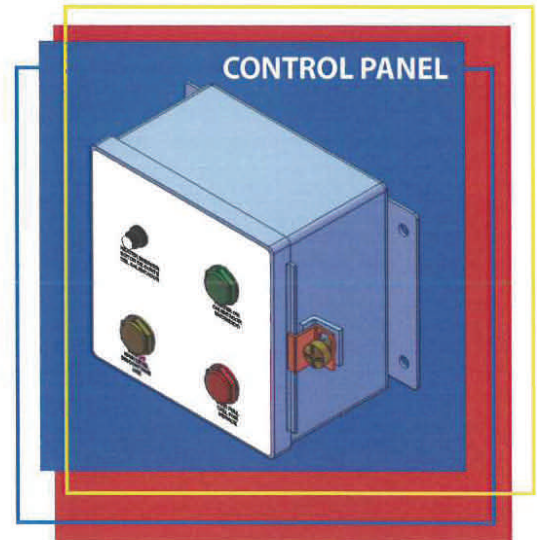


The B.O.S.S system is a simplified process that provides a cleaner, hands-free approach for removing waste oils directly from the fryer to the storage bin.

- Control box is located next to the fryer
- 3 Light warning system:
Green - ready to fill
Yellow - grease level high
Red - full, call for pick-up
- 2 gauge floats
- Pumps waste shortening directly from fryers to collection containers
- Exterior collection container is protected by a metal enclosure to enhance building layout
- Separate hinged access doors: one for grease removal and one for CO₂ access and storage
- Stainless steel bottoms on storage containers
- Documented training procedures



SYSTEM FEATURES

- Improves building security
- No mess from spills
- Reduces employee exposure to burns
- Eliminates theft of waste cooking oil
- More efficient service pick-ups
- Flexibility in shortening change-out periods

SYSTEM REQUIREMENTS

- 84" exterior wall space
- 36" ground space
- Efficient filter pump
- 110 volt electrical supply
- Service agreement

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