

# case study

Swiftclean partners with a London-based restaurant group to ensure compliance with industry regulations and uphold fire safety standards through its award-winning kitchen extract fire safety cleaning service. Over the past decade, Swiftclean has established a strong, long-term relationship with this group of Italian restaurants. Swiftclean is responsible for providing kitchen extract cleaning services across all 10 of their London-based restaurants.



## ABOUT

This restaurant group began in the 1950s when two friends decided they wanted to bring authentic trattoria dining to London. They opened their first restaurant with a vision to share fresh, simple Italian food—something that was truly missing for Londoners at that time. They focused on fresh ingredients and family recipes, offering a welcoming atmosphere and pocket-friendly prices. The first restaurant quickly became a beloved spot, as locals embraced the warmth of genuine Italian cuisine and the inviting atmosphere that came with it.

Now, nearly 70 years later, that same passion for traditional Italian food shines through. With ten restaurants across Central London, they remain dedicated to the core values set by their founders. Every dish they serve reflects their commitment to quality and hospitality, ensuring that each guest feels welcome and appreciated during their visit.

## WORKING TOGETHER

Swiftclean's expertise and unwavering commitment to safety have been instrumental in enabling these restaurants to maintain uninterrupted service while ensuring compliance with the necessary fire safety regulations. The architectural character of their buildings presents unique challenges; maintaining kitchen settings within beautiful, historic structures can often be complex and demanding. However, our experienced team at Swiftclean has consistently partnered with this restaurant group to tackle these challenges head-on.

Swiftclean has been a trusted partner for over 10 years, providing essential kitchen extract cleaning services.

Martin Hembling, Commercial Director at Swiftclean, notes:

***"Over the years, we've applied our extensive expertise to find tailored solutions, such as abseiling down extract risers to meet compliance requirements. Our long membership with BESA (Building & Engineering Services Association) ensures our kitchen extract fire safety services follow the latest TR19 Grease specification, keeping these restaurants compliant with industry standards".***