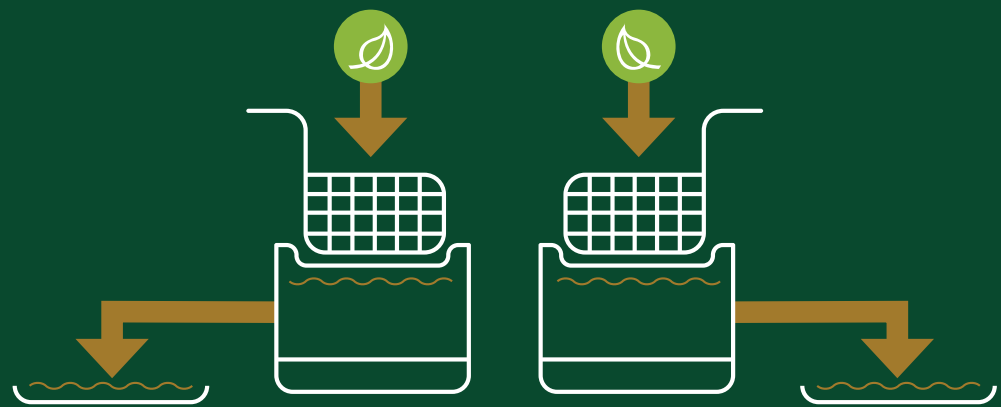


# Double the life of your frying oil and halve the cost with FriPura<sup>®</sup>



## NON CASCADE OIL PUBS WITH ONE OR TWO FRYERS

- > Place with correct number of new fripura tablets into each fryer (as per fripura separate instruction sheet)
- > Discard oil when spent or TP reading above 25 and add a new FriPura tablet to the oil



IMPROVED  
FOOD  
QUALITY

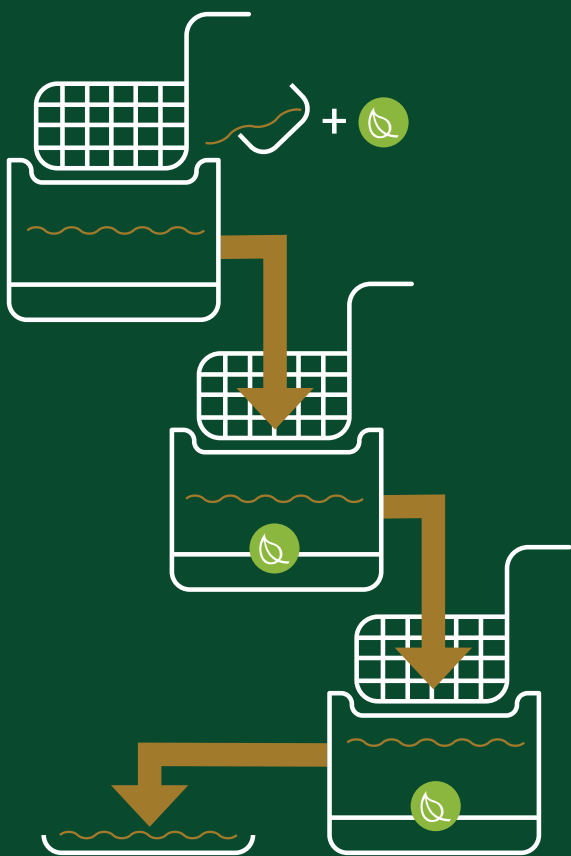
**11%**  
REDUCTION  
IN ACRYLAMIDES

**23%**  
REDUCTION  
IN CALORIES

SIGNIFICANT  
£ SAVINGS

## CASACADE OIL PUBS WITH THREE OR MORE FRYERS

Intial introduction of FriPura into a cascade system  
(as per fripura separate instruction sheet)



### DAY 1

- > Remove oil from fryer 3 and dispose
- > Cascade oil from fryer 2 into fryer 3
- > Cascade oil from fryer 1 into fryer 2
- > Add new oil into fryer 1 with new FriPura tablet
- > Add new oil into fryer 1 with correct number of new fripura tablets (as per fripura separate instruction sheet)

### DAY 2

- > Remove oil from fryer 3 and dispose
- > Cascade oil from fryer 2 into fryer 3
- > Cascade oil from fryer 1 into fryer 2 complete with existing FriPura tablet
- > Add new oil into fryer 1 with new FriPura unit
- > Add new oil into fryer 1 with correct number of new fripura tablets (as per fripura separate instruction sheet)

### DAY 3

- > Remove oil from fryer 3 and dispose
- > Cascade oil from fryer 2 into fryer 3 complete with existing FriPura tablet
- > Cascade oil from fryer 1 into fryer 2 complete with existing FriPura tablet
- > Add new oil into fryer 1 with new FriPura tablet
- > Add new oil into fryer 1 with correct number of new fripura tablets (as per fripura separate instruction sheet)

### All fryers are now set with a FriPura tablet

- > Only check fryer 3 when oil is spent or TP reading above 25 (normally 7 to 8 days)
- > Then remove oil from fryer 3 and dispose with the FriPura unit. Cascade down as normal only replacing fresh oil and new FriPura tablet into fryer 1
- > Repeat again 7 to 8 days time or when oil is spent in Fryer 3

The new gold standard of frying  
Find out more at [FriPura.com](http://FriPura.com)  
or call **0845 83 82 933**

