

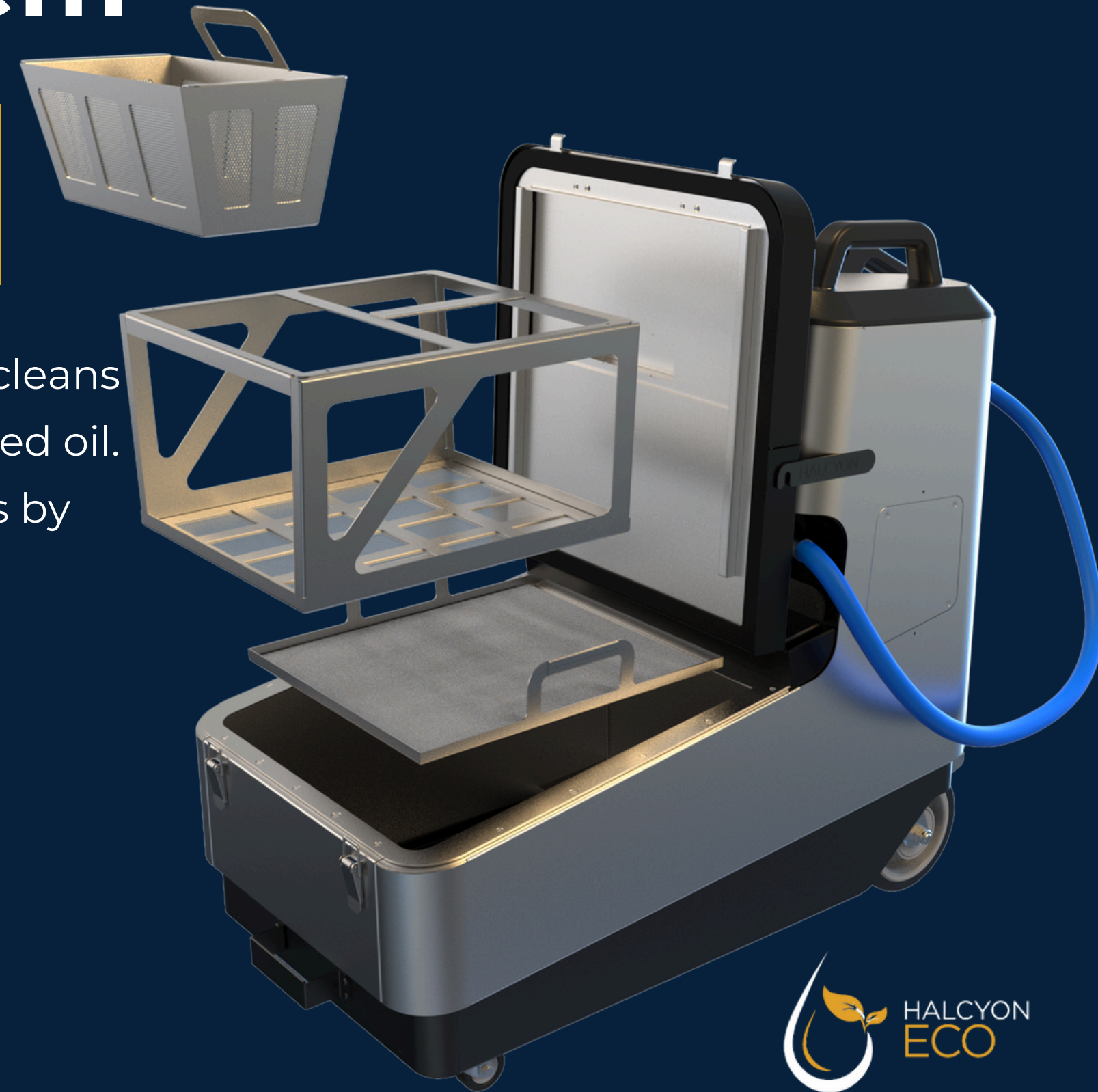
Intelligent Oil Filtration & Fryer Management System

Save **60%** on oil costs and improve fryer cleanliness with our innovative system. It reduces oil usage and takes just 5-6 minutes to operate, cutting labor costs by **85%**.

