

# HOOD Cleaner

**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.

## DIRECTIONS:

Remove all excess food and grease build.

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. And 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.



pH Range: 8.5-9.5



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Odor Control & Facility Care Solutions

#32 HC - Quart / 6 per case

#128 HC - Gallon / 4 per case