

Maryland Commercial Kitchen Deep Cleaning Company Names Alexis Morales Branch Manager

Experienced field supervisor will lead CE Kitchen Cleaning's Maryland operation, improving hands-on oversight in Maryland, Washington, D.C., and nearby areas.

MD, UNITED STATES, August 23, 2026 /EINPresswire.com/ -- [CE Kitchen Cleaning](#), operated by Calamus Enterprises LLC, has appointed Alexis Morales as Branch Manager for its Maryland operation. The appointment supports the company's continued growth and strengthens local supervision of commercial kitchen deep cleaning projects for restaurants, hotels, hospitals, universities, government facilities and other commercial and institutional food-service kitchens throughout Maryland and Washington, D.C.



Maryland Commercial Kitchen Deep Cleaning Company

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Alexis understands this business from the ground up. He knows how to lead people, serve customers and ensure difficult jobs are done properly. I trust him to lead our Maryland operations.”

*Mike Calamus, Owner,
Calamus Enterprises LLC*

Morales has extensive hands-on experience organizing and supervising commercial deep-cleaning projects. He has demonstrated the ability to organize crews, coordinate large and complicated assignments, communicate directly with customers, inspect completed work, solve unexpected problems on-site and keep projects on schedule while maintaining company quality standards.

Hands-On Leadership for Field-Based Work

Morales developed his management experience through direct involvement in commercial cleaning projects rather than office-only supervision. He understands how crew planning,

equipment movement, scheduling, customer requirements and final inspections come together on difficult assignments.

As Branch Manager, Morales will coordinate Maryland crews and projects, serve as a direct point of communication for customers and help resolve issues that emerge after work begins. His promotion reflects the company's effort to build stronger local management while keeping decision-makers closely involved with individual projects.

This hands-on model is particularly important in specialized deep cleaning because the full scope of a job is not always visible before equipment is moved and normally inaccessible areas are inspected.

What Commercial Kitchen Deep Cleaning Involves

CE Kitchen Cleaning is a Maryland commercial kitchen deep-cleaning company focused on specialized work rather than ordinary nightly janitorial cleaning. Routine cleaning may address visible surfaces, spills and daily food-service needs. Professional deep cleaning reaches grease, dirt and heavy buildup in areas that kitchen staff cannot normally access.

Services include cleaning cooking equipment, ovens, fryers, grills, floors and walls, as well as areas behind and underneath commercial appliances. Depending on the facility, crews may need to move equipment and work through the kitchen in sections to reach buildup beneath cooking lines and in other difficult locations.



Alexis Morales, Maryland Branch Manager at CE Kitchen Cleaning.



Alexis Morales, Maryland Branch Manager, with Mike Calamus, owner of CE Kitchen Cleaning.

The company uses professional high-temperature steam cleaning equipment for demanding commercial jobs. Its work is scheduled around each facility's operations and often takes place after restaurants and institutional kitchens have closed.

"Commercial kitchen deep cleaning is not simply about making a kitchen look better," Calamus said. "Our job is to reach the grease, dirt and buildup in places that normal daily cleaning cannot reach."

The Work Behind the Kitchen Door

Customers rarely see the labor required to deep-clean a commercial kitchen. By the time a restaurant or facility reopens, equipment may have been moved, inaccessible surfaces cleaned and multiple sections inspected before being returned to service.

A professional deep cleaning can take considerably longer than normal nightly cleaning and, depending on the size and condition of the facility, may continue for multiple days. This distinction is central to understanding restaurant kitchen cleaning in Maryland and other high-use food-service environments.

The work supports more than appearance. Clean commercial kitchens are important for day-to-day food-service operations, employee working conditions, access to equipment for maintenance and overall sanitation.

Experience Across Commercial and Institutional Facilities

CE Kitchen Cleaning has more than a decade of experience in specialized commercial cleaning. Its customers have included restaurants, hotels, hospitals, universities, government facilities and other large commercial and institutional kitchens.

The company has completed work for prominent organizations and demanding facilities, illustrating how a specialized Maryland-area small business can develop expertise in a niche industry and compete for complex projects.

CE Kitchen Cleaning also provides commercial kitchen steam cleaning across Washington, D.C., and surrounding communities. The expanded Maryland leadership structure is intended to preserve direct customer communication and close project oversight as the business continues to grow.

About CE Kitchen Cleaning

CE Kitchen Cleaning is a specialized commercial kitchen deep-cleaning service operated by Calamus Enterprises LLC. With more than a decade of experience, the company cleans cooking equipment, ovens, fryers, grills, floors, walls and hard-to-reach areas for restaurants and other commercial and institutional food-service facilities. CE Kitchen Cleaning serves Maryland, Washington, D.C., and surrounding areas.

Official Websites

CE Kitchen Cleaning: <https://www.steamcleaning.us/>

Calamus Enterprises LLC: <https://www.calamus-enterprises.com/ce-kitchen-cleaning/>

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