

Preventative Maintenance



Baker Commodities Inc.
Recycling for Life®



In order to prevent costly cleaning and plumbing services before problems occur, Baker Commodities Total Grease Management™ (TGM) Program provides preventative maintenance programs customized to your needs.

Grease Trap Cleaning and Scheduled Regular Service:

Grease traps are an essential part of a restaurant's sewer and drainage system. By keeping grease and other materials from going down the drain, sewer lines are kept devoid of build-up and flowing freely. Whatever the capacity of your grease trap, Baker Commodities can create a custom preventive maintenance plan to meet your needs.

Sewer Lines:

From video inspection to high-pressure water jetting, Baker Commodities offers the latest, most effective cleaning methods for your establishment's sewer lines.

Floor Drains:

For a floor drain to do its job, it needs to be clean. Baker Commodities offers custom preventative maintenance plans and fast, emergency service to keep kitchen drains flowing freely.

Sinks:

From food prep to dish washing, sinks play a critical role in the quality of the meals coming from a restaurant's kitchen. But for them to work properly, they must be clean. Baker

Commodities provides preventative maintenance and emergency services that will keep your sinks functioning at top capacity.



Our Total Grease Management™ (TGM) Program is also available to meet your grease removal, plumbing and cleaning needs. We can customize the perfect program for you, including:

- Used Cooking Oil Collection
- High-Pressure Power Washing with Water Recovery

For more info, visit:
www.bakercommodities.com