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News
For immediate release

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Hands-Free Cooking Oil Handling for National Safety Month *Frontline International's Direct-Plumbed® System helps keep workers out of harm's way*

May 11, 2026—This June marks the 30th anniversary of [National Safety Month](#), an observance from the National Safety Council dedicated to “keeping people safe from the workplace to anyplace.” Workplace safety is a core principle on which [Frontline International](#) was built, as a maker of smart solutions for the management of fats, oils, and grease in foodservice kitchens. One of Frontline’s signature products rooted in safety is the [Direct-Plumbed® System](#), a closed system that carries used cooking oil from the fryer to a containment tank without ever being touched by human hands.

The hot oil and grease used in fryers is widely considered the single greatest safety threat in foodservice kitchens. There are many different ways it has the potential to harm: starting fires, causing burns, prompting slips and falls (week four of National Safety Month focuses on preventing slips, trips and falls), and contributing to unsanitary conditions.

The Direct-Plumbed system mitigates virtually all of these by keeping used oil contained, first within its piped-in tubing, then locked safely inside a containment tank. With the push of a button, used oil leaves the fryers and flows into the system’s secure waste oil containment tanks inside or outside the facility. No more carrying a dangerous, sloshing bucket of hot oil to a dumpster!

For complete hands-free cooking oil, pair it with Frontline’s [EZ Oil™ System](#) for fresh oil. Jug-in-box oil is loaded into the EZ Oil rack, where it flows into the fryer vat. There is never any pouring out by hand of a bulky box or jug.

Frontline International’s direct-plumbed solutions for both fresh and waste oil make handling hot oil obsolete. That translates to potential savings on insurance, workers’ compensation, and employee downtime; greater employee safety; and cleaner floors and grounds. The equipment is modular and customizable and can be adapted to nearly any size space, even small and complex store layouts.

For more information, visit www.frontlineii.com.

About Frontline International

Frontline International, Inc. designs, manufactures, and distributes superior commercial foodservice equipment for the storage, handling, and disposal of cooking oil. Customers own their own equipment, negotiate their own oil rebates, and have the freedom to choose their own oil vendors. The company also offers turnkey oil management under its OilCare® bundled services program. For more information, contact Frontline International, Inc. at 187 Ascot Parkway, Cuyahoga Falls, OH 44223. Phone: +1 330-861-1100. Toll free: 1-877-776-1100. Web: <http://www.frontlineii.com>. Email: info@frontlineii.com.

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