

# MIRACLE FRY OIL FILTER POWDER™



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PE-352-AF-04



## CARING FOR YOUR OIL

### A HIGH QUALITY FRY OIL FILTER CLEANING POWDER

- EXTENDS FRY OIL LIFE
- IMPROVES DAILY FRY OIL QUALITY
- IMPROVES FRY OIL CLARITY
- MAKES COOKING FASTER



**A CLEAR WINNER**  
**MIRACLE SAVES YOU DOLLARS**

## **RAISING THE STANDARD**

### **Heating the Oil**

A Fryer is nothing but a furnace for heating fry oil, be it shortening or vegetable oil. The furnace heats, burns and carbonises the oil, even before food cooking has commenced. These carbon fines deteriorate oil by reducing its vitality and darkening its colour. Adding food to the fryer burning, e.g. flour salts etc, further destroys your oil at a rapid rate.

## **WHAT HAPPENS NEXT**

### **During the day**

All food stuffs contain water which passes from the food, e.g. potatoes, meat products that can quickly deteriorate the quality of your oil.

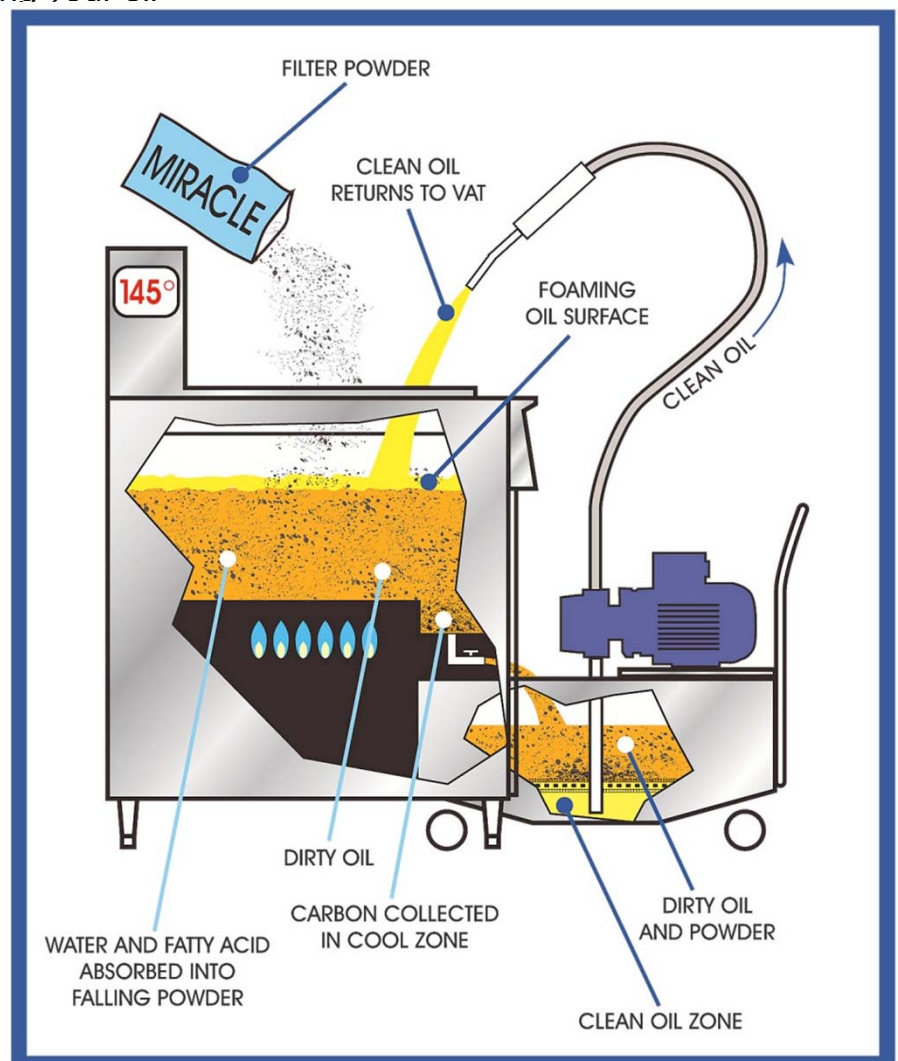
- Heat polarising your oil making the oil gummy
- Carbon builds up in the oil collecting on the food and fry walls, and making the oil darker
- All these factors are destroying your oil

### **At the End of the Day**

Bacteria spores living in the air attack the carbon fines in fry oil especially between 60o -100o. Bacteria secretes a clear acidic liquid in your oil making your oil sour in taste while.....

### **Filtering your Oil**

- Filtering papers remove larger particles from your oil
- The addition of **Miracle Fry Oil Filter Powder** removes the finer particles and absorbs those liquid acidic solutions which filter paper cannot do.

