

(855) 327-7761  
www.darpro-solutions.com  
Available 24/7/365



**DAR PRO**  
SOLUTIONS

# FAT4FUEL

**Our most economical tank.** Its specially designed quick connectors enable safe and easy transfer from fryer to tank. Short on space or a lower waste oil producer? This is an ideal fit.



## System Features:

- 1350 lbs. / 180 gal. used cooking oil storage capacity
- Stainless steel tank
- For use with liquid or solid shortening
- Equipped with "full tank" shut off and heater
- 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: 24" / Depth: 24"
- 110-volt / 20 amp dedicated circuit within 6' of tank
- Pre-install survey and service agreement

## System is:

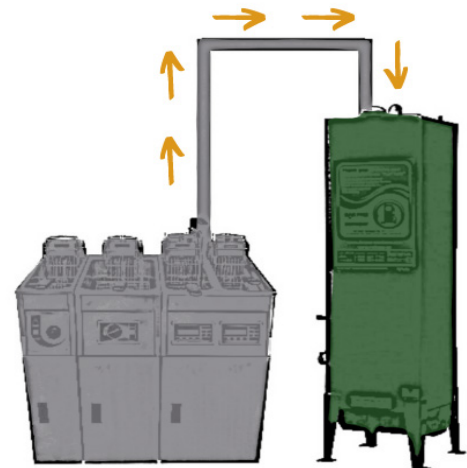
- NSF/ANSI4 sanitation certified
- UL142 certified for NFPA 30 compliance
- UL 197 certified for "Commercial Cooking Appliance" safety



## Direct Pump System

This system enables the filter pump on your fryer to connect directly to the Fat4Fuel 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.



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