

## MADE IN GERMANY. BUILT FOR THE WORLD.

Over 50 years of experience in the field of kitchen technology have taught us at Hagesana what really counts: efficiency, quality and durability. Our FILTER KINGS are the prime example of this. As a direct answer to the needs of modern kitchen operations, we have created a product that not only cleans the grease, but also revolutionizes everyday work.

- ✓ Saves grease & oil
- ✓ Reduced cleaning effort
- ✓ Easy handling

**The right workflow is what counts!**  
On the machine and within the team.



### Save fat

Our state-of-the-art machines filter fat so precisely through our 2-chamber system that it can be used for longer periods of time resulting in significant savings.



### Better Taste

Want fried foods without any off-flavor? Then our FILTER-KINGS are the perfect choice for you. Thanks to filtering out residues, the fat retains its fresh taste and burnt flavors can be avoided in the final product.



### Keyword: Quality

For over 50 years, we have focused on the quality of the end product. We see it as our task that the end customer receives a top product and looks forward to enjoying it again as soon as possible.

Hagesana Gelenkirchen GmbH  
Industriestraße 4  
31737 Rinteln  
Germany

Tel.: +49 5152 94530  
Fax: +49 5152 945333

E-Mail: [office@hagesana.de](mailto:office@hagesana.de)  
Web: [www.hagesana.de](http://www.hagesana.de)

MADE IN GERMANY.

**Hagesana**  
BUILT FOR THE WORLD.

DO THE RIGHT THING.

**FILTER IT  
LIKE A KING.**





## Powerful and flexible.

Man and machine.



### Easy to use

#### Profitability

Our FILTER-KINGS work in a flow-through process and suck in residues like a vacuum cleaner, then filter them out in our proven 2-chamber system and pump the clean fat back into the fryer or any other container. All at the touch of a button! The fat is first pulled in through a coarse filter and then pumped back through a fine filter (flow rate < 20µ).

Of course, profitability is also a focus with this device. The 2-chamber filter system guarantees you savings by improving a longer usage period for the fat without any loss in quality. This is achieved by simultaneously filtering out large and small solids with the machines' flexible application options.

#### Flexibility

Whether you need to filter small amounts for a smaller kitchen or large amounts for large events - our grease filters are designed to fit seamlessly into your work processes. With different sizes and application modes, they offer the flexibility that modern chefs require. Thanks to their well thought-out design, Hagesana grease filters can be easily integrated into existing kitchen systems. Simplicity and efficiency go hand in hand to give you the smoothest operation.

## Our FILTER-KINGS.

DO THE RIGHT THING. FILTER IT LIKE A KING.



### FILTER-KING F-2000

#### Usage

- Tubs of fat from 100 to 250 kg

#### Pump output

- approx. 40 l/min

#### Strong. Flexible. Perfect for your workplace.

The FILTER-KING F-2000 seamlessly fits into your workflow. Thanks to the flexible quick coupling you can switch between the automatic vacuum cleaning method and manual mode in no time at all. An hourly filter capacity of up to 2000 liters not only ensures smooth operation of your fryers, but also saves time and money. As a floor unit, this model fits perfectly into any workplace.



### FILTER-KING FK20

#### Usage

- Tubs of fat from 40 to 100 kg

#### Pump output

- approx. 23 l/min

#### Flexible and mobile.

Looking for a grease filter with a little more mobility than normal floor units? Based on Hagesana's tried-and-tested filter technology, FLEXIBILITY is a top priority for this model. Thanks to the variable transport container the fryer can be completely emptied via the existing drain and the entire contents of the fryer can be temporarily stored in the transport container.



### FILTER-KING F-6000

#### Usage

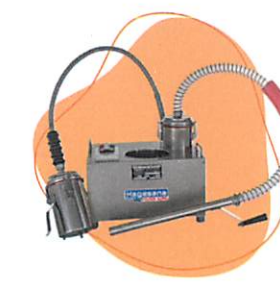
- Tubs of fat from 250 kg

#### Pump output

- GRP approx. 100 l/min
- MFP approx. 150 l/min

#### The employee for large systems.

With a 2-chamber filter system and industrial filters that can stay connected to the fryers, the FILTER-KING F-6000 offers the perfect basis for smooth operation within any large system. You can both reduce cleaning and acquisition costs - without compromising on quality! As a floor unit, the FILTER-KING F-6000 is perfect for flexible working environments.



### FILTER-KING F-20

#### Usage

- Tubs of fat up to 100 kg

#### Pump output

- approx. 23 l/min

#### The little helper with great performance.

Looking for a grease filter for workspaces with very limited space? Then the FILTER-KING F-20 is the perfect choice for you! Reduce energy costs and significantly increase the quality of fat. The smaller stand-alone device ensures easy handling and, like the larger variants, ensures 100% tastier quality at reduced costs - as a tabletop device nonetheless.