



Press release Filta, 11 May 2021

Filta's mobile fryer and oil service is cushioning rising oil prices for the food service industry: commercial kitchens are operating more sustainably and are frying in a healthier way.

Whether sunflower or rapeseed oil: the prices for frying oil have been growing steadily since the middle of last year, and there seems to be no end in sight to the price rise for the moment. "As specialists for fryer, oil and grease management we are seeing first-hand that despite restaurants being closed due to the pandemic, the price of frying oil is rising almost weekly", says Filta Managing Director, Jos van Aalst.

This is caused on the one hand, by drought and poor harvests in recent times. Furthermore, Asian markets have bought up large volumes. "There are already bottlenecks in availability, which makes the position of the food service industry even more difficult when at the starting gate for reopening", says van Aalst.

Filta services reduce oil consumption by up to 50%

Filta customers, which include top caterers as well as restaurants, zoos, furniture houses and fast food outlets, are now benefitting from the up to 50% reduction in oil consumption they enjoy thanks to Filta's mobile frying services. Because of regular and professional fryer cleaning as well as on-site oil microfiltration with the specially-patented filtration machine, the useful life of the oil can be doubled.

"Especially in times where oil is scarce and increasingly more expensive, it is invaluable to be able to filter the oil and thus use it not only for twice as long, but also dispose of less overall, thus contributing meaningfully to sustainability and resource conservation", says van Aalst. "By using Filta services regularly, you're saving money." Before the pandemic, food service professionals were able to save 340,000 litres of fryer oil in 2019 alone thanks to Filta.

Delivery of fresh oil and cash for used oil

Filta delivers fresh quality oil upon request, which compared to cheaper, yet healthier palm oil, can be used much longer and reused several times, if food and carbon residues are filtered out professionally.

Filta's service partners also collect the used oil in order for it to be processed in an environmentally-friendly way into biodiesel. Even here you can receive cash back: Filta pays around 20 cent for one litre of used frying oil, regardless of whether the customer uses the other services.

Press images:

Image 1: The oil is pumped out of the fryer, microfiltrated in the patented mobile machine and then pumped back into the fryer

Image 2: Filling the fryer with new oil

Image 3: Frying oil before and after the microfiltration



About Filta

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

Customers include restaurants and snack bars, hotels, caterers, sports venues, leisure parks, and company and university canteens among many others. In 2017 FiltaFry was awarded the "Sustainability Project 2017" quality seal from the German Council for Sustainable Development and in 2018, the prize for excellence as a start-up from the German Institute for Service Quality. As a supplier, FiltaFry has been recommended with the Green Key eco-label since 2019 and has been distinguished in the same year as one of the three "greenest" franchise companies by the German Franchise Association. FiltaFry was among the companies nominated for the 2020 German Sustainability Award in the SME category. FiltaFry is a member of the German Franchise Association as well as the Greentable and United against Waste initiatives.

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