

Cooking Hood

Accumulated soil loads of basting sauce (sugar), fats, oil and protein (meat & poultry) in a commercial kitchen. The soil accumulate rapidly due to continuous basting whilst cooking takes place. Previously a caustic solution (sodium hydroxide) was used resulting in high VOC release, especially as it was used on heated surfaces. This resulted in complaints by kitchen staff as it was affecting their health.

Products to be used:



All surface degreasing

1L | 5L | 20L | 35ml sachet

Nu-action3™ was used at a dilution of 1:150 as an initial clean and thereafter the maintenance was done with Nu-action3™ at a dilution of 1:300.

Picture 1 - Before & After



Picture 2 - Before & After



Choosing Innu-Science products means:



High performance



Environmental friendly



No surface damaging



Cost efficiency



High concentration



Safety for the hand-users



Certification by recognized environmental authorities



Innu-Science
Nature Powered

Kitchen Ceiling

Due to the inadequate ventilation system in the cooking area, a FOG (fat, oil & grease) deposit accumulated on the ceiling boards, presenting the premises with a fire risk. As a result of the high temperature present in this kitchen, the fatty deposit is discoloured to a yellow-brown.

Products to be used:

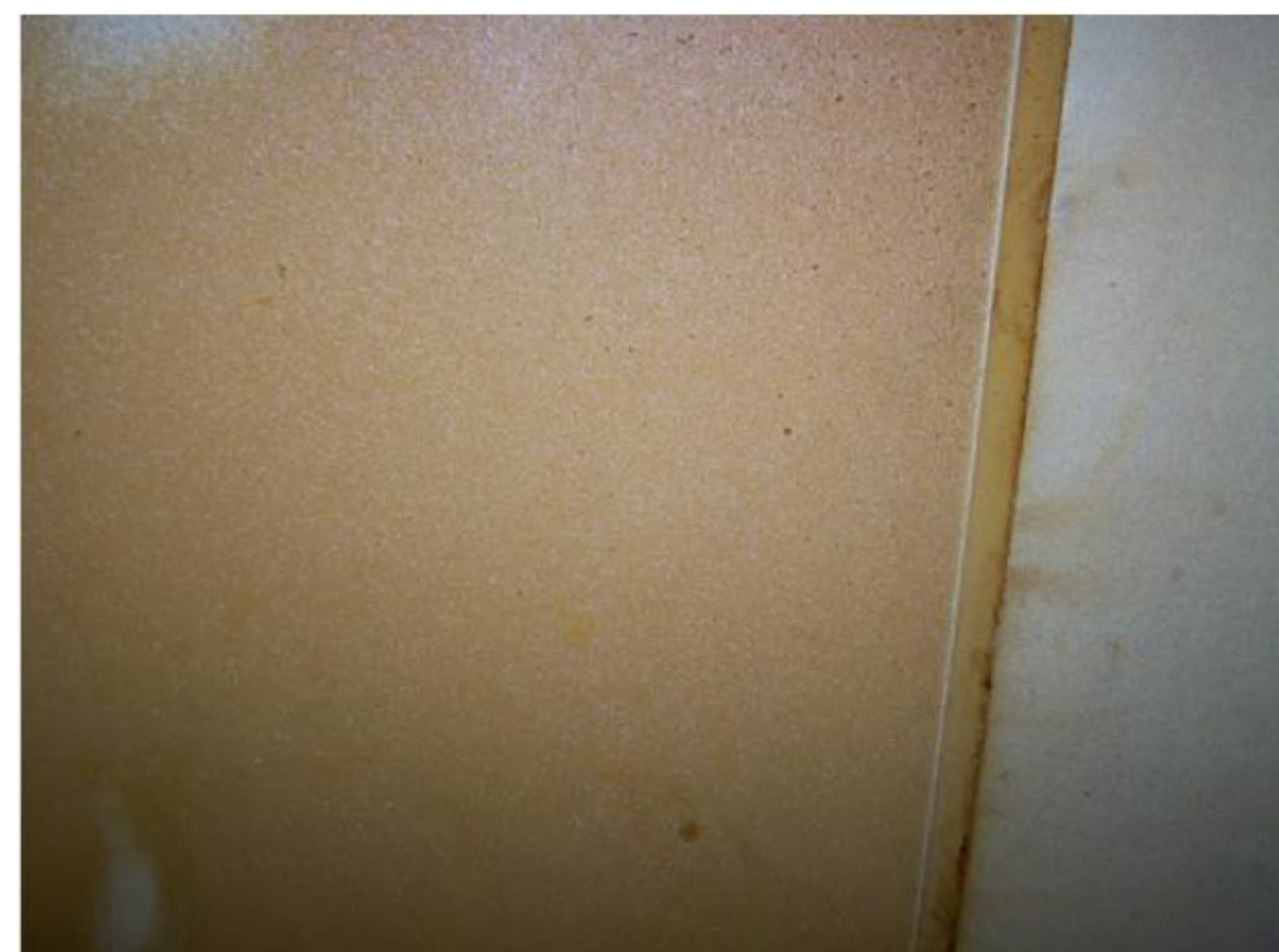


All surface degreasing

1L | 5L | 20L | 35ml sachet

Nu-action3™ was used at a dilution of 1:150 as an initial clean and thereafter the maintenance was done with Nu-action3™ at a dilution of 1:300.

Picture 1 - Before



Picture 2 - Before & After



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Restaurant Floors

Due to the inadequate cleaning of the kitchen area, the FOG (fat, oil & grease) was transferred by footfall into the front restaurant area. This resulted in floors being slippery and dirty.

Products to be used:



All surface degreasing

1L | 5L | 20L | 35ml sachet

Nu-GripPlus™ was used at a dilution of 1:150 as an initial clean and thereafter the maintenance was done with Nu-GripPlus™ at a dilution of 1:300.

Picture 1 - Before



Picture 2 - Before & After



Conclusion:

- Innu-science products are easy to use with no health risks - no VOC fumes. The lack of VOC's compensates for the additional contact time of at least 5 minutes needed to get the optimum results.
- Increased life-cycle of expensive equipment due to the non-corrosive product range of Innu-science. Replacement of equipment in a kitchen is very costly and results in 'down time' for the restaurant as it generates no income.
- Reduction of fire risk in the kitchen which will impact on insurance premiums.
- Rinsing the floor is not required other than for removal of soil. the residual bacteria will render the floor slip-resistant - a great risk reduction advantage in a restaurant.
- Enhanced aesthetics as a clean and shiny environment provides the customer with the peace of mind that the premises are clean and the environment unaffected.



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