

Oil purification



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Oil used in cooking foods is commonly derived from vegetables. Cooking oil is commonly used for frying and oil used for frying is usually thrown away. The recycling of cooking oil also provides a form of revenue for restaurants, which are sometimes compensated by cooking oil recyclers for their used deep fryer oil. Cooking oil recycling also results in less used oil being disposed of in drains, which can clog sewage lines due to the build-up of fats.

The Procedure This procedure for filtering and reusing cooking oil requires the oil to be heated, so avoid using anything made of plastic throughout the procedure.

Another important precaution to observe is to make sure none of the things used during the procedure are moist or wet. To begin with, strain the cooking oil once using a strainer to catch and remove any coarse food particles. Heat the oil to a temperature of about 170 -200 degrees Fahrenheit, and put in the ginger slices. Turn off the heat after about two or three minutes, and let the ginger slices remain in the cooking oil while the oil cools naturally. Ginger will absorb most of the odor and taste of the foods that were cooked in the oil.

When the cooking oil has cooled down to about 120 degrees Fahrenheit, which will be approximately 10-15 minutes after turning off the heat, it's time to filter the oil. To make the filter, line the conical strainer with the paper towel, making sure that there is no place from where the oil can leak out without passing through the towel. Next, line it with the cheese cloth in the same fashion. Place the filter on some container that is big enough to hold the amount of oil being filtered, and pour in the heated oil into the filter.

Since the filter we've made is really fine, it may take up to 15 minutes for one liter of oil to pass through it. When the filtered oil reaches room temperature, you can transfer it to the storage jars. Close the lids tightly and store them in the refrigerator. This procedure for filtering and purifying cooking oil for reuse is fairly simple. And making it a habit to reuse cooking oil can be your small step towards greener living. This procedure can be repeated three to four times before you finally need to discard the fryer oil, which means a little effort can save you some goodly amount of money too.