



Great Wall[®] Frymate Filter Paper for Frying Oil Filtration

Frymate filter paper and filter pad are designed for food service operators, focusing on the filtration and treatment demands of frying oil in both restaurant kitchens and industrial food production processes.

At Frymate, we specialize in providing innovative filtering materials tailored to optimize frying oil efficiency in the food service industry. Our products are designed to extend the life span of frying oil while maintaining its quality, ensuring your culinary creations remain crisp and golden, all while helping to reduce operational costs.



Our Product Series

To meet the diverse needs of our customers, we have developed the following series of high-quality products.

CR Series Pure Plant Cellulose Crepe Oil Filter Paper

Crepe texture increases surface area, ensuring faster filtration and higher efficiency.

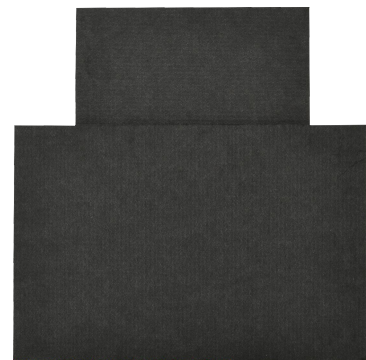


Magsorb Series Magnesium Silicate Oil Filter Pad

Magnesium silicate in MSF sheets reduces Fatty Acids (FFAs) and Total Polar Materials (TPMs), improving decolorization and deodorization.

Carbflex Series Activated Carbon Oil Filter Pad

Excellent adsorption performance of activated carbon enhances decolorization and deodorization efficiency.



NWN Series Non-Woven Oil Filter Paper

Ultra-high breathability enables fast filtration, saving time and improving efficiency.

CR Series: Pure Plant Cellulose Crepe Filter Paper

The CR Series Crepe Filter Paper is made entirely from natural plant cellulose, designed specifically for frying oil filtration. Its unique crepe texture increases the surface area, enabling faster filtration and greater efficiency.

With excellent heat resistance and high filtration precision, this filter paper effectively captures oil residues and small particles during frying, ensuring cleaner oil and improved frying performance. Its environmentally friendly and cost-effective design makes it an ideal choice for professional frying operations.



› Material

- High purity cellulose
- Wet strength agent

› Technical Specifications

| Grade | Mass per Unit Area(g/m ²) | Thickness (mm) | Flow Time (s) (6ml) ① | Dry Bursting Strength(kPa≥) | Surface |
|--------|---------------------------------------|----------------|-----------------------|-----------------------------|----------|
| CR150K | 140-160 | 0.5-0.65 | 2"-4" | 250 | Wrinkled |

①The time it takes for 6ml of distilled water to pass through 100cm² of filter paper at temperature around 25°C.

Magsorb Series: Oil Filter Pads for Enhanced Purity

Great Wall's Magsorb MSF Series Filter Pads combine cellulose fibers with activated magnesium silicate into a single pre-powdered pad. These pads are designed to effectively remove off-flavors, colors, odors, free fatty acids (FFAs), and total polar materials (TPMs) from frying oil.

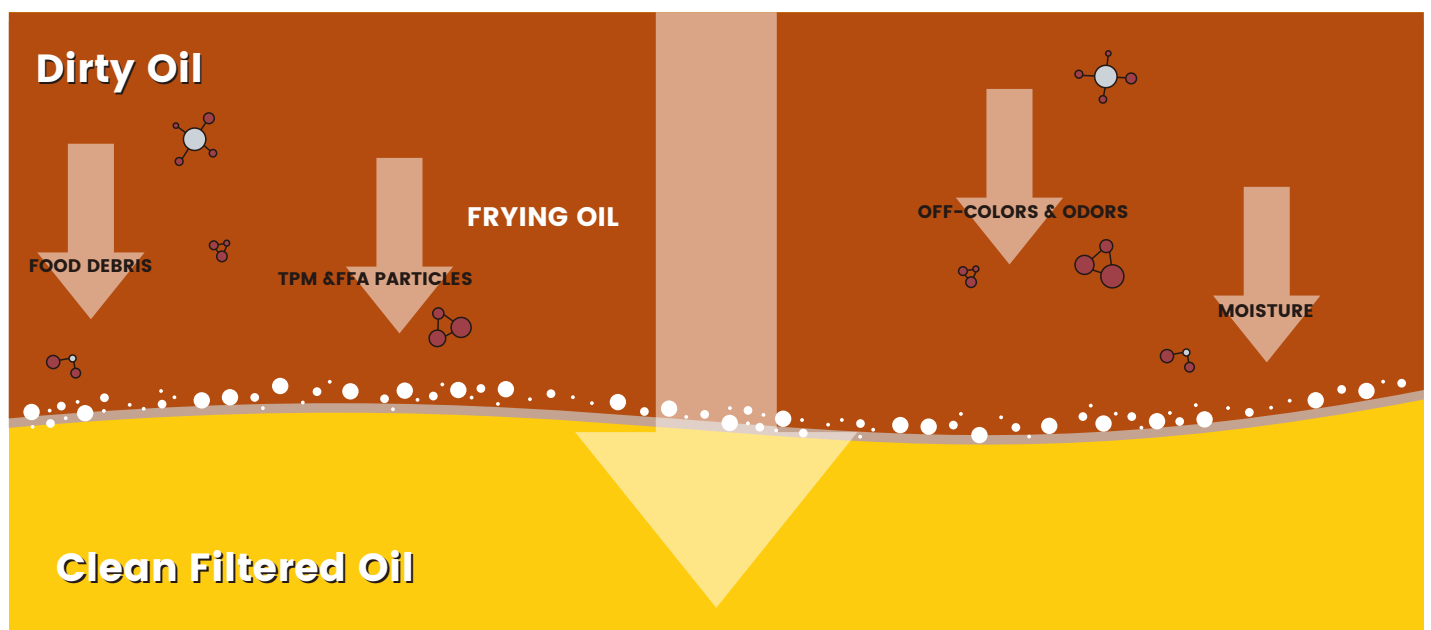
By simplifying the filtration process and replacing both filter paper and filter powder, they help maintain oil quality, extend its lifespan, and enhance food flavor consistency.



