Technical Specification - GreaseShield®1000-FLF





APPLICATIONS

- 6 to 10 Grid Convection Ovens
- Steam Combi Ovens
- Rotisserie Chicken Ovens

FLOW RATES & CERTIFICATION

- Pro-Active Flow Rate 1 L/sec
- ASME Certification
- PDI Certification
- CSA Certification
- EN 1825 Certification

STANDARD FEATURES & FUNCTIONS

- Automatic FOG & solids removal
- Self cleaning
- Magnetic baffle for bioremediation
- PLC controlled
- Non restricted Vortex Flow Control device
- Reverse flow configuration
- Space Saver Running Trap & Sampling Point
- Globally certified award winning technology





Plumbing Connections

FLF Inlet 1" ½/40mm Inlet 1" ¼/32mm Outlet 2"/50mm Hot Water Solenoid ¾"/22mm

Electrical RatingsUSAUK,EU,AU,NZVoltage120v230vFrequency60Hz50HzCurrent0.98A0.49A

Standard Operational Times

Days of Operation 7 Days a Week Hours of Operation 07:00-02:30

Note: Operational times should be adjusted to suit the needs of the kitchen

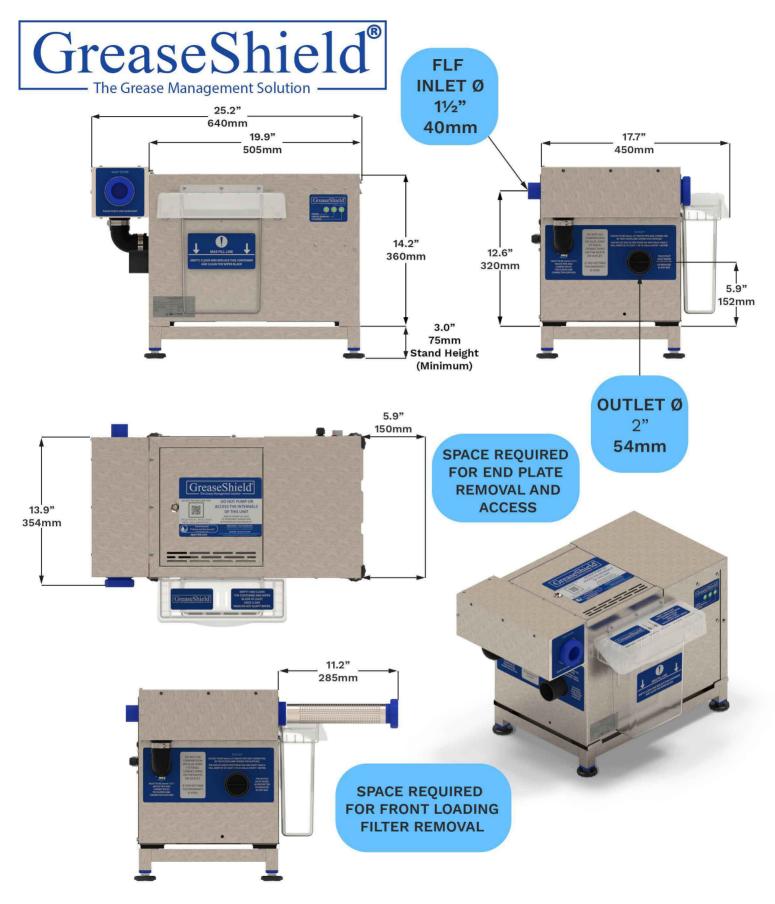
Average Power Consumption
15.1 W Per Hour

CERTIFICATIONS & APPROVALS

- PDI G101 (Plumbing & Drainage Institute)
- ASME A112.14.3 & A112.14.4 (American Society of Mechanical Engineers)
- NSF International (National Sanitation Foundation)
- CSA (Canadian Standards Association) Grease Interceptors
- UL (Underwriters Laboratory)
- IAPMO (International Association of Plumbing and Mechanical Officials) Uniform Plumbing Code Certification Mark
- UKCA (UK Conformity Assessed)
- CE Conformity with Health, Safety and Environmental Protection \ Standards with the European Economic Area (EEA)
- EN1825 (European Standard for Grease Separators)
- KIWA (ETA DK, Swedac & SINTEF) Sweden, Norway and Finland.
 European Institution for Testing, Inspection and Certification
- SHASE-S 217:2016 (Japanese Grease Management Standard for Grease Interceptors)

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