

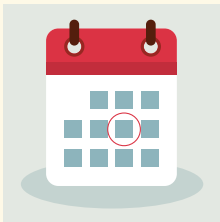
# The REAL facts of Oil Management...

**PREP**<sup>TM</sup>  
HIGH PERFORMANCE OILS

...and why you can't afford to not have a robust Oil Management system in place



**50%**



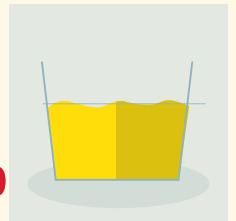
discard their oil too early  
(within 3-5 days)

**25%**



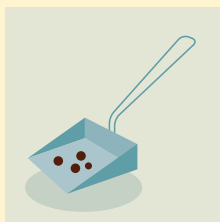
overuse their oil

**Over  
27%**



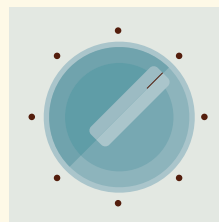
don't filter their oil at all

**Over  
32%**



don't skim their oil

**90%**



don't turn down the heat of  
their fryer during quiet periods

## What do these results mean?

We reported these results from a number of customer site visits. They clearly highlight the importance of Oil Management within a commercial kitchen and the cost, waste, and time saving opportunities on offer.

**Prep Oil  
Management App**



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**Record &  
Report App**



**Download**

**Oil  
Management Shop**



**Visit**

[prepoils.co.uk](http://prepoils.co.uk)

\*Prep High Performance Oils can last up to 3 times longer than standard vegetable oil. Typical values verified against Laboratory Rancimat tests at 120°C to bring to oil to discard point. Source AAK (UK) Ltd.

**AAK**  
Foodservice