

Commercial Kitchen Specialists

Bars & Restaurants



Hotels & Casinos



Healthcare



Universities



Supermarkets



Sports Venues





For over 20 years the Filta Group has been providing industry-leading, environmental services to help commercial kitchens and the food service establishment reduce costs, reduce downtime and ensure compliance.

From refrigerator door seals to grease management and complete drainage solutions, we have the expertise to keep your establishment running smoothly, and currently service more than 7,000 commercial kitchens every week.

SERVICING
OVER 7,000
KITCHENS
EVERY WEEK 

As a fast growing company, Filta Group Holdings plc is listed on the London Stock Exchange, giving customers peace of mind that we are here to stay.

Ensuring Compliance

As legislation becomes more complex and the burden of compliance grows, you need to ensure that the company you use is genuinely protecting your interests. At Filta, we always go the extra mile to keep systems operational, compliant and safe from prosecution.

We act quickly when problems occur to ensure the environment is protected and a practical, workable solution is achieved. We keep the relevant agencies informed of our clients' intentions and deliver the required results when promised. It is this level of service that maintains our exceptionally high levels of customer loyalty.

Available on:



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Fats, Oil and Grease Management

At Filta, we have been at the forefront of innovation in grease management for over 20 years and have evolved with the market and water company requirements. As an established team of grease management experts, we are the leading choice for commercial kitchen Fat, Oil and Grease (FOG) solutions in the UK.

Educate

- » Work with kitchen staff.
- » Review current grease management practices.
- » Train kitchen staff in the correct procedures.
- » Provide staff checklists.

Support and Maintain

- » Establish and manage a maintenance schedule.
- » Ensure kitchen staff are assigned care-guide duties.

