

The Filta Group Ltd.

T: 01788 550 100

E: enquiries@filtagroup.com

Ashwood Court, Springwood Way,
Tytherington Business Park,
Macclesfield SK10 2XF

www.filta.co.uk



Commercial Kitchen & Environmental Specialists

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

From extending the life of your cooking oil to preventing grease blockages and replacing refrigeration door seals, Filta has the expertise to help keep your kitchen running smoothly and prevent disruption.

Complete Peace of Mind

As environmental 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 help keep your systems operational, compliant and safe from prosecution.

From site surveys to recommending bespoke solutions and regular maintenance, we act quickly to deliver a service that protects the environment and your bottom line.



Nationwide
Coverage



20 Years'
Experience



Bespoke Service
Solutions

Our Accreditations



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Complete 360° Grease Management Solutions

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



System Installation

Grease traps, recovery units and dosing systems tailored to your kitchen and site.



Scheduled Maintenance

Regular servicing to keep your system working at its best.



Professional Cleaning

Complete removal of fats, oils and grease build-up.



Repairs

Fast and efficient fault resolution by experienced engineers.



System Upgrades

Modern, energy-efficient replacements for outdated units.



Compliance Support

Compliant waste disposal with performance checks to keep your system running smoothly.

Exclusive to Filta: The Filta Cyclone

Introducing the Filta Cyclone, the ultimate grease recovery unit for commercial kitchens. Designed to revolutionise how commercial kitchens handle FOG.

This award-winning system not only ensures compliance with environmental regulations but also promotes sustainability and operational efficiency.



Powered by Innovation



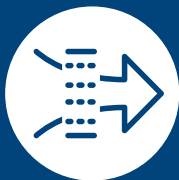
Hydro Cyclonic Technology

With 8 hydro cyclones for exceptional grease separation



2-Stage Separation Process

Efficiently filters food waste to protect drains



Self-Closing Inlet Valve

Prevents large food particles entering the unit between cleans



User-Friendly Design

Integrated oil chute and removable FOG cassette to aid cleaning



Sustainable Oil Recovery

Recovers up to 2,000 litres of oil per year, ideal for biodiesel.

Why Choose the Filta Cyclone?

- ✓ Industry-Leading Grease Removal
- ✓ Quick Daily Maintenance
- ✓ Compliant with Water Authority Requirements
- ✓ Durable Build



Boost Safety and Efficiency with Proper Fryer Management

Filta's unique cooking oil filtration and fryer management service saves you time and money whilst improving the quality of your food. We take care of your cooking oil from start to finish, filtering, replacing and cleaning so your staff don't have to.



Improved Employee Safety

- Limit exposure to hot oil and prevent burns
- Prevent slips and falls due to oil spills
- Reduced fire risk

Improved Food Quality

- Cleaner oil improves food taste
- Reduce frying odours to keep customers coming back
- Help prevent poor hygiene ratings from inadequate cleaning

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 microfiltering even the smallest impurities out of the oil
- The usable life of cooking oil is extended



Complete Oil Filtration and Fryer Management

We offer 360 solutions to ensure clean fryers, longer-lasting oil and to help you improve safety whilst cutting cost.



Used Oil Filtration

- Using our bespoke mobile microfiltration unit, the oil is removed from the fryer at cooking temperature and filtered to eliminate food particles and contaminants such as carbon



Waste Oil Removal

- Regularly scheduled pickup
- Used oil recycled



New Oil Supply

- Filta can supply you with fresh oil
- Just-in-time inventory
- Free up shelf space



Fryer Deep Cleaning

- Removes all carbon and grease build-up
- Fryers are professionally cleaned and ready to use in under 20 minutes



On-site Safety

- Reduce hot oil handling for staff
- Prevent burns from hot oil
- Reduce oil spills and the risk of slips

On-Site Make & Fit Door Seal Replacement

Our FiltaSeal service provides a nationwide on-site make and fit service for commercial fridge and freezer door seals, all at an affordable price. Our unique service ensures the seal is made and fitted correctly in just one call-out.

A good seal is essential to keep consistent temperature, extend equipment life, save on operational costs and help with EHO inspections.



