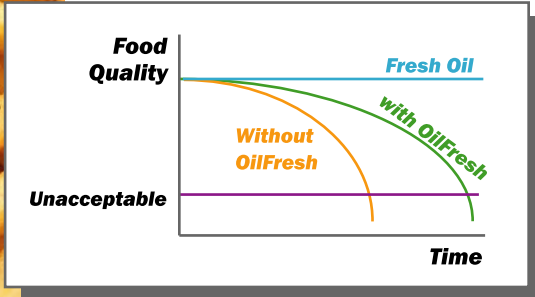




Shorten the Food Quality Gap ...



Maintain the standard food quality longer

OF1000SE : Standard Edition



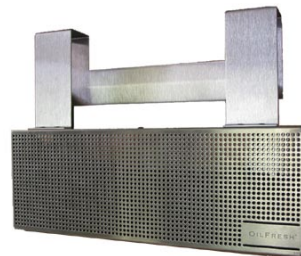
- > For open gas fryers (up to 50 lb oil capacity)
- > Compatible fryers: any gas fryer that have visible burners, such as Frymaster, Dean, Pitco, Imperial, Vulcan, Infinity, American Ranger etc.
- > Dimension: 11.5"(L) x 4.25"(H) x 0.4"(D) (*excluding bracket)
- > 2 year limited warranty

OF1000HC : High Capacity



- > For open gas fryers (55~90 lb oil capacity)
- > Compatible fryers: any gas fryer that have visible burners, such as Frymaster, Dean, Pitco, Imperial, Vulcan, Infinity, American Ranger etc.
- > Dimension: 11.5"(L) x 2.5"(H) x 1.5"(D) (*excluding bracket)
- > 2 year limited warranty

OF1000FB : Flat Bottom

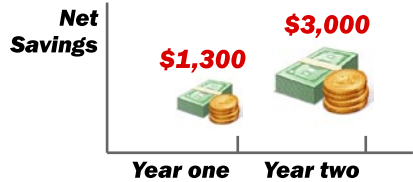


- > For flat bottom gas fryers (Dean 1824G, 2424G, and Frymaster FMG18FBSD etc.)
- > Dimension: 11.5"(L) x 8.25"(H) x 2"(D) (*including bracket)
- > 2 year limited warranty

“Big Drop on Oil Cost & Energy Bills”

Estimated Cost Savings

Case: twice a week to once a week change



(Average saving: two cans of oil per fryer / \$33=2 x \$16.50)



Easy Maintenance

Easy Clean-up

Cleaning the OilFresh device is so simple. Just place it in fresh boiling water for about 5~10 minutes once or twice a month. (usually when you replace the oil)

Warning

Keep the OilFresh device immersed in the oil all the time, 24 x 7, whether in use or not, except when cleaning it.



UP TO 100% LONGER

Must-Have Frying Solution



Customer Testimonials

"We are currently using OilFresh 1000 frying oil extender in our fryers at our corporate stores. We found that it allowed us to extend the use of our oil one more day with the same results and food flavors. This translates to a large savings each year."

Albert DePonte Jr.

Director of Franchise Support, Jimboy's Tacos

"With the rising costs of canola oil for cooking, our company had to find a way to save some money. We've been using the OilFresh units at Azie, LuLu and LuLu Petite and we've cut our usage by 25%. Our bills have gone from \$1,292.00 a month for Canola to \$969.00. We save about \$323.00 a month. It paid for itself in 6 weeks."

John Hennigan

Exec.Chef, Restaurant LuLu in San Francisco

"Wing Zone goes through a lot of oil in a week. All we do is fry - wings, chicken fingers, fries and various other appetizers. We already have a pretty thorough oil management system in place to help keep shortening costs down, so when my sales rep brought me an OilFresh device to test, I was pretty skeptical... The results are amazing! The cost savings on oil alone will pay for the OilFresh system in no time. With the cost of shortening and food rising every day and operators struggling to keep margins intact, the OilFresh system makes perfect sense."

Jeff Daughenbaugh

Wing Zone Franchise Corporation

Customer Feedback

Ray Lee, head chef, AKIKO'S in San Francisco

Cook Temperature (°F)

Previous	Current
350	320

Weekly Oil Consumption

Previous	Current
9 cans	4.5 cans

Cook Time (Minute)

Previous	Current
2	1.5

Estimated Annual Savings

\$6,300/fryer

Ola Fendert, head chef, OOLA in San Francisco

Cook Temperature (°F)

Previous	Current
350	340-345

Weekly Oil Consumption

Previous	Current
9 cans	3 cans

Cook Time (Minute)

Previous	Current
3m/1-2m	Same

Estimated Annual Savings

\$8,100/fryer

OilFresh[®] 1000 Frying Oil Extender



OilFresh 1000 Series, an innovative catalytic device, is designed to function as frying oil conditioner, which enables the oil to consistently produce quality foods for longer period of time and more over, enhances it's heat conductivity for faster cooking even at lower temperature resulting in longer oil usage and better food quality. OilFresh device catalytically inhibits thermal polymerization (molecules lumping together) process of the frying oil with the effects of slowing its quality deterioration and keeping viscosity from rising. Among the benefits afforded by OilFresh include crispier fries, better consistency of food quality, significant reduction in the costs, and the human health and environmental contributions.

- ▶ **Cut Oil Cost in Half :** extending usable life of oil by up to 100%
- ▶ **Reduce Cooking Temperature:** reducing cooking temperature by 15~20^oF
- ▶ **Shorten Cooking Time:** as much as 20% or more
- ▶ **Serve Healthier & Better Tasting Fries :** Less greasy

In deep-fat frying, for extremely high heat ...

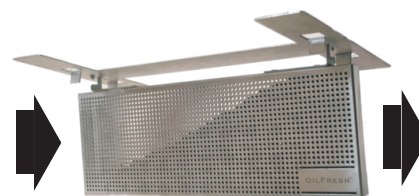
- i) Oil becomes lumpy, and as a result it takes longer time to cook food (the heat conductivity degrades)
- ii) Oil breaks down rapidly and constantly produces lots of harmful byproducts (through oxidation process)

Clustered Oil Molecules



- ▶ Harder to heat
- ▶ Transfer heat slower
- ▶ Soggy and oily fries

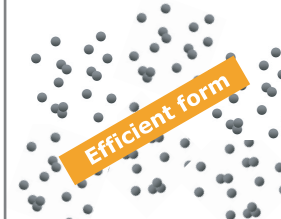
Rapid oil break down **Oil molecules lump**



However, the OilFresh device

- i) De-clusters the lumped oil into finer form, improving heat conductivity that enables quicker cooking at lower temperature
- ii) Prevents oil from breaking down, resulting in less harmful byproducts in the oil

Dispersed Oil Molecules



- ▶ Easier to heat
- ▶ Transfer heat faster
- ▶ Crispier & healthier fries

