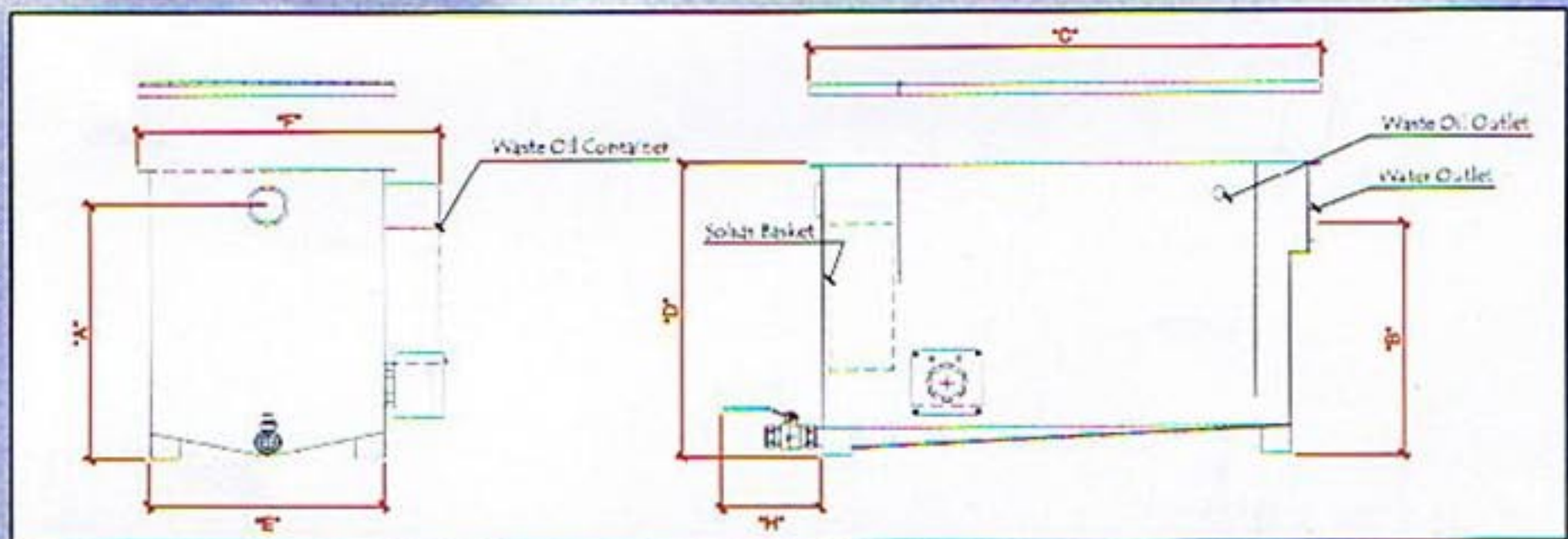


Fatstrippa™ is the answer!

Fatstrippa is a low maintenance non mechanical system for the continual removal of Oils, Fats and Greases.

Available in a wide range of sizes to suit all applications, either outright purchase or affordable monthly rentals.

If you would like to manage your oils, fats and grease problem efficiently and cost effectively, employ Fatstrippa Technology in your establishment. Our research shows that an average fast food establishment can produce up to One Tonne of waste oil in their water per annum. A supermarket meat counter can produce up to 2 Tonnes of oil per annum and an average hotel can produce up to 3 Tonnes of waste oil in the outflow from kitchens. Our environment can not sustain the current oil pollution entering our drainage systems, you can do your bit for the environment by employing Fatstrippa technology and enjoying Peace of Mind



	Max Flow L/S	A	B	C	D	E	F	H	Clear Above For Basket Removal	Inlet Dia	Outlet Dia
MINI	1	315	265	600	350	400	505	170	250	40	40
FS1 (Small)	1.7	440	390	696	503	306	421	170	300	40	40
FS2 (Med)	2	443	393	885	535	353	468	170	350	40	40
FS3 (Stand)	2.2	468	420	873	535	402	518	170	350	50	50
FSM	2.2	370	310	942	512	377	419	170	250	40	40
FSLL	2.2	262	252	1296	359	540	668	170	250	50	50
FS Large	6.5	800	720	1156	911	646	782	170	450	2 x 50	2 x 50



*Fatstrippa*TM is the answer!



*Fatstrippa*TM

A unique and original way to continuously remove grease, fats and oils from waste drains.

The Fatstrippa works by inducing pressure onto a flowing liquid and then releasing the pressure by means of a valve, because the oils, fats and greases are gathered around the valve it is these that are removed as the valve operates. Correctly specified the Fatstrippa will guarantee to remove fats, oils and greases to below 100ppm, this being the international standard now required.

A simple maintenance routine comprising 5 minutes per day and 10 minutes per week will ensure the Fatstrippa performs at its optimum at all times.



Oils, fats & greases are a major pollutant of drains both internally and externally of kitchen premises. These substances cause blockages as well as providing a diet for vermin, to which the recent increase in number can be attributed. Water Authorities and local Councils will not tolerate this for much longer as they have the various Water Acts at their disposal, which prohibit the introduction of noxious substances into the drains.

For sites which operate their own sewage treatment systems and pump sets the removal of oils, fats and greases is paramount.

Blocked drains from Oils, Fats and Grease cost restaurants many thousands of pounds each year in call-out fees, flood and lost trading.

Dosing chemicals are expensive and require constant monitoring to ensure that the prescribed dosage is being applied. The actual ability of these chemicals to "Consume" grease as indicated is also in some doubt.

Conventional "Hole in the Ground" grease traps are inadequate, as they too require constant monitoring to ensure they are not full to capacity of either Oils, Fats, Greases or Silts. The emptying of these traps is expensive as the entire contents and not just the contaminants require removal, access in town and cities is sometimes difficult.

Mechanical removal systems require high levels of in-house maintenance, which is often overlooked as it is an extremely undesirable task involving cleaning of scraper blades and manually removing the silts from the base of the unit.

These mechanical systems only remove contaminants when the timer is activated which can allow large amounts of untreated effluent to run through the system during other periods.



*Fatstrippa*TM
is the
answer!



GENUINE

*Fatstrippa*TM

Squeezing Oil out of Water

The Fatstrippa does more than just separate oils, fats and greases; it also strains out solid materials and therefore prevents another major cause of blockages. The system retains settled silts and by means of a simple valve flushes them away once a week en-mass.

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.

The Fatstrippa is sized to handle peak flow rates of between 1 litre per second and 6.5 litres per second within the standard range, however we can supply any flow rate as a bespoke model if necessary.

The standard Fatstrippa range will suit any installation from a small delicatessen right through to a large hotel complex.

Our design team can liaise with your drainage engineer or kitchen designer to

incorporate Fatstrippa into your new development or kitchen. The Fatstrippa is in service successfully with a number of world-wide restaurant chains as well as independent operators and government departments.

Owners and Operators of hotels, restaurants, fast food, deli's and commercial scale kitchens should be aware that the Environmental Laws are tightening. No longer will untreated kitchen waste be allowed to be just flushed down the drain.

The use of Fatstrippa within your kitchen could hardly be simpler



Empty
the
Filter
Basket
daily

Empty
the
Oil
Cassette
when
full



Clean
the
Oil
Outlet
weekly



Operate
the
Silt
Valve
weekly

If the maintenance routine is adhered to you will need no more than an annual visit from our engineer to descale the element and check your system.

*Fatstrippa*TM
is the
answer!



GENUINE
*Fatstrippa*TM
Patented