

**WINNER OF BEST KITCHEN
INNOVATION AWARD 2024**



THE BEST DEEP FRYER ACCESSORY



EL MEJOR ACCESORIO DE FREIDORA



Save up to
50%
on fryer oil

FRY YOUR FOOD QUICKER
WITH OUR BREAKTHROUGH TECHNOLOGY FOR DEEP FRYERS
SAVING TIME & ENERGY
INDUSTRY'S BEST 3 YEAR WARRANTY

OiLChef:

MAIN ADVANTAGES

VENTAJAS PRINCIPALES

01

**Reduces frying temperature
(min. 15 °F to 30 °F).**

*Reduce la temperatura de fritura
(min. 15 °F hasta 30 °F).*

02

Lower utility cost

Menor costo de servicios publicos.

03

**Increase your frying oil life by
over 200%**

*Aumenta la vida útil del aceite para freír
mas de 200%.*

04

Faster cooking time

Tiempo de cocción más rápido.

05

Faster customer service

Servicio al cliente más rápido.

06

Reduced Oil purchases

Reducción de las compras de aceite.

CULINARY BENEFITS

Affords transition to healthier oils - away from the trans fat solutions

Healthier, and tastier

Less greasy (less oily food by 22% +)

AWARDS

- Winner Best Sustainability Award 2024
- Best Kitchen Innovation Awards 2021
- Best Kitchen Innovation 2022



FOCUS

- Improving taste, texture, quality and shelf life of all fried food.

QUALITY

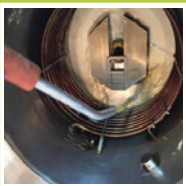
- We help improve food quality and health
- With all types of deep fried food, whether this be in the final cooked form, processing, blanching and freezing stages.



WHAT OILCHEF DOES?

OiL Chef slows down the oxidation of your frying oil which can double the oil life and also help you fry your food quicker, crispier and less oily. Your food retains its crunch for longer!

SIMPLE INSTALLATION



STEP 1



STEP 2



STEP 3



STEP 4



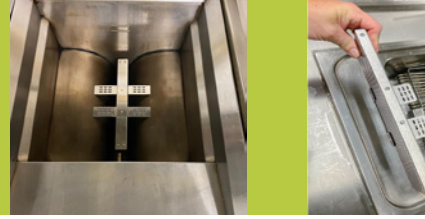
HOW DOES OILCHEF WORK?



- » Oil Chef is installed inside your fryer to increase operational and production efficiencies.
- » Oil Chef acts upon your frying oil at the molecular level to slow down the oil's oxidation process and increases its thermal conductivity.
- » Active molecular oxygen, cuts the chains of lumpy oil bodies that raise oil viscosity making the oil thinner and cleaner, thus to last longer.
- » It is the World's most sophisticated patented technology for professional kitchen operators and restaurant owners.
- » A culinary and environmentally friendly cooking solution that reduces running costs for operators and increases their bottom line.



HOW DOES OILCHEF WORK?



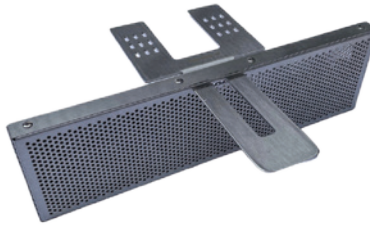
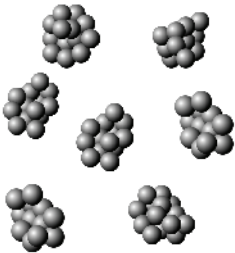
IN DEEP-FAT FRYING, DUE TO EXTREMELY HIGH HEAT ...

i) Oil becomes lumpy, and as a result it takes longer time to cook food (the heat conductivity degrades...)

ii) Oil breaks down rapidly and constantly produces lots of harmful byproducts (through oxidation process)

CLUSTERED OIL MOLECULE

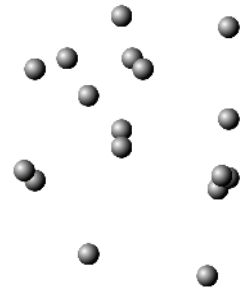
Inefficient form



AFTER OILCHEF DEVICE

DISPERSED OIL MOLECULE

Efficient form



- Harder to heat
- Transfer heat slower
- Soggy and oily fries

- Rapid Oil breakdown
- Oil Molecules lump

However...the OilChef™ device

i) De-clusters the lumped oil into finer form, improving heat conductivity that enables quicker cooking at lower temperature.

ii) Prevents oil from breaking down, resulting in less harmful byproducts in the oil.

- Easier to heat
- Transfer heat faster
- Crispier and healthier fries

- Rapid Oil breakdown
- Oil Molecules lump



HOW DOES IT KEEP OIL HEALTHIER?

- » It keeps the oil in finer form, improving heat conductivity that enables quicker cooking at lower temperature. How does it keep oil healthier?
- » It prevents oil from breaking down - resulting in less harmful by-products in the oil and less oil being absorbed by the food being fried/blanched.

The lighter, cleaner and less oily taco is cooked in 7 day old oil with OilChef, the darker taco shell was cooked in a fryer with no OilChef, 3 day old oil.



SODEXO CASE STUDY: INNOV'CHALLENGE 2023

INNOV'CHALLENGE SPOTLIGHT: OIL CHEF

In 2023, Sodexo hosted Innov'Challenge, a global sustainability challenge that invited all Sodexo employees to submit innovative sustainability ideas that could be scaled across the company. Joseph Moore, a general manager from Sodexo Canada, won the Food Waste Category in North America through his idea to partner with Oil Chef.

We are proud to be working with Oil Chef, a Canadian- and women owned leader in sustainable kitchen technology.

Our sites doubled the lifespan of their cooking oil, reducing their cooking oil expenditure by a minimum of 50% while simultaneously cutting down on cooking times and temperatures, as well as reducing their overall oil waste.



FRY YOUR FOOD QUICKER

WITH OUR BREAKTHROUGH TECHNOLOGY FOR DEEP FRYERS

SAVING TIME & ENERGY

Why spend all that money on oil, energy and labour when you can dramatically reduce these costs today?



01

90% of our clients recover their initial cost of OilChef within 3 to 9 months.

02

Full 3-year warranty.

03

Satisfaction guaranteed or your money back.



CONTACT US
TODAY FOR A
FREE
EVALUATION

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