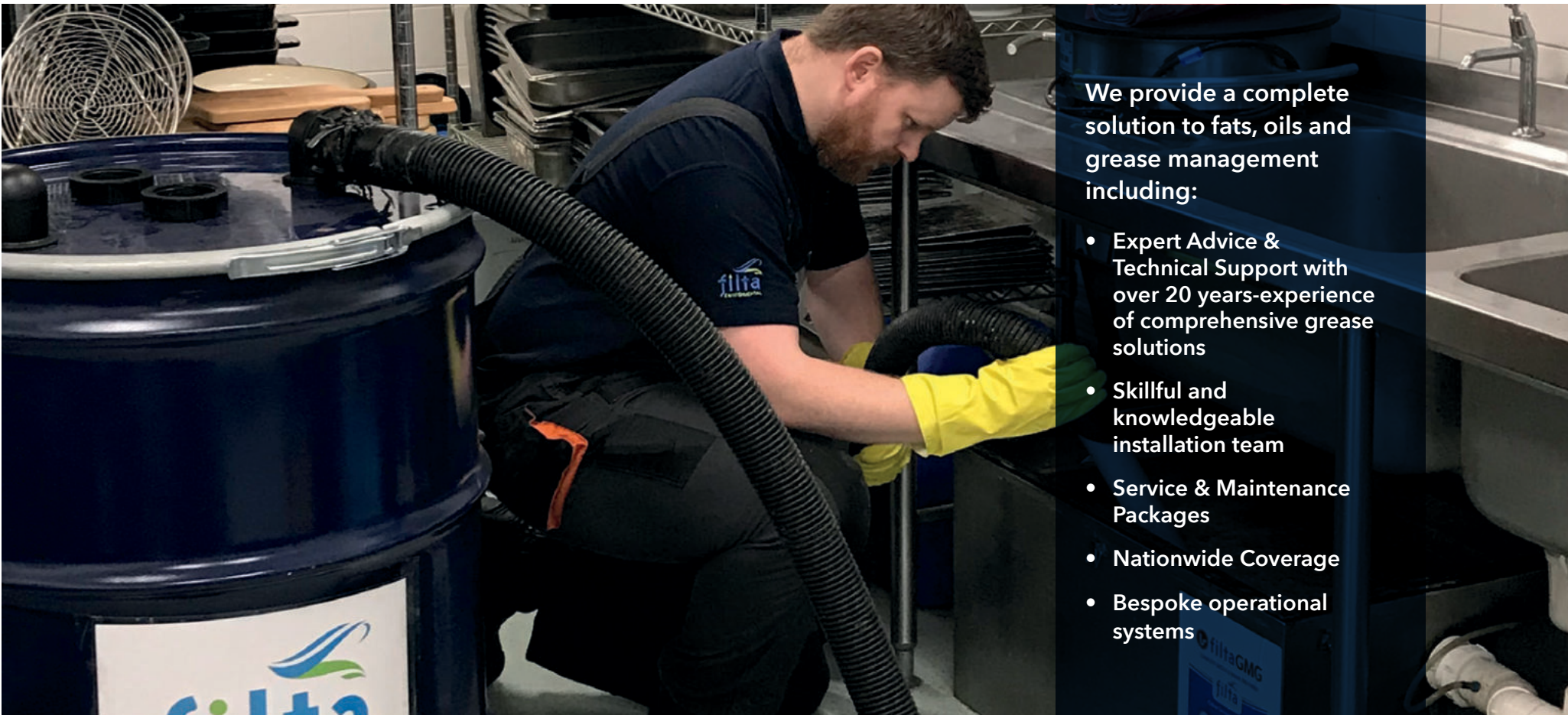
Follow up

- » Scheduled visits to ensure system is working effectively.
- » Service and review grease program.
- » Check logbooks and talk with kitchen staff.

Registered Waste Contractors

- » Registered with the Environmental Agency.
- » Collect, manage and dispose of FOG waste legally.
- » Provide necessary documentation.

"I would recommend Filta to anyone who has problems with FOG in their drains and wants to make their site compliant with all regulations at very short notice"
~ **The Master Mariner**, Brighton, Trust Inns



We provide a complete solution to fats, oils and grease management including:

- Expert Advice & Technical Support with over 20 years-experience of comprehensive grease solutions
- Skillful and knowledgeable installation team
- Service & Maintenance Packages
- Nationwide Coverage
- Bespoke operational systems

The Complete Solution

Years of experience has taught us that no two sites are ever the same. For this reason, we don't subscribe to a "one size fits all" solution for grease management.

Our complete grease management solutions include:

The GreaseMaster



- » Heavy Duty 2.5mm 304 stainless steel exterior
- » Continuously operates under hydro static pressure with no moving parts.
- » Ambidextrous. Can be modified for left to right or right to left operation.
- » Sized based on flow rate

Fatstrippa™



- » Heavy duty 316 graded stainless steel
- » No moving parts
- » Sized to handle flow rates between 0.5 litres per sec and 2.2 litres
- » Output is the handing
- » Low, daily maintenance

GD Pro



- » Fit and forget system. No user input.
- » Reduces frequency of grease trap maintenance.
- » Helps to reduce odours
- » Natural, environmentally friendly bacteria

Scheduled servicing & Maintenance plan



- » Filta expertly trained and highly experienced service engineers.
- » Before and after photos to demonstrate quality of work.
- » Maximises efficiency and lifespan of the equipment.

Expert installations



- » Standard and retro-fit / bespoke installation.
- » Flexible install team available
- » Pre install and post install surveys
- » Leaving kitchen clean and tidy



The GreaseMaster

Grease Recovery Unit

Commercial Kitchen Specialists

Filta's GreaseMaster is a compliant system designed to fit under the sink to remove fat, oil and grease (FOG) from kitchen wastewater before it gets to the drains. The grease recovery unit continuously operates under hydro-static pressure with no moving parts and comes standard with an immersion heater and two oil recovery cassettes. Uniquely, the product is also ambidextrous making it extremely versatile.

- Benefits**
 - » Automatic FOG & solids removal
 - » No moving parts
 - » Heavy duty 2.5mm, 304 stainless steel exterior construction
 - » Ambidextrous, left to right or right to left
 - » Immersion heater to warm effluent during idle periods
 - » Easy access hinged lid compartments
 - » Quick and easy daily maintenance
 - » Neoprene seals on top/base of unit
 - » Meets and exceeds industry standards
 - » Award winning solution
 - » Trusted by some of the UK's catering experts
- Applications**
 - » Drainage systems
 - » Dishwashers
 - » Rotisserie Ovens
 - » Combi Ovens
 - » Pot-wash Areas

Fatstrippa™

Grease Recovery Unit



Commercial Kitchen Specialists

The Fatstrippa™ is an immiscible liquid separator which is designed to continuously remove fats, oils and grease from waste effluent. The unit is sized to handle peak flow rates of between 0.5 litres per second and 2.2 litres per second on the standard range with other machines capable of up to 6.5 litres per second.

