

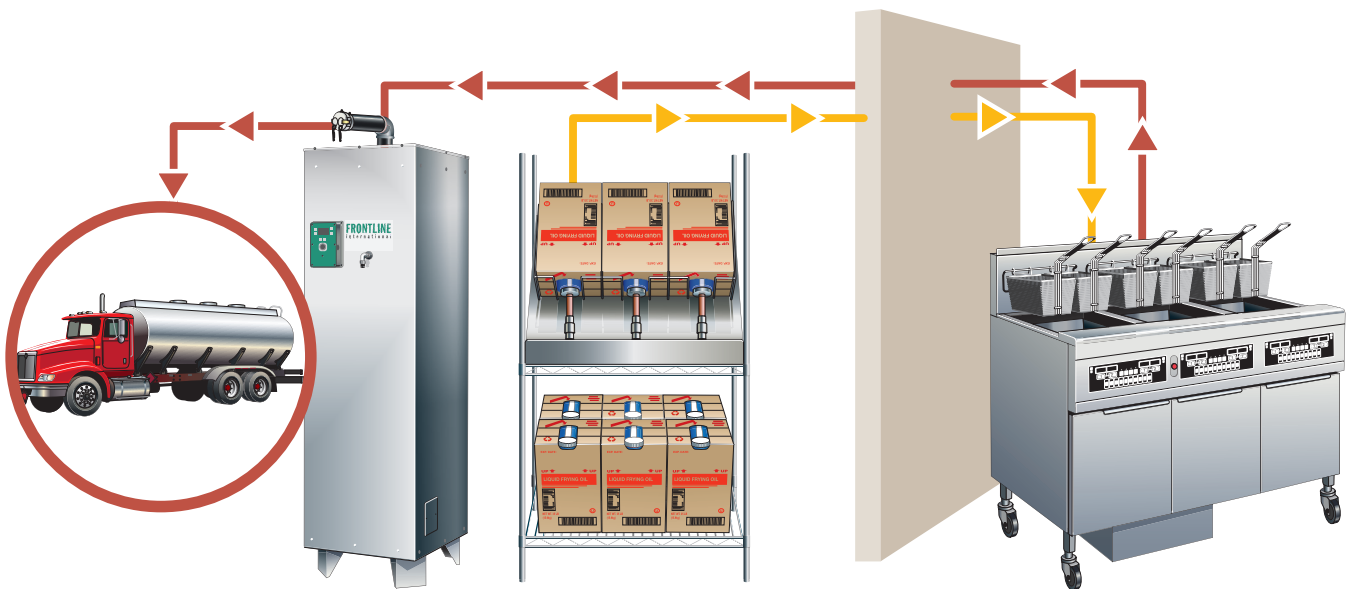
FRONTLINE

international

Smart Oil Management[®] with a Frontline system gives you more.

DISPENSING FRESH OIL

MANAGING WASTE COOKING OIL



What is Smart Oil Management®?

Imagine that your employees never had to touch cooking oil again. Imagine filling and emptying fryers with a push of a button. Your turnover would dramatically drop, and your facilities would be cleaner and safer, with a greatly reduced incidence of grease-related accidents.

Now imagine owning your own fresh oil equipment that would increase your oil yields by up to 10% and waste oil equipment that would allow you to obtain a higher rebate from your used cooking oil. This is called Smart Oil Management®. Frontline International manufactures Smart Oil Management equipment that eliminates burns, slips, and falls, and otherwise keeps kitchens more safe and sanitary while also giving you the freedom to control your own oil rebates.



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

Gain. Save. Contribute.

Cost Savings

Yields | Rebates

GAIN more by owning equipment that makes and saves you money. Our fresh oil system is an upside-down storage and dispensing system for boxed oil that dispenses every drop of oil, increasing yields by up to 10%. Our waste oil equipment pulls rebates 40-50% higher than the industry average. That's because 97% of all waste oil remains high-quality and collectable. With Frontline, you have the freedom to choose your oil vendors and collectors. Lastly, our filtration equipment increases oil life by 20-50%.



Safety

Labor Costs | Workers' Compensation

SAVE on costly grease-related accidents. Properly managing waste and fresh oil reduces slips and falls on greasy floors and the incidence of burns from draining oil. This translates into lower insurance premiums and practically eliminates the potential for oil-related Workers' Compensation claims.



