

MIR[®] OIL

Products for Better Frying

FRY OIL SAVINGS BUYING GUIDE



Why choose MirOil products for your fry oil?

- MirOil has been renowned for its quality and reliability for over 50 years!
- Our products are widely used and respected by chefs, culinary professionals, and food-service establishments worldwide.



Fry healthier and tastier foods all while saving on your oil costs.

- By utilizing MirOil products, your oil will last up to 40% longer.
- All MirOil fry oil products help ensure high quality fried foods that are consistently delicious and cooked to perfection.
- As the price of fry oil rises around the world, MirOil products are saving food service companies millions of dollars in frying costs.
- All MirOil products are manufactured in the USA.



Frypowder

Increase your oil cost savings by up to 40%!



P36B

Oil Filter Pots

Designed for safe and efficient storage of hot cooking oil.



60LC

Oil Caddies

Designed for safe and efficient storage of hot cooking oil.



30L

Fryliquid

Helps to maintain the quality and longevity of frying oil.



LF101

Oil filter bags & frames

Effectively remove micron-size food particles.



B6PS

Contact Us



+1.980.890.7010



orders@MirOil.com



13114 Bleinheim Lane
STE B
Matthews
NC, 28105

MIR[®] OIL

Products for Better Frying

MIRAIL®

Frypowder®



— Dual Function —

Oil Stabilizer & Filter Aid

Oil stabilizer when you fry
Filter aid when you filter

- Achieve oil cost savings from 25% to 40% with reduced energy consumption.
- Replaces antioxidants that break down during cooking and aids filtering.
- MirOil FryPowder is compatible with all fry oils, extends oil life span and prevents the build up of carbon and gum deposits.
- Use of MirOil FryPowder allows your fryer to operate at a lower temperature. Frying with lower temperatures keeps moisture in the food and uses the moisture itself to cook the food.
- FryPowder reduces the formation of contaminants such as acrylamide, carbon, and trans fatty acids, which in return allows for increased heat delivery to the center of your food.
- Fully approved by USDA (United States Department of Agriculture) and FDA (Food and Drug Administration), MirOil FryPowder has been proven for over 30 years to be safe for use in fryers and filters.



	Portion Packs				Bulk Carton			
	Full Size Carton		½ Size Carton		Small	Medium	Large	2 x Large
Model	<u>P36B</u>	<u>P100C</u>	<u>P32B</u>	<u>P46C</u>	<u>L103</u>	<u>L104</u>	<u>L106</u>	<u>L112</u>
Portions Per Carton	B size 72 packs 250 ml	C size 90 packs 160 ml	B size 32 packs 240 ml	C size 46 packs 160 ml	1 x 3 gallon 50 B size portions 75 C size portions	1 x 4 gallon 64 B size portions 96 C size portions	2 x 4 gallon 128 B size portions 192 C size portions	4 x 4 gallon 256 B size portions 384 C size portions
Carton Length	14.5"	14.5"	9.0"	9.0"	9.0"	8.0"	14.5"	14.5"
Carton Width	9.5"	9.5"	7.0"	7.0"	7.0"	8.0"	9.5"	9.5"
Carton Height	12.25"	12.25"	11.0"	11.0"	11.0"	14.0"	18.0"	35.0"
Carton Shipping Weight	12 lb	12 lb	5 lb	5 lb	7 lb	10 lb	20 lb	40 lb
Pallet Specifications (weight includes pallet)	78 cartons - 6 tier 13 ctn/layer - 986 lb	78 cartons - 6 tier 13 ctn/layer - 986 lb	120 cartons - 5 tier 24 ctn/layer - 620 lb	120 cartons - 5 tier 24 ctn/layer - 620 lb	120 cartons - 5 tier 24 ctn/layer - 890 lb	100 cartons - 5 tiers 20 ctn/layer - 1050 lbs	52 cartons - 4 tier 13 ctn/layer - 1090 lb	25 cartons - 5 tier 5 ctn/layer - 1050 lb

Avoid Fried Food & Fried Floor with Low Profile Safety Filter Drain Pots

A tool for safer filtering, storage and splash free transportation of hot oil.

