

# OIL FINE オイルファイン

with Oil Fine

You can save up to **50%** of your oil usage by simply putting it in a fryer!



Oil Fine is a catalyst (produced by using a patented manufacturing method) which saves your cost of oil by simply putting it in a fryer.

## Benefit 1 Cost Reduction

Oil Fine extends oil change cycles by slowing down degradation of oil and preventing an increase in viscosity. It reduces the oil usage and makes it possible to cut down the cost of frying oil.

## Benefit 2 Healthy Deep-Fried Foods

Oil Fine increases thermal conductivity and makes deep fried foods light and healthy. The deep fried foods cooked using Oil Fine come out crispy with full of its own natural flavor.

## Benefit 3 Eco-Friendly

Oil Fine reduces the amount of oil usage and oil waste by extending the oil replacement cycles. In other words, Oil Fine is eco-friendly as well as wallet-friendly.

## Benefit 4 Odorless

Oil Fine disassembles the gas and eliminates the distinctive smell of oil and smoke from the kitchen. You can cook vegetables in the same fryer without absorbing odors from deep frying meat or fish.

# Technology

that makes it possible to extend a lifespan of oil

Oil Fine is manufactured by spraying a liquid reforming catalyst called ZESTGRAIN on to a metal plate and sintering at 400 ° C. ZESGRAIN reacts with oxygen in oil and produces molecular oxygen. This powerful energy of molecular oxygen breaks the molecular clusters and nanosizes oil particles to produce various benefits

	During Deep Frying	Finished Product	Enlarged Image
Without Oil Fine	The oil particles are large and the thermal conductivity is low so that it takes longer to cook.	Heavy and unhealthy due to longer cooking time and high oil absorption.	Oxidation process increased due to the large particles of regular oil which cause excessive moisture and oxygen.
with Oil Fine	The oil particles are nanosized and the thermal conductivity is high so that it cooks quicker.	Light and healthy due to shorter cooking time and low oil absorption.	Oxidation process reduced due to the nanosized oil particles which protect from moisture and oxygen.

# The reasons why many companies and restaurants have chosen **Oil Fine**?



## Reason 1 Low Initial Cost

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Oil Fine can only be purchased through leasing. Therefore there's no need to pay hundreds of thousands of dollars for an installation. You can enjoy the benefit of cost reduction even from the first month.



## Reason 2 Compatible with Any Cooking Oil

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The catalyst deprived from natural minerals breaks up oil aggregates. It also suppresses oxidation by reacting with oxygen in oil. Oil Fine can be used for any kind of cooking oil including lard which can't be usually used with other similar products.



## Reason 3 Safety: No Electricity Required

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Other products that require electricity need to be plugged in for 24 hours and left on after closing or even during the holidays. There is always a risk of leakage and breakdown. However, Oil Fine does not require electric power, therefore is safe to use.



## Reason 4 Easy Maintenance

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Oil Fine only needs to be cleaned twice a month. Taking it out and washing it in boiling water for 45 minutes to disinfect every 2 weeks is all you need to do.