



Mobile Service Specialists for Commercial Kitchens



Our sustainability services

- Mobile fryer management service
- Fats, oil and grease management
- Grease separation with FiltaFOG Cyclone
- Direct replacement of refrigeration seals
- Automatic cleaning of extraction systems
- Chemical-free drain cleaning



Mission – Promise – Motto

Our Mission:

To become the most trusted service brand in the commercial kitchen industry by building long term relationships and offering solutions that make Commercial Kitchens
Faster, Greener, Safer & Cleaner.

Brand Promise:

Making Commercial Kitchens Faster, Greener, Safer & Cleaner.

Brand Motto:

Do the Right Thing

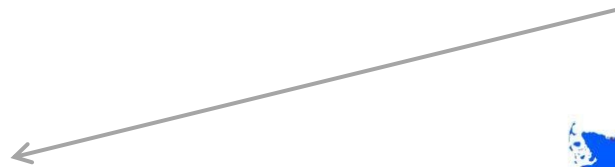
Filtera as part of Franchise Brands PLC



Our milestones

- 1995 Filta Mobile Filtration Unit
- 1996 FiltaFry established
- 1997 First Filta franchise assigned
- 1999-2012 Expansion to the USA, Australia, Portugal, South Africa, Hungary, Poland, Lebanon, Malaysia, Bulgaria, Greece
- 2013 Founding of Filta Benelux
- Oct. 2014 Founding of FiltaFry Deutschland GmbH
- Nov. 2016 Listed on the stock exchange
- Aug. 2017 Established in Canada
- 2018 - 2020 Established in Austria, Spain, Finland, Estonia
- April 2021 Established in France
- 2021 Launch of the FiltaFOG Cyclone GRU in Europe
- March 2022 Franchise Brands plc acquires Filta Group Holdings plc

Countries



Filta international



Europe

- EU
- Germany
- Austria
- Great Britain
- France
- Ireland
- Spain
- Netherlands
- Belgium
- Luxembourg
- Estonia
- Greece
- Portugal
- Poland



America

- USA
- Canada
- Costa Rica

Business in Germany & Austria



About Filta

All fast food restaurants, canteens and diners have one thing in common:

They use deep fryers.

Like all kitchen equipment and appliances, they need to be cleaned thoroughly and often.
Cleaning deep fryers is more complicated and time-consuming.

This is where Filta offers a perfect solution. Filta's service includes

- Micro-filtration of frying oil
- Cleaning of deep fryers
- Delivery of new oil
- Disposal of used oil

The company started in 1996 and has been successfully established as a franchisor since 1997.

Currently, there are over 290 franchisees in 16 countries,
serving approximately 7,000 customers a week with the Filta service.

What is Filta?

Filta offers an environmentally friendly, mobile on-site service for microfiltration of cooking oil, vacuum-based cleaning of fryers, as well as complete fryer management.

Thanks to Filta, more than 7,000 customers worldwide save weekly:

- Money
- Time
- Resources (sustainability!)
- Staff

The risk of accidents is outsourced and minimised.

The work process



We come to your kitchen with our unique mobile filtration machine..



First we measure the oil quality.



We pump the oil from the fryer into the filtration machine.



While the oil is being filtered, we clean the fryers.



We refill the cleaned fryers with either filtered or fresh oil.



And document everything according to HACCP regulations.

Full service from a single source

Micro-filtration of frying oil +
Cleaning of deep fryers



Delivery of new oil



Disposal of waste oil



Filta in the video



Click here to watch our [video](#).

Direct link: <https://www.youtube.com/watch?v=muqI5aSpx3w&t>

The result of the filtration



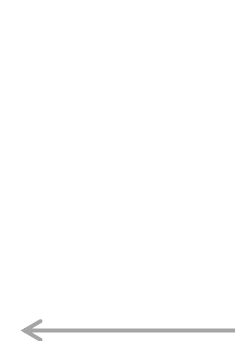
Deep fryers before - after

No filter machine will clean that for you!



This is the result **Filta** achieves!

We combine the extended use of oil with care and cleaning. Clean fryers additionally extend the lifetime of frying oil.



Costs



3 criteria are important in order to be able to make an well-founded statement about the costs:

- Your change frequency
- Your oil disposal (L/month)
- Your costs per litre

This allows us to create an individual analysis that shows the savings potential of your business.

Summum frying oil

Delivering frying oil is part of our fryer management service. Our service partners will deliver Summum frying oil to you upon request. This oil...

