

Fatstrippa™

Grease Recovery Unit (GRU)

“ 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. ”

- Trust Inns Proprietor

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 1 litre per second and 6.5 litres per second within the standard range.

Applications

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

Features & Benefits

- 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



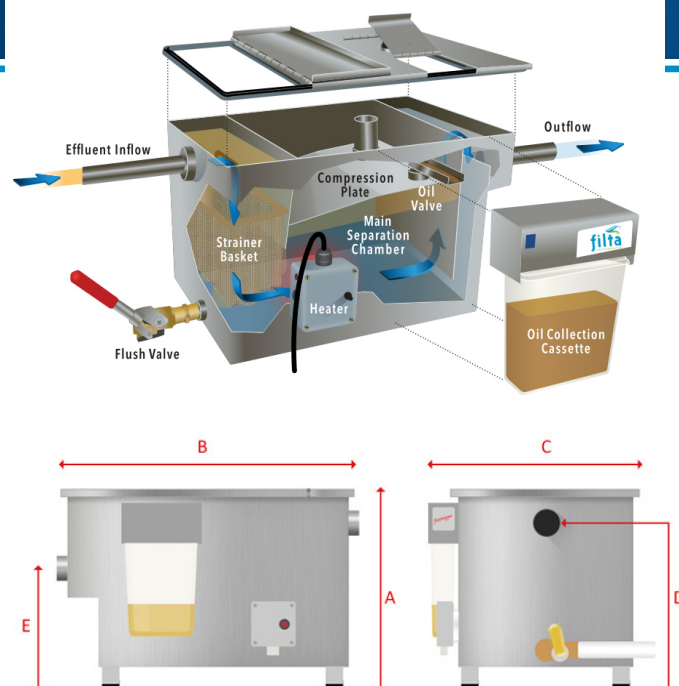
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Grease Recovery Unit (GRU)

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

Fatstrippa Models

Technical Data	FS50	FS70	FS100	FS115	FS125	FS150	FS220
A) Unit Height, ground to lid (mm)	310	310	380	395	380	441	520
B) Lid length, end to end (mm)	422	632	606	710	1000	709	956
C) Lid width, front to back (mm)	346	380	454	454	454	356	394
D) Height to base of inlet (mm)	236	236	305	305	305	353	355
E) Height to base of outlet (mm)	189	192	254	254	254	301	296
Base width (mm)	300	330	400	400	300	306	343
Height required for basket removal (mm)	250	250	250	250	250	250	250
Width of basket flap (mm)	140	140	140	140	140	110	140
Unit length including fittings (mm)	592	802	776	880	1170	879	1126
Unit width including fittings (mm)	423	452	519	519	519	428	481
Inlet Diameter (mm)	38	42	42	42	42	42	42
Outlet Diameter (mm)	42	42	54	54	54	54	54
Silt port Diameter (mm)	28	28	28	28	28	28	28
Oil Cassette volume (litres)	1.7	1.7	1.7	1.7	3.75	3.75	3.75
Max effluent flow rate (litres/sec)	0.5	0.7	1	1.15	1.25	1.5	2.2
Power (kW)	1	1	1	1	1.5	1.5	1.5
Weight (kg)	17.5	27	35	40	47	52	54



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