



SMARTER FRYING STARTS HERE.

Whether you manage 5 locations or 500, OilSmart gives you enterprise-wide benchmarking that highlights the insights that matter most.



PROACTIVE EXCEPTION MANAGEMENT

Identifies locations or fryers that are outside of targeted oil management practices, helping prioritize operational focus.



CUSTOMIZABLE FRYER TYPES

Enables users to define fryer usage by food type (e.g., chicken vs. fries) with tailored oil quality thresholds and disposal targets.



DATA-DRIVEN RECOMMENDATIONS

The system offers suggested adjustments based on observed trends and fryer-specific usage patterns to optimize oil life.



INTELLIGENT ADJUSTMENT SUGGESTIONS

Provides oil usage and food quality alerts with recommended actions to optimize oil handling and disposal timing.



USER-FRIENDLY DASHBOARDS

Features intuitive widgets and customizable data views for tracking performance, analyzing trends, and supporting decision-making across the organization.



SMART FRYER INTEGRATION

Seamlessly connects with Pitco smart fryers to capture and analyze oil management data.

Oil Usage Target Updates Suggested

If you are getting the insights you want from Open Kitchen, then click "Decline" for each suggestion. If you suspect your targets may be wrong, which accounts for why they are being missed, we recommend you click "Accept." You can also [click here](#) to review the targets manually.

- Target of Minimum Filter Cycles Between Disposals:
 - Current Value: **20** Recommendation: **4** Accept Decline
- Target of Hours Between Disposals:
 - Current Value: **350** Recommendation: **107** Accept Decline
- Target of Cook Cycles Between Disposals:
 - Current Value: **500** Recommendation: **357** Accept Decline

Update Decline Recommendations

Food Quality Concern

Sensor Name: VAT 2
 Location Name: Orlando 0626 - CE, EMS
 Fryer Name: Ultrafryer (103065)
 Fryer Use Type: Chicken

[See Recommended Actions](#)

Food Service Equipment

Fryers

Oil Usage

Fryer Use Type: Chicken

Cost of Oil Wasted: **\$735**

Disposed Too Soon Count: **3**

Total Hours of Oil Life Wasted: **794**

Disposed Too Late Count: **0**

Average Time Between Disposals

Average Cook Cycles Between Disposals

Food Quality

Fryer Use Type: Chicken

Food Quality Concerns

9 vs 30 day average

Average number of Cook Cycles that occurred when TPM was Too High: **0**

Average number of Filter Events + Polish Events reported between Disposals: **2.66667**

Average number of Filter Skip Events reported when TPM was Too High: **0.1**

Number of Invalid TPM Readings: **1.9**

Oil Usage Target Updates Suggested

Fryer Use Type: Chicken

Based on your actual equipment usage data, we have some suggestions for adjusting your oil usage targets.

[See Suggestions](#)

Oil Usage Target Updates Suggested

Fryer Use Type: Fries

Based on your actual equipment usage data, we have some suggestions for adjusting your oil usage targets.

[See Suggestions](#)

Oil Usage Breakout

Custom (2025-03-01 -- 2025-04-19)

Group Columns Columns Export