- Fry oil filter and storage pot for the safe handling and filtering of hot fryer oil.
- Gasketed safety lid held in place with four quick clips to avoid splash and spill.
- Oil contact surface is coated with high temperature approved phenolic finish.
- Made from food safe, rust-resistant coated steel with an enameled exterior for ultimate durability.
- Designed with a low profile to fit underneath most fryer drain valves.
- Safety use decals furnished.
- Fitted with heavy duty lifting handles.



	With Mobility Base		Without Mobility Base		
Model	<u>40LC</u>	<u>60LC</u>	<u>30L</u>	<u>40L</u>	<u>60L</u>
Use for Oil Capacity to	35 lb	55 lb	45 lb	35 lb	55 lb
Diameter	14"	16"	12"	14"	16"
Height	12.4"	12.4"	17"	12"	12"
Shipping Weight	15 lb	16 lb	8 lb	11 lb	12 lb
Compatible EZ Flow filter	RB6PS	RB6PS	RD44PS	RB6PS	RB6PS
Compatible Oil polishing Filter	RB5FS	RB5FS	N/A	RB5FS	RB5FS



- Efficient and safe filtering without a filter machine
- Improves the performance of portable filter machines
- Filter as many as 1000 fryers for ½ the cost of paper filters



BETTER

Captures micron size particles
Does not leach chemicals into oil.

FASTER

Much more filter area for oil flow.

SAFER

Filter at bath water temperature
with EZ Flow™ filters.

Filter Bags

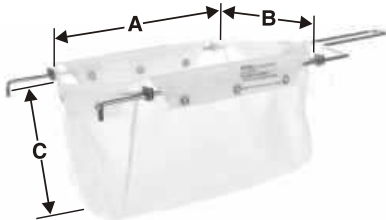
	EZ FLOW™ Series <ul style="list-style-type: none">• Safe filtering at bath water temps.*• Filter oil at frying temperatures.• For heavy crumb loads.				Oil Polishing Series <ul style="list-style-type: none">• Filter oil at frying temperatures.• Captures micron size particles.		
Filter Bag Model	<u>RB6PS</u>	<u>RB33PS</u>	<u>RCONE2B</u>	<u>RC88PS</u>	<u>RB5FS</u>	<u>RB22FS</u>	<u>RC77FS</u>
Filter Assembly (Filter Bag & Holder Frame)	<u>B6PS</u>	<u>B33PS</u>	<u>CONE2B</u>	<u>C88PS</u>	<u>B5FS</u>	<u>B22FS</u>	<u>C77FS</u>
Use for Fryer Oil Capacity to:	40 qts / 38 ltr 70 lbs / 32 kg	16 qts / 15 ltr 28 lbs / 13 kg	16 qts / 15 ltr 28 lbs / 13 kg	60 qts / 57 ltr 100 lbs / 45 kg	30 qts / 28 ltr 50 lbs / 23 kg	16 qts / 15 ltr 28 lbs / 13 kg	50 qts / 47 ltr 85 lbs / 39 kg

Dimensions	RB6PS	RB33PS	RCONE2B	RC88PS	RB5FS	RB22FS	RC77FS
Length (A)	11"	11"	9" Diam	14"	11"	11"	14"
Width (B)	9"	9"	9" Diam	12"	9"	9"	12"
Depth (C)	7"	6"	8.5"	8.5"	7.5"	6"	7.5"
Shipping Weight	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs	2 lbs

Skim Filter

For skimming and top filtering

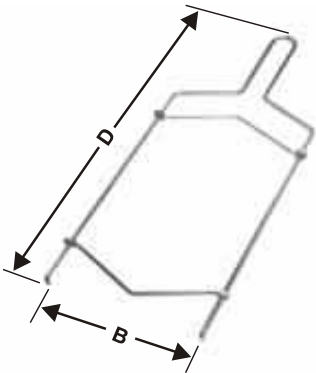
Model	RSKIM4F	SK4
Description	Filter Bag	Holder/Frame
Length	7"	13"
Width	7.5"	7.5"



Holder/Frames

For filter bags

Model	Use with Filter Bag	Dimensions		Shipping Weight
		B	D	
<u>BF1A</u>	RB6PS, RB33PS, RB5FS & RB22FS	9"	22.5"	2 lbs
<u>DF3A</u>	RCONE2B	7.25"	18"	2 lbs
<u>CF2A</u>	C88PS and C77FS	13"	24"	3 lbs



