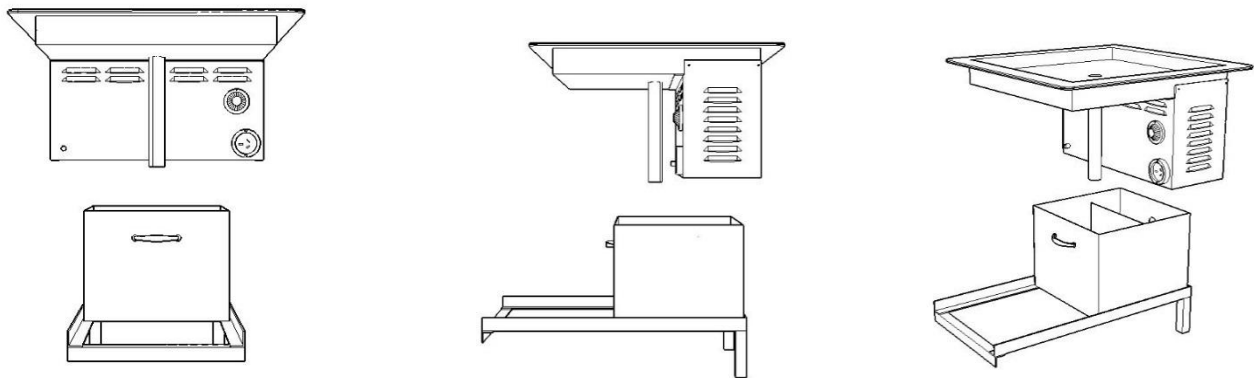


BAFFLED FAT COLLECTION TRAY WITH SLIDER

The baffled fat collection tray is provided as an extra option that can be ordered. This fat collection method is best used in locations where the Barbecues are exposed to the weather e.g. rain.

The fat collection trays are designed to separate both the fat and the rainwater that's collected, as fat floats to the top of the water. The tray allows for the rainwater to flow underneath the internal baffle filling both sides of the tray water, but not allowing the fat to escape the first section of the tray. When the water level becomes higher than the overflow, the excess water is drain out of the tray and the fat remains behind the internal baffle wall.



INSTRUCTIONS FOR USE

1. Ensure there is water in the Baffled Fat Collection Tray, so that the fat will not travel underneath the internal baffle.
2. Place the Baffled Fat Collection Tray directly underneath the Barbecue so that the larger part of the tray is situated underneath the drain pipe.
3. The Baffled Fat Collection Tray should be emptied regularly. The frequency of how often they should be cleaned is determined by the amount the Barbecue unit is used.
4. To empty the tray scrape the top layer of fat off and put into a suitable disposable container for collection. Dispose of the excess water in an appropriate manner.

BAGGED FAT COLLECTION BUCKET

Greenplate Pty Ltd offer as a standard with all of their Inbench Barbecue Units a plastic bucket and heat proof fat bags. This option works very well in scenarios where the Barbecues are positioned undercover or with a lid. The heat proof bags are designed to suit the plastic buckets provided. To empty the fat bags simply remove it from the plastic bucket, dispose of the waste and replace with a new liner. Replacement Fat Bags can be purchased directly from Greenplate Pty Ltd.

CUSTOM STAINLESS STEEL BAFFLED FAT BIN SLIDERS

As an option Greenplate Pty Ltd can offer a Custom Stainless Steel Baffled Fat Bin Slider for any style of bench. The Baffled Fat Bin Slider as seen in the above images makes for easy access to the fat bin for cleaning and disposal of fat without having to physically lift the fat bin out from underneath the barbecue. You simply pull the handle of the Baffled Fat Bin and slide the Bin forward until you can easily remove it from the bench. These sliders come in full stainless steel and are easily installed.