Calculating Pump-Out Frequency

All grease interceptors have a maximum grease holding capacity. Once that maximum capacity is exceeded, fats, oils and grease (FOG) will bypass to the collection system, creating the potential for blockages. It's critical to determine an accurate pump-out schedule that ensures the interceptor gets pumped out only as often as necessary, but before it reaches its maximum rated capacity. Your Great Basin™ grease interceptor should have been sized according to the Grease Production Sizing Method (GPSM) and assigned a pump-out schedule prior to installation. If it wasn't, or if circumstances have changed, use the following formula to get your pump-out schedule back on track.

Grease Capacity (See Below) ÷ (Meals Per Day ✖ Grease Production Values (see A B C D E F below)) = **Operating Days Per Pump-out Cycle**

model	GB-15	GB-20	GB-25	GB-35	GB-50	GB-75	GB-250
maximum grease capacity (lbs.)	74	109	75	142	249	616	1,076

Restaurant Type	Grease Production Values	Examples
Low Grease Production	A 0.005 lbs (2.268 g) / meal (no flatware)	Sandwich Shop, Convenience Store, Bar, Sushi Bar, Delicatessen, Snack Bar, Frozen Yogurt, Hotel Breakfast Bar, Residential
	B 0.0065 lbs (2.948 g) / meal (with flatware)	
Medium Grease Production	C 0.025 lbs (11.340 g) / meal (no flatware)	Coffee House, Pizza, Grocery Store (no fryer), Ice Cream Parlor, Fast Food, Greek, Indian, Low Grease Output FSE (w/fryer)
	D 0.0325 lbs (14.742 g) / meal(with flatware)	
High Grease Production	E 0.035 lbs (15.876 g) / meal (no flatware)	Cafeteria, Family Restaurant, Italian, Steak House, Bakery, Chinese, Buffet, Mexican, Seafood, Fried Chicken, Grocery Store (w/fryer)
	F 0.0455 lbs (20.638 g) / meal (with flatware)	

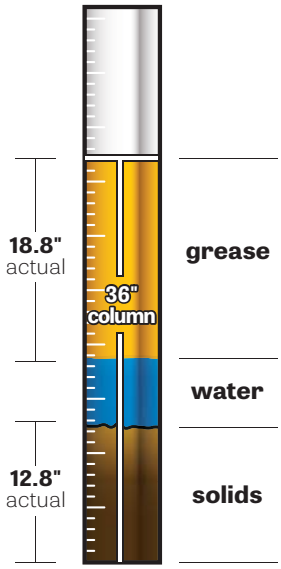
When scheduling pump-outs, Schier recommends a pumping frequency between 30 and 90 days. Your calculations should be updated if number of meals per day, operating days per week or the menu types (more greasy or less greasy) change.

Core Samples

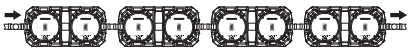
If you prefer not to rely solely on the GPSM to dictate pre-scheduled monthly pump-outs, you can take a more commanding role in dictating pump-out frequency with some simple tools and regular inspections. To do this you will need a core sampler. Common trade names include DipStick Pro and Sludge Judge .

Once you have your core sampler, it can be outfitted with some simple labeling (via high adhesive tape or permanent marker) to indicate your pump-out levels (see below).