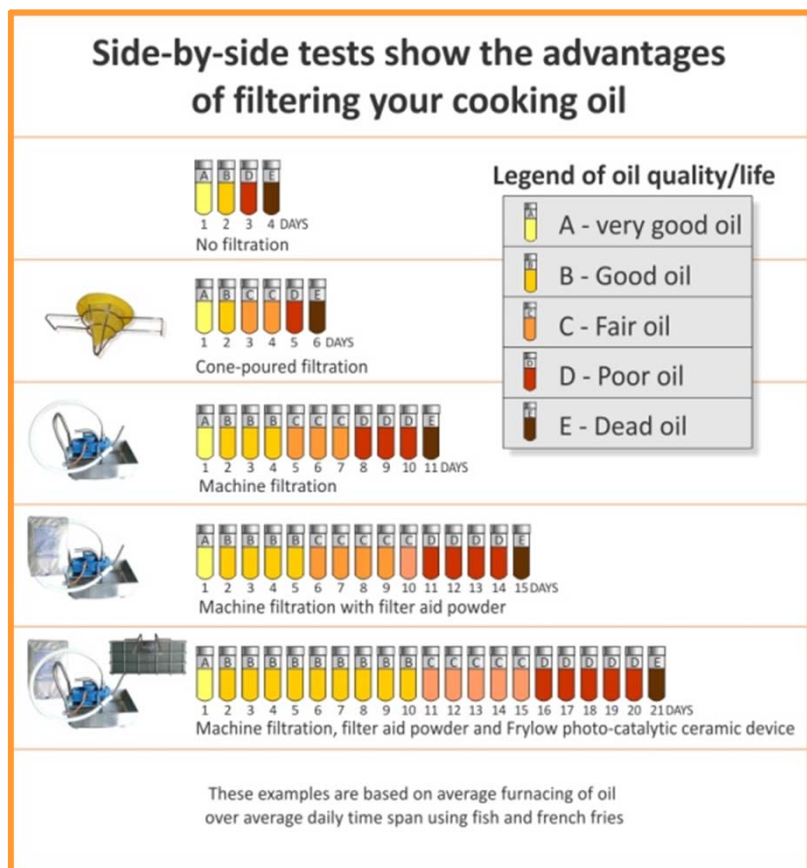


## ADDING MIRACLE FILTER POWDER

- **Miracle Filter Powder** can be simply cast into the oil or spread evenly over the filter paper
- **Miracle Filter Powder** closes the pores in the filter media to enhance filtration collecting small micron carbon particles
- **Miracle Filter Powder** prematurely foams the oil
- **Miracle Filter Powder** improves vitality of your oil
- **Miracle Filter Powder** absorbs fatty acid and other undesirable substances in the oil
- **Miracle Filter Powder** is inert and improves oil taste and smell
- **Miracle Filter Powder** increases your oil life cycle while improving oil quality
- **Miracle Filter Powder** improves oil clarity and makes your cooked food golden in colour



*Remember the taste of the food you cook is only as good as the oil you cook in!*



1. Cast Powder in Fryer Vat



2. Recycle oil in Filter Tank



3. Fill Fryer Vat with clean oil

## MIRACLE FRY OIL FILTER POWDER

**Miracle** is a pure synthetic magnesium silicate, an inert, no taste, no smell absorbent fine grade filter powder

The colloidal structure of the powder absorbs impurities at a rapid rate. **Miracle Powder** absorbs water in the oil rather than the oil itself.

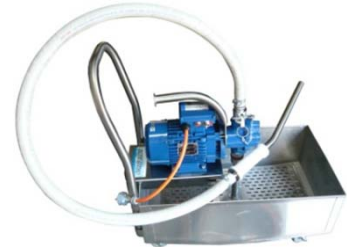
\* For a MSDS sheet or for further information ring  
ACE Filters on 61 3 9761 4920



## **ACE FILTERS IS YOUR ONE STOP FRY OIL FILTER SUPPLIER.**

Ask about:

- Filter cones and frames
- Polywashable mesh bags
- Filter sheets, bags and discs for all makes of machines
- ACE Econopump Filter Machine
- ACE Proserv Filter Machine
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- ACE Shortening tester
- ACE fryer clearing rods and brushes
- ACE fryer cleanser and scourers
- ACE aprons and gloves
- ACE **Miracle Filter Powder**



*Ring our office for a products brochure or visit our website [www.acefilters.com.au](http://www.acefilters.com.au)*



ACE Filters provides a no fuss Month Frying Oil Filter Kit (for easy ordering). A kit may contain 30 sachets of powder, 30 filters, cleanser, scourers, nylon scrubbing brush and an element brush. Kits can be made to suit your fryer model

*Simply ring ACE Filters – It's that easy!*

**Tel: 1300 555 204** (in Australia)

## **ACE FILTERS AUSTRALASIA**

**Tel: 1300 555 204**

**Fax: (03) 9761 6127**

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