Model B6PS
Holder / Frame
and filter bag
shown with
MirOil Filter pot
Model 60LC



LLT980-SELL-FILTERBAGS

BD Powered Range of VALUE FryOil Filter Machines

For fry oil capacities of 55 – 70 lbs



— Dual Function —

Filter Machine & Discard Trolley

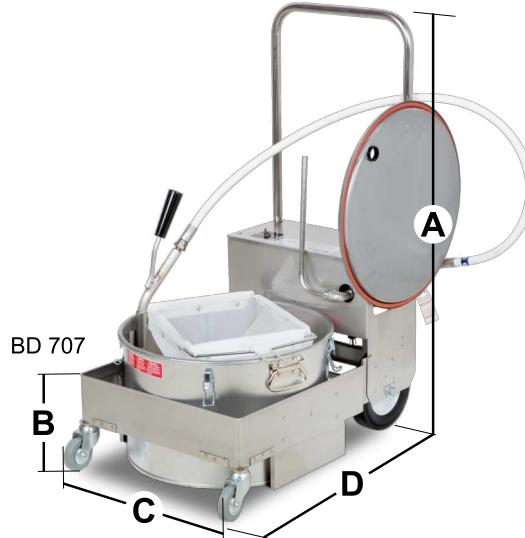
High Performance • High Reliability • High Mobility

Model BD505 Oil capacity to 55 lbs (28 liters) Model BD707 Oil capacity to 70 lbs (38 liters)

- Coated steel mobility basin for safe transport of hot oil.
- Moves easily over uneven surfaces on 8" wheels.
- Fitted with safety splash lid with quick clips.
- Fits under fryer valves with low clearance (see dimension "B")
- High performance EZ Flow™ filter - rinse & reuse filter insures low filtering cost.

USE Frypowder® Antioxidant Adsorbent & Filter Aid

When using the MirOil Filter Machines, be sure to use Frypowder® Antioxidant Adsorbent & Filter Aid. Frypowder® helps filter out the finest crumbs and sediment and removes soluble impurities that cause off-flavors and odors. Frying oil stays fresh longer while foods fry up light, crisp, and golden delicious!



Specifications		
Fryer Oil Capacity	55 lbs 30 quart 28 litre	75 lbs 40 quart 38 litre
Filter Machine Model	BD505	BD707
High Performance Filter Bag Model	RB6PS	RC88PS
High Performance Filter Assembly Model	B6PS	C88PS

Optional

- BS models with 2-way pumping for use with countertop fryers with lift out pans (no drain valve).

Dimensions	BD505	BD707
A	36.0"	36.0"
B	11.375"	11.375"
C	16.5"	19.0"
D	24.0"	26.0"
Shipping Weight	75 lbs	58 lbs

MOD/ MOS Powered Filter Machines

For fry oil capacities of up to 200 lbs

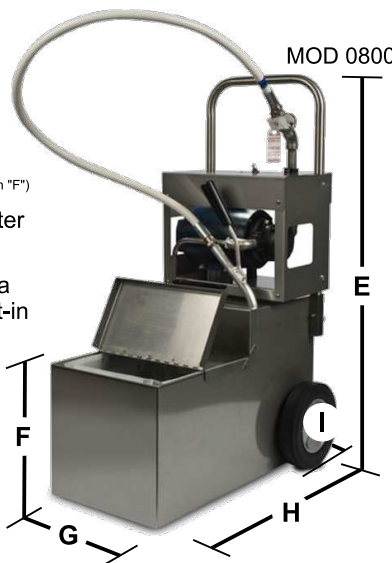
— Dual Function —

Filter Machine & Discard Trolley

High Performance • High Reliability • High Mobility

Models: MOD & MOS

- Full ½ hp heavy duty, high volume electric pump pumps oil from 5 to 10 gpm.
- High mobility, rugged, stainless oil basin for safe transport of hot oil.
- Fitted with removable, hinged safety splash lid.
- Moves easily over uneven surfaces on 8" wheels.
- Fits under fryer valves with low clearance (see dimension "F")
- High performance EZ Flow™ filter - rinse & reuse filter insures low filtering cost.
- Width of mobility basin is only 11.7" to function as a simple & reliable replacement for many fryers' built-in filter machines.



