



FRYQTM
oil management system

from
FRONTLINE
international

THE DATA-DRIVEN COOKING OIL MANAGEMENT SOLUTION.



FryQTM and **FryQTM Connect** are the fast, easy way to measure cooking oil quality and temperature. Make informed decisions about filtration and replacement to impact food quality and your bottom line.

Maximize oil usage, optimize spending, and always know your oil quality.



Maintaining proper temperature and TPM (total polar material) below 24% are critical to cooking oil health and overall fried food quality. FryQTM and FryQTM Connect remove the guesswork for you in the easiest, most cost-effective way possible.

FryQ is the simple, handheld wand with built-in readout to measure oil temperature and TPM.

FryQ Connect starts with the same wand, but connects to a downloadable app to help employees know when to fill, top off, or drain vats.

FRONTLINE[®]
i n t e r n a t i o n a l

FRYQ™ GIVES YOU TWO CHOICES FOR YOUR OIL CARE:

FRYQ™



The FryQ wand is inserted into the fryer where it takes a measure of oil health. The data is then shown in the wand's display window.

How it works:

- Insert wand into oil, wait a few seconds, and read digital display
- Immediately reads cooking oil quality and temperature
- Measures TPM by percentage
- The easiest way to make informed decisions about your cooking oil



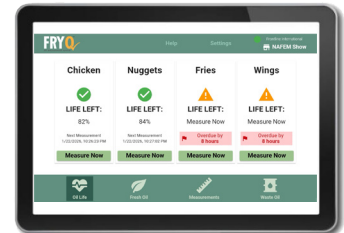
FRYQ™ CONNECT



FryQ™ Connect puts you in the driver's seat of your kitchen's cooking oil quality. The downloadable app makes it easy for any employee to maintain oil freshness and food quality. Keep customers satisfied while protecting your brand!

FryQ Connect is the data-driven cooking oil management solution.

Maximize oil usage, optimize spending, and always know your oil quality. Know precisely when oil needs changing and filters need replacing. Control oil freshness, and track and log oil used and oil disposed.



DOWNLOADABLE APP

Proprietary software provides analysis and triggers recommended actions.



COLLECTS AND SAVES DATA

This helps you inform the basis of future business decisions.



BRAND PROTECTION

Optimize oil freshness, oil life, and food quality.



TPM is the material that shows up in cooking oil as it is used, things like monoglycerides, diglycerides, free fatty acids, aldehydes, and ketones. Typically, once oil reaches a TPM rate in the range of 25% to 27%, it is time to discard the oil.



One university study* found that "thermally-abused frying oil" (repeatedly reheated) can double the chance of tumors and **increase cancer growth** by four times. The cause? Acrolein, a toxic chemical.

*University of Illinois at Urbana-Champaign.



Bring data-driven oil management to your kitchens today.

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