

SUPERSORB® CARBONPADS
FRYING OIL MAINTENANCE PROGRAM

Getting the most out of your frying program



Description

SuperSorb® is an easy-to-use, operator safe, environmentally friendly depth filter media used for treatment of edible frying oil.

SuperSorb® is a packaging of activated carbon, filter aids, and cellulose fibers. By uniquely adding each ingredient under controlled manufacturing practices, a uniform matrix results that achieves superior filtration.

SuperSorb® CarbonPads remove critical particulate contamination from edible fry oils during the filtration process, down to the nominal range of **0.5 microns**.

Activated Carbon

Activated carbon was chosen as the "active" agent because of its large reactive and adsorptive surface area.

"Each level teaspoon of activated carbon particles exceeds the surface area of a football field."

Activated carbon has thousands of interconnected graphite-based platelets which create interior channels, holes, and pockets. This greatly increases adsorptive capacity over that of other powder filter aids, resulting in a filter media that achieves superior particulate and organic contaminate removal.

How SuperSorb® Works

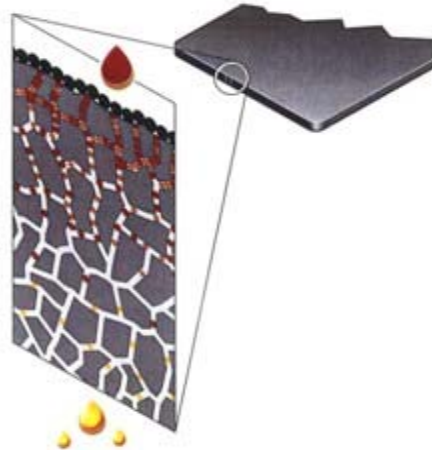
Four Steps of Filtration

Sieving Larger particles (●) are mechanically screened or sieved on the outer surface of the CarbonPad.

Entrapment Smaller particles (●) (down to 0.5 micron) are entrapped within the CarbonPads unique internal matrix.

Absorption Fine inorganic particles (●) are absorbed within the CarbonPad's cellulose matrix.

Adsorption Oxidants, macromolecules and organic compounds and metal ions (●) are adsorbed into the active carbon structure.



Oil Degradation

Secondary frying oil degradation, or oxidation, is caused by the introduction of food (water and metal ions) into the oil. Without treatment, frying oils degrade and affect the quality of fried food. Traditional filtration systems are designed to remove larger particles (>15-20 microns). Traditional filtration does nothing to neutralize or remove smaller particles (<10-15 microns). Left in the frying oil, these materials act as catalysts, which accelerate the breakdown process. **SuperSorb®**, with its unique matrix and activated carbon removes these small particles. That's the difference!

EXPERTS IN FILTRATION SINCE 1938

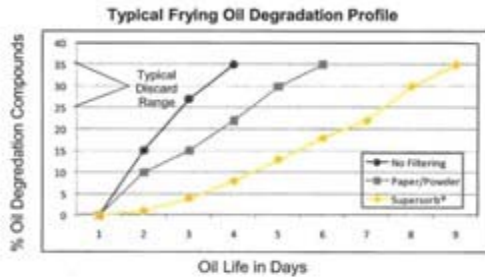
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Processing Benefits

SuperSorb® enables operators to increase the frying program's yield at each fry station with a higher quality fried food product at lower costs.



Use of **SuperSorb®** to control contaminants in frying oils offers these primary benefits:

- Improved oil life and oil quality
- Improved fried food product
- Cost savings from reduced oil use
- Reduced clean-up time & labor
- Improved health and safety

Material

Purified and bleached cellulose, natural inorganic filter aids, activated carbon, polyamidoamine (<3%). Free of plastic fibers and formaldehyde. The CarbonPads are free of common allergens.

Disposal

Uncontaminated CarbonPads can be recycled like paper, composted, or disposed with domestic waste. Sheets contaminated with oil must be disposed of according to local regulations; generally, this will be the same method as food waste.

Storage Life and Conditions

CarbonPads should be stored in their original packaging in an odorless, dry, and ventilated environment. It is recommended to use the CarbonPads within 36 months after purchase.

Compatibility

Filtercorp manufactures three standard unifiit pad-holders, allowing **SuperSorb®** to convert to almost any fryer.



Unifiit Pad-Holder

If you do not find your fryer/ filter listed, call us at (800) 473-4526. We will find a solution!

SuperSorb® fits in most major fryer brands
Frymaster—Filtermagic 1
Winston Portables
Henny Penny (pressure & open)
Magnesol Lowboy & Magnum
Pitco Portables & built-ins
Imperial BIF
BKI Industries-FKS
Belshaw
Anets Filtronic / FilterMate
Giles WOG-MP
Hunter Filtrator & Mini Max
Farwest / Ultrafryer
Filtercorp LS-1 Portable

SuperSorb® CarbonPads listed below do not require a unifiit pad-holder; CarbonPads are die-cut to fit the specified OEM filter machine.

Pad Size	Pad Dimensions	Fryer Model
F-60 F-38	15.875" x 24.125" 16.25" X 18.25"	Dean Portables and Built-Ins
F-44	21.875" Diameter	Mies M-20 Portables Prince Castle Rounds
F-24	11.25" x 19.16"	Pitco AGF
F-54	14.125" x 21.0"	Frymaster Footprint 3
F-56	11.563" x 23.125"	Frymaster Filtermagic 2 (New)
F-18A	12.5" x 20.5"	Frymaster Footprint 2

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