- Benefits**
 - » Available in a variety of flow rates
 - » No moving parts
 - » Heavy duty stainless steel 316 graded
 - » Ten year limited warranty on all stainless components
 - » One year limited warranty on all other components
 - » Easy access hinged lid compartments
 - » Quick and easy daily maintenance
 - » Neoprene seals on top/base of u nit
 - » Inlet: 40mm Outlet: 50mm on all models
 - » Self-closing drain valve included. Flush daily
- Applications**
 - » Drainage systems
 - » Dishwashers
 - » Rotisserie Ovens
 - » Combi Ovens
 - » Pot-wash Areas

GD Pro

Automatic Dosing Unit



Commercial Kitchen Specialists

The GD Pro drain maintenance system automatically protects drain lines against blockages. The optimum dose of biological fat digester is dispensed from the wall-mounted unit at a present time of day, ensuring against the build-up of fat, oil and grease. The fluid comes in various concentrations, so renewals can vary from 3-monthly to bi-annually.

- Benefits**
 - » Filta installed, serviced and maintained (no-user input)
 - » Prevents blockages and odours
 - » Wall mounted
 - » Lockable cabinet using key
 - » Small, sleek, stainless steel design
 - » Digests grease, oil and fat biologic
 - » Mains or battery powered
 - » Safe for the environment
 - » Reduces frequency of grease trap emptying / maintenance
- Applications**
 - » Drainage systems
 - » Grease Traps
 - » Pumping Stations
 - » Sewage Treatment Plants
 - » Septic Tanks

Drain Jetting & CCTV Inspections

Drainage issues can quickly become expensive, leading to drain odours, blockages and affecting trade. Our national drainage team keeps the drains flowing for some of the UK's biggest retailers. From drain jetting and vacuum tankering services to repair and investigations, Filta offers a 'one stop shop' for all your drainage needs.

'One-stop Drainage Shop'

- » CCTV Drainage surveys
- » Drain-line jetting and descaling
- » Drainage system mapping
- » Drain repair and re-lining
- » Drain odour investigations

Complete Drainage Reports Listing

- » Structure damage or defects
- » Ingress of water/roots
- » Proof of connectivity
- » Build-up of grease/debris
- » Foreign objects

"The guidance, evaluation and diagnostic approach to the resolution of our drainage issues, were seamlessly conducted with diligence and efficiency by the Filta Group. I would highly recommend Filta."
~ Mark Schweizer, McDonalds Franchise Owner



The UK Drainage Experts

- Multi-skilled engineers capable of identifying when a site does not have the correct grease management systems
- Nationwide Coverage with a local knowledge
- Emergency Callouts
- Drainage repair and investigations
- Complete drainage reports

Drainage Services

Our drainage specialists offer a full range of drainage services to ensure that all elements of your commercial establishment's drains run smoothly, without blockage or congestion.

CCTV Drain Surveys



- » Latest digital survey equipment
- » Most effective method to diagnose
- » Prevents digging large holes and trenches.

Drain Mapping Service




- » Drainage network layout
- » Position of pipes in relation to buildings
- » Proof of connectivity

Drain Jetting & Descaling



- » Propels water at high speeds to remove blockages.
- » Immensely effective method of clearing drains.
- » Environmentally Friendly

Drain Cleaning & Maintenance



- » Removal of limescale, sludge, FOG and foreign items.
- » Restores drain to a near new condition.
- » Cuts deposits from inner walls to increase longevity of your drain.

Tankering



- » National Coverage
- » Work accompanied with a waste transfer note.
- » Tanker sizes available from 1000 Gallons to 8000 Gallons.

Waste Water & Pump Management

Sewage is one of the most corrosive environments in which mechanical equipment will ever operate. This coupled with the variety of materials that enter sewage pumping stations means that the need for regular planned maintenance is vital. The penalties for neglecting a sewage treatment plant can be both dangerous and costly.

