

KITCHEN EXHAUST CLEANING

Don't cook up a firestorm by failing to maintain your kitchen exhaust system!



**When was the last time did you get
your Kitchen Exhaust System cleaned?**

Confidence is knowing the only place the flame can dance, in your frying pan and not your Kitchen Exhaust System!

GREASEBUSTERS
Dirty . Difficult . Done

Affiliated with:



Benefits of getting your kitchen exhaust system cleaned:



Fire

The first and foremost important benefit of doing routine cleaning for your kitchen exhaust system is fire prevention. By properly degreasing your system, you're eliminating extremely flammable grease and other potentially flammable residues from within your system. This protects your equipment and the people that use it, ensuring the safety of your property and your community.



Health

The air quality within your restaurant's kitchen and throughout the building is affected by the cleanliness of your exhaust system. Once filters become clogged and ductwork is compromised, contaminated particulate is free to circulate in occupied areas within the building where staff and patrons can breathe it in.



Compliance

NFPA 96 Standards include the maintenance and cleaning of commercial cooking equipment, including exhaust and fan systems. If your restaurant is found to be in violation of these or other codes or regulations, your kitchen may fail inspection, costing you additional time and money while it is brought back up to code or even put you out of business. And if a fire should occur due to lack of cleaning, your insurance company may use this information to determine liability and deny your claim.



Energy Efficiency

A clean kitchen exhaust system results in better airflow. More effective ventilation increases the efficiency and performance of your equipment. More efficient equipment means higher production rates for a lower cost. You'll be saving money on energy bills and maintenance fees in the long run.

WHEN TO CLEAN YOUR KITCHEN EXHAUST SYSTEM?

Kitchen Usage	Up to 6 Hours	6-12 Hours	12-16 Hours	16+ Hours
 Low	Every 12 Months	Every 12 Months	Every 6 Months	Every 6 Months
 Medium	Every 12 Months	Every 6 Months	Every 4 Months	Every 4 Months
 High	Every 6 Months	Every 3 Months	Every 3 Months	Every 2 Months

About Us

OUR PROFESSIONALS

Grease Busters are ISO 9001:2015 quality certified and our service technicians are trained and certified. We'll be there when you need us, we work around your schedule, and we provide 24-hour emergency service.

Staying In Compliance

Our customers know that when they turn to Grease Busters, they will receive professional workmanship that follows international, national and local level cleaning standards.

We strive to exceed your expectations by cleaning your entire kitchen exhaust system while staying in compliance with:

- National Fire Protection Association Standard 96
- IKECA ANSI C-10 Standard
- Local Jurisdiction Requirements

Our trained and certified professionals have the highest level of support, training, and specialized equipment in the industry.

Reasons To Choose Grease Busters

- In addition to compliance with all federal, state and local laws, our services are designed to exceed the standards relating to NFPA 96, ANSI IKECA C10, insurance companies, fire inspectors and health inspectors.
- We provide a variety of professional cleaning and preventive maintenance services for the foodservice industry not only for restaurants but for healthcare, casinos, government facilities, airports and more.
- Our pricings are transparent, we provide a clear and concise pricing quotation, with no fancy jargon. No hidden charges.
- Grease Busters only uses certified cleaning chemical in the Food & Beverage Industry. Our chemicals are certified Halal by Jakim
- All Grease Busters customers are entered into our proprietary scheduling software, which automatically alerts us when services are due or inspections are required.
- Our consistent, transparent and standardized procedures are shown through our picture reports; a fully validated, comprehensive report documenting our work through before and after photographic inspections.



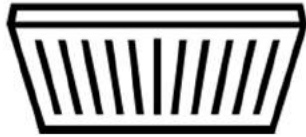
Why Should You Have Your Restaurant's Kitchen Exhaust System Cleaned?

Cooking produces a number of effluents including grease, moisture, and smoke. With the exhaust fan on, each of these components is drawn up through the kitchen hood, through the filters, and in to the ductwork building up over time. Once the build-up is sufficient, it becomes a fire hazard—which can only be prevented through routine cleaning. Here is a common sequence of events leading to a kitchen exhaust fire, which has not been cleaned:

KITCHEN EXHAUST CLEANING SPECIALIST



Kitchen grease
TRAVELS into the hood



THROUGH the
event hood filters



INTO the
duct work



LEADING to the exhaust
fan on the roof



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