



MIR[®]IL

Products for Better Frying





Michael A



Purchased this oil filter this year. Oil prices soared. We actually spent less money than year's previous buy using the filter and powder. Paid for itself multiple times over!

Ed B



With the 6 gallon oil bucket and coned shaped filter, I can drain and filter my 4 gallon fryer without having to wait 3 hours for oil to cool.

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Why choose MirOil products for your kitchen?

For 50 years, MirOil has been renowned for its quality and reliability and is widely used and respected by chefs, culinary professionals, and food-service establishments worldwide.

Fry healthier and tastier foods all while saving on your oil costs.

With a fryer oil filtration and oil management program in place utilizing MirOil products, your oil will last up to 40% longer. A longer oil life span means cost savings! MirOil fry oil antioxidants, filter aids, fry oil filter bags and fry oil filter machines help ensure high quality fried foods that are consistently delicious and cooked to perfection.

Established in 1973

With fry oil costs rising around the world, MirOil products are currently being used by food service establishments globally, resulting in saving companies millions of dollars in frying costs. All MirOil products are manufactured in the USA.

Filter and Storage Pots



Fryer Oil Storage Pots and Pails for Oil Filtration and Safe Handling of Hot Oil

- MirOil fry oil storage containers are a popular choice among food service establishments that place a premium on maintaining the quality and longevity of their frying oils.
- The design of MirOil fry oil filter and storage containers feature a sturdy, ergonomic construction and design, making them safe for handling hot oils.
- The material used is typically resistant to high temperatures, ensuring that the container doesn't warp, melt, or degrade even when filled with hot oil straight from the fryer. This is especially crucial in busy kitchen environments, where safety is of utmost importance.
- These containers are specially designed for safe and efficient storage of hot cooking oil, helping restaurants, cafeterias, and other food outlets to optimize the usage of their oils and ensure that they maintain the highest possible quality for longer periods.
- The containers feature tight-sealing lids with seals, preventing contaminants from entering and ensuring that the oil is stored in an airtight environment. This not only helps in maintaining the quality of the oil but also reduces the risk of accidental spills.

Filter Bags and Frames

Filter as Many as 1000 Fryers for Half the Cost of Paper Filters

- MirOil EZ Flow reusable frying oil filters effectively remove far more micron-size food particles than traditional costly paper filters and will allow for up to 1000 filtering sessions at a fraction of the cost of paper filters!
- MirOil EZ Flow filter bags have long been regarded as the superior quality frying oil filtration medium available worldwide, and they also integrate seamlessly with MirOil filtration systems for better oil filtration.
- Our bags are available in several micron levels. You can filter oil using a coarse bag or a fine bag, depending on what you need. Because of their size and micron rating, reusable oil filter bags can be utilized throughout the food processing chain.
- They can be used for frying, oil clarifying, and other filtration tasks. The fine mesh filters out even the smallest contaminants, leaving cleaner, clearer oil, and the coarser bags filter out larger contaminants too, making them an excellent choice for heavy crumb loads.
- The polyethylene polymer used for the bags is extremely strong and conforms to Chapter 21 of the US Code for Food Safe and Compatible Materials. This material has been thoroughly tested and doesn't leach any harmful chemicals into your oil like normal filter papers.
- These oil filter bags are also very easy to clean with just some hot water and are constructed of durable, food-grade materials and are built to last.



MirOil Portable Fry Oil Filter Machines

- MirOil portable deep fryer oil filter machines achieve maximum performance for removal of fine crumb and food materials at the lowest cost. With both hand operated and electric options available for various fryer sizes, invest in a MirOil portable oil filter machine for the fastest, easiest and most convenient way to filter fryer oil.
- The process of deep-frying heats fry oil up to temperatures that degrade the oil and change its chemical makeup. This results in the accumulation of unhealthy oil break down substances and when you're frying your foods, pieces of food and breading can be left in the oil. These particles need to be removed so that your food remains at peak quality and your machine doesn't get clogged up.
- In addition, gunk in the oil makes it slower to heat, costing you more in electricity and time, but more importantly, the gunk in the oil is not healthy as the bits carbonize and this is carcinogenic.

Oil Stabilizers

Benefits of Using Fryer Oil Filter FryPowder

- Reduces food's absorption of oil while frying.
- Reduces oil expenses by 35% – 50%
- Slows the oil's breakdown, so it lasts longer.
- Spend less time waiting for oil changes.
- Clean oil requires less energy to heat, reducing costs.
- Helps maintain optimal cooking conditions for a longer period of time.
- Allows for the constant delivery of high-quality food.
- Extends the "sweet spot" frying period.

MirOil FryPowder is the Best Oil Stabilizer Available

- MirOil FryPowder is a food-safe adsorbent filter aid and antioxidant oil stabilizer designed for consistent and enhanced food quality, and to extend the lifespan of your cooking oil.
- It is a filter aid when you filter, an oil stabilizer when you fry and daily use of MirOil FryPowder can increase your oil cost savings by up to 40%!
- MirOil FryPowder slows down the accumulation of deposits in fryer oil to preserve its freshness for longer.
- You can either mix this multi-functional product into hot oil at the start of your frying process or utilize it in a MirOil oil filter machine for enhanced filtering.
- Utilizing MirOil FryPowder couldn't be more straightforward. These fryer oil purifiers are conveniently available in pre-measured sachets tailored for typical commercial deep fryer dimensions.
- Simply tear open a sachet every 6 to 8 hours during frying – there's no need to wait for the oil to cool!



BD505



55HD



L104



P36B

MirOil FryLiquid Antioxidant for Optimum Frying

When food is fried, the oil deteriorates over time due to various factors like heat, exposure to air, and the types of food being fried. This degradation can lead to off-flavors, increased food absorption of the oil, and a shorter lifespan for the oil, which in turn increases costs for businesses.

FryLiquid serves as an oil stabilizer and conditioner. By adding it to frying oil, users can extend the life of the oil, which not only results in cost savings but also maintains the consistent quality of fried food products. The product works by reducing the breakdown of the oil at high temperatures, and by preventing the accumulation of carbon and gum deposits. This results in cleaner oil which can lead to less frequent oil changes.

Another advantage of using FryLiquid by MirOil is that it can potentially reduce the absorption of oil by the food. When food absorbs less oil, it is not only healthier but also has a crisper texture, which is often desirable in fried foods. By maintaining oil at its optimal condition, it ensures a consistent output of high-quality fried products and also leads to monetary savings in the long run.



Increases Oil Cost Savings

MirOil fry oil management and filtration products will save you money over time. Efficient filtration systems reduce oil usage and running expenses.



Easy Maintenance

MirOil products employ easy-to-use filtration methods, and reusable parts. This streamlines maintenance responsibilities, making it easier for kitchen personnel to use and maintain.



Improves Operating Efficiency

MirOil fry oil management products significantly extend the life of your cooking oil. By removing fine particles, contaminants, and food residue, you'll keep your oil cleaner and fresher for a longer period of time.



Extends Fry Oil Lifespan

Proper use of the range of MirOil fry oil management products extends your cooking oil life by eliminating fine particles, gunk, and food debris so oil stays cleaner for longer.



Improves Food Safety

MirOil fry oil management products improve food safety by removing impurities and contaminants from oil to prevent contamination of your fried foods.



Improves Food Quality

MirOil filter bags and filtering systems remove pollutants and toxins from cooking oil, improving food quality. This keeps fried meals tasting, looking, and smelling good.



Avoid Fried Food & Fried Floor with Low Profile Safety Filter Drain Pots

A tool for safer filtering, storage and splash free transportation of hot oil.