Specifications				
Fryer Oil Capacity	70 lbs 40 quart 38 litre	85 lbs 48 quart 45 litre	105 lbs 60 quart 75 litre	200 lbs 115 quart 108 litre
Filter Machines for Fryers with Drain Valves	MOD 0640	MOD 0800	MOD 1050	MOD 1550
Drain Down Filter Bag	D900B	FM1812B	FM1812B	1550B
Filter Machines for Counter Top Fryers (No Drain Valves)	MOS 0640	MOS 0800	MOS 1050	MOS 1550
Pump Out Filter Bags	PUM11B	PUM11B	PUM11B	PUM11B

Dimensions	MOD 0640 MOS 0640	MOD 0800 MOS 0800	MOD 1050 MOS 1050	MOD 1550 MOS 1550
E	37.0"	37.0"	37.0"	37.0"
F	12.0"	10.5"	12.0"	12.5"
G	11.5"	11.5"	11.5"	23.0"
H	24.5"	32.0"	32.0"	37.0"
I	16.0"	16.0"	16.0"	29.8"

HD Range of HAND Pump FryOil Filter Machines

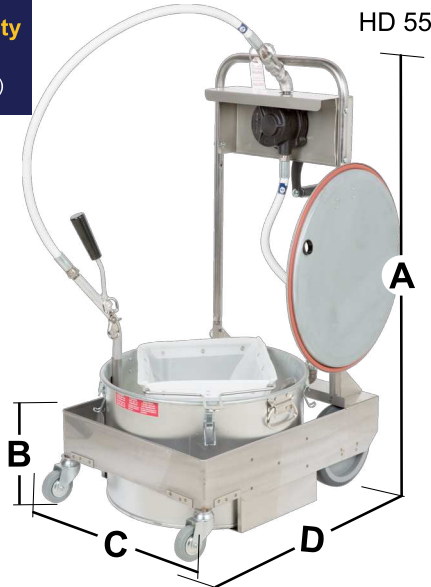
For fry oil capacities of 55 – 70 lbs



— Dual Function —
Filter Machine & Discard Trolley
High Performance • High Reliability • High Mobility

Model HD 55 Model HD 75
 Oil capacity to 55 lbs (28 liters) Oil capacity to 70 lbs (38 liters)

- High Performance EZ Flow™ filter - rinse & reuse filter insures low filtering cost.
- Model HD filter machines have hand operated hot oil pumps which move 10 lbs of oil per minute.
- High mobility, rugged, stainless oil pan for safe transport of hot oil.
- Moves easily over uneven surfaces on 8" wheels and is fitted with safety splash lid with quick clips.



Specifications		
Fryer Oil Capacity	55 lbs 30 quart 28 litre	75 lbs 40 quart 38 litre
Filter Machine Model	<u>HD 55</u>	<u>HD 75</u>
High Performance Filter Bag Model	RB6PS	RC88PS
High Performance Filter Assembly Model	B6PS	C88PS

Dimensions	HD55		HD75	
A	41"		41"	
B	12"		12"	
C	16.6"		19.6"	
D	21.5"		24"	
Shipping Weight	Filter Machine	Filter Accessories	Filter Machine	Filter Accessories
	46 lbs	24 lbs	46 lbs	24 lbs

Antioxidants | FryLiquid

MirOil FryLiquid Antioxidant for Optimum Frying

When food is fried, the oil deteriorates over time due to various factors like heat, exposure to air, and the types of food being fried. This degradation can lead to off-flavors, increased food absorption of the oil, and a shorter lifespan for the oil, which in turn increases costs for businesses.

FryLiquid serves as an oil stabilizer and conditioner. By adding it to frying oil, users can extend the life of the oil, which not only results in cost savings but also maintains the consistent quality of fried food products. The product works by reducing the breakdown of the oil at high temperatures, and by preventing the accumulation of carbon and gum deposits. This results in cleaner oil which can lead to less frequent oil changes.

Another advantage of using FryLiquid by MirOil is that it can potentially reduce the absorption of oil by the food. When food absorbs less oil, it is not only healthier but also has a crisper texture, which is often desirable in fried foods. By maintaining oil at its optimal condition, it ensures a consistent output of high-quality fried products and also leads to monetary savings in the long run.