- The Halcyon Eco is a unique fryer-management system that cleans the fryer, filters the oil and allows you to safely transport expired oil.
- Proven in commercial kitchens, the Halcyon Eco cuts oil costs by up to 60% and ensures safer, cleaner fryers.
- Calculable Reduction in Carbon Footprint
- Sustainability Audit Compliant
- Reports via Eco Wiz app

AVAILABLE FOR ONLY

€219 PER MONTH



WHAT SOME OF OUR CUSTOMERS SAY



Chris Childs

Commercial Director Paragon Group

Paragon Group has used Halcyon's Oil Filtration machine for years, seeing remarkable benefits. These machines **significantly reduced our costs and improved the quality of our food by ensuring cleaner, fresher oil.** Halcyon helps us achieve and deliver high standards consistently. **We highly recommend Halcyon for their reliable and effective solutions.**



Stephen Duffy

Press Up Group

Using the Halcyon Eco machine has saved us over 50% on oil purchases, amounting to six figures across the group. It has also **improved staff welfare by reducing injuries, burns, and other hazards associated with hot oil.** We are very happy with our relationship with Halcyon and look forward to a fantastic future with their phenomenal product.



CLEAN, SAFE AND COST-EFFECTIVE

Cleaning fryers is fast, easy and safe using the Halcyon Eco system and typically takes 5 to 6 minutes.

HOW DOES IT WORK?

Using a specially-developed triple-filtration system, the hot oil is drained from the fryer at cooking temperature and filtered to eliminate odour, food particles and contaminants such as carcinogenic acrylamide. After an extensive "flush-through" clean of the fryer using its own cleaned oil, the tank is refilled and the fryer is fully operational.



