

Oil Chef UK wins Sustainability Award of the Year 2024



In any industry there are always organisations that stand out from their peers and set the standards that others in their field have to aspire to achieve. First established back in 2012, Oil Chef UK is an organisation that certainly meets this criteria leading the way when it comes to providing an award winning deep fryer oil saving device. They have made quite a name for themselves over the years establishing a well deserved reputation as one of the leading lights in their industry and if the last few years are any barometer of what the future holds then there are many successful chapters yet to be written in the Oil Chef UK story.

Oil Chef UK operates under their parent company Eco Friendly Chef Corp. Through an accidental discovery in 2007, Oil Chef emerged as a serendipitous innovation. Originally devised to enhance the longevity of oil in automotive and mechanical engines, the technology fell short, yielding a mere 5% efficiency. Despite the setback, their dedicated research and development team persisted, exploring alternative applications. A breakthrough occurred when one scientist proposed experimenting with edible oils. Astonishingly, when applied to cooking oils, the technology exhibited remarkable results, significantly retarding the oxidation process during frying. This unexpected success marked a pivotal moment, transforming Oil Chef into a pioneering solution for prolonging the life and quality of cooking oils.

At E2 Media we have recently unveiled our highly anticipated 2024 Sustainability Awards, recognising outstanding achievements in various industries. Among the esteemed recipients, Oil Chef UK stands out as a beacon of excellence, Oil Chef UK's exceptional dedication to providing an unparalleled service has set them apart, earning them the recognition and admiration of both their industry peers and clients alike. This accolade not only reaffirms Oil Chef UK's commitment to excellence but also highlights their consistent efforts to go above and beyond in ensuring a positive and seamless experience for their customers.

While exceptional fryer quality sets Oil Chef UK apart, it's their groundbreaking oil-saving device that truly distinguishes them in the market. Traditional deep frying processes often result in significant oil wastage, not only driving up operational costs but also impacting the environment. Recognising this challenge, Oil Chef UK developed a state-of-the-art solution aimed at maximising oil efficiency without compromising on food quality.

The oil-saving device, ingeniously integrated into their deep fryers, utilises advanced filtration and recirculation technology to extend the lifespan of frying oil. By constantly purifying and rejuvenating the oil, it effectively removes impurities and contaminants, preserving its freshness and integrity. This not only minimises the frequency of oil changes but also ensures that each batch of fried food maintains its flavour and texture consistently. By significantly reducing the frequency of oil changes and the amount of oil discarded, Oil Chef UK helps businesses minimise their environmental impact. This not only conserves natural resources but also reduces the carbon footprint associated with oil production and disposal.

The fact they are held in such high regard by their clients speaks volumes not only about the quality of the service that they provide but also the honest and ethical way they operate. Those clients include Royal Military Academy, Royal Mail, HSBC, NHS, Hilton and many more. The challenge that they face in the future as their reputation continues to grow and the demand for their services increases further will be to maintain the high standards that have given them so much success in the past. Given their track record we think it's something that they will achieve and that Oil Chef UK is a name you'll be hearing much more of in the years to come.



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