- MirOil FryLiquid Antioxidant adds healthy antioxidants lost during frying back into your fry oil. Replace the antioxidants in your frying oil regularly to maintain fryer oil quality, longevity, food quality and consistency.
- Protects your frying oil from degradation while frying at high temperatures and removes unhealthy trans fats.
- Helps you to achieve lower frying costs and higher profits due to increased fry oil life span, less oil discard and reduced energy consumption.
- MirOil FryLiquid is a blend of natural antioxidants made from food material.
- FryLiquid can be used with all frying oils and reduces the uptake of oil into foods.
- Proven to be safe in fryers and filters for over 20 years, MirOil FryLiquid is approved by the USDA (United States Department of Agriculture) and FDA (Food and Drug Administration).
- It's very easy to use! Just add MirOil FryLiquid to your hot fryer oil before each 6 to 8 hour frying session.
- 1 Liter Bottle of Fryliquid has 52 applications for a 50 lbs Fryer.

Michael A



Purchased this oil filter this year. Oil prices soared. We actually spent less money than year's previous buy using the filter and powder. Paid for itself multiple times over!

Ed B



With the 6 gallon oil bucket and coned shaped filter, I can drain and filter my 4 gallon fryer without having to wait 3 hours for oil to cool.

PF Anonymous



Although our fried food was already of good quality numerous customers who had no idea about any changes noticed and remarked on the improvement IMMEDIATELY!

Accessories

 <p>MirOil 3-Minute Quality Assurance PCM Test Kit Identify the critical accumulation of Polar Contaminant Material (PCM) and other non-triglyceride contaminant materials, indicating the end of the frying oil's usable life. Provides clear and accurate results in just 3 minutes.</p>	 <p>Oil Fryer Quality Test Kit The Frying Oil Test Kit features a two color guide and an easy-to-use Eye Dropper, ensures your frying oil stays top-notch. By using this product alongside filters and a filter aid, this combination ensures superior results and extends the life of your cooking oil.</p>	 <p>MirOil QR5 Test Strips Strips measure the concentration levels of Quaternary ammonium compounds in QUAT sanitizers at 0, 100, 200, 300, and 400 ppm (parts per million). Vial includes a convenient color comparison chart for quick and clear ppm determination.</p>
 <p>Fry Quality Assurance Test for ACM This test shows the level of surfactant Alkaline Contaminant Materials (ACM) in the oil. Alkaline surfactants are the most reactive breakdown substances that form in the oil.</p>	 <p>MirOil Chlorine Test Strips Chlorine test strips provide an economical, reliable, and straightforward way to instantly and accurately measure the concentration of your chlorine sanitizer solutions.</p>	 <p>Testo 270 Cooking Oil Tester Upgrade your cooking oil management and cut costs effectively. The user-friendly interface of the Testo 270 ensures effortless monitoring of cooking oil, facilitating adherence to crucial TPM benchmarks and timely oil changes.</p>
 <p>B52 Straight Fryer Brush Maintain your deep fryer's cleanliness and functionality with MirOil's deep fryer drain and cooling system cleaning brush. Experience uninterrupted operation with the straight fryer cleaner brush - no need to shut down fryers for cooling before cleaning.</p>	 <p>B51 Fryer Basket Brush Simplify your deep fryer cleaning and maintenance with a MirOil B51 Fryer Basket Brush. Effortlessly clean with minimal effort at high temperatures. Using a Fryer Basket Brush means no downtime is required, as fryers can be cleaned without cooling.</p>	 <p>MIR[®]OIL Products for Better Frying</p> <p>Sales Inquiries & Orders +1.980.890.7010</p> <p>Tracy Kirby Regional Sales Executive +1.336.504.5074</p>
 <p>B53 L Shape Fryer Brush Clean deep fryer drains and cooling systems at high temperatures! There's no need to shut down your fryers for cooling before cleaning. This means no downtime for cleaning, resulting in longer operating times and improved long-term profits!</p>	 <p>MirOil Fryer Cleanout Rod Effortlessly tackle hardened oil buildup and unclog fryer drains with the 25 inch MirOil fryer clean out rod. Clear a path for oil to flow freely without the need to immerse your hand in the oil.</p>	

Contact Us



+1.980.890.7010



orders@MirOil.com



www.MirOil.com



13114 Bleinheim Lane | STE B | Matthews | NC | 28105

