

The Sysco logo is displayed in blue and green text on a white background, with horizontal lines above and below it.The word "Classic" is written in white text on a red rectangular background.

Do you have the right tools for the job?

Join thousands of restaurant operators worldwide who are using plants to keep food quality high and save millions on oil spend.

FRY OIL FILTER PODS 101



SUPC: 5089113
SYS CLS | 1/21 CT

SYSCO CLASSIC FRY OIL PODS

- Extends oil life by 2–3 days.
- Plant-based product removes impurities you cannot see.
- Leads to better quality oil with less smoking, burning, and flavor transfer.
- Easy to use - add one pod per fryer nightly.



OIL TEST KITS

- See the true color of your fryer oil.
- Available from Supplies on the Fly
- *Ask your sales consultant how to get a free test kit!*

Sysco reserves the right to limit purchase quantities to ensure inventory availability for our customers during the sales special promotional period. Pictures are for illustration purposes, and actual product(s) may vary.

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The Sysco logo is displayed in white text on a dark background, with a green leaf-like shape above the 'y'.



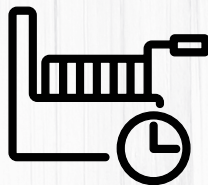
FILTER POD FRYER OIL EXTENDER

Sysco Classic Fry Oil Filter Pods are easy to use:



STEP ONE

Turn off fryer & place pod into hot oil.



STEP TWO

Leave pod in oil overnight.



STEP THREE

Drain pod the next day.



STEP FOUR

Dispose of used pod. Do not reuse.

Product Essentials:

- Pods are made from discarded rice shells and are thermally processed to prevent the build-up of polymers, metals, and soaps in frying oil.
- Designed for fryers with 35–70 lb (16–32 L) of oil capacity. For fryers greater than 70 lb / 32 L, use two pods for best results.
- Use Pods nightly throughout the whole oil life cycle for maximum benefits. *Pods can't turn bad oil into good oil.*
- Pods maintain good oil, so you'll start to see better oil & food quality in the back half of its life.
- Use a Test Kit to make sure your staff discards oil when it's time, and not before!
- Continue to filter and skim oil to remove particles such as crumbs.

Benefits

- Better food quality
- Less flavor transfer
- Clearer oil
- Extended oil quality and less frequent changes
- Cleaner equipment
- Fewer oil changes