



FRYQTM
oil management system

from
FRONTLINETM
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 expands capabilities with software that syncs up to an eternal display tablet to open up a whole new world of oil quality controls.



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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. Its automated system and digital display panel make 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 logs oil used and oil disposed, down to the vat and down to the minute. Coordinates with your renderer for pickups, and controls the lock to make collection safe, easy, and profitable.



DIGITAL DISPLAY PANEL WITH PROMPTS

Proprietary software provides analysis and triggers recommended actions.



COLLECTS AND SAVES DATA

This helps you inform the basis of future business decisions.



REMOTE AUTOMATION

Activated directly from the digital display panel—just press a button.

WHAT IS TOTAL POLAR MATERIAL (TPM)?

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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