



FRYCLONE™



FRYER OIL MAINTENANCE BUYING GUIDE

**The highest cost of owning a fryer is not the fryer itself...
restaurants spend thousands of dollars per year on oil.**



Instead of repeatedly buying new oil, Fryclone offers many products to filter and clean your cooking oil.



These products will not only extend the life of your oil, but you'll also have more consistent and better-tasting fried foods.




When the oil meets its true end, we also have products to save it and easily dispose of the waste.

CLEANING & FILTERING

FRYER CLEANING CHEMICALS

BOIL-OUT FRYER CLEANER

- Increases life of cooking oils by removing causes of rancidity.
- Removes baked on grease and carbon.
- Simple solution with minimal scrubbing required.


ITEM #	147FCBOILOUT	
SIZE	8 lb. Bulk Containers	
IDEAL USE	Any Size Fryer	
HOW TO USE	Can be used for daily cleaning.	

Follow instructions on the product label based on fryer size.

OIL FILTERING


FRYER OIL STABILIZER & FILTER POWDER

- Extends the life of cooking oils by removing sediment, carbon deposits, fatty acids, and other elements.
- Increases food quality and consistency by reducing oil absorption.

ITEM #	147FCPWDR90	147FCPWDR72	147FCPWDR4G	
SIZE	5.3 oz / 160mL Pouches	8 oz. / 240mL Pouches	2 Gallon Bulk Bag	
IDEAL USE	35–40 lb. Fryers	50–60 lb. Fryers	Any Size Fryer	
HOW TO USE	Add appropriate amount directly to hot fryer oil every 5–8 hours of operation.			


PORTABLE FRYER OIL FILTER MACHINE W/ PUMP

- Extends the life of oil and improves food quality.
- Low profile design for efficient draining and refilling.
- Two-way pump cycles oil through filter paper and can be done multiple times with one batch of oil.

ITEM #	259OFM55	259OFM85	259OFM110	
SIZE	50 lb.	85 lb.	115 lb.	
IDEAL USE	Floor Fryers	Floor Fryers	Floor or Donut Fryers	
HOW TO USE	Drain the oil into the machine and turn the pump on. The oil will cycle through the machine and back up into the fryer through the hose. Run multiple cycles before returning to normal kitchen operations.			

PORTABLE FRYER OIL FILTER SYSTEM

- Extends the life of oil and improves food quality.
- Filters up to 4 cycles in a row with efficient speed.
- Easy-to-use control panel.


ITEM #	259FLTRP70	
SIZE	70 lb.	
IDEAL USE	Floor Fryers	
HOW TO USE	Place the filter machine in the deep fryer, making sure it stands upright. Check the oil level and plug in the power cord. Press start/ stop button to initiate the filter cycle.	

DISPOSAL

OIL FILTERING


FRYER OIL DISPOSAL PAILS

- Smart Pail fits under most fryer drain ports, making oil filtering and disposal quick and easy.
- Galvanized metal construction with food safe interior coating.
- (4) Quick-locking clips seal lid to the top of the pail.
- Heat-resistant handle with side helper handle for easy pouring.
- Mobile base option available for easy maneuverability (259SMRTPLXLB & 259SMRTPLB).

ITEM #	259FOPN6GL	259SMRTPL	259SMRTPLXL	
CAPACITY	6.5 Gallons (up to 45 lb. of oil)	7 Gallons (up to 50 lb. of oil)	9.5 Gallons (up to 70 lb. of oil)	
IDEAL USE	Countertop Fryers, Floor Fryers, & Donut Fryers			


FRYER OIL SHUTTLES

- Helps safely transport used oil and reduces spills, keeping your work areas safe and secure.
- Heat-resistant handles and shield minimize risk of burns for employees.
- 8" wheels and thick axles allow for more ergonomic operation.

ITEM #	259OS50	259OS100	
SIZE	40–50 lb.	70–100 lb.	
IDEAL USE	Floor Fryers	Floor or Donut Fryers	

FRYER OIL DISPOSAL UNITS

- Easily and safely collects used fryer oil for disposal.
- Includes a flexible, high-temperature hose for disposal into a separate waste container.
- Strainer catches debris, separating it from the oil to prevent pump clogging.
- Sturdy, reinforced manual hand pump makes oil transfer simple and easy.
- Locking casters hold the unit steady during use.

