

# KITCHEN DEEP CLEANING

At Fluid, we know that effective kitchen deep cleaning is as important as keeping the front of house spotless. Our commercial kitchen cleaning teams will tailor a cleaning program to your needs and budget, whether you're a nationwide chain of restaurants or a small independent pub.



## FOR COMPLIANCE & PEACE OF MIND

No matter how well your staff look after things, kitchen deep cleaning will become necessary sooner or later. By scheduling a regular deep clean for your kitchen you can ensure that your statutory obligations are being met, avoid the risk of prosecution for environmental health infringements and enjoy peace of mind that the risk of food contamination or pest problems on your premises has been greatly reduced. Furthermore, you will know that your kitchen meets the high standards of cleanliness that your customers would expect.

“ IN ADDITION TO CLEANING OUR FRONT OF HOUSE, WE RELY ON FLUID TO MAINTAIN IMPECCABLE STANDARDS OF HYGIENE IN OUR KITCHEN. THEIR TEAM HAS ALL THE RIGHT EQUIPMENT AND THE QUALITY OF THE WORK IS ALWAYS OUTSTANDING ”

## SPECIALIST TEAMS FOR A QUICK & EFFECTIVE CLEAN

Our specialist kitchen cleaning teams have vast experience of deep cleaning various sized kitchens nationwide. As a result, they are able to get the job done quickly, effectively and with a minimum of disruption to your business.

We use specialist cleaning products and equipment, such as pressure washers and steam cleaners, to ensure a visually and hygienically clean result for all your kitchen fittings and fixtures, including:

- Floors, Walls, Ceilings & Tiled Areas
- Cookers, Ovens, Grilles, Fryers & Steamers
- Fridges, Sinks & Storage Units
- Tables, Food Preparation Surfaces & Passes



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