

# Used cooking oil, fats and grease, food waste and slaughterhouse waste



FATBOXX max
FATBOXX easy

FUTURE SOLUTIONS TODAY.

# FATBOXX easy



#### Stackable

8 containers (empty) inside one another with wheels fitted; 2 containers on top of one another (filled)



Optimized transportation

Light and manoeuvrable Integrated wheels and axles



**Palletizable** 

12 containers on 2 Euro pallets Cost-efficient transportation



**Efficient Storage** 

With a height of 76 cm, FATBOXXeasy fits under any work-top or counter



# FATBOXXeasy under counter simplicity

Sustainable, intelligent and robust – with a capacity of 60 litres, space saving properties, a low net weight and optimal maneuverability, the FATBOXXeasy offers a modern form of used cooking oil collection for caterers, contractors and for protecting the environment.

#### For the environment

Used cooking fats, oils and food waste are used to produce bioenergy fuels, such as Biodiesel and SAF (sustainable aviation fuel) Durable and sustainable: Our containers are manufactured in the EU and are robustly designed for a long service life.

100% recycling:
The FATBOXXeasy can be
completely recycled including all
of its components (except for
the seal).



**Locking Lid with Seal** 2 clasp locks & Seal make it both leak & odour proof



**Internal Scale** Imprinted with internal scale (maximum liquid filling volume) FATBOXXeasy and FATBOXXmax





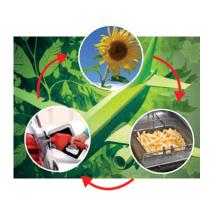
Ergonomic design Easy maneuvering thanks to optimized centre of gravity and symmetrical handle



Translucent body (optional)

to facilitate checking the fill level

## Technical data



|             | Volumes in litres<br>(nominal) | Height<br>(mm) | Width<br>(mm) | Depth<br>(mm) | Wheels Ø<br>(mm) | Weight approx.<br>(kg) |
|-------------|--------------------------------|----------------|---------------|---------------|------------------|------------------------|
| FATBOXXeasy | 60                             | 753            | 400           | 400           | 100              | 5                      |
| FATBOXX     | 120                            | 960            | 498           | 554           | 200              | 11                     |
| FATBOXXhot  | 120                            | 960            | 498           | 554           | 200              | 11                     |
| FATBOXXmax* | 200                            | 1045           | 580           | 674           | 200              | 14                     |

<sup>\*</sup> BigFoot-Wheels are included as standard with FATBOXXmax.

## FATBOXX FATBOXX max



#### Stackable

2 mounted containers on top of one another (lid closed). Quick release wheels for nesting bins for transport



#### Maneuverability

Hardened rubber wheels or wider BigFoot-Wheels



#### Spherical base

Hygienic residual free emptying (no thermal treatment required)



#### Design

Robust, safe and heatresistant with easy opening and closing lid locking clasps



Complete emptying: thanks to the spherical base (FATBOXXeasy) and our patented spherical base (FATBOXX, FATBOXXmax and FATBOXXhot), emptying does not require any additional mechanical or thermal treatment.

# Ideal for the Catering & Hospitality Sector, Resource Collection Companies and for Protecting the Environment

Our FATBOXX® containers make a big impression with their durability, easy manoeuvrability, space saving properties and intelligent and safe handling.

#### FATBOXX egsv



#### **FATBOXX**



#### FATBOXX max



60 | 120 | 200 |

### Perfect for collecting the following wastes



Used cooking oils, fats and grease



Food wastes



Slaughterhouse waste and animal by-products



Bakery leftovers & other by-product materials from the food industry

#### **Heat-resistant**

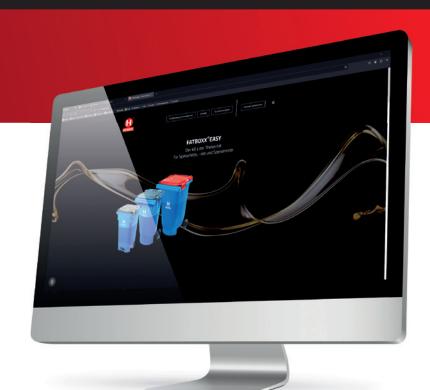
Our FATBOXX containers can be filled with hot oil up to 110° C (230° F) without causing the body to deform in any way. **FATBOXX** hot can even be filled with oil up to 140°C (284°F).

#### **Your FATBOXX**

We offer individual designs with standard or bespoke colour options and printing available on the body and lid.









#### P. HENKEL GmbH

Siegener Straße 69 D-57223 Kreuztal

Tel.: +49 (0)27 32/55 90 30 Fax: +49 (0)27 32/55 90 32 3

info@p-henkel.de

#### www.p-henkel.de

For more information, please visit our website. Just scan the QR code.

