



ECO OIL SAVER

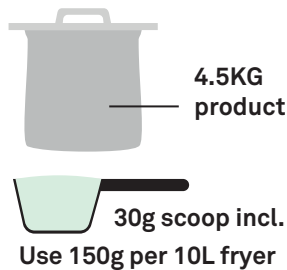
Frying Oil Filter Powder

An effective filter powder that filters out haze in your frying oil caused by particles of food and breading, and pulls out bitter tastes and unpleasant odours that other powders cannot remove.

DIRECTIONS

Frying oil filtration: Be sure pump is in proper working order. Position filter under drain. Shut off fryer. Attach drain extension. Evenly spread Eco Oil Saver onto filter paper in filter machine. Drain frying oil into filter. Turn on filter and wash sediment from fryer with hot frying oil. Recirculate frying oil through filter for 5-10 minutes to remove dissolved impurities. Close drain and pump clean, fresh frying oil back into the fryer.

Oil vat application: Set up the cone filtration. Run oil from the vat into the cone system. Once done, rinse the fryer out, remove excess sediment, and remove the cone filter. Add Eco Oil Saver, and let it stand for 8 hours. Once done, pour oil back into the vat, and discard caking from the bucket.



PROPERTIES

Appearance	White Powder
Fragrance	No Fragrance
pH	7.0-10.8 (10% slurry)

reduced oil costs

improved food quality

reduced labour costs

The EcoWise brand provides exceptional user and environmental benefits such as:

- minimising packaging, waste & environmental harm
- independent formula & system credentials
- out of this world product performance

AVAILABLE IN



4.5KG

4.5KG – HCK465