- Fitted with heavy duty lifting handles.
- Gasketed safety lid held in place with four quick clips to avoid splash and spill.
- Oil contact surface is coated with high temperature approved phenolic finish.
- Exterior surface is food compatible enamel.
- Safety use decals furnished.



	With Mobility Base		Without Mobility Base		
Model	<u>40LC</u>	<u>60LC</u>	<u>30L</u>	<u>40L</u>	<u>60L</u>
Use for Oil Capacity to	35 lb	55 lb	45 lb	35 lb	55 lb
Diameter	14"	16"	12"	14"	16"
Height	12.4"	12.4"	17"	12"	12"
Shipping Weight	15 lb	16 lb	8 lb	11 lb	12 lb
Compatible EZ Flow [®] filter	RB6PS	RB6PS	RD44PS	RB6PS	RB6PS
Compatible Oil polishing Filter	RB5FS	RB5FS	N/A	RB5FS	RB5FS

- Fry oil filter and storage pot for the safe handling and filtering of hot fryer oil.
- The MirOil EZ Flow Filter Assembly B6PS/02852 fits perfectly on top (sold separately) for convenient filtering.
- Made from food safe, rust-resistant coated steel with an enameled exterior for ultimate durability.
- Designed with a low profile to fit underneath most fryer drain valves.
- Features an anti-splash safety lid with gasket, heavy duty handles and quick lock clips.

MirOil Grease Bucket & Filter Pot With Lid Without Castor Wheel Mobility Base



SKU: 60L-02060
Capacity: 55 lbs / 7 gallons
Diameter: 16"
Height: 12"



SKU: 40L-02040
Capacity: 35 lbs / 5 gallons
Diameter: 14"
Height: 12"

MirOil Drain Pot with Lid With Castor Wheel Mobility Base



SKU: 60LC-02065
Capacity: 55 lbs / 7 gallons
Diameter: 16"
Height: 12 ½"



SKU: 40LC-02045
Capacity: 35 lbs / 5 gallons
Diameter: 14"
Height: 12 ½"



MirOil 6 Gallon Utility Pail - 30L SKU: 30L-02030

- For the easy storage and transport of up to 6 gallons of deep fryer oil. Use to store and move new or used fryer oil, and to discard oil.
- The pail can also be used for filtering. The MirOil CONE2B filter bag and D size frame fits perfectly on top (sold separately).
- Safety features include quick-lock safety clips to firmly seal contents to avoid spillage and contamination.
- The pail has a food compatible interior coating safe for any food storage.
- The pail features specially designed handles on the top and sides for easy pouring.

Capacity: 6 gallons | **Diameter:** 12" | **Height:** 17"

Castor Wheels

Constructed with robust 304 stainless steel for durability and equipped with 2 inch mobile castors for seamless maneuverability.



For: MirOil 40LC 5-Gallon Oil Pail

SKU: C40-02140

- The 40LC castor wheels base provides mobility for your MirOil 40L 5-gallon oil container.
Height: 3 ¼" | **Width:** 19 ½" | **Length:** 19 ½" | **Weight:** 6 lbs

For: MirOil 60LC 7-Gallon Oil Pail

SKU: C60-02160

- The 60LC castor wheels base provides mobility for your MirOil 60L 7-gallon oil container.
Height: 3" | **Width:** 21" | **Length:** 21" | **Weight:** 8 lbs

Replacement Lids

- Comes fitted with a brand new gasket.
- Made from food safe and rust-resistant coated steel for ultimate durability.



For: MirOil 60L/60LC Oil Pot – Includes Gasket

SKU: SP-206-005S

- This is a single replacement lid for the MirOil 60L/60LC 7 gallon oil pot and utility pail.

For: MirOil 40L/40LC Oil Pot – Includes Gasket

SKU: SP-205-509S

- This is a single replacement lid for the MirOil 40L/40LC 5 gallon oil pot and utility pail.



For: MirOil 30L Oil Pot - Includes Gasket

SKU: SP-205-511S

- This is a single replacement lid for the MirOil 30L / 6 gallon oil pot and utility pail.



Filter Pot Replacement Clips

SKU: SP-209-000S

- Replacement clips for 30L, 40L, 40LC, 60L, 60LC.
- Made from food safe steel.

Filter Bag Spec Sheet



Efficient and safe filtering
without a filter machine

Improves the performance
of portable filter machines

Filter as many as 1000 fryers
for ½ the cost of paper filters



BETTER

Captures micron size particles
Does not leach chemicals into oil.

FASTER

Much more filter area for oil flow.

SAFER

Filter at bath water temperature
with EZ Flow™ filters.

Filter Bags

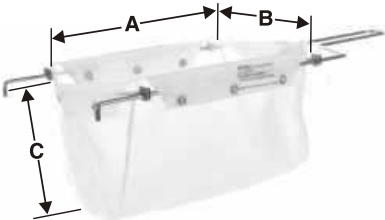
	EZ FLOW™ Series					Oil Polishing Series		
	• Safe filtering at bath water temps.* • Filter oil at frying temperatures. • For heavy crumb loads.					• Filter oil at frying temperatures. • Captures micron size particles.		
Filter Bag Model	<u>RB6PS</u>	<u>RB33PS</u>	<u>RCONE2B</u>	<u>RD44PS</u>	<u>RC88PS</u>	<u>RB5FS</u>	<u>RB22FS</u>	<u>RC77FS</u>
Filter Assembly (Filter Bag & Holder Frame)	<u>B6PS</u>	<u>B33PS</u>	<u>CONE2B</u>	<u>D44PS</u>	<u>C88PS</u>	<u>B5FS</u>	<u>B22FS</u>	<u>C77FS</u>
Use for Fryer Oil Capacity to:	40 qts / 38 ltr 70 lbs / 32 kg	16 qts / 15 ltr 28 lbs / 13 kg	16 qts / 15 ltr 28 lbs / 13 kg	16 qts / 15 ltr 28 lbs / 13 kg	60 qts / 57 ltr 100 lbs / 45 kg	30 qts / 28 ltr 50 lbs / 23 kg	16 qts / 15 ltr 28 lbs / 13 kg	50 qts / 47 ltr 85 lbs / 39 kg

Dimensions	<u>RB6PS</u>	<u>RB33PS</u>	<u>RCONE2B</u>	<u>RD44PS</u>	<u>RC88PS</u>	<u>RB5FS</u>	<u>RB22FS</u>	<u>RC77FS</u>
Length (A)	11"	11"	8"	7.5"	14"	11"	11"	14"
Width (B)	9"	9"	8"	7"	12"	9"	9"	12"
Depth (C)	7"	6"	10"	8"	8.5"	7.5"	6"	7.5"
Shipping Weight	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs

Skim Filter

For skimming and top filtering

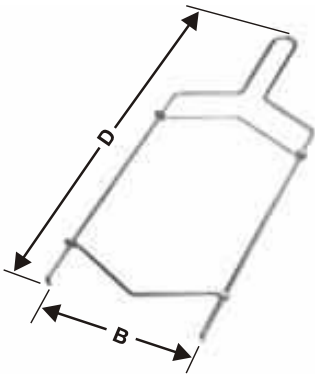
Model	RSKIM4F	SK4
Description	Filter Bag	Holder/Frame
Length	7"	13"
Width	7.5"	7.5"



Holder/Frames

For filter bags

Model	Use with Filter Bag	Dimensions		Shipping Weight
		B	D	
<u>BF1A</u>	RB6PS, RB33PS, RB5FS & RB22FS	9"	22.5"	2 lbs
<u>DF3A</u>	RD44PS, RCONE2B	7.25"	18"	2 lbs
<u>CF2A</u>	C88PS and C77FS	13"	24"	3 lbs



Model B6PS
Holder / Frame
and filter bag
shown with
MirOil Filter pot
Model 60LC



LLT980-SELL-FILTERBAGS

FRYER FILTER BAG



- Rugged, nickel-plated frame.
- Will not leach chemicals into the oil.
- Filter as many as 1000 fryers for ½ the cost of paper filters.
- Very thin but resistant to wear.
- Just rinse in water and reuse.
- Capable of filtering oil at frying temperatures.

