

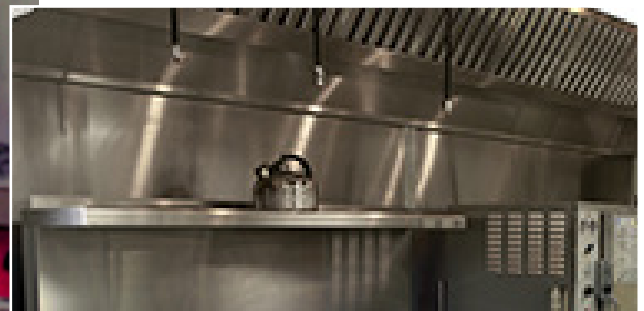


HOOD Cleaner is fast acting heavy duty cleaner, used to clean the interior of commercial kitchen exhaust hood systems. Effectively removes carbonized fats and heavy grease.

Key Benefits of Hood Cleaner

- Non-corrosive, will not attack metal surfaces
- Safer for the environment and employees
- Does not contain butyl or petroleum solvents

For industrial and commercial oven and grills.



32HC Quarts / 6 per case - 128HC Gallon / 4 per case

Hood Cleaner



HOOD Cleaner can also be mopped, sprayed and used with auto scrubbers and pressure washers

	Quarts 6/case	Gallon 4 case
Hood Cleaner	32HC	128HC
pH 8.5-9.5		

Remove all excess food and grease build-up.

Spray from the top of the hood unit to the bottom.

Spray the heavy soiled area and allow **HOOD Cleaner** to penetrate for 5 minutes. The cleaner goes to work immediately and quickly breaks the bond between soil and surface allowing for easy rinsing. Wipe off with a rag or towel.

Rinse with portable water and let dry.

Protective gear including eye protection and rubber gloves, should be worn during cleaning.

HOOD Cleaner can be used as a RTU or diluted 16 oz. per gallon depending on build-up.

Note: Before using food products and packaging materials must be removed from the room or carefully protected. After using, surfaces must be rinsed with portable water source in a sufficient manner to prevent food contamination and/or inspection interference. This product must be used with proper ventilation, ensuring all vapors or odors associated with this product are dissipated before food products or packaging materials are re-exposed in the area.

