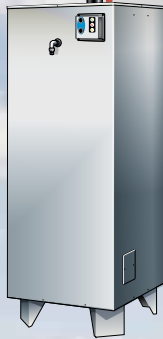


# Smart Cooking Oil Management®

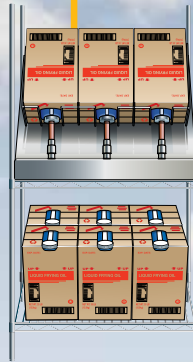
OIL COLLECTION SERVICES AND SO MUCH MORE



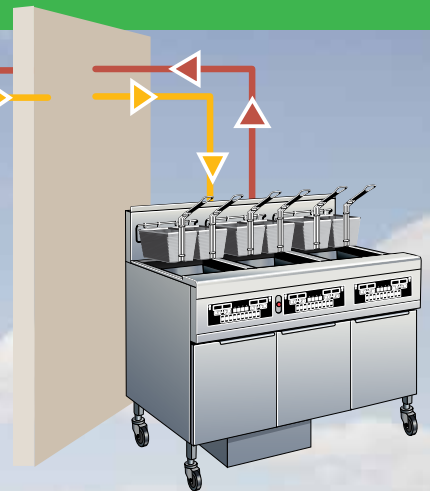
Central Coast Waste Oil  
Collection Service



Waste Oil Storage  
Equipment by Frontline



Fresh Oil Storage and Dispensing  
Equipment by Frontline





## COST SAVINGS • KNOWLEDGE • CONTROL

Central Coast Oil Management Inc. distributes foodservice equipment that offers 1) automated filling of fryers with fresh oil (optional), and 2) automated emptying and storage of waste cooking oil. All equipment — offered for FREE — is state-of-the-art and includes an internet-based communication and reporting back end that ensures 100% transparency of records, volume of oil collected, collection schedule, and diagnostics. Our waste oil collection services is smart, professional, and includes anti-theft protection.

- Save money and make money
- Central Coast oil collection is reliable and responsive; contract ensures stable costs and is based on volume of oil, quality of oil, and market value of waste oil with corresponding rebates
- Oil management increases productivity and safety while reducing labor costs and turnover
- Freedom to purchase your own fresh oil supply

### Versatile: Choose the Smart Oil Management system that's right for you:

	Option 1	Option 2	Option 3
Equipment	FREE*	FREE*	FREE*
Contract	None	3 Year	5 Year
Rebate	-0-	\$ Rebate	\$\$ Rebate

Values based on current market value of yellow grease and contract term.

\* Equipment ownership is maintained by Central Coast Oil Management Inc.



We proudly distribute Frontline International cooking oil management equipment. Frontline equipment is installed in 20,000 locations with over 200 customers worldwide, including most of the major chains.

## CENTRAL COAST OIL MANAGEMENT — EXCELLENT SERVICE

Locally owned, employing local people, and serving local clients, Central Coast Oil Management provides reliable, proactive, or scheduled service and full accountability for the quantity and value of the used fryer oil collected.

We empty your used fryer oil while maximizing your return.

- Many equipment options to choose from based on volume or value
- Interactive data management system tells us when waste oil tank is approaching full status
- Fully licensed and insured
- Our documentation and manifesting meets all local and federal regulations.