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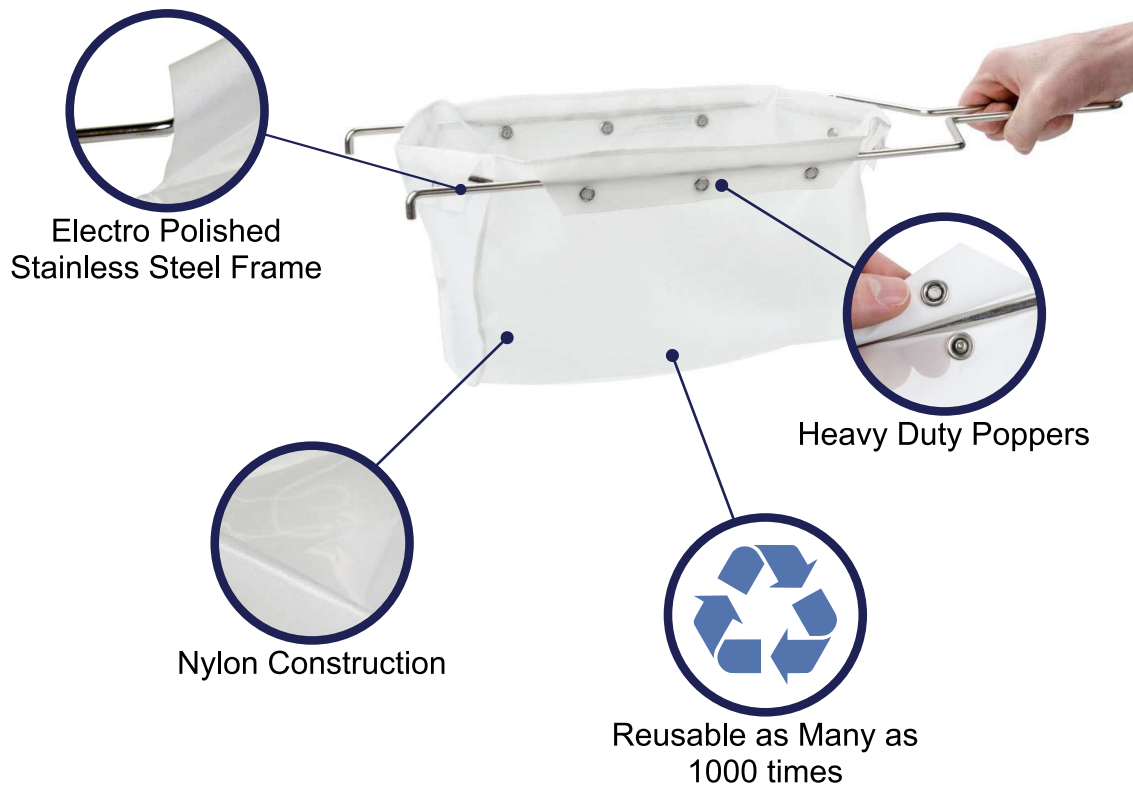
Used to purify oil and grease
WITHOUT
a filter machine.



Extend the lifespan of your oil
through regular filtering!



Recommended to be used with our
line of disposal caddys.



*Recommended filtering at bath water temps for personal safety

WWW.MIROIL.COM

Filter Bags & Frames

EZ flow® series

Reusable

Rinses in seconds with hot water.

Cost saving

Filter as many as 1000 fryers for half the cost of paper filters.

Robust

Made to withstand commercial kitchen filtering conditions

Combo Set



MirOil B6PS/02852 EZ Flow Filter Assembly with RB6PS Filter Bag
SKU: B6PS-02852

Dimensions: 22½" x 9" x 7"
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs



MirOil RB6PS/12852 EZ Flow Filter Bag Bag Only
SKU: RB6PS-12852

Dimensions: 11" x 9" x 7"
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs



MirOil B33PS/02849 EZ Flow Filter Assembly with RB33PS Filter Bag
SKU: B33PS-02849

Dimensions: 22½" x 9" x 6"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



MirOil RB33PS/12749 EZ Flow Filter Bag Bag Only
SKU: RB33PS-12849

Dimensions: 11" x 9" x 6"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



MirOil C88PS-02855 EZ Flow Filter Assembly with RC88P Filter Bag
SKU: C88PS-02855

Dimensions: 22½" x 9" x 8½"
Use for Fryer Size: 60 qts
Oil Capacity to: 100 lbs



MirOil RC88PS/12855 EZ Flow Filter Bag Bag Only
SKU: RC88PS-12855

Dimensions: 14" x 12" x 8½"
Use for Fryer Size: 60 qts
Oil Capacity to: 100 lbs



MirOil D44PS-02844 EZ Flow Filter Assembly with RD44PS Filter Bag
SKU: D44PS-02844

Dimensions: 18" x 7½" x 7½"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



MirOil RD44PS EZ Flow Filter Bag Bag Only
SKU: RD44PS-12844

Dimensions: 7½" x 7" x 8"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



MirOil 02742 CONE2B EZ Flow Filter Assembly with RCONE2B Filter Bag
SKU: CONE2B-02742

Dimensions: 18" x 7½" x 7½"
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs



MirOil RCONE2B EZ Flow Filter Bag Bag Only
SKU: RCONE2B-12742

Dimensions: 8" x 8" x 10"
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs

Filter Bags & Frames

Skim Filters

Reusable

Rinses in seconds with hot water.

Cost saving

Filter as many as 1000 fryers for half the cost of paper filters.

Robust

Made to withstand commercial kitchen filtering conditions



**MirOil Oil Polishing
R-SKIM4F-12780
Fryer Oil Skim Filter
Bag Only**
SKU: R-SKIM4F-12780
Dimensions: 7" x 7½" x 6½"



**MirOil Oil Polishing SK4
Fryer Oil Skim Filter
Assembly (Bag & Frame)**
SKU: SKIM4F-02780
Dimensions: 13" x 7½" x ¾"



**MirOil Oil Polishing SK4
Fryer Oil Skim Filter
Frame - no Bag**
SKU: SK4-02760
Dimensions: 11" x 9" x 7"

Oil Polishing Series

Combo Set



**MirOil B22FS/02748 Oil
Polishing Filter Assembly
with RB22FS Filter Bag**
SKU: B22FS-02748
Dimensions: 22½" x 9" x 7½"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



**MirOil RB22FS/12748 Oil
Polishing Filter Bag
Bag Only**
SKU: RB22FS-12748
Dimensions: 11" x 9" x 7"
Use for Fryer Size: 16 qts
Oil Capacity to: 28 lbs



**MirOil B5FS/02751 Oil
Polishing Filter Assembly
with RB5FS Filter Bag**
SKU: B5FS-02751
Dimensions: 22½" x 9" x 7½"
Use for Fryer Size: 30 qts
Oil Capacity to: 50 lbs



**MirOil RB5FS/12751 Oil
Polishing Filter Bag
Bag Only**
SKU: RB5FS-12751
Dimensions: 11" x 9" x 7"
Use for Fryer Size: 30 qts
Oil Capacity to: 50 lbs



**MirOil C77FS/02753 Oil
Polishing Filter Assembly
with RC77FS Filter Bag**
SKU: D44PS-02844
Dimensions: 22½" x 9" x 7½"
Use for Fryer Size: 50 qts
Oil Capacity to: 85 lbs



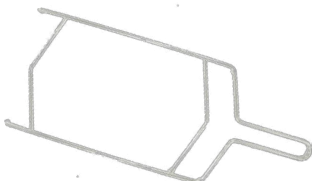
**MirOil RC77FS Oil
Polishing Filter Bag
Bag Only**
SKU: RC77FS-12753
Dimensions: 14" x 12" x 7½"
Use for Fryer Size: 50 qts
Oil Capacity to: 85 lbs

Replacement Frames

The frame fits securely on top of fryer oil filter pots, pails and storage containers.