ITEM #	259DISP50	259DISP100	
CAPACITY	50 lb.	100 lb.	
IDEAL USE	Floor Fryers	Floor or Donut Fryers	
HOW TO USE	Roll the unit below the fryer drain valve and drain. Use the hose and manual pump to transfer oil to storage / disposal container.		

FRYER ACCESSORIES

MANUAL FILTRATION ACCESSORIES

OIL FILTER PAPERS / HOLDER

259FLTHOLD10

- Durable, chrome-plated steel construction.
- For 10" cones.


259FBCONE10

- Easily snaps into place.
- Made from durable material to withstand wear and tear.

259F10CONE | 259F10CONECS

- Easy to use design.
- Strong over-locking stitching.

ITEM #	259FLTHOLD10	259FBCONE10	259F10CONE
			259F10CONECS
SIZE	18¼" Width	10" Bag with Snaps	10" 500/Case
			10" 50/Box
IDEAL USE	With any size Fryclone oil disposal pail.		
HOW TO USE	Insert filter cone and place over any pot or disposal pail to pour through.		




OIL FILTER BAGS / HOLDERS

259FLTRBAG1 | 259FLTRBAG2

- Durable, reusable filter fabric.
- Snaps securely onto steel frame.


259FLTRFRM1 | 259FLTRFRM2

- Rinses easily with hot water.
- Durable stainless steel construction.
- Rubber grip on handle and prongs for stability.

ITEM #	259FLTRBAG1	259FLTRBAG2	259FLTRFRM1	
			259FLTRFRM2	
SIZE	6"	7½"	for 259FLTRBAG1	
			for 259FLTRBAG2	
IDEAL USE	(259FLTRFRM1) with 259SMRTPL (259FLTRFRM2) with 259SMRTPLXL			
HOW TO USE	Attach filter bag to steel frame and place over a disposal pail to pour through.			

OIL TEST KIT

- Simple visual test kit.
- Includes 3 eye droppers.

ITEM #	259OILTEST	
IDEAL USE	Daily monitoring of fryer oil contaminants.	
HOW TO USE	Sample cool frying oil with dropper and compare color to reference tube.	

FRYER CLEANING ACCESSORIES

CLEAN OUT RODS/CRUMB SCOOPS

259FRYROD1


- Durable 201 stainless steel construction.
- Rubber-coated handle for firm grip.

259FRYSCOOP1 | 259FRYSCOOP2

- Durable 201 stainless steel construction.
- Rubber-coated handle for firm grip.
- Drainage holes for ease of use.
- Angled bottom.

259FRYSKIM6

- Mesh construction catches even small debris.
- Heavy-duty design will withstand constant use in high temperatures.

ITEM #	259FRYROD1	259FRYSCOOP1 259FRYSCOOP2	259FRYSKIM6	
SIZE	30" Length ¼" Diameter	1¼" Width 1½" Width	6 x 6"	
IDEAL USE	Fryers with a drain pipe	Tube fryers with gaps 1¼" and larger Tube fryers with gaps 1½" and larger	Fryers with tight corners	
HOW TO USE	Clear sediment in drain pipe.	Reach down between fryer's tubes and clear sediment at the bottom of the frypot.	Reach in tight corners of fryer to clear small debris.	

CLEANING BRUSHES

697FB20HH


- High heat Peek filament bristles handle up to 500°F.
- Heat-resistant nylon grooved handle.

697FB23LT

- L-tip design gets into crevices of the frypot.
- Oil- and fat-resistant polyester bristles.
- Usable up to 350°F.

697FB28ST

- Straight design cleans between narrow spaces.
- Oil- and fat-resistant polyester bristles.
- Usable up to 350°F.

ITEM #	697FB20HH	697FB23LT	697FB28ST	
SIZE	20"	23"	28"	
IDEAL USE	Cleaning the frypot after using Fryclone boil-out cleaner.			
HOW TO USE	Brush to remove tough, cooked-on food debris from the frypot.	Brush between and around the fryer's tubes to get hard-to-reach sediment.		