

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

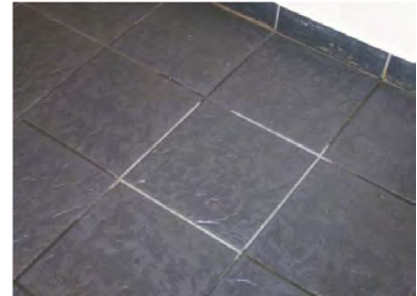
1L | 5L | 20L | 35ml sachet

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.



Innu-Science
Nature Powered