

MIR[®]OIL

- Grease Buckets
- Oil Storage Pots

Pots, Pails & Filter Bags

DIRECTIONS FOR USE AND SAFETY INFORMATION

Safety First - Be Alert, Avoid Accidents

Always use a pot that will fit under the valve and is big enough to hold all the oil.
The oil level should be at least 2" below the top of the pot when the fryer is empty.

Do not lock the pot lid in place if the oil sizzles

There may be water in the oil that can build dangerous steam pressure

Procedure for safer and fast filtering with the EZ Flow[®] Filter Bag:

Filter in the morning when the oil is liquid and only 10F or 20F above room temperature.

A: For Fryers with drain valves:

For heavy crumb loads & faster filtering:

1. Drain the oil directly into filter pot. The oil does not pass through the filter bag.
2. Use a sauce pan and oil from the filter pot to flush crumb residue from the bottom of the fryer.
3. Shut the fryer drain valve. The heavy crumb and sludge will settle to the bottom of the filter pot and then place the EZ Flow[®] Filter across the top of the fryer.
4. Use the sauce pan to return the oil to the fryer through the filter bag until the weight of the oil and pot is light enough to be lifted and poured safely.
5. Set the thermostat to frying temperature and turn fryer ON.

For normal crumb loads:

1. Place the EZ Flow[®] Filter bag and frame across the top of the filter pot and carefully drain the oil through the filter bag.
2. Use a sauce pan and filtered oil from the filter pot to flush crumb residue from the bottom of the fryer into the filter pot.
3. Shut the fryer drain valve.
4. Use the sauce pan to return the oil to the fryer through the filter bag until the weight of the oil and pot is light enough to be lifted and poured safely.
5. Set the thermostat to frying temperature and turn fryer ON.

B: For fryers with lift out fry pans – WITHOUT drain valves

Use a sauce pan to remove warm oil from large lift out fryer pans.

Lift the pan and pour oil into a filter pot only when the weight and level of the oil is low.

Then use either of the procedures described in above 2 columns: **"For heavy crumb loads & faster filtering"** or **"Normal crumb loads"**

Pots, Pails and Filter Bag Cleaning Procedure:

- Your MirOil Filter Bag cleans in seconds using a rinse of hot water spray.
- Do not use soap or detergent to clean the filter bag, fry baskets, fryers or filter pots. Do not clean any of these items in the dishwasher. The least residue of soap or detergent will reduce the life and performance of your oil.
- Clip the pot lid in place and store both the filter and filter pot in the same safe place for next day use.

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MIR[®]OIL

Products for Better Frying



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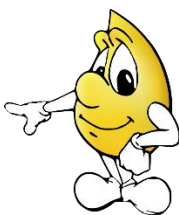
Utility pails and filter pots



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