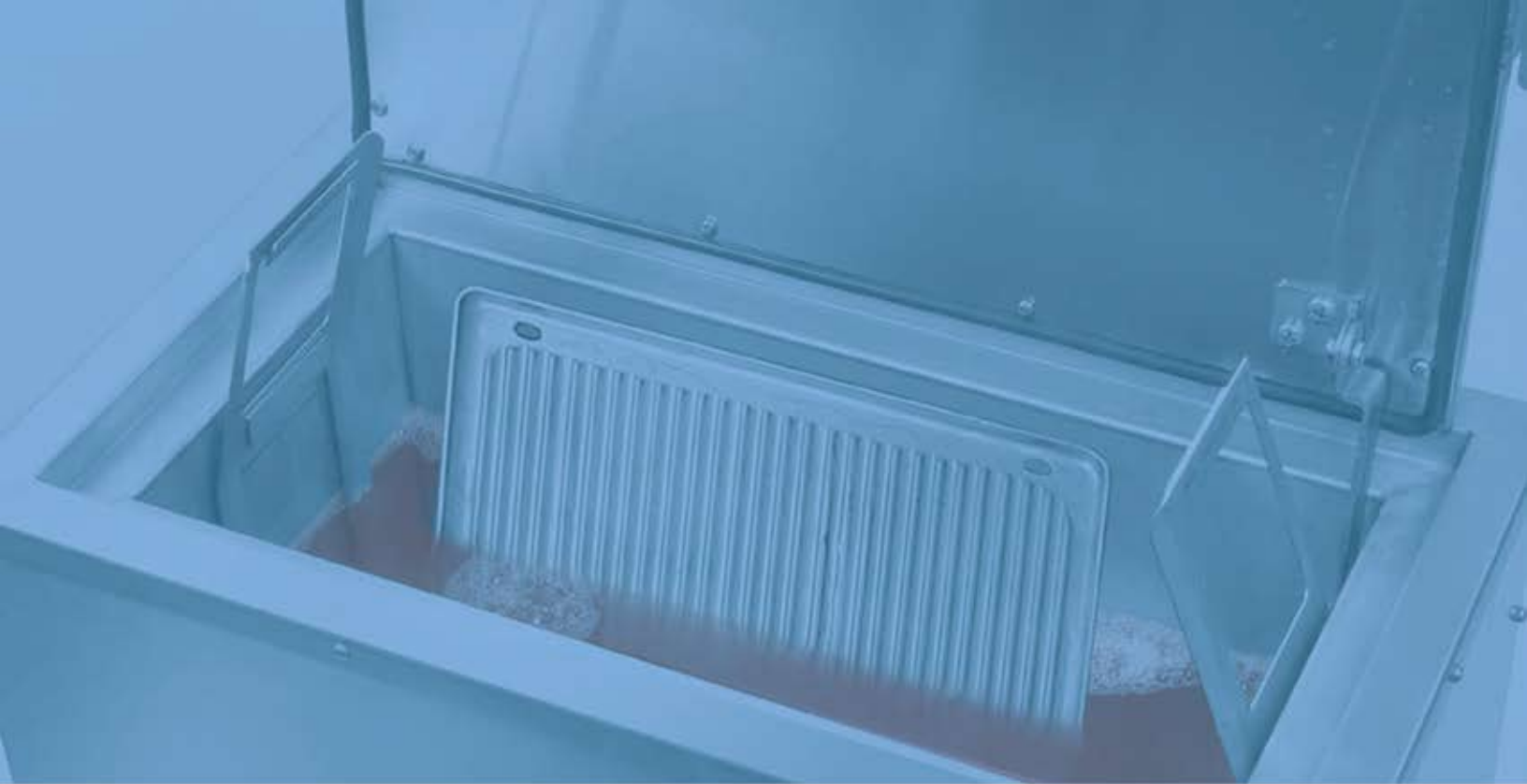


EFFORTLESSLY  
CLEANS  
KITCHEN  
EQUIPMENT



**decarbonizer**



# What is Decarbonizer?

Running a commercial kitchen today means more than just serving outstanding food. Making the right use of your employees' time and other valuable resources is crucial to performance, productivity and profitability.

Decarbonizer effortlessly cleans your kitchen equipment, removing burnt-on carbon and grease from a wide range of items including Grill Plates, Chargrills, Extraction Filters, Oven Trays, Oven Shelves, Cooker Tops, Pots, Pans, and Fryer Baskets. This improves their cooking performance and helps you produce great tasting food.

With Decarbonizer doing all the cleaning, there's no more hours spent scrubbing by hand, allowing your staff to focus on other important tasks, increasing their productivity.

Increased productivity, great tasting food and the cost savings that Decarbonizer delivers month in month out all contribute to improved profitability.

Ask any of our customers and they will agree...



# How Does It Work?

Decarbonizer is a simple and easy-to-use Stainless Steel soak tank system designed specifically for use in commercial kitchens to remove burnt-on Carbon and Grease from a wide range of equipment such as:

Grill Plates, Chargrills, Extraction Filters, Oven Trays and Shelves, Cooker Tops, Pots and Pans, and Fryer Baskets.

