



FRESH OIL DISPENSING SYSTEM

EZ Oil™ Model RACK3-NA



Filling a fryer should be easier. That's why we made EZ Oil™

For most directly plumbed, tank-based oil-dispensing options, foodservice operators have had to lock themselves into no-ownership contracts with oil suppliers interested only in controlling the valuable waste oil. And operators who purchase boxed oil are left with a manual process that is messy and labor intensive.

The EZ Oil™ Fresh Oil Dispensing System allows buyers of boxed fresh oil to stack fresh oil boxes on a space-saving storage rack, which is plumbed to the fryers. They can then fill their fryers with just a touch of a button. But more important, they control the resale value of their liquid assets. No contracts. Pure ownership. Real ROI on an equipment purchase — one that becomes a profit center in as little as 12 to 16 months.

FRONTLINE
international
smart oil management™



OWN YOUR OIL, NOT THE RISK

Restaurant managers are responsible for providing a safe work environment, but it is the employees' task to actually heed all warnings and follow safe operating procedures in order to protect themselves from harm.

Fryers — although they are relatively easy to use — can pose a health threat to the kitchen staff if safe operating guidelines are not followed.

BOXED OIL VS. BULK OIL

What's the Difference?

	BOXED OIL	BULK OIL (TANK)
How It Works	Choose your own vendor and purchase your choice of fresh packaged oil (bag-in-box or jug-in-box).	Must buy bulk oil from oil-handling system contractor.
	Place boxes upside-down in racks, connect with a Frontline fresh oil pump station, and fill fryer using the convenient, no-mess dispensing wand.	Must rent bulk tanks. Tanker truck comes to your store to deliver oil, taking up space in your parking lot. In remote locations, there may be a long wait for delivery.
	Freestanding rack and boxed oil system can be added at any time as needed.	With Frontline competitors, entire oil management system must be installed at one time.
	Boxes are stored and used upside-down in racks, increasing oil yields and freshness.	Oil is stored in large bulk tanks. If store volume is low and oil is used slowly, oil can deteriorate.
Cost Savings	With the upside-down box system, you use every drop of oil, increasing yields 4% versus bulk.	Tanks can leave up to three inches of oil in the bottom that doesn't get pumped out and thus goes to waste.
	Kitchen staff is free to do other tasks. Potential savings of up to 30 minutes per day in labor.	Labor costs are higher if kitchen employees must top off oil in fryers continually during the day and then take time to clean up spills.
	Over time, boxed oil is cheaper.	Bulk oil actually costs more than boxed oil over time.
Buying vs. Leasing Equipment	Frontline is a manufacturer, so you can purchase and own your rack system equipment.	You must make monthly lease payments and sign a yearly contract.
	Frontline equipment pays for itself in 12 to 16 months. Equipment costs perpetually descend.	Lease payments continue as long as you use the equipment.
Freshness	Fresh oil purchased and stored in box packaging stays fresher longer.	Bulk oil spoils fast unless it is blanketed in nitrogen. Once the oil leaves the rail car in which it is transported, the nitrogen protection is gone.
	With the boxed oil system, oxygen can't get into the inner bag and compromise oil freshness.	Bulk oil tanks can let air infiltrate, which allows oil to break down.
	The smaller amount of oil in a jug gets used more quickly — before it ever gets a chance to deteriorate.	If a full tank of bulk oil is stored in inventory too long, it will begin to deteriorate.
	Fresh oil makes food taste better, and the fresh taste stays consistent across your chain's national footprint.	Oil breakdown can negatively affect the taste of your food. Bad oil/stale taste in just a few stores can damage your brand's reputation.
Ease of Distribution and Storage	Boxed oil can be easily delivered to any store location by Frontline's distributor partners.	Bulk oil is difficult, if not impossible, and expensive to deliver to remote locations.
	Boxed oil is stored upside-down on Frontline racks, ready to use and convenient to the fryers.	Large bulk tanks take up valuable floor space.

Frontline's EZ Oil™ Fresh Oil Dispensing System is a superior oil management and storage solution to bulk oil in tanks. Winner of a 2012 Kitchen Innovations™ Award from the National Restaurant Association, Frontline's EZ Oil system is an automated, convenient, safer, and more cost-effective way to dispense fresh cooking oil for refilling fryers.



FRESH OIL DISPENSING

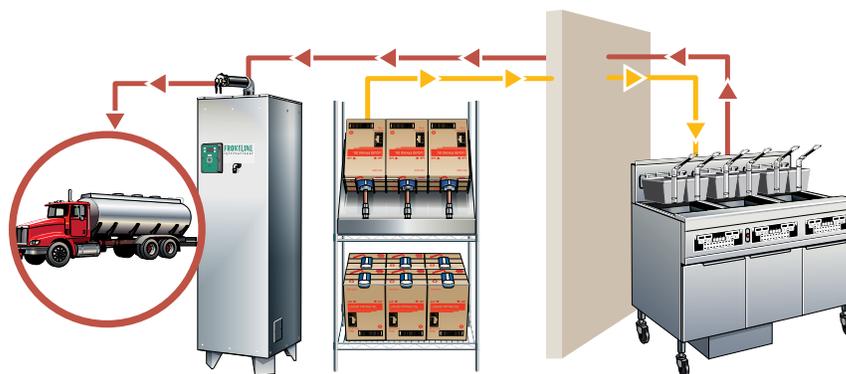
1. EZ Oil is automatic, hands-free oil dispensing. Freestanding, heavy-gauge stainless steel construction.
2. The upside-down storage system ensures that every drop of oil is drained, increasing oil yields by up to 4%.
3. Optional M3 data monitoring system. The M3 System — winner of the 2013 Kitchen Innovations™ (KI) Award from the National Restaurant Association — is a web-based software package that gives managers a dashboard for tracking oil usage, standardizing filtration, scheduling pickups, measuring diagnostics, and more.
4. Integral pump draws the fresh cooking oil from the storage rack to the fryer.
5. Easy-to-install, easy-to-use oil-management solution can be installed in as little as 45 minutes.
6. For multiple fryers or multiple kitchens, standard three box dispensing configuration can be upgraded to link multiple EZ oil racks, increasing fill capacity.
7. Frontline's EZ Oil dispensing system is designed to accommodate the boxed oil purchased from any vendor.



Installation and Operating Specifications

Model	RACK3-NA RACK SYSTEM
Power Requirements	110V 15 A - 250V 3.5 A, 50/60 Hz
Installation Space Requirements	24 in. l x 36 in. w x 55 in. h (609 mm x 914 mm x 1397 mm)
Shortening Capacity	140 lb/18.6 gal (64 kg/70.4 l)
Shipping Weight	70 lb (32 kg)
Documentation	Installation guide, Operating guide
Warranty	1 year parts and labor





**26,000 installations for over 250 clients
worldwide, including all the major chains.**

With Frontline, customers own their own equipment, negotiate their own oil rebates, and have the freedom to choose their oil vendors. No fees, no leasing, no contracts. All Frontline oil management systems are modular and flexible—buy only the equipment you need, and add more if you need it. All Frontline systems offer tremendous ROI and are fully upgradable. You save money and have more control over your usage, your assets, and your brand while reducing labor and improving productivity in your facility.

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