

## Grease Recovery Unit

### Daily Maintenance Sheet



Step 1: Removal Of Catch Basket

Empty and clean the filter at least 4 times per day and wipe clean the basket area with blue paper roll.



Step 2: Plunging Oil Outlet Valve

Use the bottle brush to clean the oil outlet valve and ball housing **every day**.



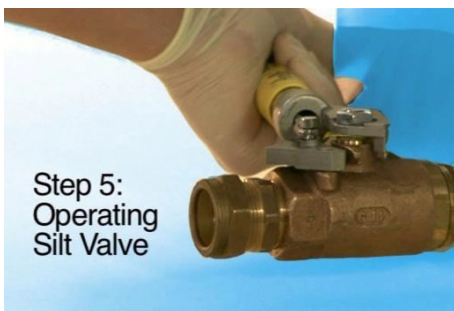
Step 3: Plunging Forward Oil Valve

Both vertically and to the front.



Step 4: Change Oil Container

Empty the oil cassette when it gets Half full (or **daily**) into Waste Fryer Oil Containers.



Step 5: Operating Silt Valve

With the basket exposed, open the flush valve & let water flow through for 5-10 seconds every day. If the water level doesn't drop, contact our service department on the number below.



Step 6: Dry Central Section

Lift off lid on a daily basis. This central area is to remain Clean and dry at all times. If any liquid or debris has built up, then clean and sanitise the central area thoroughly.

**NB Do Not let the unit empty as this will damage the element.**

Note your Fatstrippa features energy saving technology, the heater element will only switch on when needed. If the LED is off for more than 24 hours please contact us 0749 147 0189