Features an extra long handle and support hooks so it is ideal for filtering out heavy crumb loads.

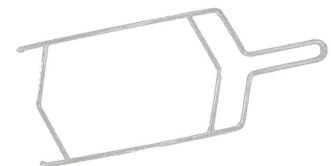
The frame build is very sturdy and made of durable nickel-plated steel rods which is also very easy to clean.



**MirOil BF1A/2655 Fryer
Oil Filter Bag Holder
Frame Only**
SKU: BF1A-02655
Dimensions: 9¾" x 23½"



**MirOil CF2A/02755 Fryer
Oil Filter Bag Holder
Frame Only**
SKU: CF2A-02755
Dimensions: 11¾" x 20½"

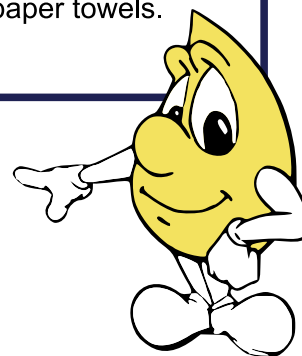


**MirOil DF3A/02644 Fryer
Oil Filter Bag Holder
Frame Only**
SKU: DF3A-02644
Dimensions: 8" x 18"

WELCOME TO A NEW WORLD OF FRYING!

Try this quick demonstration procedure and see MirOil FryPowder at work in your oil.

1. Fry some food in used oil and place this food on three paper towels.
2. Add a portion of FryPowder into the oil. Add a second portion to older oil.
3. Wait 4 minutes, cook more food for the same time. Place on more paper towels.
4. Use a probe thermometer to confirm the food centers are hotter.



Why use MirOil FryPowder?

FryPowder is about Better Fried Food!

Your food will taste better, look better, and cook faster with hotter centers.

You will save money ... because your food will absorb less oil ... and you will discard less oil.

How does FryPowder work in my fryer?

FryPowder delivers an antioxidant effect that acts like a "vitamin" to prevent unhealthy breakdown reactions from happening while you fry.

FryPowder is a unique adsorbent that agglomerates gums and prevents carbon deposits.

How does FryPowder work in my filter?

The **FryPowder** mineral is an effective filter aid that leaves the fryer with the crumb and improves the performance of all filters and filter machines.

Why are the benefits of FryPowder so different?

Other filter aids work only when you filter. **FryPowder** is able to prevent breakdown reactions all day while you fry. This assures premium oil performance and longer oil life.

When you use **FryPowder**, the oil is always good, never foams, and you avoid gum and carbon deposits.

Is FryPowder safe to use?

This multi-function product is an adsorbent filter aid and antioxidant oil stabilizer. **FryPowder** is proven over 20 years to be safe in your fryers and your filters.

When do I add FryPowder? How much FryPowder?

You need to add **FryPowder** every 5 to 8 hours because all antioxidants are consumed as they prevent oxidation breakdown reactions.

Before each frying session is preferred. Before breakfast, before lunch and before dinner is preferred. The portion should match the oil capacity of the fryer.

What if I don't use enough FryPowder?

FryPowder can't work if you don't use it ... and ... if you don't use enough, **FryPowder** benefits will be diminished. Use the suggested "portion" to receive the best value.

Transitioning symptoms may happen if your fryers have gum and carbon deposits.

When you start using **FryPowder** there may be a delay in the delivery of maximum improvement of food quality with **FryPowder** due to transition symptoms. Transition symptoms happen because **FryPowder** frees pre-existing gum from fryer surfaces

Your food will taste better, look better, and cook faster with hotter centers.

You will save money ... because your food will absorb less oil ... and you will discard less oil.

DID YOU KNOW?

Higher temperatures speed up formation of acrylamide and other unhealthy substances.

When you use FryPowder, the food will cook just as fast at lower oil temperatures and with hotter centers. This helps protect the oil and prevent formation of unhealthy substances.

Which will result in:

- The food being crispier and hotter with a golden finish.
- All "fried oil" odors disappear.
- There is much less absorbed oil.

Let's Get Started!

Drain Fryer of Oil

Get that gunky old oil out of there!
You don't want it.

Clean your Fryer

A clean fryer is a needed before
using FryPowder.

Fill with New Oil

FryPowder works best when
extending the life of new and
clean oil.

Don't Forget

Add FryPowder before each
frying session.



Turn the fryer on, and
sprinkle the FryPowder
into the oil before you
start frying.



Let it work while you fry.



It is recommended to filter
your oil once per day.



Extend your oil lifespan,
and enjoy better tasting
food.

FryPowder Portion Table



MIRAIL®
Frypolder®

— Dual Function —
Oil Stabilizer & Filter Aid
Oil stabilizer when you fry
Filter aid when you filter



	Portion Packs				Medium	Bulk Carton		
	Full Size Carton		½ Size Carton			Large	2 x Large	Small
Model	<u>P36B</u>	<u>P100C</u>	<u>P32B</u>	<u>P46C</u>	<u>L104</u>	<u>L106</u>	<u>L112</u>	<u>L103</u>
Portions Per Carton	B size 72 packs 250 ml	C size 90 packs 160 ml	B size 32 packs 240 ml	C size 46 packs 160 ml	1 x 4 gallon 64 B size portions 96 C size portions	2 x 4 gallon 128 B size portions 192 C size portions	4 x 4 gallon 256 B size portions 384 C size portions	1 x 3 gallon 50 B size portions 75 C size portions
Carton Length	14.5"	14.5"	9.0"	9.0"	8.0"	14.5"	14.5"	9.0"
Carton Width	9.5"	9.5"	7.0"	7.0"	8.0"	9.5"	9.5"	7.0"
Carton Height	12.25"	12.25"	11.0"	11.0"	14.0"	18.0"	35.0"	11.0"
Carton Shipping Weight	12 lb	12 lb	5 lb	5 lb	10 lb	20 lb	40 lb	7 lb
Pallet Specifications (weight includes pallet)	78 cartons - 7 tier 8 ctn/layer - 986 lb	78 cartons - 7 tier 8 ctn/layer - 986 lb	120 cartons - 5 tier 16 ctn/layer - 620 lb	120 cartons - 5 tier 16 ctn/layer - 620 lb	104 cartons - 8 tiers 13 ctn/layer - 1090 lbs	52 cartons - 4 tier 8 ctn/layer - 1090 lb	25 cartons - 6 tier 8 ctn/layer - 1050 lb	120 cartons - 5 tier 16 ctn/layer - 890 lb

Manufactured under US Patents 5200224 & 5354570
 Other US and world patents issued or pending.

The MirOil Logo, the FryPowder logo, EZ Flow, and the MirOil oil droplet are registered trademarks of MirOil USA LLC
 LLT980-SELL-FRYPowDER

+1.980.890.7010



Enhance the performance
of all deep fryer oils!

- Oil Stabilizer when you fry -
- Filter Aid when you filter -

MirOil FryPowder Dosage Usage Chart

FryPowder is proven for over 50 years to be safe in your fryers and filters.

