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**News**  
*For immediate release*

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## **Frontline International's Filtration Machine Extends Oil Life Up To 50%**

*Designed to work with any commercial fryer,  
uses paper or stainless-steel filters*

March 18, 2026—When a foodservice kitchen's fryer doesn't come with built-in filtration, Frontline International's [Filtration Machine](#) can fill the gap. It extends oil life by up to 50%, which helps reduce costs, and helps standardize the taste and quality of food. Food consistency is crucial to the customer experience and building brand loyalty. An investment in properly filtered oil is an investment in overall profitability.

The powerful and easy to use Filtration Machine is designed to operate with any commercial fryer. This flexible, standalone system holds 75 pounds of oil and pumps full in just two minutes. It is made of 100% stainless steel and rolls on smooth, heavy-duty casters outfitted with swivel-front brakes.

Because filtration procedures vary depending on store volume and the types of food that are being fried, the Filtration Machine is highly adaptable to individual applications. Establishments will need to filter oil less often when frying french fries because they produce fewer fall-off food particles to contaminate the oil. Conversely, breaded and battered products require more filtration because they produce more fall-off particles, degrading the oil faster.

Since proper filtration is so important, the Filtration Machine easily switches between different types of filter media—disposable paper filter element or reusable stainless steel—according to the kitchen's needs and oil usage. Frontline International's representatives can advise which filter is recommended for a specific operation, based on the type of food fried and the frequency of frying.

The machine also helps give used cooking oil (UCO) a final scrub before it is transported to a containment tank awaiting pickup by a renderer. Filtered UCO commands higher rebates in the recycling market.

For more information, visit [www.frontlineii.com](http://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](mailto:info@frontlineii.com).