Available 24/7/365





CLEANSTAR® GRN 1500

Small stature, substantial storage. This small but mighty used cooking oil storage tank is a perfect fit for kitchens with tight spaces or ceiling height restrictions.



System Features:

- Carbon steel structure
- 1425 lbs. / 190 gal. oil storage capacity
- Height: 64" / Width: 30" / Depth: 30"
- For use with liquid or solid shortening
- Equipped with "full tank" shut off and heater
- Anti-theft fitting that allows only a DAR PRO truck to access oil
- Operations manual, step-by-step visual aide and employee training

System Requirements:

- 110-volt / 20 amp dedicated circuit within 6' of tank
- Pre-install survey and service agreement
- Oil transfer method (see optimal solution below)

System is:

- NSF/ANSI4 sanitation certified
- UL142 certified for NFPA 30 compliance
- UL 197 certified for "Commercial Cooking Appliance" safety

Direct Pump Oil Transfer ensures zero-contact with grease from start to finish. This solution features an installment process that connects the GRN tank directly to your fryer, which enables you to transfer oil at a single touch of a button. It's a safe, efficient and clean process.

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



