

The Business

Fatstrippa is sold and distributed in the UK by FS Engineering, directly to our customers and through a small number of authorised re-sellers. FS Engineering delivers the genuine Fatstrippa product AND the professional support and service your business demands.



FS Engineering can show hard evidence demonstrating the long-term financial and legal compliance benefits of Fatstrippa compared to existing or alternative products.

With no mechanical, moving parts and **No Expensive Dosing Chemicals** Fatstrippa delivers the most reliable, economic and legally compliant solution to your FOG problem.

Free, no obligation advice, delivered by experts and tailored to your kitchen operation is only a phone call or email away. Find out why so many businesses like yours, choose Fatstrippa.

FS Engineering offer a direct to customer service from initial survey, through installation, staff training and ongoing practical and technical support. Fatstrippa products can be obtained by Capital Purchase or by Lease Rental at highly competitive rates that are fixed for the term of the agreement. Our lease scheme can include cover for your entire drainage system. We can also offer regular collections of the recovered oil.

Our finance options deliver the FS Engineering advantage **NOW**, when you need it. Sales of recovered oil could enhance your revenue and contribute to your monthly payments.

FS Engineering, helping our customers to protect the environment with integrated solutions for effluent control and value from waste.



Some of our satisfied and valued customers:

Accor Hotel Group	KP Foods
BHS	KFC
Bourne Leisure	Nando's
Café Giardino	NHS
Claridges	McDonalds
Fifteen	Ramada Jarvis
Harrods	Selfridges
JD Wetherspoon	Yauatcha

For more information and to see what our customers say go to:
www.fatstrippa.co.uk

For the genuine patented Fatstrippa™ product contact:

FS Engineering Ltd
70 Burners Lane, Kiln Farm
Milton Keynes, MK11 3HD

Freephone: 0800 066 5919
Facsimile: 01908 305 062

Email: sales@fatstrippa.co.uk
Web: www.fatstrippa.co.uk

fs
engineering

Helping our customers to protect the environment with integrated solutions for effluent control and value from waste

 **fatstrippa**
Fat, Oil and Grease Separation System

The Features

For Fat, Oil and Grease (FOG) removal, Fatstrippa is the most effective waste water separation unit available to the catering and food processing industries. Driven by the unrelenting laws of gravity and thermodynamics, Fatstrippa does its job continuously, with no moving apparatus or timers, the out-flow of oil appears almost magical.

Patented control mechanisms ensure unparalleled separation and removal of FOG (test results have shown well in excess of 99% removal) and these same control mechanisms deliver the collected FOG with a moisture content of less than 0.5%. Our unique sample points allow you to confirm these results at will.



Fatstrippa is fully compliant with both the letter AND the spirit of The Building Regulations (part H 2.21) which state, "Drainage serving kitchens in commercial hot food premises should be fitted with a grease separator...effective means of grease removal."

Quick and easy to fit, in new developments or busy kitchens, FS Engineering will arrange installation works to suit your requirements and time-frame. Available in a range of sizes to match the effluent flow-rate, we also tailor special units to meet the most demanding space requirements. Unit construction is from 316 grade Stainless Steel plate which carries a 10 year warranty.

Visually checking levels in the self-contained oil chamber and emptying the robust entry-point filters, which collect food and other debris, is the basis of a simple 10 minute daily maintenance plan. See our website for details.

The Benefits

- FS Engineering is the sole UK importer of the Fatstrippa and has a wealth of knowledge and experience delivering the benefits of this equipment.
- **10 year warranty:** Stainless Steel construction
- **Continuous flow operation:** 24/7
- **Dishwasher and Combi Oven flows:** the only unit capable of FOG capture from all main sources.
- **No moving parts:** reliable, just like gravity
- **Catches food debris:** prevents blockages.
- **Fuel from Waste:** oil captured in a separate container,
- **Complies with Building Regulations:** separation of FOG at source.
- **Easy Daily maintenance:** 5 to 10 minutes max.
- **Easy staff training:** no complex controls or timers
- **Measurable Performance:** sampling points on Inlet and Outlet.
- **Above ground installation:** simple retro-fit and movable for deep cleaning or re-planning



The exceptional FOG removal properties of the Fatstrippa technology allow us to offer a range of maintenance plans and service level agreements which can include: Single or multi visit Annual Service Contracts; guarantees for your drainage flow and recovered oil collections.

Protecting your ambient drainage system, supporting your local sewage treatment plant AND recycling your FOG into bio-fuels greatly enhances your **"green credentials"**



The Vision

The FS Engineering team take pride in the products and services we deliver. We are not a "check-box" operation and neither are our customers.

We know there are second-rate options that will side-step the building regulations and we know the water authorities can't chase down every offender. We also know, from the reports of our customers, that **dosing systems** are **expensive**, **difficult** to manage, **not always effective** and are **not environmentally friendly**.



Fatstrippa performance is a key part of the FS Engineering ethic and it gives our customers the ability to make a positive difference: protecting not only their own investments and infra-structure, but also helping to safe-guard the wider environment.

Water authorities throughout the country know that Fat, Oil and Grease is a major cause of blocked drains. The cost of clearing these blockages can be high, but as the residents of Tewkesbury, York and many other UK towns know, blocked drains can have far greater costs.

We know the importance of the golden "AND". Doing the right thing "AND" delivering value. Data shows that a cooked chicken yields c.100ml of Fat. High quality fat, like the output from a Fatstrippa, can be re-cycled into bio-fuel and has a current market value of over £100 per tonne. With Fatstrippa and FS Engineering support, the golden "AND" is yours for the taking

Check our website www.fatstrippa.co.uk