

# MIR<sup>®</sup>IL Frypowder<sup>®</sup>

## Now NSF Certified!

NSF certification confirms that our product has gone through extensive testing, material analysis, and passed the test to ensure that we meet the strictest standards for public health protection!

### HOW IT WORKS

- FryPowder works through adsorption, meaning the mineral will selectively attract and adsorb the nasty oil degradation causing particles into the microscopic cavities on each particle of powder. The powder particles then sink to the bottom of the fryer and await filtration, at which time FryPowder becomes a filter aid.
- When you use FryPowder, the food will cook just as fast, but at lower oil temperatures, and with hotter centers. This helps protect the oil from degrading and slows the formation of unhealthy substances.
- FryPowder reduces the formation of contaminants such as acrylamide, carbon, and polymers, which in return allows for increased heat delivery to the center of your food.
- FryPowder makes your oil last longer!
- Frypowder helps make trans free oils perform much better for longer periods of time.

### WHY YOU NEED IT

- MirOil Frypowder is now NSF Certified.
- Proper cleaning of your oil preserves the quality of your oil and ultimately maintains the quality your food.
- You can achieve oil cost savings from 25% to 40% with reduced energy consumption when using FryPowder.
- Adding FryPowder when frying gives you better product performance, which provides substantial monetary savings.

### RECOMMENDED PROCEDURES

#### Before you Start

1. **Drain Fryer of Oil:** Get that gunky old oil out of there! You don't want it.
2. **Clean your Fryer:** A clean fryer is needed before using FryPowder.
3. **Fill with New Oil:** FryPowder works best when extending the life of new and clean oil.

#### Daily Steps for Use

1. Turn the fryer on, and sprinkle the FryPowder into the oil before you start frying.
2. Let it work while you fry.
3. It is recommended to filter your oil once per day.
4. Use FryPowder to extend your oil lifespan, and enjoy better tasting food.

**Don't Forget:** Add FryPowder before each meal session.



Nonfood Compounds  
3F



#### Extra bonus feature

Once you start using FryPowder your fryer will remain clean, you will not need to do boil outs! However before you start using FryPowder on an ongoing basis, do an initial boil out of your fryer.

### Contact Us

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# MirOil FryPowder Dosage Usage Chart

	Portion Packs				Bulk Carton			
	Full Size Carton		½ Size Carton		Small	Medium	Large	2 x Large
Model	<b>P36B</b>	<b>P100C</b>	<b>P32B</b>	<b>P46C</b>	<b>L103</b>	<b>L104</b>	<b>L106</b>	<b>L112</b>
Portions Per Carton	B size 72 packs 240 ml	C size 90 packs 160 ml	B size 32 packs 240 ml	C size 46 packs 160 ml	1 x 3 gallon 50 B size portions 75 C size portions	1 x 4 gallon 64 B size portions 96 C size portions	2 x 4 gallon 128 B size portions 192 C size portions	4 x 4 gallon 256 B size portions 384 C size portions
Carton Length	14.5"	14.5"	9.0"	9.0"	9.0"	8.0"	14.5"	14.5"
Carton Width	9.5"	9.5"	7.0"	7.0"	7.0"	8.0"	9.5"	9.5"
Carton Height	12.25"	12.25"	11.0"	11.0"	11.0"	14.0"	18.0"	35.0"
Carton Shipping Weight	12 lb	12 lb	5 lb	5 lb	7 lb	10 lb	20 lb	40 lb
Pallet Specifications (weight includes pallet)	78 cartons - 6 tier 13 ctn/layer - 986 lb	78 cartons - 6 tier 13 ctn/layer - 986 lb	120 cartons - 5 tier 24 ctn/layer - 620 lb	120 cartons - 5 tier 24 ctn/layer - 620 lb	120 cartons - 5 tier 24 ctn/layer - 890 lb	100 cartons - 5 tiers 20 ctn/layer - 1050 lbs	52 cartons - 4 tier 13 ctn/layer - 1090 lb	25 cartons - 5 tier 5 ctn/layer - 1050 lb

FryPowder is proven for over 50 years to be safe in your fryers and filters.

## When do I Add FryPowder?

Add before each frying session, the portion should match the oil capacity of the fryer.

## How much Frypowder?

Choose the portion size according to the amount of oil in your fryer.

FryPowder is available in either Bulk bags, or in Portion Packets. (Bulk Bags come with a free portion cup included). There is a line on the bulk portion cup showing the size of B,C, and D portions. Portion Packets are available in B (240ml) or C sizes (160 ml).



## Use multiple portions for fryers larger than listed here:

- For fryers with 17-21 lbs / 10-12 qt / 9-12 litre, use 80 ml Fry Powder per portion (**D portion**).
- For fryers with 35-40 lbs / 20-24 qt / 19-23 litre, use 160 ml Fry Powder per portion (**C portion**).
- For fryers with 50-60 lbs / 28-34 qt / 26-32-litre, use 240 ml Fry Powder per portion (**B portion**).

## Choose the "B" size portion - 240 ml

- If your fryer holds 50 to 60 lbs or 28 to 34 quarts or 26 to 32 liters.
- A full "B" size portion amount is in a "B" size portion packet or a full bulk portion cup.
- If your fryer holds twice as much oil, then use 2 of the "B" size portions.
- If your fryer holds ½ as much oil, then use ½ of the "B" size portion.

## Choose the "C" size portion - 160 ml

- If your fryer holds 35 to 40 lbs or 20 to 24 quarts or 19 to 23 liters.
- A full "C" size portion is in a "C" size portion packet or the "C" size line on the bulk portion cup.
- If your fryer holds twice as much oil, then use 2 of the "C" size portions.
- If your fryer holds ½ as much oil, then use the "D" size portion.

## Choose the "D" size portion - 80 ml

- If your fryer holds 17 to 20 lbs or 10 to 12 quarts or 9 to 12 liters.
- A "D" size portion on the bulk portion cup is ½ of a "C" size portion.



## Model Variations:

### Bulk Bags

- L103 (3 gallons, enough for 46 x B Portions or 70 x C portions)
- L104 (4 gallons, enough for 62 x B Portions or 93 x C portions)

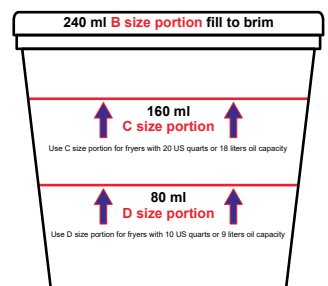
### Portion Packets

- P100 90 x C Portions (160 ml each)
- P46C 46 x C Portions (160 ml each)
- P36B 72 x B Portions (240 ml each)

Fill to here for a "B" size portion →

Fill to here for a "C" size portion →

Fill to here for a "D" size portion →



Manufactured under US Patents 5200224 & 5354570  
Other US and world patents issued.

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