- meets the highest quality standards and sustainability criteria,
- is ideal for deep-frying a wide variety of products,
- offers an excellent price-performance ratio,
- provides the best deep-frying results in terms of taste.

We offer our Filta customers:

- Summum Extra
- Summum Green
- Summum Bio
- Summum Longlife
- Summum Special



Cost analysis - an example

Projected cost analysis



this calculation is based on the data provided to me

Location: **Name** Site: **City** Period: from to

Service price per visit 60,00 €

Day	1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.	15.	16.	17.	18.	19.	20.	21.	22.	23.	24.	25.	26.	27.	28.	29.	30.	31.
Day	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W
Oil consumption <i>without</i> Filta	Ch				Ch				Ch				Ch				Ch				Ch				Ch				Ch		
Filtration + Service	Cl					Cl							Cl								Cl							Cl			
Oil consumption <i>with</i> Filta	CAS					CAS							CAS								CAS							CAS			

Number of fryers and volume (l)				4	X	10	Ltr.	Gas	0	Power	4		
How often is the oil changed				8									
Current oil consumption per month				384			Litres including refill						
Oil consumption <i>ohne</i> Filta				384			Ltr. at	1,69	€/L	=	648,96	€	
Costs of the Filta service	Number of service units x price						5	X	44,50	€	=	222,50	€
Oil consumption <i>with</i> Filta	2,5	Changes	120			Ltr. at	1,69	€/L	=	202,80	€		
Total cost per month										425,30	€		
Savings per month										223,66	€		
Total saving per year										34,46%			
										2683,92	€		

CAS	=	Partial change of the oil
Cl	=	Cleaning the fryer and filtering the oil
Ch	=	Complete change of used oil

With the Filta service, you would save

3168 litres of frying oil per year.

Statistically, this means a reduction in CO2 emissions of approx.

5336,81 kg

This is equivalent to planting

593 trees

and also means an economic saving of

2683,92 €

Signature _____ Date _____

Calculation without VAT



Saving analysis

You additionally save:

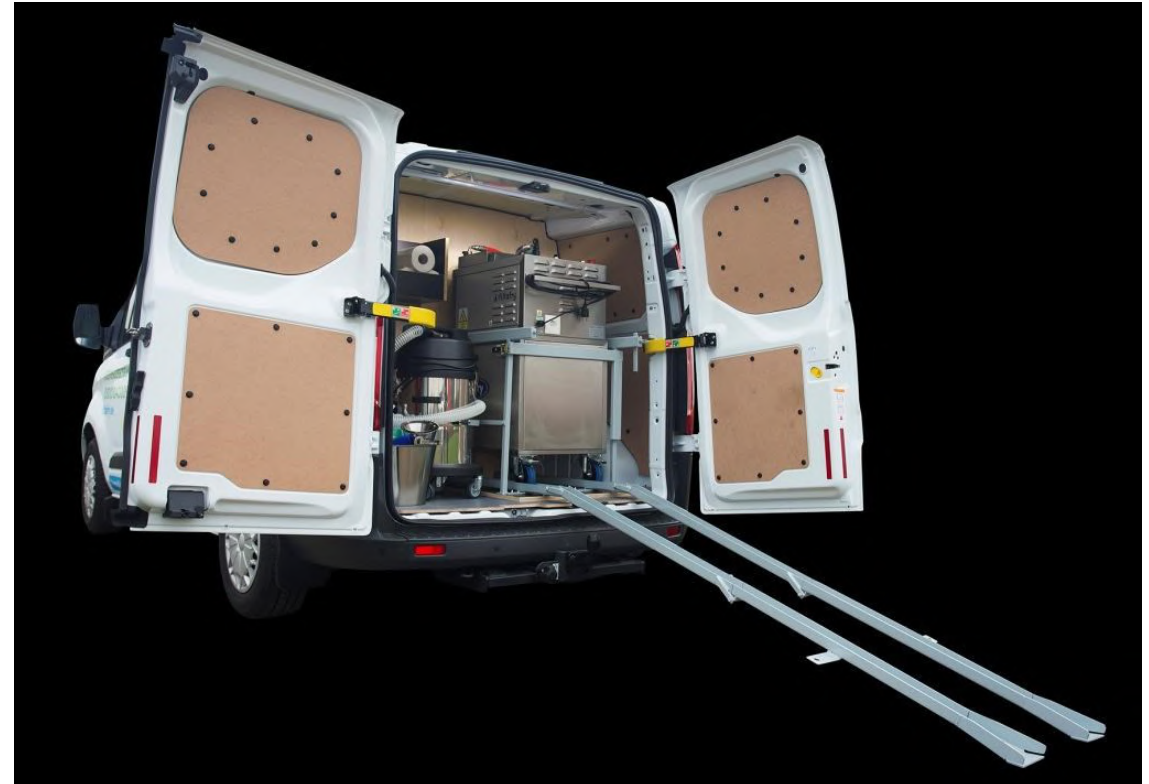
- Staff time
- Costs for cleaning agents
- Disposal costs
- Storage costs
- Acquisition costs



