

The Ultimate Guide to Better Oil and Food



Smart Fry Guide Book

For kitchens that care
about food quality, safety
and sustainability.

www.smartfry.org

MENA Edition | v 1.0



JOIN THE SMARTFRY PROGRAM

The Future of
Frying is
Clean and Green.



Table of Contents

- 1. Welcome to Smartfry®**
Intro message and what this guide is all about.
- 2. Why Oil Quality Matters**
The impact of good vs bad oil on food, business, safety, and sustainability.
- 3. The Myth About Dark Oil**
Learn why color is not an indicator of quality.
- 4. Filtering: Your Hidden Power**
Why filtration is the most underrated cost-saving and quality tool.
- 5. The 12 Golden Rules of Frying**
12 steps to tastier food and smarter frying.
- 6. Sustainability & Impact**
How Smartfry kitchens reduce waste, save oil & contribute to greener practices.
- 7. Your Questions, Answered**
FAQs about Smartfry®, responsible frying, and membership benefits
- 8. Support & Contact**
Global office locations, support details, and trade-in program

Welcome to Smartfry.

Thank you for being part of the Smartfry® community, a growing movement of kitchens that put food quality, guest experience, and responsible frying at the heart of what they do.

This guide was created to support you in making the most of your oil, your equipment, and every dish that leaves your kitchen. Inside, you'll find simple, practical tips to help you keep your oil cleaner for longer, serve food that tastes fresher, and run a safer, more efficient kitchen.

It's not just a manual. It's a quick reference for building habits that lead to better frying practices, consistent food quality, and peace of mind for you and your team.

Whether you've just joined Smartfry® or are already using VITO systems, this guide is here to make your work easier, your frying smarter, and your food something guests remember for the right reasons.

We're glad you're here.



Members Only Content

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