



THE GLOBAL LEADER IN FRYING OIL FILTRATION

## HOW TO USE MAGNESOL FRYER CLEANER

1. Use a fresh piece of filter media and MAGNESOL® filter powder before starting the filtration process.
2. Turn off the fryer to be filtered, with the skimmer tool remove any large crumbs or particles.
3. Pour the MAGNESOL® powder into the hot oil. (MAGNESOL® works equally well when sprinkled over the filter paper in the filter pan or directly into the oil. It will create a “filter cake” on the screen or filter paper.)
4. MAGNESOL® best performs when the oil is filtered at cooking temperature, typically 285-360 °F.
5. Be sure to circulate the oil for 5-7 minutes during the filtration process. The recirculation time is very important.
7. With the oil recirculating, use a heatproof, nylon brush to clean the side walls and bottom of the fryer.
8. Pump the cleaned oil back into the fryer.
9. Add fresh oil required to reach the correct level, and turn the fryer back on.
10. Discard the filter paper and the MAGNESOL® residue into the trash.
11. Clean the filter pan or the portable filter machine. Never use soap.

- Filter oil a minimum of one time per day, when most convenient for your operations.
- Use a tracking sheet to track your daily filtration and disposal habits.
- The decision to discard oil should always be made *after* the fryer is filtered.
- Generally the 4.8oz of MAGNESOL® is required to treat 50lbs of oil. Consult the side of the carton for other volumes.



SPRINKLE MAGNESOL OVER FILTER PAPER



DRAIN THE OIL FROM FRYER INTO THE FILTER PAN



ALLOW OIL TO RECIRCULATE FOR 5-7 MINUTES



CLEAN FRYER OUT. RETURN THE FILTERED OIL TO THE VAT



DISCARD FILTER PAPER & THE MAGNESOL RESIDUE. CLEAN YOUR FILTER PAN TO ENSURE THAT IS READY FOR USE.



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