Sewage Pump Maintenance

- » Ensuring your sewage system is operational 24hrs a day, 7 days a week.
- » Clients range from pubs, hotels, schools, restaurants, developers, housing associations and private houses.
- » Sewage pumps rely upon components such as pumps, compressors and motors.
- » It is vital these components are regularly maintained.

Problems from Poor Maintenance

- » Prosecution Environment Agency Fines can be issued up to £20,000 for a failing plant.
- » Health & Safety Dangers Neglected plants poses a risk of injury to the public.
- » Environmental Pollution Sewage passing through a watercourse will have a severe impact on the environment.

"Thank you to everyone at Filta for the service provided and for resolving our crisis. A special thank you to your customer service team who remained calm and assuring on the phone and to the engineer for coming early in the morning to sort the problem quickly and professionally."
~ Paul Slater, private customer



We provide a complete solution to wastewater pumping and treatment including:

- Expert advice & technical support. We have been installing and maintain sewage pumping stations since 1993
- Reactive and Planned maintenance for stormwater and sewage pumping stations
- Competent and knowledgeable team of engineers
- Nationwide Coverage
- Refurbishment and enhancements

Wastewater Products & Services

As one of the UK's leading suppliers of wastewater products and services, we stock and supply equipment from a wide range of manufacturers and can often supply it for less than the manufacturers quoted list price.

Reactive & Planned Maintenance



- » Emergency response available with cover ranging from 4hr, 24hr and 3 days.
- » Emergency tankering is also available across the UK.
- » Planned maintenance typically quarterly or six monthly. Includes mechanical and electrical servicing of the pumps, floats and control panel.

Design & Specification Service



- » Bespoke sewage system for the needs of developers and commercial customers.
- » Ready built package systems for domestic clients.
- » We meet the requirements of the Environment Agency.

Installation Works Including



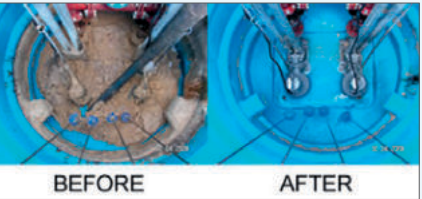
- » Liaising with highway agency where necessary.
- » Excavation and installation of pump chamber and control panel.
- » Enabling works for gravity drainage.
- » Thrust boring/open cut installation of rising main.
- » Making connections to the mains sewer.
- » Test and commissioning

Refurbishments & Enhancements



- » Alarm Systems
- » Weighted Chains
- » Recirculating Valve
- » Pump upgrades
- » Clearing rising mains
- » Biological booster treatment
- » Polishing plants

Sump Cleaning



- » Non-biological matter floats and forms a layer on the sump surface.
- » This layer prevents float switches from operating.
- » We recommend periodic desludging and washing down of the pump-chamber.
- » Cleaning of the sump carried out in conjunction with a Filta maintenance visit.

Fryer Management Service

Filta's unique cooking oil filtration and fryer management service which saves you time and money all whilst improving the quality of your food. A regular visit from a Filta operator extends the life of your cooking oil making your kitchen safer, cleaner.

Improved Employee Safety

- » Reduce the risks of burns by limiting employee exposure to hot oil.
- » Decrease employee slip and falls by keeping the area clean from oil spills.

Improved Food Quality

- » Better quality oil improves the taste of your food.
- » Reduces frying odours ensuring our customers keep coming back for more.

Reduced Kitchen Downtime

- » Fryers are professionally cleaned at cooking oil temperatures.
- » Fryers are ready to use in under 20 minutes for minimal disruption of kitchen service.

Reduced Oil Consumption

- » Cooking oil consumption is reduced by micro-filtering even the smallest impurities out of the oil.
- » The usable life of cooking oil is extended.