The amount of the investment to achieve the saving is:

0 €

The Filta Service Van



The Filta workwear

Head cover

Apron

Protective/
Kevlar Type
Sleeves & Gloves



EYE
Protection

Oil-Proof
Hand to
Elbow Gloves

Quick
Clean
Green
Safer

With the
active fryer
management
from:



Acrylamide Regulation

On 10 April 2018, the new acrylamide regulation came into force throughout the EU.

For restaurateurs, this means:

They must fry more gently and healthily.

And they have to comply with even more regulations.

For Filta customers, this means:

They can sit back and relax.

The advantages - summary

- No stock keeping
- No investment and repair costs
- Reduction of ancillary operating costs
- No safety-endangering activities on the deep-frying equipment by own staff
- Regular visits extend the lifespan of the deep-frying oil without loss of flavour
- Minimal time required per cleaning reduces downtime
- First cleaning unit is carried out free of charge
- Customers receive everything from a single source and enjoy the advantage of a closed circulation system

Sustainability & resource conservation

Professional deep fryer cleaning + micro-based oil filtration

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Extends oil lifespan **by up to 100 %**

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Restaurateurs reduce the amount of frying oil **by up to 50 %**

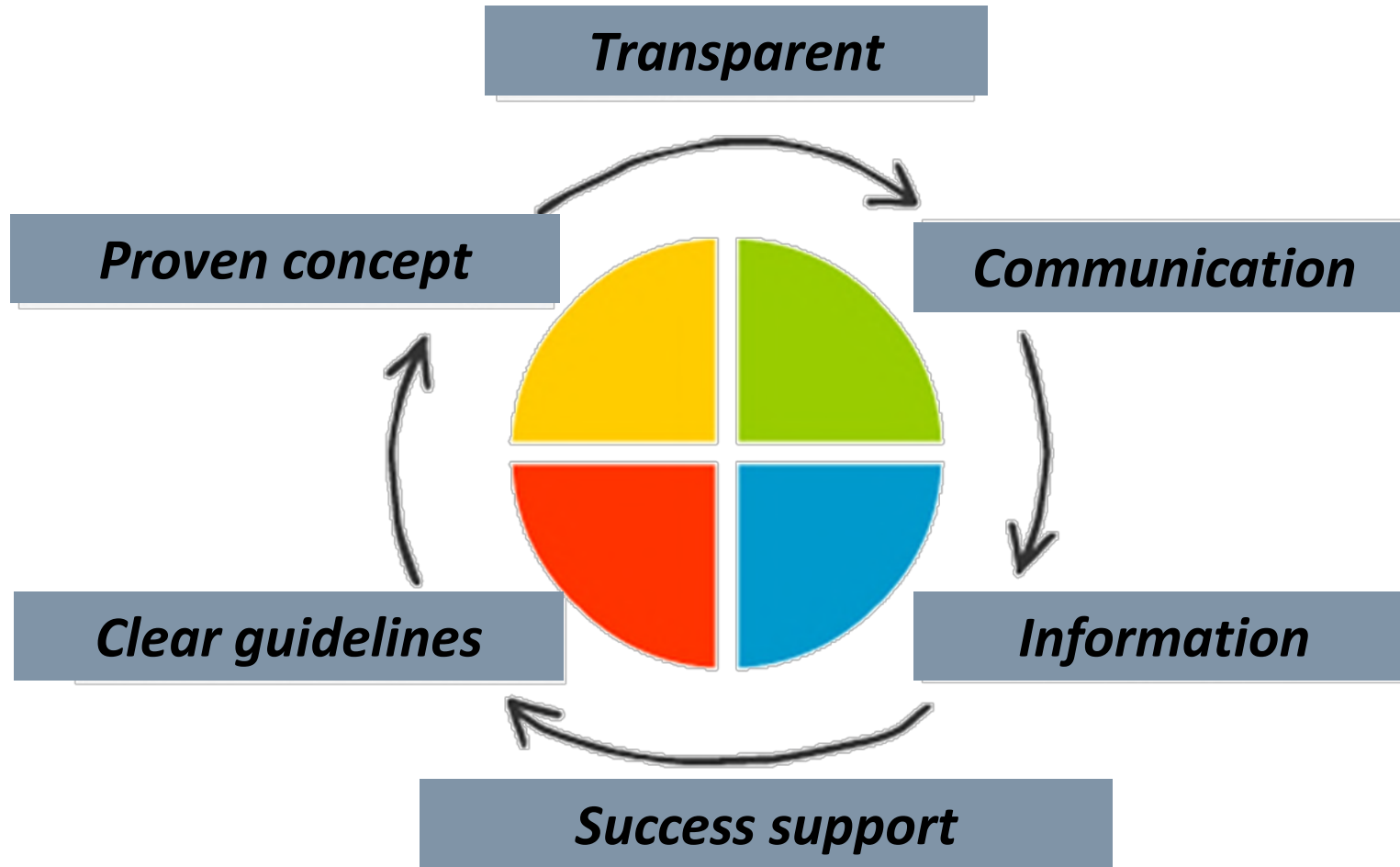


