

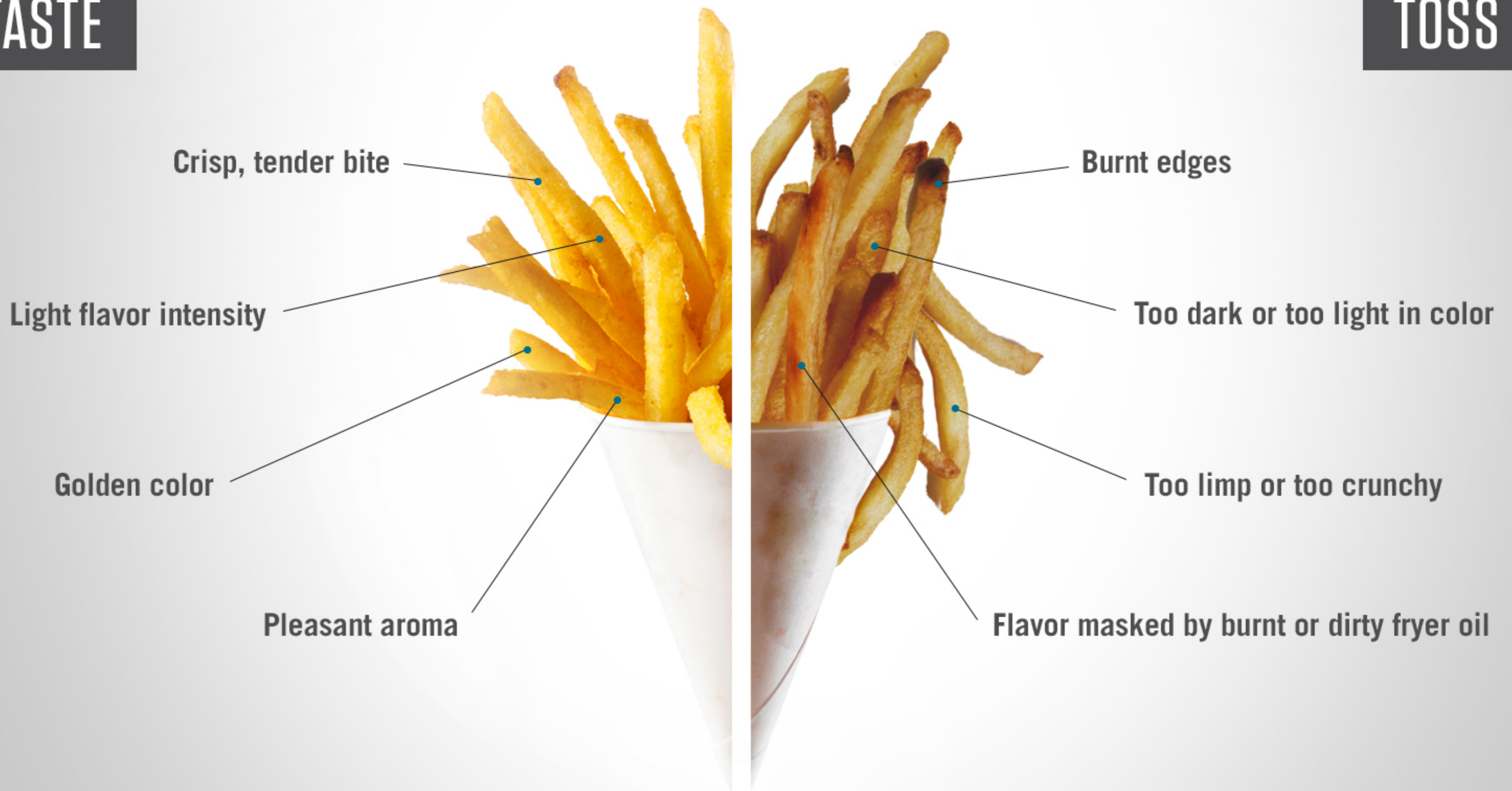
BEAUTY IS IN THE FRY OF THE BEHOLDER

Are You Getting Golden Results from Your Cooking Oil?

Cooking oil is an underrated ingredient. Yes, we said ingredient. It has the power to change the taste, texture and appearance of the food you fry. You might think you're serving the perfect French fry, but a change in how you manage your cooking oil could raise your fried foods to the next level — and ultimately lead to more satisfied customers coming back for their favorite dishes.

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Is your cooking oil giving you the best results possible? Learn how to put yours to the test by reading the guide, “Put Your Oil to the Test in Five Easy Steps.”

DOWNLOAD THE GUIDE

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