

Brochure

'Installing 5 Fatstrippa's in our restaurants saved us £20,000 annually in Jetting fees and £24,000 in chemicals'

Berry Brothers

Over 30,000 Units Sold

2023

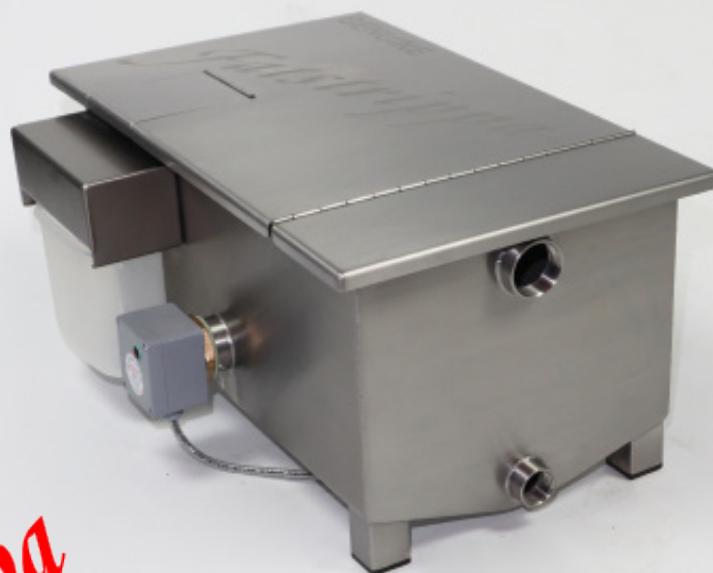
Product Catalogue

Genuine
Fatstrippa
Patented Grease Removal System



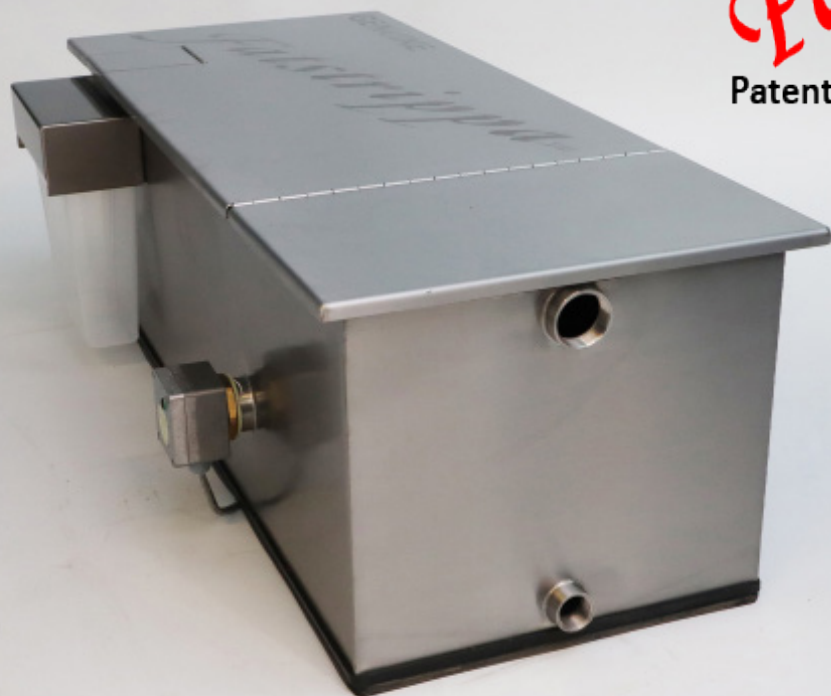


Genuine



Fatstrippa

Patented Grease Removal System





The Ultimate Grease Removal Unit

The Fatstrippa Range



For over 20 years the Fatstrippa Range of Grease Removal Units has been trusted by Restaurant, Catering, and Water companies to solve the problem of Fat, Oil, and Grease (**FOG's**) contamination of their waste water.



Prevent Sewage Blockages

It is illegal to discharge Fats, Oils and Greases into drains.



Reduce Costs

Eliminate the need for Chemical / Enzyme Dosing



Care for the Environment

Units installed 20 years ago still performing at design capacity and effectiveness.

