



**The cooking oil experts, from delivery to disposal.**

## **Custom Equipment Options and Solutions for Used Cooking Oil Recycling**

**For Malls, Food Courts, Universities and Commercial Buildings**



# The Mahoney Difference



Since 1953, Mahoney Environmental has helped restaurants improve their operation and bottom line. The Mahoney process improves the safety, sanitation and total cost of frying. Our recycling programs are good for your customers, your employees, your kitchen, your bottom line - and the environment.

Five areas of expertise set us apart in the industry:

- History of recycling
- Full service processing facilities for turnkey recycling
- Commitment to foodservice operators
- Focus on cooking oil
- Equipment innovation

Simply put, we recycle used cooking oil into useful products in an environmentally friendly way.

## Creating value for our customers

Because we manage every step in the recycling process, from collection to transportation to processing, we can capture more value from used oils and provide the full value to you. Rest assured, as a pioneer in accounting transparency, we will always provide you with the full value for your used oil.

Our fresh oil delivery and closed loop system can reduce your total cost of frying. Additionally, our expertise in your critical “back-of-the-house” services can improve your kitchen sanitation, safety and operational efficiency.



Innovative



Reliable



National



Sustainable



Accurate



Secure

# The Ultimate Combination of Safety, Ease & Convenience



Direct Connect from Mahoney Environmental brings you:



- Full accountability and transparency regarding the quantity and value of the used fryer oil collected.
- Reliable scheduled service.
- Service and pick up conducted at times convenient for you—to minimize or eliminate the interruption of your business activity.



- Mahoney equipment that increases employee safety and facility sanitation.
- Durable, leak-proof bulk containers located outside your business.



- Containers that are health department approved for easy access, with safety features that keep your employees from the dangers of transporting hot oil.
- Mahoney technicians scrape, wash, disinfect, and deodorize your container and surrounding area on each visit.



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## The Direct Connection



### Discarding Oil—Easy as Turning a Knob

The fryer adapter kit diverts the oil from returning into the fryer vat and redirects the waste oil to the recycler tank via the oil diverter valve/filter pump combo switch.



Piping connects the fryer to the tank for easy evacuation. Safely discard waste oil—reducing hazards and liabilities associated with dumping oil manually.

**Easy**      **Safe**      **Clean**



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# The Direct Connection



River City Casino—St. Louis, Missouri



From this...

# To this!



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# Pump & Motor Tank with Shuttle Applications



Metra Building—Chicago, Illinois



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# Custom Applications — Equipment, Function, & Design for Difficult Sites



## West Monroe Fund, Pepsico Building — Chicago, Illinois



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# Shortening Transport Shuttle



## Solutions for Single or Multiple Fryer Locations

The Standard Recycler System allows single or multiple locations to transport their waste oil from the fryer to a centrally located recycler holding tank. The waste oil is drained into the Shortening Transport Shuttle from the fryer. The shuttle is then wheeled to the storage tank, and a connection is made. The waste oil is then transferred automatically to the holding tank. Each tank features a light and alarm to indicate when the tank is full. For removal of the waste oil from the holding tank, service trucks connect directly to the holding tank.

**Easy** 📍 **Safe** 📍 **Clean**

### Key Benefits:

#### Safety

- Reduced burns associated with handling hot waste fryer oil
- Reduced employee slips and falls from greasy floors
- Reduced customer accidents associated with waste oil spills

#### Savings

- Proven labor savings
- Increased recycling value of waste fryer oil commodity
- Reduced worker's compensation claims from accidents
- Fewer power washings needed for garbage area

#### Sanitary

- Eliminate odor and mess associated with waste fryer oil tanks



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# Model WM28 – 28 Gallon Capacity



## 14" Heated Transport Shuttle

The Indoor Standard Recycler System uses our Transport Shuttle to transfer the waste oil from the fryer to the Recycler Holding Tank. The waste oil is drained into the transport shuttle. The Transport Shuttle is then wheeled to the Indoor Recycler System and a connection is made. The waste oil is then transferred automatically to the holding tank.

### How it Works:

1. Open the shuttle lid. Line up the shuttle opening below the fryer exit valve.
2. Open the fryer valve and let the oil flow over both inset screens. Close the valve when the shuttle is full.
3. Close the shuttle lid. Connect host to tank or pump station & activate pump to empty the oil.

