



## WASTE OIL MANAGEMENT SYSTEMS

Direct-Plumbed® • Waste Oil Pump Stations •  
Caddy System



Did you know that hot grease causes more than half of all injuries among restaurant workers<sup>1</sup> and 57% of all foodservice general liability insurance claims are slip and fall accidents?<sup>2</sup> Hands-free Smart Oil Management® solutions help increase your workplace safety, help you control the sale of your cooking oil, and help you collect MORE from its sale.

Restaurant grease is sought after for recycling and conversion into renewable, value-added products — products that help fight world hunger or products that feed the creation of clean-burning biofuels.

Capturing, controlling, owning and accounting for every drop of oil prior to sale makes business sense, and only Frontline waste-oil systems make you just that smart.

<sup>1</sup> Feng Li, MD, MPS, MS Injury Prevention Service  
<sup>2</sup> Bureau of Labor Statistics



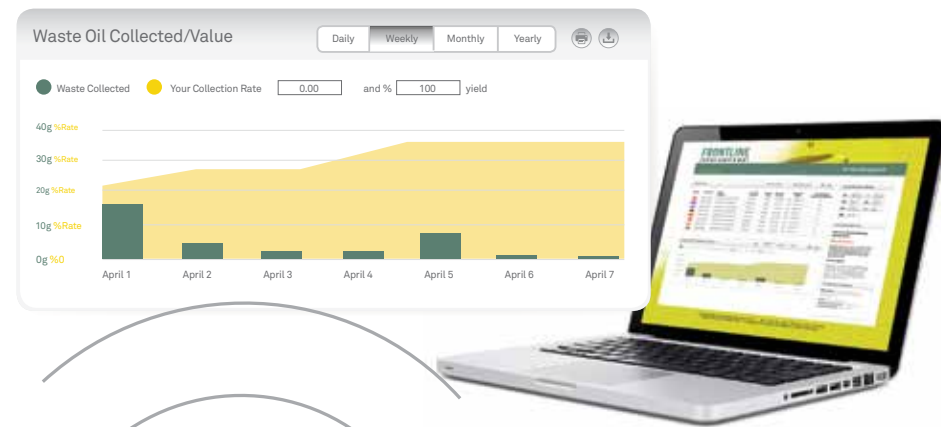
# MAXIMUM RETURN ON WASTE OIL

## WASTE OIL MANAGEMENT IS A PROFIT CENTER

Frontline's proprietary Smart Oil Management® systems include three options for managing waste cooking oil, plus an optional Grill Grease System that can be placed directly under the grill to catch cooking grease.

With Frontline, you own your own equipment, negotiate your own oil rebates, and have the freedom to choose your oil vendors. There are no fees, no leasing, and no contracts. All Frontline systems are modular, flexible, and upgradable—buy only the equipment you need and add more or upgrade whenever you choose. All Frontline systems offer a 12-18 month ROI. Plus, equipment ownership saves money over time and protects your chain's brand while reducing labor and improving productivity in your facility.

**Optional M3 Data Management System: Track filtration practices at any store! Monitor, measure, and manage oil use. Track usage and volumes online and compare statistics daily, weekly, or monthly.**



### WASTE OIL SYSTEMS: HOW THEY WORK

Our automated Direct-Plumbed® System ensures you will never touch cooking oil — it's the safer solution! Your existing fryer is plumbed to a secure waste oil holding tank. With the push of a button, oil flows directly from your fryer to the Frontline waste oil tank.

Your waste oil tanks become storehouses of information—the “smart” part of Frontline Smart Oil Management, allowing you to electronically monitor, track, and adjust oil change-out and filtration practices.



Exclusive anti-theft locking valve protects your profits!

No contracts, no monthly fees. Choose you own oil vendor and collection company and KNOW to the drop how much oil you are selling.

