

# How often do you accidentally dispense excess oil while cooking?

What do you do when you accidentally pour excess oil into your food? You either cook food with extra oil or take the excess amount out while cooking. This only wastes the oil, which cannot be used anywhere else. Similarly, too much oil is not suitable for one's health. We are here to give you one of the best equipment to overcome this problem.

The [Scaled Oil Dispenser](#) is here to help you get rid of excess oil wastage or consumption. It also gives you an advantage where you can measure the amount of oil you need, which makes it much more manageable. It comes with a printed scale chamber atop the bottle for easing eyeballing.

The dispenser has a button that sucks oil through a vacuum tube from the main chamber of the bottle. Press and hold the button. The oil is stopped from dispensing into the top chamber when you release it. The measurements of the oil can be seen from the top chamber. You have to tilt the bottle to dispense accordingly.

It is a multi-purpose dispenser which is wonderful equipment for kitchen use. You can measure your salad dressings now with no more accidental pouring or over-seasoning. Do you get annoyed when your hands get sticky while using oil? If yes, then this is the best thing we got for you. No more dispensing of oil with wet or sticky hands. It is different from all the traditional oils. No dripping, spilling, stickiness, or oily bottles. So, what are you waiting for? Get yours now!