BEFORE

A dirty fryer with the oil drained

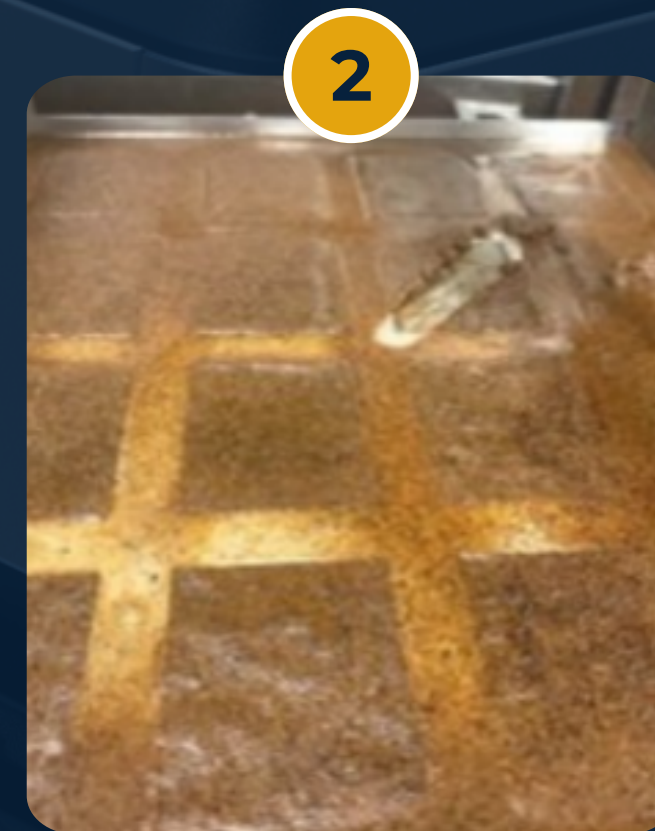


AFTER

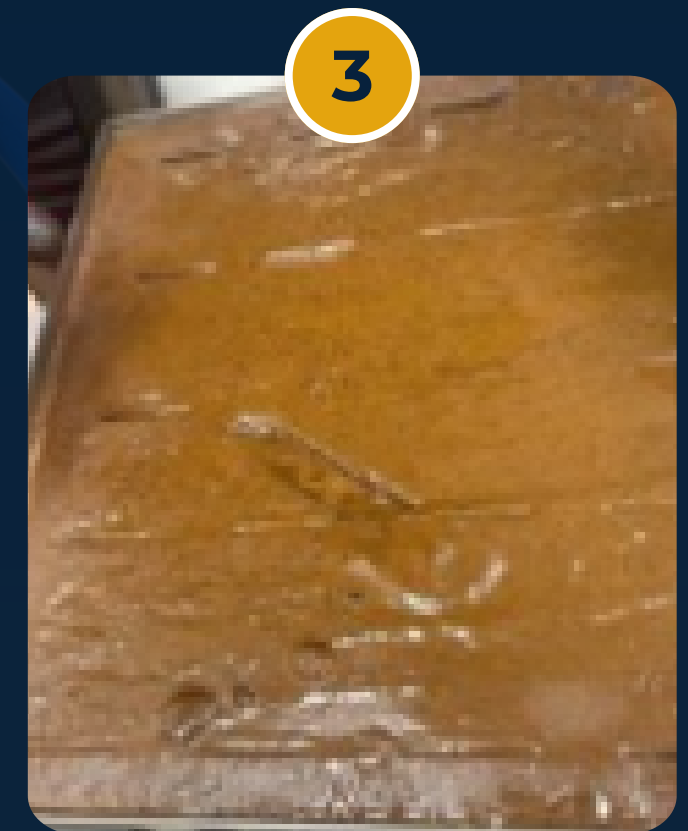
A clean fryer once "flushed through" with oil filtered by the Halcyon Eco



- 100-micron basket filter catches large particles such as batter.
- Simply tip the debris into the bin and wash the filter.
- The stainless-steel filter is dishwasher-safe.

