

KITCHEN & GREASE

Remove grease from cooker hoods and filters

Greasy cooker hood? Here is how to get it clean again.

What you need

- **VARIOL A – Alkaline grease and oil remover**
Dosage: 50–100 ml per 8 litres of water – from the minimum dosage up to undiluted (depending on the degree of soiling)
- **INTENSIV – Deep and all-purpose cleaner**
Dosage: Deep cleaning: 1:3 to 1:10 with water · All-purpose cleaning: 50–100 ml per 8 litres of water. Follow the floor covering manufacturer's technical instructions!
- **SPÜLIX – Hand dishwashing liquid**
Dosage: 25–50 ml per 8 litres of water (depending on the degree of soiling)
- **VARIOL S – Acidic descaler**
Dosage: Manual maintenance cleaning: 100 ml per 8 l of water · Descaling machines: 250 ml per 1 l of water · Deep cleaning of limescale deposits: 1:1 to 1:10 · Foam gun: 1:5 to 1:10

How to do it

- 1 Switch off the cooker hood. Take out the filters.
- 2 Put the filters in warm water with grease remover. Dose according to the product data sheet.
- 3 Let them soak. Contact time: see the data sheet.
- 4 Brush loose, rinse and let dry.
- 5 Wipe the outside of the cooker hood with a damp cloth.

Safety

- Read the label and data sheet before use.
- Wear gloves.

Common mistakes

- Putting wet filters back in.

Questions and answers

How often should the filters be cleaned?

As needed – often in a busy kitchen.

Always follow the product label and data sheet. Data sheets are available at glenex.dk.