ABOUT FATSTRIPPA

Fatstrippa is the 'Ultimate' Grease Removal Unit.

- Removes FOG's to less than 35 Parts Per Million
- Eliminates need for secondary treatment with chemicals and enzymes
- Easy to maintain
- Recovered FOG's have less than 3% water content
- No moving parts or circuit boards
- Easily retro-fitted into existing kitchens
- Range of sizes to suit all kitchen needs from 0.5 Litres Per Second to 6.5 Litres Per Second
- Range of specialist variations, e.g. bakery
- 30,000 units sold
- Designed in conjunction with Water Boards and Restaurant Operators

www.fatstrippa.co.uk

UNCOMPROMISED DESIGN AND QUALITY

Fatstrippa is designed to perform

- Constructed of Premium Quality 3 mm 316 Grade Stainless Steel
- High Quality Neoprene Seals
- Designed for easy cleaning and maintenance
- 10 Year Construction Warranty

COMPLIANCE

Fatstrippa Meets

- Building Regulations BS.EN 1825:2004 & BS.EN 1825:2002
- Water Industry Act 1991
- Environmental Protection Act 1990 — Food Safety & Hygiene Regulations 2013 & European Regulation (EC) No. 852/2004*
- Standard PDI-G101
- Environmental Protection Act 1990

HOW FATSTRIPPA™ WORKS

Fatstrippa revolutionised the Grease Management Industry when it was introduced 22 Years ago.

The Concept



What is Fatstrippa™?

The Fatstrippa™ is an immiscible liquid separator, which operates utilising hydrostatic pressure and does not require any moving parts

Simply it utilises the difference in Specific Gravity between oils and water to operate a one way valve that **ONLY** allows oil to be discharged.

How effective is the Fatstrippa™?

The Fatstrippa™ will remove Fats, Oils and Greases from wastewater to below 35 Parts Per Million.

Independently validated in trials by, among others, the Australian Navy and Northumbrian Water. This far exceeds other units and techniques on the market.

The Operation



What happens to the recovered oil?

The recovered oil has water content of less than 3%

Because the Fatstrippa is so effective in separating Fats, Oils and Greases from water the recovered oil can be processed, without any de-watering to Biodiesel. Simply empty the recovered oil into your used oil collector for return to your oil supplier.

What about solids being flushed into the unit?

The waste water is strained through a 3 mm mesh basket upon entering the unit removing solids

The incoming effluent enters the Fatstrippa™ unit whereupon all large food solids are removed by the strainer basket. The effluent then passes under the first weir and into the main separation chamber.



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The Environment



What is the environmental footprint of Fatstrippa™?

Designed out obsolescence

Fatstrippa™ from its inception built its units to last. With 3 mm 304 grade stainless steel, fully welded joints and exceptional finishes all backed by a 10 year construction warranty we expect the unit to outlast the kitchen.

Do we need Chemical or Enzyme Treatment?

Eliminate Chemicals and Enzymes

Fatstrippa™ was designed to protect the sewage system, waterways and environment. The performance of the unit eliminates the need for secondary treatment with oxygen depleting chemicals or enzymes.

Maintenance



The Design Principles

Fatstrippa™ is designed to last and minimise maintenance

Fatstrippa™ was designed around the principles that it should be robust, minimise environmental impact, be easy to clean, eliminate chemical and FOG contamination of the waterways and oceans.

What Maintenance is Required?

Daily Maintenance

- Fatstrippa™ is simple to maintain. On a daily basis the requirements are:
1. Empty Strainer Basket.
 2. Empty Oil Collection Cassette.
 3. Clean the ball valve with the tube brush.
 4. Open Self Closing Silt Valve for 10 seconds to flush settled particles from the base of the unit.
 5. Wipe down external surfaces of the unit.

Which Fatstrippa™ Do I Need?

Fatstrippas come in a range of sizes and optional variations to ensure you have the right unit for your kitchen.

