

# Cooking Oil Site Plan

Customer: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Contact: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Service Provider: \_\_\_\_\_ Tech: \_\_\_\_\_ Phone: \_\_\_\_\_

## FLOOR PLAN OF BUILDING

Show tank location (preferably on exterior wall) as (A)/ Fryer location as (B)/ Number of Vats = Ceiling Height (C) = Distance between A+B=

### TANK LOCATION

1st Floor  2nd Floor  Basement  Inside  Outside

### EXTERIOR WALL TYPE

Wood  Masonry  Other

### AVAILABLE INDOOR SPACE FOR CONTAINMENT TANK

\_\_\_\_\_ " X \_\_\_\_\_ "

### ELECTRICAL REQUIREMENTS

Power receptacle near equipment location?  YES  NO

### TYPE OF COOKING OIL USED AND VOLUME

Liquid Solid Quantity: \_\_\_\_\_

Heat Trace  YES  NO

Electrical for Heat Trace 110V 15A  YES  NO

### SYSTEM TYPE:

Direct Plumbed  Caddy  Pump Station

Fryer Model # \_\_\_\_\_

Fryer Serial # \_\_\_\_\_

### CEILING TYPE

Drop  Drywall  Open  Other

### OUTSIDE SYSTEM REQUIREMENTS

48" X 48" Solid Pad:  YES  NO  ADD

FRONT

