

# Love your fryer and it will love you back ...and so will your customers!



**From start to finish, Zink Foodservice can offer solutions to easily manage the quality of fried foods.**



From simple oil delivery and haul-away, to Total Oil Management, and everything in between. Your fryer oil management can be a seamless experience, or built-to-suit your specific needs.

- Increase Safety and Decrease Liability
- Frees up Staff and Management
- Complete and Efficient Oil Control



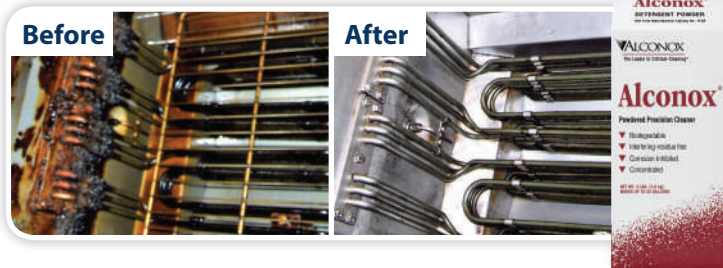
Say good-bye to contaminants and hello to cleaner frying oil. The benefits are multiple, with easy-to-use filtering systems.

- Have Cleaner Oil
- Use Less and Save More
- Get More Consistent Food Quality



The perfect de-waxer and degreaser for fryers, cookware, countertops, smallwares and more.

- Reduce Restaurant Cleaning Time
- Save Labor Costs
- Maximize Food and Service Quality



**Easy to Use • Quality • Oil Savings • Consistency • Worry-Free • Labor Savings • Value-Added**

Zink Foodservice provides comprehensive sales, marketing, distribution and installation services for premier manufacturers and dealers of foodservice equipment and smallwares.

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