Decarbonizer is thermostatically controlled to maintain an 80° operating temperature and uses a specially formulated, water soluble cleaning detergent which is non-caustic, non-corrosive and non-hazardous, to break down burnt-on Carbon and Grease more effectively and in less time than manual cleaning.

The heated water softens the burnt-on Carbon and Grease enough to allow the detergent to penetrate to the surface of the equipment, removing the maximum amount of debris.

After a short time your kitchen equipment can be removed, rinsed and immediately re-used.







# Helps Prepare Great Food

When it comes to food the most important thing for your customers is that it looks good and tastes delicious, which is why when it comes to cooking, you'll need your kitchen equipment to be as clean as possible.

Fresh, quality ingredients and a skilled Chef may be wasted if the cooking equipment hasn't been properly cleaned. Whether it's a dirty oven or grill plate, burnt-on Carbon particles can seriously affect the flavour of food leaving it tasting smoky and burnt.

By using Decarbonizer your kitchen equipment will be thoroughly cleaned, removing grease and burnt-on carbon, ensuring the food prepared in your kitchen tastes as good as it looks.



# Luke Anderson

Current Head Chef of the Lamb in Willaston, Cheshire, and former Development Chef of The Beaufort Park Hotel in Flintshire, Luke Anderson has a talent for creating new seasonal menu's and mentoring aspiring young Chef's.

In addition to being a household name after winning *Big Brother 13*, Luke has also received high acclaim for his culinary skills and in 2010 won Flintshire 'Chef of the Year' at the age of 29.

*"As a head chef in a village pub with a small kitchen team, we don't have the man power or time to scrub pots, stoves and filters for hours.*

*The Decarboniser is a convenient way to keep your kitchen looking tip top with less elbow grease/labour cost.*

*So we can concentrate on more important things like making fresh delicious food.*

*I would be lost without it"*





# Delivers Cost Savings

In a recent survey of 100 Pubs, Restaurants and Hotels that use Decarbonizer on a daily basis, we demonstrated monthly savings in excess of £400 per site when compared against kitchens cleaning equipment by hand.

Typical monthly cost of manual cleaning  
**£535.54**

Decarbonizer monthly cost (model DC35)  
**£88.20**

Monthly saving using Decarbonizer  
**£447.34**

\*In our calculations we have used the national minimum wage of £6.70 per hour for employees aged 21 or over to calculate typical operational costs. Decarbonizer cost based on a 3 year rental of model DC35.







# Improves Profitability

There are many ways in which a business can improve profitability, one simple way is with Decarbonizer.

Because of the way Decarbonizer works, your business will make significant labour savings, reduce water consumption, saving thousands of litres every year, and reduce spend on expensive and often hazardous chemicals.

But an increase in profitability doesn't just come from making cost reductions.

Using Decarbonizer to clean your kitchen equipment means your staff will be available to focus on other important tasks within the kitchen, the need to spend hours cleaning equipment by hand will no longer be necessary, and by increasing the productivity of your staff you increase the profitability of the business.



# Improves Kitchen Hygiene

The reputation of your business relies on a high standard of cleanliness, for both your customers and your staff, and when it comes to food hygiene there's no room for error.

Reports of poor food hygiene can destroy the reputation of even the best kitchen and in some cases cause a business to close.

Using Decarbonizer in your kitchen ensures your equipment, whether it be Charrills or Cooker Tops, is cleaned to the best possible standards, significantly improving the hygiene level in your kitchen.





# Improves Staff Morale

Using Decarbonizer kitchen staff will no longer have to spend hours scrubbing by hand often using hazardous chemicals to clean kitchen equipment.

The reduced workload and health and safety benefits to the kitchen work area will greatly improve the morale of your team.

By improving the working conditions of your kitchen, not only will this reduce staff turnover (and thus the need for constant inductions and re-training) but your business will be able to attract and retain the highest quality staff.



# Environmentally Friendly

Customers prefer to buy from a business which has strong green credentials and are more likely to dine onsite as a result. Decarbonizer has been designed to meet today's many Environmental challenges.



## Energy Efficient

Decarbonizer is thermostatically controlled to maintain an optimum operating temperature at the lowest energy consumption.



## Water Savings

Compared to using a potwash regime or manual cleaning Decarbonizer saves thousands of litres of water every year.



## Chemical Savings

With its specially formulated detergent and low water consumption there is no need for hazardous and expensive cleaning chemicals.



## Bio-Degradable

Decarbonizer uses a specially formulated detergent which is safe to use and 100% Bio-Degradable.



## Recyclable

Manufactured from high grade stainless steel the unit is almost entirely recyclable.





# Excellent ROI

In investment terms Decarbonizer represents an outstanding opportunity.

It has an extremely short payback period compared with a typical equipment purchase, especially the case when you consider our rental options.

Cleaning kitchen equipment "by hand" is costly in labour terms, and ignores the opportunity cost of putting your staff to work on other revenue generating tasks.

Add to that the cost of water and chemicals and Decarbonizer can deliver monthly savings approaching £450 per month over and above its rental cost.

Forward plan to utilise your staff differently from the day you begin using Decarbonizer, and reduce your cleaning chemical purchases, and you will find there is almost no payback period at all.



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