

First step for the healthy franchise from clean oils.

SMART **ACID VALUE**

MEASUREMENT DEVICE



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RELIABLE FRYING OIL

01. How about your restaurant hygiene and safety?

The number of restaurants in the province caught in the hygiene crackdown of Gyeonggi-do special judicial police amounts to 1,690 last year. Especially it is indicated that urgent hygienic inspection on food additives (magnesium silicate) for frying oils, acid value determination in frying oil being used, hygienic care of frying oils and cooking utensils, and restaurant compliance with the regulations for food poisoning prevention should be done.

02. Risks of cooking oils out of replacement time

If cooking oil out of replacement time is reused, it may form carcinogens and have a very dangerous influence on human body by causing cancers, arteriosclerosis, and heart disease.

03. Domestic and overseas cooking oil management status

At the moment, as fryers used in domestic and overseas restaurant stores do not include the function to notify the replacement time (or the acid value) of cooking oil, oil is replaced depending only on the subjective judgment (color and smell) and conscience of a cooker for the fryer.





04. When is the proper replacement time for the cooking oil?

COOKING OIL

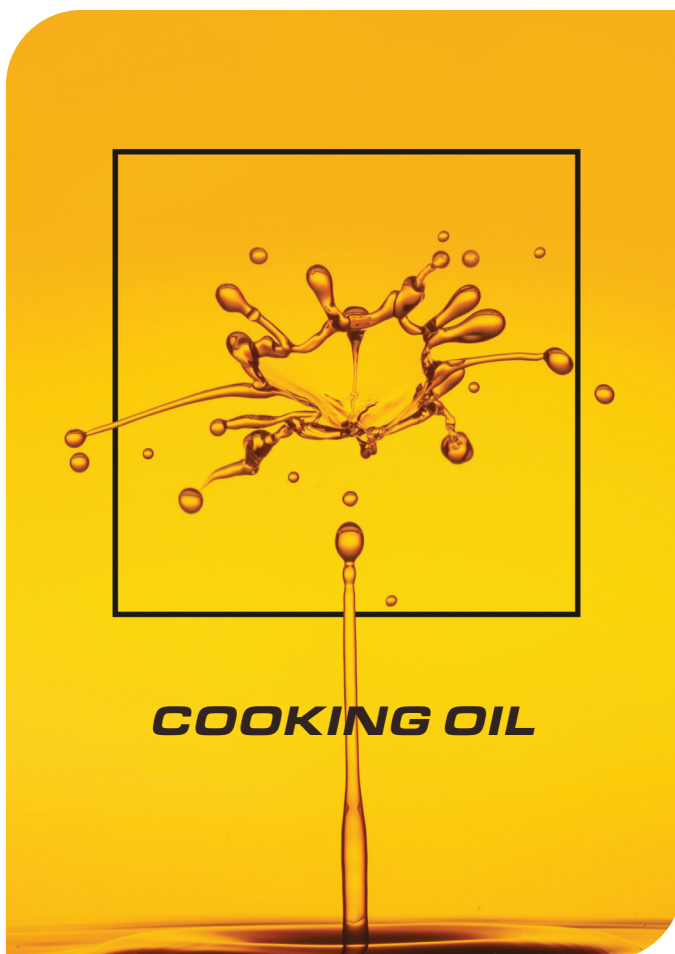
Oil is used daily for cooking.
They say that use of cooking oil too long is not good.

Everyday checking and paying attention to it are difficult.
Replacing it with a new one is more difficult.

Safe cooking oils trusted and comestible by consumers.

How should we manage cooking oils to give trust to them?

JKORS RoboTech Co.,Ltd. suggests a new alternative through innovation of existing acid value sensor.





Accurately Measure Oil Acid Value in Real-Time!

Smart Acid Value Measurement Device

The JKORS RoboTech Co.,Ltd. smart acid value measurement device was created to eliminate the hassle of checking oil quality by color or smell or manually testing it each time. Simply install it in a restaurant fryer or a food factory, and it automatically measures the acid value of the oil in real time, notifying you when it's time to replace the oil. Utilizing IoT technology, it collects and analyzes oxidation data in real time to provide scientifically defined oxidation thresholds, ensuring the delivery of safe and reliable food for consumers' peace of mind.



*Oil checking that has been passed unknowingly or knowingly.
Now, leave cooking work
to the **Smart Acid Value Measurement Device**.*



A New Standard for Oil Management

01

JKORS ROBOTECH | Automatic Acid Value Measurement

Innovative Acid Value Measurement Device Real-Time Automatic Monitoring

The Acid value measurement device automatically measures the acid value of oil in real time, providing instant information on oxidation levels. The measured values are displayed on a screen, allowing continuous monitoring of oil quality.

