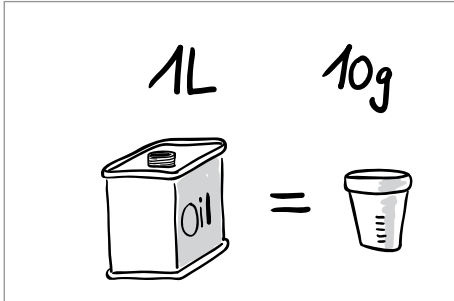


Regeneration using the filter box

1

Use 10 grams of Magnesol® per litre of frying oil. Use the measuring cup to measure the required dose based on the filling volume of your fryer in litres.



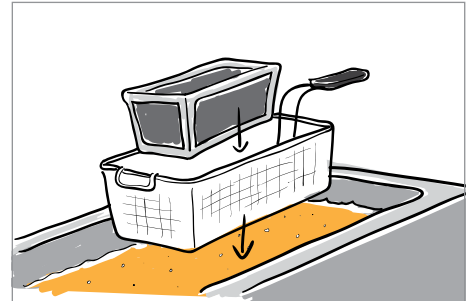
2

Heat up the fryer to 170° C.



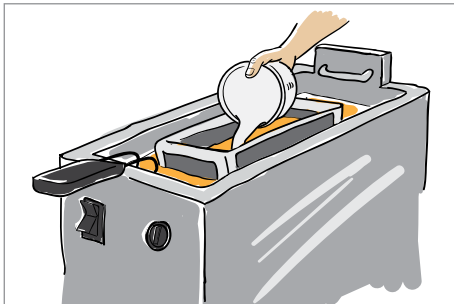
3

Place the filter box into the fryer basket, immerse the fryer basket into the fryer.



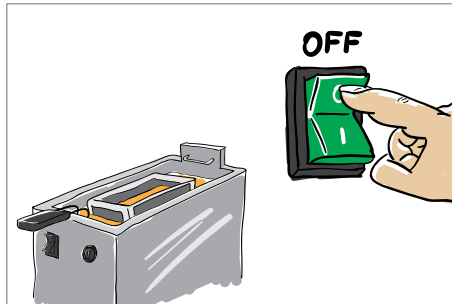
4

Sprinkle the weighed dose of Magnesol® evenly into the filter box and stir briefly.



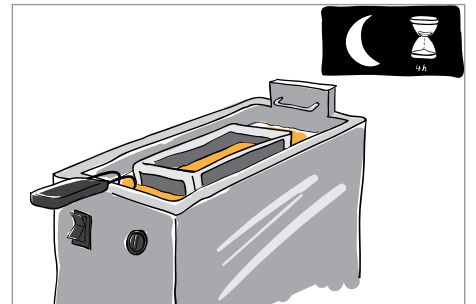
5

Turn off the fryer.



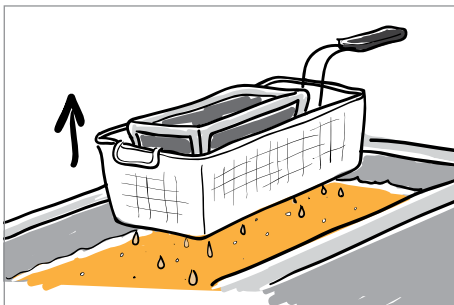
6

Allow Magnesol® to work overnight and no fewer than 4 hours. This completes the regeneration process.



7

At the start of service, pull the filter box out of the fryer along with the fryer basket and allow the oil to drip off.



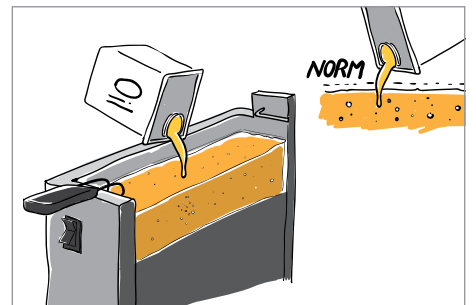
8

Remove the filter cake from the filter box.



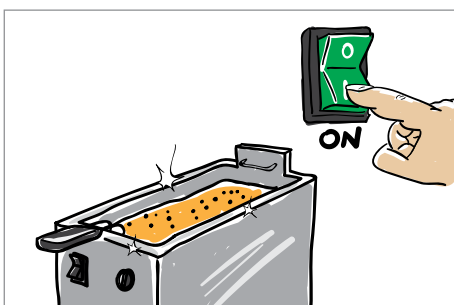
9

Add fresh frying oil to the fryer to bring the oil level in the fryer back up to the normal filling level.



10

Now the fryer is ready for use.



Solfina

simply satisfied

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