

WE'VE GOT THE **DROP** ON THE COMPETITION...

*Filtering daily with
MAGNESOL® XL gives you
more than twice the days of
optimum frying quality.*

Oil filtered with **Magnesol® XL** filter media



Oil filtered with "Brand X" filter media



MAGNESOL® XL

"Frying Oil Saver"

EXTRA FRYING OIL LIFE
CRISP, GOLDEN, DELICIOUS FRIED FOODS

HIGHER PROFITS
FRESH, CLEAR, AND SPARKLING CLEAN FRYING OIL



POUR

Magnesol® XL
onto filter paper
or filter screen



DRAIN

Oil into your
filter pan



RECIRCULATE

Oil for 5-7 minutes and
rinse sides of fry vat
with recirculated oil



PUMP

Clean, fresh oil
back into your
fry vat

DALLAS

The Dallas Group or America

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CALL TOLL FREE
1.800.367.4188

MAGNESOL® XL

"Frying Oil Saver"

What is MAGNESOL® XL?

MAGNESOL® XL "Frying Oil Saver" is a safe, pure white compound that meets the food-grade specifications of the U.S. Food and Drug Administration (FDA), National Sanitation Foundation (NSF), and the Joint Expert Committee on Food Additives of the World Health Organization. MAGNESOL® XL removes both solid and dissolved impurities from used oil to give it eXtra Life. Your oil stays fresh, clear and sparkling clean so you can fry light, crisp and golden delicious fried foods.

How does MAGNESOL® XL work?

MAGNESOL® XL is activated! It is different than any other purifier on the market. Filtering every day with MAGNESOL® XL not only removes food debris from oil but it also extracts soluble liquid impurities that contribute to off-flavors and odors of used oil. Unlike ordinary filter powders, MAGNESOL® XL particles act like a magnet to attract and remove the dissolved tastes and odor that can spoil fried food.

Why use MAGNESOL® XL?

QUALITY AND ECONOMICS!

MAGNESOL® XL does more than simple filtration. During frying, oil surrounds and soaks into food actually becoming a part of it. As oil breaks down, dissolved impurities also soak into food affecting its taste, texture and appearance. Daily use of MAGNESOL® XL extracts the off-flavors and odors dissolved in oil so that only fresh, clear and sparkling clean oil touches your fried food. So, cleaner oil means better tasting fried food and longer oil life. Longer oil life means lower frying cost and higher profits for you!