### Safety

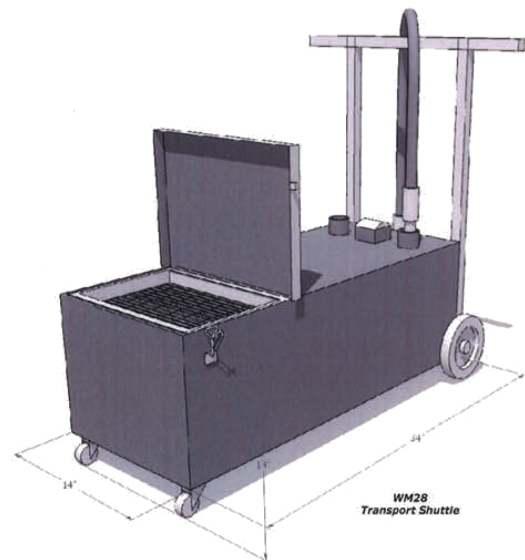
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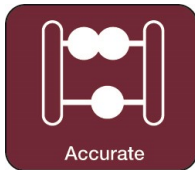
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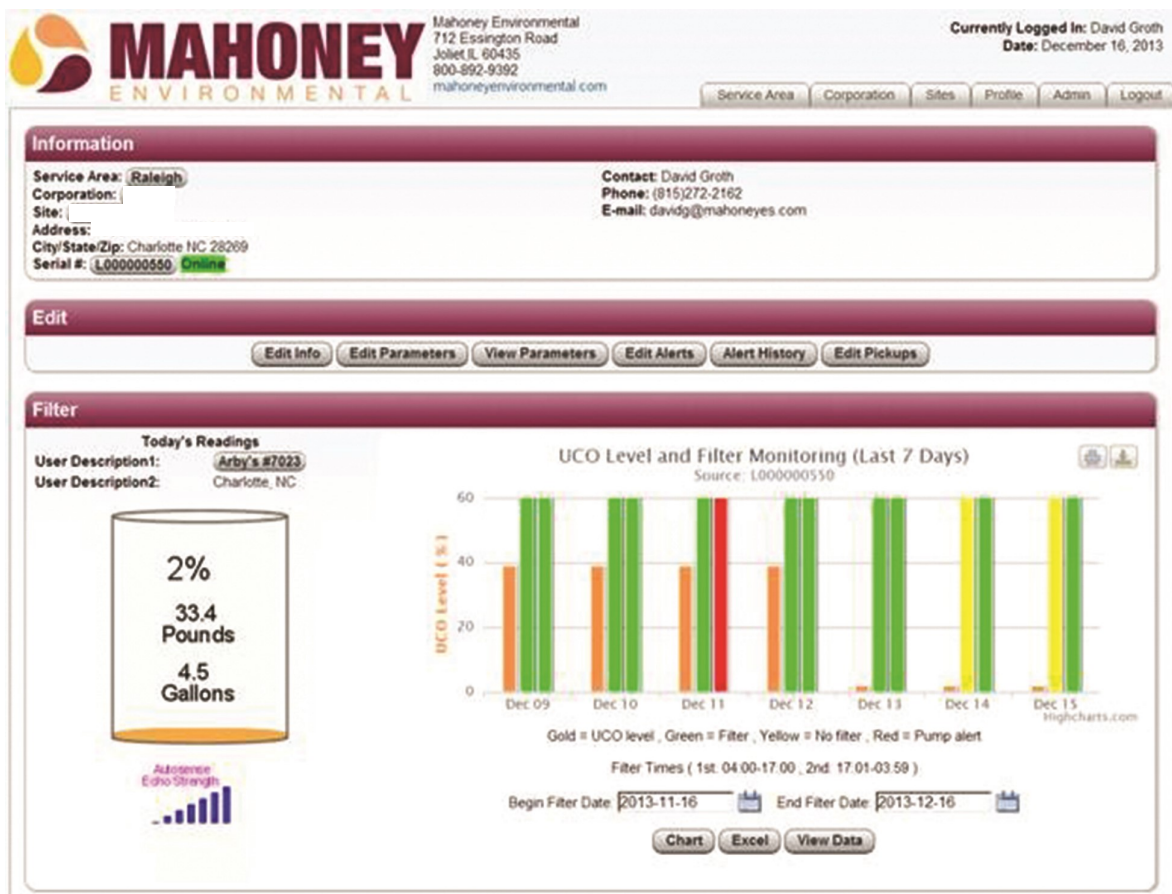
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## Level monitoring—What's in Your Tank?

The Mahoney Environmental UCO Level Tracker is a tool that allows remote monitoring of cooking oil levels inside of the UCO storage container. The UCO Level Tracker accurately records used cooking oils levels and provides unparalleled collection accountability. This accessory requires internet connectivity and is installed by Mahoney Environmental.

- Increase the amount of recovered used cooking oil
- Secure used cooking oil against theft
- Monitor used cooking oil levels with 100% accuracy



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