

4225-004, 4225-005, 4225-015

## Complete Grill & Hood Care™

### Description

- Formulated for the absolute toughest kitchen ovens, grills and exhaust hood-cleaning tasks.
- Dissolves the heaviest burned-on deposits so they can be wiped or rinsed clean.
- 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.
- Produces a "super cling" foam that penetrates through the heaviest grease and baked-on foods.
- Odorless, so there is no fear of breathing harmful fumes.
- Water-based, non-caustic cleaner safe for use on stainless steel, ceramic, chrome, Formica, plastic and painted surfaces.
- Bio-based, all-natural and biodegradable.

### Advantages

Most cleaners are designed to work by liquefying baked-on deposits, so they can be rinsed or wiped away. These methods usually require 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 Grill & 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 a 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. Proper and routine 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.

### Technical Information

Usage	Dilution Ratio	RTU
Physical Properties	Appearance	Liquid
	Color	Amber
	Fragrance	None
	pH	7
	Shelf Life	Minimum 1 Year
Primary Packaging	4225-004	(4) 1 gal./3.78L
	4225-005	(1) 5 gal./18.9L

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**BEFORE**

**AFTER**

### 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.

### Applications

**Hood Cleaning:** Cover all exposed surfaces to prevent overspraying before using product. Be sure that the exhaust hood and filters are cool to avoid personal injury. Remove the filters from the exhaust hood and wipe excess grease from the filters using a clean paper towel. Pre-treat all surfaces of the filter by spraying Complete Grill & Hood Care™ directly onto the filters and agitate using a cleaning brush or sponge. Place the filter into a soak tub being sure to fully immerse the filter in the solution.

**Oven Cleaning:** Pre-heat oven to 100° F. and turn oven off before applying product. Apply undiluted Complete Grill & Hood Cleaner™ to sides and top of oven first, then to remaining surfaces. Allow cleaner to work for 5 minutes. Wipe with damp cloth or sponge and rinse thoroughly with potable water. Stubborn deposits may require more than one application and scrub with a pad. Clean and rinse exterior surfaces and base of oven. After cleaning, heat oven to 200° F. for 10 minutes before using.

**Grill Cleaning:** While grill is warm, take spatula and remove excess grease and food deposits by scraping into grease trough and trap. Apply undiluted Complete Grill & Hood Care™ onto grill. Lightly agitate with a cleaning pad. Rinse surfaces completely with water. After cleaning, heat oven to 200° F. for 10 minutes before using.