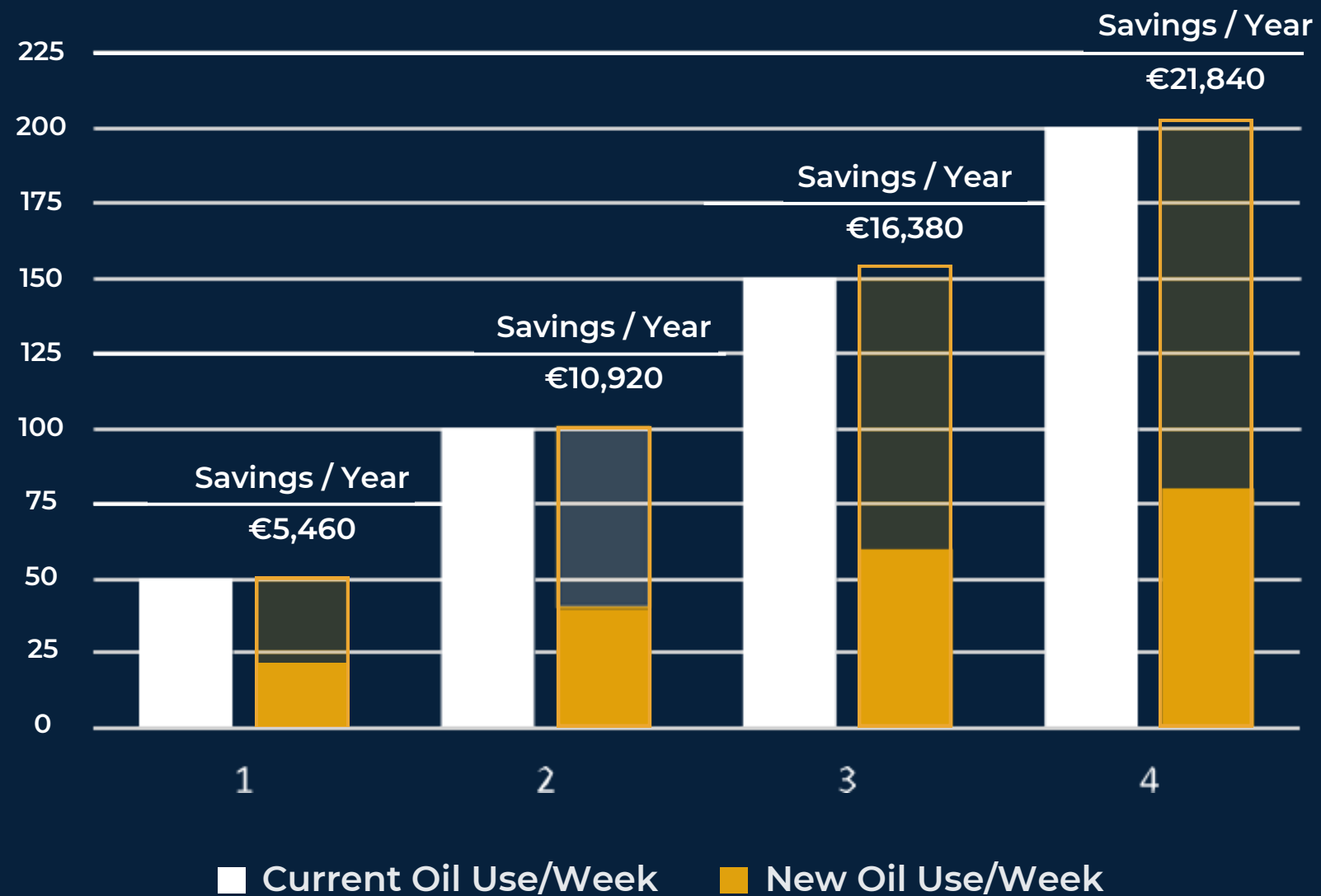


- 50-micron tray filter removes smaller particles such as corn flour and spices.
- This filter is made of stainless steel and is dishwasher-safe.



- Fine-grained 5-micron disposable and biodegradable filter removes trans fats and water from the oil.
- The Halcyon Eco is a cost-effective solution to quality control.
- This filter is included in the cost.

