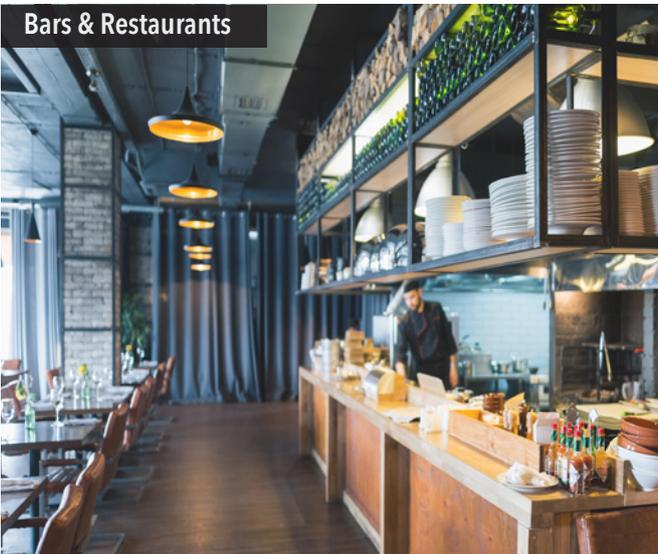


Commercial Kitchen & Environmental Specialists

Bars & Restaurants



Healthcare



Hotels & Casinos



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 & Protecting the Environment

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 client's 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, Oils, 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:

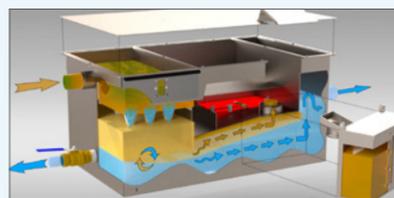
- Expert Advice & Technical Support with over 20 years-experience of comprehensive grease solutions
- Skillful and knowledgeable installation team
- Service & Maintenance Packages
- Nationwide Coverage
- Bespoke operational systems

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:

FOG Management



- » Award-winning FOG removal solutions
- » Prevents drain blockages and ensures Water Company FOG Compliance.
- » Solutions designed to suit your specific requirements

Bio Dosing Services



- » Fit and forget system. No user input.
- » Reduces rain blockages
- » Helps to reduce odours
- » Natural, environmentally friendly bacteria

Expert Installations



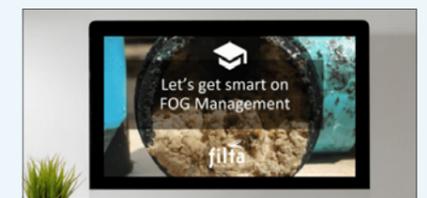
- » Standard and retro-fit / bespoke installation.
- » Overnight install team available
- » Pre install and post install surveys
- » Leaving kitchen clean and tidy

Scheduled Servicing & Maintenance Plans



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

FOG Smart Education



- » Education services for all stakeholders to ensure FOG compliance on their projects.
- » FOG education delivered remotely or in-person
- » Covers all legal requirements and the range of solutions available in the market.

Wastewater & Pump Management

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.

Educate

Educate property teams to understand system operation and best management practices.

Maintain

Providing regular professional maintenance to ensure longevity of system components and smooth running of wastewater management assets.

Follow Up

24-hour remote monitoring through Filta's central helpdesk providing system uptime information and early warning of any equipment failures.

Repair

On-call 365 days a year across the UK to attend any system failure to prevent operational downtime and environmental pollution.



"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

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.

Wastewater Pumping Systems



- » Where solutions to pump wastewater gravity connections are not available.
- » Full system design and installation service
- » Expert maintenance all system types
- » Comprehensive spares
- » National 24/7 service coverage

Wastewater Treatment Plants



- » Solutions to treat sewage waste on-site where gravity or pumped drainage options are not available.
- » Full system design and installation service
- » Expert maintenance all system types
- » Comprehensive spares
- » National 24/7 service coverage

System Installations



- » 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 and Upgrades



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

Service and 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.

