


INDUSTRIAL KITCHEN CLEANING SOLUTIONS:
THE NEW FRONTIER

A large industrial kitchen extraction system is shown, featuring a prominent metal mesh filter. The system is mounted on a wall and has a green metal frame. The background shows a white wall and some scaffolding.

IKCS is the leader in industrial kitchen cleaning solutions and commercial extraction systems, offering quality service at highly competitive prices. We specialise in industrial kitchen extraction system cleaning, full restaurant deep cleaning, extraction system installations, extraction system upgrades and extraction system breakdowns. With many years' experience in the commercial cleaning and extraction system industries, IKCS has the expertise to provide you with a customised quote and quality services.

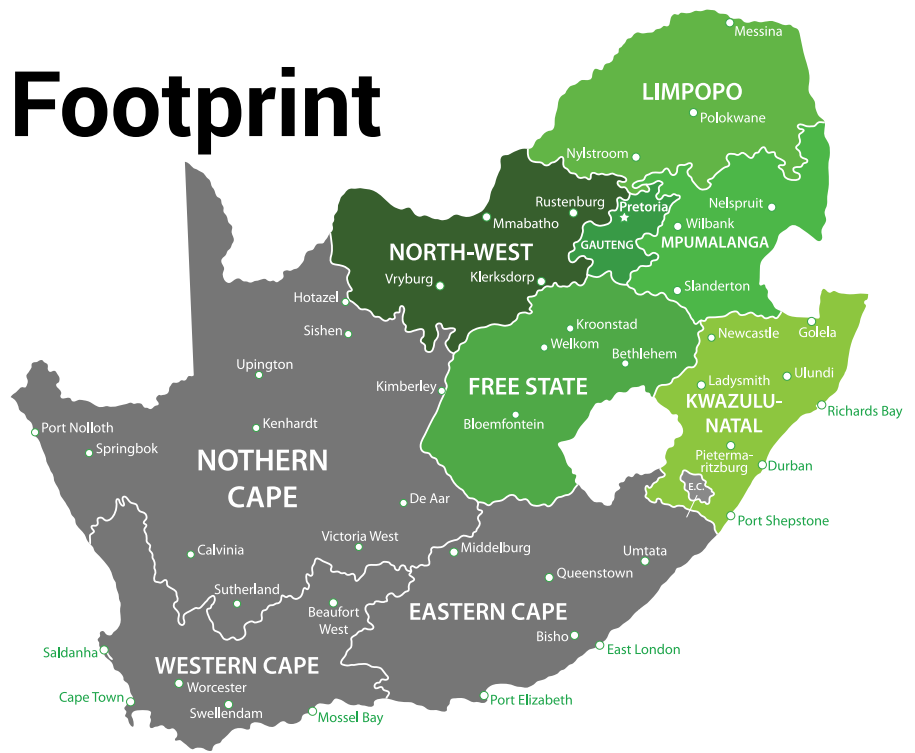
Our Services

Tried and trusted

- Extraction System Service (Clean & Maintain)
- Kitchen Deep Cleaning
- Extraction System Installation
- Extraction System Modification
- Electrical Work
- 24-hour Repairs

Our National Footprint

A phone call away



About Us

Our Past | *Founded on a passion for quality*

Established in June 2016 by Paul Lucas, IKCS is committed to providing clients with superior industrial kitchen cleaning solutions and extraction system services at highly competitive prices. With over 10 years' experience in the industry, Paul is recognised for his ethical approach to service delivery, impeccable sense of reliability, unwavering commitment to quality, and vast knowledge of extraction and ventilation as a whole.

Our Present | *Constantly evolving to exceed expectations*

We are constantly growing our team in response to increased customer demand, ensuring that we have the manpower to consistently provide premium service and excellent turnaround times. Employing only highly qualified professionals who are passionate about excellence and quality, we go the extra mile to give our clients peace of mind that they are getting the best service that money can buy.

Our Future | *Investing in our community and family*

We are highly invested in the future of our nation and, through hiring and training new employees from our local community, we leverage our growth to inspire growth in the world around us. Educating new staff members is essential to the success of IKCS, and equipping our people with knowledge is integral to developing trustworthy and reliable working relationships. Our team is our family, and their future is our greatest investment.

