

ALL ABOUT FRYING

fryliquid[®]
anti-oxidant
By: **MIRIL**[®]



**More savings with a new
daily oil-freshening plan**

**New automatic FryLiquid[®]
Input Meter**

**New Testo 270 Cooking
Oil Tester**



Enhance the performance of all oils

Fry healthier. Manage oil smarter.

FryLiquid® Is About Better Fried Food

FryLiquid® is about better fried food!

Your food will taste better, look better and cook faster with hotter centers.

You will save money . . . because the food will absorb less oil . . . and you will discard less oil.

With traditional Oil Management

Progressive Diminished Quality (PDQ) of your food sets in as your oil gets older.

With FryLiquid®

You can prevent PDQ and the oil is always good.

How does FryLiquid® work in my fryer?

Every oil contains antioxidants. They protect the oil while it is waiting to be used. All antioxidants are consumed as they prevent breakdown reactions. The antioxidants naturally present in fresh oil are quickly depleted at frying temperatures.

FryLiquid® delivers an antioxidant effect that acts like a “vitamin” therapy to prevent unhealthy breakdown reactions while you fry!

Why are the benefits of FryLiquid® so different?

Other products try to restore the oil when you filter. FryLiquid® helps slow oil breakdown while you fry. This supports more consistent oil performance and longer oil life.

The program helps maintain more consistent oil quality when you use FryLiquid® with the MirOil plan for Optimum Frying.

**FryLiquid® helps reduce smoking and foaming.
FryLiquid® also helps reduce carbon and gum deposits.**

How Much FryLiquid[®]?

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

Choose the “B” size portion

If your fryer holds 50 to 60 lbs or 28 to 34 quarts or 26 to 32 liters

A full “B” size portion is between 2 thick lines or 2 thin lines on the label.
 If your fryer holds twice as much oil, then use 2 of the “B” size portions.
 If your fryer holds $\frac{1}{2}$ as much oil, then use $\frac{1}{2}$ of the “B” size portion.
 The $\frac{1}{2}$ portion is between a thicker line and a thinner line on the label.

Choose the “C” size portion

If your fryer holds 35 to 40 lbs or 20 to 24 quarts or 19 to 23 liters

A full “C” size portion amount is between 2 thick or 2 thin lines on the label.
 If your fryer holds twice as much oil, then use 2 of the “C” size portions.
 If your fryer holds $\frac{1}{2}$ as much oil, then use $\frac{1}{2}$ of the “C” size portion.
 The $\frac{1}{2}$ portion is between a thicker line and a thinner line on the label.

Between a thicker and thinner line for $\frac{1}{2}$ portion
A FULL portion is equal to 2 x $\frac{1}{2}$ portions

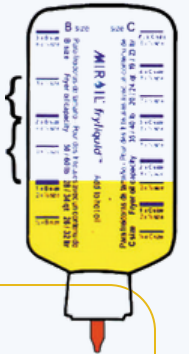
Use the large bottle to fill the small bottle

The full small bottle contains:
 3 x B size portions or
 4 $\frac{1}{2}$ x C size portions



Use the small bottle to add FryLiquid[®] to the oil

Hold the small bottle 12” above the oil when you add FryLiquid[®] into the fryer.



NEVER pour FryLiquid[®] into the fryer from the big bottle!

Use the big bottle to fill the small bottle. The small bottle dispenses and measures the proper portion.

Why Longer Oil Life Alone May Not Save Money

With traditional Oil Management you finally discard the “bad” oil because:

a. Progressive Diminished Quality (PDQ)

As the oil gets older there is Progressive Diminished Quality (PDQ) of your food.

b. More oil is absorbed by food as oil gets older

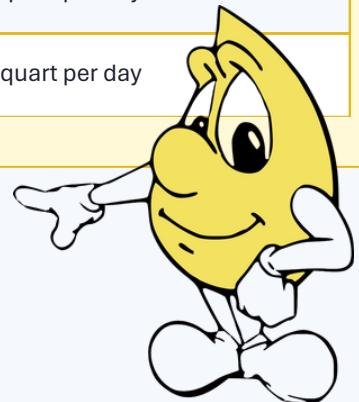
As the oil gets older, more oil is absorbed by the food and more top up oil is needed. This is why longer oil life may not save money.

Daily discarded-oil example for a fryer holding 50 lbs or 30 quarts of oil

Days of Oil Life	Discarded oil per day
5.0 days	6.0 quarts
6.0 days	5.0 quarts - saves only 1 extra quart per day
7.5 days	4.0 quarts - saves only 1 extra quart per day
10.0 days	3.0 quarts - saves only 1 extra quart per day
15.0 days	2.0 quarts - saves only 1 extra quart per day

c. The final decision

You finally discard the “bad” oil because you are confronted with: “Do we keep the oil and save some money?” Or “Do we discard the oil and protect food quality and customer satisfaction?”



Use FryLiquid[®] to help extend oil life; follow the complete MirOil program for maximum savings and consistency.

The MirOil Plan for Optimum Frying

To maintain consistent food quality while using less oil, use the MirOil plan for oil management for Optimum Frying.

What is Optimum Frying?

The oil is always good so the food is always great.

