

TECHNICAL SPECIFICATIONS

GreaseBeta Food Solids Strainer

Food debris is the leading cause of blocked drains in commercial kitchens. Fat deposits collect around food waste in drains, increasing the likelihood of blockages, floods, foul odours and vermin infestations.

Removal of food waste at source is often neglected within grease management, yet with the simple installation of a Food Solids Strainer a commercial kitchen can prevent substantial food waste entering the drains.

The product

- Standalone product, situated beneath sinks.
- Made from stainless steel for long-term durability.
- Directly plumbed into kitchen drainage so cannot be bypassed by operator.
- No mechanical or electric components.

The benefits

- Simple design; food waste is collected in a drawer, which can be quickly emptied and cleaned.
- Allows food waste to be collected for composting or digestion for energy generation.
- Reduces foul odours in working kitchens.
- Reduces reactive maintenance costs related to pump stations and reduces chance of blocked drains

Maintenance

- A daily empty and clean of the strainer drawer is generally all that is needed.
- Busier sites may need more frequent emptying.

Additional options

- Should be used in conjunction with the GreaseBeta drain dosing system or GreaseBeta Bio GRU to resolve any remaining grease related issues.



Ideal for

- Food service areas where there is insufficient space for a Bio GRU
- FSE with high cover rates
- Sites with sensitive downstream assets e.g. pump stations or effluent treatment plants.

Specifications (mm)

Height 440
Width: 410
Depth: 250

Drawer Capacity 7.5 litres

Fitting Requirements (mm)

Height 580 including fittings
Width 600 including fittings
Depth 600
Max waste height 160