

Your Solution - Oil Filtration

Clean Your Oil, Ensure Quality & Save Up to 50%

Save up to 50%

You will save money, oil, labour, storage space and delivery costs.

Easy & safe handling

Get clean oil in 5 minutes. What you are doing is to put filter system in the fryer at service temperature and push the button.

High quality of fried food

Always fry in clean oil means great quality of fried food.

Simple cleaning

Disassemble the filter system to fit easily in any dishwasher.



Before



After



Unfiltered



Conventionally filtered



Filtered with Oil Filtration

Worldwide fame :

- Span over 150 countries worldwide
- Over 40,000 kitchens used it on daily basis

Contribution to health :

- Decrease the exhaustion caused by frying oil
- Remove harmful acrylamids from your fryer and food
- Produce less waste – reduce 50% empty oil bottle and waste oil

Benefits :

- Increase the lifetime of oil
- Improve taste and quality
- Save time and labour
- Most important save money