When do I Add FryPowder?

Add before each frying session, the portion should match the oil capacity of the fryer.

How much Frypowder?

Choose the portion size according to the amount of oil in your fryer.

FryPowder is available in either Bulk bags, or in Portion Packets. (Bulk Bags come with a free portion cup included). There is a line on the bulk portion cup showing the size of B,C, and D portions. Portion Packets are available in B (240ml) or C sizes (160 ml).

Use multiple portions for fryers larger than listed here:

- For fryers with 17-21 lbs / 10-12 qt / 9-12 litre, use 80 ml Fry Powder per portion (**D portion**).
- For fryers with 35-40 lbs / 20-24 qt / 19-23 litre, use 160 ml Fry Powder per portion (**C portion**).
- For fryers with 50-60 lbs / 28-34 qt / 26-32-litre, use 240 ml Fry Powder per portion (**B portion**).

Choose the "B" size portion - 240 ml

- If your fryer holds 50 to 60 lbs or 28 to 34 quarts or 26 to 32 liters.
- A full "B" size portion amount is in a "B" size portion packet or a full bulk portion cup.
- If your fryer holds twice as much oil, then use 2 of the "B" size portions.
- If your fryer holds ½ as much oil, then use ½ of the "B" size portion.

Choose the "C" size portion - 160 ml

- If your fryer holds 35 to 40 lbs or 20 to 24 quarts or 19 to 23 liters.
- A full "C" size portion is in a "C" size portion packet or the "C" size line on the bulk portion cup.
- If your fryer holds twice as much oil, then use 2 of the "C" size portions.
- If your fryer holds ½ as much oil, then use the "D" size portion.

Choose the "D" size portion - 80 ml

- If your fryer holds 17 to 20 lbs or 10 to 12 quarts or 9 to 12 liters.
- A "D" size portion on the bulk portion cup is ½ of a "C" size portion.

Model Variations:

Bulk Bags

- L103 (3 gallons, enough for 46 x B Portions or 70 x C portions)
- L104 (4 gallons, enough for 62 x B Portions or 93 x C portions)

Portion Packets

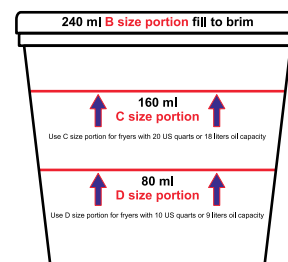
- P100 90 x C Portions (160 ml each)
- P46C 46 x C Portions (160 ml each)
- P36B 72 x B Portions (240 ml each)



Fill to here for a "B" size portion →

Fill to here for a "C" size portion →

Fill to here for a "D" size portion →



Fry Oil Stabilizers

B & C Size



B Size Packs



MirOil P32B FryPowder Oil Stabilizer – 32 x 240ml B Size Packs
SKU: P32B-404322

MirOil P36B FryPowder Oil Stabilizer – 72 x 240ml B Size Packs
SKU: P36B-404244

- 2-in-one product that is an oil stabilizer while you fry, and a filter aid when you filter!
- Fry oil that is treated with MirOil FryPowder never smokes or foams and the center of the foods cook hotter and faster which makes for better fried food and energy cost savings.
- MirOil FryPowder is a revolutionary adsorbent filter aid and antioxidant oil stabilizer that keeps your cooking oil in peak condition.
- Frypowder slows down the accumulation of carbon and gum deposits in fryer oil, which helps to preserve freshness and the consistency of your fried foods.
- packaged in pre-measured sachets so you can quickly and easily add the FryPowder to hot frying oil before each 6 to 8 hour frying session.
- Works with any fry oil, it is an absolute must have for restaurants, hotels and commercial kitchens.

C Size Packs



MirOil P46C FryPowder Oil Stabilizer - 32 x 160ml C Size Packs
SKU: P46C-404466

MirOil P100 FryPowder Oil Stabilizer – 90 x 160ml C Size Packs
SKU: P100-404555

- Achieve oil cost savings from 25% to 40% with reduced energy consumption.
- Replaces antioxidants that break down during cooking and aids filtering.
- MirOil FryPowder is compatible with all fry oils, extends oil life span and prevents the build up of carbon and gum deposits.
- FryPowder allows your fryer to operate at a lower temperature.
- FryPowder reduces the formation of contaminants such as acrylamide, carbon, and trans fatty acids, which in return allows for increased heat delivery to the center of your food.
- Fully approved by the USDA Food and Drug Authority, MirOil FryPowder has been proven for over 20 years to be safe for use in fryers and filters
- Simply add Frypowder to hot fry oil before each 6 to 8 hour frying session.

PF Anonymous



Amazon Review

READ THE BROCHURE!!!!

It works even better than they claim!

Although our fried food was already of good quality numerous customers who had no idea about any changes noticed and remarked on the improvement IMMEDIATELY! I couldn't write a better endorsement if they paid me.

Fry Oil Stabilizers & Antioxidants **MIR[®]IL**

FryPowder Bulk



MirOil L103 FryPowder Oil Stabilizer – 3 Gal
SKU: L103-403000

MirOil L104 FryPowder Oil Stabilizer – 4 Gal
SKU: L104-404000

MirOil L106 FryPowder Oil Stabilizer - 8 Gal (2 x 4 Gal)
SKU: L106-403022

MirOil L112 FryPowder Oil Stabilizer - 16 Gal (4 x 4 Gal)
SKU: L112-403044

- Achieve oil cost savings from 25% to 40% with reduced energy consumption.
- Replaces antioxidants that break down during cooking and aids filtering.
- MirOil FryPowder is compatible with all fry oils, extends oil life span and prevents the build up of carbon and gum deposits.
- FryPowder allows your fryer to operate at a lower temperature.
- FryPowder reduces the formation of contaminants such as acrylamide, carbon, and trans fatty acids, which in return allows for increased heat delivery to the center of your food.
- Fully approved by the USDA Food and Drug Authority, MirOil FryPowder has been proven for over 20 years to be safe for use in fryers and filters
- Simply add Frypowder to hot fry oil before each 6 to 8 hour frying session.

Antioxidants FryLiquid



MirOil LF101 FryLiquid Antioxidant – 1 Liter
SKU: LF101-98002

MirOil LF301 FryLiquid Antioxidant – 3 Liters (3 x 1L Bottles)
SKU: LF301-98005

MirOil LF1201 FryLiquid Antioxidant – 12 Liters (12 x 1L Bottles)
SKU: LF1201-98007

MirOil LF2001 FryLiquid Antioxidant – 20 Liter Drum
SKU: LF2001-98008

- MirOil FryLiquid Antioxidant adds healthy antioxidants lost during frying back into your fry oil. Replace the antioxidants in your frying oil regularly to maintain fryer oil quality, longevity, food quality and consistency.
- Protects your frying oil from degradation while frying at high temperatures and removes unhealthy trans fats.
- Helps you to achieve lower frying costs and higher profits due to increased fry oil life span, less oil discard and reduced energy consumption.
- MirOil FryLiquid is a blend of natural antioxidants made from food material.
- FryLiquid can be used with all frying oils and reduces the uptake of oil into foods.
- Proven to be safe in fryers and filters for over 20 years, MirOil FryLiquid is approved by the USDA Food and Drug Authority.
- It's very easy to use! Just add MirOil FryLiquid to your hot fryer oil before each 6 to 8 hour frying session.

OIL FILTERING HAS NEVER BEEN THIS EASY!



About the Machines:

- All MirOil filter machines enable you to filter oil at temperatures from 300°F (148°C) to 350°F (176°C)
- All MirOil filter machines are available with a 2 way pump.
- All MirOil filter machines are shipped ready to use.
- All MirOil filter machines come with a reusable and washable woven filter cloth and frame.

