



ACCUTANK™ COOKING OIL SYSTEM

Cooking Oil Management

The AccuTank™ Cooking Oil Management System takes the very best of process control and integrates it into a full service cooking oil monitor for the food service industry. Starting with fresh oil, your product is stored in a tank that can't walk off easily. Through level monitoring, every last drop of oil can be accounted for as the tank is filled with new product and as oil is added to your fryers. Because the quality of fried food is tied directly to the quality of your cooking oil, our system monitors the fryers to verify that oil has been filtered at the proper time and frequency. Finally, once used oil is stored for pickup, the system monitors the used oil tank so you know exactly how much oil you have added and exactly how much your vendor picks up.

Thanks to constant level monitoring, alerts can be sent to notify you of a variety of changing process and inventory conditions. Alerts can be used to schedule the reorder of new cooking oil, to notify of the need for manager oversight in filtering fryer oil, to schedule a pickup of used oil, and more. And once your used oil tank is full, the pump will be disabled preventing a costly overflow. Alerts will also prevent theft by notifying managers of unauthorized used oil removal. The AccuTank™ Cooking Oil Management System gives owners and managers control over one of your most valuable commodities, cooking oil.

FEATURES & BENEFITS

- Fresh oil monitoring with reorder alerts and theft prevention
- Manager is notified if oil filtering is not run on cooking oil at the proper time and frequency
- Used oil monitoring with automatic pickup scheduling and theft prevention
- Overflow prevention
- Increased safety by reducing employee contact with cooking oil
- Control over valuable commodity of cooking oil

AREAS OF APPLICATION



New fresh oil inventory



Fresh oil inventory added to fryers



Monitors filtering of cooking oil in fryers



Alerts managers & owners of changing process conditions



Used oil tank overflow prevention



Theft prevention in new and used oil tanks

COMPONENTS REQUIRED FOR SYSTEM

1



Guided Wave Radar
(GWR) Level
Transmitter

2



Flexible Process
Meter

3



Monitor
Online

1 TRACER 1000™ GWR LEVEL TRANSMITTER

Featuring TDR (Time Domain Reflectometry) technology, the Tracer 1000™ Second Generation provides continuous level measurement and point level detection in liquids, slurries, and solids with analog and switching output. This innovative device has almost no installation restrictions - it can be mounted in small tanks, tall and narrow nozzles and it measures precisely even with difficult tank geometries or close to interfering structures. Factory settings may be configured via RS485/Modbus and HART® Communication protocol. Tracer 1000 is ideal for various types of processing and storage applications and has an exceptional performance in liquids with low reflectivity such as oils and hydrocarbons.



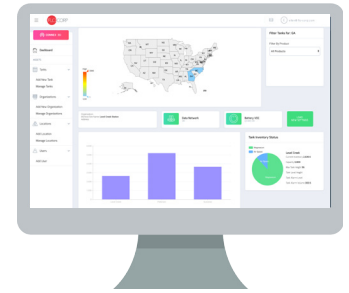
2 CONNEX 3D™ FLEXIBLE PROCESS METER

The CONNEX 3D™ flexible process meter integrates with the GWR level transmitter to provide a remote measurement used for FDA compliance, food quality assurance, preventive maintenance and on-time service, environmental reporting and theft prevention. The CONNEX 3D™ meter is the brains behind the AccuTank System. Local and remote monitoring of cooking oil provides added food quality assurance and faster on-time delivery of services, energy management, and QA management reporting of deliverables.



3 ONLINE PORTAL CLOUD BASED MONITORING

The online monitoring portal allows the user to monitor their cooking oil application from anywhere in the world. The user receives alerts when the tank is reaching capacity, or any changes in inventory conditions. You can view current tank inventories, inventory history, and alarm information through the portal. The portal is accessible on smart phones, tablets, and PC's. Multiple tanks can be viewed within one portal.



ORDERING INFORMATION

FLO-CORP MODEL NUMBER BUILDER

For Assistance Call **877.356.5463**

NOTE: TO ORDER THE ACCUTANK™ COOKING OIL SYSTEM, PLEASE CONTACT FACTORY FOR PART NUMBER (877) 356-5463