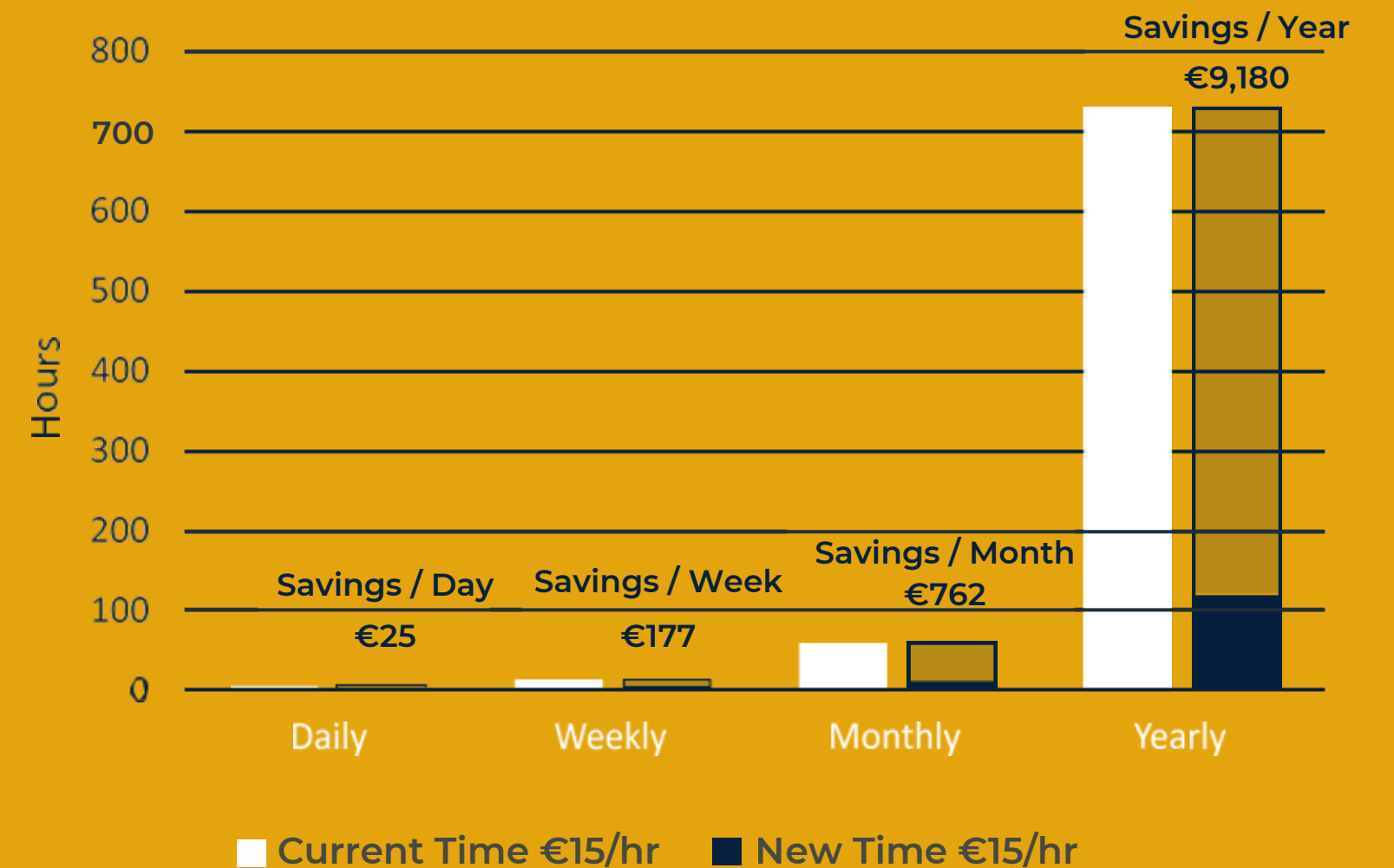
SAVE UP TO 60% IN OIL COSTS



** Oil cost estimates at €1.70 per litre.

SAVE UP TO 85% IN LABOUR COSTS

Cleaning fryers is fast, easy and safe using the Halcyon Eco system and typically takes 5 to 6 minutes.



** Based on kitchen using 4 Fryers

** Based on kitchen porter wage of €15 per hour



IMPROVES OIL QUALITY
AND FOOD TASTE



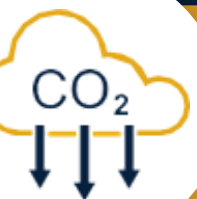
REDUCE RISKS OF HOT
OIL BURNS



IMPROVES OIL QUALITY
AND FOOD TASTE



FILTRATION TAKES
JUST 6 MINUTES



CARBON FOOTPRINT REDUCES
4KG PER LITRE OF OIL SAVED

How many buckets do
you use per week?
(20 litres in each bucket)

10



How much do you pay
per litre?

€1.40



Average Current Monthly Oil Spend

€1213.33

Savings you can achieve using Halcyon Eco per year

€8735.00

THE ANSWER TO ALL COMMERCIAL KITCHENS



IMPROVED KITCHEN SAFETY

- Reduces exposure to touching oil.
- All parts are guarded to prevent accidents and injuries.
- Expired oil is moved in a lockable, sealed tank and eliminates the need to carry heavy pots.
- Locking brakes reduce accidental movement.



COST SAVINGS

- Reduction in consumption: 30% – 60% less oil usage and reduced box and jug waste.
- Risk management: 61% of workers compensation claims in food service are caused by hot oil.
- Real savings: the average restaurant using \$300 per week can achieve savings of \$611 per month including all costs.



