

14 weeks Test Report

"Crispier & Tastier Chips and Fries"

December 24, 2004

Device Evaluation at a National Chain Restaurant

With the consent of the owner and under the supervision of the General Manager of restaurant, an OilFresh device was installed for an evaluation purpose in one of fryers at the Chain's high traffic restaurant in Anaheim, California near the main entrance to the Disneyland on October 8, 2004.



The total evaluation period ran for 14 weeks from installation, and the owner could observe the following outcomes:

- Fries can be done at 20 degrees F lower oil temperature than before.
- Every time the fries met the Chain's standard food quality well beyond the point where the oil starts turning darker in color.
- Could save an average of two cans of oil (5 gallon each) per week, or **an equivalent of \$33 in savings per week for each fryer.**
- OilFresh to be a very much user friendly and low maintenance device.

Baseline Points of Reference:

- Use of the Chain's standard fryer.
- Time to change the oil in use is determined usually with reference to the Chain's oil color comparison chart.
- Average length of useful life of oil: 3 days from replacement.
- The frying temperature and timer settings are in compliance with the Chain's standard operational procedure.

Testing of Device:

- Installed OilFresh device according to vendor provided installation guide.
- Adjusted cooking temperature by 20 degrees F lower from the Chain's standards.
- Used timer as usual.
- Kept close watch over the quality of fries with reference to the Chain's quality standards.

The Owner's Testimonial on OilFresh Device:

"Fried food is crispy and less fatty"

"With OilFresh, the fries come out with slightly lighter in color than previously"

"OilFresh definitely works, and it can save you substantial amount of money. The device can be paid off within a couple of months"

"I can heartily recommend the device to any restaurants specializing in the deep fries like we do at my restaurant"