

4225-001, 4225-004

Complete Hood Care™

Description

- Formulated for the absolute toughest kitchen exhaust hood-cleaning tasks.
- An effective remover of baked-on fats, oils, greases, proteins and carbohydrate residues of animal and vegetable origin.
- Cleans hoods, vents and grease filters by penetrating and loosening burned-on deposits so they can be wiped or rinsed clean.
- Versatile - Works with cold or hot water as well as hard or soft water.
- Safe for use on stainless steel, ceramic, chrome, Formica, plastic and painted surfaces.
- Bio-based, all-natural and biodegradable.

Technology

BioTec Technology is the science of using both microbes *and* enzymes to dispose of FOG and food waste safely, economically and rapidly. BioTec Technology consists of microbes and enzymes producing complex chemical reactions that metabolize organic waste into carbon dioxide and water. Enzymes work by breaking apart large complex compounds like FOG into smaller molecules.

The microbes then can readily digest these smaller molecules releasing them as carbon dioxide and water. The microbes and enzymes are completely safe because they are non-pathogenic, naturally-occurring and salmonella-free. These microbes are chosen for their ability to degrade FOG as well as starches and proteins.

Technical Information

Usage	Dilution Ratio	RTU
Physical Properties	Appearance	Liquid
	Color	Amber
	Fragrance	None
	pH	5
	Shelf Life	Minimum 1 Year
Primary Packaging	4225-001	(12) 32 oz./946 ml.
	4225-004	(4) 1 gal./3.78L

Advantages

Most cleaners are designed to work by liquefying baked-on deposits, so they can be rinsed or wiped away. These methods usually requires several applications. Our formulation was designed to penetrate the deposit and actually break down the chemical bond and digest the FOG-based ingredients. The result is fast and easy removal of stubborn baked-on food deposits.

Beyond Green Cleaning Complete Hood Care™ even works on tough, stubborn FOG in Chinese restaurants.

For some reason, exhaust hoods tend to be overlooked by wastewater officials when it comes to FOG compliance. Yet, they are designed to deal with FOG and probably vent out as much FOG as passes through the dishwashing machine. A well-designed and efficient hood is essential to a commercial kitchen and can help diminish the amount of FOG in and around the kitchen. Excessively greasy hoods can leak FOG into drains on the roof and into storm drains. Routine and proper cleaning is important for exhaust hoods to minimize the amount of FOG released in the kitchen environment, as well as roof and storm water drains.

Applications

For HEAVY DEPOSITS: Spray on full strength and let stand for 5 minutes. Rinse with water or wipe with clean, damp cloth. Stubborn stains may require more than one application.

For LIGHT DEPOSITS and REGULAR Cleaning: Dilute with equal parts of water. Spray on surface and let stand 5 minutes. Rinse with water or wipe with clean, damp cloth.



معلومات إضافية: يرجى الاتصال بنا للحصول على مزيد من التفاصيل. نحن نلتزم بالبيئة ونستخدم مواد طبيعية.