

What can Fry Oil Filter Pods do for your business?



Why chefs and owners consider Pods a must for their kitchen operations.



HELP CREATE CONSISTENTLY DELICIOUS FOOD

"We want to serve the best quality food possible. We treat our fryers with the Pods every night to ensure that we do."



- **Chef Andy.**

Venue Restaurant & Lounge (Lincoln, NE)

MAINTAIN QUALITY OIL, LONGER

"We do a ton of fried brussels sprouts, and the water content would kill our fryers. [Using Pods] keeps the oil from browning too fast."

- **Chef Jonah.**

MoMo Pizzeria (Lincoln, NE)



EASE OF USE

"It's the last thing on our closing list... Just throw it in [the fryer] and you're done."

- **Tom Rustermier, Owner.**

QSR Franchise (Wahoo, NE)

SAVES MONEY

"We were getting 4 days at best before the Pods, and we're now getting a consistent 6 days that we can go to the bank with."

- **Karah, Front of House Manager.**

Village Inn South Campbell (Springfield, MO)

