

Responsive. Reliable.

Project Name/No:	Item No:
Quantity: SIS#:	AIA/CSI#:

Portable Waste Oil Caddy GOC



The versatile *GOC Waste Oil Caddy* provides foodservice operators a means to safely remove used cooking oil from fryers and move it to a designated disposal site.

- Manually operated pump ... not bound by power cords and electrical outlets.
- Pump operates in either direction ... turn one direction to discharge from tank ... turn crank in opposite direction for suction.
- Durable stainless steel construction.
- Large 8" wheels makes manuvering and handling easy when full.
- Capacity to hold approximately 80 lbs of waste oil.
 Portable, flexible and efficient; saving time and money. The perfect way to handle your waste cooking oil.

Design Features:



Capacity:

Enough volume to hold waste oil from two (2) medium size fryers (approx. 80 lbs).

Hinged Lid w/Latch:

Holes in lid are rimmed with rubber grommets, providing a receptacle for the Wand of the



Discharge Hose from the fryer when pumping waste oil into tank.

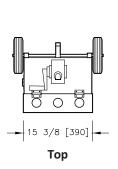
Also, for storing the Oil Caddy Hose Wand, allowing oil residue to drain into tank rather than being dripped onto the floor.

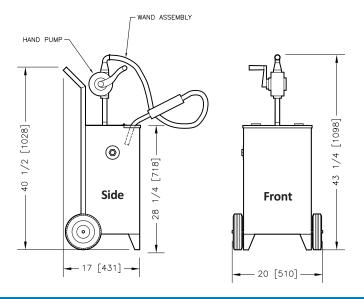
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Inches [mm]

Specifications

Construction: Tank - 16 Ga & 18 Ga stainless steel ... Handle - 16 Ga, 1" Sq, stainless steel tube

Dimensions:				
Width	Depth	Height	Floor Space	
20" [508 mm]	17" [432 mm]	43-1/4" [1099 mm]	2.4 sq.ft [0.2 sq.m]	

Operating Temperature:

Max. Temp = $350^{\circ}F [177^{\circ}C]$

Min. Temp = 100°F [38°C] to 200°F [93°C] (Designed to handle ONLY warm filtered oil)

Capacity:

Holds up to 80 lbs [36 kg] of waste cooking oil.

Shipping Specifications:					
Width	Depth	Height	Cube	Crated Weight	
21" [534 mm]	18" [457 mm]	46" [1169 mm]	10 cu ft [0.3 cu m]	67 lbs [137 kg]	

How To Specify

1. Ordering Options Specify part number from the following:

/	Model	Item Number
	GOC	79187

2. Shipping Specify preferred shipping method

Typically ships via Parcel Service.

GILES Food Service Equipment

2750 Gunter Park Drive West • Montgomery, AL 36109 USA Phone: 334.272.1457 • Toll Free: 800.554.4537 • Fax 334.239.4117

Website: www.gfse.com • Email: services@gfse.com

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