

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

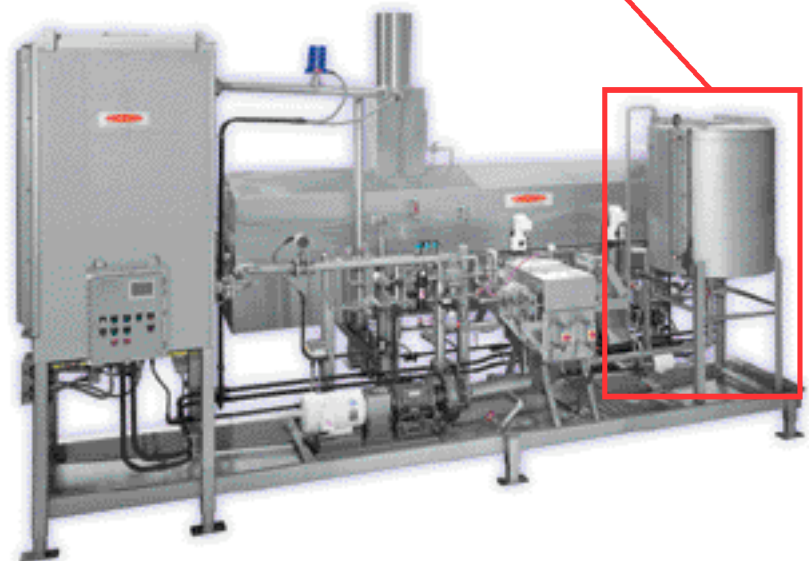
Thermostatically controlled electric heating elements prevent oil solidification so oil can be quickly returned to service.

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.

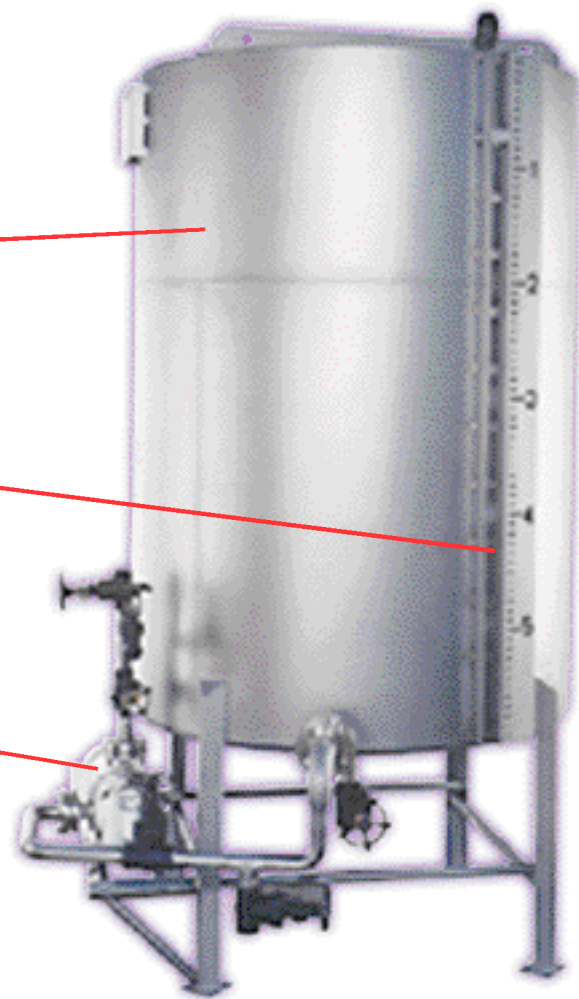


Oil Holding Tanks | Model OHT

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

®