FOOD QUALITY

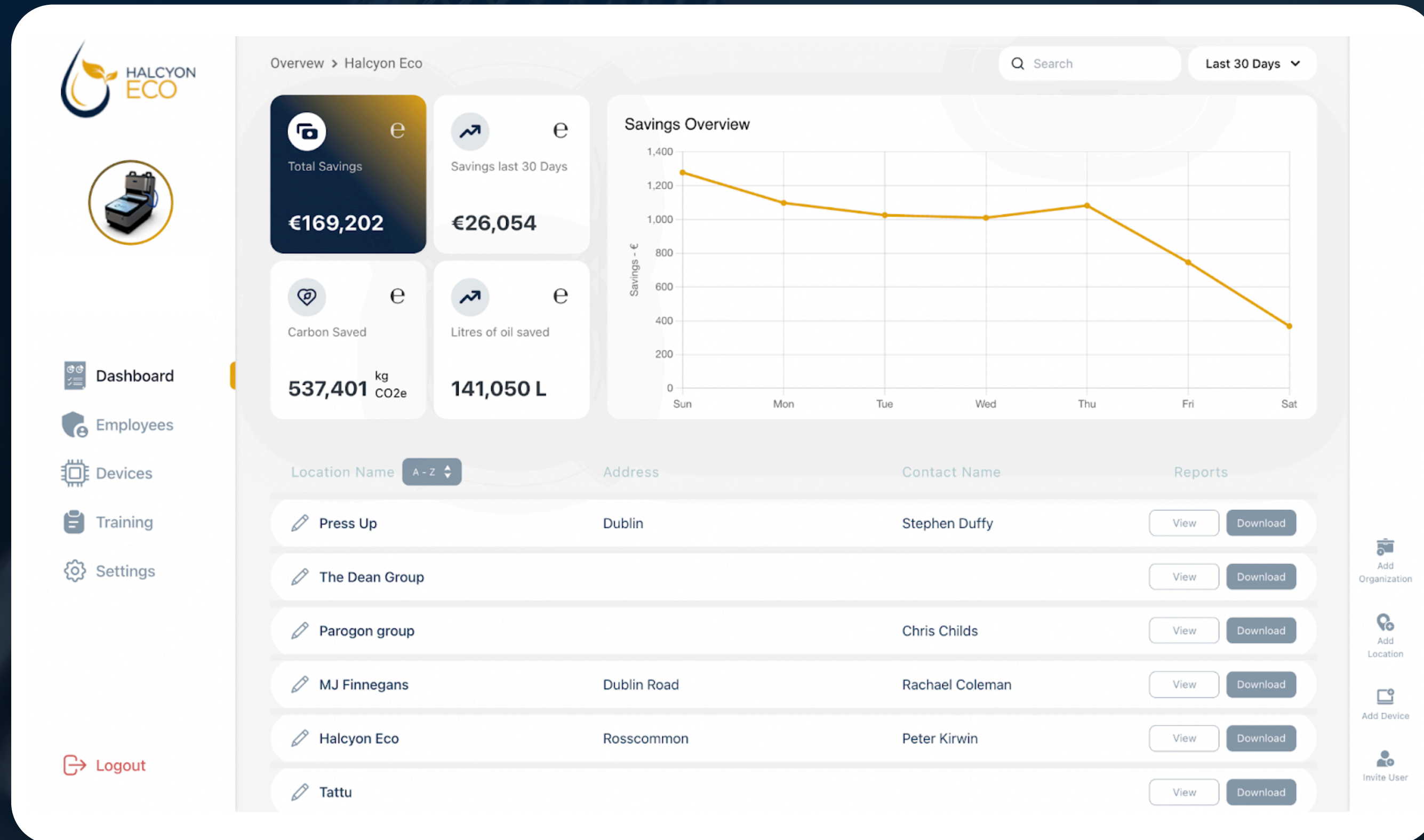
- Quality of oil: testing ensures that you are using high-quality oil and the quality of your fried food is up to your standards of excellence.
- EU food safety standards set acceptable levels of Total polar material (TPM) in cooking oil.
- The Halcyon Eco has a testing probe which measures TPC to help you ensure your food always complies with food safety standards.
- Our patented micro-filtering technology removes micro food particles in oil – this is the key to improving colour, taste and flavour of fried foods.



