

## Oil Holding Tanks

Safely store cooking oil during fryer system cleaning and service.

### Custom designs

Specially designed for the oil capacity and needs of your fryer system, tanks are available in free-standing painted steel or stainless steel construction. Specify cylindrical or rectangular construction. Tanks can also be built into a fryer support module.

### Anti-aeration

Oil enters from the tank bottom to minimize aeration and oxidation which can shorten oil life.

### Heated tank

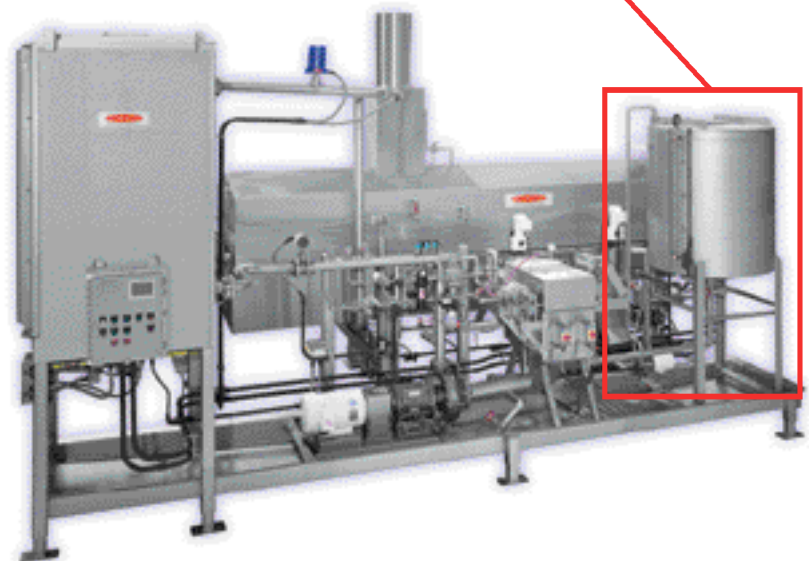
Thermostatically controlled electric heating elements prevent oil solidification so oil can be quickly returned to service.

### Optional accessories

- Oil transfer pumps and piping can be supplied separately or integrated onto the tank support frame
- Easy-to-read oil level indicator
- Top or side hatches provide access for cleaning. Clean-in-place spray systems are also available
- Insulated, water-heated, or non-heated tanks
- Sealed tanks for nitrogen blanketed systems



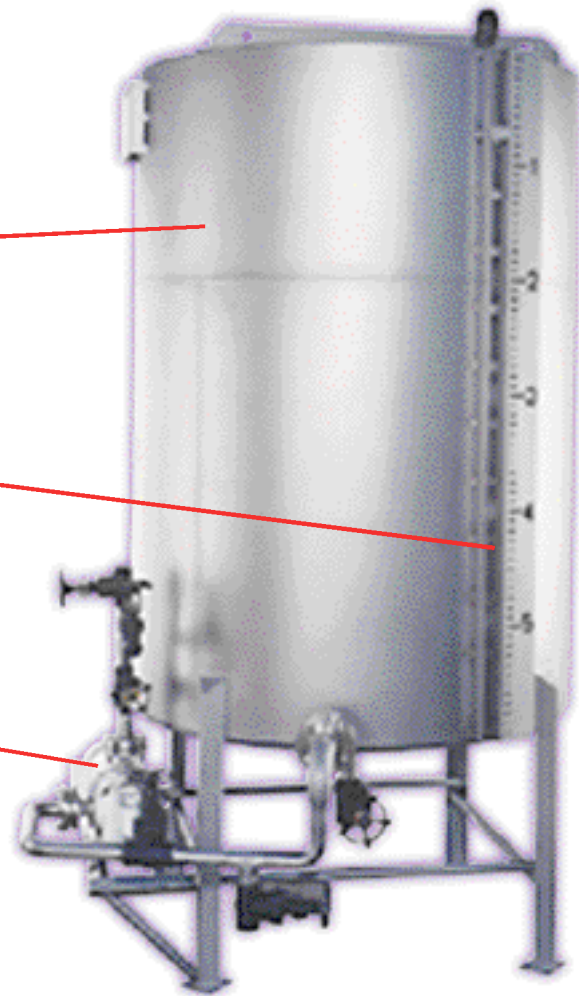
*Designed for your fryer system, tanks are available as free-standing units or part of a fryer support module for oil handling and filtration.*



# Oil Holding Tanks | Model OHT

Choose special features to customize an oil holding tank for your fryer system.

- Cylindrical or rectangular construction
- Stainless steel or epoxy painted carbon steel
- Oil level indicator
- Clean-in-place spray system
- Sealed nitrogen blanketed tanks
- Oil transfer pump and piping system



*Constant improvement and engineering innovations mean these specifications may change without notice.*

**HEAT AND CONTROL**

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