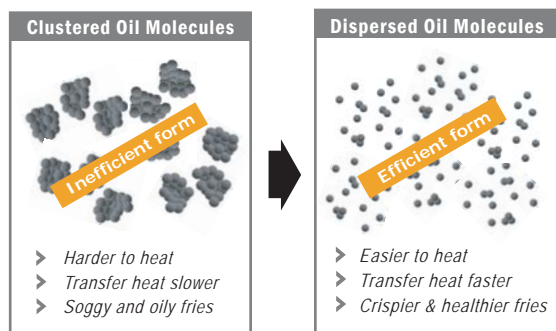


Q Any additional benefits?

- Consistent fried food quality
- Relatively lighter colored fries from dark oil
- Significantly less frequent change of oil
- Odor removing functionality: minimize the flavor migration between different foods
- Non-chemical, non-toxic, and not an additive
- Long and repeated use of OilFresh: a semi permanent device
- Easy installation and maintenance
- Good environmental contributor

Q How can I cook quicker at lower temperature?

Due to extremely high heat during deep frying, the oil molecules lump together, causing longer cooking time.



However, the OilFresh device de-cluster the lumped oil into finer form, improving the heat conductivity that enables quicker cooking at lower temperature.

Q How to determine the degree of oil degradation?

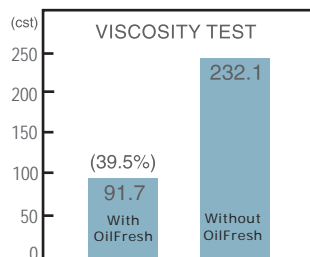
a) Visual notice: start foaming and smoking



b) Sensory notice: rancid taste and soggy (oily) texture



c) Scientific notice: more polar compounds and higher viscosity of oil



NOTE:

- Standard oil analysis test method
- Initial viscosity of test oil: 28.5 cst
- Measured at 104° F after 14 hours of constant heat at 356° F

Q Does oil color tell the degree of its breakdown?

Some restaurants including nationwide restaurant chains, have been determining the oil replacement by it's color. Oil color turns dark as its use repeats. However it is primarily dependent on the burned food particles and crumbs. Oil breakdown should be determined by the amount of byproducts from oxidation and thermal polymerization. The amount of polar compounds in the oil and oil viscosity can indicate the degree of its breakdown.

Q What do I notice first time use OilFresh?

According to our customers reports, the first few differences noticeable from using OilFresh device include: (1) REDUCED COOKING TIME; (2) CRISPIER FOOD TEXTURE; and (3) LIGHTER FOOD COLOR. Besides, while the fryer temperature settings are being practiced for around 350 up to 370° F, the recommended fryer temperature settings when using the OilFresh are for generally 15 to 20° F lower.

Q How can I save oil by using OilFresh device?

Restaurants in general tend to establish their own oil replacement cycles based on their best judgments and experience. What forms the basis on which to decide such cycle includes foaming, smoking, and oil discoloration, inferior food taste, loss of crispiness etc. Using the OilFresh device, you will start noticing far lesser formation of foams, significant delay to the smoking point, and a lot longer and consistent food quality including better texture, less affect on food taste and lighter food color, making it possible for prolonged use of the oil significantly beyond their usual oil change cycles. This is how you can save your frying oil.

Q Can OilFresh be used for large-scale food processing facilities?

Yes. Large-scale food processing factories will require a custom design OilFresh device according to their configurations and their food processing variables. Please contact us for custom OilFresh device.

Q Is OilFresh device some sort of filtration system?

No, OilFresh is not a filtration system. While the OilFresh works toward the frying oil as a reforming catalyst, a filtration system is used to filter out burned food particles and other sediments from the oil. Fundamentally, the OilFresh prevents oil from breaking down and extend its useful life appreciably longer through its reconditioning functionality.

Q Does OilFresh device require an external power supply?

No, OilFresh itself is a still and motionless device packed in it with powerful catalytic force emitting from within for interaction with the frying oil being heated in the fryer. In fact, OilFresh helps foodservice provider conserve utility expenditure as mentioned earlier.

Q What kind of oil does OilFresh work for?

OilFresh works for virtually any kinds of oil. They include shortening (hydrogenated, partially-hydrogenated or non-hydrogenated), genuine vegetable oils, and even animal fat.

Q What are the health effects of OilFresh?

