



QUALITY PRODUCTS SINCE 1919

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Restaurant Hood Cleaner

TECHNICAL DATA SHEET

BENEFITS

- Can be used as a ready to use product or diluted
- No hard scrubbing required
- Free rinsing formulation

GENERAL INFORMATION

Protect eyes, wear gloves

Hood Cleaning:

Remove the grease drip tray from the exhaust hood. Wipe the tray of excess grease. Using between 3 parts water to 1 part product to full strength. Spray onto all exposed hood surface. Wipe the sprayed surface clean using paper toweling. Repeat until clean. Soak filters in soak tub of 8 parts water to 1 part product. Remove and rinse with strong stream of water. In extreme cases re-soak and rinse. Rinse filters until clean. Re-install filters.

Ovens

Preheat oven to 150° F to 200°F. Turn off oven. Apply to oven surface. Let penetrate 10 – 15 minutes. Wipe with damp cloth or sponge. Rinse with water. May require reapplication in extreme cases. Rinse with potable water. After rinsing, heat oven for at least 10 minutes.

TECHNICAL DATA

Colour: Clear water white
Odour: Typical
pH: 13.5 – 14.0

Restaurant Hood Cleaner is available in these sizes:

Part # 42704 4 x 4 L jug
Part # 42720 1 x 20 L pail

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