"Filta have been responsible for the full servicing of all fryers within the stadium, including cleaning, filtering and discarding of used oil. Delaware North prides itself on excellence in hospitality and Filta have supported this commitment since day one."
~ Delaware North, Emirates Stadium, London


Let us manage your cooking oil & fryers

- Never handle hot oil or worry about your fryers again
- We handle the job your kitchen staff dislike the most
- From cooking oil filtration to waste oil collection and fresh oil supply
- Service carried out at cooking temperature to minimise downtime
- No more need for waste oil bins attracting unwanted pests

Fryer Management

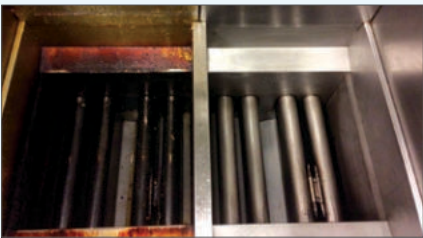
We preserve the environment by extending the life of cooking oil, turning waste cooking oil into biodiesel; thus reducing energy consumption and food waste.

Insurance Savings




- » Filta has teamed up with a leading Insurance provider, offering a percentage off their insurance premium when using the fryer management service.
- » Made possible due to Filta taking the risk out of hot oil and the cleaning of deep fat fryers.

Deep Vacuum-clean




- » Consistently cleaner fryers
- » Fryers are professionally cleaned and ready to use in under 20 minutes.
- » You don't need to pay your kitchen staff to clean fryers, a task that takes considerably longer for an employee.

Cooking Oil Filtration



- » Using a specially developed mobile micro-filtration system, the oil is removed from the fryer at cooking temperature and filtered to eliminate food particles and contaminants such as carbon.
- » Filta's micro-filtration process can reduce the original oil disposal amount by 50%.

Waste Oil Collection



- » Regularly scheduled pickup
- » No more waste oil bins
- » Used oil recycled into 100% biodiesel

Fresh Oil Supply



- » Saves money by cutting down delivery costs.
- » Saves storage space
- » Leading brands of cooking oil at exclusive prices.

Refrigeration Seal Replacement Service

Filta provides a nationwide on-site supply and fitting service for any commercial replacement fridge and freezer door seals, all at an affordable price. Our unique service ensures the seal is 100% fitted correctly in the one call-out.

3 Simple Steps to Replacement

- » **Step 1. Check a Seal**
Measured and specified on site.
- » **Step 2. Create a Seal**
Made on-site using patented technology in the Filta van. First time fix with reduced costs.
- » **Step 3. Fit a Seal**
100% correctly fitted, first time, every time.

We Fit Seals For:

- » Undercounter Chillers / Bottle Coolers
- » Upright Refrigerator Cabinets
- » Chest Freezers
- » Cold Drawers
- » Walk in Chiller Cold Rooms
- » Walk in Freezer Cold Rooms



On-site supply & fitting service for replacement refrigeration door seals

- Custom made seals on-site in a Filta-branded van
- Ability to replace 99% of refrigeration door seals
- 1st time fix, no second visits required
- Typically up to 40% cheaper than other solutions
- Nationwide coverage

Did you know?

A split or damaged refrigerator door seal makes your equipment use x3 more energy.

Damaged seals allow cool air to escape the equipment, thus making your refrigerator work harder to keep cool which will be reflected in your energy bills.

Risks of a Damaged Seal




- » Inflated energy bills
- » Breaking health and safety regulations
- » Increased energy bills
- » Increased food waste & safety risk

Looking for a Particular Seal?



- » We can service or replace just about any seal. Check out our list on our website.
- » For obsolete seals, we can replace the old seals with our 'retro' Fit Fita-Track System.

Reduced Response Time



- » Immediate supply and fitting
- » First time fix, no second visit required
- » Nationwide network of mobile workshops

Reduced Costs



- » No call out or labour charges
- » Lowers energy bills
- » 40% cheaper than alternatives

Improved Health & Safety



- » Environmental Health Office will always check door seals.
- » Damaged door seals are breeding grounds for dangerous bacteria.
- » Minimises threat of cross-contamination.

"Having used the services of Filta for a number of years, I have found them extremely reliable and cost effective. Their bespoke service has, without fail, managed to replace the wide range of seals encountered in a nationwide estate of over 1300 restaurants. Highly recommended."
~ Neil Wilson, Building Services Consultants

Automated Extraction Cleaning System

Filta significantly reduces risk and ensures compliance with the TR19 standard (fire risk management of grease accumulation within kitchen extract systems), 365 days a year. The system works continuously spraying biological enzymes via specially designed nozzles to control, dissolve and reduce the build up of FOG within the kitchen extract system.