### THE FREE EQUIPMENT WE PUT IN YOUR FACILITY CALLS US WHEN TANKS ARE NEARING FULL!

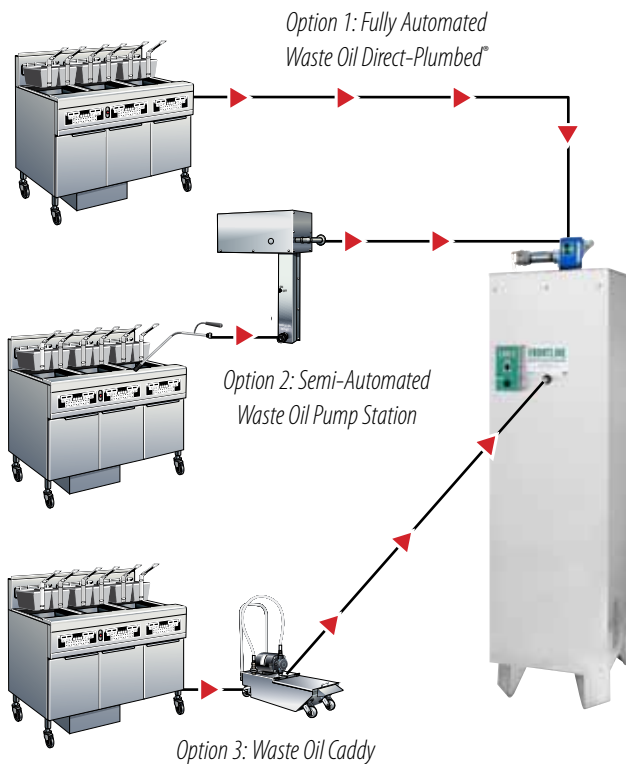
Requires Internet connection. If you don't have an Internet connection, just call +1 805-878-7330 for guaranteed oil pick-up in 48 hours.

## EQUIPMENT OPTIONS

### WASTE OIL EQUIPMENT

Frontline systems help you manage waste cooking oil.

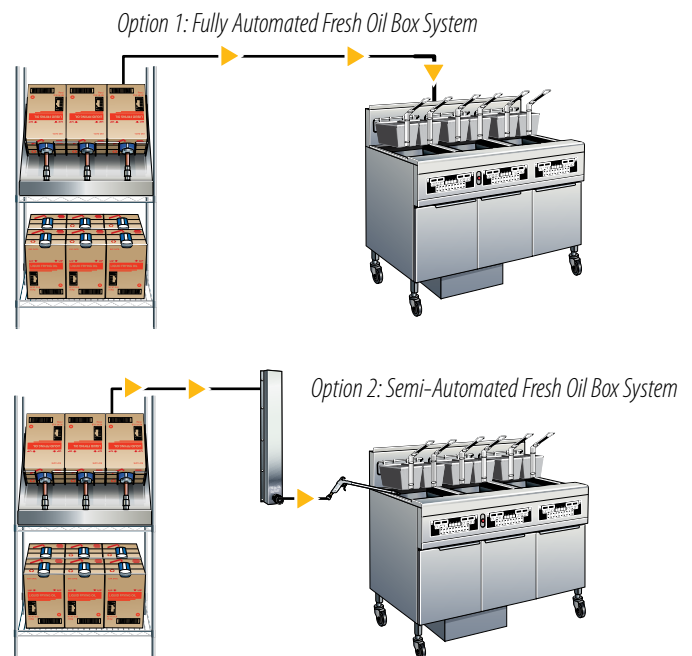
- Choose fully automated, semi-automated, or value-based caddy system as illustrated below
- Inside or outside placement; tank sizes to meet any volume need



### FRESH OIL EQUIPMENT (OPTIONAL)

Optional Fresh Oil Box System for Standard Packaged Oil—saves labor and increases oil yields.

- An automated, hands-free, safer and more cost-effective way to refill your fryer
- Boxes are plumbed upside down and drained completely; proven to increase yields by up to 10%



All equipment solutions meet or exceed all relevant foodservice standards.



### Your Store

Information for efficient fresh  
and waste oil management



### Waste Oil Collection

Automatic notification  
and dispatch



### Central Coast Office

Smart equipment automatically  
schedules service as needed



## ALL Central Coast Equipment Features Digital Data Reporting

Web-Based system tracks oil usage, sends  
alerts, and allows for report outputs.

Compare statistics daily, weekly,  
or monthly.



549 Lindon Lane, Unit A | Nipomo, California 93444  
www.centralcoil.com | Phone: 805-878-7330