



Fry Oil Filter Pods





An all-natural, plant-based, easy-to-use oil filtering solution for any restaurant with a fryer. **Sysco Classic Fry Oil Filter Pods** extend the flavor and life of your oil while saving on cost and labor. Safely dispose of the pod the next morning to deliver light, crisp, delicious fried foods.

Features and Benefits

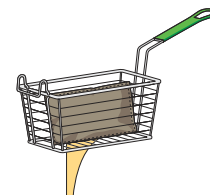
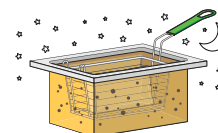
- Improve oil life and food quality with less flavor transfer
- No additional equipment needed
- All-natural, sustainable and plant-based
- 2 year shelf life unopened, 6 month shelf life after opening
- Adsorbs water and dissolved impurities for a longer oil life
- Simple and safe – less oil changes reduces risk of accidents
- Prevents carbon deposits on fryers making cleanup faster
 - 60%-70% faster cleaning
- One time use, pre dosed – can treat fryers containing up to 70lb capacity. Use multiple pods for larger fryers
- Average 2-3 day oil life extension with \$500/fryer annual net savings
 - 15%-35% for FSO (Food Service Operation) net savings
 - 40%-60% for large venues (Batch Frying Operations)

Target Segments

- Fryer-dense locations (Amusement Parks, Stadiums & Arenas)
- High-oil use locations (QSR, C-Stores, Casual Dining, Family Dining, Bar & Grills)
- Medium to high grade frying oil users
- Filter powder users

Instructions

1. Turn fryer off. Place pod in basket while oil is still hot.
2. Submerge entire pod and let soak overnight.
3. The next morning, let pod drain excess oil.
4. Before turning on the fryer, discard pod.



SUPC	Pack/Size	Brand	Description
5089113	1 / 21	SYS CLS	FILTER POD FRYER OIL EXTENDER