MirOil BD Series of Oil Filter Machines

The BD Series is an electric filter machine which comes in 2 different sizes. These filter machines have full mobility for safe and convenient transportation of hot oil.

- MirOil BD505 is designed for fryer oil capacity of 55 lb/30 quart/28 liter
- MirOil BD707 is designed for fryer oil capacity of 75 lb/40 quart/38 liter

MirOil HD (Hand Operated) Series of Oil Filter Machines

The HD Series is a hand operated oil filter machine which comes in 2 different sizes. These hand operated filter machines have full mobility for safe and convenient transportation of hot oil.

- MirOil HD55 is designed for fryer oil capacity of 55 lb/30 quart/28 liter
- MirOil HD75 is designed for fryer oil capacity of 75 lb/40 quart/38 liter

MirOil MOD Series of Oil Filter Machines

FOR HEAVY DUTY AND PROFESSIONAL USE

The MOD Series are electric filter machines for large heavy duty and professional fryers and come in 4 different sizes. These filter machines are designed to function as a replacement for fryers with built in filter machines.

- MirOil MOD 0640 is designed for fryer oil capacity of 70 lb/40 quart/38 liter
- MirOil MOD 0800 is designed for fryer oil capacity of 85 lb/48 quart/45 liter
- MirOil MOD 1050 is designed for fryer oil capacity of 105 lb/60 quart/57 liter
- MirOil MOD 1550 is designed for fryer oil capacity of 200 lb/115 quart/108 liter

Why use a **MIROil** oil filter machine?

- The process of deep-frying heats fry oil up to temperatures that degrade the oil and change its chemical makeup.
- This results in the accumulation of unhealthy oil break down substances. In addition, when you're frying your foods, pieces of food and breading can be left in the oil, and these particles need to be removed so that your food remains at peak quality and your machine doesn't get clogged up..
- In addition, gunk in the oil makes it slower to heat, costing you more in electricity and time. More importantly, gunk in the oil is not healthy as the bits carbonize and this is carcinogenic.



Products for Better Frying

BD/HD Range of FryOil Filter Machines

— Dual Function — Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Model **BD505**

Oil capacity to 55 lbs (28 liters)

Model **BD707**

Oil capacity to 70 lbs (38 liters)

- High mobility with 8" wheels for safe & easy transport of hot oil.
- Full ½ hp motor for fast pumping & flushing.
- High performance model B6P EZ-Flow™ filter.
- No tools needed for assembly.
- Easy 10" low profile storage.



Options

Model D905 filter for heavy crumb loads.

Enhanced mobility with heavy duty 3" front castors. (Standard with model BD707)

2 way pumping for fryers without drain valves.



The BD 505 & 707 filter machines are designed to work with the latest kitchen designs. The handles attach and detach easily for 18" low profile storage under counters.

These machines provide extra mobility to make transportation of hot oil safer and easier. The 3" front castors are installed on all model BD707 filters to make it easy to move up to 70 lbs of oil. The 3" front castors are optional on model BD505 filter machines.

MirOil's new family of filter machines provide a best answer for every budget and every fry station design.

USE Frypowder[®]

When using the MirOil Filter Machines, be sure to use Frypowder[®] "Antioxidant Adsorbent & Filter Aid" Filter Powder. Frypowder[®] helps filter out the finest crumbs and sediment and removes soluble impurities that cause off-flavors and odors. Frying oil stays fresh longer while foods fry up light, crisp, and golden delicious!



Model BD505 & model BD505 with drain down filter for fryers with drain valves.

Specifications		
Fryer Oil Capacity	55 lbs 30 quart 28 litre	75 lbs 40 quart 38 litre
Filter Machine Model	<u>BD505</u>	<u>BD707</u>
High Performance Filter Bag Model	B6P	C88P
High Performance Filter Assembly Model	RB6P	RC88P
Heavy Crumb Load Filter bag Model	D905	F919
Heavy Crumb Load Filter bag Model	D905A	F919A

Optional

- Front castors on filter machine model BD505. (Front castors are standard on model BD707.)
- Approximately 40% faster pumping speed.
- BS models with 2-way pumping for use with countertop fryers with lift out pans (no drain valve).

Dimensions	BD505	BD707
A	36.0"	36.0"
B	11.375"	11.375"
C	16.5"	19.0"
D	24.0"	26.0"
Shipping Weight	75 lbs	58 lbs

— Dual Function —

Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Model **BD505** Oil capacity to 55 lbs (28 liters) Model **BD707** Oil capacity to 70 lbs (38 liters)

- Full ½ hp heavy duty, high volume electric pump
- Coated steel mobility basin for safe transport of hot oil.
- Moves easily over uneven surfaces on 8" wheels.
- Fitted with safety splash lid with quick clips.
- Fits under fryer valves with low clearance (see dimension "B" on schedule)
- High performance EZ Flow[™] filter - rinse & reuse filter insures low filtering cost.

Selecting the correct filter machine for a fry station

- Model B6PS filter furnished as standard with model BD505
- Model C88P filter furnished as standard with model BD707

For heavy crumb loads:

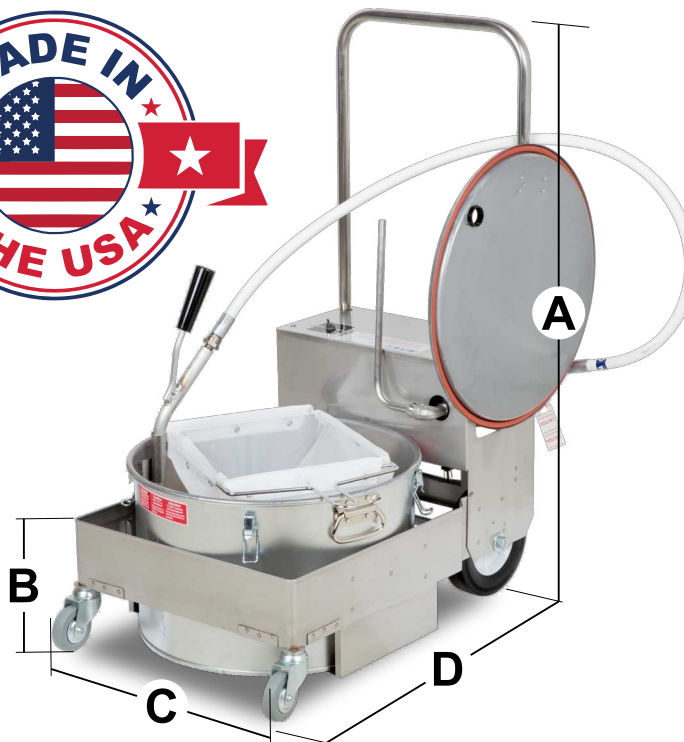
- Choose option model D905A filter with model BD505
- Choose option model F919A drain filter with model BD707

For countertop fryers with lift out frypans - choose 2 way pumping

- 55 lb - 28 liter oil capacity: Choose 2 way pumping with model BS505 fitted with model WDY8 or model PUM11B (according to fry pan size).
- 70 lb - 38 liter oil capacity: Choose 2 way pumping with model BS707 fitted with model WDY8 or model PUM11B filter (according to fry pan size).

For enhanced mobility: Choose heavy front castors.

For faster pumping and flushing: Choose high speed pump.



