



Industrial Cleaning Chemicals:



VIKING VENT HOOD CLEANER

Product description:

#220 Vent Hood cleaner is formulated for the toughest restaurant cleaning applications. From super tough Chinese restaurant cooked on greases to all others. #220 is job matched to emulsify animal fats, vegetable fats and petroleum products.

Use this highly alkaline product to remove grease and oils on fryers, vents, hoods, screens, dumpsters, garbage cans and floors.

You know that concrete sidewalk entrance at the back door to restaurants that turns black from traffic and grease? #220 vent hood cleaner with bleach that concrete out for you. It reduces slipping and legal hassles due to falls in the kitchen.

Instructions:

Mix a small spray bottle of vent hood cleaner for incidental cleaning around the restaurant. It can be used straight for the toughest Chinese soy oils and grease. Lighter cleaning can be done at a 10:1 ratio. You can even run it through your hot pressure washer for degreasing.

Customer benefits:

Cut down on professional cleaning fees.

Convenience of having the ability to clean right now and not have to wait for a cleaning crew.

Makes short work of the toughest cooked on grease and oils.

Concentrate goes a long way.

[MSDS sheet](#)

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