

 **KT CIMPEX**  
*Presents*



**FRYSOL**

*Healthier Frying, Tastier Food*

**A revolutionary, natural  
oil stabilizer & processing aid**



**Time**



**Oil**



**Fuel**

*Ideal for use  
in process  
of making  
Fried Food,  
Namkeens  
and Sweets*

**Also Try Our Famous**

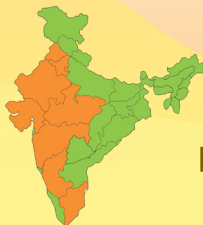
**FRYSOL**  
*Magic Filters*



**Please contact**

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**Looking for  
India-wide  
Distributors!**

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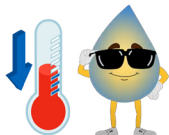
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# Benefits of FRY SOL

**Food retains less oil, making it healthier and saving oil between 5% - 20%**



**Food can be fried at lower temperature saving fuel and therefore cost.**

**Improves Oil Viscosity allowing you to use it for longer and saving oil.**



**Reduced smoke to create a cleaner and healthier workspace and environment**

## How to Use FRY SOL

**Step 1 :** Just before Oil is ready for frying, add 2-3 gms. **FRY SOL** per Liter of oil & as per the Food Product. This will support the oil for 4 hours.

**Step 2:** The powder will spread with a hissing sound. Stir with a ladel when frying in a kadai. In Continuous Fryer the conveyer will do the job. Start frying as usual.

**Step 3:** After 4 hours of frying, add a dose of 2-3 gms. **FRY SOL** per Liter of oil every hour. Top up fresh oil as and when felt necessary.

**Step 4:** After frying, allow the oil to cool a little and then filter using *Magic Filter*. Such oil can be used again the next day.