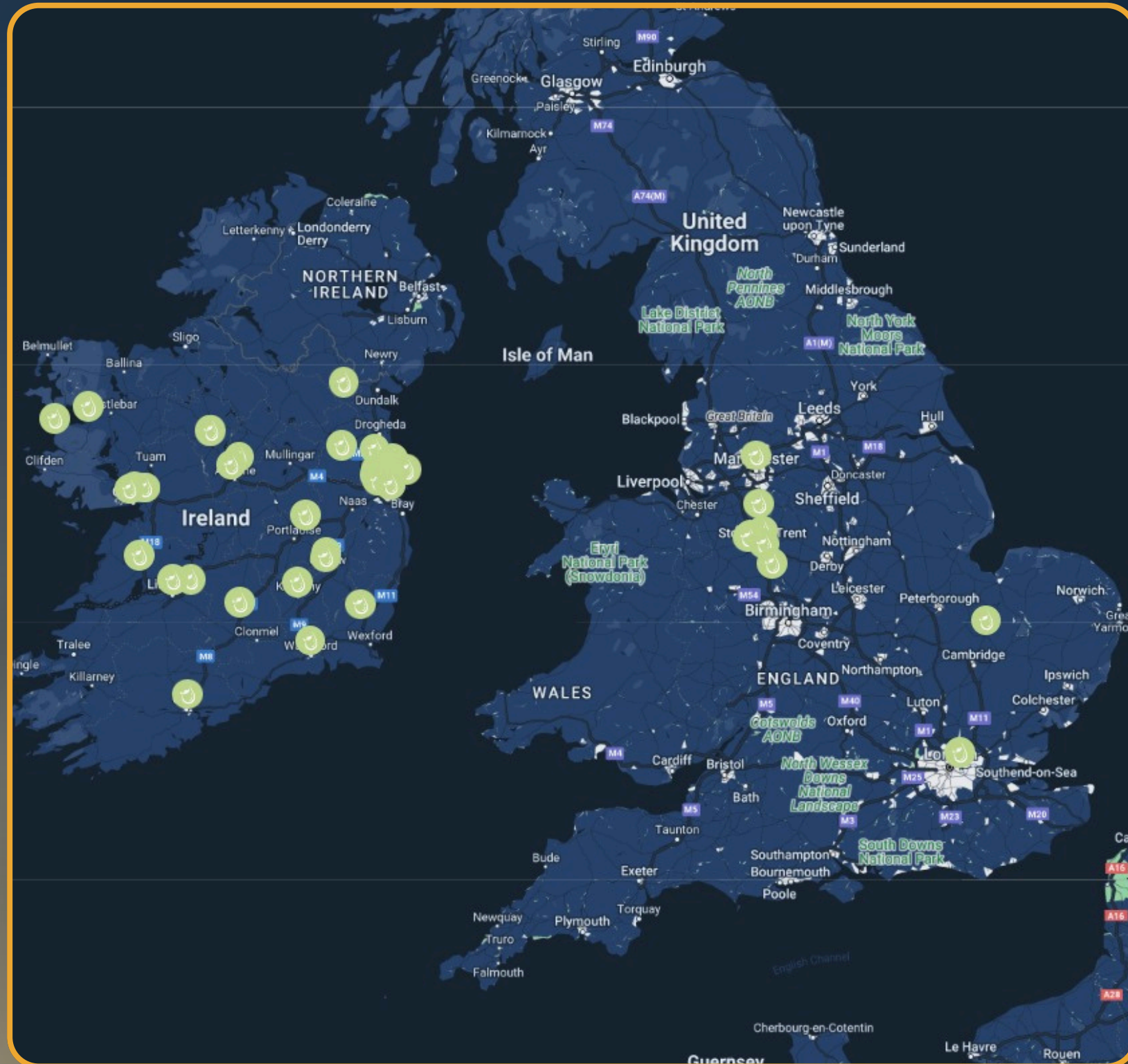
FAST AND EASY

- It takes just 6 minutes to filter the oil and clean the fryer.
- We train your staff and certify them as competent operatives.
- The process flushes out food particles from the bottom of the fryer, reducing the time kitchen porters spend cleaning the fryer.
- The quick-change pad filter is suitable for multiple use.
- The Halcyon Eco is easy to clean with dishwasher-safe components.

