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Filta acquires exclusive specialists for mobile on-site replacement of refrigeration seals

Thanks to new, supplementary services, franchise company Filta has evolved in recent years from providing fryer management services only to delivering full-service sustainability solutions for commercial kitchens. As of now, the Fit-A-Seal GmbH on-site manufacture and direct replacement of refrigeration seals are among these services. Filta Group acquired the company in January of this year. Filta franchise partners have been able to offer their customers this sealing service for a few years now.

Seals replaced quickly

Among many others, restaurants, supermarkets and hospitals use refrigerators, freezers and cold-storage rooms. Their seals must be inspected regularly, and damaged ones immediately replaced. Malfunctioning or dirty seals:

- Reduce the efficiency of the refrigerators
- Unnecessarily increase energy or operating costs
- May inadvertently violate health and food safety regulations in terms of food hygiene
- Are a source of pathogens and mould

If refrigeration or cold storage seals are defective or worn down, it normally takes weeks to replace them. This unnecessarily wastes energy and increases the health risk. The mobile Filta service for catering, food retail and industry on the other hand, manufactures new seals on site in its mobile workshop vans and fits them immediately. This all happens within a maximum time period of 10 days.

Operating nationwide

Many more customers like Kochlöffel GmbH value Filta's unique mobile service. For the past eighteen months, Filta has been inspecting refrigeration seals and arranging their replacement within days in over 80 Kochlöffel restaurants across the country.

“When we learn that a refrigeration seal in one of our restaurants is defective or has to be replaced due to hygiene and safety regulations, we are relieved that thanks to Filta, we no longer have to wait several weeks in order get replacement seals installed directly on site”, says Patrick Lager, Head of Division, Building & Technology at Kochlöffel GmbH. “Just one phone call, and the seals are already replaced a few days later.”

Perfect seals contribute to climate protection

Domino's Pizza has also been offering cooperation with Filta's sealing service to its franchise partners for the past two years.

"Thanks to Filta's sealing service, defective and worn down seals of refrigerators and other refrigeration systems in our outlets can be replaced quickly and simply", says Thomas Winkler, Operations Innovation Manager at Domino's Pizza Deutschland GmbH. “For us, always having perfect seals means that we don't use energy unnecessarily, we can rest assured in the event of an inspection and what's more, we can make a contribution to climate protection as part of our sustainability strategy.”

Goal: Global player for sealing services and more

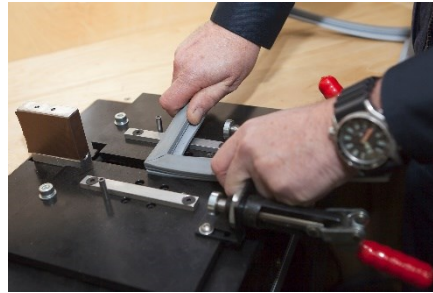
The acquisition will facilitate a speedy expansion of the sealing service. “With additional service vehicles and staff, we want to service more nationally-operating restaurants and grocery chains, while remaining service partners for smaller or regional customers”, says Filta Deutschland Managing Director, Jos van Aalst. “Like in the UK, where Filta is responsible for the rapid replacement of refrigeration seals in more than 3,000 Tesco supermarkets, we have set ourselves the goal of becoming a global player in the sealing services sector that we can supplement with numerous other sustainability services.”

These include:

- mobile fryer cleaning including the filtering of frying oil, delivery and collection of frying oil,
- chemical-free drain cleaning,
- automated cleaning of extraction ducts,
- state-of-the-art grease separation with the new FiltaFOG Cyclone.

The sealing service received the 2019 German Excellence Award in the Start-ups category for its high sustainability impact.

Press images:



One-time measurement of refrigeration seals on site is sufficient.



On-site manufacture and immediate installation of refrigeration seals in one day

About Filta

Filta – full-service mobile fryer management – was founded in 1996 in the UK and operates on a franchise basis. Today Filta is established in many countries around the world and is also active in Germany (since 2015) and Austria (since 2018) with FiltaFry Deutschland GmbH, which since 2018, belongs to the Filta Group. The concept consists of filtering and cleaning cooking oil and on-site fryer cleaning including the removal and professional disposal of waste oil. Upon request, Filta delivers fresh oil and refills the fryers. Furthermore Filta provides additional mobile services: the direct on-site manufacture of refrigerator seals and regular, chemical-free drain cleaning and disinfection, as well as state-of-the-art solutions for grease separation and continuous cleaning of extraction systems.

Customers include restaurants and snack bars, hotels, caterers, sports venues, leisure parks, cafeterias and canteens among many others. In 2017 Filta was awarded the "Sustainability Project 2017" quality seal from the German Council for Sustainable Development and in 2018, the prize for excellence as a start-up from the German Institute for Service Quality. As a supplier, Filta has been recommended with the Green Key eco-label since 2019 and has been distinguished in the same year as one of the three "greenest" franchise companies by the German Franchise Association. Filta was among the companies nominated for the 2020 German Sustainability Award in the SME category. Filta is a member of the German Franchise Association as well as the Greentable and United against Waste initiatives.

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