Oxidation of oil can be a source of concern in that harmful byproducts may migrate to the foods being fried. The OilFresh device suppresses oxidation while enhancing oil's heat conductivity with the resultant benefits of faster frying, crispier fried foods, and minimal chance of harmful byproduct being generated in the oil.

Q What kind of OilFresh model do you have and how to install each device?

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 FMG18FBS etc.
- 2 year limited warranty
- *1000FBW is available for fryers with wider side wall*

Q Cleanup procedure of OilFresh device?

- OilFresh device needs to be cleaned once a week (usually when you replace oil)
- Wash the device and mounting adapter using warm water spray.
 - Place both the OilFresh device and the mounting adapter in fresh boiling water for about 30 minutes.
 - Remove the device from water and wrap it around in about 5 sheets of paper towel.
 - Leave it on the desk for 3 minutes, and turn it over and wait for another 3 minutes.
 - Put the device back to the fryer.

NOTE: DO NOT use soap or chemical detergent for cleaning.
It is highly important the device kept immersed in the oil all the time, 24x7.



Q Do you have a plan to release OilFresh device for electronic fryers, ventless fryers, and pressure fryers?

We are working on them. We would be much appreciative for any feedback from our valued customers having particular requirements for any of them. Email us at sales@oilfresh.com.

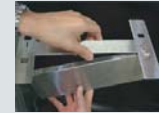
Q What is TFA (Trans Fatty Acids)?

The essential fatty acids (contained mostly in polyunsaturated oils) are one of the most important nutrients because, without them, there is no life. They are the substance and foundation of life energy. There are four kinds of fats: monounsaturated fat, polyunsaturated fat, saturated fat, and trans fat. Monounsaturated fat and polyunsaturated fat are the "good" fats. There is a conflict of opinion about saturated fat, but the majority opinion is that consumption of saturated fat should be kept low, especially in adulthood. Of all the fats in our diet, hydrogenated or partially hydrogenated vegetable oils are the very worst. The reason they're so bad is because they contain toxic trans fatty acids. Trans fatty acids are fat molecules that have been chemically altered through hydrogenation process of oil for better shelf life. These deformed fatty acids wreck havoc in our bodies. Recent research has shown that they contribute to cancer, heart disease, diabetes, MS, and many other health problems. They are far more dangerous than any other fat known. Because of these dangers, many health organizations have pressured the FDA to enact a regulation requiring food manufactures to include the amount of trans fatty acids on package labels. Before taking this step, however, the FDA waited three years for the Institute of Medicine to study the issue. After a detailed review of all the medical research on trans fatty acids, the Institute of Medicine recently released their findings. They announced that no level of trans fat is safe to consume! This announcement came as a surprise because usually the Institute of Medicine recommends what they consider to be a safe limit of consumption for toxic food additives. In this case, however, they stated that no level is safe. That means we should avoid trans fatty acids completely. In July 2003, the FDA announced that it would require mandatory trans fat labeling by year 2006.

Q What does OilFresh do with TFA?

Among the reasons for which many restaurant owners tend to hesitate with their decision to replace with a Trans Fat Free oil may be the higher price. Among what makes such non-hydrogenated oil to be more expensive compared with the hydrogenated or partially-hydrogenated oil is its substantially shorter shelf life as well as their relative scarcity in supply. Our OilFresh products can be a realistic solution in the circumstance in that restaurants may draw upon the OilFresh afforded savings in oil as a practical leverage for their burden-less transition to the more expensive yet healthier cooking oil.

OilFresh 1000SE



STEP 1:
Hook up OilFresh 1000SE Device to the mounting adapter



STEP 2:
Place the adapter with OilFresh over the burner pipes in the fryer



STEP 3:
Place the grill rack back in the fryer



STEP 4:
You are all set

OilFresh 1000FB



Simply put the device on the side of the fryer. You're all set.

Nutrition Facts	
Serving Size	27 crackers (30g)
Servings Per Container	about 45
Amount Per Serving	
Calories 160	Calories from Fat 70
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	10%
Total Carbohydrate 18g	6%
Dietary Fiber less than 1g	2%
Sugars less than 1g	
Protein 4g	
Vitamin A 2%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 55g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Porous Structure

There are billions of pores over the nanoceramic catalytic pellets. If the device has once been exposed to the oil in the fryer, it should not thereafter be allowed to dry up completely. It's because the oily remnants may end up in some of the pores and block them from being fully functional. Therefore, the OilFresh device should be kept immersed in the oil all the time except when cleaning it.

