



icleangogreen

Antimicrobial Treatment Services

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ISO 9001 : 2008
OHSAS 18001:2007
CERTIFIED



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**ECO-FRIENDLY PEST CONTROL,
ANTIBACTERIA AND DISINFECTANT
TREATMENT SERVICES FOR
COMMERCIAL KITCHEN.**

Green pest management apply non-chemical method i.e, High pressure hot steam machine to kill cockroaches and Blasts their eggs with heat, eliminates Breeding sources. icleango green introduces a German Technology, a unique steam machine with 30bar pressure to a temperature up to 180*c, converting it into hot wet and dry steam which eliminates though food deposits that leads to the formation of pests. The high pressure Hot and Dry steam machine is ideal equipment for getting Rid of pest and insects and Disinfecting in Commercial Kitchen, claims to novel methods and systems. Chemical disinfectants frequently used to reduce contamination pose significant risks to humans. Effectively kills a broad range of microorganisms within 3-5 seconds, reduce surface-mediated infection risks



Advantages of icleangogreen

- kills cockroaches and Blasts their eggs instantly
- Kills feeding ground for Bacteria
- Kills all species and life stages of insects
- Kills Germs and invisible impurities
- kills germs in an instant and sanitises every surface it touches
- Penetrating cracks, crevices and other hard-to-reach areas
- Disinfects faster than traditional methods
- The dirt dissolving capability
- Kills fungus and bacteria which leaves a clean and hygienic surface
- Spot fumigation
- Environmental Protection Agent

icleangogreen thus feature unmatched capabilities to eliminate pests and keep them away for good. Try using the power of steam, and watch how these irritating pests vanish.

- ▶ SAY NO TO CHEMICALS
- ▶ PROTECT ENVIRONMENT
- ▶ GO GREEN



**COMMERCIAL KITCHEN
DEEP CLEANING &
DUCT CLEANING SERVICES**



Commercial catering environments such as kitchens, canteens and food preparation areas must adhere to stringent legislation governing their condition and hygiene standards. Periodic kitchen deep cleaning helps maintain a high standard of hygiene and compliance with legislation. Poor cleaning procedures can lead to bacterial contamination, spread of diseases, pest infestations and reduced equipment life.

Tailored to the specific requirements of your kitchen icleangogreen deep cleaning solution can encompass the whole kitchen or individual pieces of equipment. We will schedule our visits at times convenient to you, ensuring minimal disruption to your business.

Innovative service solutions supported by our dedicated technical teams

Benefits' of icleangogreen

- ▶ bio-degradable products
- ▶ using trained technicians
- ▶ equipment developed specifically
- ▶ pay great attention to detail
- ▶ food hygiene and safety.
- ▶ Minimizes the risk of pest infestation
- ▶ Reduces the risk of contaminate
- ▶ Insect control

