



Press release Filta Deutschland, 10 March 2023

Internorga 2023: Mobile fryer service Filta presents award-winning grease separator 'FiltaFOG Cyclone', Hall B6, Stand 537, 10-14 March 2023

- *Demand for mobile Filta services for fryers, oil and grease greater than ever*
- *Services increase sustainability and savings in commercial kitchens*
- *The new grease separator, 'FiltaFOG Cyclone', currently has the highest grease recovery rate*

FiltaFry Deutschland GmbH is participating in the Internorga trade fair in Hamburg for the first time since the fryer and oil management provider was established in 2014. FiltaFry will use the unique sector platform to exchange ideas and acquire partners, franchisees and new customers.

Filta, which won the 'Green Franchise Award' in 2022 as the most sustainable franchise company, is currently the only global fryer management system. Over 7,000 customers benefit from their services every week, provided by over 400 Filta partner operations in 15 countries.

Mobile services for more sustainability in the food service industry

Filta partners provide on-site services, including professionally cleaning fryers and filtering the fryer oil on a micro basis. Other services include the delivery of new oil as well as the collection of used oil, which is then further processed in an environmentally-friendly way into biodiesel. Customers save time and money, relieve the burden on their staff and minimize the risk involved in handling hot oil. In addition, the useful life of the oil can be extended by up to 100%, which is a considerable contribution towards greater sustainability and saving resources for food service providers.

Most efficient grease separator is part of the trade fair kit

On the path from provider of mobile fryer services to full-service provider of fryer, oil and grease services, Filta has reached another milestone in the company's history with its new grease separator, 'FiltaFOG Cyclone'.

The 'FiltaFOG Cyclone' is the world's first grease separator for commercial kitchens to have eight independent hydrocyclones. It provides the highest level of oil and grease recovery currently available on the market. Because of its special design, its energy consumption represents merely a fraction of that produced by conventional equipment. The oil is separated to a very high standard so that it can also be further processed into biodiesel. Filta received the 'German award for sustainability projects' in 2022 as well as the '2023 German sustainability award' for design for its grease separator.

Proven in practice

The 'FiltaFOG Cyclone' has been successfully operating in McDonald's in Ratingen for several months. Torsten Rolf, Director of Operations for Marcus Prünke McDonald's Restaurants highlights a few of the main advantages of the new grease separator: "The 'FiltaFOG Cyclone' ensures that the maximum volume of oil and grease residue is already separated from the rinse water before it can enter the wastewater system and grease deposits inside the pipes. The oil emerging from the grease separator is of such quality, that we can have it collected and processed further in an environmentally-friendly way. In this way, we're also making an additional contribution to environmental protection, resource conservation and sustainability when it comes to disposal."

Along with its mobile fryer services and the grease separator, Filta is also presenting its additional services at the Internorga trade fair:

- unique, on-site replacement of refrigerator seals,
- chemical-free drain cleaning,
- automatic cleaning of fume hoods.

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Image 1: Mobile fryer service includes professional fryer cleaning as well as micro-filtration of the oil



Image 2: The FiltaFOG Cyclone is currently the grease separator with the highest rate of grease recovery – here two units in combination

About Filta

Filta – full-service mobile fryer management – was founded in 1996 in the UK and operates on a franchise basis. Today Filta is established in many countries around the world and is also active in Germany (since 2015) and Austria (since 2018) with FiltaFry Deutschland GmbH. The concept consists of filtering the cooking oil and on-site fryer cleaning including the professional disposal of waste oil. Upon request, Filta delivers fresh oil and refills the fryers. Furthermore Filta provides additional mobile services: the direct on-site replacement of refrigerator seals and regular, chemical-free drain cleaning, as well as state-of-the-art solutions for grease separation and cleaning of extraction systems. Filta is part of Franchise Brands Group since May 2022.

Customers include restaurants and snack bars, hotels, caterers, sports venues, leisure parks, and company and university canteens among many others. Filta is an active member of the German Franchise Association as well as the Greentable and United against Waste initiatives. Filta received the Green Franchise Award and the German Award for Sustainability Projects in 2022, and the 2023 German Sustainability Award.
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