

Ghost and Virtual Kitchen Solutions



HELPING DELIVER OPTIMIZED EFFICIENCY, CONSISTENCY AND PROFIT POTENTIAL





Ecolab is the Partner to Help You Find Hidden Profit Potential in Ghost and Virtual Kitchens

Delivery-only and carryout business models are booming. The newest evolution in the restaurant industry - ghost and virtual kitchens - has opened up a powerful revenue stream for businesses, due in part to lower operational costs.

Ecolab is a global leader with products and solutions that help more than 40 industries operate safely and efficiently. Our foodservice industry expertise spans the spectrum from full-service and guick-service restaurants to ghost kitchens, virtual kitchens, virtual brands, and meal kit facilities, with a focus on delivering outcomes that matter:



DELIGHTED GUESTS

Consistent, high-quality food, accurate orders, and tamper-proof packaging are just a few ways to inspire confidence and loyalty.



OPTIMIZED OPERATIONS

Labor efficiencies, cross-training procedures and scalable solutions help increase productivity while helping reduce waste.



PROTECTED REPUTATIONS

Kitchen audits, sanitizers for food-contact surfaces and health department training to help reduce risk.



Elevated Expectations Require Next Level Solutions

Why risk the reputation of your ghost or virtual kitchen? With Ecolab's world-class expertise and on-site support on your side, you can access the programs and solutions you need for your specific business scenario – owner, operator, renter, and everything in between.



FOOD

- Tamper-proof packaging and food safety solutions
- Fast-acting degreasers that optimize fried food quality and taste
- Water systems that enhance food and beverage quality



CLEANING

- Cleaners and sanitizers for food-contact surfaces and disinfectants for high-touch surfaces that help save time
- Kitchen and delivery audits to assess and help proactively address risk
- Digital monitoring that helps enable consistent practices



OPERATIONS

- Agile, effective strategies for unpredictable order demand
- Procedures, tools, and technology to drive operational consistency
- Sustainable solutions that help reduce water, energy, and waste

Our comprehensive program includes solutions that help ensure your operation is clean and running efficiently from floors to wares to hand care and much more – we have your operation covered.



OPERATING ONLINE PUTS YOUR BUSINESS ON THE LINE

93%

of consumers look at online restaurant reviews¹

87%

of consumers say online reviews are important to choosing a restaurant¹

79%

of consumers trust online reviews as much as personal recommendations¹





Let's partner together to improve the cleanliness and profit potential of your business

Call 1 800 35 CLEAN Ecolab.com/GhostKitchens

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