



Press release FiltaFry Deutschland, 12 May 2020

FiltaFry kills corona viruses

New FiltaFry disinfection service eliminates COVID 19, flu and 99% of all common viruses and bacteria.

Disinfection has played a rather minor role for FiltaFry as a provider of mobile sustainability services for the restaurant and hotel business – that is until now. Previously, the most important nationwide services have included the mobile full service for fryers, on-site replacement of refrigeration seals and zero-chemical drain cleaning.

Kills coronaviruses within 5 minutes

FiltaFry is immediately supplementing its product range with the professional disinfection service: “FiltaShield”, using a solution which highly efficiently eliminates COVID 19, flu and 99% of all common viruses and bacteria within five minutes.

Licensed and environmentally-friendly

The disinfectant used is made of naturally derived, mild surfactants and a natural fermentation extract. It has been laboratory tested and approved as effective against all enveloped viruses in accordance with European norm EN 14476: 2013 + A2: 2019, including all corona viruses and 2019-nCoV / SARS-CoV-2, as well as a variety of types of microbes.

“The disinfection service is only carried out by highly trained FiltaFry service technicians so that we can deliver safe and contamination-free spaces to our customers”, says FiltaFry Managing Director Jos van Aalst.

Various technologies are used

FiltaFry works with different technologies, for example with spray and electrostatic mist generators, which destroy the virus in all hazardous areas including handles, furniture and appliances. Following the treatment, FiltaFry documents the work and marks the room in question as disinfected. Staff can then immediately use the space.

Unlimited application areas

The FiltaFry disinfection service is suitable for kitchens, guest areas and sanitary facilities of restaurants and hotels, but that is not all. “We are already working together with hospitals and care homes, school, kindergardens, universities, offices, motorway service stations, stadiums, bus and train companies and zoos, to maximally reduce the risk to staff, customers and visitors”, says van Aalst.

More information: www.filtafry.de

Photos: Disinfection with FiltaFry (here: kitchens, guest areas, sanitary facilities)



About FiltaFry

FiltaFry – full-service mobile fryer management – was founded in 1996 in the UK and operates on a franchise basis. Today FiltaFry is established in many countries around the world and since 2015, is also active in Germany 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, FiltaFry delivers fresh oil and refills the fryers. Furthermore FiltaFry provides additional mobile services: the direct on-site manufacture of refrigerator seals and regular, organic drain cleaning and disinfection.

Customers include restaurants and snack bars, hotels, caterers, sports venues, leisure parks, and company and university canteens among many others. In 2017 FiltaFry 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, FiltaFry 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. FiltaFry was among the companies nominated for the 2020 German Sustainability Award in the SME category. FiltaFry is a member of the German Franchise Association as well as the Greentable and United against Waste initiatives.

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