

Genuine

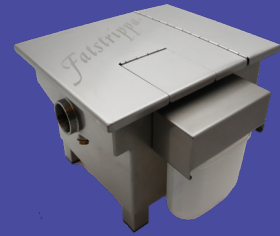
**Fatstrippa**

Patented Grease Removal System

# Data Sheet

Model Number

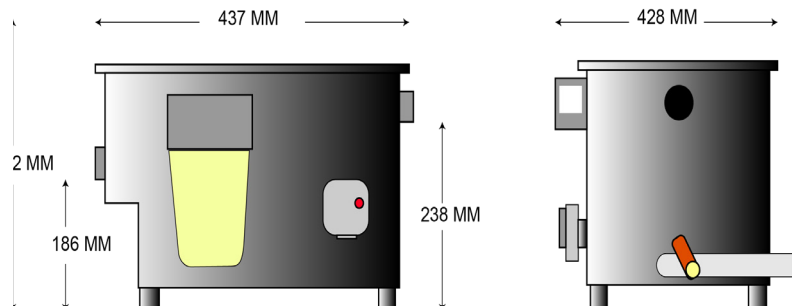
FS 50



## Overview

- FS 50 is designed for use in small kitchens or attached to specific equipment with flow rate <.5 Litres / Second.
- Variations available. See Website for information [www.fatstrippa.eu](http://www.fatstrippa.eu)
  - Flour Specific Strainer
  - Floor mounted or raised.
  - Integrated Timer Heater Element
- For use with:
  - **Combination ovens**
  - **Steamers**
  - **Rotisserie ovens**
  - **Fryers**
  - **Wok stations**
  - **Dish and pot washer machines**
  - **Sinks**
  - **Floor gullies**

## External Dimensions Quick Reference



## Compliance Note

All Fatstrippa Products Facilitate Compliance with:

- — UK Water Industry Act 1991
- — Approved Document H building regulations – Drainage and Waste Disposal, 2015 Edition.
- — BS.EN 1825:2004 and BS.EN.1825:2002.
- — Designed in accordance with Standard PDI-G101.
- — Environmental Protection Act 1990 — Food Safety & Hygiene Regulations 2013 & European Regulation (EC) No. 852/2004\*
- — Construction Products Regulations (CPR) requirement under the Scope of harmonised European standards (hEN's) for CE marking.
- — BS EN12056-1:2000 with regards to the health and safety of users and occupiers and the penetration of toxic or noxious odours in buildings

Specifications	
Maximum Effluent Separation Rate	0.5 Litres Per Second
Discharge Water Oil Concentration	<100 PPM
Recovered Oil Water Concentration	< 5%
Maximum Design Effluent Concentration	90% Oil / 10% Water
Optimum Operating Temperature	30-40 Deg C.
Heater Element	Single Phase 1.0KW 240V Thermostat Controlled (Default Temp Setting 35 Deg C).
Hertz 50/60.	
Inlet	40 mm Female Fitting
Outlet	50 mm Female Fitting
Silt Outlet	1 Inch BSP Female Fitting
Construction	3 mm 304 Grade Stainless Steel
Warranty Construction	10 Years
Heater Warranty	1 Year
Weight (Dry)	28Kg