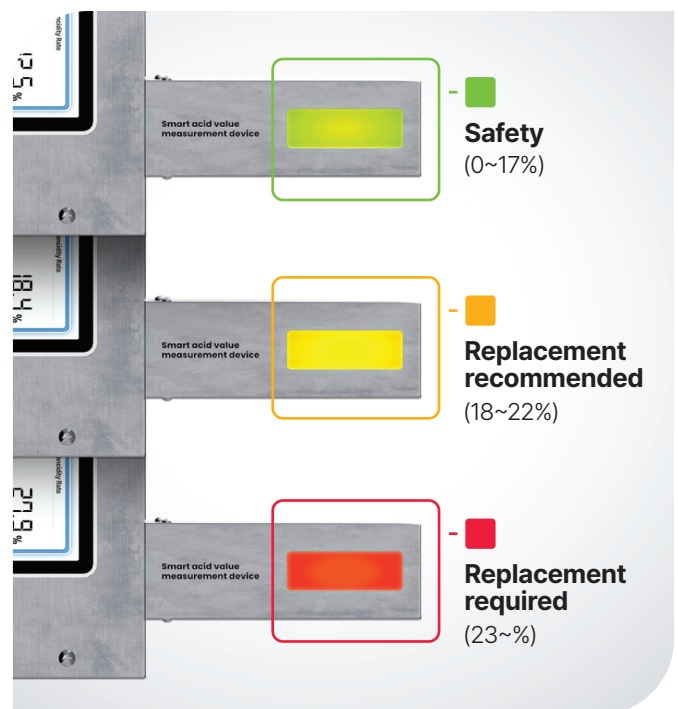


02

JKORS ROBOTECH | Automatic Acid Value Measurement

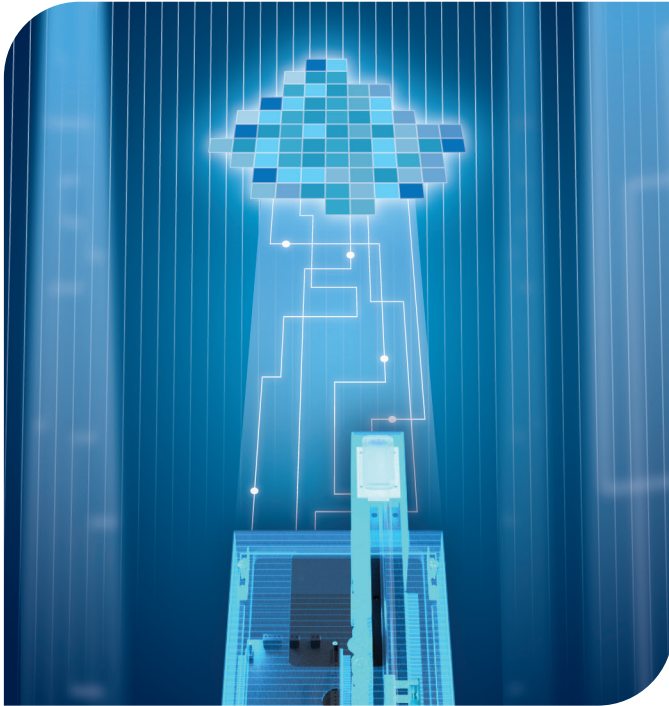
Delivering Trustworthy Food Informing the replacement time

To ensure safe oil usage, the device is programmed with scientifically defined acid value thresholds. If the set threshold (23%) is exceeded, an alarm alerts users to replace the oil at the right time.



No More Tedious Manual Management Precision Through IoT

With its communication module, the device automatically records and stores acid value data on a web server. This enables objective data tracking and immediate responses to issues, ensuring safer and more reliable food for consumers.



Convenient Anytime, Anywhere Integration with Mobile/POS Systems

Acid value data recorded on the web server can be accessed and managed precisely through mobile devices and POS systems, anytime and anywhere. This enhances objective information tracking and contributes to increased consumer trust.



Reliable Food Starts With Clean Oil

Manage cooking oil you can trust with the JKORS smart acid value measurement device. Prioritizing health and safety, JKORS is here to support you every step of the way.

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Korean Intellectual
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경기지식재산센터
Regional Intellectual Property Center



경기도유망중소기업



Smart acid value
measurement device

A New Choice for Safe Food



Rancidity Rate

12.5 %

Oil Temperature

175.0 °C

☐ Measurement Counts

0013/1000

☒ Operation ☐ Move the Motor ☐ Communication