# KITCHEN DEEP CLEANING **COMMERCIAL CLEANING**

- FREE walk through & assessment
- **Environmentally** friendly process
- Equipment, floors, walls and walk-ins
- Faulty caster wheel replacement
- **Rust reformation**
- Final step disinfection



# Inspection Prep

Whether a large food and nutrition department or a small restaurant, inspections are tough. Our service is designed to help clean deep and address the areas of your kitchen that need to be right for your next inspection.



# 4-Step Process

- 1. Deep clean with high temperature vapor steam
- 2. Thorough wipe with hygienic microfiber towels
- 3. Quality assurance check by on-site supervisor
- 4. Complete disinfection via electrostatic spray



#### Facilities Serviced:

Urgent Care Centers, Dentist Offices, Vet Offices, Office Buildings, Restaurants, Car Dealerships, Fitness Centers, Schools & Daycares, Retail Stores, Banks, Religious Facilities, Warehouses and more...

## **Commercial Cleaning:**

- Janitorial Services
- Post Construction Cleaning
- Floor Care Services
- Elevator Deep Cleaning
- Exterior Deep Cleaning





### **Testimonial**

"NEXClean did a fabulous job cleaning my professional kitchen from floor to ceiling. The detailing was done perfectly, all of the surfaces were left clean, shiny and sanitized"

Sara Anderson
Director of Culinary Services



## **Heavy Duty**

Our crews utilize super heated vapor steam to clean deep and we have experience in some of the largest commercial kitchens in the country. Visit our website to see some incredible before and after pictures of our work!