

## Masterfil® Filter Features:

### Extended Oil Life

- ▶ Double oil life
- ▶ Reduce top off by up to 10%
- ▶ Improves oil color

### Faster Filtering

- ▶ Reduces filtration time
- ▶ Shortened recirculation time
- ▶ Fryer back in operation quickly

### Better Flavor Profile

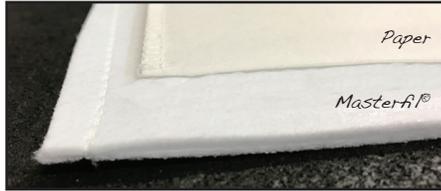
- ▶ Improves food quality
- ▶ Improves appearance and color

### Durable / Reusable

- ▶ Impossible to tear when scraped
- ▶ Simply scrape crumbs, set back into place and continue frying

### Significant Savings

- ▶ Filter lasts for one week
- ▶ Up to 2 pounds of oil saved per day



### Faster Flow Rate

- ▶ Provides instant oil clarity
- ▶ Filters down to ½ micron particle size (paper only filters down to 20-60 microns)

### Superior Performance

- ▶ Improved flow rate
- ▶ Optimum particle reduction

### Sustainable

- ▶ Uses half as much oil = less oil in landfills.
- ▶ **Synthetic:** No trees used in production
- ▶ **Saves Energy:** More efficient frying and less filtration time.

## Offering these "Best in Class" Products that will reduce your oil cost and improve food quality:

### The Armadillo™

- ▶ 60, 90 and 120 pound capacity
- ▶ 1/3 HP Motor with thermal protection
- ▶ 8 GPM Turbo Pump
- ▶ NSF Certified



### Fryer Boil Out

- ▶ Make your fryers shine like new!
- ▶ Premeasured Dissolvable Packets



### Filter Powder

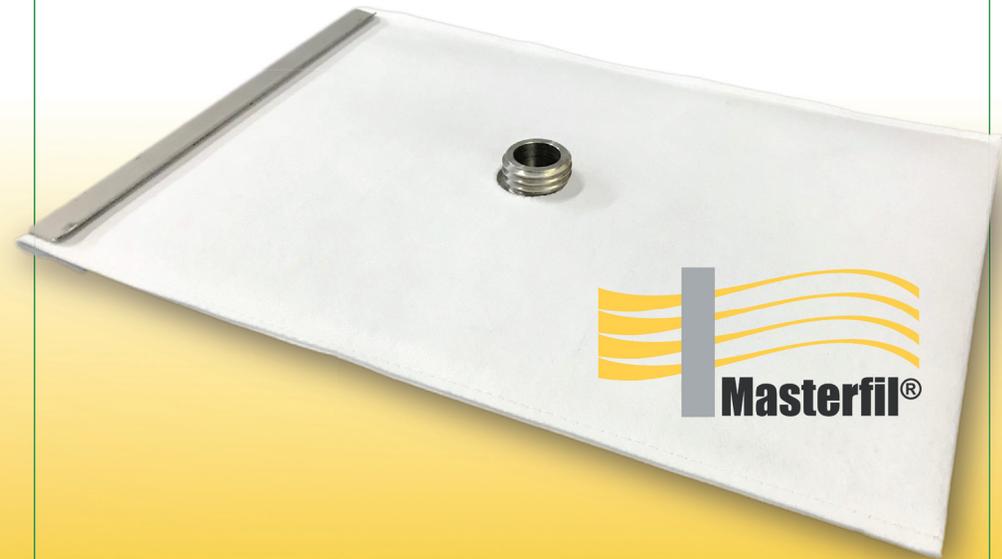
- ▶ Dust Free
- ▶ Half the dosage of other powders needed.
- ▶ Reduces water soluble fats, free fatty acids, flavor transfer, and odors



Contact us for more information  
972-292-2462 / [Info@SupplyLinkInc.net](mailto:Info@SupplyLinkInc.net)  
[www.SupplyLinkInc.net](http://www.SupplyLinkInc.net)



# ▶ Masterfil® Filter The Reusable Fabric Filter



Oil Solutions  
Group  
The Cooking Oil Specialists

# ▶ Masterfil® Fabric Filters: The Weekly Filter

Masterfil® filters have been tested by 30+ regional and national food service concepts in 1000's of stores.

