

IMPORTANT

A fresh scoop of FilterBrite™ must be added before filtering each fryer.

DIRECTIONS FOR USE

- 1. Turn off fryer before filtering.**
- 2. Set up filtering unit with new filter paper. Sprinkle 1 scoop of FilterBrite™ Oil Purifier evenly over the filter paper using the scoop provided.**
- 3. Drain fryer into filter unit and allow to sit for 1 minute.**
- 4. Circulate oil through the filter unit for 3-5 minutes in order to clarify oil and remove contaminants.**
- 5. Close fryer drain valve and refill fryer with clarified oil.**
- 6. To filter remaining fryers, repeat steps 2-5. Discard used filter paper and FilterBrite™.**
- 7. Dispose of all waste properly after filtering last fryer. Reseal FilterBrite™ box and store in a cool, dry place.**