



Restaurateurs face a substantial challenge. Technology is evolving the traditional back-ofhouse from a steam-filled food prep area to a world of data that often marks the difference between profit and loss. The smart kitchen is here, with virtually all equipment capable of communication. The fryer is no different.

But the the ability to measure the hallmarks of fried food quality have remained tantalizingly out of reach. Until now. The M3 System monitors and reports filtration intervals and oil change-out — as well as the total volume of fresh oil used, waste oil removed, and the dollars earned from the sale of oil to renderers.

Frontline International's M3 System is like a daily log for your fry oil — documenting customer ROI to the penny.





## **MONITOR, MEASURE AND MANAGE** WITH M3 TELEMATICS!

Frontline's M3 Data Management System helps foodservice operators Monitor, Measure, and Manage cooking oil usage and control profits from used oil resale. M3 provides data and reports, allowing users to track usage and collection statistics and compare them daily/weekly/monthly. Automatic alarms are sent before the fresh oil supply is exhausted or the waste oil tank reaches "full," and oil collection companies can be alerted to collect.

## **M3 DATA MANAGEMENT SYSTEM**

## Smart Oil Management<sup>®</sup> gives you more.

Data management reports available any time, any place online!

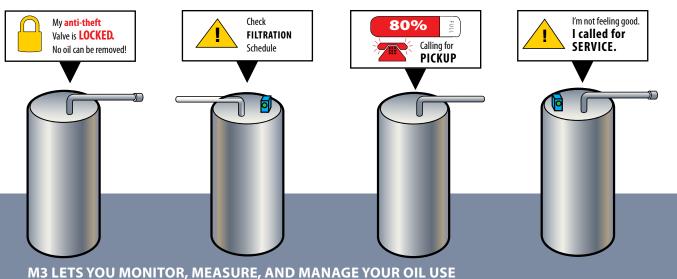
#### "It pays to know more."

Your waste oil tank is approaching "full status" and an alarm has been issued; the anti-theft collection port is locked closed, so no one will be stealing your oil; and you and your rendering partner know EXACTLY how much oil is ready for pickup and that rebates are precisely calculated. **This is only some of what you ought to know. Do you?** 

Oil is a major asset, and Frontline International's M3<sup>™</sup> System redefines oil management effectiveness. The easy-to-use interface enables customized volume, filtration, and paid-rebate reports. M3 talks to your oil collector directly, allowing them to make more timely and more efficient pickups. The interface allows only you or your designated oil collector to unlock the secure oil collection valve. And the system measures — to the drop — the amount of oil collected.

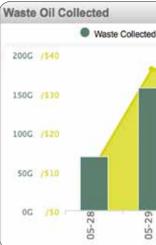
It pays to know cooking oil so well. Let Frontline help you improve your bottom-line results by using M3 telematics.





#### Assignable reporting means that store level and corporate management can receive data. M3 makes one store or a franchise of hundreds of stores smarter. Data can be compared store-against-store or month-to-month — to achieve best practices!

Chart by gallon (and over any period of time) when and how much oil has been collected by your service provider. When you enter your contract rate per gallon of oil collected, automatically see your rebate totals.



## **DIAGNOSTIC WARNINGS**

Overview				Select by Status		Select By Location		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Status	Company	Store Address	Tank ID/ Location	System Type	Current Volume		tration Deta	Year-To-Date Waste Oil Collecter	
	Baker East	2999 Main St West Berea	1001235	Waste	70.0 Gal	18.6 2	6 Mar 13	12	
	Baker West	2 Main St West Berea	1001230	Fresh	0.0 Gal	18.6 Z	6 Mar 13	10	
	Baker East	2999 Marn St West Berea	1001237	Woste	0.0 Gal	18.6 2	2 Mar 19	10	
	Balor East	2999 Main St West Berea	1001238	Waste	40.0 Gal	18.8 2	6 Mar 13	10	
	Baker East	2999 Main St West Berea	1001230	Woste	70.0 Gal	18.6 6	Mar 10	0	
	Baker East	2999 Main St West Berea	1001240	Waste	40.0 Gal	18.6 2	6 Mar 13	10	
-	Baker East	1999 Main St West Berea	1001241	Waste	0,0 Gal	18.6 2	6 Mar 13	¢.	
-	Baker East	2999 Main St West Berea	1001242	Weste	30.0 Gal	18.6 2	6 Mar 13	16	

# TRACK OIL USAGE AND FILTRATION INTERVALS

My Stores		Select by S	kom Sei	wit By Tank	
Store Information	System Information		Current Statu	-	
Company: Baker East Location: Route: Contact: Giovanni Brienza Phone, (330) 86 -1103 Route: gbnenza@bontlinek.com	Store #: 4211081492 Model: Winste Oil Sertal #: 4211081492 (8 System Type: Installation Details	a.0.1.13)	30/90 gal	Open Villey	Inco
My Fryer Oil Change Internals	Jan 1 2013 - Mar 30 2013 -	Daily	ViewbJy 53	anthly . Thereby	
424	_				
709 709 109					
244	Jerzy perity	18.5	G6.tt	Take 12	741.15

Begin Date:	05/28/2014	End Date:	06/04/2014	Update
Vour contracted rate	.2 and %	0.8 yield	Gallons 1	
	06-01 0.0 Gallons \$36.29			
05-30	05-31 06-01	06-02	06+03	06-04

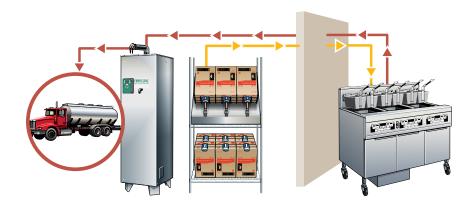
On your home page, you will see at-a-glance information on oil usage and collection for each of your stores — whether you have one store or a chain of 20. Alarms provide immediate visual notification of tank status. Email and/or text alerts can be sent as well.

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The proper filtration and oil change schedule across all stores is how you maintain consistent flavor and appearance. No more guesswork data makes your food better!







## 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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