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

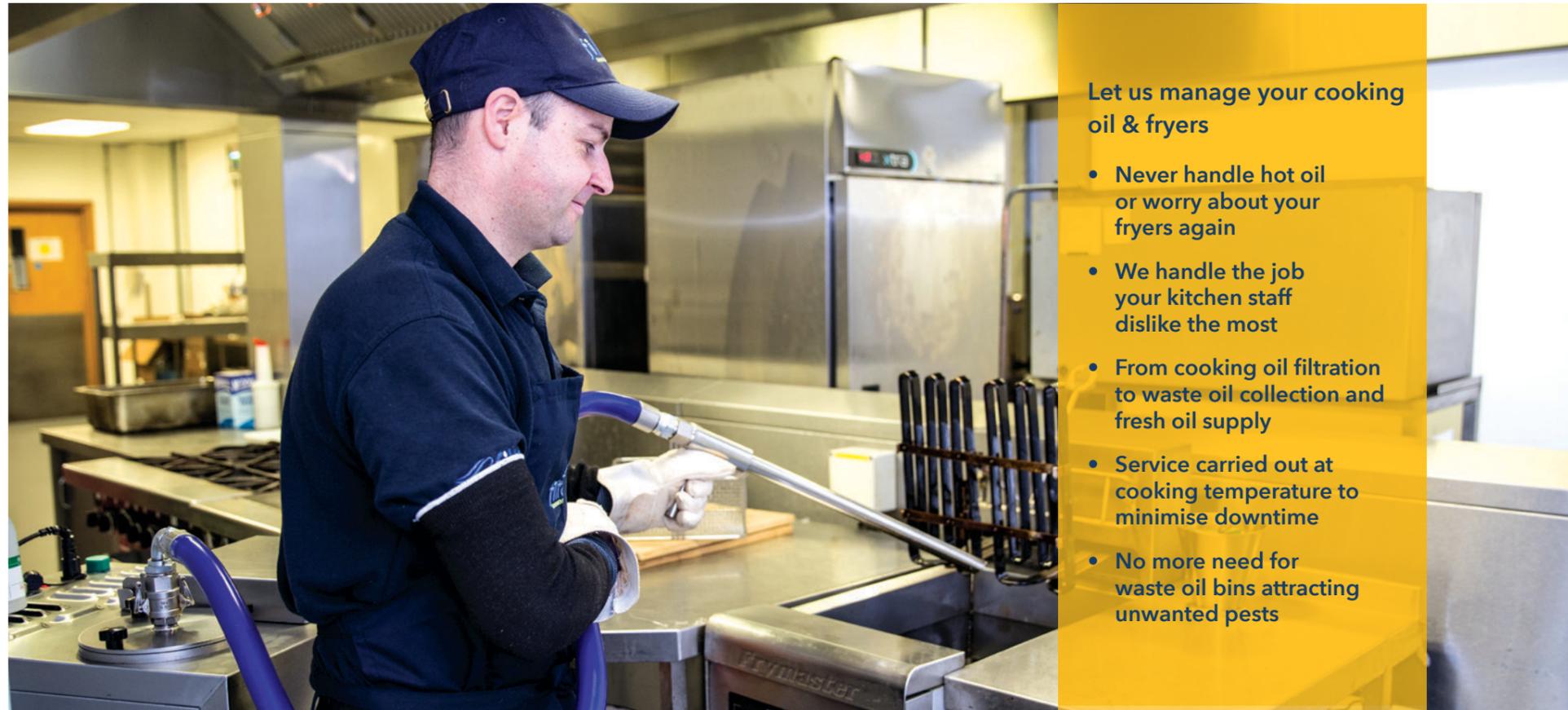
- » Better quality oil improves the taste of your food
- » Reduces frying odours ensuring our customers keep coming back for more

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

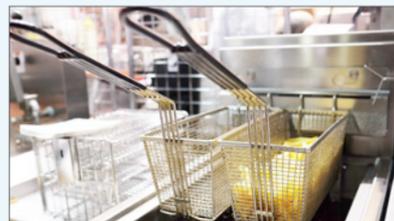
Let us manage your cooking oil & fryers

- 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 improve 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

"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



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.

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 FiltaFOG Cyclone grease recovery

units and see how it compared with their current solution. Their kitchen team liked the FiltaFOG Cyclone 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 look forward to continuing to support Dishoom by managing their grease management across the entire group.

The FiltaFOG Cyclone 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 a year 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

~ 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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