

Bulk Oil System

Indoor Tanks – Standard Size (1,400 lbs capacity)



- Dimensions
 - Tank Height = 81"
 - Tank Diameter = 28"
- Vessel Material = Food-Grade Polyethylene
- Net Storage Capacity
 - Fresh oil tank = 1,430 lbs.
 - Waste oil tank = 1,303 lbs. (Does not include 75 lbs. of residual oil when tank is emptied)
- Weight
 - Fresh oil tank: Empty = 82 lbs, Full = 1,512 lbs.
 - Waste oil tank: Empty = 142 lbs, Full = 1,520 lbs.
- Tanks must be located inside restaurant in an area that is adequately heated (always 60°F or warmer).
- Features:
 - Tank provided with mounting inserts to secure to floor.
 - Overfill switch provided on both tanks.
 - Waste oil tank is heated.
 - Fresh oil tank provided with accurate level gauge that reads in "pounds of oil" inside restaurant.
 - Space above oil tanks for locating supporting equipment.
 - Certified by NSF to ANSI/NSF Standard 4

Rev. 8/22/14



FOOD QUALITY



EFFICIENCY

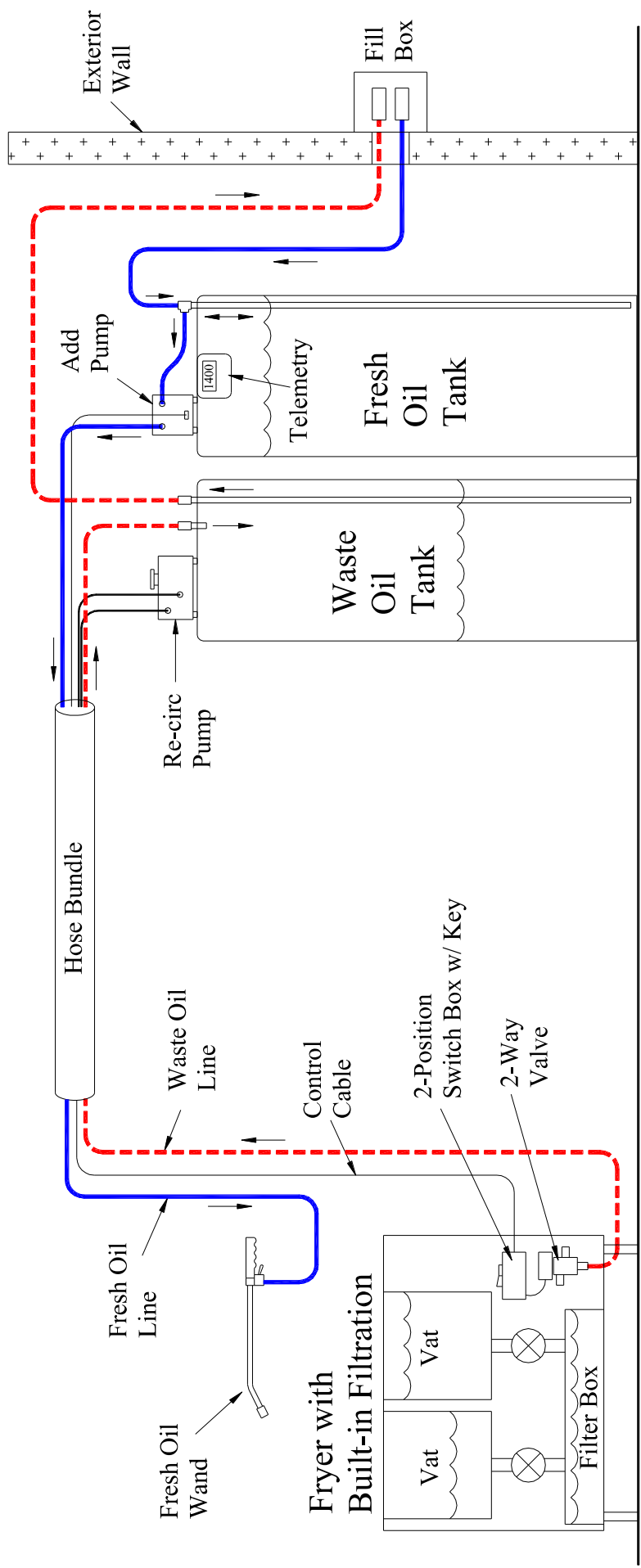


SAFETY



SUSTAINABILITY

Bulk Oil System



Bulk Oil System



Typical bulk oil install



FOOD QUALITY



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SUSTAINABILITY



Electrical Requirements for RT Indoor Tanks

(Restaurant Technologies to visibly post at tank location)

Listed below are the power requirements for the Restaurant Technologies indoor tanks. These requirements are for the supporting equipment located on top of the Restaurant Technologies tanks.



Designated Quad Outlet

Equipment to be installed:

- One (1) quad outlet, or two (2) duplex receptacles.

Required Voltage/Amperage:

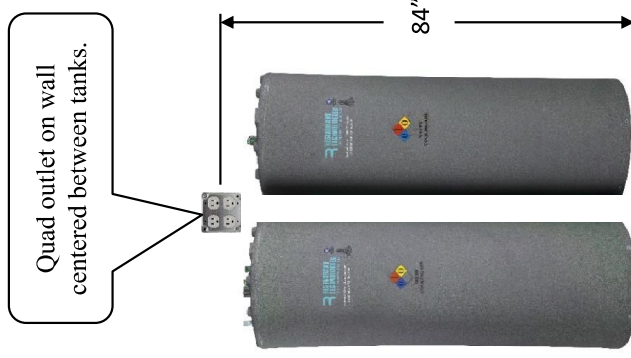
- 120Vac, 20amp, single phase.
- The Restaurant Technologies equipment that will plug into these receptacles are UL listed appliances and will pull less than 20amps total when all are running at the same time (rare occasion).

Location of Receptacle:

- On wall centered between Restaurant Technologies tanks, 7 feet above floor.

Wiring:

- Can put both receptacles in one enclosure (quad) or separate enclosures. If separate enclosures, receptacles must be located within 3 feet of each other.
- Wire to building switchboard or panelboard.
- Wire both duplex receptacles to a single dedicated 20amp breaker.
- Label breaker "RTI"
- All wiring must conform to the NEC.
- Permits should be pulled when required by the authority having jurisdiction.



SAFER. SMARTER KITCHENS

Restaurant Technologies tanks will be installed in this designated area. Do not block or change location without discussing with your Restaurant Technologies contact.



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Electrical Requirements for Typical Kroger Install

- Two (2) Duplex receptacles located above Bulk Oil tanks on a dedicated 20 amp breaker
- One (1) Duplex receptacle located above FOG tank on a dedicated 20 amp breaker.
- One (1) open receptacle located near Combi ovens, to support Rotisserie Pump. This equipment will have a maximum 7 Amp draw.
- If Needed - One (1) open receptacle located near fryers to support Roll-up Filter Pump, if fryer requires roll-up filtration. This equipment will have a maximum 7 Amp draw.