

NEW FRONTIERS OF DIRT: THE “OPEN AIR” CUISINE

More than just kiosks. Street food has now become the real trend of the moment, paraded around with the first sun ray between late May and early June.

Simply considered “the street food” until recently, in the last few years it has become a must for the summer, overcoming those clichés that regarded it as junk food.

Today it’s precisely the cuisine of restaurants –including the gourmet one- that is making its way in the wonderful world of the wheelbarrows, mythically represented in the American movies and now replaced by a new concept embracing many culinary cultures, even the most sought-after.

The proposal ranges from food to ingredients that have little in common other than an unfortunate consequence: the frequently charred dirt that need to be cleaned after hours of work (and here all kind of things go on).

During the on-the-site investigation, Allegrini team identified **problems and solutions concerning the dirt charred on the cooking plates**, taking also note of some errors made when unsuccessfully trying to take the dirt down.



#1 Cleaning as we go along



Choose Grill cleaner HT!

For those who cook different food that must not be contaminated such as meat and fish, it is difficult to find a detergent solution to be quick, effective and innocuous too.

The chef could therefore get the vinegar, grandmother’s strongest ally in the kitchen, out of the pantry because “it cleans and disinfects”. To the detriment of his numerous uses (one of which being a remedy against lice), the vinegar isn’t actually effective, not even in terms of speed. A valid alternative for any kitchen is instead **Grill Cleaner HT**, a ready-to-use degreaser that quickly removes the toughest dirt on cooking plates and hot grills.

It is sufficient to spray a thin layer of product and remove the already softened dirt with a scraping blade, then refine with a damp cloth. Last but not least: thanks to its non-hazardous substances based formulation, the vapour, which comes out from the reaction between the product and the hot plate, is non-toxic.

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#2 Cleaning at the end of the shift

If the working day has come to the end and the cooking plates got cold, the time has come to clean with a product able to remove dirt layers that have accumulated and dried. The efforts deployed using the force of arms to clean with an abrasive sponge would be useless and could damage the plates surfaces irreparably.

The recommended solution in this case is **Brillforn**, ideal for removing the most tenacious dirt layers even on cooking plates, toasters even and panini presses.

Brillforn is ready-to-use and need to be sprayed on surfaces up to 50°C max.



Choose **Brillforn!**

#3 Deep cleaning



Choose **Detergente
Piastre Cottura!**

If some stubborn dirt has remained, icefall is the most popular method. The basic view of some chefs is that ice would react with the dirt, detaching it from the surface.

The consequence would be a complete disaster, with water on all sides and no improvement in terms of cleaning.

in case of very dirty surfaces, just immerse them in **Detergente Piastre Cottura**, pure or diluted at 30%, for a night. It will be a good night sleep for everyone!

Discover the pleasure of cleaning. Even the most stubborn dirt could be removed with Allegrini. Request a consultation right now!