

MODEL: OILFRESH 1000SE

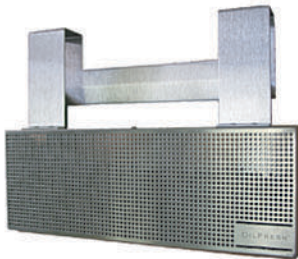
Standard Edition



- For commercial gas fryer (floor model)
- Compatible with most of commercial gas fryers that have visible burners, such as Frymaster, Dean, Pitco, Imperial, American Ranger etc.
- 2 year limited warranty

MODEL: OILFRESH 1000FB

Flat Bottom Edition



- For commercial gas fryer with flat bottom
- Compatible with Dean 1824G, 2424G and Frymaster FMG18FBSD etc.
- 2 year limited warranty

EASY CLEAN-UP

Cleaning of OilFresh device is so simple. It just needs to be kept in fresh boiling water for about 30 minutes once a week. DO NOT use any soap or chemical detergent for cleaning. Also the device should be kept immersed in the oil all the time, 24x7, whether in use or not except when cleaning it.

" ... Started seeing the savings on cooking oil within 2 weeks. I like it and my assistant also like it. We bought another set for our branch restaurant in Midtown, and one more for our Upper East Side NY City restaurant."

*Mr. Yu, Chef
Mr. James Tu, GM
Zen Palate Restaurant
Union Square, NY*



- **Cut Oil Cost in Half**
- **Reduce Cooking Time & Temperature**
- **Serve Healthier & Better Tasting Fries**



UP TO
100%
LONGER

Must-Have Frying Solution

CUSTOMER TESTIMONIALS

"Our oil sales rep noticed that we'd had a sudden drop in oil consumption from an average of 15 cans down to 7 cans a week, and with great concern, he asked me if our business wasn't doing well. I was happy to tell him that it was quite the opposite - our oil lasts longer now, so we simply don't need to replace it as often. We are totally satisfied with the outstanding performance of OilFresh."

Steve Fujii, owner of
Ebisu Sushi in San Francisco

"With the OilFresh device installed in our fryer, we have been able to save around 10 gallons of shortening from our fryer every week. This gives us substantial savings. Our fries stay uniformly crispy, and taste better, even when the oil has been in use for a couple of days. We know our customers are better served."

Serge Karanov, owner and head chef of
Jeffery's Hamburgers in San Mateo, CA

CUSTOMER FEEDBACK

Spencer Omeara, head chef, PARAGON in San Fran.

Cook Temperature (°F)		Weekly Oil Consumption	
Previous	Current	Previous	Current
390	365	10.5 cans	5.25 cans

Cook Time (Minute)		Estimated Annual Savings
Previous	Current	
4	3	\$4,600/fryer

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

Cook Temperature (°F)		Weekly Oil Consumption	
Previous	Current	Previous	Current
350	320	9 cans	4.5 cans

Cook Time (Minute)		Estimated Annual Savings
Previous	Current	
2	1.5	\$6,300/fryer

Ola Fendert, head chef, OOLA in San Francisco

Cook Temperature (°F)		Weekly Oil Consumption	
Previous	Current	Previous	Current
350	340-345	9 cans	3 cans

Cook Time (Minute)		Estimated Annual Savings
Previous	Current	
3m/1-2m	Same	\$8,100/fryer

OILFRESH™ 1000 FRYING OIL EXTENDER



OilFresh 1000 device extends your frying oil freshness significantly longer. Unlike conventional filtration system, it fundamentally prevents oil from breaking down in the first place and reconditions the oil to enable quicker cooking at even lower temperature. With the cutting edge nanotechnology-powered OilFresh device in your fryer, you can cut frying oil cost nearly by half and win higher customer satisfaction for consistently crispier and healthier fried food. Less utility usage and less frequent oil disposal will contribute to our environment big time as well.

- ▶ **SAVE 1/2 OF FRYING OIL COST:** extending usable life of oil by 100%
- ▶ **CUT UTILITY BILLS:** reducing cooking temperature by 15~20° F
- ▶ **IMPROVE PRODUCTIVITY:** reducing cooking time by over 20% (1 min)

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

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

