

(855) 327-7761  
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Available 24/7/365



**DAR PRO**  
SOLUTIONS

# B.O.S.S. SPACE SAVER

**Dual functioning and seamlessly slides into your kitchen footprint** by replacing a 4' shelf rank while retaining 70 percent of storage. Its single-touch transfer makes for easy operation.



## System Features:

- 1350 lbs. / 180 gal. used cooking oil storage capacity
- 4 additional shelves for additional storage w/ 160 lbs. storage capacity per shelf
- Poly design allows visual of oil level
- For use with liquid shortening only
- Proprietary "Anti-theft Fitting" allowing only a DAR PRO truck hose to remove used cooking oil
- Operation/Installation Manual and Storyboard

## System Requirements:

- Height: 95" / Width: 48" / Depth: 29"
- Pre-install survey and service agreement
- 110-volt / 20 amp dedicated circuit within 6' of tank

## System is:

- NSF / ANSI4 Sanitation Certified
- Nonmetallic primary aboveground tank meets ANSI/NFPA 30, "Flammable and Combustible Liquids Code."



## Direct Pump System

This system enables the filter pump on your fryer to connect directly to the B.O.S.S. tank and transfer the spent oil with one touch of a button. It's a safer and more efficient process.

If a direct pump option isn't right for you at this time, we offer **three additional ways** to safely transfer oil.

