

**Fatstrippa™**  
Is The Answer

More Than Just A  
Grease Trap  
The Catering Industry's  
Drainage Solution



**GENUINE**

**Fatstrippa**

**Patented**

# Fatstrippa™

Is The Answer

A unique and original way to continuously remove grease, fats and oils from waste water which would otherwise collect in drains.

The Fatstrippa works by liquids lighter than water rising and escaping by means of a patented valve.

Because the fats, oils and greases gather around the valve it is these that are removed as the valve opens. Correctly specified the Fatstrippa consistently removes fats, oils & greases to below 100 ppm this being the international standards now required.

**For sites that operate their own sewage treatment plants and pump sets the removal of fats, oils and greases is paramount. The Fatstrippa prevents the offending materials even reaching the systems by removing them at source.**



Fats, oils and greases are a major pollutant of drains both internally and externally of kitchen and food processing premises. These substances cause blockages as well as providing a diet for vermin.

Water authorities and local councils are not tolerating this any longer and have the water act at their disposal which prohibits the introduction of noxious substances into the drains.

Blocked drains from fats, oils & grease cost restaurants many thousands of pounds each year in call out fees, flooding 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 Fat's, Oil's Greases or silts. The emptying of these traps is expensive as the entire contents and not just the contaminants require removal, access in towns 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



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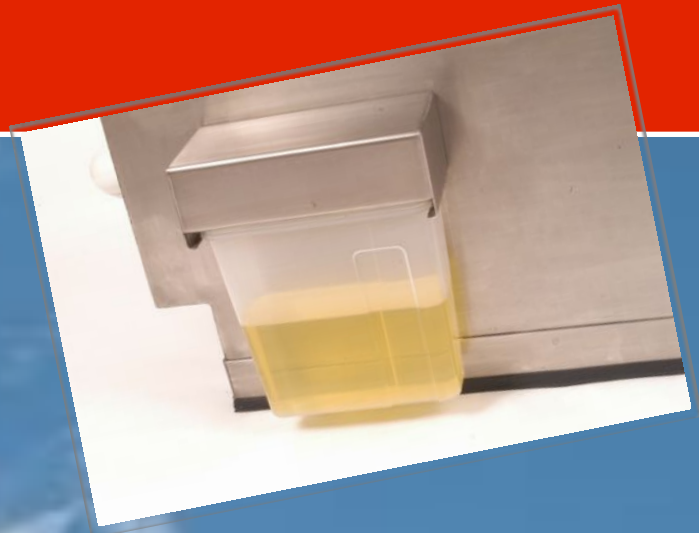
Squeezing Oil Out Of Water

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The Fatstrippa does more than just separate Fat's Oil's and Grease's, it also strains out solids materials and therefore prevents the other 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 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 0.5 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 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 kitchens should be aware that Environmental Laws are tightening. No longer will untreated kitchen waste will be allowed to be just flushed down the drain.



## The Use Of Fatstrippa Within Your Kitchen Could Hardly Be Simpler



Empty basket - **Daily**



Empty oil container - **Daily**



Open Silt Valve 5 Seconds - **Daily**

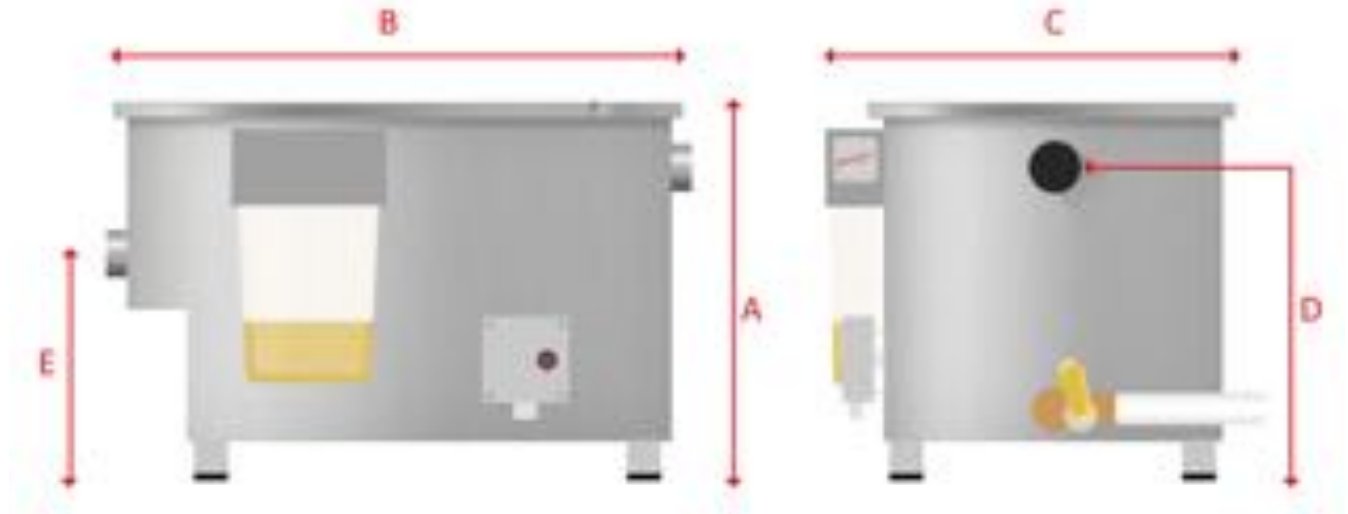
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Fatstrippa is a low maintenance non mechanical system for the continual removal of fats, oils and greases.

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 fats, oils and grease problems more 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 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 cannot 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.



| Model            | Flow Rate       | Application                        | A   | B    | C   | D   | E   | Inlet Size | Out-Let Size |
|------------------|-----------------|------------------------------------|-----|------|-----|-----|-----|------------|--------------|
| FS 70            | 0.7 Litres P/S  | 1 Domestic Sink                    | 295 | 422  | 346 | 257 | 207 | 40 mm      | 50 mm        |
| GRU 1 / FS100    | 1.0 Litres P/S  | 1 Commercial Sink                  | 350 | 610  | 505 | 315 | 265 | 40 mm      | 50 mm        |
| GRU 2 / FS115    | 1.15 Litres P/S | 1 - 2 Commercial Sink & Dishwasher | 350 | 710  | 505 | 315 | 265 | 40 mm      | 50 mm        |
| GRU 3 / FS125    | 1.25 Litres P/S | 2 - 3 Commercial Sink & Dishwasher | 350 | 1000 | 505 | 315 | 265 | 40 mm      | 50 mm        |
| GRU 4 / FS125 XL | 2.0 Litres P/S  | 3 - 5 Commercial Sink & Dishwasher | 350 | 1250 | 505 | 315 | 265 | 40 mm      | 50 mm        |

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