5000 litres less frying oil means:

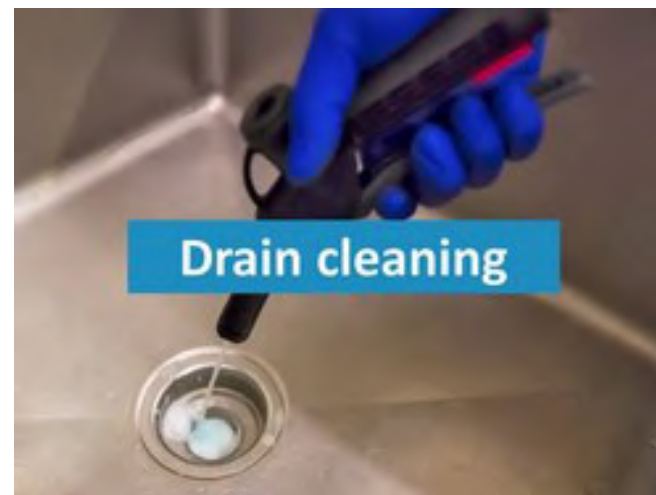
approx. 8 tonnes less CO₂, which corresponds to a new planting of approx. **900 trees**.

The oil collected by Filta is processed into biodiesel in an environmentally friendly way.

How we operate



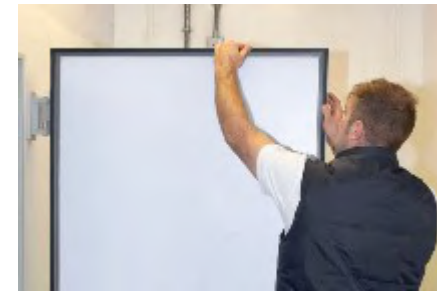
Our mobile additional services



Refrigeration Seal Replacement Service

Whether for refrigerators, freezers or refrigerated counters:
We manufacture seals of all types to measure without long waiting times.

- Our mobile service comes directly to you.
- We carry out on-site inspection and measurement of your seals.
- Installation takes place either straight away on the same day, or within 10 working days at the latest.
- We can replace seals of all types and models.
- We are happy to carry out regular maintenance and inspection.



Your benefits

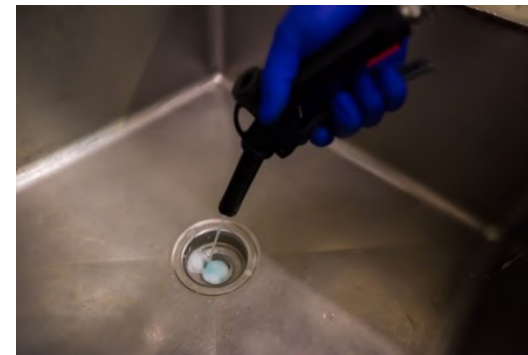
- You reduce your costs of replacing seals by up to 40 %.
- You avoid unnecessary downtime and time delay.
- You save energy and operate more sustainably.
- You always meet your environmental and health requirements.



Chemical-free drain cleaning

Our chemical-free drain cleaning is the sustainable alternative to conventional methods. We clean drains in kitchens, counters and toilets with probiotic drain foam especially developed for Filta. Bacterial cultures combat oil, grease and other organic waste in a natural, biological way.