INTELLIGENT MONITORING SYSTEM



INTELLIGENT MONITORING SYSTEM



ECO WIZ

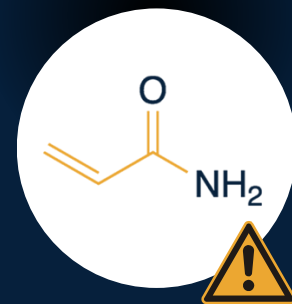
- Live Monitoring of Machine Usage
- Oil Savings Calculations
- Carbon Savings Calculations
- Monthly Reports System

OUR PRODUCT **HELPS** REDUCE



Accidents With Hot Oil

- The Halcyon Eco system addresses this risk:
- Fully-enclosed system pumps the oil out of the fryer.
- Filters and cleans the oil, similar to a dialysis machine.
- Hot oil is sealed in an enclosed tank.
- Transported without risk of spillage.



Acrylamide Chemical

- Acrylamide is a chemical that forms naturally in starchy foods during high-temperature cooking.
- The level of acrylamide increases with the browning of the food.
- Most affected food groups:
 - Fried potato products (e.g., chips, roast potatoes, crisps)
 - Other roasted root vegetables



Carbon Footprint

Oil production emits carbon through extraction, refining, and transportation, which burn fossil fuels and release CO₂. The Halcyon Eco Oil Filtration machine reduces this by filtering and recycling used oil, cutting the need for new oil production and its associated carbon emissions, thus lowering the overall carbon footprint.

A COMPLETE FRYER MANAGEMENT SOLUTION

The **Halcyon Eco** saves time, money and it significantly improves the quality of fried food.

Our fryer-management service is the solution to help you reduce costs and improve kitchen safety. We supply the Filtration Machine, Filters, Eco Flow Powder & Oil Quality Tester. We train your staff and certify them to use the machine correctly, we also supply the correct filters for optimum filtration results.



Proven to reduce oil costs up to 60%



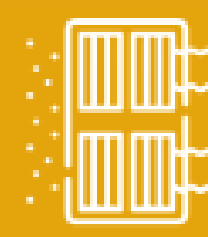
Up to 85% reduction in labour costs



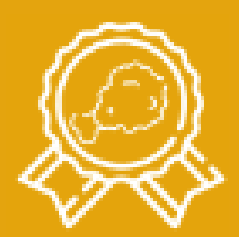
Improved employee Safety



We train and certify your employees



We supply you with the correct filters



You'll notice more consistent food quality



Disposal of dead oil is much safer



Your fryers will be cleaner



Reduces Carbon Footprint

HALCYON ECO HOT OIL TESTER



Halcyon Eco Hot Oil Tester is a measuring instrument that allows you to determine the quality of different types of frying oils.

- Determines the quality of frying oil
- Changes to **GREEN**, **ORANGE** or **RED** color depending on the quality of the oil.
- Displays temperatures and %RPM.
- The TPM measures the amount of polar materials in the oil, Triglycerides and the level of thermo-oxidative stress of a frying oil.

WHY CHOOSE HALCYON?

The Halcyon Group has **16 years' experience** in cleaning and hygiene services and has national coverage & are responsible for the development of Halcyon Eco. We use the latest technologies and techniques and employ professionally trained staff.

DIRECT PURCHASE OPTION

SPECIAL OFFER

MACHINE:

€ 5,250.00

FILTERS & FLO POWDER x30:

€99.00 per month

COOKING OIL TEST PROBE:

€ 399.00 (once off)

FINANCE OPTION

SPECIAL OFFER

MACHINE:

€120.15 per month for 48 months (then owned)

FILTERS & FLO POWDER x30:

€99.00 per month

COOKING OIL TEST PROBE:

€ 399.00 (once off)

DEPOSIT:

€ 750 deposit on order

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FOLLOW US:   

FIND OUT MORE: halcyon-eco.com

LET'S TALK:

We would love to hear how we can help your business, or even answer any questions you may have about the services and solutions Halcyon has on offer to help you with all your hygiene needs.