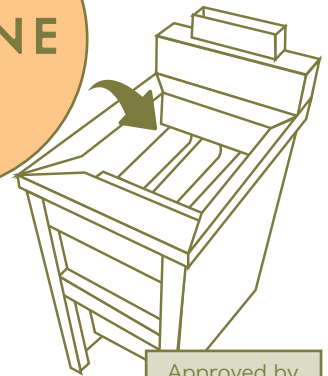




As the Cooking Oil Prices Getting Higher,  
Is Your Profit Squeezing??

Just put  
**OIL FINE**  
into the  
fryer!

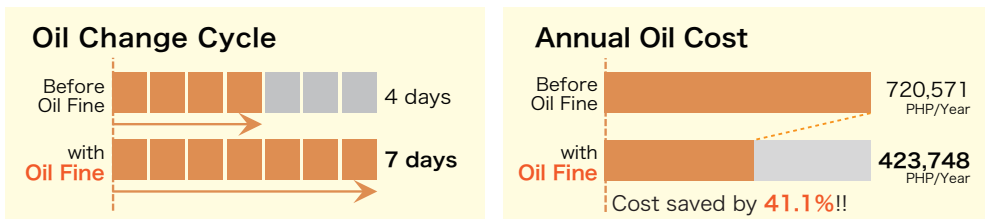


Approved by  
Japan Food  
Research  
Laboratories

**OIL FINE** saves  
up to **50%**  
of your frying oil costs

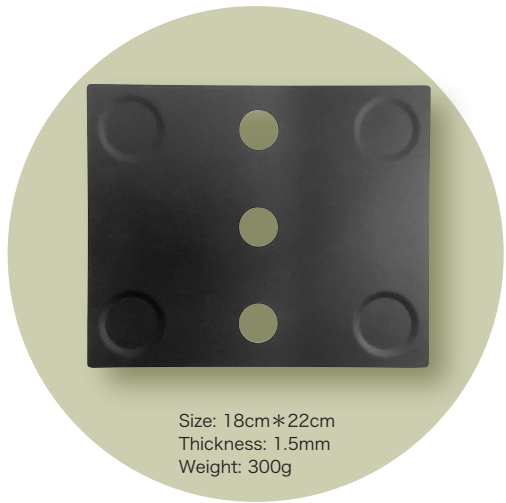
### Actual Case of a Client in Japan

Nationwide Izakaya chain with 62 locations



## What is **OIL FINE?**

**OIL FINE** is a stainless-steel plate coated on both sides with a ceramic catalyst (comprising silver (Ag), platinum (Pt), etc.) by sintering (i.e., burnt and melted to cover the surface). Just by putting Oil Fine into the oil, it suppresses oil deterioration and prolongs the life cycle of the oil.



Size: 18cm\*22cm  
Thickness: 1.5mm  
Weight: 300g

### Four Benefits of **OIL FINE**

**1**

#### Oil Cost Reduction

Oil Fine extends oil change cycles and cuts down oil costs.

**2**

#### Eco-Friendly

Oil Fine contributes to the reduction of oil waste

**3**

#### Less Odor and Smoke

Oil Fine eliminates the odor and smoke from cooking oil

## How Do I Know It's Working?

### Measure the **Acid Value (AV)** using the **AV checker**

According to the hygiene standards of the Ministry of Health, Labor and Welfare of Japan, if the Acid Value (AV) of the frying oil exceeds 2.5, it is compulsory to replace it with new oil.



Oil deterioration testing paper (AV checker)

STEP  
1



Scoop the fryer oil with a spoon and let it cool for 10 seconds.

STEP  
2



Dip the tip of the test paper in oil, and wait for 30 seconds

STEP  
3



Check the Acid Value using the color chart

## Reasons You Should Choose Oil Fine



Reason  
1

### Low Initial Cost

With the rising oil prices, the initial cost of Oil Fine should be recovered very soon. Your ROI is very high!



Reason  
2

### Applicable to Any Type of Cooking Oil

Oil Fine can be used for any kind of cooking oil including lard which can't usually be used with other similar products.



Reason  
3

### Safety: No Electricity Required

Other products that require electricity need to be plugged in for 24 hours, everyday, so there is always a risk of leakage and breakdown. Oil Fine works by itself, safe and easy to use.



Reason  
4

### Easy Maintenance

Oil Fine only needs to be cleaned when you clean the fryer. Just take it out with tongs and wash it gently with neutral kitchen detergent using a sponge, rinse and wipe thoroughly.

how to wash OIL FINE



wash with neutral detergent



wipe gently with kitchen paper