In ALL test locations, the amount of top-off shortening was reduced and useful life of the shortening/oil was extended



### Masterfil® TEST:

National QSR – **Fried Chicken**

- ▶ Tested in 50 stores
- ▶ Six 70lb. fryers per store

### Masterfil® RESULTS:

- ▶ 75% top-off shortening reduction
- ▶ 50% useful life of shortening extended

Annualized savings per store: **\$6,000**

25 stores = **\$150,000** savings



### Masterfil® TEST:

National QSR – **Fries & Onion Rings**

- ▶ Tested in 25 locations
- ▶ Four 45lb. fryers per store

### Masterfil® RESULTS:

- ▶ 20% top-off shortening reduction
- ▶ Reduced the cost of filters as compared to paper envelopes

Annualized savings per store: **\$6,600**

25 locations = **\$165,000** savings



### Masterfil® TEST:

Regional Casual Dining – **Seafood**

- ▶ Tested in 60 restaurants
- ▶ Ten 100lb. fryers per store

### Masterfil® RESULTS:

- ▶ Reduced top-off shortening

Annualized savings per store: **\$9,000**

25 stores = **\$270,000** savings

## Filter Media Comparison: Cost and Waste

|                          | Filtration Rate   |   | Daily Oil Throwaway (oz) |   | Annual Oil Waste (per fryer) |   | Annual Cost Filter & Waste (per fryer) |   |
|--------------------------|-------------------|---|--------------------------|---|------------------------------|---|--|---|
| <b>Masterfil®</b>        | <b>0.5 micron</b> | ✓ | <b>2 oz</b>              | ✓ | <b>\$43</b>                  | ✓ | <b>\$477</b>                           | ✓ |
| Economy Cellulose        | 190 micron        |   | 18 oz                    |   | \$389                        |   | \$479                                  |   |
| Thick Cellulose          | 20 micron         |   | 20 oz                    |   | \$432                        |   | \$667                                  |   |
| Charcoal-Impregnated Pad | 0.5 micron        | ✓ | 24 oz                    |   | \$518                        |   | \$1,365                                |   |
| Powder-Impregnated Pad   | 5 micron          |   | 24 oz                    |   | \$518                        |   | \$1,311                                |   |

## Filter Media Comparison: Features & Benefits

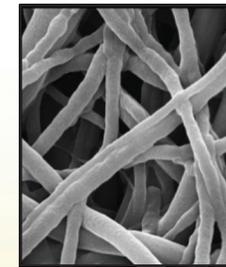
|                          | Improved Oil Quality | Improved Team Satisfaction | Consistent Product Color | Overall Value |
|--------------------------|----------------------|----------------------------|--------------------------|---------------|
| <b>Masterfil®</b>        | ★★★★                 | ★★★★                       | ★★★★                     | ★★★★          |
| Economy Cellulose        | ★                    | ★                          | ★                        | ★             |
| Thick Cellulose          | ★                    | ★                          | ★                        | ★             |
| Charcoal-Impregnated Pad | ★★★★                 | ★                          | ★★★                      | ★             |
| Powder-Impregnated Pad   | ★★                   | ★                          | ★★                       | ★             |

## Masterfil® Up-Close



Masterfil®  
Cross Section 300X

**Vs.**



Economy Cellulose  
Cross Section 300X

“ The Armadillo™ machine and Masterfil® filter are the best filtering tools I have ever used in my 30+ years in the restaurant business.”

– Jeff, VP Operations  
major fried chicken chain