



CLEANSTAR® 2500 MODEL

The largest Cleanstar model, built for outdoor placement and is equipped with an insulated heater and a full tank alarm. Ideal for higher-volume oil producers.



System Features:

- 2475 lbs. / 330 gal. used cooking oil storage capacity
- For use with liquid or solid shortening
- Aluminum outer shell, available in brown or almond
- Equipped with a dual-level sensor, "full tank" shut off, energy-saving heater system, and many other features
- Proprietary "Anti-theft Fitting" allowing only a DAR PRO truck hose to remove used cooking oil
- Operation/Installation Manual and Storyboard

System Requirements:

- Height: 91" / Width: 42" / Depth: 42"
- 110-volt / 20 amp dedicated circuit within 6' of tank
- Pre-install survey and service agreement

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 Cleanstar 2500 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.

