



# INSIDE USED COOKING OIL CONTAINMENT TANK

## Model U-1200-IS

### Key benefits

- Greater employee safety and security
- Minimal handling of hot waste oil
- Increased recycling value of waste oil commodity
- Eliminates odor and mess
- Eliminate grease container in outside corral area

### Tank features and construction

- Heavy gauge powder-coated steel exterior
- Free standing, 32" diameter x 72" height
- 1200 lb waste oil capacity
- Safety overflow protection
- One year warranty on all parts and components
- Designed to support caddy, wand and direct plumb systems

### Installation and operating specifications

Model	U-1200-IS
Power requirements	120VAC 20A
Installation space requirements	34" (L) x 34" (W) x 82" (H)
Used oil capacity	1200 lb
Shipping weight	450 lb
Documentation	Operator safety manual
Safety equipment	Face shield, apron and gloves
Warranty	1 year parts

*\*Equipment may vary from pictured*



DeForest, WI  
1.800.765.6453  
608.846.5466

South St. Paul, MN  
1.800.322.2289  
651.451.6858

www.sanimax.com · info@sanimax.com



# INSIDE USED COOKING OIL CONTAINMENT TANK

## Model U-2400-IS

### Key benefits

Greater employee safety and security
Minimal handling of hot waste oil
Increased recycling value of waste oil commodity
Eliminates odor and mess
Eliminate grease container in outside corral area

### Tank features and construction

Heavy gauge powder-coated steel exterior
Free standing, 40" diameter x 84" height
2400 lb waste oil capacity
Safety overflow protection
One year warranty on all parts and components
Designed to support caddy, wand and direct plumb systems

### Installation and operating specifications

Model	U-2400-IS
Power requirements	120VAC 20A
Installation space requirements	42" (L) x 42" (W) x 94" (H)
Used oil capacity	2400 lb
Shipping weight	750 lb
Documentation	Operator safety manual
Safety equipment	Face shield, apron and gloves
Warranty	1 year parts

*\*Equipment may vary from pictured*



DeForest, WI  
1.800.765.6453  
608.846.5466

South St. Paul, MN  
1.800.322.2289  
651.451.6858

[www.sanimax.com](http://www.sanimax.com) · [info@sanimax.com](mailto:info@sanimax.com)



# OUTSIDE USED COOKING OIL CONTAINMENT TANK

## Model U-2400-0S

### Key benefits

Greater employee safety and security
Minimal handling of hot waste oil
Increased recycling value of waste oil commodity
Eliminates odor and mess
Eliminate grease container in outside corral area
Solves available space and tank placement issues

### Tank features and construction

Heavy gauge stainless steel exterior, non-corrosive
Polyurethane insulated
Rust and weather resistant
Designed to easily attach to exterior wall of building
Aesthetically appealing
Free standing, 44" diameter x 84" height
2400 lb waste oil capacity
Safety overflow protection
One year warranty on all parts and components
Designed to support wand and direct plumb systems

### Installation and operating specifications

Model	U-2400-0S
Power requirements	120VAC 20A
Installation space requirements	48" (L) x 48" (W) x 94" (H)
Used oil capacity	2400 lb
Shipping weight	1100 lb
Documentation	Operator safety manual
Safety equipment	Face shield, apron and gloves
Warranty	1 year parts

*\*Equipment may vary from pictured*



DeForest, WI  
1.800.765.6453  
608.846.5466

South St. Paul, MN  
1.800.322.2289  
651.451.6858

www.sanimax.com · info@sanimax.com

# GREASE MANAGEMENT SYSTEM

Sanimax's grease management system has been designed to provide a safer way to transfer used cooking oil. Reducing messy spills, slips, and burns, the automated system increases employee and customer safety, resulting in a more secure and sanitary environment.

Depending on your restaurant's needs and functionality, Sanimax offers three different systems to transfer used cooking oil from the fryer to the used oil containment tank.

## Direct plumb system

- Piping connected directly to fryer filtration mechanism
- Requires no oil transfer accessory
- Automated control technology
- Safest and cleanest method of transferring used cooking oil
- Requires fryer to have an oil filtration system



## Wand system

The wand accessory and hose are used to vacuum the used cooking oil from the fryer to the containment tank.

- Wand contains a screened tip to filter solids from oil
- Lightweight, stainless steel construction with heat resistant handle
- High temperature hose with teflon sleeve for easy cleaning
- 8' or 12' hose and custom lengths available



## Caddy system

The caddy accessory is used to collect the used cooking oil drained from the fryer, which is then manually shuttled to the containment tank. A vacuum system extracts the oil into the containment tank.

- Heavy gauge powder coated steel exterior
- Smooth rolling non-mark castors
- Fine screened filter basket
- Removable handle for easy storage
- Lock in place safety cover
- Easy quick-disconnect fittings
- 90 lb capacity
- Dimensions: 32" (L) x 16" (W) x 7.5" (H)



*\*Equipment may vary from pictured*



DeForest, WI  
1.800.765.6453  
608.846.5466

South St. Paul, MN  
1.800.322.2289  
651.451.6858

[www.sanimax.com](http://www.sanimax.com) · [info@sanimax.com](mailto:info@sanimax.com)