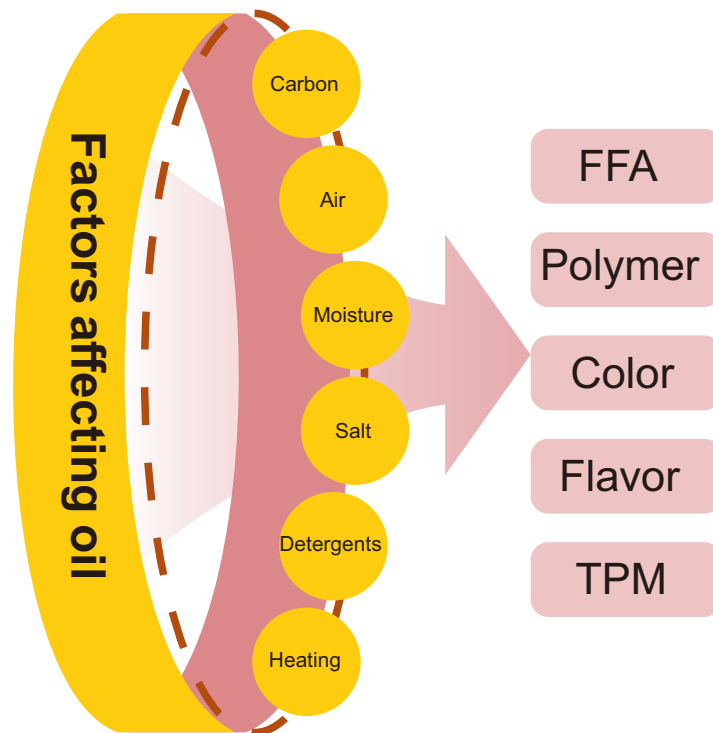
› How Magsorb Filter Pad Works?

During the usage of frying oil, it undergoes processes such as oxidation, polymerization, hydrolysis, and thermal decomposition, leading to the formation of harmful compounds and impurities such as Free Fatty Acids (FFAs), polymers, colorants, flavors, and other Total Polar Materials (TPM).

Magsorb Filter Pads act as active filters, effectively removing both solid particles and dissolved impurities from the oil. Like a sponge, the pads adsorb particulate matter and dissolved contaminants, ensuring the oil remains free from off-flavors, odors, and discoloration, while preserving the quality of fried foods and prolonging oil usability.



› Why use Magsorb?



- Premium Quality Assurance: Crafted to meet stringent food grade specifications, ensuring your frying oil remains fresh and clear.
- Extended Oil Lifespan: Significantly prolongs the lifespan of your frying oil by efficiently removing impurities.
- Enhanced Cost Efficiency: Enjoy substantial cost savings on oil purchases and usage, maximizing profitability.
- Comprehensive Impurity Removal: Effectively removes off-flavors, colors, odors, and other contaminants.
- Consistency and Quality Assurance: Serve consistently crisp, golden, and delicious fried foods, enhancing customer satisfaction.

› Material

- High purity cellulose
 - Wet strength agent
 - Food-Grade Magnesium Silicate
- *Some models may include additional natural filtration aids.

› Technical Specifications

| Grade | Mass per Unit Area(g/m ²) | Thickness (mm) | Flow Time (s) (6ml) ① | Dry Bursting Strength(kPa≥) |
|---------|---------------------------------------|----------------|-----------------------|-----------------------------|
| MSF-560 | 1400-1600 | 6.0-6.3 | 15"-25" | 300 |

①The time it takes for 6ml of distilled water to pass through 100cm² of filter paper at temperature around 25°C.

