



# SOS

## SmartOIL SENSOR

#SOWEREWE

**FED UP WITH THROWING OUT OIL TOO SOON?  
SO WERE WE.**

**MEET PITCO'S BRAND NEW  
SmartOil SENSOR**

**Know precisely when to re-use oil and  
when to change it to ensure top quality  
food and save on oil costs.**

User friendly design alerts for proper oil disposal  
to ensure consistent high quality food

Save oil costs by eliminating early changes

Automatic accurate oil quality measurements  
are displayed and stored



**BEST FRYER IN THE WORLD. PERIOD.**



## Why is knowing your Oil Quality measurement important?

Knowing precisely when to reuse your oil and when to throw it out saves money and produces the best food quality.

- Disposing of oil too soon wastes money.
- Disposing of oil too late causes bad flavors and odors which produces an inconsistent and low quality fried product.

## Why is the Pitco Oil Quality Sensor the best in the world?

- Automatic accurate oil quality measurements are displayed and stored.
- The user is alerted for proper oil disposal.
- No user interaction with Sensor or oil means no cleaning and no consumables and nothing to lose, damage, or break.
- Only one sensor needed per fryer system versus purchasing one for every frypot.



**The most accurate oil sensing fryer.**

**BEST FRYER IN THE WORLD. PERIOD.**