



THERMA-KLEEN

TECH SHEET

RESTAURANTS – FOOD SERVICE

Like all in the service industry, to attract and keep good customers the facility must have the highest standards in cleanness and comfort.

Here's how your restaurant can be clean, sanitary and look new, attract more customers, while saving time, money, and adding value to your business.

Therma-Kleen Dry Vapor Steam Cleaning Systems efficiently remove dirt, debris, bacteria, disease causing pathogens, mold, mildew, dust mites, pollen, wax, chemical & detergent residue, petroleum-based oil & grease, animal & vegetable fats from virtually any surface. Since these substances are found in every restaurant and food service facility, let Therma-Kleen solve these problems without the use of toxic chemicals.

The Dry Vapor Steam produced by all Therma-Kleen units emit Super-Heated Nano sized vapors which can penetrate surface pores, thus delivering a cleaner, more sanitary and brighter surface than possible with cleaning agents. When the Super-Heated Nano molecules enter these tiny spaces, they violently expand forcing out debris. While loosening this grime, the high temperature also kills all pathogens it encounters, then you simply wipe away the residue.

Kitchen Areas:

- Provides a completely safe and sanitized environment
- Safely cleans grease from stoves, ovens, food processing equipment, vent hoods
- Keeps equipment and surfaces looking new
- Extends equipment life
- Kills mold & mildew at their roots
- Flushes out dirt and debris from tight corners, cracks & crevasses
- There is no fear of cross contamination between detergents, cleaning agents and food
- Efficiently Removes embedded dirt from floor tiles and grout
- Cleans storage areas & equipment
- A deep cleaned kitchen is less inviting to cockroaches and other pests.



Dining Areas:

- Cleans table/counter tops of disease-causing organisms by killing them on contact

- Will not deteriorate surfaces like chemicals
- Removes food & smoke odors from fabrics, carpets, etc.
- Removes embedded dirt from floor tiles and grout and restore original colors
- Eliminates customer reactions to toxic chemicals
- Cleans gum from upholstery, tables, chairs, carpet, etc.
- The only effective way to deep clean dirt depressions found in non-skid surfaces

Bathrooms:

- Cleans & Sanitizes all bathroom equipment in one process
- Eliminates Odor causing organisms
- Cleans with water only
- No Chemicals or Cleaning Agents
- No need for personal contact with the fixtures
- Cleans & restores color to floor tile & grout



Ecologically Friendly:

- Therma-Kleen systems only use water
- No Chemicals are used
- No possibility of guest or employee reaction to toxic chemical fumes or residue
- A one step process, cleaning and sanitizing done at the same time
- No costly chemicals or cleaning agents
- No costly toxic disposal cost
- Reduces chemical expense by up to 80%

In this regard the Super-Heated Dry Vapor Steam produced by Therma-Kleen systems are what you need. Regular use of the machine will provide an exceptional level of cleanness & sanitization, which will be well appreciated by the customer.

Therma-Kleen produces Industrial Grade systems

- Constructed of Heavy Gage Stainless-Steel
- Stainless-Steel Boiler
- Incoloy Heating Element
- All fittings are of Stainless-Steel or Brass, not plastic like most others.
- Therma-Kleen Industrial Grade machines produce super-heated steam (5% moisture content) up to 380° F with pressures up to 160 psi.
- It is the heat that kills pathogens as well as ticks & lice, and at these temperatures, kills almost on contact.

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