



PROVEN & TRUSTED SINCE 1952

Portable Waste Oil Caddy

GOC



The GILES Portable Waste Oil Caddy (GOC) provides a convenient, effective solution for safely removing and disposing of used cooking oil. Engineered for durability and efficiency, the GOC is an essential waste oil management tool for any kitchen.

- Holds up to 80 lbs of filtered used cooking oil.
- Oil temperature range 100° F to 250° F during operation.
- Manual bi-directional pump easily draws in waste oil and discharges it without the need of a power cord or electrical outlet.
- A hinged tank lid provides direct access to the tank for simple cleaning and securely latches closed for safe transport of used cooking oil.
- Built-in Sight Glass to manage tank oil level and prevent over filling.
- Large 8" wheels and dual grip handles for effortless maneuverability.
- Fully welded tank constructed from durable stainless steel.

Design Features

Manual Pump

Bi-directional manual hand pump for waste oil intake and discharge. To ensure pump performance, oil must be filtered, clean, and warm*

(Oil temperature range 100° F to 250° F during operation)

Sight Glass

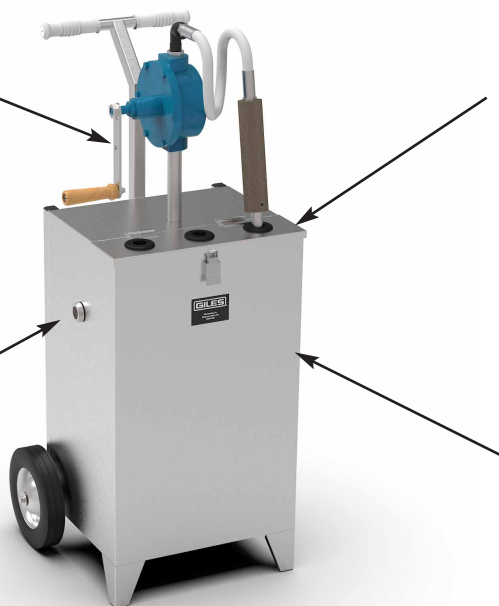
Prevent over-filling and spillage using the sight glass to manage when the tank oil level is approaching full.

Hinged Lid with Latch

Safe transport of used cooking oil is ensured when the hinged tank lid is securely latch closed, and hinges make accessing the tank easier for simple cleaning.

Oil Capacity

Holds up to 80 lbs of filtered wasted oil.
(Approximately two mid-size fryers)



GILES Food Service Equipment

ISO 9001-2015 Certified

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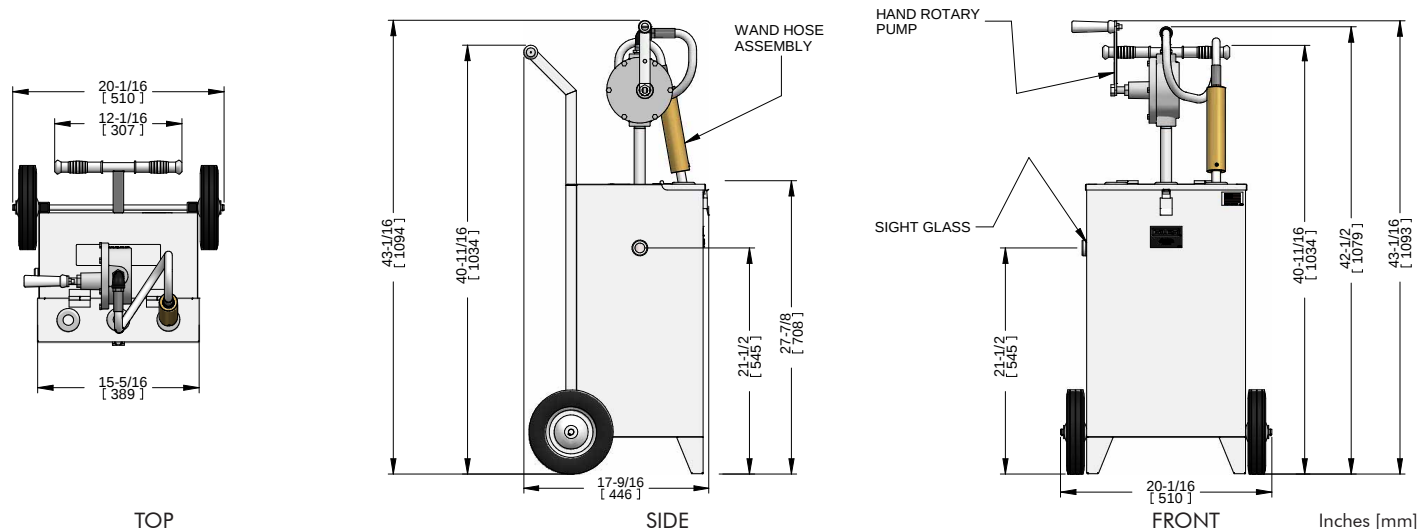
65776
REV-D
ECO3721
09/09/2026
PRINTED IN USA



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Specifications

Note: Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

Dimensions:			
Width	Depth	Height	Floor Space
20-1/16" [510 mm]	17-9/16" [446 mm]	43-1/16" [1094 mm]	2-7/16 sq. ft [0.2 sq. m]

Operating Temperature:	
Minimum Temp	100° F
Maximum Temp	250° F
Designed to operate ONLY with filtered clean oil	

Shipping Specifications:			
Model	Crated Weight	Crated Dimensions	Cube
GOC	67 lbs [137 kg]	21"[W] x 18"[D] x 46"[H] (534 mm x 457 mm x 1169 mm)	10 cu ft (.3 cu m)

Oil Capacity:
Holds up to 80 lbs [36 kgs] of waste cooking oil

How to Specify

Step 1: Specify Build Base Part Number with Options

XXXXX

Base Part No.	Model
79187	GOC

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