# Simplify the collection of grease

Heated Grease Reservoir



The heated grease reservoir makes it possible to capture and manage all the grease produced from roasting throughout the day. It eliminates the need for a grease separator system.

The grease collection is done automatically during the roasting process. The rotisserie pumps grease into the heated grease reservoir for safe handling and disposal. The reservoir is heated to prevent the collected grease from solidifying. Quick disconnect makes it easy coupling to hook up to grease management systems. The heated grease can be pumped away easily. By eliminating the need to lift and carry grease collection pans, operators are able to save labor and improve safety.



#### Top features

- Designed to simplify the collection and transportation of grease
- Heated reservoir to prevent solidifying of collected grease
- Reduces maintenance and labor costs
- Improves operator safety
- Decreases oven downtime due to grease buildup
- Gives you the opportunity to generate revenue from grease
- Quick disconnect coupling to hook up to grease management systems

# Standard characteristics

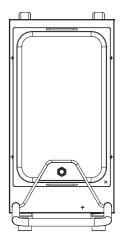
- Easy to use
- Grease is collected in a removable GN 1/1 pan
- Matching design for open underframe
- Perfect match with TDR 8 s AC and LDR 8 s AC

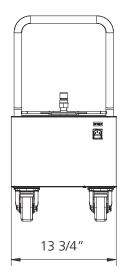


Perfect match with TDR 8 s AC and LDR 8 s AC open underframe

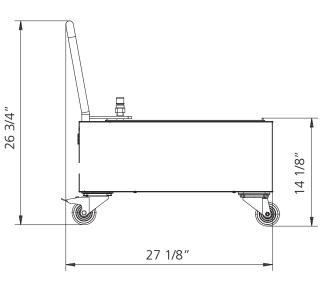
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# **Heated Grease Reservoir**

## Dimensions

Width	13 3/4"
Depth	27 1/8″
Height	14 1/8 " - 26 3/4"

### **Technical data**

Net weight	35.5 lbs
Gross weight	40 lbs
Voltage (wired into rotisserie)	24 V
Reservoir capacity	GN 1/1
Depth reservoir capacity	8″
Quick disconnect (grease removal)	) Male 1/2"

# Specifications and technical data are subject to amendment without prior notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.



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