

OIL MANAGEMENT SYSTEM

Our 3 Step Program

1. **Mechanical Filtration** – Whether you have one single or a bank of 4 fryers a mechanical filtration system is a critical first step to saving your fryer shortening. A portable oil filter may be the perfect solution. Oil Solutions Group, Inc. offers multiple sizes of portable filtration machines that will fit your needs.
2. **Masterfil Media** – The second, and equally important, step to conserving your oil is done with the proper filter media. We represent Masterfil and their revolutionary re-usable synthetic fabric captures down to 0.5 (one-half) micron (the size of a graphite particle). Our filter will double your oil life, providing significant savings, and consistent product quality. Changed weekly instead of daily, it is durable and efficient. Our easy AutoFill plan will simplify your oil management process by automatically sending you needed supplies.
3. **Magnesol XL Powder** – The third step in maximizing your oil life is daily use of an active filtration agent – Magnesol XL (filtration powder). Magnesol acts like a magnet and attracts and removes soluble liquids and impurities from the oil, holding them in suspension, improving food quality and extending oil life.

Simple as 1-2-3... Start Saving Your Oil Today!

SPECIFICATIONS OF PORTABLE OIL FILTER

MODEL # OSG-100

FAT CAPACITY	110 Pounds
PUMP CAPACITY	8 GPM
ELECTRIC POWER	115V / 60 HZ / 1 Phase
MOTOR SIZE	1/3 HP. W/ OVERLOAD PROTECTOR
WEIGHT	80 POUNDS
SIZE L X W X H	23 1/2" X 16 1/4" X 11 3/4"

Oil Solutions Group
The Cooking Oil Specialists

Oil Solutions Group, Inc
www.OilSolutionsGroupInc.com

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Phone: 888-459-2112

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ANE #10600

The Ultimate Oil Solution

Portable with Synthetic Filter Media



Doubles Oil Life!
Improves Product Quality
Reduces Burn Hazards
Filters Fryers in Minutes
Easy to Use

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