

# Fatstrippa™

Grease Recovery Unit (GRU) - Model: **FS50**

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I would recommend Filta to anyone who has problems with FOG in their drains and wants to make their site compliant with all regulations on very short notice.

**- The Master Mariner,  
Brighton - Trust Inns**

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The Fatstrippa™ is a system especially designed to fit under the sink to remove fat, oil and grease (FOG) from kitchen wastewater before it gets to the drains.

The unit is sized to handle peak flow rates of between 0.5 litres per second and 2.2 litres per second on the standard range with other machines capable of up to 6.5 litres per second.

## Applications

- Drainage systems
- Dishwashers
- Rotisserie Ovens
- Combi Ovens
- Pot-wash Areas

## Features & Benefits

- Available in a variety of flow rates
- Heavy duty stainless steel 316 graded
- No moving parts
- Available in a wide variety of shapes and sizes to accommodate most applications
- 1 Kw thermostatic heater
- Low maintenance, simply empty the food basket and oil container daily
- Easy access hinged lid compartments
- \*Outlet is the handling\*
- Inlet: 40mm Outlet: 50mm on all models
- Self-closing drain valve included. Flush daily
- Strainer basket to prevent solid debris from entering the drain pipe
- Ten year limited warranty on all stainless components
- One year limited warranty on all other components



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## How it Works

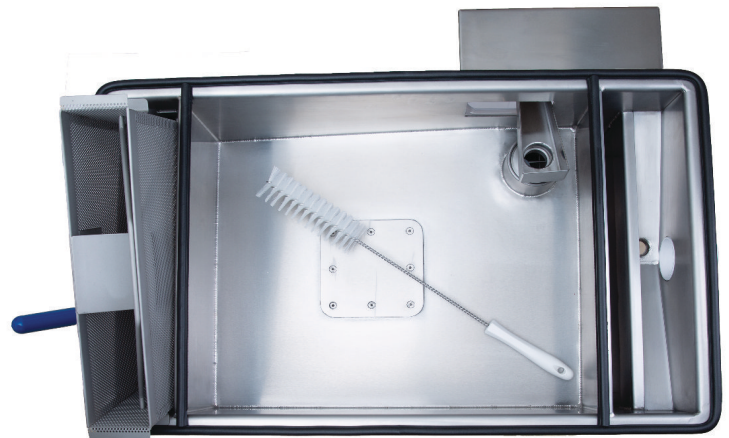
The Fatstrippa is an immiscible liquid separator, which operates under hydro static pressure and does not require any moving parts. This allows the Fatstrippa to continuously remove Fats, Oils and Grease (FOG's) from waste effluent.

The Fatstrippa comes in a wide variety of shapes and sizes to accommodate most applications. We also appreciate that in many cases the unit will be retrofitted into an existing kitchen.

## How to Use

**Daily Maintenance:** Operators, it is required for you to perform these tasks either before or after normal business operating hours when all cooking and prep utensils have been properly cleaned and put away.

- 1) Empty the strainer basket daily and wipe under the lid and around the seal
- 2) Empty the oil cassette into a grease collection bin when required
- 3) Open the flush valve daily for 10 seconds with water flowing through the unit. Do not allow unit to empty as you may damage the heating element
- 4) Use the bottle brush to clean oil outlet assembly



### Technical Data

Mains power	240 Volt, 1kw, 6 Amps within 5' of unit
Operates	Must be pre-selected for either left to right or right to left.
Flow-rate	0.5 Litres / Second
Heater	220V/50hz Immersion Heater
Size/dimensions	A) 310, B) 422, C) 346 D) 236, E) 189

