

FOOD & NUTRITION CLEANING SERVICES

ATTENTION TO DETAIL AND A SPOTLESS REPUTATION.

THAT'S NEXCLEAN

Why choose NEXClean?

Kitchen and Dining Areas

NEXClean crews service equipment in the back and the front of the house to ensure your food service areas are as fresh as your food! Nothing is off limits. Typical kitchen applications include ovens, stoves, grilles, fryers, conveyor belts, kettles, food service carts, racks, etc. Because of the mobility of our service, we are also able to introduce vapor steam and deep clean walk-in refrigerators, ice machines, and other immobile kitchen equipment.

Kitchens are a vital component to a healthy environment. Our innovative four step process allows us to deep clean and sanitize equipment and surfaces while simultaneously removing grease and other build-up. After deep cleaning is complete, our final step is the application of a food safe sanitizing agent by means of electrostatic spray technology. This is a no wipe technology that leaves the surface sanitized and ready for use.

BEFORE



AFTER



Contact NEXClean today for a free facility evaluation.