



OilFlex®, a name that over the years has become synonymous with state of the art High Performance Frying, just got better..

Introducing

OilFlex® ZT

A new, more powerful, patented **OilFlex®** formulation designed with special emphasis on the management of **Zero Trans Fat Frying Oils**.

As we all know, consumer, industry, even legislative demand have mandated the operator to switch to **Zero Trans Fat Frying Oils**. These oils may affect the taste of your fried foods your customers have become accustomed to. These oils are less durable, thus more costly to use, seriously affecting the bottom line.

Now you can have the "**Best of Both Worlds**"

Here is what **OilFlex® ZT** will do for you:

- Will extend the life of your **Zero Trans Fat Frying Oil**, or any oil, up to 60% or more.
- Will reduce the amount of oil needed to top-off fryers.
- Will eliminate the need for filter powders or expensive filter pads.
- Will prevent carbon deposits from forming on fryer walls eliminating the need for boilouts.
- **Will Eliminate the development of Acrylamide¹**
- Will do much, much more.....

Combine all of the above with:

- Healthier fried food with much less oil absorbed into the food and no **Acrylamide**.
- Food that cooks evenly and faster at lower temperatures.

All this equals thousands of dollars in savings per year for pennies a day!

...see what **OilFlex® ZT** can do for you!



OilFlex® ZT is a revolutionary new patented frying oil stabilizer. It is not a filter aid. It works in the oil while you fry!

What it does:

- Eliminates contaminants from the oil that cannot otherwise be filtered out
- Slows down oil degradation by interfering with the processes that break down oil.
- Works full time while you fry
- Reduces absorption of oil into the food
- Increases oil's ability to transfer heat to food
- Cleans your fryer while you fry, removing gummy, brown deposits
- Eliminates the need for boilouts
- Gets filtered out during normal filtering
- **OilFlex® ZT** is never absorbed into the food



Just add OilFlex® ZT to filtered oil and you're ready to go! No special operational changes or equipment are needed.

What this means to you:

- Oil lasts much, much longer
- Reduce frying temperature to 330-345°F, saving on energy costs
- Less absorption means slower shrinkage (less topping off)
- Hold food longer before having to throw it out unserved



Save money three ways:

- 1) on loss of oil through absorption into food
- 2) by having more useful days of oil life
- 3) by eliminating boil outs and the associated labor, chemical costs and exposure to injury liability.

What this means to your customers:

- Food tastes fresher longer
- Food tastes better
- Food has lower fat content, thus food has a healthier nutritional profile

Get the best of both worlds: healthier fried foods and a healthier bottom line!

OilFlex® ZT can save you thousands of dollars per year in shortening costs, for a few pennies a day.

...see what OilFlex® ZT can do for you!



For more information and to purchase, please visit us at:

www.oilflexzt.com

Or email us at: info@oilflexzt.com

Tel. 630-989-1797

Made in U.S.A. under U.S. Patent 6,210,732

International Patents, pending and issued.

Scientific Oil Solutions, Inc.



¹ Using OilFlex® Will minimize the development of Acrylamide. Even though, OilFlex® makes no claim of Total Acrylamide abatement at this time, OilFlex® has over the years proven effective in reducing the "extreme browning" on the surface of the food which is necessary for the development of Acrylamide. At Scientific Oil Solutions, we are committed to being in the cutting edge and helping address this health issue. Much research is currently underway worldwide in the understanding of Acrylamide.

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