

Stop Wasting Frying Oil!

Do you have the right tools for the job? Join thousands of restaurant operators worldwide who are using plants to keep food quality high and save millions on oil spend.

FreshFry Pods



Extends frying oil shelf life 2-3 days



Plant-powered; removes impurities you can't see



Better oil; less smoking, burning, and flavor transfer



Easy to use and train: use one Pod nightly!

Test Kits



A simple way to see the true color of your fryer oil. Ask us how you get one FREE.

What Do Customers Think?



"Amazing! Oil life has doubled without any filtering! Food looks and tastes great at the end of the cycle."

- Kurt Miller, Porky's BBQ



"FreshFry Pods allow us to fry perfect Southern-fried chicken all day, every day."

- Brian Morris, Hattie B's Hot Chicken



"Oil Test Kits shows clear as day the good, bad, and the ugly of our oil and when its ready to go."

- Store Manager, QDOBA



Add Pods nightly



See the extension



Using a test kit to look at color could be the difference between "the same oil life" and saving thousands per fryer!

Start saving!



Why? Because this oil has been pulled from the same fryer!

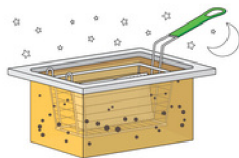
Contact Us info@freshfry.com

Want to Try it Out?

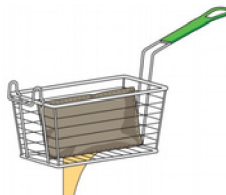
FreshFry Pods



Step 1:
Turn off fryer &
place Pod into
hot oil.



Step 2:
Leave Pod in
overnight.



Step 3:
Drain Pods
the next day.



Step 4:
Dispose.
(Do not reuse)

Start using Pods with fresh oil.
Use 1 Pod, per active fryer, every night that you fry.

Frying Oil Test Kits

Use daily. When your oil color is between the colors of the rods, consider discarding soon!

Available in light and dark.



Best for: appetizers,
french fries



Best for: proteins,
heavy breading

The Essentials:

What do I need to know?

- Pods are made from discarded rice shells and are thermally processed to prevent the build-up of acids, polymers and metals, and soaps in frying oil.
- Pods are designed for fryers with 35-70 lb. (16-32 Lt.) of oil capacity. Use 2 Pods for best results for fryers greater than 70 lb./32 Lt.
- Use Pods nightly—throughout the whole oil life—or you'll miss out on the maximum benefits. Pods can't turn bad oil into good oil.
- Stick with it! Pods maintain good oil, so you'll start to see better oil & food quality in the back half of its life.
- Use a Test Kit to make sure your staff discards oil when it's ready, and not before!
- Pods don't remove crumbs, filter or skim to remove.

What should I expect to see?

- Better food quality; less flavor transfer.
- Clearer oil when using a test kit, & better oil quality for longer.
- Cleaner equipment, fewer oil changes, and a happier staff.