

#spürbargrün



## Cleaning Without Chemicals

Image: Medeco Cleantec GmbH

**Michelin-starred chef Patrick Coudert relies on Green Cleaning as a cleaning method.**

Patrick Coudert, who trained under Paul Bocuse and holds two Michelin stars, uses only Micro Cleaners in his kitchens instead of traditional cleaning agents. These devices generate extremely hot and dry steam based purely on water, which gently and residue-free cleans all surfaces while also providing thermal disinfection.

*first class:* **Why is chemical-free, hygienic cleaning so important to you?**

Aside from cooking itself, hygiene in the kitchen is truly the most important thing to me. The fact that so much chemistry is involved has always bothered me.

Many employees suffer long-term effects — some even develop health problems that can lead them to quit their jobs. And the choice of cleaning agents should never be the reason for such a decision.

Moreover, these agents can also cause damage. I've personally seen stainless steel surfaces corroded by aggressive cleaners.

*first class:* **What are the specific advantages of Green Cleaning?**

Besides saving money and time, it primarily helps me avoid the development of any serious hygiene issues. Of course, every professional kitchen values cleanliness, but the health department knows exactly where to look — like fridge inserts or the many nooks and crevices typical in a kitchen. There's always a risk that a particularly stubborn spot gets overlooked during cleaning. And even if everything looks spotless, there are still chemical residues left behind.

Meanwhile, cleaning obvious areas — like extractor hoods or ventilation filters — is much easier with micro-dry steam. It's the same for ceiling cleaning, where the dry steam's low water content ensures nothing drips and everything is dry again in no time.

And let's not forget the floors, which in a professional kitchen must be slip-resistant and are therefore very porous. These pores easily collect dirt and residues. Normally, such floors have to be flooded and scrubbed vigorously — which is tiring and uses a lot of water. With a micro steam vacuum, it's faster, less strenuous, uses less water, and the result is visibly cleaner.

*first class:* **Has this change impacted your employees' health?**

Absolutely. I've often seen employees react allergically to cleaning agents — sometimes so severely they had to call in sick. Since we switched to chemical-free cleaning, we no longer have that problem. No one is exposed to substances that can irritate the eyes, skin, or respiratory system.

On top of that, cleaning itself has become easier and therefore safer. Thanks to the long reach of the Micro Cleaners and the available attachments, employees no longer need to climb ladders or bend constantly when cleaning floors. This significantly reduces workplace accidents and back problems.

Thank you very much for the conversation.