

<https://www.youtube.com/watch?v=gz4bqB7TTco>

Using Magnesol XL Powder with a Portable Filter Machine

This will demonstrate the step by step instructions for using Magnesol XL filter powder, with a portable machine. For this demonstration, we will be using the Low Boy J60 Portable Filter Machine, however there are different makes and models for portable filter machine systems. We'll show you the basic principles for filtering with a portable filter machine system.

For detailed instructions to your specific filtering system:

- Refer to the manufacturer's operating manual of your filtering system.
- Check with your manager or supervisor.
- Or call one of our field experts.

Before you begin, ensure that you have all the necessary tools and equipment, these are:

- Safety equipment- face shield, heat-resistant apron and gloves.
- Complete portable filtering machine, in good operating condition (this will include – portable filter cart, insert grid with stand-pipe and hold-down clips, pump motor, hose and electrical cord with GFCI).
- Skimmer tool, heat-proof nylon brush, dry paper towels, clean-out rod, filter paper and, of course, Magnesol XL filter powder.

Ensure the fryer, to be filtered, is on and at the operating temperature. Ensure that the parts to the filter machine are clean and dry.

Assemble the portable filter machine in accordance with the manufacturer's procedure, for the portable filter machine that you are using.

For assembly and care instructions on the Low Boy J60 filter machine, used in this demonstration, please refer to the Low Boy section of this video.

Next, add the correct dosage of Magnesol XL powder, to the filter paper envelope. For proper dosage for your fryers, refer to the dosage chart on the Magnesol box or cup, or check with your manager or supervisor.

Evenly sprinkle the Magnesol XL filter powder onto the filter paper.

Screw on the drain pipe to the drain valve of the fryer to be filtered and position the portable filter machine under the drain pipe.

Turn off the fryer to be filtered.

With the skimmer tool, remove any large crumbs or particles.

Open the drain valve slowly and allow the oil to drain from the fryer to the filter pan.

Remove the basket rack.

If the drain valve becomes clogged, use the clean-out rod to dislodge any crumbs from the drain valve. Be careful not to damage the interior of the drain valve.

Remember the oil is very hot, so use extreme caution and make sure you are wearing all safety equipment.

With a heatproof nylon brush clean the sidewalls and bottom of the fryer.

Position the hose nozzle over the fryer; turn the power switch on the side of the filter pump, to the on position.

While the drain valve is open, flush out any crumbs from the fryer to the filter cart.

Once all the crumbs are flushed from the fryer, turn the power switch on the side of the fryer, to the off position.

Place the hose nozzle into the holster on the filter cart, close the drain valve. Turn the power switch on the side of the filter pump back on.

Allow the frying oil to recirculate for 5-7 mins, this recirculation time is very important, as off flavors, off colors and impurities are removed from the frying oil as it passes through the Magnesol XL filter cake, formed on the filter paper.

After 5-7 mins, turn the filter switch (on the filter pump), off.

With dry, clean paper towels, wipe off the sidewalls of the fryer. Replace the basket rack. Position the hose nozzle over the fryer and turn the power switch on the filter pump back on and allow the oil to refill back into the fryer.

When the oil has returned to the fryer and the filter cart is empty, turn the power switch off.

Do Not Allow The Filter Pump To Run Dry!

Place the hose and nozzle assembly back in the filter cart holster, if the oil level is below the proper level, add new oil, until the oil level is right below the oil level line, as the new oil added will expand when heated.

If the fryer is to be used immediately, turn the fryer back on.

Filter the remaining fryers, using the same steps.

Remember to add the appropriate Magnesol XL filter powder dosage for each remaining fryer.

There is no need to change the filter paper, as the one filter paper installed initially can be used for filtering all the fryers.

Disassembly and Cleaning

For clean-up, after filtering is completed, allow the portable filter machine to cool down.

When the portable filter machine can be handled safely.

Disassemble the filter machine according to manufacturer's procedures.

Drain any oil remaining in the hose into the filter cart.

Remove and discard the filter paper.

Wipe out any sediments remaining in the filter cart.

Rinse out the filter cart and all parts using hot water only.

Wipe the filter cart and all parts dry with the clean paper towel and allow all parts and the filter cart to dry overnight disassembled.

Never run water or any cleaning solution through the pump motor, as this may cause significant damage to the filter pump.

For additional instructions and information, please check with your manager or supervisor. Other sections of the training video or call one of our field service experts.