



Keep the kitchen going with Tork

Achieving excellent kitchen flow starts with good hygiene



**Improve
accessibility,
reduce waste
and control
costs**



Providing the confidence to optimise your kitchen for the best performance

Accessibility to wiping and cleaning products is essential when it comes to increasing efficiency in the kitchen. It enables consistent flow, which means kitchen staff collaborate and perform better to create wonderful dishes on time. Not having the right hygiene solutions at the right time can have big implications for the staff and the overall flow of the kitchen.



Access to paper towels

Kitchen staff rely heavily on paper towels for wiping and cleaning of surfaces and hands. Paper towel run outs and dispensers that are not clearly accessible lead to valuable time being spent unnecessarily.

Risk of cross contamination

Bad hygiene practices, such as using the same dirty cleaning cloths repeatedly, leads to a spread of bacteria in the kitchen. Having access to paper towels makes a big difference to preventing hygiene risks.

Waste and cost management

Finances are tight for restaurant kitchens and paper towels are essential, but aren't considered as being value adding. Controlled consumption of hygiene products and better waste management is needed.

“You can have a menu that looks brilliant, but it won't be achievable if you don't have the correct flow of the kitchen.”

**Simon Wood, MasterChef UK Winner (2015)
and Owner & Executive Chef of WOOD**

The importance of good flow and hygiene

The restaurant kitchen can be a tough environment to work in. It's hot, loud, physically and mentally tiring and highly demanding. With so much to think about, having good flow in the kitchen is essential, not only for a smooth and steady service, but also for efficiency.

Chefs face many daily challenges such as ensuring that every member of kitchen staff and each part of the service is working well together. Good flow means a good routine and structure. Investing in quality hygiene solutions and placing them in well-positioned locations around the kitchen is crucial for daily efficiency in the kitchen. Maintaining great hygiene standards means that the routine becomes embedded – staff do it without realising they're doing it. As the no.1 professional hygiene brand, Tork is an expert in achieving great flow and helping our customers meet demanding hygiene requirements.

“Tork wiping and cleaning solutions raise the bar for standards, encourage consistent hygiene practices and provide a happier environment for kitchen staff.”

Alan Kinsella,
Kitchen Optimisation Consultant



Tork Reflex

Designed to fit your flow and keep on top of hygiene

The Tork Reflex Centrefeed Dispenser is the ideal hand and surface wiping solution for professional environments, designed to fit your workplace flow. This easy-to-use, hygienic and durable system increases flexibility and helps you clean faster and better.

Reduces consumption with up to

37%*

New!

Run-out indicator
ensures you're never caught without paper

Removable hood
makes the dispenser easier to clean

Refills last longer
so your kitchen has fewer interruptions

Single-sheet dispensing
controls your staff's paper consumption

New rotating nozzle
with increased flexibility to take paper from any angle

Touch only what you take
and reduce the risk of cross contamination



*when compared to the Tork Centrefeed system

Providing solutions to your hygiene needs

Nothing should hold your team back when they're in full flow. The Tork Reflex system is ideal for dealing with the everyday hand and surface wiping tasks, helping kitchen staff to meet strict hygiene requirements and controlling costs and waste consumption.



Does your kitchen have an optimised flow?

Hygiene in service is critical. Access to wiping and cleaning solutions can benefit your preparations and increase efficiency. With our solutions, we can help prevent interruptions to your kitchen flow, including paper towel run outs.



Are your kitchen staff under pressure to meet strict standards and deadlines?

With 68% of foodborne illness outbreaks associated with food prepared in a restaurant,* and reusing dirty cloths being a common hygiene mistake, we can help guide you to the best wiping and cleaning solutions to prevent hygiene risks and contribute to the daily needs of your restaurant.



Is your kitchen cost effective and waste controlled?

We know how important cost and waste reduction is to keep the restaurant going. Our easy-to-use and effective products help you to control consumption and improve the working environment, as well as reduce unnecessary costs.

*Journal of Food Protection, Vol. 78, No. 1, 2015, Pages 187-195

The full Tork Reflex offer for increased efficiency

Whenever there's a wiping job to be done, you can rely on Tork Reflex – developed to control the cost of our customers' most common hand and surface wiping tasks.

Dispensers



Tork Reflex™ Single Sheet Centrefeed Dispenser M4
Art no 473180 (turquoise/white)
Art no 473190 (white/white)



Ideal for confined spaces

Tork Reflex™ Single Sheet Mini Centrefeed Dispenser M3
Art no 473167 (turquoise/white)
Art no 473177 (white/white)

- Easy to use, clean and reassemble
- Reduced cross-contamination risk because users only touch what they use
- Rotating nozzle – access paper from any angle
- One-hand dispensing – no more setting down items to get paper
- Robust design to withstand tough kitchen environments
- Single-sheet dispensing for controlled consumption
- Easy-to-clean design featuring removable hood

Dispensers



Tork Reflex™ Portable Centrefeed System M4
Art no 473188

- For tasks while on the move
- Ideal for use in the kitchen or front of house
- Easy to store and handle

Refills

All Tork Reflex rolls are food contact approved for wiping.

Tork Reflex™ Wiping Paper Plus



Art no 473474, M3 White



Art no 473263, M4 Blue
Art no 473264, M4 White

- 2 ply multipurpose paper
- Ideal for mopping up liquids and spills
- Available in standard and mini format

Tork Reflex™ Wiping Paper



Art no 473480, M4 Blue,
Art no 473242, M4 White



Art no 473412, M4 White, QuickDry™

- 1 ply multipurpose paper
- Ideal for light wiping tasks
- Perfect for cleaning glass without a trace



Recommended kitchen solutions

Well organised washstations with a complete range of hygiene products encourage compliance. Our full range of products support consistent kitchen hygiene practices and help staff to keep the kitchen going.

Dispensers and Refills



Tork Folded Cloth Dispenser W4
Art no 654000

Protects the cloths and reduces consumption by dispensing one sheet at a time.



Tork Long-Lasting Cleaning Cloth W4
Art no 90478

Highly absorbent, very durable and hygienic substitute for the dish cloth. Perfect for repeated use both dry and wet.



Tork Kitchen Cleaning Cloth W4
Art no 473178

Strong and soft cotton-like cloth. Hygienic substitute to the traditional kitchen cloth.



Tork Small Pack Dispenser W8
Art no 655100

Provides space-saving convenience, hygienic protection and one-at-a-time dispensing to reduce consumption and waste.



Tork Coloured Long-Lasting Cleaning Cloths W8
(Blue, Green, Yellow, Red, White)
Art no 194450, 194550, 194650, 194750, 90145

Durable and absorbent cleaning cloth. Can be used repeatedly without tearing. Available in four colours to help prevent cross contamination.



Tork Liquid and Spray Soap Dispenser S1
Art no 560000

Available with arm lever for use in areas where extra hygiene is of critical importance – Easy to Use certified.

Tork Extra Mild Liquid Soap S1
Art no 420701

Non perfumed and free from colour to provide for frequent usage as well as reducing the risk of skin irritation.



Want to know more?
Get in touch for a free consultation.

Great Britain:
01582 677570
TorkCS.uk@essity.com
tork.co.uk

Republic of Ireland
& Northern Ireland:
+353 (0)1793 0150
TorkCS.ie@essity.com
tork.ie



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