

Case study #14: Nu-KleenSmell™  
Stainless Steel, Casino Kitchen  
Johannesburg, South Africa  
October 2010

Innu-Science SA  
Nu-KleenSmell™  
www.innu-science.co.za

## Stainless Steel surfaces

Traditionally stainless steel polish has been used on the stainless steel surfaces in the hotel casino kitchen, this caused a dark non-reflective effect.

### Product to be used:



All hard surface cleaner

1L | 5L | 20L  
35ml & 5ml sachets

Nu-KleenSmell™ was diluted at 1:300 and sprayed onto the stainless steel surface. Picture #1a illustrates the stainless steel surface before Nu-KleenSmell™ was sprayed onto the surface. The surface was then wiped with a micro-fibre cloth. No rinsing is required after application. Picture #1b illustrates the stainless steel surface after Nu-KleenSmell™ was applied and wiped.

Picture #1a - Before







Picture #1b - After

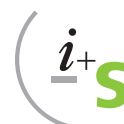


### Conclusion:

- Excellent cleaning results can be seen (Picture #1a).
- The cleaning process will continue long after the cleaning cloth left the surfaces as the bacterial bio-film will continue to break down soils into carbon dioxide and water. The superior ongoing cleaning results could result in a cost and labour saving.
- The high level of concentration of the product lends itself to lower in-use costs than conventional chemistry.
- Fingerprints will disappear before the eye as the bacteria will strip away any residue left on the surface.
- The life-cycle of expensive equipment will increase due to the non-corrosive product range of Innu-science.

### Choosing Innu-Science products means:

-  High performance
-  Environmental friendly
-  No surface damaging
-  Cost efficiency
-  Safety for the hand-users
-  Certification by recognized environmental authorities



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