Carbflex Series: High-Performance Activated Carbon Oil Filter Pads

Carbflex CBF Series Filter Pads are a highly efficient filtration medium that combines activated carbon with proven filter agents, providing an exceptional solution for frying oil filtration. These pads effectively adsorb odors, impurities, and particles while achieving precise filtration through electrostatic retention, significantly enhancing oil purity.

The pads are crafted with a food-grade resin binder that integrates additives into cellulose fibers and feature a variable surface and graduated depth construction to maximize the filtering area. With their superior filtration performance, they help reduce oil replenishment, decrease overall oil consumption, and extend the lifespan of frying oil.

Carbflex pads are designed to adapt to a wide range of fryer models worldwide, offering flexibility, easy replacement, and hassle-free disposal, enabling customers to achieve efficient and economical oil management.



› Material

- Activated carbon
 - High purity cellulose
 - Wet strength agent
- *Some models may include additional natural filtration aids.

› Technical Specifications

| Grade | Mass per Unit Area(g/m ²) | Thickness (mm) | Flow Time (s) (6ml) ① | Dry Bursting Strength(kPa≥) |
|---------|---------------------------------------|----------------|-----------------------|-----------------------------|
| CBF-915 | 750-900 | 3.9-4.2 | 10"-20" | 200 |

①The time it takes for 6ml of distilled water to pass through 100cm² of filter paper at temperature around 25°C.

NWN Series: Non-Woven Oil Filter Papers

The NWN Series Non-Woven Oil Filter Papers are made from 100% rayon fiber, offering exceptional breathability and fast filtration speed. These papers are highly effective in intercepting crumbs and small particle contaminants from frying oil.

Designed to be heat-resistant, food-grade, and environmentally friendly, NWN filter papers are both economical and versatile. They are ideal for a wide range of foodservice applications, including restaurant kitchens and food industries such as instant noodles, French fries, and other fried food production.



› Material

- Rayon fiber

› Technical Specifications

| Grade | Mass per Unit Area(g/m ²) | Thickness (mm) | Air Permeability(L/m ² .s) | Tensile Strength(N/5cm ²) ^① |
|--------|---------------------------------------|----------------|---------------------------------------|--|
| NWN-55 | 52-60 | 0.29-0.35 | 3000-4000 | ≥120 |

①The tensile strength is greater than or equal to 120 in the vertical direction and 40 in the horizontal direction.

› Features

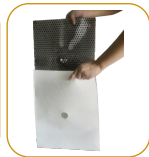
- › Frymate filters enhance food quality, optimize food/oil efficiency. Reduce oil impurities, cut costs, and increase profits.
- › Ideal for diverse oil filtration needs in kitchens or production factories.
- › Easy-to-use equipment with food-grade filter consumables for enhanced food safety and environmental protection.
- › High-temperature resistant, efficient, and versatile for various filtration needs.
- › Customizable with special materials to meet specific requirements.

› Operation guide



1

Clean the residual and oil in the oil filter frame.



2

Place the filter screen, then lay the filter paper and press it with the pressure frame.

3

If the filter bag is used, put the filter bag on the oil filter net.

4

Place the slag basket, cover the upper cover of the oil filter truck, and make preparations before filtration.

5

Drain the oil from the fryer into the filter pan, and allow the oil to recirculate for 5-7 minutes.



6

Clean fryer. Return the filtered oil to the vat.



7

Discard filter paper and the fried residue. Clean your filter pan to ensure that it is ready for next time filtration.

> Applications

Frymate filtration materials are designed for filtering frying oil, suitable for both restaurant kitchens and industrial food production. They can be used in various food applications such as fried chicken, fish, fries, potato chips, instant noodles, sausages, spring rolls, meatballs, shrimp chips, and all other fried food products.



> Forms of Supply

Supplied in rolls, sheets, discs, and folded filters as well as customer-specific cuts. All these conversions can be done with our own specialized equipment. Our filter paper is compatible with various restaurant fryers, oil filtration carts, and industrial frying equipment used in food processing. Please contact us for more information.

Envelope shape and bag shape

Filter circles with centre hole

Paper rolls of various widths and lengths

Specific shapes with a flute or with pleats



› Quality Assurance and Quality Control

Great Wall pays particular attention to continuous in-process quality control. Additionally, regular checks and exact analyses of raw material and each individual finished product assure constant high quality and product uniformity. Products under the Frymate brand, manufactured by Great Wall, are crafted exclusively from food-grade materials.

Furthermore, Great Wall's filter medium meets the requirements of US FDA 21 CFR (Food and Drug Administration). The entire production process aligns with the standards set by the ISO 9001 quality management system and the ISO 14001 environmental management system.