

Top 5 products to make kitchen cleaning easy

When you run a professional kitchen, cleaning is not the task you want to do, but you know it's the one you need to. Let's not make it any harder than it needs to be: you only need these five products for your daily cleaning routines.

True professional oven and grill cleaner Suma Grill D9

Cleaning the oven and grill can be a taxing exercise with a lot of hard work and questionable results. Simply put, it has everything to do with the nature of the soil, burnt-in fat and splashes. But, there is a simple solution, Suma Grill D9, a product designed to deal with this level and type of soilage. Simply remove the loose and big chunks of soil and spray down with Suma Grill D9. Important and often forgotten: leave the product in place to do the work long enough, between 5 and 30 minutes.



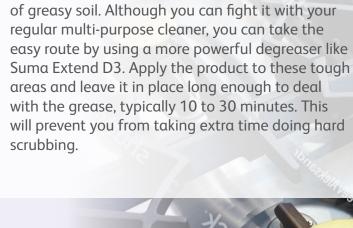
A good multi-purpose cleaner Suma Multi D2



The backbone of a daily cleaning routine uses a professional grade multi-purpose cleaner. This product can be used to clean nearly everything and that is exactly how it makes cleaning easier. You have specialty products for parts of your kitchen, like the oven and grill, but one product that's capable to clean the floor and 80% of kitchen surfaces. This keeps your inventory, training and instruction simple and reduces the time needed to switch between tasks.

Suma Extend D3

More powerful degreasing



Typically around the stove there is a higher level



Suma Bac D10



saves time and effort. Still have a need for a quick disinfection during your shift? In that case, Suma Quick Des D4.12 will give you a guick and easy solution with no rinsing required.

Regularly disinfecting food contact surfaces and keeping hygiene standards high in your kitchen is mandatory. Suma Bac D10 combines cleaning and disinfection in one step. Combining steps

You end your shift and did the kitchen cleaning,

take a shortcut with Suma Inox D7.1. This product is designed for fast and easy kitchen stainless steel maintenance. With one wipe, the surface will have its original shine back with a protective layer added.

the stainless steel in your kitchen shiny again can



for easier and faster kitchen cleaning, make sure you have the right set of tools for the job: the right professional quality brushes, sponges and pads. The grill can especially use the support of a more abrasive pad. Also for your regular cleaning, investing in the proper brushware will make cleaning easier and faster. Good quality brushes can last you a

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lifetime.