



SOS
SmartOIL SENSOR

SMARTOIL SENSOR
THE MOST ACCURATE OIL SENSING FRYER

PITCO[®]

At a Glance



SOS SmartOIL SENSOR

How It Works

- The oil sensor measures electric properties of the oil when it flows through the SOS sensor
- These electrical characteristics are related to oil degradation and recorded in the controller
- All of the oil flows through the sensor for the most accurate reading - not just a small sample

1

Oil goes into the filter pan to start a filtration cycle.



2

Oil gets pumped up into the SOS system and the SmartOIL Sensor takes readings of the oil.



3

Oil then flows back into the filter pan and then returned to the tank.

SOS FEATURES

USER FRIENDLY DESIGN
ALERTS FOR PROPER OIL
DISPOSAL TO ENSURE CON-
SISTENT HIGH
QUALITY FOOD

ELIMINATE EARLY
OIL CHANGES & SAVE

AUTOMATIC ACCURATE OIL
QUALITY MEASUREMENTS
ARE DISPLAYED & STORED

KNOW PRECISELY WHEN
TO RE-USE OIL & WHEN TO
CHANGE IT TO ENSURE TOP
QUALITY FOOD & SAVE ON
OIL COSTS

Know Exactly When to Filter

SOS is the best sensor to determine purity and remaining useful life of oil with deep fryers. Part of Pitco's Integrated Oil Management System the oil sensor helps you get the most out of your fryer oil and is easiest to use with the Infinity Touch controller. Combined with an ROV that can help you save up to 50% in oil costs in addition to labor costs with automated processes. Learn more about how Pitco can help you manage your frying programs today!



Best in the World

- Automatic accurate oil quality measurements are displayed and stored.
- User is alerted for proper oil disposal
 - Not too early to waste oil
 - Not too late to compromise food quality
- No user interaction with sensor or oil
 - No consumables
 - Nothing to lose, damage or break
- Only one sensor per fryer system, not just one pot

Get the Most From Your Oil Supply

Knowing precisely when to reuse you oil and when to throw it out saves money and produces the best food quality.

- Dispensing of oil too soon wastes money
- Disposing of oil too late causes bad flavors and odors which produces an inconsistent and low quality friend product

BEST FRYER IN THE WORLD. PERIOD.



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