

Masterfil Filters Changed Weekly Will Insure Best Machine Performance

The Masterfil fabric filter is designed to be changed with a **new** filter every week. The Masterfil filter is a tangled synthetic FDA, NSF approved fabric and has a density that will filter out particles as small as ½ micron. The size of a particle of graphite. A typical paper filter only filters down to 20 microns, about the size of popcorn salt. As the filter fills up with these trapped particles, the flow rate will decrease due to greater resistance and fewer avenues within the filter for oil to flow.

As stated in an earlier Technical Service Bulletin, Masterfil filters **MUST NOT** be washed. Washing the filter causes numerous problems that are harmful to the function of the mechanical pump, and creates resistance within the filter.

Washing the filter creates two problems:

1. Soap or degreasing compounds are impossible to rinse from the filter. With so much exposed surface area surrounding each filament strand, it is impossible to rinse the surfactants out of the filters interior. Surfactants cause rapid oil breakdown. Once a filter has become impregnated with soaps, it becomes an oil destroyer.
2. Rinsing or soaking a filter with water causes the salts in the breadding to dissolve and soak to the center of the filter. When the filters dry, the salts crystalize creating massive blockage within the filter. Also, Water and oil creates a waxy emulsification that causes a reduction in flow rate.

Powered filter machines pump 5 gpm (gallons per minute) to 8 gpm, so the filter media needs to be able to pass oil as quickly as possible while filtering out of the oil flow all of the carbon particles that destroy oil. Just as an air-cleaner in an automobile engine needs to be replaced frequently, so too do oil filters. The oil filter is being exposed to a tremendous amount of oil per week that is hard to put in to perspective. Masterfil filters are processing approximately 34,000 pounds of oil over 7 days in a typical fried chicken brand that has (5) 100 pound fryers. Or, up to 41,000 pounds of oil over 7 days in a burger brand that has (6) 50 pound fryers.

If used properly, the Masterfil filter will remove destructive carbon particles from the oil, will extend oil life, will improve food flavor profile, will reduce the amount of top off oil that paper filters require, and will protect the pump and motor on mechanical filter unit. Also if used properly, the filtering process will be more reliable and staff will be happy with the mechanical performance of their equipment.