

# **TECHNICAL DATA SHEET**



## POWERFUL DEGREASER FOR CLEANING PROFESSIONAL HOODS

Powerful concentrated degreaser designed for deep cleaning of professional kitchen hoods. It is a detergent that can be safely used on all metal and plastic parts, etc.

Effectively removes oily residues, grease and light carbon deposits.

Essential for the periodic cleaning of the hood, as the hood has the specific task of **effectively eliminating bad odours** and allowing the extraction system to function properly, which is why this element must be **cleaned periodically** 

Cleaning the hood is a legal requirement and has the specific purpose of **preventing fires** or poisoning, and the restaurant may be subject to **inspection by the health authorities of the country in which it is located.** 

When cooking, the **grease** used in food preparation can accumulate in the hood and cause fires. Given its flammability, it can clog the extraction ducts, generating **unpleasant odours** and causing **poisoning**. A restaurant hood must always be clean and sanitised to prevent bacteria from growing inside it.

## **CHARACTERISTICS**

Concentrated alkaline detergent suitable for use on all metal, plastic and glass surfaces.

### INSTRUCTION FOR USE

Cleaning the external parts of a cooker hood

Spray the product **diluted with 7–10% water** using the SPRAY KIT PAC and leave to act for **5–10 minutes**. Then wipe the entire surface with a **damp sponge**. Rinse with plenty of **hot water** to remove any residue. To complete the cleaning of the external components of the hood, use kitchen paper to dry them

Cleaning the filters and grill of the hood

The filter should be cleaned at least every 3 days, as dirt and grease residues accumulate there.

The extractor hood filters are easy to remove and can be washed by soaking them for **at least 30 minutes** in a solution of water and a **10-13% diluted** cleaning product. After soaking, remove any residue from the surface with a sponge and rinse thoroughly with hot water.

The hood grille should be cleaned at least 1-2 times a week.

### **PRECAUTIONS**

Consult the safety information sheet.

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