



Press release Filta, 01. July 2021

## **New FiltaFOG Cyclone grease separator from fryer, oil and grease specialist, Filta, tops all for grease separation and energy efficiency**

With the new grease separator: FiltaFOG Cyclone, franchise company Filta passes another company history milestone on the path to evolving from a mobile fryer services provider to a full-service provider for fryer, oil and grease management.

Already operating successfully for months at McDonald`s, Burger King and KFC in the UK, Filta is now also bringing the world`s first grease separator with eight hydrocyclones to the market in other European countries following successful initial trials undertaken here.

### **“No odours, easy maintenance, simple authorisation“**

One of the first commercial kitchens to have Filta install a grease separator is catering company, ‘LuckyLunch’ in Kempten (Germany). Managing Director Emanuel Oyeleye came across FiltaFOG Cyclone when looking for a suitable grease separator. It was also licensed by the relevant authorities without any issues.

“No unpleasant odours in our kitchen or near it, that was what we wanted from our grease separator”, says Oyeleye. “We also wanted a unit that we could maintain ourselves - simply and quickly on a daily basis - so that the separated oil and grease would not have to be stored for a long time and then have to be pumped away by an external service provider.”

“Working with the Filta installation team went smoothly. Some technical adjustments needed to be made at the initial stage, but now we have a separation system that hardly uses any energy and delivers an excellent result in terms of grease recovery”, says Oyeleye. “In line with current waste regulations, we can have the collected oil recycled into diesel oil. We get money back for this and at the same time we’re making a contribution to the environment as well as sustainability. Every few weeks at the most, a Filta representative comes by and services the unit professionally.”

**Only up to 4 ppm grease in waste water**

“The FiltaFOG Cyclone brings together 15 years of experience in the development of grease separators“, says Jos van Aalst, Managing Director of Filta Deutschland. “It was developed by engineers out in the field. Because of its special design, it currently offers the highest level of oil and grease recovery at a far lower level of energy consumption than conventional systems.”

Specifically this means that whereas 25 ppm grease content in waste water used to be standard for grease separators, the FiltaFOG Cyclone gets this number down to as low as 4 ppm. Thanks to the energy-saving silicone heating pad, the FiltaFOG uses up to 50 times less energy than traditional models.

The grease separator is available in various sizes, can be positioned in a wide variety of ways as required and is suitable for use with dishwashers, wash pot areas, grills with drainage and drainage systems, among many other applications.

**Press images:**



Emanuel Oyeleye, LuckyLunch Kempten, following installation of the FiltaFOG Cyclone



FiltaFOG Cyclone grease separator



Regular equipment check by a service technician



FiltaFOG Cyclone grease separator combined with another unit

**Direct link to FiltaFOG Cyclone on the Filta website:**

<https://www.filtafry.de/services-und-produkte/fettabscheider-filtafog-cyclone/>

**Youtube video:** <https://www.youtube.com/watch?v=E2BsZjUFnKg>

**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, 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, Filta delivers fresh oil and refills the fryers. Furthermore Filta 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 continuous cleaning of extraction systems.

Customers include restaurants and snack bars, hotels, caterers, sports venues, leisure parks, cafeterias and canteens among many others. In 2017 Filta 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, Filta 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. Filta was among the companies nominated for the 2020 German Sustainability Award in the SME category. Filta is a member of the German Franchise Association as well as the Greentable and United against Waste initiatives.

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