

FRYQ™

oil management system

from
FRONTLINE
international

THE DATA-DRIVEN COOKING OIL MANAGEMENT SOLUTION.



FryQ™ is 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. FryQ™ removes the guesswork in the easiest, most cost-effective way possible. The simple handheld wand has a built-in readout to measure oil temperature and TPM.

Just insert the FryQ wand into the fryer and it takes a measure of oil health. The data is 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



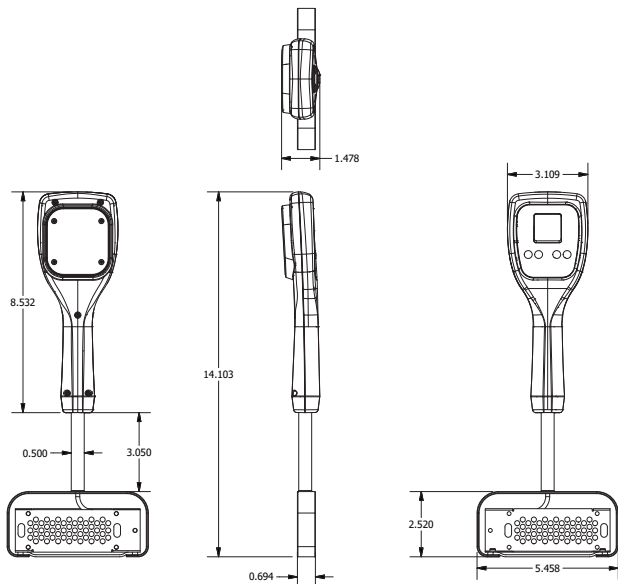
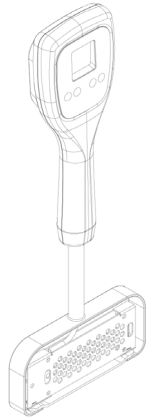
WHAT IS TOTAL POLAR MATERIAL (TPM)?

TPM is the material that shows up in cooking oil as it is used, things like monoglycerides, diglycerides, free fatty acids, aldehydes, and ketones. As oil breaks down, more of this material appears. Measuring the amount of these in the oil provides the most accurate picture of cooking oil's freshness. Typically, once oil reaches a TPM rate in the range of 25% to 27%, it is time to discard the oil.

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Cooking Oil Condition Monitoring



Sensor type	cooking oil sensor GC23, (%TPM); PTC (°F / °C)
Measuring range	0.0 to 40.0% TPM 59 to 428 °F (+15 to +220 °C)
Accuracy	+/- 2% TPM +/- 2°F (+/- 1 °C)
Resolution	0.1% TPM 0.1 °F (°C)

General Technical Data

Cooking oil operating temperature	59 to 428 °F (+15 to +220 °C)
Storage temperature	-13 to 140 °F (-25 to +60 °C)
Dimensions	1.47 x 5.45 x 14.10 inches
Weight	0.8 Lbs. 1.5 kg
Display	LCD, 2-line, backlit
Battery type	3 AAA batteries
Battery life approx.	30 hours continuous operation
Housing material	Nylon 6/6 FDA Compliant & USDA approved
Reaction time	Approx. 30 sec.
Protection class	IP65
Bluetooth Connectivity	Easy to connect to compliance software platform for ensuring high quality food at every one of your restaurant locations



Researchers from the University of Illinois at Urbana-Champaign found that “thermally abused frying oil” (that which has been repeatedly reheated) can potentially double the chance of tumors and increase metastatic cancer growth by four times. The repeated reheating of cooking oil changes its composition and releases acrolein, which is a toxic and potentially carcinogenic chemical.

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