

# Hood-Pro

## **The First Ever - Non-Caustic Restaurant Exhaust Hood Cleaner** *And its even Phosphate Free!*

Since Hood Pro has been on the market we have turned a lot of professionals around to this product. They always had to rely on corrosives for the real tough hood cleaning jobs but not anymore!

There have been many attempts, by many companies, to develop an effective restaurant exhaust hood cleaner, which would provide the contractor with a safer work environment and a less surface aggressive product, such as potassium and sodium hydroxide products, which tend to dull galvanized, aluminum, and stainless steel exhaust hoods.

Hood-Pro has been in the development and experimental stages since 1993. Time testing, and many formula modifications, has provided the first ever, effective, non-caustic restaurant exhaust hood cleaner.

The "power" from Hood-Pro comes mainly from a wide variety of special ion charged surfactants not commonly found in the detergent formulary industry. Coupled with a unique "builder" base, Hood-Pro exhibits unbelievable pH stability and excellent foaming characteristics.

There are many circumstances that affect the performance of Hood-Pro or any other product being used for cleaning exhaust hoods. How long has it been since the substrate has been cleaned? How thick is the build-up? Are you using hot water? Keeping these questions in mind will help the contractor in determining the dilution ratios of Hood-Pro.

Let's take a close look at each question. (1) How long has it been? As we all know, Chinese Restaurants seem to go a lot longer between cleanings. In addition, the oils used in cooking Chinese foods generally pose a greater cleaning problem than oils used for cooking other types of food. In this situation we would recommend a "softening" application which will break down the outer crust of the "baked on" oil(s). A second application, which will be applied approximately 5 minutes after the first application, will break down the remaining oil(s). Environments other than Chinese will generally require only one application of "Hood-Pro". (2) How thick? The longer between cleaning intervals will result in heavier oil/grease "build-up." The heavier the "build-up", the "stronger" the solution. In Chinese restaurants we recommend a starting dilution of one part Hood-Pro to 4 parts water. Other environments - 1 part Hood-Pro to 8 parts water. (adjust accordingly) (3) Hot or Cold water? Keep in mind that heat generates alkalinity. The hotter the product/water solution the higher the alkalinity. The higher the alkalinity - the more effective the product.

55 Gallon Professional Kit  
Weighs 80 lbs.