles)
Fast Food (Pizza Restaurant/Takeaway)	1100 litre Grease Trap	Sinks, Hand basins, Floor Waste Gully Commercial Dish Washes (Flour & Cooking Oil)
Fast Food (Fish & Chips/Deep Frying/Hamburgers)	800 litre Grease Trap	Sinks, Hand basins, Floor Waste Gully (Batter, Oils & Grease)
Fast Food (Roasting Chicken/Kebabs etc)	800 litre Grease Trap	Sinks, Hand Basins, Floor Waste Gully (Fat, Grease, Oil & Food Particles)
Motel Kitchen (Breakfast Cooking Only)	Minimum 250 litre Grease Trap	Sinks & Domestic Dishwasher (Grease, Oil & Food Particles)

Bakery (Small) (Bread & Savories) eg: Bakers Delight	Minimum 600 litre Grease Trap Large Sinks, Hand Basins & Floor Waste Gully	(Oil, Food Particles & Flour)
Bakery (Large) (Bread, Pastries, Pies, Pasties, Sausage Rolls etc)	Minimum 1100 litre Grease Trap	Large Sinks, Hand Basins, Commercial Dish Washer & Floor Waste Gully (Oil, Fat, Food Particles & Flour)
Butcher Shop	Minimum 600 litre	Sinks, Hand Basin & Floor Waste Gully (Fat from Meat, Sausage Making etc)
Delicatessen	Minimum 250 litre Grease Trap	Sinks, Hand Basin (Dish Washer) (Vegetable Oils, Grease from Small Goods & Food Particles)
Super Market (Butchers, Bakers, Deli's & Chicken Rotisseries etc)	Minimum 1100 litre Grease Trap (May require 2000 & larger if all related departments are combined)	Sinks, Hand basins, Floor Waste Gully Commercial Dish Washes (Fat from Meat, Grease, Oil, Flour & Food Particles)