



Automated Extraction Cleaning System

TR19® has Changed – Will it have implications for your operation?

GET COMPLIANT WITH FILTA



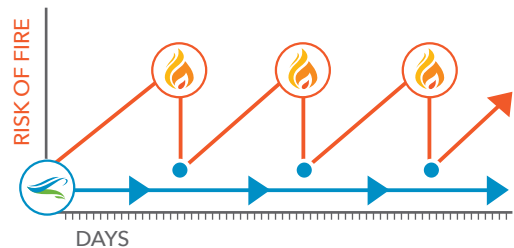
INTERVAL Duct Cleaning Cycles

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 **ongoing TR19 compliance** with Filta.



Increased Compliance

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



Reduced Down-time

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



Significant Cost Savings

Distinctive cost reductions in extraction system cleaning & maintenance services. View our, true cost of duct cleaning, calculator at www.filtavent.co.uk



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.



Reduced Fire Hazards

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



Filta Installed

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



FREE Site Survey | www.filta.co.uk | 08452 022 999



filtavent

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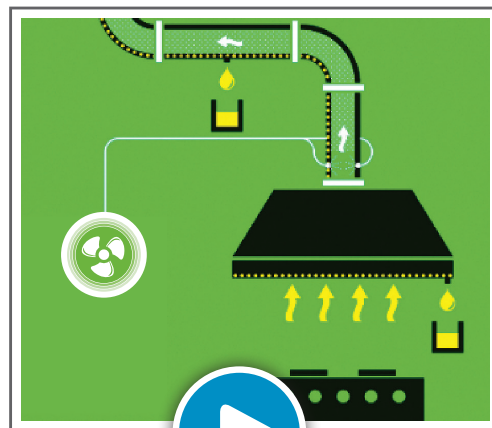
How does FiltaVent Work?

FiltaVent contributes to keeping your kitchen ductwork clean to

TR19 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.

[See in action > at www.filta.co.uk](http://www.filta.co.uk)



FiltaVent FEATURES



Another Innovative Solution from Filta.

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



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