

PDM Oilsense



THE WASTE COOKING OIL SOLUTION



Anything less is a waste of energy

Oilsense... reduce costs



Oilsense will change the way oil is managed in your kitchen forever:



Get optimum use from your cooking oil



Never change oil too early or too late



A Quick and easy oil changes



Save time and money

AND



Maintain high quality and consistency in your food



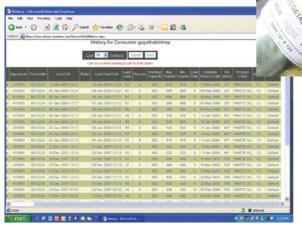
"We've found Oilsense sound, robust, clean and safe. Our employees in the stores find it easy and quick to use."

Mo Boussada, Cascade Caterers Ltd.

Oilsense... complete control



Oilsense will enable you to monitor oil levels and usage remotely via its web-based telemetry.



Each restaurant can be monitored, and our records will tell you:



How often the oil is being changed



A How much oil is changed each time



How much oil you use each week/month/year



How much oil is in the storage tank

AND



We collect automatically, so there's no need to call us

"This is a better system because the telemetry saves time and hassle. What's more, the external tank means we don't have churns of used oil in the yard."

Robert Holdcroft, Franchisee

Oilsense... safer & cleaner

More than 1,000 workers a month suffer a serious injury following a slip, trip or fall.

Research for the Health and Safety Executive reported that, of workplace injuries in the hospitality industry:



50% occur in the kitchen



25% are slip or trips



15% occur when handling, lifting or carrying



35% occur when handling harmful substances (mostly cooking oil)



"The health and safety in our kitchen has improved 100% since we installed Oilsense. It's far more hygienic, and much safer."

Carol Cormal, Head Chef

Oilsense... green



We save //approximately

on road miles by cutting down on collections.

We can save literally thousands of road miles by collecting larger quantities less frequently.

collection instead of



Tank levels are monitored via telemetry.

We automatically send a collection lorry at the appropriate time.



The oil is collected and a print out of the true litreage, not an average, is provided. The oil is then taken to our closest facility to be bulked up, saving more road miles.

Once we have purified the oil, it's delivered to a biodiesel producer.



Each consignment is tested for impurities and quality. We will then process it, and provide detailed reports showing if the oil is being changed too early or too late.



"With Oilsense your business will see many benefits. Kitchens are cleaner and safer for staff, food is crisp and consistent for customers, and managers have total control over oil use."

Rupert Checkley, Director, PDM Oilsense

How Oilsense works







How Oilsense works



EMPTY AND RINSE THE FILTER



THE EXTERNAL STORAGE TANK

- The extracted oil goes directly to the external tank, so staff do not have to venture outside at night.
- The tank has a unique locking system to prevent theft.
- The tank is bunded and fully compliant with UK legislation.
- Customer-facing tank covers have a mirror finish.
- It clears already cluttered storage areas of dirty oil barrels.



- The tank is constantly monitored via telemetry.
- There is a high-level safety cut-off system.
- The oil is filtered and not contaminated with water, making it more suitable for biodiesel production.
- The tank is doubleinsulated to help maintain oil temperature and eliminate condensation.

Oilsense at work



We've put Oilsense to the test with some of the best known and respected companies in the industry. These companies know the future of oil management must take into account stressed, busy environments. Staff need to be well looked after, and kitchens must be clean, highly productive and produce consistent, quality food - time after time.



Oilsense makes sense



REDUCE COSTS



IMPROVE SAFETY AND HYGIENE



CONTRIBUTE TO SUSTAINABILITY

"I would recommend the Oilsense system for any busy kitchen."

Carol Cormal, Head Chef

Customer Support Centre: PDM Oilsense Ltd, Mancetter Road, Hartshill,
Nuneaton, Warwickshire CVI 0 0TA.
Tel: +44 (0) 2476 399400 Fax: +44 (0) 2476 397 266 Email: oilsense@pdm-group.co.uk