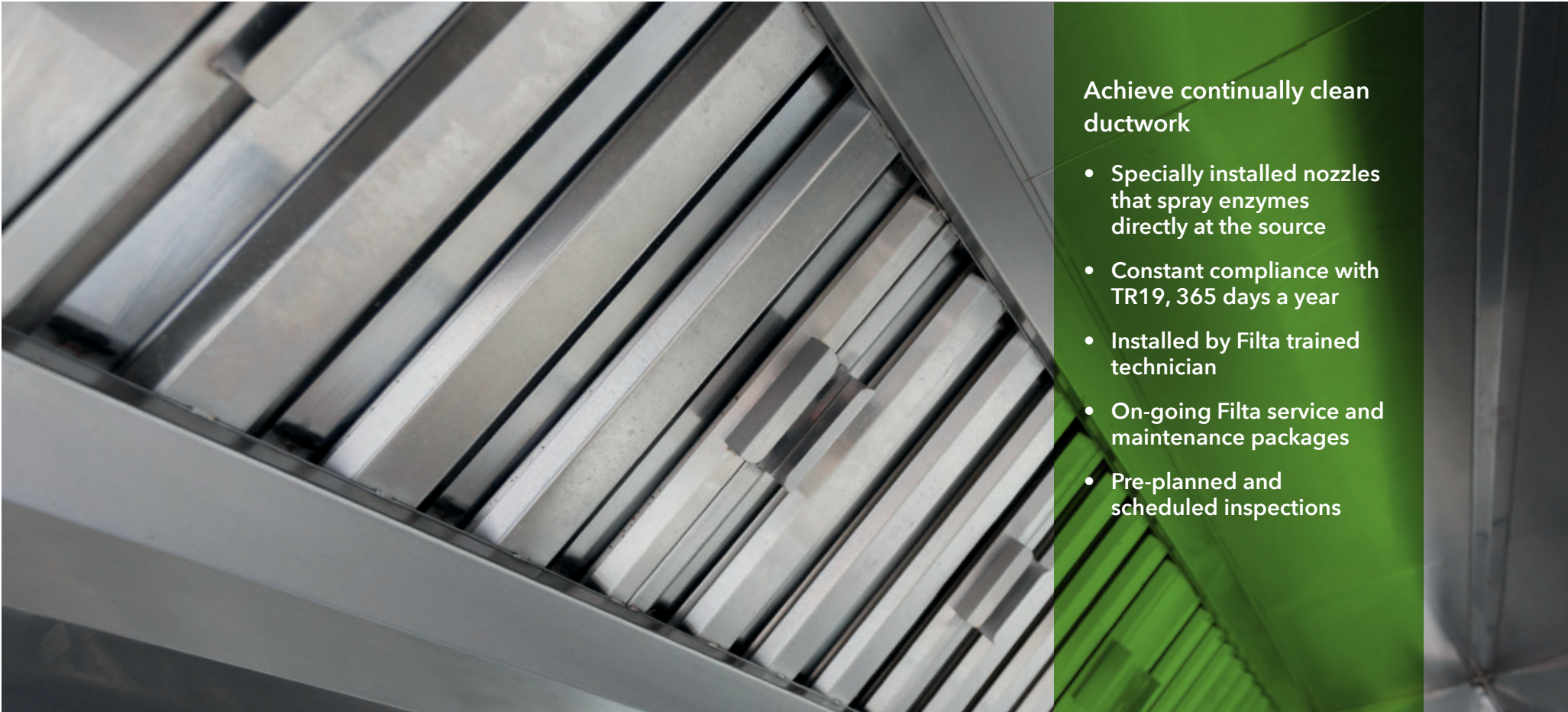
Quick No-fuss Installation

- » From initial enquiry we will create a bespoke service plan.
- » Ensures kitchen extract system stays continually clean.
- » Filta trained engineer will install in a matter of hours.

Increased Compliance

- » TR19 is the specification for fire risk management of grease accumulation within kitchen extraction systems.
- » Interval duct cleaning cycles are only compliant with TR19 at the time of clean. The risk of fire increases every day until your next duct-clean.
- » Achieve ongoing TR19 compliance with Filta.