Our Services

Extraction System Service | *Every 3 to 6 months*

Extraction systems remove kitchen smoke, unpleasant odours and other chemicals floating in the air – all made up of particles. While the filters catch the majority of these particles in your extraction system, some of it passes through the filters, accumulating in the ducting, motor and around the blades of your extraction system. This can be a major fire and health hazard. A regular extraction system service is therefore critical for ensuring that your restaurant kitchen or building meets the required health and safety standards, as governed by law. All kitchen-cleaning projects are conducted in accordance with the recommendations of the South African National Standards S.A.N.S 1850/2014 Edition 2. We recommend that you have your extraction system cleaned every 3 to 6 months.

Kitchen Deep Cleaning | *Every 3 months*

Kitchen deep cleaning is an important step in ensuring that your restaurant kitchen passes regular health and safety inspections. At IKCS we only use highly specialised machinery to ensure the deepest clean possible. In addition, we use chemical compounds that are formulated to target specific areas in the kitchen, as well as non-toxic cleaning solutions that are safe to use across all food preparation areas. In ridding your kitchen of all bacteria, we help prevent E Coli, Salmonella, Listeria and Staphylococcus, as stipulated by the HACCP approach. We advise our clients to conduct a deep clean on a quarterly basis.

Extraction System Installation | *10-year warranty*

Extraction systems are designed to reduce the heat in your kitchen and extract smoke caused by cooking – an essential practice that ensures your industrial kitchen is always up to standard. Our installation turnaround time and quality of workmanship make us a force to be reckoned with – a leader in the extraction system installation industry. We install Cyclo Vents, Cyclo Maise, UV Capture Jets, Cyclo Washes, Capture Jet, Island Style and Box Canopies. Every new extraction system installation is personally handled by Paul Lucas (CEO and founder), and comes with the guarantee of a 10-year warranty*.

**Our 10-year warranty is subject to the IKCS SLA. For the warranty to remain in effect, any violation of the T&C's stipulated in the SLA will immediately void the cover. Terms and conditions apply.*

Extraction System Modification | *Upgrade, expand or modify*

If you are looking to expand, modify or upgrade your existing extraction system, or thinking about investing in a more energy efficient restaurant kitchen solution, the IKCS extraction team is at your service. Simply give us a call or send us an email, and we will set up an appointment to visit your restaurant or establishment to discuss your extraction modification requirements. No matter how you choose to modify your kitchen extraction system, we go the extra mile to complete the modifications as quickly and efficiently as possible, to ensure that your business is back up and running in no time.

Electrical Work |

24/7 on-call electricians

We are more than just experts in industrial cleaning and extraction systems. IKCS clients have access to a 24/7 on-call electrician at discounted rates. Our team of on-call electricians is fully equipped and qualified to handle every electrical requirement that your restaurant or industrial kitchen might have. All electrical installations are in accordance with the Government Notice R:2920 Electrical Installation Requirements, 1992. Should you require a COC certificate to validate your current or new electrical installation, please note that we can only do so on your request and at your own expense.

24-hour Repairs |

7 days a week, 365 days a year

When you are running a restaurant or business, you can't afford to have downtime. That's why the IKCS team is available to our clients 24 hours a day, 7 days a week, 365 days a year – to ensure that you experience minimal downtime, if any at all. No matter the hour, IKCS always has a team on standby to assist you with any extraction service or emergency. In addition, our shelves are fully stocked with various types of spares, such as motors, starter boxes, fans, fan blades, silencers, vertical discharge units and filters – so we can immediately do repairs and maintenance on your extraction system.

Committed to Compliance

- IKCS is fully compliant with various governmental requirements, and our cleaning teams operate under the supervision of a trained O.H.A.S.A official at all times.
- Our team is fully insured, and trained according to South African National Standards S.A.N.S 1850/2014.
- All supervisors are fire marshals, first aiders, risk assessors, and SHE representatives.
- Qualifications and certification available on request.



Our Valued Clients

We take care of our clients in the same way that we would take care of family. If you'd like to be on our ever-growing list of clients, contact us today for a comprehensive quote.



Contact Us

Our team is ready to assist you with all your industrial kitchen cleaning and extraction system requirements.

Paul Lucas: 082 325 1949

Office: 011 869 1281

011 869 1409

Email: info@ikcs.co.za

Physical Address: Alberton, Johannesburg South

www.ikcs.co.za

