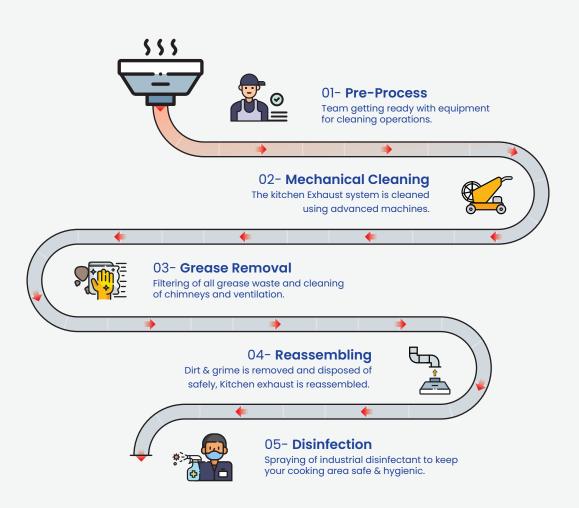


Kitchen Exhaust Cleaning





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





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