

MAGNESOL®

MAGNESOL® Frying Oil Saver

MAGNESOL® is a safe, pure-white adsorbent filter media that meets the food grade specifications of the Food and Drug Administration (FDA), National Sanitation Foundation (NSF), and the Joint Expert Committee on Food Additives (JECFA) of the World Health Organization (WHO). Our filter powder removes both solid and dissolved impurities from used oil to provide extended oil life. Your oil stays clear and clean so that you can provide the customer with consistent, crisp, and golden fried foods.



MAGNESOL® is available in three effective forms: bulk filter powder, filter powder packets, and impregnated filter pads!

Benefits of Filtering with MAGNESOL® Filter Media:

- ✓ Simple to integrate into daily filtration
- ✓ Removes off-flavors, colors, odors, FFAs, and TPMs
- ✓ Improved oil quality and efficiency
- ✓ Reduces frying oil costs - Cut your oil spend by up to 50%
- ✓ Better product quality and consistency
- ✓ Free oil management training!



DAYS OF OIL LIFE USING MAGNESOL FILTER MEDIA



DAYS OF OIL LIFE **WITHOUT** MAGNESOL FILTER MEDIA



The Dallas Group of America is committed to developing sustainable solutions effective in minimizing or eliminating Environmental, Health and Safety risks. By using MAGNESOL®, your restaurant operations will reduce oil consumption, resulting in a positive impact on our environment and a safer work space for your employees.



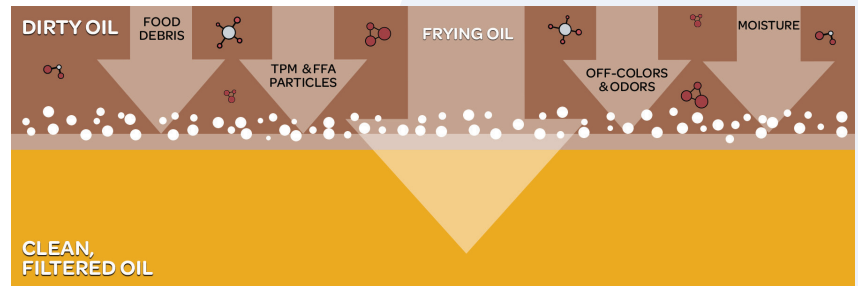
www.magnesol.com
magnesol@dallasgrp.com
1.800.367.4188

DALLAS
The Dallas Group of America, Inc.

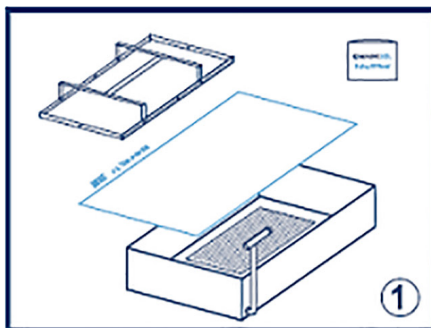
MAGNESOL®

How It Works

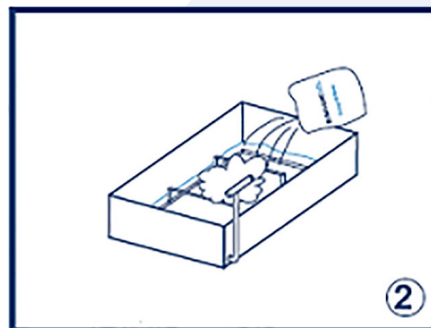
Filtering oil every day with MAGNESOL® not only removes food debris from oil, but also extracts soluble liquid impurities that contribute to off-flavors and odors of used oil. Unlike ordinary filter powders, MAGNESOL® particles act like a magnet to attract and remove the dissolved tastes and odors that can spoil fried food.



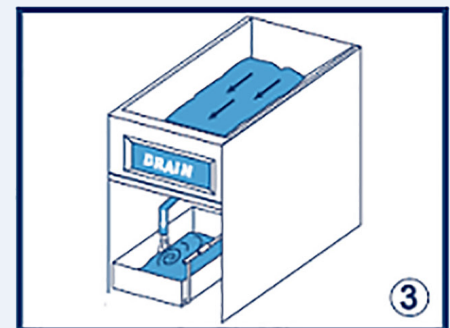
Filtration Procedure



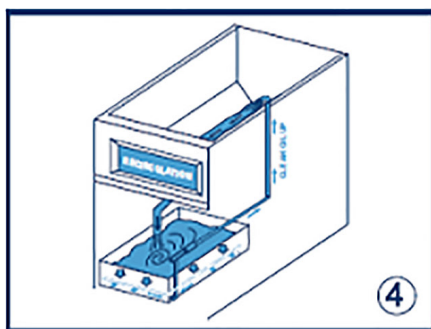
Make sure filter box is clean and dry before filtering.



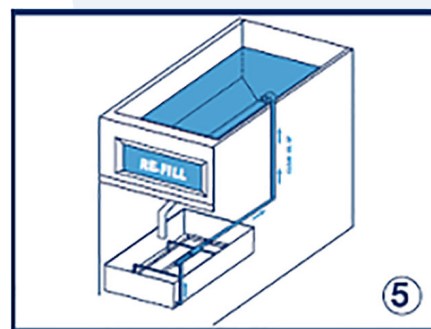
Install filter paper/screen. Evenly spread MAGNESOL® onto paper.



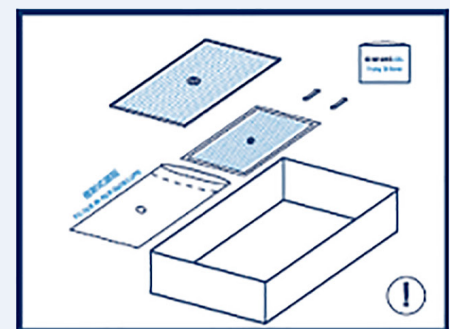
Begin the filtration process. Drain frying oil into filter.



Re-circulate oil through filter for 5-8 minutes to remove dissolved impurities.



Close drain and pump clean, treated oil back into fryer.



NOTE: Use proper paper or envelope for your fryer. Refer to manual or contact service provider.

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