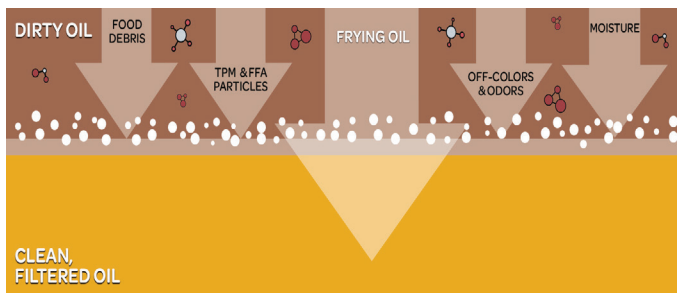


How It Works

Filtering oil 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 foods.



Benefits

- 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
- 50% less oil disposal and boil outs
- Improved health and safety of employees
- Increases product consistency
- Longer hold times of products
- Removes FFA's, TPM's, colors, flavors & odors

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

Oil Filtered with Magnesol®
Days of Oil Life

Optimum Frying Sweet Spot

Oil Filtered with "Brand X"
Days of Oil Life

Optimum Frying Sweet Spot

Oil Filtration Procedure

