

TECHNICAL SPECIFICATIONS

The **GreaseBeta GRU** design keeps it simple, combining superior performance with minimal maintenance ensuring your kitchen drains remain fat and food waste free.

The GRU is robust, constructed entirely of stainless steel and comes with a 10 year warranty (excluding heater).

There are no mechanical or moving parts that can malfunction or become jammed.

The grease recovery process is so efficient (96%) that the FOG is of high enough quality to be recycled.

Simple to Maintain & Use:

- No mechanical moving parts or complex electrics virtually eliminates reactive call outs.
- Simple electrics only require a single IP55 rated 240v socket.
- Simple lever based 'tap' drain off system has resulted in less reliance on user maintenance:
 - No silt valve is needed. These are often incorrectly operated and stick or are snapped which exposes the heating element to air causing the unit to smoke and discharges the FOG directly to the drain.
 - No Ball valve is needed: These can stick, preventing FOG entering the collection container resulting in discharge to the Drain.
 - 4 step maintenance programme: Empty oil using tap. Empty food basket as required. Clean lid. Check central area.
- Larger food basket reduces the risk of overflow, odours and removal issues.
- A unique, patent-pending bio block degrades the food silt left in the bottom of the GRU, reducing odours and facilitating the cleaning process.



Low running costs:

- Thermostat controlled heating element reduces running costs
- No mains water connection needed.

Specifications:

Max Flow Rate: 1.3L/sec
 Length mm: 700
 Height mm: 390
 Depth mm: 460
 Inlet Dia: 40mm
 Outlet Dia: 50mm
 Basket Space: 400mm x 50mm x 320mm

Fitting Requirements:

Length mm: 920
 Height mm: 720
 Depth mm: 650
 Drain maximum height: 270mm

Power requirement: 13 Amp socket or fused spur.
 No mains water connection is required.

DIMENSIONS

