



Innovative Bio Based Cleaners

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Commercial Restaurant Hood Filter Soak

Tech Data Sheet

Concentrated Surfactant Blend

- Penetrating Grease Releasing Agents
- Premeasured Solution
- Saves Time and Money
- Easy to Use

Application: Fill Restaurant kitchen sink with no more than 24 gallons of hot water to cover 4 to 6 hood filter louvers by 1 inch. Pour in one premeasured bottle of Filter Soak.

Remove the hood filters from hood and place in sink making sure the filters are covered with about 1 inch of water over the top. Allow the metal filters to soak 3 to 5 hours.

After prescribed soak time remove filters from sink and rinse with standard pressure kitchen dish washing nozzle. Fry oil residue, grease and grime are easily removed. Rotate dirty filters nightly 4 or 6 at a time from hood to sink and back again until all are clean. Repeat as needed. Filters with heavy build grease build up may need extra time and agitation to remove baked on fry oil. Once cleaned Filter Soak

keeps them clean. Can also be used to remove grease build up from grill tops, pots and pans etc.

Specific Properties

Appearance is a thick pale yellow.

Contains Green Based Surfactant blends, Sodium Metasilicate, Sodium Hydroxide.

pH 9.5 – 11.0

Non Flammable

Water Based

OSHA Classification, “Corrosive” (concentrate)

GHS Classification, “Corrosive” (concentrate)

DOT Classification, Class 8 Shipping/Corrosive (concentrate)



Packaging

Product comes in an easy pour premeasured 6 ounce recyclable bottle.

Also Available in:

1 Gallon bottles, (4 to a case)

55 Gallon Drum (Net Wt. 440 lbs. Tare 20 lbs)