GB-250 Core Sample at Full Capacity



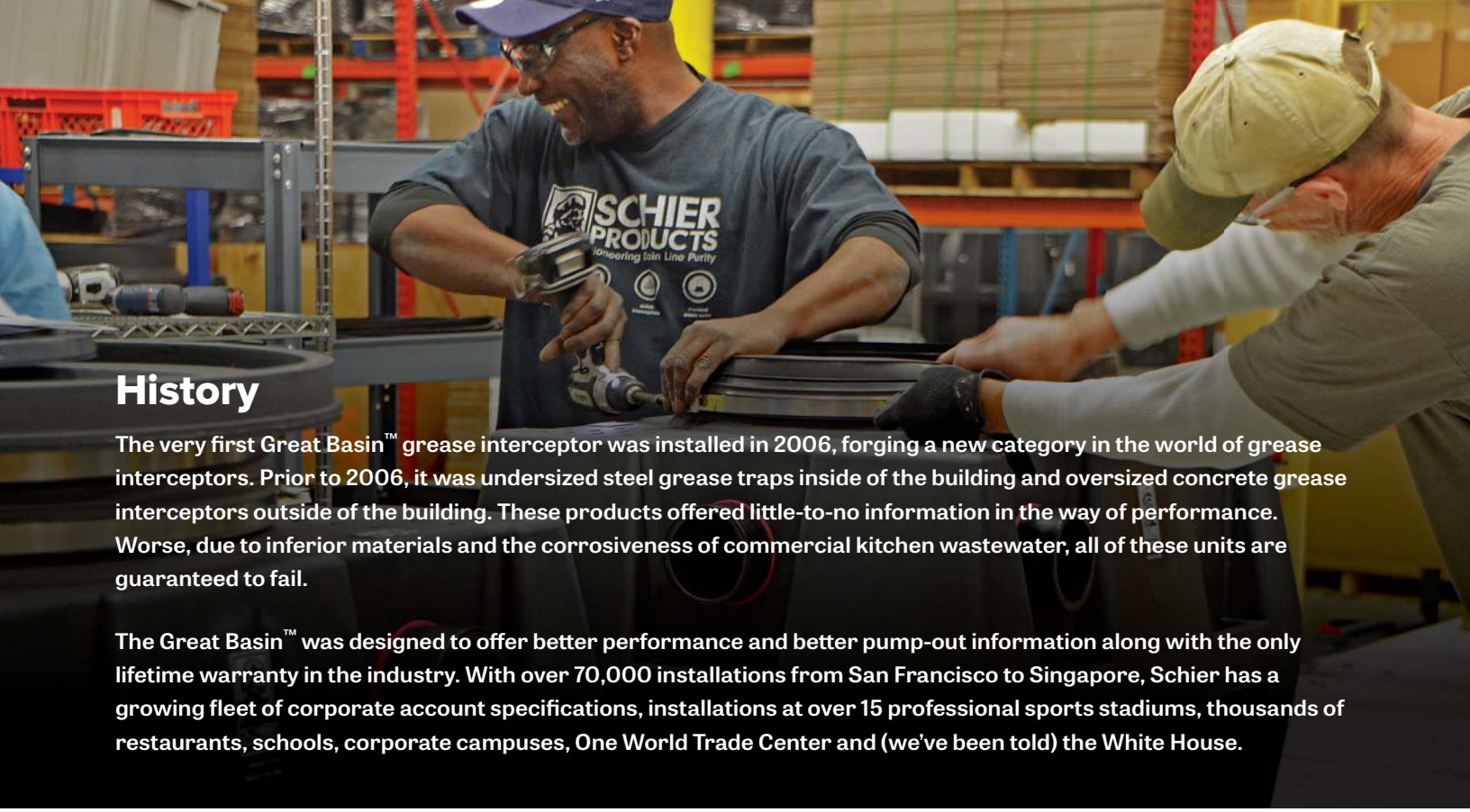
NOTE: Series Installations



When installed in series, initially the first unit will fill up with grease while passing some grease to subsequent unit(s). As the grease layer in the first unit grows, more grease will pass to subsequent units. When it reaches maximum capacity, the first unit will pass all grease to subsequent unit(s). Core samples should be taken from the final tank in the series and pump-out scheduling should be conducted when it is near full capacity.

Core Sample Measurements at Full Capacity

model	GB-15	GB-20	GB-25	GB-35	GB-50	GB-75	GB-250
total liquid height (inches)	9.0	10.0	10.0	14.0	16.0	24.0	36.0
maximum grease height (inches)	5.0	6.6	4.4	6.2	9.1	16.6	18.8
maximum grease % of volume	63%	68%	47%	56%	66%	68%	54%
maximum solids height (inches)	2.0	2.0	2.0	2.6	3.3	1.5	12.8

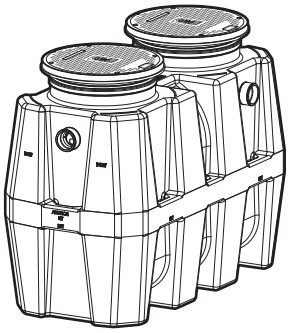


History

The very first Great Basin™ grease interceptor was installed in 2006, forging a new category in the world of grease interceptors. Prior to 2006, it was undersized steel grease traps inside of the building and oversized concrete grease interceptors outside of the building. These products offered little-to-no information in the way of performance. Worse, due to inferior materials and the corrosiveness of commercial kitchen wastewater, all of these units are guaranteed to fail.

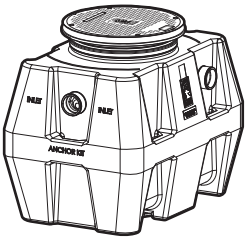
The Great Basin™ was designed to offer better performance and better pump-out information along with the only lifetime warranty in the industry. With over 70,000 installations from San Francisco to Singapore, Schier has a growing fleet of corporate account specifications, installations at over 15 professional sports stadiums, thousands of restaurants, schools, corporate campuses, One World Trade Center and (we've been told) the White House.

Great Basin™ Series Specifications



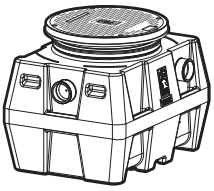
GB-250

100 GPM flow rate
1,076 lbs. grease capacity
105 gal. solids capacity
275 gal. liquid capacity



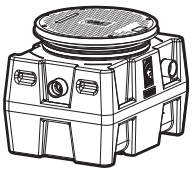
GB-75

75 GPM flow rate
616 lbs. grease capacity
19.2 gal. solids capacity
125 gal. liquid capacity



GB-50

50 GPM flow rate
249 lbs. grease capacity
12.5 gal. solids capacity
52 gal. liquid capacity



GB-35

35 GPM flow rate
142 lbs. grease capacity
9.5 gal. solids capacity
35 gal. liquid capacity

GB-25

25 GPM flow rate
75 lbs. grease capacity
6.4 gal. solids capacity
22 gal. liquid capacity

GB-20

20 GPM flow rate
109 lbs. grease capacity
6.4 gal. solids capacity
22 gal. liquid capacity

GB-15

15 GPM flow rate
74 lbs. grease capacity
3.9 gal. solids capacity
16 gal. liquid capacity

For buried models look under the lid to find your product ID label