

10

WAYS OIL FILTRATION WILL TRANSFORM YOUR KITCHEN

The Halcyon Zeco is a unique fryer management system that cleans the fryer, filters the oil and allows you to safely transport expired oil.

60%

1

Save up to 60% on oil costs

Stretches the life of fryer oil

Takes just 6 minutes

Filters the oil and cleans the fryer at the same time

2



3

Save up to 85% on cleaning labour

Quick cleaning cycle translates into reduced Kitchen Porter hours

Tastier food, better quality

Filters out micro food particles that spoil the taste of your food

4



5

Improves food safety

Removes harmful Acrylamide to comply with EU standards

Increases kitchen safety

All parts are guarded to prevent accidents and injuries

6



7

No spills when disposing of hot oil

Sealed-in unit reduces risk of oil burns

Better risk management

61% of workers compensation claims in food service are caused by hot oil

8



9

Fast and easy to use

We train your staff and certify them as competent operatives

Reusable filters are cost-effective

Dishwasher-safe filters save money and are easy to clean

10



Easy pay terms available

Book a free demo to see how you can start saving!

Get in touch

www.halcyongroup.ie

customerservice@halcyongroup.ie

+353-90-663-4880