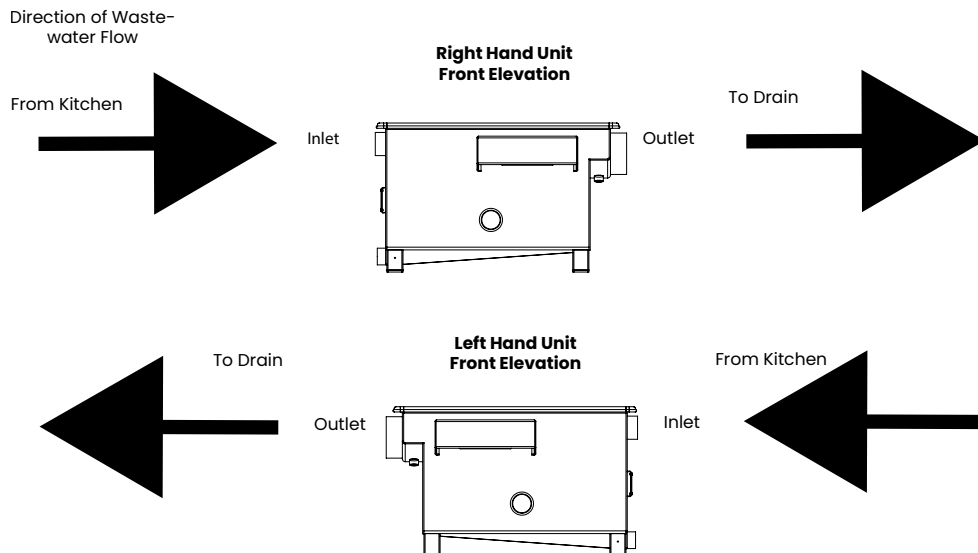
Left Hand Or Right Hand Model

Fatstrippa™ comes in Left Hand or Right hand variations.

The reason for this is to minimise 'dead' space within the unit and maximise the 'pumping' action the design of the unit facilitates. This minimisation of 'dead space' increases the time required between maintenance, eliminates FOG stasis in the units and most importantly maximises the FOG recovery.

To choose the 'handing' of the unit is a simple process.

1. Choose the location for the siting of the Fatstrippa™. It should be as close to the sinks and equipment to be connected as possible.
2. Determine the direction of flow of the wastewater into the Fatstrippa™ from the kitchen.
3. If the water flow is left to right then you require a **RIGHT HAND UNIT**. If the water flow is right to left then you require a **LEFT HAND UNIT**. See diagram below or contact support@fatstrippa.eu for further advice.



Rear Inlet Model

At Fatstrippa™ we understand that there are space constraints within many kitchens. To aid with ease of fitting we have developed a rear inlet model which can reduce pipe runs and add flexibility to the location of our units.

Raised or Floor Mounted?

The determination of whether to have a floor mounted (sits directly on the floor) or raised (with adjustable height legs) unit is largely personal preference and kitchen design.

There are a number of sizes of extension legs available to raise the height of the Fatstrippa™ further.



Thermostat or Integrated Timer/Thermostat Heater

The Fatstrippa™ heater element only operates when the temperature of the unit drops below 30 deg. Centigrade. **As most water entering the unit is significantly above that temperature the Heater Element operates only intermittently during hours of operation.** A timer controlled element is available to ensure the element only operates during hours of kitchen operation.

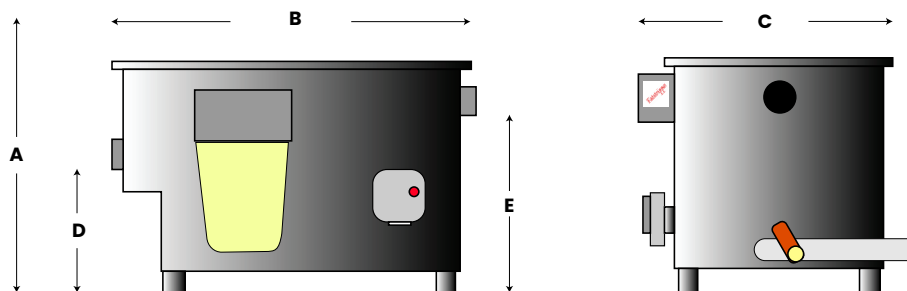
Standard or Extended Basket

For kitchens which discharge large amounts of solid waste in their waste water, the extended basket can be a useful option. It has approximately double the capacity of a standard basket and adds around 200 mm to the length of the unit.