"Since we introduced the Filta system we've found that it has significantly reduced the amount of grease that is accumulating in our kitchen extraction system, the staff love it"
~ Trevor Smith, McDonald's Worcester Franchise



Biological Enzymes

Enzymes are dispersed along the entire route of the ductwork and are able to target all corners and inaccessible areas easily – unlike with manual cleaning where these areas are often missed, avoided or simply inaccessible.

Reduced Downtime



- » System works around the clock.
- » Flexible pre-programmable automatic dosing.
- » Kitchen staff spend less time cleaning ductwork.

Reduced Fire Risks



The graph shows a line representing the risk of fire over time. The y-axis is labeled 'RISK OF FIRE' and the x-axis is labeled 'DAYS'. The line starts at a low point and rises steadily, with a sharp increase at the end of each interval. The intervals are marked by vertical lines, and the risk of fire is shown to be significantly higher at the end of each interval compared to the start.

- » The risk of fire increases every day until your next interval duct clean.
- » The Filta system continually reduces the risk of fire.

Significant Cost Savings



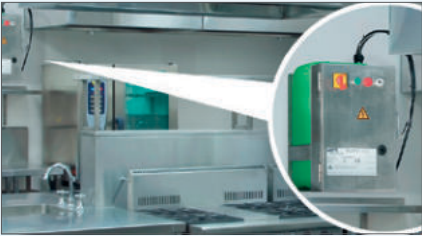
- » Distinctive cost reductions in extraction cleaning & maintenance services.
- » View our true cost of duct cleaning calculator at filta.co.uk.

Better Air Quality



- » Airborne FOG particle are dissolved.
- » Improves air quality by up to 80%.
- » Kitchen extraction systems are able to operate at their full potential.
- » Less bad odours enhancing the customer experience.

Key Features



- » German engineered
- » Stainless steel housing
- » Fully managed system
- » Regularly maintained & serviced

Case Study



Challenge

We were contacted by Dishoom, a high-end Bombay themed cafe with 7 restaurants across the UK. They were having problems with their grease management system.

A Filta Grease management expert arranged a "Site Survey" visit with the Dishoom group maintenance manager, where it quickly became apparent that their current grease management system was the wrong solution for them.

Solution

We recommended they use one of our GreaseMaster grease recovery

units and see how it compared with their current solution. Their kitchen team preferred the GreaseMaster for its simplicity, with no moving parts, making it easy to clean.

Dishoom has also recently placed an order for our innovative, automated vent cleaning system which reduces airborne particles of grease collecting in their kitchen ductwork at their Edinburgh site.

We are now working together to create a bespoke, grease management program for all Dishoom restaurants and look forward to continuing to support Dishoom.

The GreaseMaster performed so well that we decided to replace all the units onsite. This has resulted in a significantly reduced amount of grease collecting in our on-site pumping station. I would recommend Filta to anyone looking for a professional grease management solution with results that speaks for themselves. Their support has been second to none."

~ Maintenance Manager, Dishoom

Customer Reviews



Neil Wilson
Building Services Consultants



Mitchells & Butler

"I have utilised the services of Filta for over eight years. I have found them to be professional in all that they undertake, their in depth knowledge is invaluable and they are always prepared to take ownership and responsibility for anything they are asked to do. Filta's knowledge and ability is in my experience and opinion second to none. I would have no hesitation in using Filta for future work and would not hesitate in recommending their use to others."

~ Regional Property Manager,
Mitchells & Butlers plc

Burger King

"Filta has been doing our fryers for about 10 years now. The results in that year have been very positive indeed. During that period our oil life has increased by 15%. I would highly recommend Filta to anyone in the restaurant business."

~ Burger King

Neil Wilson

"Having used the services of Filta for a number of years, I have found them extremely reliable and cost effective. Their bespoke service has, without fail, managed to replace the wide range of seals encountered in a nationwide estate of over 1300 restaurants. Highly recommended.

~ Neil Wilson
Building Services Consultants

McDonald's Reading Franchise

Since the Filta system has been installed I have seen a noticeable difference in the amount of grease that has built up, almost to a minimal amount that's made it a lot easier for my crew to clean on a daily basis and its also given me the peace of mind that my restaurant is a safe place, that my ducts are in great shape and that I'm compliant with the TR19 regulations."

~ Richard Forte
McDonald's Franchise Owner

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