

Hood and Duct Degreaser

Hood and Duct Degreaser is specifically designed to remove the dangerous build-up of grease in exhaust hoods of food cooking establishments. Through a hot water pressure washer, fast effective removal restores hood and ducts to a clean, safe result. Hood and Duct Degreaser can be used to pressure wash foodservice grills, fryers, broilers and ovens as well. Routine cleaning is required in most cities and states, as well as the insurance industry.

Benefits

- Fast Removal of Dangerous Grease Build-Up
- NSF Registered Category Code A2 for use in Federally Inspected Food Handling Areas
- Environmentally Friendly – Phosphate-Free

Dilution Ratio: 1:30, 5 gallons makes 155 gallons



To Apply: Spray diluted solution on surface and allow to penetrate, but not dry. Apply detergent from the bottom up and rinse from the top down.

Directions: INDUSTRIAL USE ONLY. Read the Safety Data Sheet thoroughly before using this product. For general use, mix with water at a 1:30 dilution rate (pH 13.0 at dilution). For heavy duty cleaning, mix at 1:10. Less detergent is needed when applied with a hot water pressure washer. Rinse food contact surfaces thoroughly with potable water after cleaning.

Product Information

Part #	Size	Gross Wt (lbs)	Dimensions (L x W x H) inches	Ship UPS
8.698-205.0	5 gal	55 lbs	12.5 x 12.5 x 15	No
8.698-206.0	55 gal	590 lbs	23.5 x 23.5 x 35	No

Technical Data

Color: Straw

Fragrances: none

Foam 1-5: 3 = Medium

Reaction in Hard Water 1-5: 4 = Good

pH at Full Strength: 13.7

pH at Use Dilution (1:30 Ratio): 13.0

Safety

HMIS Safety Rating: Health	2
HMIS Safety Rating: Flammability	1
HMIS Safety Rating: Reactivity	0
Personal Protective Equipment	C

OSHA/WHMIS/GHS-Compliant SDS available, listed with Infotrac. For emergency spills call 1-800-535-5053, International 1-352-323-3500.

Certifications

Kosher Certified for use year round, not including Passover.

Smog & Ozone in accordance with AQMD Rule 102, this product contains 0% photochemically reactive ingredients to contribute to smog or attack the earth's ozone layer.

VOC. This product contains 0.16% California Consumer Products VOC at 1:10 ratio.

NSF Registered Category Code A2 for use in Federally Inspected Food Handling Areas. NSF Registration No. 154515. This product is acceptable for use as a cleaner for use in soak tanks or with steam or mechanical cleaning devices (A2) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue