



Commercial Kitchen & Canopy Cleaning Services

Professional cleaning solutions for your kitchen, canopy, filters and extraction systems safe, hygienic and fully compliant.



www.tcmscleaning.com 0121 333 5824 info@tcmscleaning.com

1 Kitchen & Equipment Cleaning (Floors, Walls, Ceilings & Equipment)



Typical surfaces:

Non-slip and safety flooring, tiled and sealed floors, walls, ceilings, work surfaces, kitchen equipment and food preparation areas.

Cleaning method:

Mechanical scrubbing, steam cleaning, degreasing, manual cleaning and sanitising, using food-safe products and specialist equipment.

Key benefits:

- Removes grease, oil and food residues.
- Helps maintain a clean, professional appearance.
- Keeps your kitchen and equipment in top condition.

2 Canopy, Filters & Extraction Systems Deep Cleaning for Maximum Safety



Typical surfaces:

Canopy, baffle filters, ductwork, extraction fans and outer casings.

Cleaning method:

Degreasing, high-pressure cleaning (where suitable), manual cleaning, filter removal and specialist extraction system cleaning.

Key benefits:

- Reduces fire risk and improves air quality.
- Removes grease build-up and harmful residues.
- Ensures compliance with safety and hygiene regulations.
- Extends the life of your extraction system.

3 Floors Cleaning (Safe, Clean and Slip-Resistant)



Typical surfaces:

Safety flooring, non-slip flooring, tiles, sealed concrete and quarry tiles.

Cleaning method:

Scrubber driers, rotary machines, mopping and drying, with specialist treatments where required (e.g. degreasing).

Key benefits:

- Removes dirt, grease and spills.
- Reduces slip and fall hazards.
- Keeps floors clean, safe and presentable.

4 Walls & Ceilings Cleaning Remove Build-Up and Maintain Standards



Typical surfaces:

Painted walls, tiled walls, stainless steel, ceilings, light fittings and vents.

Cleaning method:

Degreasing, steam cleaning, high reach tools, manual cleaning and sanitising, using suitable cleaning products.

Key benefits:

- Removes grease, grime and cobwebs.
- Improves hygiene and appearance.
- Helps prevent contamination and pest issues.

5 Equipment Cleaning Keep Your Assets Working



Typical surfaces:

Ovens, grills, fryers, refrigerators, freezers, food prep equipment and small appliances.

Cleaning method:

Degreasing, steam cleaning, manual cleaning, pressure washing (where suitable) and specialist food-safe products.

Key benefits:

- Removes grease and carbon build-up.
- Improves efficiency and performance.
- Extends equipment lifespan.

6 Extraction System Maintenance Clean, Efficient and Compliant



Typical surfaces:

Filters, ductwork, fans, canopies and catliffs.

Cleaning method:

Filter removal and deep cleaning, degreasing, foam/sol, high-pressure and manual cleaning methods, as required.

Key benefits:

- Maintains extraction performance.
- Improves air quality and ventilation.
- Reduces fire risk and ensures compliance.

Additional Services & Our Approach



Deep Cleaning

For accumulated grease, limescale and stubborn soiling.



Specialist Degreasing

Targeted treatment for high-risk areas and heavy build-up.



Flexible Scheduling

Minimal disruption to your business operations.



Site Assessment

We assess your kitchen, canopy and extraction systems and recommend the best cleaning plan.



Fully Compliant

We follow all relevant food safety, canopy and extraction systems health and safety and fire risk regulations.