Flour Specific Strainer Basket.

Flour and other starches combine easily with the FOG's to form a solid crud that impacts the operation of all grease traps and removal units. At Fatstrippa™ we have developed a basket that maximises the recovery of the flour and starches prior to it entering the unit.

Quick Reference Comparative Sizing Guide



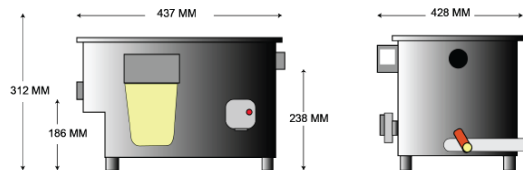
Unit	Design Flow Rate Litres per Second	HEIGHT A MM	Length B mm	Width C mm	Outlet D mm	Inlet E mm	
FS 50	0.5 Litres	312	437	428	130	238	Small Kitchen 1 Domestic style sink
FS 70	0.7 Litres	317	655	450	191	239	Small Kitchen 1-2 domestic style sinks
FS 100	1.0 Litre	371	605	551	245	293	Small Restaurant Kitchen 1 Commercial Sinks
FS 115	1.15 Litres	390	764	555	254	305	Small Restaurant Kitchen 1-2 Commercial Sinks
FS 125	1.25 Litres	361	1000	519	254	305	2-3 Commercial Sinks plus Dishwasher
FS 150	1.5 Litres	446	709	429	320	342	2-4 Commercial Sinks plus Dishwasher
FS 150 MCD	1.5 Litres	370	740	458	290	235	McDonald's Specific Design
FS 220	2.20 Litres	518	958	488	283	350	3-5 Commercial Sinks plus Dishwasher
FS 360	3.60 Litres	410	1161	690	260	305	Multiple Kitchens
FS 650	6.50 Litres	1128	1176	646	775	885	Commercial Food Processing

Domestic / Small Cafe Range

Fatstrippa FS 50



Dimensions



0.5 Litres / Sec

About

- Suitable for small bistro / cafe with 1 sink
- Suitable for connection to single piece of Equipment (e.g. Dishwasher) with discharge rate below 0.5 Litres / Second.
- 1.0 kW Thermostatic Heater Element (Set to 30 Deg.C.)

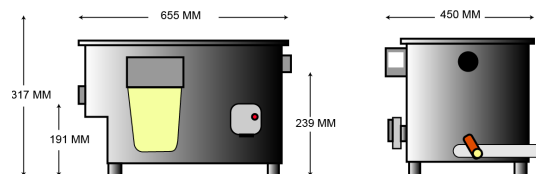
Options

- Floor Mounted Version
- High Starch Strainer Basket
- Integrated Timer / Thermostat Controlled Element
- Extension Legs

Fatstrippa FS 70



Dimensions



0.7 Litres / Sec

About

- Suitable for small Bistro / Cafe with 1-2 Sinks.
- Suitable for connection to equipment with discharge rate below 0.7 Litres Second
- 1.0 kW Thermostatic Heater Element (Set to 30 deg.c)

Options

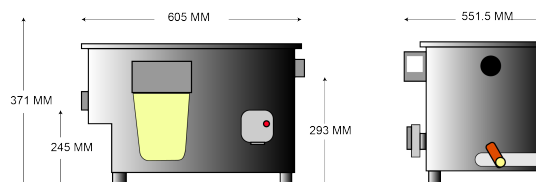
- Floor Mounted Version
- High Starch Basket
- Integrated Timer / Thermostat Controlled Element.
- Extension Legs

Small Restaurant Range

Fatstrippa

FS 100

Dimensions



1.0 Litres / Sec

About

- Suitable for connection to 1 Commercial Sink
- Suitable for connection to equipment with discharge rate below 1.0 Litres Second
- 1.0 kW Thermostatic Heater Element (Set to 30 Deg.C.)

