

# Kitchen Exhaust Cleaning

FOR SAFE AND HYGIENIC COMMERCIAL KITCHENS



# Advanced 5-STEP Cleaning Process

We follow a comprehensive cleaning procedure to ensure the optimal performance of all the ventilation systems that ensure the safety and proper functioning of the commercial kitchen.





## Why Choose Kitchen Exhaust Cleaning?

Professionally Clean and maintained kitchen exhaust systems last long. In some cases, a 30% savings have been achieved by those who have a professional exhaust cleaning schedule.



Reduces fire hazard and unblocks heat, odour and smoke



Better airflow increases efficiency and lowers power bill



Adequate ventilation improves the indoor air quality



Cleaning of the non-visible parts of the chimney

### How Often Kitchen Exhaust Should Be Cleaned?

Solid Fuels Like In Tandoors  
Wok Cooking / 24 Hour Cooking  
Moderate Cooking  
Low-Temperature Cooking

**Once a month**  
**Quarterly**  
**Semi-Annually**  
**Annually**

**For Safe and Hygienic Commercial Kitchens**

**Call Us Now**

**Toll Free: 82877 2277**



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