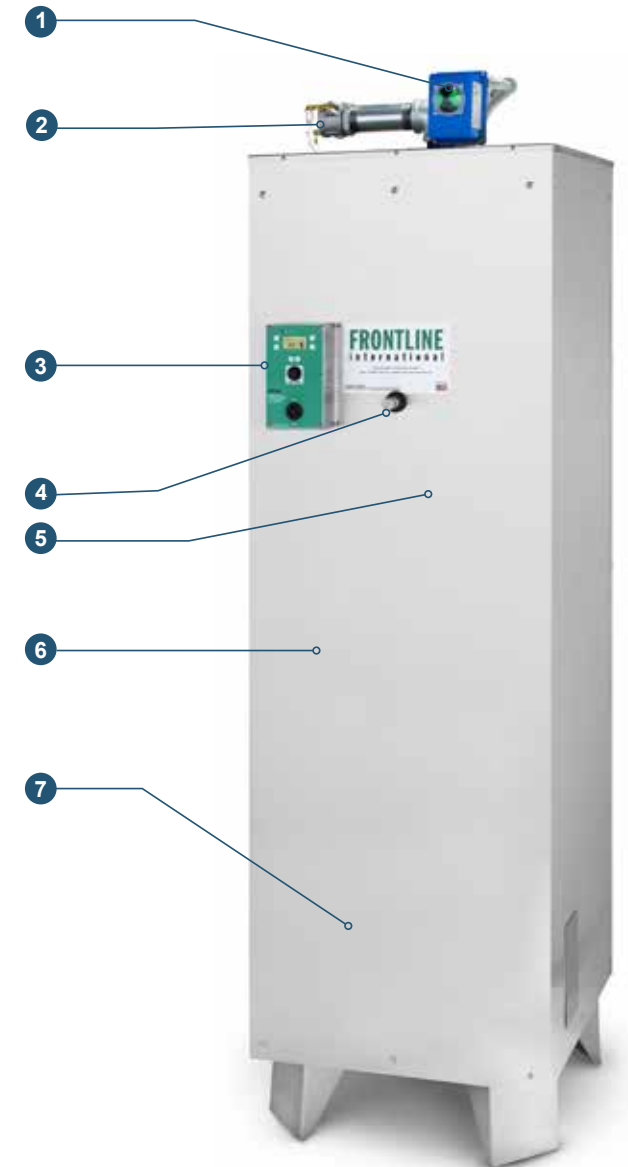
## GO MODULAR. GROW AS YOU GO.

No other oil management system allows you to customize and upgrade as your needs change. 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 optional online M3 Data Management System to help drive decisions about modular upgrades. Smart decisions come from Smart Oil Management.



## WASTE OIL MANAGEMENT

1. Connect for Direct Plumbed®. If your fryer does not have a built-in filtration pump, a waste oil pump is available.
2. Waste oil theft is a real and growing problem. Frontline's anti-theft valve can only be opened remotely by either logging into Frontline's optional web-based M3 Data Management System or by entering a password on a control panel on the tank itself.
3. Optional M3 Data Management System. The M3 System—winner of the 2013 Kitchen Innovations™ (KI) Award from the National Restaurant Association — is a web-based software package that gives managers a dashboard for tracking oil usage, standardizing filtration, scheduling pickups, measuring diagnostics, and more.
4. If the system cannot be directly plumbed, tanks are equipped with a Caddy System hookup. 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. Caddies roll on wheels and are easy to push.
5. Heavy-gauge stainless steel exterior. Tanks can be positioned anywhere indoors— nothing to hide here, they are modern, good-looking equipment — or fortified for outdoor placement regardless of climate!
6. Shown: 2478SQ-NA Containment Tank with 1,100-lb (150-gal) capacity. Space saving, 24-in square (609 mm) x 78-in height (1981mm) . Many models available with capacities ranging from 770 lb/103 gal to 2,650 lb/353 gal.
7. Stainless steel legs are 6 in high (152 mm), giving 6 in of floor clearance.



## KNOWING YOUR VOLUME ADDS UP

### EXAMPLE OF YIELDS

**Example A – Collection company estimate**  
Assumption:  
1,000 lbs of waste cooking oil in bin  
60% yield – all yields given by collection company  
\$.15/lb – rebate on yield oil

$(1,000) \times (60\%) = 600$  lbs of oil (approx. wt according to collection company)  
 $(600) \times (\$.15) = \$90.00$  rebate

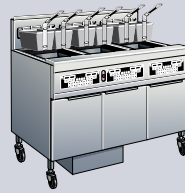
**Example B – Frontline, using data from M3 Data Management System**  
Assumption:  
1,000 lbs of waste cooking oil in tank  
92% yield – Exact yield extracted from M3 data  
\$.15/lb – rebate on yield oil

$(1,000) \times (92\%) = 920$  lbs of oil  
 $(920) \times (\$.15) = \$138.00$  rebate – 35% increase over collection company estimate



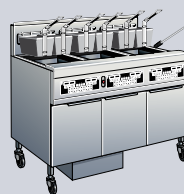
Which of these three waste oil equipment configurations is right for you? **Call Frontline for your FREE EQUIPMENT AUDIT.**

Direct-Plumbed® System

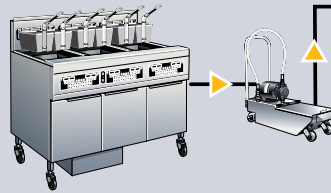


Waste Oil Pump System\*

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



Caddy System



**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.

**FRONTLINE**  
international  
*smart oil management™*

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