



Filtration Procedure

1. Put on safety equipment (filtering gloves, face shield, heat-resistant apron).
2. Ensure filter pan and all filtering parts are clean and dry.
3. Set up filter machine in accordance with manufacturer's procedures.
4. Hold packet of MAGNESOL® Filter Powder about 1 inch/2.5cm above filter paper and evenly spread contents of packet onto filter paper. Use entire packet of MAGNESOL® Filter Powder.
5. Turn off fryer to be filtered. Slowly drain frying oil from fryer into filter pan.
6. Turn on filter machine and recirculate frying oil for 5 MINUTES. Scrub and clean the inside walls of the fryer.
7. Thoroughly wipe the inside walls of the fryer with a clean, dry towel.
8. After the 5 minute recirculation is completed, close the drain valve and return the frying oil to the fryer.
9. Once all the frying oil has returned to the fryer, turn the filter machine off.
10. Top-off fryer with fresh oil and turn the fryer power switch on.