BD/HD Filter Machines

Best Sellers



Hand pump



MirOil 55HD 50 lb Hand Operated Fryer Oil Filter Machine SKU: 55HD-79100

- The MirOil 55HD is an incredibly easy to use oil filter machine. Simply filter your used oil through a fryer oil filter bag into the discard trolley. Once all the oil has been filtered, crank the handle on the machine to pump the freshly filtered oil back into your fryer.
- Everything needed to start filtering your fry oil is included when purchasing the MirOil 55HD.
- The 1-way pump is designed to be used with fryers with a drain valve.
- 1x filter bag holder frame is included with your purchase.
- Filter oil between 300°F and 350°F
- **Filter bag:** This model takes a RB6PS filter bag

Height: 41" (including handle) | **Width:** 18 ½" | **Depth:** 21 ½" | **Capacity:** 50 lbs



MirOil 75HD 75 lb Hand Operated Fryer Oil Filter Machine SKU: 75HD-79200

- The MirOil 75HD is an incredibly easy to use oil filter machine. Simply filter your used oil through a fryer oil filter bag into the discard trolley. Once all the oil has been filtered, crank the handle on the machine to pump the freshly filtered oil back into your fryer.
- Everything needed to start filtering your fry oil is included when purchasing the MirOil 75HD.
- The 1-way pump is designed to be used with fryers with a drain valve.
- 1x filter bag holder frame is included with your purchase.
- Filter oil between 300°F and 350°F
- **Filter bag:** This model takes a RC88PS filter bag

Height: 41" (including handle) | **Width:** 20" | **Depth:** 24 ½" | **Capacity:** 75 lbs

Electric pump



MirOil BD505 55 lb Electric Fryer Oil Filter Machine SKU: BD505-63460

- The MirOil BD505 55 lb electric fryer oil filter machine, designed to be used with fryers with a drain valve, is an incredibly easy to use electric fry oil filter machine.
- To use, simply open the fryer's drain valve and empty the used fry oil through a fryer oil filter bag and into the filter machine's discard trolley. Once all the oil has been filtered through the filter bag, simply flip a switch to pump the clean, freshly filtered oil back into your deep fryer.
- The 1-way electric pump is designed to be used with fryers with a drain valve
- 1x MirOil RB6PS EZ Flow filter bag and frame assembly is included.
- Filter oil between 300°F and 350°F
- **Filter bag:** This model takes a RB6PS filter bag

Height: 36" (including handle) | **Width:** 16 ½" | **Depth:** 24" | **Capacity:** 55 lbs



MirOil BD707 75 lb Electric Fryer Oil Filter Machine SKU: BD707-63470

- The MirOil BD707 75 lb Electric Fryer Oil Filter Machine is an easy to use electric oil filter machine. Open the fryer's drain valve and empty the used oil through a fryer oil filter bag and into the filter machine's discard trolley. Once all the oil has been filtered, you will simply flip a switch to pump the freshly filtered oil back into your fryer.
- Everything needed to start filtering your fry oil is included when purchasing the MirOil BD707. Plug and play!
- The 1-way electric pump is designed to be used with fryers with a drain valve
- 1x filter bag holder frame and model C88PS reusable fry oil filter bag is included
- Filter oil between 300°F and 350°F
- **Filter bag:** This model takes a RB6PS filter bag

Height: 36" (including handle) | **Width:** 19" | **Depth:** 27 ¼" | **Capacity:** 75 lbs

MIR[®] OIL

Products for Better Frying

MOD/ MOS Power Filter Machines

For fry oil capacities up to 200 lbs



Model MOD 0640 with Drain Down Filter for fryers with drain valves.

USE Frypowder[®]

When using the MirOil Filter Machines, be sure to use Frypowder[®] "Antioxidant Adsorbent & Filter Aid" Filter Powder. Frypowder[®] helps filter out the finest crumbs and sediment and removes soluble impurities that cause off-flavors and odors. Frying oil stays fresh longer while foods fry up light, crisp, and golden delicious!



— Dual Function — Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Models: MOD & MOS

- Full ½ hp heavy duty, high volume electric pump pumps oil from 5 to 10 gpm.
- High mobility, rugged, stainless oil basin for safe transport of hot oil.
- Fitted with removable, hinged safety splash lid.
- Moves easily over uneven surfaces on 8" wheels.
- Fits under fryer valves with low clearance (see dimension "B" on schedule)
- High performance EZ Flow[™] filter. 6 month filter life insures low filtering cost.
- Width of mobility basin is only 11.7" to function as a simple & reliable replacement for many fryers' built-in filter machines.

Selecting the correct filter machine for a fry station

- Choose MOD machine & drain down filter for fryers with drain valves.
- Choose MOS machine & pump out filter for counter top fryers.
- Choose MOS machine & pump out filter plus a drain down filter for kitchens with both fryers with drain down valves and counter top fryers.

Specifications				
Fryer Oil Capacity	70 lbs 40 quart 38 litre	85 lbs 48 quart 45 litre	105 lbs 60 quart 75 litre	200 lbs 115 quart 108 litre
Filter Machines for Fryers with Drain Valves	MOD 0640	MOD 0800	MOD 1050	MOD 1550
Drain Down Filter Bag	D900B	FM1812B	FM1812B	1550B
Filter Machines for Counter Top Fryers (No Drain Valves)	MOS 0640	MOS 0800	MOS 1050	MOS 1550
Pump Out Filter Bags	PUM11B*	PUM11B*	PUM11B*	PUM11B*

Nominal Pumping Speed for:

MOD 0640 - 5 GPM

MOD 0800 & MOD 1050 - 7 GPM

MOD 1550 - 10 GPM

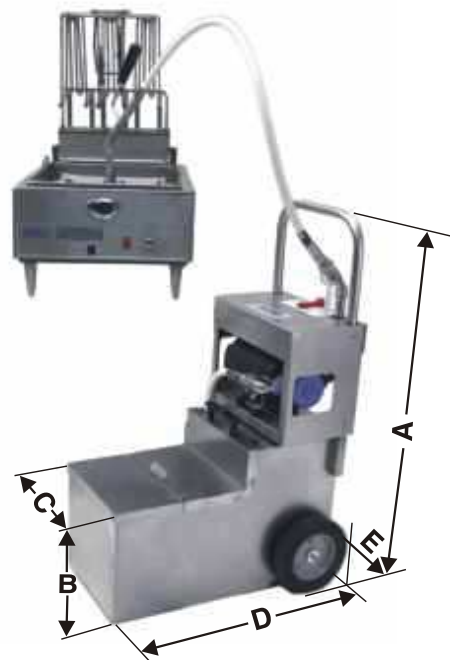
• Optional upgrade pumping speed from 5 GPM to 7 GPM on MOD 0640.

• Optional extra length of hose.

*Alternate filter model may be selected for MOS models according to size of fry pan

Dimensions	MOD 0640 MOS 0640	MOD 0800 MOS 0800	MOD 1050 MOS 1050	MOD 1550 MOS 1550
A	37.0"	37.0"	37.0"	37.0"
B	12.0"	10.5"	12.0"	12.5"
C	11.5"	11.5"	11.5"	23.0"
D	24.5"	32.0"	32.0"	37.0"
E	16.0"	16.0"	16.0"	29.8"

Choose MOS Models for counter top fryers without drain valves



Dimensions for
MOD Models (1 Way Pumping)
MOS Models (2 Way Pumping)

Shipping Weights	MOD 0640 MOS 0640 Carton		MOD 0800 MOS 0800 Carton		MOD 1050 MOS 1050 Carton	
	Pump Module	Pump Accessories	Pump Module	Pump Accessories	Pump Module	Pump Accessories
Carton Weights	46 lbs	43 lbs	46 lbs	52 lbs	46 lbs	52 lbs

MOD1550 is truck shipped as 120 lb pallet

LLT980-SELL-BD-MOD



MirOil MOD0640 70 lb Electric Fryer Oil Filter Machine

SKU: MOD0640-79060

- To use, open the fryer's drain valve and empty the used oil through a fryer oil filter bag and into the MOD0640 filter machine's discard trolley. Once all the oil has been filtered, you will simply flip a switch to pump the freshly filtered oil right back into your fryer.
- The MirOil D900B basin filter bag and MirOil D901C basin filter frame assembly fits the MOD 0640 filter machine perfectly.
- The powerful 1-way 1/2 HP electric pump is designed to be used with up to 70 lb fryers with drain valves.
- The MirOil MOD0640 has a built in MirOil EZ flow filter and 1x filter bag holder frame is included.
- Features durable 8" wheels to move easily over uneven surfaces and a removable, hinged safety splash lid.
- The MirOil MOD0640 fits under fryer valves with low clearance.

