



DUST FREE!!

Manufactured by:



HIGH EFFICIENCY
USE LESS POWDER
MORE COST EFFECTIVE
MORE EFFECTIVE FILTRATION



Applications:

- FRYING OIL FILTERING APPLICATION

Benefits:

- Superior tasting fried foods
- Drastically extends oil life
- Filter out impurities in used frying oils
- Reduce total polar materials up to 73%
- Reduced cost compared to traditional powder
- Maintain color and flavor of original oil
- Less oil absorption into fried foods

Specified to:

- Reduce foam and soap formation
- Reduce Polar Materials
- Reduce Free Fatty Acids
- Reduce Oil Absorption

Instructions:

- Dosage: Add 1 fluid ounce per 10 pounds of Frying oil
1. When ready to filter, pour powder directly into fryer.
 2. Turn fryer OFF.
 3. Begin filtering using your fryer, or filter machine, per manufacturer's instructions.
 4. For optimum performance, 'polish' by recirculating oil for at least five to eight minutes. Contact time is critical for X-TEND to properly clean the oil.
 5. Filter at least twice per day using X-TEND in at least one of the filtration cycles.

System Part: # 720-003 = 20 lb. Pail

Brought to you by:



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