The oil never smells . . . The oil never smokes . . . The oil never foams . . . The fryers are free of almost all carbon and gum deposits.

You may reduce operating costs because:

you will discard less oil . . . and you will use less oil for topping up fryers and you will use less energy for cooking.

Oil Management Plan for Optimum Frying

1

Add FryLiquid[®] to prevent oil breakdown reactions

If you use FryLiquid[®], and do not use part 2 and 3 of the MirOil plan then your oil will last longer and food quality will diminish more slowly BUT you will not receive important benefits like more savings on oil and on energy for cooking, plus clean fryers without carbon and gum deposits.

2

Freshen the oil daily

This dilutes accumulated breakdown compounds and helps maintain oil quality. This is an important procedure to keep the oil always good. See next page for more information about freshening.

3

Set the frying temperature between 325°F and 340°F, depending on the food being cooked.

Use FryLiquid[®] and lower temperatures will cook the food as fast as, or faster than, cooking at higher temperatures. This is not magic! When FryLiquid[®] is added, the oil cooks just like fresh oil. Fresh oil provides maximum heat delivery to the internal temperature of the food and minimum heat diversion to overcook food surfaces.

“Freshen” the Oil Each Day for Optimum Frying

**Freshening is as easy as replacing some old oil with fresh oil.
Here is a MirOil freshening plan . . . to save more oil!**

Fryer Oil Capacity	Recommended daily fresh-oil replacement	Recommended daily fresh-oil replacement
35 lb. oil	40 lb. oil	50 lb. oil
20 quarts at 340°F max.	24 quarts at 340°F max.	30 quarts at 340°F max.
4 quarts	5 quarts	6 quarts

- * Add more or less fresh oil for larger or smaller fryers.
- * This table is for daily fryer operating times of 12 to 14 hours.
- * Add more or less oil for different daily fryer operating times.
- * Add more fresh oil if you cook with temperatures higher than 340°F.
- * Add more fresh oil if you have very heavy crumb loads.

Why remove some good oil every day?

Freshening saves on oil because it restores oil composition. This inhibits breakdown reactions (as more breakdown substances accumulate in the oil they cause more of themselves to form more quickly). This helps prevent the rest of the oil from becoming bad (just like antioxidants and lower temperatures prevent the oil from becoming bad).

How much oil should I add for freshening?

The amount of oil to be added for freshening depends on:

1. How many hours the fryer is ON each day?
2. What temperature you choose for frying?
3. The size of the fryer (how much oil you need to fill the empty fryer?)
4. The amount of oil naturally replaced through normal top-ups, food absorption, and crumb removal.

Follow this simple plan when you filter to restore and freshen the oil in each fryer.

- a. Add fresh oil according to the “Fryer Oil Capacity” table
- b. Finish filling the fryer to operating oil level with filtered oil.
- c. Discard the surplus oil remaining in the filter machine or filter basin. (See page 7 for other oil use.)

More Benefits and Tips for Better Frying

FryLiquid[®] may help reduce flavor transfer by supporting better oil quality.

Many users save oil by turning OFF more fryers on slow days or during slow hours. They also take advantage of this benefit and save even more oil by using fewer fryers to produce more food.

What happens to the good oil removed for freshening?

This oil should be discarded if you have no other use for it.

Many chefs use this good oil for other cooking purposes with faster browning and less sticking, e.g., on a flat-top grill, in a wok, for pan-frying, or for sautéing.

Continuous automatic feed of FryLiquid[®] is more efficient

Save up to 40% on FryLiquid[®] with automatic micro Input Meter

Avoid breakdown of oil because someone forgot to add FryLiquid[®]



Monitor polar content and help maintain the oil within a chosen quality range.

Electronic oil tester for polar content of oil

Polar content is a snapshot of oil quality (how much breakdown and other substances have accumulated in the oil).

The Testo 270 Cooking Oil Tester is a cooking oil tester that stands as your reliable ally in maintaining quality standards for your deep fat fryer.



FQA: Fry Quality Assurance Test

A quick test to confirm the polar content is OK according to European regulations.

Email for information on testing oil samples and oil testers.

Info@miroil.com

Welcome to a New World of Frying!

Fry healthier with

fryliquid®
anti-oxidant
By: **MIR**  **IL**®

Higher temperatures speed up formation of acrylamide and other unhealthy substances.

When you use FryLiquid® the food will cook just as fast at lower oil temperatures and with hotter centers. This helps protect the oil and helps reduce the formation of undesirable oil-breakdown compounds.

Try this quick demonstration procedure and see MirOil FryLiquid® at work in your oil

- The food will be crisper and hotter with a golden finish
- Fried-oil odors may be noticeably reduced.
- Food may absorb less oil.



Quick demonstration procedure

1. Fry some food in used oil and place this food on 3 paper towels.
2. Add a portion of FryLiquid® into the oil. Add a second portion to older oil.
3. Wait 4 minutes, cook more food for the same time. Place on more paper towels.
4. Use a probe thermometer to confirm the food centers are hotter.

If you have questions, please call us at 980-890-7010.

MirOil USA, LLC 13114 Bleinheim Lane, Ste. B
Matthews, NC 28105
info@miroil.com

MirOil and the MirOil oil drop logo is a registered trademark of Oil Process Systems, Inc.