

Kitchen hood

Traditionally very harsh chemicals are used in the periodic cleaning of overhead kitchen canopies, extraction fans, ducting and filters to remove carbon build-up. These harsh chemicals are not only bad for the employees and the environment but also reduces the life cycle span of the equipment.

Product to be used:



Self-cleaning kitchen
hood cleaner

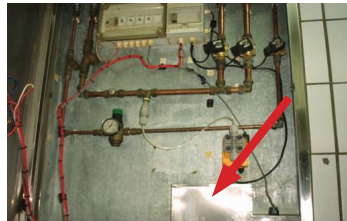
5L | 20L

Nu-Vent™ application with Existing Cyclo-wash System:

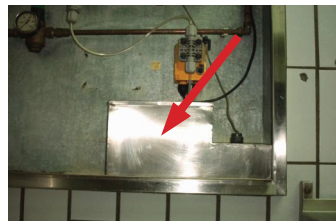
Nu-Vent™ was introduced into an upmarket hotel chain to treat overhead kitchen canopy filters with beneficial bacteria to enhance the cleaning process and to reduce the amount of carbon build-up.

Nu-Vent™ was poured into the Cyclo-wash hopper (Picture #1 & #2) and automatically dosed through the system at the manufacturer's recommendation.

Picture #1



Picture #2



Picture #3









Picture #4



Conclusion:

- Excellent cleaning results were achieved (picture #3 & #4).
- The extractor fans pull the bacteria into the ducting and flue which improved the cleaning process in difficult to reach areas.
- The superior ongoing cleaning results achieved has a cost saving as the fire risk is decreased.
- The dilutions were adjusted downwards, after the bacterial bio-film had been formed, which made the process even more cost effective.

Choosing Innu-Science products means:

-  High performance
-  Environmental friendly
-  No surface damaging
-  Cost efficiency
-  Safety for the hand-users
-  Certification by recognized environmental authorities



Innu-Science
Nature Powered