Why Choose FiltaSeal?



Same-day make & fit



Seals made on-site

90%

1st time fix on 90% of seal replacements

80%

80% quicker than most original equipment manufacturers

95%

Make and fit replacement seals for up to 95% of commercial units



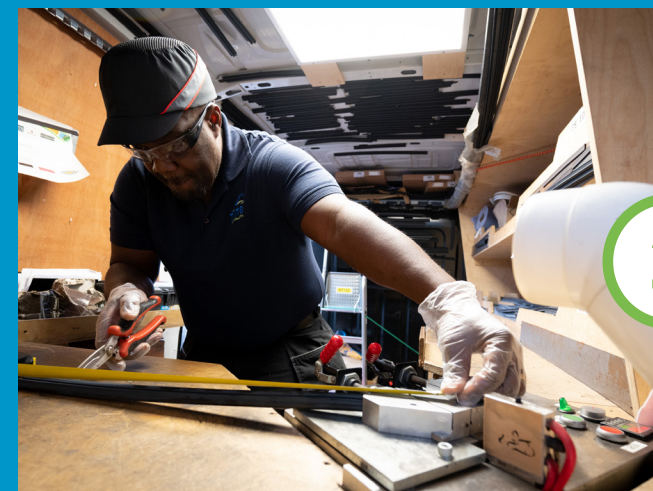
How it Works

With our custom on-site refrigeration door seal replacement solutions, we can provide your business with a one-stop fix, identifying the required door seals and making a replacement in one visit. Not only does this make the whole process hassle-free for you, it saves you time and cost.



1

Check a Seal
Measured and specified on site.



2

Make a Seal
Made on-site using patented technology in the Filta van.



3

Fit a Seal
100% correctly fitted, every time (as sometimes we are not able to fit first time).

Case Study

Bentley Motors has a long and trusted relationship with the Filta Group for our grease management expertise.



BENTLEY

Challenge

Following external pressures from the local water authority, Bentley Motors reached out to the Filta Group to discuss upgrading their equipment in their manufacturing facility to prevent fats, oils and grease (FOG) pollution in their wastewater.

Bentley were made aware of FOG passing through their system into the main sewer line. This caused the local water authority to issue a Section 111 notice and immediate action was required.

Solution

We visited their manufacturing facility and conducted a detailed survey to understand the best grease management solution and upgrades needed for their equipment. This survey revealed that they needed new grease recovery units (GRUs) as well as a new drain dosing system, and we subsequently installed 2 of our industry-leading Filta Cyclone GRUs and a single dosing system to provide optimum protection. Furthermore, the location has a service package that enables our operatives to maintain the equipment on a regular basis to ensure full efficiency.

“Filta’s recommendations were clear, practical, and aligned with our sustainability goals. Their support has helped us strengthen our environmental controls and maintain compliance with local regulations.”

*Mark Roberts,
Site Maintenance Coordinator,
Bentley Motors*



“The service we have had from everyone we have come into contact with at The Filta Group Ltd have all been extremely friendly, professional and provided an outstanding service. We can’t recommend the company highly enough to anyone who asks. Thank you so much for making us, our athletes and their parents, feel at ease about our gym environment. We will continue to use your service for as long as required!”

Allstar Cheer, EMCA

“The best part about the entire service is that it was reasonably and affordably priced and gave overall good value both for the service and for the product. So why would I not contact you again in the future, or without hesitation recommend this service to everyone else? The whole industry needs to benefit from such as service.”

*Cyrus Todiwala, Chef Patron
Cafe Spice*

“We use FiltaSeal for our replacement refrigeration door seals. We find the service to be reliable and professional, saving us time and money and I would highly recommend it.”

*Karl Tindall, Group Facilities Manager
The Big Table Group*

“The service is excellent as they keep our equipment up to the specified standards. We don’t have to worry about the refrigerators working at the correct temperatures ensuring food safety and saving on utility costs. Highly recommend”

*John Kiely, MBE / Proprietor,
Jake Restaurants Ltd T/A McDonald’s*

Want to find out more? Get in touch with our team today:

**01788 550100
enquiries@filtagroup.com**

