DALLAS
The Dallas Group of America, Inc.

MAGNESOL®

BULK POWDER FILTRATION PROCEDURE

⚠ CAUTION: HOT OIL — WEAR REQUIRED PPE

1



ADD MAGNESOL®

Wipe filter pan **clean** and **dry**.
Sprinkle MAGNESOL® evenly over the filter paper or directly into oil.

2



DRAIN OIL

Drain oil from the fryer into the filter pan.

3



CIRCULATE

Allow oil to circulate for **5—7 minutes**.
While recirculating, **clean fryer**.

4



RETURN FILTERED OIL

Return filtered oil to vat.
Repeat steps 1—4 for each fry vat.

5



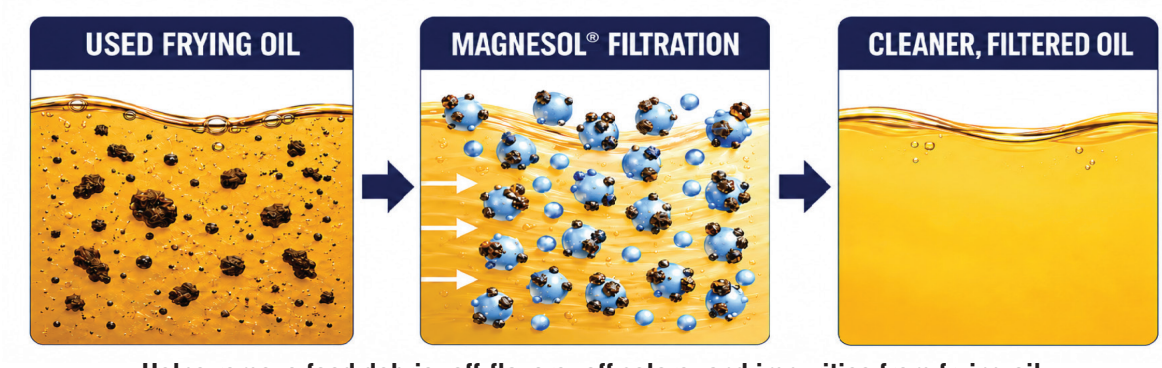
CLEAN FILTER PAN

Following **all filtrations, discard** used filter paper and MAGNESOL® residue.
Clean and **dry** filter pan for next use.

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HOW IT WORKS



Helps remove food debris, off-flavors, off colors, and impurities from frying oil.

DAYS OF OIL LIFE



OPERATIONAL BENEFITS

- Extended frying oil life
- Maintain consistent food quality
- Reduce oil use and operating costs

MAGNESOL USAGE CHART

Fryer Oil Capacity	lbs	30-50	51-70	71-90	91-110	111+
	Liters	15-24	25-34	35-44	45-54	55+
MAGNESOL® per Fryer	fl oz.	12	16	20	24	28
	Grams	135	180	225	270	315

CONTACT US