



Ahlstrom OptiPad™

Keeping Hot Cooking Oil Cleaner for Longer

Efficient filtration of hot cooking oil is essential for extending oil lifetime, maintaining its cleanliness, and ensuring consistent food quality. Clean oil protects the frying equipment and keeps it running longer.

Designed specifically for the fast-food industry, Ahlstrom's OptiPad™ offers an advanced, high-performance solution that brings together innovation, sustainability, and simplicity.

OptiPad™ delivers exceptional particle removal utilizing an advanced filter material composition combined with an impregnation of a filter aid, improving overall performance of frying operations and keeping cooking oil cleaner for longer.

By significantly reducing total polar material (TPM) percentage in the oil, OptiPad™ can extend the lifetime of cooking oil by up to 75% and helps to reduce waste and lower operating costs.

Benefits

- 🕒 **Extend filter oil lifetime up to 75% – TPM** (Total Polar Materials) is a key measurement for assessing the quality of frying oil. OptiPad™ keeps the TPM% lower much longer, extending the oil life up to 75%
- 🕒 **Sustainable solution** – Longer oil life means less waste and lower operating costs. Low oil pickup minimizes residual oil inside the filter pad, reducing the oil disposal to a minimum
- 🕒 **Reduced complexity in handling** – Our pads offer superior structural integrity with minimal dusting, making filter installation cleaner and easier. Pre-impregnated with powder and ready to be use, our solution streamlines workflow for faster filter change

Product characteristics and performance

OptiPad™ is manufactured with FDA approved materials and is in compliance with NSF/ANSI 51 Standard for Food Equipment Materials. Pre-impregnated with state-of-the-art, patented Dura-Fry® powder, it offers the highest level of filtration performance in the market. OptiPad™ comes in a variety of sizes and formats, designed to fit into any standard fryer.

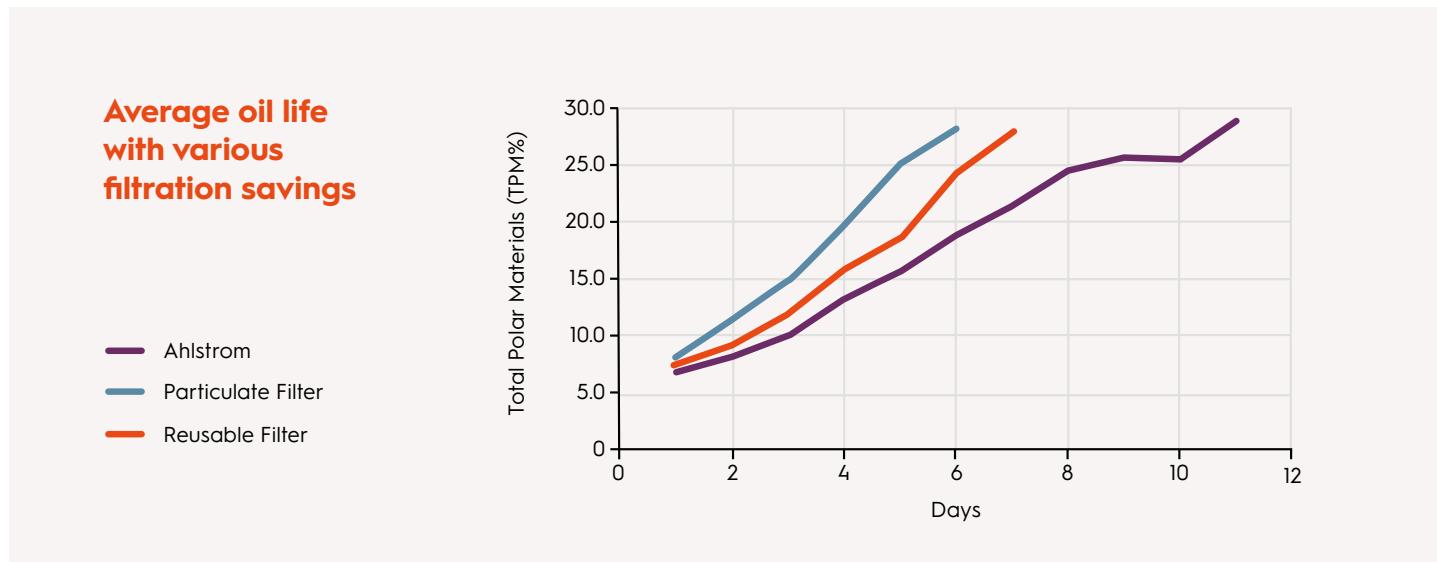


Certified to NSF/ANSI 51

The slim design enables fast flow, which puts less strain on the fryer pumps. Superior structural integrity and minimal dusting, simplifies handling, making installation, use, and the disposal effortless for operators.

Enhanced wet strength ensures durability under varying filtration pressures, minimizing the risk of bursting or rupturing during the oil cleaning process, while also allowing for less absorption and more reliable performance.

By effectively reducing TPM% (Total Polar Materials) in oil, our solution keeps cooking oil cleaner much longer and can extend oil lifetime by up to 75%.



OptiPad™ technical data

Grade	Composition	Surface	Basis weight		Thickness		Rapidity	Wet strength	
			g/m ²	lbs/1389ft	mils	mm		inches	cm
8612	Cellulose	Smooth	700	199	94.5	2.4	110	90	228

Contact

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