



## COMPLETE FRYER MANAGEMENT

Making Commercial  
Kitchens Faster, Greener,  
Safer & Cleaner



JOIN OVER **7,000** CUSTOMERS  
THAT BENEFIT FROM FILTA SERVICES EVERY WEEK!





# LET US MANAGE YOUR COOKING OIL & FRYERS



**filtafry**



## Complete Fryer Management

Customers receive a comprehensive on-site fryer management service, which includes temperature calibration, oil micro-filtration, and a thorough vacuum based detail cleaning of each fryer, every visit.

### IMPROVED EMPLOYEE SAFETY

We reduce the risks of burns by limiting employee exposure to hot oil and decrease employee slip and falls by keeping the area clean from oil spills.

### REDUCED COOKING OIL CONSUMPTION

FiltaFry reduces the customer's oil consumption by micro-filtering even the smallest impurities out of the oil, therefore extending its usable life.

### REDUCED LABOUR COST

We handle the job your staff dislike the most which enables them to focus on other important tasks within the kitchen leading to a happier workforce.



# THE GLOBAL LEADER IN COMPLETE FRYER MANAGEMENT



## **filtabio** | Bin Free Waste Oil Collection

Once the cooking oil has come to the end of its life, we can collect the used cooking oil and immediately remove it safely from your site... right from your fryers to specially designed tanks in our vans. **SAY "NO" TO WASTE BINS & PESTS.**



## **filtagold** | Fresh Oil Supply\*

Filta can accommodate your cooking oil supply needs when you use our FiltaFry service. Just-in-time inventory. Free up shelf space. **FILTA HANDLES IT FOR YOU.**

*\*Available in Select Markets*

---

Take advantage of our **FREE, Site Survey.** Learn more at [www.filtafryplus.co.uk](http://www.filtafryplus.co.uk) or call **01788 550100.**



## CUSTOMERS WE SERVICE



Restaurants



Supermarkets



Hotels & Casinos



Hospitals



Universities



Offices



Sports Venues

**ANYWHERE  
WITH A FRYER**

## COMPARE FILTAFRY

**filita fry**  
FILTAFRY  
BENEFITS

DOING IT  
YOURSELF

Reduces health & safety risks	✓	
Reduces kitchen downtime	✓	
Reduces frying costs	✓	
Reduces labour costs	✓	
Extends the life of your oil	✓✓	X
Improves food quality	✓	
Improves customer retention	✓	
Improves fryer cleanliness	✓	
Improves employee turnover	✓	
Weekly repeat service	✓	
Professional advice on all aspects of fryer management	✓	
No contracts	✓	X
Waste oil collection	✓	
Fresh oil top up	✓	
No more waste oil bins	✓	
Free cost evaluation	✓	
Used oil recycled into 100% biodiesel	✓	
Environmental impact reports available	✓	
Fryer temperature calibration	✓	

FREE Site Survey | [www.filitafryplus.co.uk](http://www.filitafryplus.co.uk) | 01788 550100