

# Oils, Filtering Papers & Supplies

## Bro-Oil® Liquid Frying Shortening



### Canola Oil (PN 96595 – 35 lb. container)

- Extracted from the rapeseed, Bro-Oil® Canola Oil is high in “good” fats (monounsaturated and polyunsaturated) and low in “bad” fats (saturated).
- Naturally low saturated fat content, no cholesterol, and no trans fatty acids for healthier foods.
- When used for deep frying, Bro-Oil® Canola Oil produces a rich, golden color, with no aftertaste.
- Has added anti-foaming agents to prevent foaming at high temperatures and antioxidants to extend shelf life.

### Soybean Oil (PN 95075 – 35 lb. container and PN 96662 – three 10 qt. containers)

- No cholesterol.
- Has added anti-foaming agents to prevent foaming at high temperatures and antioxidants to extend shelf life.

### Rice Bran Oil (PN 95043 – 35 lb. container)

- Extracted from the bran layers of the world’s oldest and most trusted crop ... rice.
- In frying studies comparing it with other popular frying oils, Bro-Oil® Rice Bran Oil demonstrated excellent stability without hydrogenation. This translates into less frequent oil replacement and fryer clean-up, while still ensuring fried foods of superior quality.
- No artificial additives or preservatives.
- Hypoallergenic.
- Contains naturally occurring antioxidants for:
  - Resistance to oxidative breakdown during frying,
  - Tolerance to high frying temperatures,
  - Extended fry life.
- Naturally low saturated fat content, no cholesterol, and no trans fatty acids for healthier foods.
- Avoids potentially confusing GMO labeling and liability issues as it is not a genetically modified vegetable oil.
- Made in the U.S.A. from rice meticulously grown, harvested, stored, and processed in the Southern U.S.

*Helpful supplies to help you serve high quality products.*



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## FILTERING SUPPLIES

Filtering your cooking oil on a regular basis increases the useful life of the oil while ensuring the quality of foods cooked in it. Unfiltered food particles cling to food and give it a bitter taste and unappetizing appearance.

**Broaster® XL Filtering Compound** (PN 96589 – 22 lb. case)

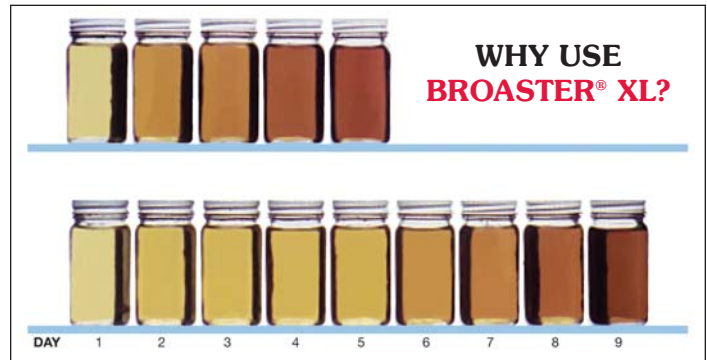
- XL Filtering Compound is an advanced product that not only removes food debris from shortening, but also extracts soluble liquid impurities that contribute to the bad taste and smell of used cooking oil.
- Daily use of XL Filtering Compound extracts odors and off-flavors dissolved in the oil so that only clean, fresh oil touches your fried foods.
- XL Filtering Compound contains absolutely no crystalline silica and is USDA and FDA approved.

**Bro-Clean™** (PN 96564 – 25 lb. case)

- A diatomaceous earth product that filters carbon particles, etc., to within 10 microns.
- For use on filtering paper during filtering process and can also be used with XL Filtering Compound for maximum results.

**Cooking Well Cleaner** (PN 99500 – 20 lb. case)

- For use in your Broaster Company pressure fryer to clean the cooking well, basket, and handle, or in your Broaster Company model VF-3 ventless countertop fryer to clean the cooking well and basket.



Tests show that for each day oil is not filtered, its usable life is reduced by 2 to 3 days. The example above shows the daily degradation of frying oil. The **top row** was filtered daily **without Broaster XL** Filtering Compound. The **bottom row** was filtered daily **with Broaster XL** Filtering Compound.

## FILTERING PAPERS

**2400 Filters** (PN 15495 – 65 filters)

- For use in filtering oil in the model 2400E or model 2400G Broaster Company pressure fryer.

**#818 Filters** (PN 09888 – 100 filters)

- For use in filtering oil in the model 1800E or model 1800G Broaster Company pressure fryer.

**#616/765 Filters** (PN 10790 – 100 filters)

- For use in filtering oil in the model 1600E Broaster Company pressure fryer or the Model 765 Broaster Company portable oil filter system.

**VF-3 and VF-2 Filters** (PN 16089 – 50 filters)

- For use in filtering oil in the Broaster Company model VF-3 and VF-2 ventless countertop fryer.

## HOW DOES BROASTER® XL WORK?

As shortening breaks down during frying, dissolved impurities soak into food affecting its taste, texture, and appearance. Broaster® XL "Shortening Saver" Filtering Compound clarifies shortening by filtering out food debris. But XL does more than simple filtration. Each XL particle acts like a tiny magnet to attract and remove dissolved tastes and odors that spoil fried food. With Broaster® XL Filtering Compound, your shortening stays fresh, clear, and sparkling clean so you serve foods that look appetizing, fry crisp and golden, and taste delicious while saving money as a result of *eXtra* oil Life. Can you afford not to filter with Broaster XL Filtering Compound?

