



COMMERCIAL OVEN CLEANING

Whether your commercial oven is gas, electric, convection or combination, it needs deep cleaning and regular maintenance to operate at its best.

Ovens are constantly heating and cooling, caking on the various food splashes and spills they inevitably come into contact with.

As a result, any well-used commercial oven is likely to have food particles, grease and oil ingrained into every corner.

Oven cleaning is time-consuming and impossible to do properly with standard cleaning products. Even if your staff have the spare hours in the day to dedicate to

cleaning ovens, it is unlikely that they have the specialist knowledge needed to get an oven properly clean.

Surefoot have both the knowledge and the time. We are commercial oven cleaning experts with years of experience and unique products at our disposal. We like to think that we clean with an iron fist in a velvet glove: our approach is gentle. The quality of our products allow us to deep clean without aggression, meaning that your oven surfaces will not be scratched or scraped.

At Surefoot, we take pride in cleaning kitchen equipment and ovens until they sparkle. We always say it's easier to keep it clean than get it clean, so why not ask us for a quote?