Sustainability

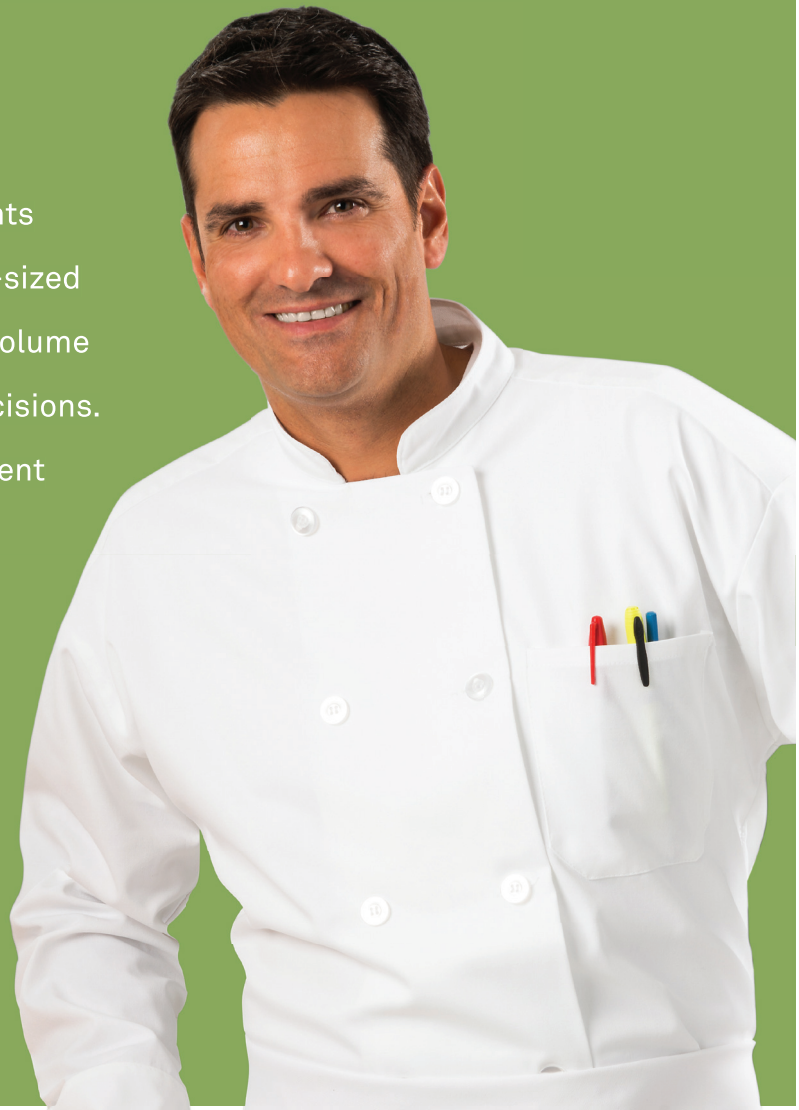
Handle | Recycle

CONTRIBUTE valuable ingredients for biodiesel that will reduce the harmful emissions associated with global warming. Frontline International has invested heavily in the research, design, and development of its Smart Oil Management systems to make it as easy as possible for you to handle, recycle, and profit from your restaurant and facility grease.



Grow as you go. *Grow what you know.*

Our modular equipment lineup represents our unique ability to offer flexible, right-sized solutions to meet your specific needs. Volume and geography should drive product decisions. Frontline specialists customize equipment solutions store by store—then our equipment constantly talks back to us and to you allowing our M³ Online Data Management System to help drive decisions about modular upgrades. Smart decisions come from Smart Oil Management.



No other oil management system allows you to customize and upgrade

as your needs change. Frontline designs with you in mind. Plus, all Frontline equipment has a 1-year warranty on parts and labor. Extended warranties are available for a small percentage of the capital equipment costs.



Monitor. Measure. Manage.

From anywhere.

The M³ System—winner of the 2013 Kitchen Innovations™ (KI) Award from the National Restaurant Association—is an optional web-based software package that pairs with Frontline’s waste oil containment systems and gives managers a dashboard for tracking oil usage, standardizing filtration, scheduling pickups, measuring diagnostics, and more.

The M³ system allows you to compare statistics daily, weekly, or monthly—reports are available online any time.



