



**FryOil
Saver**
.com

Do you want to double the life of your frying oil?

Do you want to cut your costs on frying oil?

Do you want cleaner frying oil and more delicious fried foods?



**Magnesol[®]
can help!**

 **MAGNESOL[®]**

THE GLOBAL LEADER IN FRYING OIL FILTRATION

POUR- DRAIN - RECIRCULATE - PUMP - ENJOY

Filtering daily with MAGNESOL XL gives you more than twice the days of optimum frying quality.

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www.FryOilSaver.com

CHARLOTTE, NC

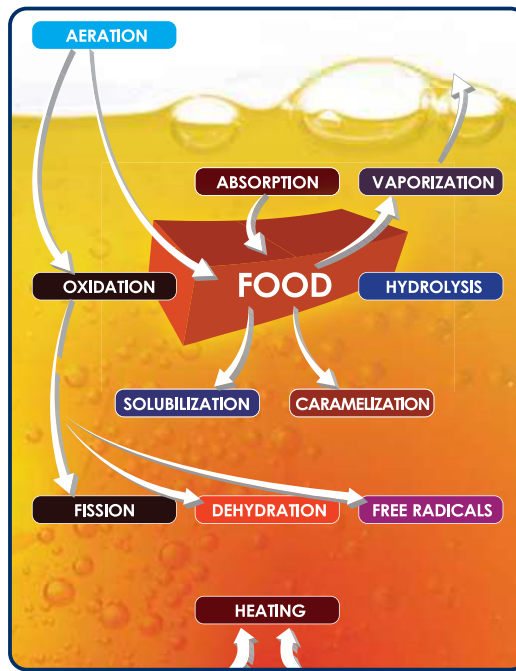


CAUSES OF OIL DEGRADATION

- Oil Contamination
- Oil oxidation
- Polymerization
- Hydrolysis
- Thermal decomposition

SIGNS OF OIL DEGRADATION

- Taste
- Color
- Smoking
- Foaming
- Smell
- Acid value



IMPROVE YOUR FRYING OIL QUALITY BY UP TO 50% OR MORE!

Oil Filtered with Magnesol®

Days of Oil Life



Oil Filtered with "Brand X"

Days of Oil Life



BENEFITS OF USING MAGNESOL

- Serve crisp, golden delicious fried food.
- Reduces your frying oil purchases by up to 50%
- Contributes to real, bottom line savings.
- Simple to integrate into daily filtration services.
- Increased profits.
- Environmentally friendly.
- Improved OHS
- 50% less
- oil disposal and boil outs.
- Increases product consistency.
- Longer hold times of products.
- Removes FFA's TPM's, colors, flavors & odors.



MAXIMIZE YOUR OIL'S OPTIMUM FRYING CONDITIONS

REDUCE YOUR FRYING OIL PURCHASES BY UP TO 50%!

WHAT IS MAGNESOL?

Magnesol is a safe pure white compound that meets the food grade specifications of the FDA, NSF, JECFA of WHO.

Magnesol removes both solid and dissolved impurities from used oil to provide extended oil life. The oil stays fresh, clear and clean so that you can provide the customer with consistent, crisp and golden delicious fried foods.

HOW DOES IT WORK?

Magnesol is activated! It is different to any other purifier on the market. Filtering every day with Magnesol not only removes food debris from oil but also extracts soluble liquid impurities that contribute to off flavors and odors of used oil. Unlike ordinary filter powders, Magnesol particles act like a magnet to attract and remove the dissolved tastes and odors that can spoil fried food.

POTENTIAL COST SAVINGS

How many deep fryers do you have?

3

How much oil in each fryer?

50lbs.

Average oil life in days?

3

Cost of oil per lb.?

\$ 0.75

Current annual cost of oil?

\$ 13,686

Projected savings on oil with Magnesol

\$ 6,843

Projected cost of Magnesol?

\$ 490

Annual savings

\$ 6353



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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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