

Rotisserie System – FOG Tank

(FOG = Fats, Oils and Greases)



1,400 lbs. capacity

- Dimensions
 - Tank Height = 81"
 - Tank Diameter = 28" + heating blanket = 32"
- Vessel Material = Food-Grade Polyethylene. Max temp rating = 235°F
- Net Storage Capacity, at overflow switch trip point = 1,400 lbs. (183 gallons)
- Weight: Empty = 142 lbs, Full = 1,542 lbs.
- Tank must be located indoors in an area that is adequately heated (always 60°F or warmer).
- Features
 - Tank provided with mounting inserts to secure to floor.
 - Overflow switch provided.
 - Tank is heated both internally and externally.
 - Space above oil tank for locating supporting equipment.
 - Certified by NSF to ANSI/NSF Standard 4
 - Certified by ETL to UL 2152, *Special Purpose Nonmetallic Containers and Tanks for Specific Combustible and Noncombustible Liquids.*
- Meets the requirements of 2018 NFPA 30 Section 19.7 and 2018 IFC Section 608.

Rev. 6/19/17



FOOD QUALITY



EFFICIENCY

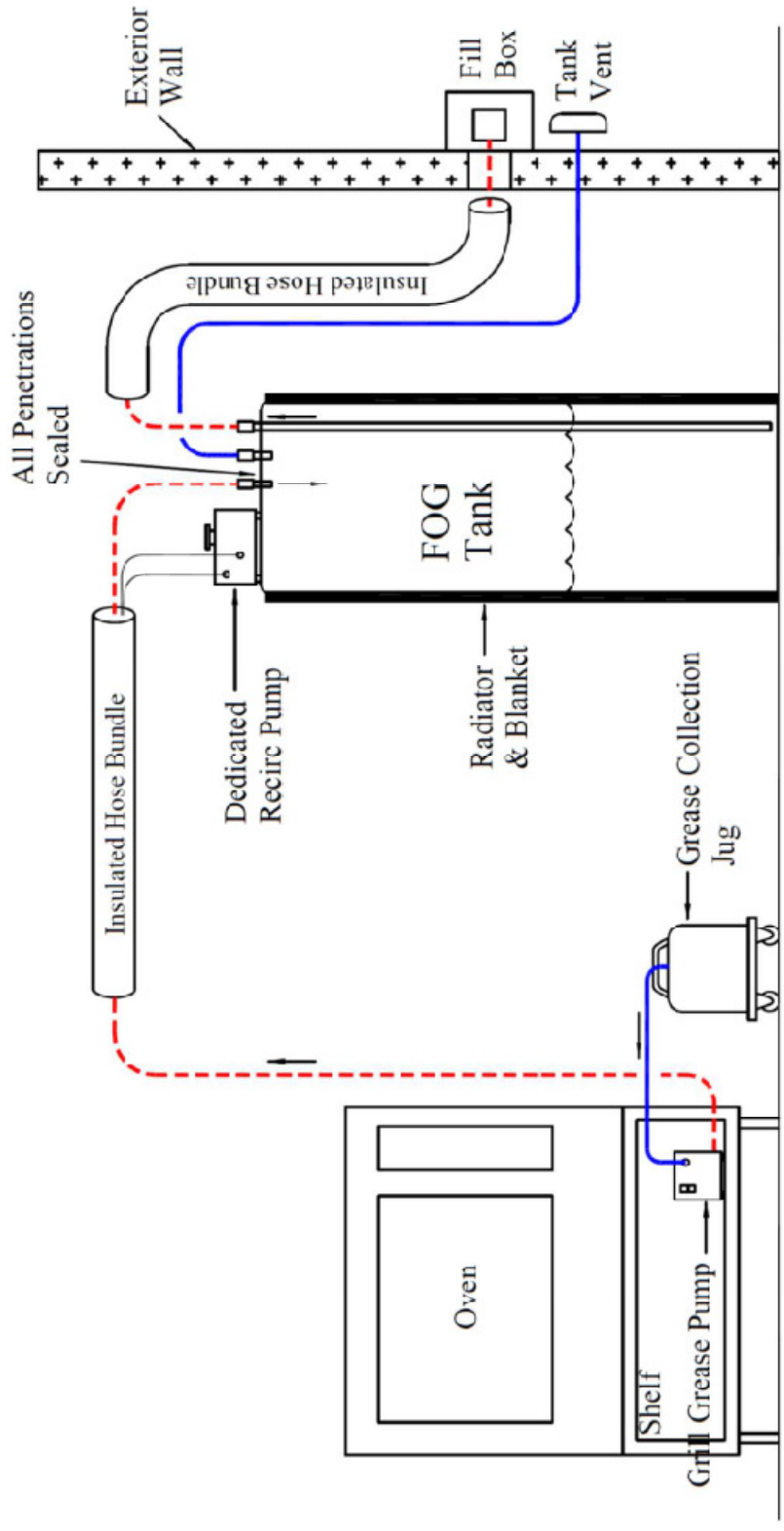


SAFETY



SUSTAINABILITY

Rotisserie Solution



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.