



FRYER OIL FILTER POWDER



- Fast-acting
- Cost-saving
- Extends the life of your oil
- Ensures better look and taste of food

OilHero is a fast-acting and very effective fryer oil filter powder that filters out the haze in your fryer oil and pulls out bitter tastes and unpleasant odours, resulting in time and costs savings, as well as better tasting food.



SCAN TO SEE
THE SDS

PRODUCT CODE
4.5KG: CB-OILH45

DIRECTIONS

Fryer oil filtration: Be sure pump is in proper working order. Position filter under drain. Shut off fryer. Attach drain extension. Evenly spread OilHero onto filter paper in filter machine. Use 5 to 10g per litre of oil (100g equals to 250ml or 1 cup). 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 OilHero. Use 5 to 10g per litre of oil (100g equals to 250ml or 1 cup). Let it stand for 8 hours. Once done, pour oil back into the vat, and discard caking from the bucket.

MAXIMISE FLAVOUR, MINIMISE COSTS

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