



**OilCare<sup>®</sup>**

**SMART OIL MANAGEMENT<sup>®</sup>**

**EQUIPMENT BROCHURE**



## PEACE OF MIND

If you've searched for a **safer, cleaner** way to get both fresh and waste cooking oil to and from your fryers, you'll find a **hands-free solution** with Oil Care® and our cost-effective, highly efficient Smart Oil Management® system. This program offers a choice of fresh cooking oil or waste cooking oil handling equipment — equipment that sends the oil directly to its destination with minimal or no handling by employees.

Direct-plumbed systems **lower the risk of potentially dangerous spills, burns, or slip-and-fall injuries**. No more heavy, messy buckets to haul or drag — we've got it covered.

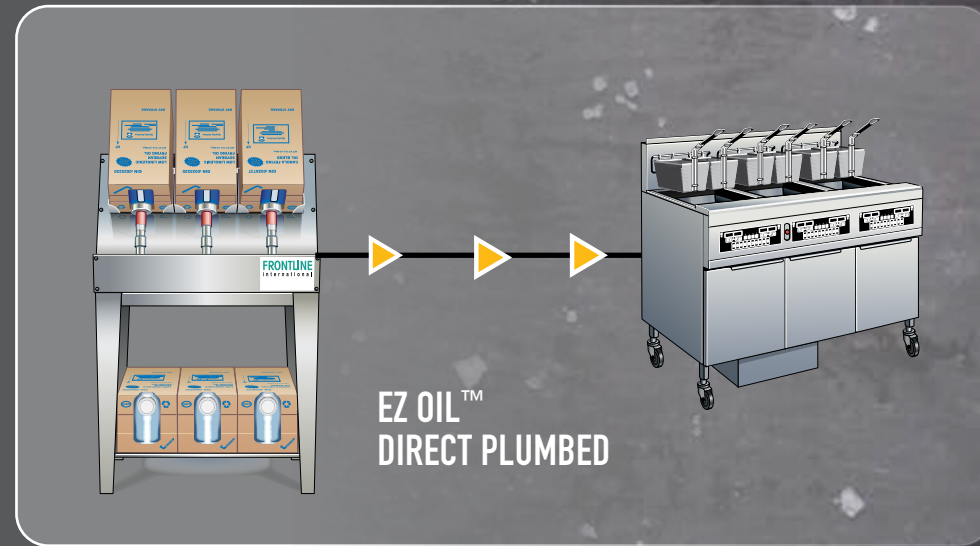
 **OilCare**®  
**SMART OIL MANAGEMENT**™





## FRESH OIL EQUIPMENT

The EZ Oil™ System stores and manages fresh oil that you purchase in 35-lb boxes or jugs. Boxes are placed upside-down on racks to ensure complete draining, increasing yields by up to 5%. The boxed oil can be directly plumbed to the fryer for a fully automatic connection — simply push a button — **no more pouring by hand from a bulky box or jug.**



## UNLOCK FRESH AND EASY

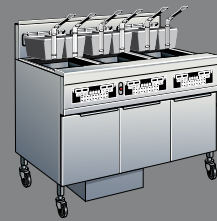
Having fresh frying oil in your fryers is the key **to serving quality fried food** for your customers. EZ Oil™ is an **automated, convenient, safer and more cost-effective** way to re-fill fryers — now filling your fryers is as simple as turning on the sink!



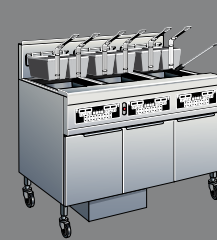
## WASTE OIL EQUIPMENT

The fully automated Direct-Plumbed® system **helps ensure worker safety and cleaner, easier oil collection.** With a push of a button, used oil leaves the fryers and flows into the system's secure waste oil containment tanks — positioned inside or outside your facility. The OilCare® stainless steel waste oil tanks also have collection ports equipped with an integrated locking anti-theft valve.

### DIRECT-PLUMBED® SYSTEM



### WASTE OIL PUMP SYSTEM\*



*\*The choice if your fryer does not have a built-in pump*

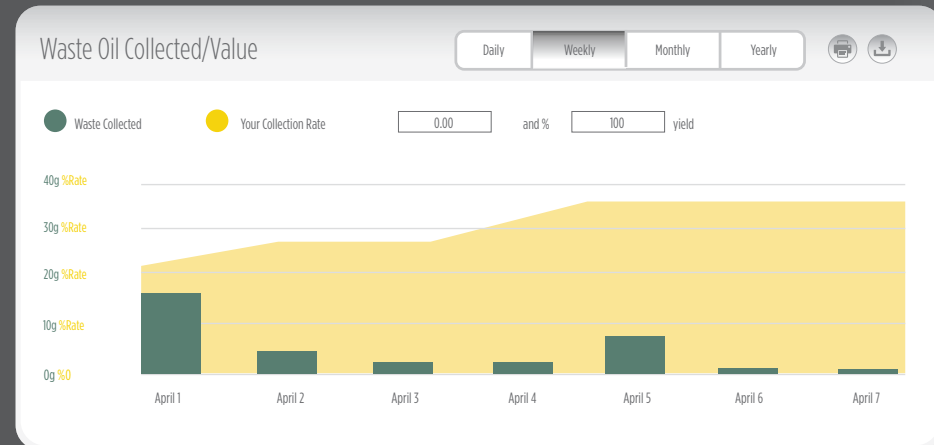
## SAFE, CLEAN, AND SUSTAINABLE

Our systems eliminate manual handling of hot cooking oil, which means **less labor and a safer environment** for crew members. Beyond safer and cleaner, capturing 100% of used cooking oil from the fryer **decreases waste oil runoff and supports recycling** through biodiesel production.