Height: 37" (including handle) | **Width:** 11 1/2" | **Length:** 21 1/2" | **Capacity:** 70 lbs



MirOil MOD0800 85 lb Electric Fryer Oil Filter Machine

SKU: MOD0800-79080

- The MirOil MOD 0800 85 lb filter machine is a powerful and easy to use electric oil filtering machine. Open the fryer's drain valve and empty the used oil through a fryer oil filter bag and into the filter machine's discard trolley. Once all the oil has been filtered, you will simply flip a switch to pump the freshly filtered oil back into your fryer.
- The MirOil D900B basin filter bag and MirOil D901C basin filter frame assembly fits the MOD 0640 filter machine perfectly
- The powerful 1-way 1/2 HP electric pump is designed to be used with up to 85 lb fryers with drain valves
- Features durable 8" wheels to move easily over uneven surfaces and a removable, hinged safety splash lid.
- **Filter bag:** This model takes a FM1812B filter bag

Height: 37" (including handle) | **Width:** 11 1/2" | **Length:** 32" | **Capacity:** 85 lbs



MirOil MOD1050 105 lb Electric Fryer Oil Filter Machine

SKU: MOD1050-79100

- The MirOil MOD1050 is a powerful and easy to use electric oil filtering machine. Open the fryer's drain valve and empty the used oil through a fryer oil filter bag and into the filter machine's discard trolley. Once all the oil has been filtered, you will simply flip a switch to pump the freshly filtered oil back into your fryer.
- The powerful 1-way 1/2 HP electric pump is designed to be used with up to 105 lb capacity electric model floor fryers with drain valves.
- The drain basin is mounted on durable 8 inch wheels, features a heavy duty hose, hinged anti-splash security lid and the handle and hose detach for low profile storage.
- Filters oil between 300°F and 350°F and pumps 5 gallons of oil per minute.
- **Filter bag:** This model takes a FM1812B filter bag.

Height: 37" (including handle) | **Width:** 11 1/2" | **Depth:** 32" | **Capacity:** 105 lbs



MirOil MOD1550 200 lb Electric Fryer Oil Filter Machine

SKU: MOD1550-79150

- To use, open the fryer's drain valve and empty the used oil through a fryer oil filter bag and into the MOD 1550 filter machine's discard trolley. Once all the oil has been filtered, you will simply flip a switch to pump the freshly filtered oil right back into your fryer.
- The powerful 1-way 1/2 HP electric pump is designed to be used with up to 200 lb fryers with drain valves.
- The MirOil MOD 1550 fits under fryer valves with low clearance.
- Features durable 8" wheels to move easily over uneven surfaces and a removable, hinged safety splash lid.
- Filter oil between 300°F and 350°F
- **Filter bag:** This model takes a MirOil 1550B fry oil filter bag

Height: 37" (including handle) | **Width:** 23" | **Depth:** 37" | **Capacity:** 200 lbs

Replacement Filter Bags

For Filter Machines



These are re-usable fry oil filter bags so you can save heavily on replacement costs.
Does not require daily cleaning. After a couple uses, simply rinse the filter bag with a hot water spray.
Made to withstand commercial kitchen filtering conditions

For: BD505 & 55HD Machines



**MirOil RB6PS/12852 EZ Flow
Filter Bag - Bag Only**
SKU: RB6PS-12852

Dimensions: 11" x 9" x 7"
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs

For: BD707 & 75 HD Machines



**MirOil RC88PS/12855 EZ Flow
Filter Bag - Bag Only**
SKU: RC88PS-12855

Dimensions: 14 $\frac{1}{10}$ " x 9 $\frac{2}{5}$ " x 1 $\frac{1}{2}$ "
Use for Fryer Size: 60 qts
Oil Capacity to: 100 lbs

For: MOD 0640 Machines



**MirOil D900B Basin Filter Bag
Bag Only**
SKU: D900B-22960BZ

Dimensions: 15" x 12" x 10 $\frac{1}{4}$ "
Use for Fryer Size: 40 qts
Oil Capacity to: 70 lbs

For: MOD 1050 & MOD 0800 Machines



**MirOil FM1812B Basin Filter Bag
Bag Only**
SKU: FM1812B-22960B

Dimensions: 16" x 10 $\frac{1}{4}$ " x 8 $\frac{1}{4}$ "
Use for Fryer Size: 60 qts
Oil Capacity to: 105 lbs

For: MOD 1550 Machines



**MirOil 1550B Basin Filter Bag
Bag Only**
SKU: 1550B-22960B

Dimensions:
Use for Fryer Size: 115 qts
Oil Capacity to: 200 lbs

Filter Bags & Frames

Specialty Frames & Replacement Bags

Does not require daily cleaning. After a couple uses, simply rinse the filter with hot water.

Effectively captures and filters out even micron size food particles from hot or cool fryer oil.

All MirOil fry oil filter bags save you on 50% of the cost of normal paper oil filters.



MirOil D901C Basin Filter Frame
Frame Only
SKU: D901C-22960C
Dimensions: 12¼" x 11¾" x 10½"



MirOil D900B Basin Filter Bag for D901C & D905C
Bag Only
SKU: D900B-22960BZ
Dimensions: 15" x 12" x 10¼"



MirOil D905C Basin Filter Frame
Frame Only
SKU: D905C-22960C
Dimensions: 15" x 12" x 10"



MirOil F919C Basin Filter Frame
Frame Only
SKU: F919C-04464C
Dimensions: 15" x 11¼" x 9¼"



MirOil F919B Basin Filter Bag for F919C
Bag Only
SKU: F919B-04464B
Dimensions: 15" x 11¼" x 9¼"



MirOil FM1812C Basin Filter Frame
Frame Only
SKU: FM1812C-22960C
Dimensions: 16" x 10¼" x 8¼"



MirOil FM1812B Basin Filter Bag for MOD 1050 & MOD 0800
Bag Only
SKU: FM1812B-22960B
Dimensions: 16" x 10¼" x 8¼"



MirOil FPT1812C Basin Filter Frame
Frame Only
SKU: FPT1812C-22960C
Dimensions: 12" x 14¼" x 7¼"



MirOil FPT1812B Basin Filter Bag for FM1812C & F919C
Bag Only
SKU: FPT1812B-22960B
Dimensions: 14¼" x 12" x 6¾"



MirOil DN1122C Basin Filter Frame
Frame Only
SKU: DN1122C-22979C
Dimensions: 18¾" x 10" x 6"



MirOil DN1122B Filter Bag for DN1122C
Bag Only
SKU: DN1122B-22979B
Dimensions: 18¾" x 10" x 6"



MirOil PUM11C Basin Filter Frame
Frame Only
SKU: PUM11C-22960C
Dimensions: 12" x 12½" x 7½"



MirOil PUM11B Retro-Fit Pump-Out Filter Bag for PUM11
Bag Only
SKU: PUM11B-22960B
Dimensions: 12" x 12½" x 7½"



Products for Better Frying

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