



filtafry

UNIFRIT

FULL SERVICE FRYER
MANAGEMENT

FILTAFRY IS A SERVICE FOR:

SNACK BARS, RESTAURANTS, HOTELS, SPORTING ARENAS,
SCHOOLS, CANTEENS, LEISURE PARKS, HOLIDAY CENTRES,
CLINICS, CARE HOMES, FISH GASTRONOMY, CATERERS AND
COMPANY CANTEENS

**QUALITY AND SUSTAINABILITY
IN FOOD SERVICE**



**SAVE COSTS. PROTECT
THE ENVIRONMENT**

www.filtafry.eu

UNIFRIT

**WE DELIVER
FRESH FRYING FAT
TO YOU, EVEN AT
SHORT NOTICE**



Benefit from our collaboration with UNIFRIT and get long-lasting and high-quality frying oils.

UNIFRIT frying and edible oils are latest-generation brand products. Especially in the frying oil area, UNIFRIT represents a new generation of oil that facilitates more health-conscious and efficient frying.

On the basis of established knowledge from research on fat and in close cooperation with renowned research institutions from the food industry, original recipes for high-grade frying oil were developed.

UNIFRIT will only be produced in the EU. This guarantees the consistently high quality of UNIFRIT oils from quality-controlled raw material procurement.

Silver medal 2010 & 2011 & 2015
“International Taste Award” in Brussels =
Qualified in oil.



Up to 50 hours frying time without loss in quality – with UNIFRIT Extra, the frying oil with a long-life formula.

FAT RESEARCH

UNIFRIT frying oils are the result of established knowledge obtained from fat research. UNIFRIT frying oils are free from hydrogenated oils, palm oils as well as genetically-modified seeds. Selected natural ingredients and the complete absence of chemical additives also ensure consistently high quality. UNIFRIT frying oils demonstrate their benefits in daily frying. They are completely odourless and tasteless, considerably more thermally stable than conventional frying oils and achieve crispier frying results at temperatures of up to 175°C. End customers benefit from this consistently high product quality and frying quality. With UNIFRIT frying oils, food is fried in a more health-conscious manner and the natural taste remains pure after frying.

WE'RE ON BOARD!

KlimaExpo.NRW

Motor für den Fortschritt

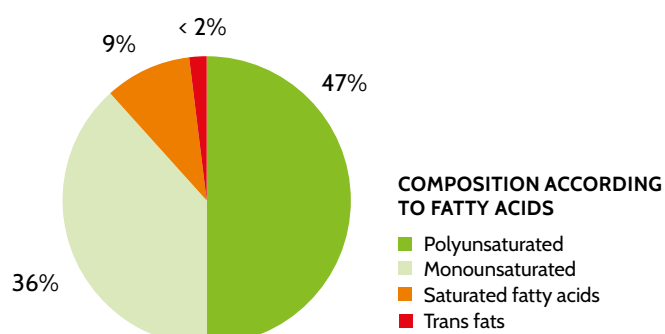
“Engine of the economy” award at the
KlimaExpo.NRW 2017



NEED MORE INFO?
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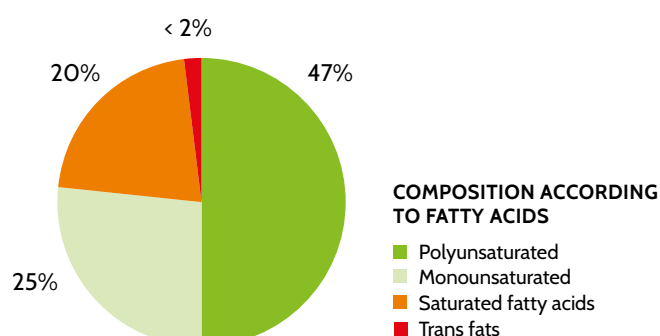
UNIFRIT EXTRA FRYING OIL

This formula can be thought of as a protective shield against oxygen and heat. This allows us to use vegetable oils which fulfil the recommendations of the German Nutrition Society (DGE), without diminishing quality in the frying process.



UNIFRIT CLASSIC FRYING OIL

UNIFRIT Classic is the frying oil for price-conscious restaurateurs and caterers made from purely vegetable non-hydrogenated oils. It contains essential fatty acids, vitamin E, many valuable antioxidants and beta carotene. UNIFRIT Classic is naturally free from cholesterol and virtually free from trans fats.





Green Key

SUSTAINABILITY IN THE COMPANY WITH FILTAFRY

FiltaFry support restaurateurs and caterers in the sustainable, environmentally-friendly use of frying oil. FiltaFry professionals clean the fryers regularly on location, measure the quality of the oil and filter out food remnants and up to 99% of harmful carbon residue from the oil using a special microfiltration system. The oil is then pure again and does not have to be tipped away as is often normally the case. This saves restaurateurs and caterers up to 50% of their costs and makes a measurable contribution towards protecting the environment.

Over 7,000 customers use the unique FiltaFry service globally, including many restaurants, snack bars, caterers, stadiums, furniture stores and leisure parks. Not only do they save time and money, they also make a significant contribution to protecting the environment.

OUR SERVICE PROTECTS RESOURCES

Already 5,000 litres of saved oil (which for a larger restaurant, corresponds to a year's worth) has a major effect on agricultural resources, packaging, transport and fuel. CO2 emissions are considerably reduced – 5,000 litres correspond to more than 8,000 kg.

Time and again FiltaFry has received prizes and awards over the last few years for its commitment to sustainability as well as its actual results.



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