Oil Management at the touch of a button.



High quality frying oil is key to serving up a variety of great-tasting food. That's why Frontline International and Cargill have crafted the Kitchen Controller™ automated oil management system.





KitchenController™

Automated Oil Management





www.frontlineii.com/kitchen-controller



Kitchen Controller™ takes the guesswork out of oil management in your kitchen.

How It Works

With the Kitchen Controller[™] system, kicthen managers and employees have accessible and actionable analytics from our fully linked oil management system.



Step 1

Oil management equipment directly connects to your fryers.

Step 2

The Oil Quality Sensor takes a measure of oil health and sends a reading to your Kitchen Controller™ monitor.

Step 3

Proprietary software provides analysis and triggers recommended actions.

Benefits







Two Global Partners, One Smart System

Cargill Serve[™] +

FRONTLINE smart oil Solutions

The Kitchen Controller™ system brings together benefits from Frontline International's oil monitoring, filtration, automation and disposal expertise with Cargill Serve™ digital kitchen management solutions including edible oils, foodservice customer and data analytics expertise.



