



# Automated Extraction Cleaning System

*Do the results of your kitchen extraction and ventilation system comply with the legal requirements?*

**Get compliant with Filta.**



### INTERVAL Duct Cleaning Cycles

The risk of fire and non-compliance increases every day until your next duct-clean.



### CONTINUOUS Cleaning with FILTA

Achieve continually clean ductwork and get compliant with Filta.



### Increased Compliance

The Filta system meets health & safety standards by significantly reducing the accumulation of waste FOG in the kitchen extraction system making the site continually compliant.



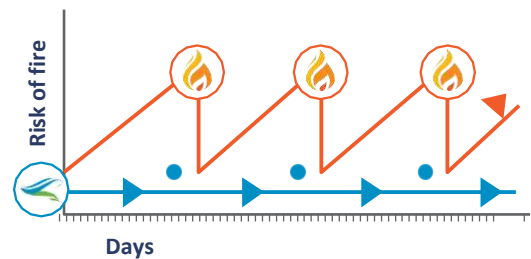
### Significant Cost Savings

Distinctive cost reductions in extraction system cleaning & maintenance services.



### Reduced Fire Hazards

Reduced accumulation of FOG in kitchen extraction greatly reduces fire risks.



### Reduced Down-time

The reduction in accumulation of FOG achieved by the Filta system results in less time required for extract system cleaning.



### Better Air Quality

By reducing the accumulation of FOG, the kitchen extract systems operate at their full potential, meaning that there are likely to be less bad odours enhancing the customer experience.



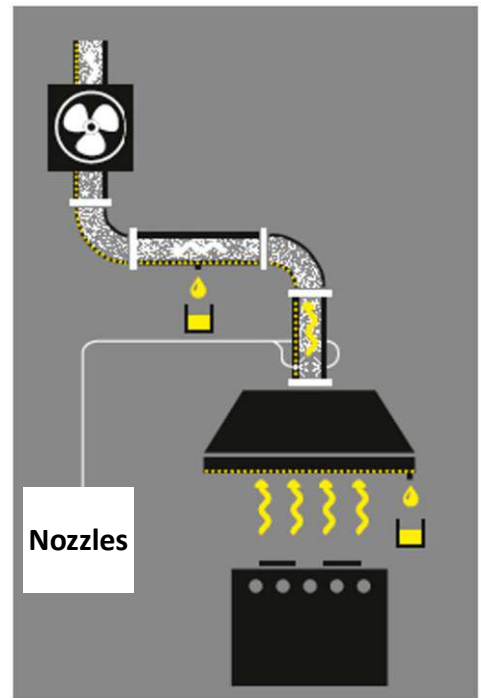
### Filta Installed

Quick and easy installation by trained technician with planned maintenance visits throughout the year.

## How does the Filta system work?

The Filta system contributes to keeping your kitchen ductwork clean to the required hygiene standards, 365 days a year.

The service uses biotechnology to stop the accumulation of FOG from the outset. Biological enzymes are sprayed directly into the ventilation system by specially installed nozzles.



## The most important features



Conforms with the specifications for ventilation and air-conditioning kitchen systems

Benefit from the advantages offered by this innovative, cost-saving solution.

Get compliant today and arrange a no-obligation site survey!