Waste Oil Collection

Automatic notification and dispatch



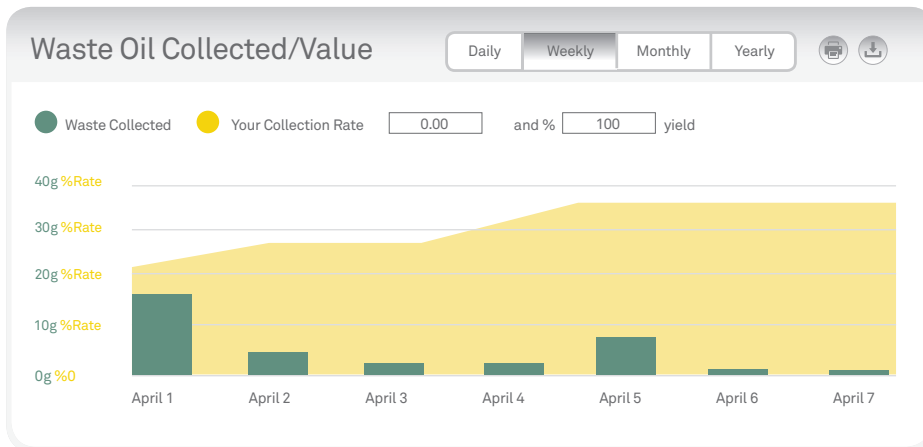
Your Store

Information for efficient fresh and waste oil management



Frontline Office

Smart equipment automatically schedules services as needed



*Track filtration practices at any store!
Monitor, measure, and manage oil use.
Track usage and volumes and compare
statistics daily, weekly, or monthly.*



Smart Oil Equipment Options

FRESH

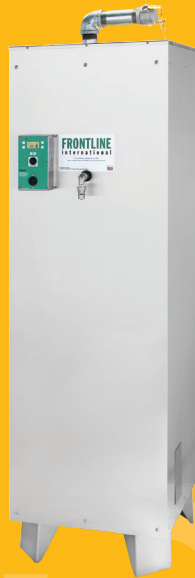
EZ Oil™ Fresh Oil Dispensing System

With this fresh oil system, you purchase fresh oil in boxes or jugs. Simply place boxes or jugs upside-down in Frontline EZ Oil™ racks and fill your fryers using the convenient, no-mess EZ Flow dispensing wand—or direct plumb to the fryer for a fully automated solution. Upside-down storage dispenses every drop of oil, increasing yields by up to 10%!



Automatic

Containment tanks can be located in the back of store or outdoors. With just a touch of a button, the waste oil travels directly from the fryer to the containment tank—automatic and completely hands-free. This system also works with Frontline's Grill Grease System! If your fryer does not have a built-in filtration pump, no worries. We have a secondary pump that will do the work!



Semi-Automatic

Not ready for a Direct Plumbed® system? No problem. Frontline's Caddy System is a great method for transporting cooking oil to the containment tank while still reducing mess and the potential for burns. Since no plumbing is involved, caddies are less expensive than Direct-Plumbed systems.

Caddies roll on wheels and are easy to push, with no heavy or dangerous buckets to tote.

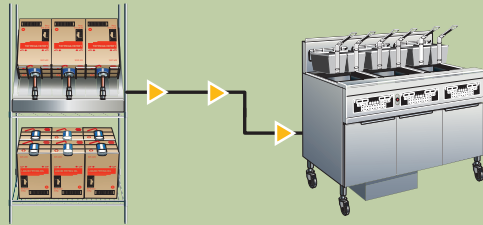


WASTE

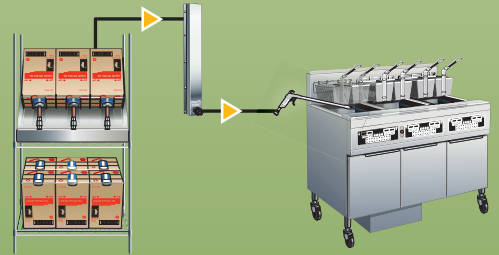


Fresh Oil Equipment Configurations

EZ Oil™
Direct Plumbed

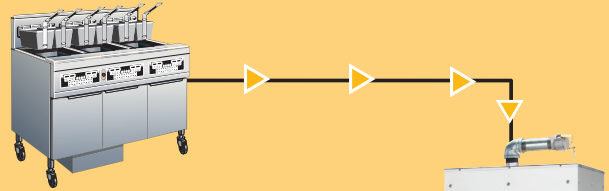


EZ Oil™
with Dispensing Wand



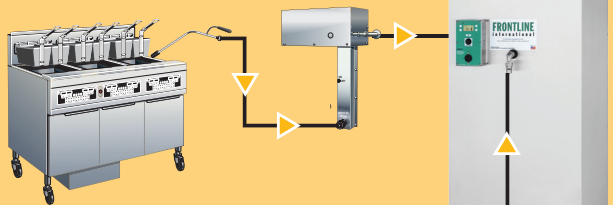
Waste Oil Equipment Configurations

Direct-Plumbed® System

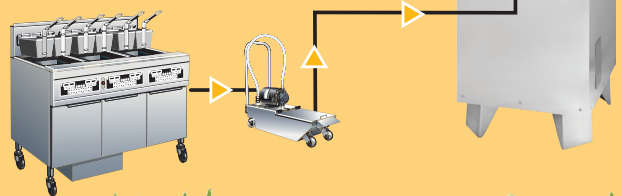


Waste Oil Pump System*

**The choice if your fryer does not have a built-in pump*



Caddy System



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