



## ACTIVE FRYER MANAGEMENT

Making Commercial  
Kitchens Faster, Greener,  
Safer & Cleaner



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



**BEFORE Filta**



**AFTER Filta**

# LET US MANAGE YOUR COOKING OIL & FRYERS



## Active 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 on every visit.

### IMPROVED EMPLOYEE SAFETY

Filta works with your staff to develop better oil care techniques and habits. We reduce burns by limiting employee exposure to hot oil and decrease slip and falls by keeping the kitchen clear of spills.

### REDUCED COOKING OIL CONSUMPTION

Filta protects our customers from excessive oil consumption by removing the smallest oil damaging impurities through our proprietary micro-filtration process. This allows customers to get the maximum useful life from their cooking oil, while maintaining highly consistent food quality.

### REDUCED LABOR COST

We handle the job your staff dislikes the most! You will have happier employees and can reallocate them to tasks that improve your overall guest experience.



# THE GLOBAL LEADER IN ACTIVE FRYER MANAGEMENT



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

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



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

Filta can supply you with fresh oil when you use our FiltaGold service. Make the move to just-in-time inventory and free up valuable shelf space.

*\*Based on Market Availability*

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Take advantage of our **FREE, No Obligation, Site Evaluation** of Filta's ECO-friendly services. Learn more at [www.filtafry.eu](http://www.filtafry.eu) or call +31 315 237991.



## CUSTOMERS — WE SERVICE —



**Restaurants**



**Grocery**



**Hotels & Casinos**



**Healthcare**



**Universities**



**Business Dining**



**Sports Venues**

**ANYONE  
WITH A FRYER**

## COMPARE FILTA



ACTIVE FRYER  
MANAGEMENT

THE  
OTHER GUYS

Fryer Management professional  
assigned to you



No expensive equipment to install



No equipment to break down



You no longer have to clean the fryers



Reduced labor



Extends the life of your oil



Micro-filtration to remove the  
smallest impurities



No long term contracts



Early termination penalties



Waste oil stored off site "Bin Free"



Fresh oil available



Buy local



More consistent food quality



No more boil outs



Reduced burns and injuries



Cleaner fryers



Used oil recycled into 100% biodiesel



Environmental impact reports available



Fryer temperature calibration

