



FILTRATION SOLUTIONS FOR FRYING OIL

SuperSorb® Carbon Pads



SWISS QUALITY.

DEPTH FILTRATION FOR VALUABLE LIQUIDS. SINCE 1938.

www.filtrox.com

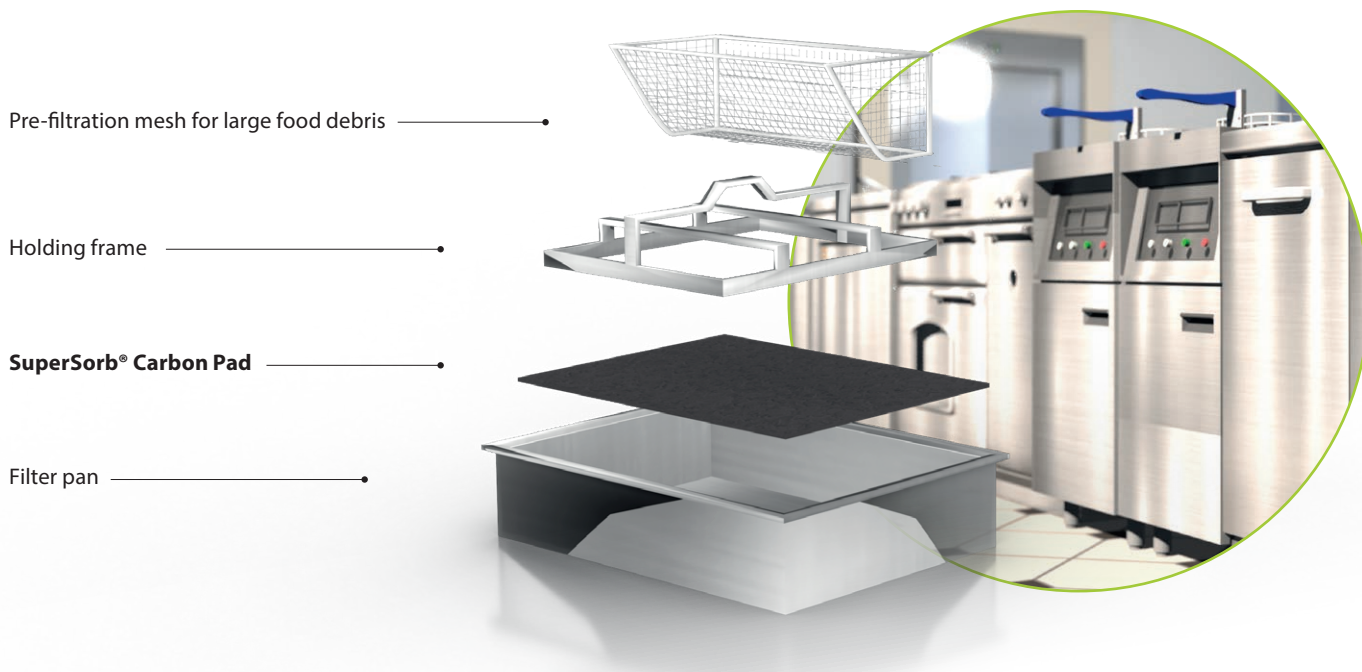


SuperSorb® Carbon Pads – Ready to use!

Carbon Pads are an easy-to-use, operator safe, environmentally friendly depth filter media used for treatment of edible frying oil. It's a ready to use solution for any type of commercial fryer.

SuperSorb® brings depth filtration technology into your frying area, in the simple form of a Carbon Pad. Except it does more than any filter you might be using. A unique combination of activated carbon and specialty adsorbents, built into a depth of cellulose fibres, offer both a fine oil filtration and treatment by removing damaging contaminants. The benefits are multiple! Your frying oil is cleaner; it's longer lasting, you use less; save more; and the food you are frying has more consistent quality. Pure and simple, it's a win-win for you, your customers and your bottom line.

Available in a variety of sizes to fit the majority of OEM filtering systems worldwide.



The Advantages of SuperSorb® Carbon Pads:

- Consistent, high quality food
- Cleaner and longer lasting oil
- Only one filter change per day
- Time saving single pass filtration
- No powder addition required