



GUACOLDA ZINSMEYER CEO AND FOUNDER



THE DIFFERENCE

IS IN THE DETAILS

SUMMARY OF OUR SERVICES for Commercial Kitchen Cleaning

Deep cleaning of kitchen appliances



Exterior and filter cleaning of hoods (interior and blower cleaning referrals available)



Vapor cleaning to remove grease and buildup



Mat deep cleaning, Window and glass cleaning



Detailed dusting for both Front of House (FOH) and Back of House (BOH) areas



Grout and floor deep cleaning



Walk-in cleaning, Metal shelf cleaning



Hot water/steam pressure washing



HOW WE COMPARE

Unparalleled Expertise In Deep Cleaning:

- We're not your typical cleaning company; we're specialists in commercial kitchen deep cleaning. Each year, we meticulously clean tens of millions of square feet of commercial kitchen space, ensuring the highest standards of hygiene and safety. Our dedicated team is well-versed in the unique challenges these spaces present, from grease buildup to hard-to-reach nooks and crannies. We leave no stone unturned, guaranteeing that your kitchen is not just clean but sanitized to perfection.

Serving Seattle And Bellevue's Elite:

- From 5-star restaurants to thriving tech companies, we cater to an illustrious clientele that demands the utmost in cleanliness. Our nightly cleaning services have become a cornerstone of trust for tech giants who rely on our expertise to maintain their kitchen facilities at peak performance. We're the trusted partners of Seattle and Bellevue's culinary gems, ensuring that their kitchens shine with every meal they serve. Fast-food establishments and quick-service restaurants also benefit from our exceptional services to create a welcoming and hygienic environment for their customers.

WHAT TO EXPECT

- Our experienced estimators, each with decades of culinary expertise, will visit your facility to assess its condition and document your specific requests.
- Based on our extensive experience and your outlined requirements, we will provide you with a detailed quote. If you have budget constraints, we can specify what can be accomplished while staying within your financial target.
- Upon approval of the quote, we will collaborate with you and your team to schedule a convenient time for access, taking into consideration your operational hours.
- The day before the scheduled service, we will contact you to confirm any last-minute changes or adjustments. We will also confirm our arrival time and provide entry instructions.
- If your team is available, our site supervisor will conduct a walkthrough. If not, our office will contact you the day after the job to ensure your satisfaction and discuss any findings or recommendations we may have.
- In the event that our team needs to return for any reason, we will coordinate the visit to be completed as soon as possible, typically within 24 hours. This allows us to address any areas of concern promptly.
- On the scheduled day or night, our uniformed staff will arrive in our branded vans, gain access to the facility, conduct a thorough walkthrough, unload necessary materials, and commence the work. Upon completion, they will securely lock up, handing back control of the facility to your team.

OUR 98.7% SATISFACTION RATE

We work with you to establish clear expectations and explain any limitations we may have due to surface and equipment condition and age.



We annually maintain the cleanliness of tens of millions of square feet in commercial kitchen spaces.



Among clients opting for deep cleanings, 76% choose to re-engage our services.



For chain restaurants utilizing our deep cleaning services, 80% opt for us to return for regularly scheduled cleanings.



Following our cleaning sessions, 87% of clients express complete satisfaction. Among the remaining 13%, 90% are content with our resolution or return visit. This results in an overall satisfaction rate of 98.7%.