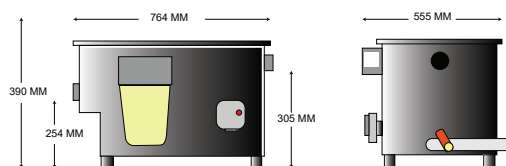
Options

- Floor Mounted Version
- High Starch Basket
- Extended Basket
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

Fatstrippa

FS 115

Dimensions



1.15 Litres / Sec

About

- Suitable for connection to 1-2 Commercial Sinks plus Dishwasher
- 1.5 kW Thermostatic Heater Element (Preset to 30 Deg. C.)

Options

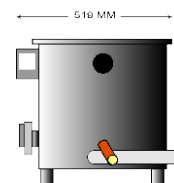
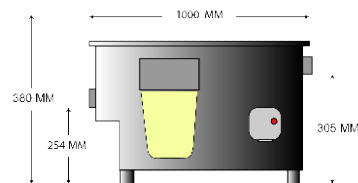
- Floor Mounted Version
- High Starch Basket
- Extended Basket
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

Large Restaurant Range

Fatstrippa FS 125



Dimensions



1.25 Litres / Sec

About

- Suitable for connection to 2-3 Commercial Sinks plus Dishwasher
- 1.5 Kw Thermostatic Heater Element (Preset to 30 Deg. C.)

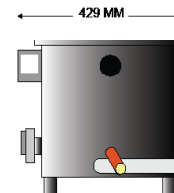
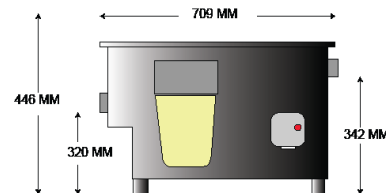
Options

- Floor Mounted Version
- High Starch Basket
- Extended Basket (Pictured)
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

Fatstrippa FS 150



Dimensions



1.5 litres / Sec

About

- Suitable for connection to 2-4 Commercial Sinks Plus Dishwasher
- 1.5 kW Thermostatic Heater Element (Preset to 30 Deg. C.)

Option

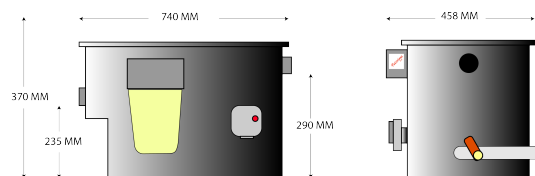
- Floor Mounted Version
- High Starch Basket
- Extended Basket
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

Large Restaurant Range

Fatstrippa

FS 150 MCD

Dimensions



1.5 Litres / Sec

About

- Specifically Designed for McDonald Restaurant Chain

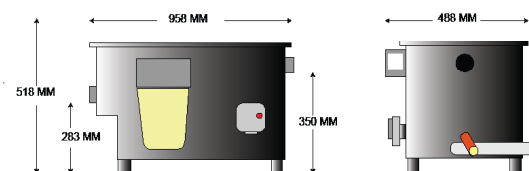
Options

- Rear Inlet Version Available.

Fatstrippa

FS 220

Dimensions



2.20 Litres / Sec

About

- Suitable for connection to 5 Commercial Sinks with Dishwasher.
- 1.5 kW Thermostatic Heater Element (Preset to 30 Deg. C.)

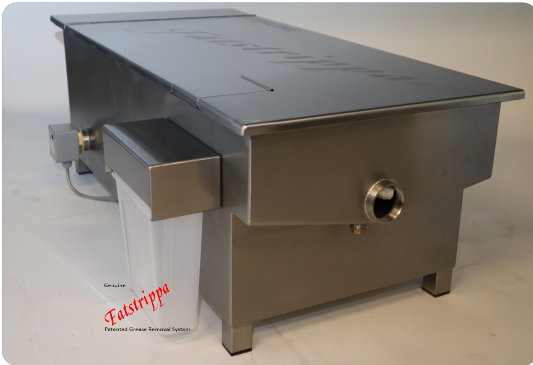
Options

- Floor Mounted Version
- High Starch Basket
- Extended Basket
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

