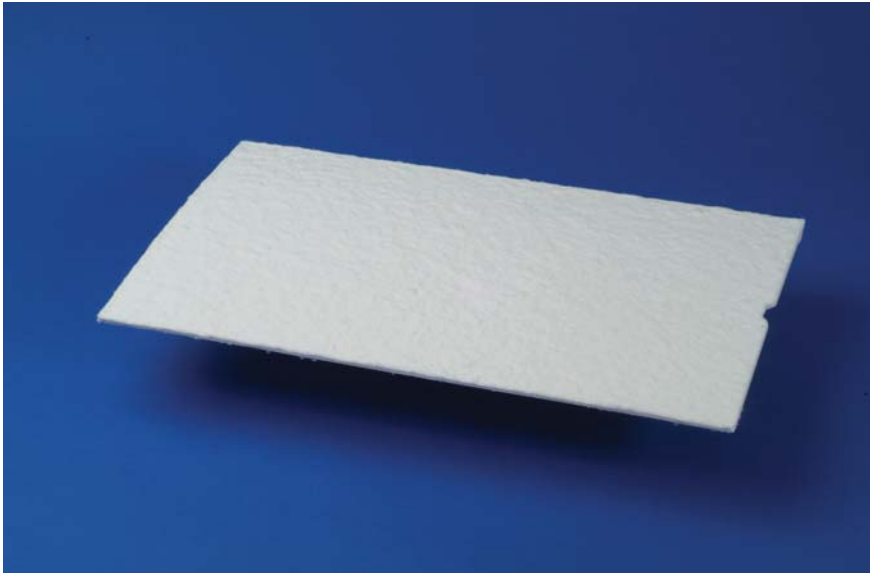


EASY TO USE. EASIER TO CLEAN UP!



Filter Pad

GLOBAL LEADER IN FRYING OIL FILTRATION



Boost Profits
Increase Compliance
Improve Fried Food Quality

Our Magnesol® Filter Pad offers convenience for your frying operations. With the industry's most effective filter powder, Magnesol®, built right into the pad, polishing your frying oil has never been easier.

BENEFITS OF FILTERING WITH MAGNESOL® FILTER PAD

- ✓ Crisp, golden delicious fried food
- ✓ Filter powder impregnated into the pad makes it easy to use
- ✓ Clean-up is a breeze
- ✓ Reduced frying oil costs
- ✓ Removes off-flavors and odors from used frying oil
- ✓ More active surface for faster filter flow rates and better oil quality
- ✓ **Higher Profits**

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



TO LEARN MORE ABOUT MAGNESOL® FILTER PAD
contact our expert field service team TODAY!
magnesol@dallasgrp.com

CALL TOLL FREE
1.800.367.4188

MAGNESOL[®]

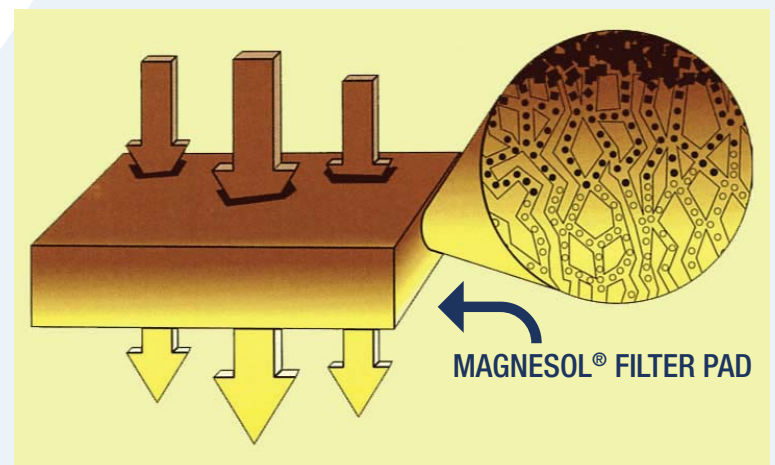
Filter Pad

WHAT IS THE MAGNESOL[®] FILTER PAD?

Each Magnesol[®] Filter Pad is a pure, white preformed filter “cake.” It is comprised of a thick cellulose filter pad with activated Magnesol[®] Filter Pad imbedded within the fiber matrix. This combination of cellulose fiber and activated Magnesol[®] filter powder in one “pre-powdered” pad conveniently replaces the use of filter paper and filter powder. It’s easy to use!

HOW DOES THE MAGNESOL[®] FILTER PAD WORK?

The Magnesol[®] Filter Pad employs the principle of depth filtration. Depth filtration is the use of a thick filter matrix to remove particles of debris as frying oil passes through it. The channels of the filter matrix trap and remove extremely fine particles of debris. The activated Magnesol[®] filter powder imbedded in the matrix adsorbs and removes the dissolved impurities that cause off-flavors and odors in used frying oil. Daily filtration with the Magnesol[®] Filter Pad keeps oil fresh, clear, and sparkling clean so fried food is always light, crisp and golden delicious.



WHY USE THE MAGNESOL[®] FILTER PAD?

QUALITY AND ECONOMICS! The Magnesol[®] Filter Pad does more than simple filtration. During frying, oil surrounds and soaks into food, actually becoming a part of it. As oil breaks down, dissolved impurities also soak into food, affecting its taste, texture and appearance. Daily use of Magnesol[®] Filter Pad extracts off-flavors and odors dissolved in oil so that only clean oil touches your fried food. Cleaner oil means better tasting fried food and longer oil life. Longer oil life means lower frying costs and higher profits for you!

DAILY FILTERING INSTRUCTIONS

- 1) Wipe inside of filter pan clean and dry.
- 2) Assemble filter machine. Secure Magnesol[®] Filter Pad in place. Connect suction pipe to suction port of filter machine.
- 3) Position filter pan under drain valve.
- 4) Open drain. Drain oil into filter pan. Turn on filter pump.
- 5) Rinse fry vat walls with oil to remove debris.
- 6) Close drain. Pump filtered oil back into clean fry vat.
- 7) Turn on heat to fry vat.
- 8) Repeat steps 3–7 for remaining vats using the same Magnesol[®] Filter Pad. Discard pad after filtering the last vat.

NOTE: Filter cleanest oil first. Always wear proper safety equipment.

DALLAS

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