

# HOOD FILTER Cleaning

Hood filters should be cleaned daily or on regular cleaning schedule to keep them free of grease and able to provide maximum filtering capabilities.

If hood filters are neglected, they can't do their job – which is to provide a flame barrier in the event of a cooking fire below and to catch grease laden vapors before they reach the duct system.

When hood filters are clogged from infrequent cleaning, it causes many problems including extreme fire hazards, higher utility costs, and strain on the exhaust system that hampers the ability to pull heat and smoke from the kitchen.



## How to Clean Hood Filters

### Hand Wash

The **best way to clean hood filters** is good old-fashioned hand washing. Use hot soapy water and dry them immediately after cleaning. Power washing is also acceptable.

### Dishwasher

You can also run filters through a high temp dishwasher with soap and water. **WARNING:** do not use bleach, as it will quickly corrode the hood filters. In fact, stay away from any kind of chemical unless it's non-corrosive and designed for filter cleaning.

### Soak Tank

Investing in a soak tank is another option that cuts out the time and labor involved with manual cleaning. Simply fill up the tank with water, then add non-corrosive and metal-safe cleaner, and let the filters soak overnight. The next day, take the filters out, rinse, and they are ready to use.