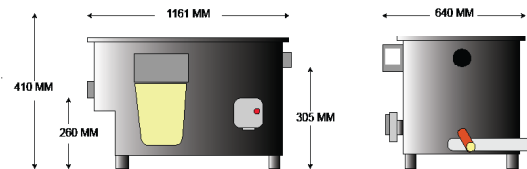
Commercial Range

Fatstrippa

FS 360



Dimensions



3.6 Litres / Sec

About

- Suitable to manage multiple kitchens and equipment

Options

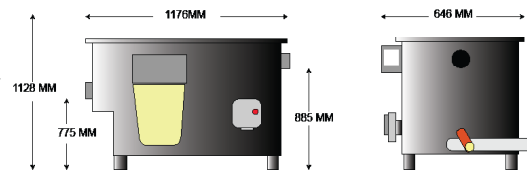
- Floor Mounted Version
- High Starch Basket
- Extended Basket
- Integrated Timer / Thermostat Controlled Element
- Rear inlet Version
- Extension Legs

Fatstrippa

FS 650



Dimensions



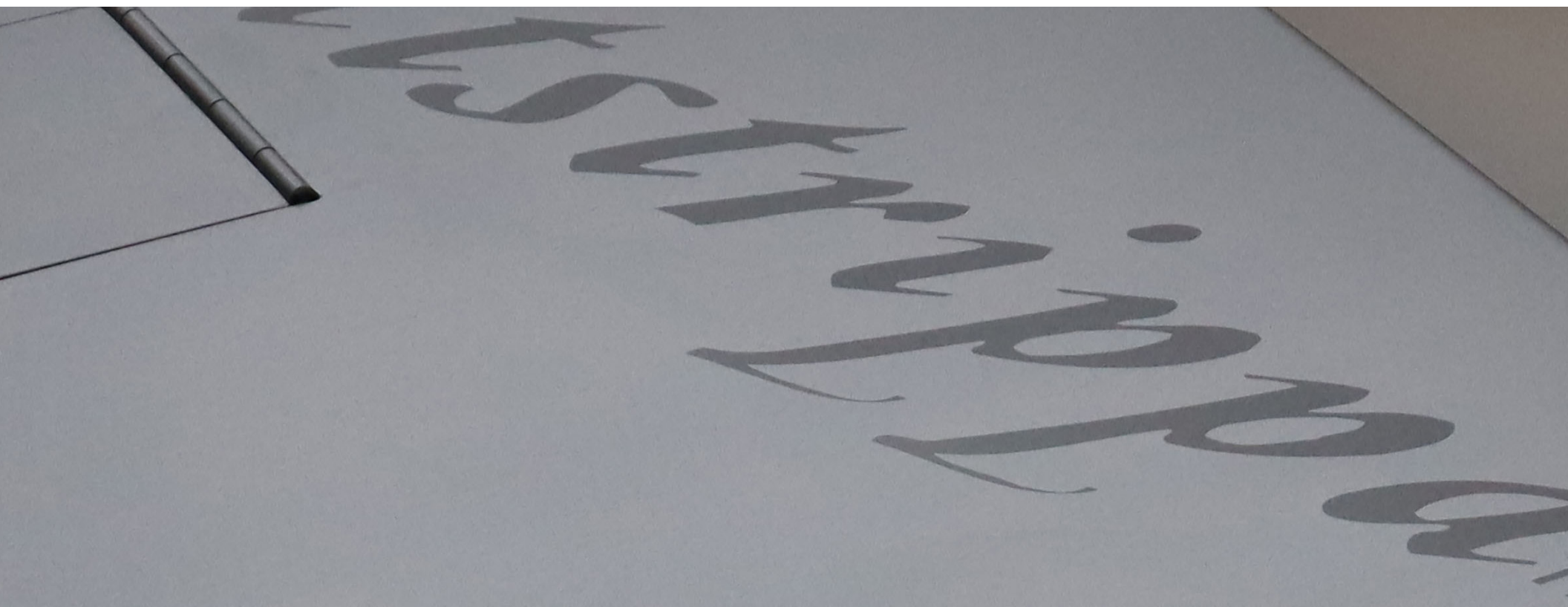
6.5 Litres /Sec

About

- Suitable for commercial food process plants / production lines

Options

- For further information please contact info@fatstrippa.eu



CONTACT US

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