- Our service partners treat your drains regularly.
- Bacteria simply „eat“ blockages away.
- Regular maintenance prevents blockages over the long term.



Your benefits

- Prevents drain problems
- Eradicates fruit fly breeding grounds
- Controls sugar snakes
- Prevents clogs & backups
- Eliminates odors
- Reduces emergency calls



Automated Extraction Duct Cleaning

The synergy between the cleaning system and the cleaning liquid allows dirt such as oil and grease to be dissolved and transported away from the extractor ducts. The fire hazard is reduced to a minimum, regulatory requirements are met at all times.



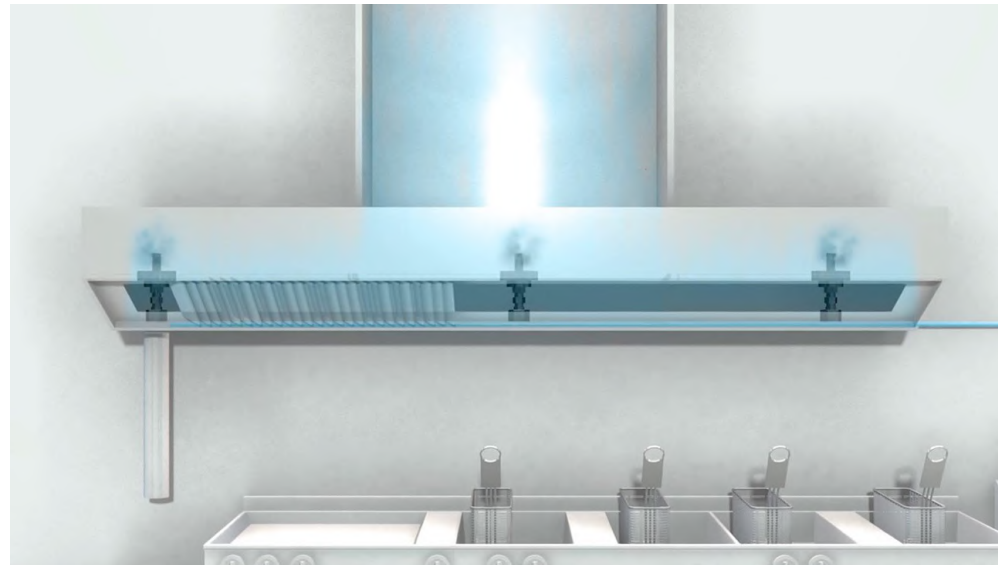
Enzymes instead of chemicals

- Biological enzymes are sprayed into the entire unit via specially-installed nozzles.
- In this way, oils and grease are dissolved into liquid by-products.
- Through collection channels and drain taps, these by-products are then easily removed from the exhaust system.



Your benefits

- Your extraction system remains continuously clean.
- You fulfil all relevant regulatory requirements.
- The fire hazard is reduced to an absolute minimum.
- Up to 80% improved air quality.



FiltaFOG Cyclone grease recovery unit

The FiltaFOG Cyclone brings together 15 years of knowledge in the development of grease separators. It was developed by engineers working directly in the field and answers all criticisms associated with grease separators in the past.



- The FiltaFOG Cyclone is the world's first grease separator for commercial kitchens with eight independent hydrocyclones.
- The FiltaFOG Cyclone makes no compromises in terms of its construction, currently providing the maximum recovery of oil and grease available at a far lower level of energy consumption than conventional systems.



Your benefits

- Simple to operate and clean daily.
- Highly stable and reliable.
- Excellent sealing prevents odour build-up.
- Minimal energy consumption.
- Less than 25 ppm (parts per million) fat in waste water.
- Maximum grease recovery for sustainable further processing.

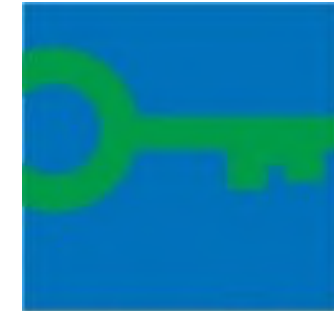


Memberships and awards



**GREEN FRANCHISE
AWARD 2022**

EINE AUSZEICHNUNG DES
DEUTSCHEN FRANCHISEVERBANDES



Green Key



Ausgezeichnet durch den NACHHALTIGKEITSRAT

German and Austrian Costumers



STUDIERENDENWERK
STUTT GART

... und über 400 mehr

International customers



You can find more international customers [here](#).

One Group



Do you have further questions?

Contact us: +31 315 237991

