

FRONTLINE INTERNATIONAL SMART OIL MANAGEMENT® SAFETY | SAVINGS | SUSTAINABILITY



smart oil management[®] solutions



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SAFETY. SAVINGS. SUSTAINABILITY. THAT'S SMART.

When it comes to your cooking oil, you can have it all.

Reduce the risk of burns, slips, and falls and keep your kitchen cleaner and more sanitary.

The Frontline International Smart Oil Management® system starts with our EZ Oil™ fresh oil dispensing system. EZ Oil lets you choose premium boxed oil that stays fresh longer than bulk and usually costs less! Because oil is plumbed directly

to your fryer, no one in your kitchen ever has to touch cooking oil again.

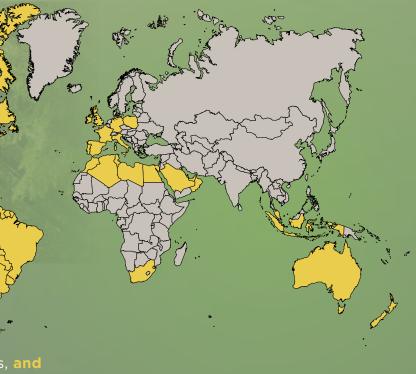
Pair EZ Oil with a Direct-Plumbed® waste oil system for continued safety and convenience. Push a button and oil flows from your fryer to the premium, heavy-duty containment tank. With Frontline International, you get **safer**, **productivity-enhancing, touch-free automation** while supporting your recycling efforts.



ASK YOURSELF, "WHERE ELSE WOULD IT GO?"

Used cooking oil recycling helps stop oil from being disposed of in drains, which can clog sewage lines with a buildup of fats. You make a huge difference when you dispose of used cooking oil in an ecologically friendly way. And our cooking oil containment tanks are the beginning of this recycling story. **33,000 installations for more than 250 international clients on six continents.**

Around the world, kitchen safety, cleanliness, **and cooking oil recycling** are of critical concern. Only Frontline International has the **equipment certifications to follow your brand around the world.** Hands-free automation makes working with your fryer no work at all.



FRESH OIL

EZ OIL[™] FRESH OIL DISPENSING SYSTEM

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Different menu items absorb different amounts of oil from the fryer. What if your fryer knew how much oil an order required and topped off that amount after the order was up? It's possible using our exclusive web-based M3[™] Data Management System. Your cash registers "talk" to your EZ Oil system, topping off fryers with a precise amount of oil after each order goes through.

Boxes of fresh oil load upside-down in Frontline EZ Oil[™] racks for max drainage, dispensing every drop.

Increase yields by up to 10%! Set automatic top-offs, too, for ultimate efficiency. Boxed oil is sealed for freshness and packaged for minimal air ingress to stay fresher longer. Direct-plumb to the fryer or choose the EZ Flow dispensing wand.



280 lbs plumbed to fryer with 105 lbs in reserve





WASTE OIL

The fully automated Direct-Plumbed® system helps ensure worker safety and cleaner, easier oil **collection.** With a push of a button, used oil leaves the fryers and flows into the system's secure waste oil containment tanks-positioned inside or outside your facility. 10 - 10

Sustainability

Contribute to the sustainability movement by capturing 100 percent of used cooking oil. That's good for the environment by keeping oil out of sewers and supporting biodiesel production. It's also an added revenue stream when sold to renderers.

For installations where a Direct-Plumbed system isn't possible, Frontline International's Caddy System rolls on wheels to safely transport cooking oil to the containment tank while still reducing mess and burn risk.



FRONTLINE



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