

HOW TO USE PODS

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ONBOARDING TIPS:

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- · Start with fresh oil.
- Pods cannot make bad oil good again.
 Pods maintain good oil.
- · Use daily for best results.
- · One Pod per fryer.
- Do not reuse Pods.
- Pods are designed for fryers 35 lb. 70# of oil capacity.
- Use 2 Pods for max. effect for fryers greater than 70#.
- Pods do not remove crumbs, so if you are currently filtering, keep filtering for maximum results.

REQUEST A 10-MINUTE TRAINING OR CUSTOMER ONBOARDING CALL FROM FRESHFRY!



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STEP ONE: Place Pod into hot fryer oil.

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STEP TWO: Leave Pod in overnight to attract acids, metals and other impurities.

STEP THREE: Drain Pods (warm oil first if using tallow).

STEP FOUR: Dispose (Pods are safe for general). 03



HOW TO CONDUCT A TEST OR PILOT

Fry Oil Filter Pods | SUPC: 5089113

How to structure your test:

- Plan to commit enough time and food volume to see a difference. (For example, if your current oil life is 5 days, commit to testing at least 6 days to determine if Pods provide a benefit in overall oil life.)
- Start on day one of oil life. (Drop your first Pod after the first day's use of new oil.)
- Add one pod per fryer-well each night throughout the testing period.
- Make no changes to the current oil-management SOP.

What to expect throughout:

- Improved oil clarity throughout the oil life.
- A lighter oil color, longer.
- Oil may appear darker in the fryer well toward the end of oil life. (If discarding based on oil color, take a small sample out of the fryer to determine the actual color.)
- Brighter color of fried foods.
- Improved flavor profiles (if flavor transfer is a typical pain point.)
- Alower amount of smoking of oil/foaming of oil and lower amounts of "stale oil odor" from fryers.
- A reduced build-up of polymers in fryer wells.
- Reduced time/labor committed to oil changes.
- Reduced time/labor committed to cleaning fryers.