## MONITORING MADE EASY

M3 (Monitor, Measure and Manage) is a **web-based data system that works in concert with the OilCare® waste oil management systems**. Using the M3 electronic dashboard, you can compare statistics daily, weekly, or monthly. You can also track oil usage and filtration, schedule oil pickups, and perform other diagnostics. Alarms can be set to automatically trigger emails or texts to headquarters, franchisees, oil collection companies, or multiple entities before your waste tank ever reaches the full status.



*M3 is included as part of your equipment contract. After contract term, continued use of M3 Internet software is subject to a fee of \$20/mth.*



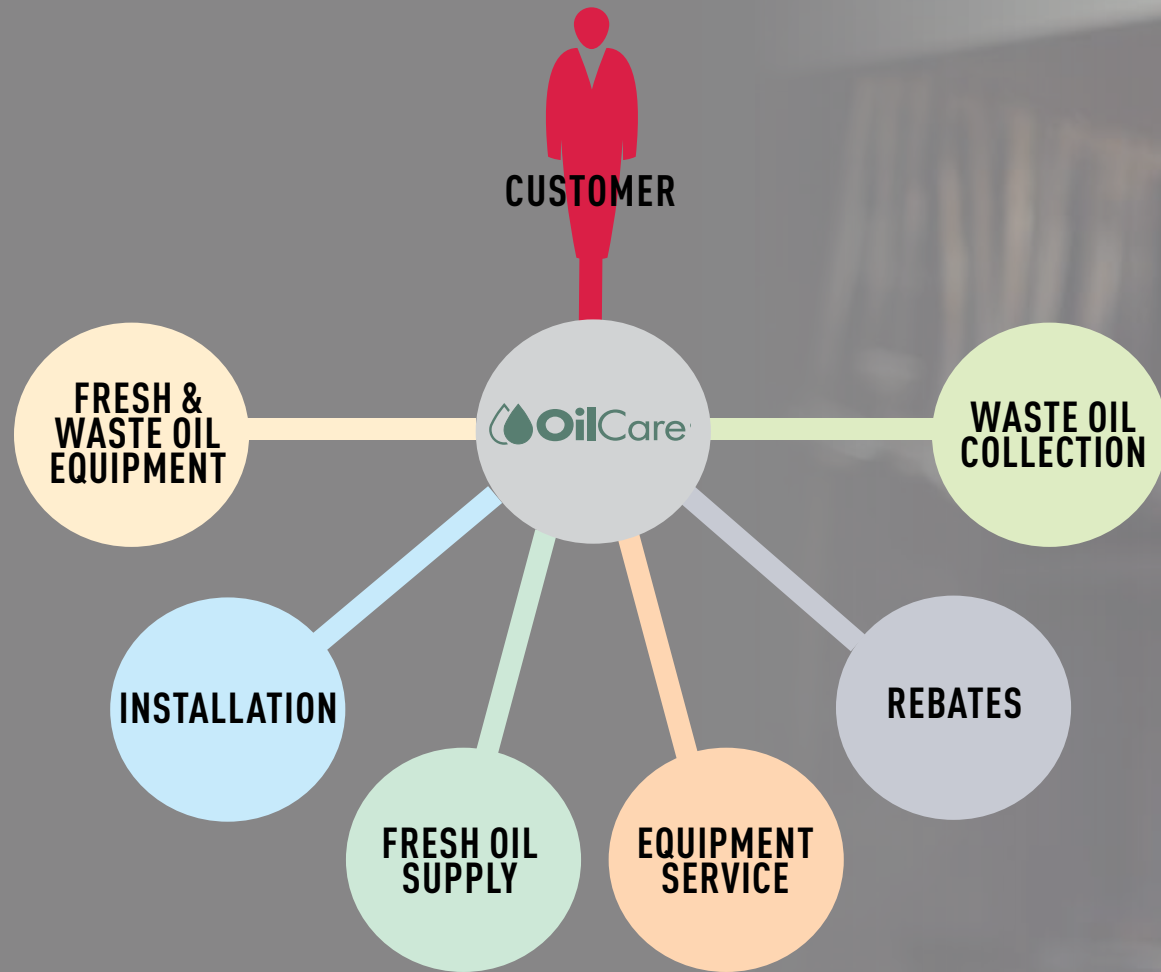
## TRANSPARENCY IS KEY.

The monitoring system that lets you **document your ROI to the penny.**



## WHAT IS TURNKEY SMART OIL MANAGEMENT<sup>®</sup> BY OILCARE<sup>®</sup>?

You can watch the whole system working for you with web-based program monitoring.



## THE RIGHT SOLUTION

You choose what's right for you and we will provide **the best oil management solution** to get you back to focusing on what matters ... your business.





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Rates are not applicable to current customers grandfathered in current levels of service. Published rates effective November 2017 and are subject to change. Internet use is required for M3 and is subject to Acceptable Use Policy. After contract term, continued use of M3 Internet software is subject to a fee of \$20/mth. After contract term, continuing equipment and management service contracts are available for purchase, price based on market rate, equipment, and degree of requested service. Prices are based upon good credit and are subject to change after credit application.