



TPM MONITORING

Save thousands of dollars per location per year.



FryQ™ and FryQ™ Connect are the fast, easy way to measure cooking oil quality and temperature. Make informed decisions about filtration and replacement to impact food quality and your bottom line.

The argument for FryQ TPM Monitoring.

If your fast food restaurant actively monitors and filters its fryer oil to maintain TPM levels at or below 24%, it can extend oil life by 25% to 50% or more, depending on how poor the previous practices were. This translates into thousands of dollars saved per location per year.

Breakdown of the Savings Estimate.

Here's a simplified, realistic scenario for a typical fast food restaurant:

Assumptions:

- Number of fryers: 2-3 per location
- Oil volume per fryer: 35-50 lbs (5-6 gallons per fryer)
- Oil cost: \$30-\$40 per 35-lb jug (varies by region)
- Oil change frequency (without TPM monitoring): Every 3-4 days
- Improved frequency (with filtration & TPM <24%): Every 5-7 days
- Annual operating days: 360

Baseline (Without TPM Monitoring):

- Oil changes every **3.5 days** → **103** changes/year/fryer
- 3 fryers x **103** changes = **309** oil changes/year
- **309** x \$35 = **\$10,815**/year in oil

vs

With TPM monitoring & filtration:

- Oil changes every **6 days** → **60** changes/year/fryer
- 3 fryers x **60** changes = **180** oil changes/year
- **180** x \$35 = **\$6,300**/year in oil

Estimated Annual Savings: \$4,500 saved per location per year!

Extra Wins:

- ✓ Better product quality (consistent taste and texture)
- ✓ Safer oil (lower acrylamide formation and off-flavors)
- ✓ Less downtime for cleaning and changing oil

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