



**SafeHoods Filter Exchange Program** provides your business with on-site service to regularly replace the dirty filters with uniform, perfect-fit, fire-safe, sanitized, bare-metal-clean, beautiful filters. Never again clean, repair, or replace filters...we do it all for you.

### Filters need to get "bare-metal-clean"

Bare-metal-clean means the entire filter, including visible exterior and non-visible interior, is completely bare of all fats, oils, and grease (FOG).

### In-house cleaning doesn't work

In-house filter cleaning rarely achieves even close to bare-metal-clean results because cleaning without specialized equipment is vastly ineffective and is usually done inconsistently.

#### FIRE PREVENTION

Dirty filters are a recipe for disaster. When filters are bare-metal-clean your risk of fire is dramatically reduced.

### HOOD PERFORMANCE

A hood system without bare-metal-clean filters can't operate as designed, resulting in poor air flow and undue strain on fan motor.

### **AESTHETICS**

Shiny, uniform, perfect-fit, bare-metal-clean filters reflect your high standards to your staff and customers.

### **ENVIRONMENTAL SAFETY**

Bare-metal-clean filters reduce air impurities\*, keep contaminants from damaging walls and ceilings, and reduce heat and unpleasant smells.

\*Carbon monoxide, hazardous steam, smoke, mold, mildew.

Our Passion is Quality SERVICE www.sqfehoods.com

## FRONTLINE FIRE DEFENSE IS A BEAUTIFUL THING

# MAKING A DECISION: Questions to ask yourself

## Is your frontline fire defense as strong as it can be?

If your filters are not getting bare-metal-clean, i.e. there are no fats, oils, or grease (FOG) left on any surface after cleaning, then you are at increased fire risk. FOG in dirty filters is often ignited by cooking flames and this is where most restaurant fires begin.

## Are your kitchen filters beautiful?

Filters that are uniform, shiny, undamaged, fit perfectly and are bare-metal-clean tell your staff and customers that you run a clean and safe kitchen. Customers remember what they see of the kitchen, and staff work ethic can be positively influenced by surroundings that are well cared for.

## Can in-house cleaning be effective if done regularly?

Without specialized equipment, in-house filter cleaning rarely results in safe and beautiful filters (that is bare-metal-clean filters). Common in-house methods of soaking, scrubbing and dishwasher cycles are ineffective because water is not hot enough and doesn't stay hot, standard chemicals are not strong enough, and cleaning cycles are usually not lengthy enough or regular enough. The result is that the fats, oils and grease (FOG) are never fully penetrated and loosened, leaving a layer of FOG that is hardened and added to upon the next cooking cycle, making it even more difficult to remove. Over time, you will have to entirely replace the filters because they cannot be cleaned, and meanwhile your filters are dangerous and unsightly.

## What are the costs of in-house cleaning?

Direct dollar costs of in-house filter cleaning include labor, power, water and chemicals. There are also indirect costs in the form of risk to staff: burns, chemical exposure, falls on slippery floors, injury from climbing on appliances. Additionally, due to the innate ineffectiveness of in-house cleaning, there are costs associated with unnecessary wear and tear on capital equipment: hood systems have to work harder, greasy waste-water clogs dishwashers and plumbing, and airborne contaminants damage walls and ceilings over time.

# SafeHoods Filter Exchange:

We Keep your kitchen in bare-metal-clean filters

For a monthly fee, SafeHoods regularly comes to your restaurant (in most cases, every 2 weeks) and within minutes swaps the dirty filters with bare-metal-clean filters, leaving you to run your business.

We take the dirty filters back to our facility, and using specialized equipment, clean them to bare metal, sanitize, repair and replace as needed,

and store them until your next service call.



# SIGN UP TODAY

Sorry, Temporarily

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