



Sustainable Solutions for Health, Productivity and the Environment.
www.rochestermidland.com info@rochestermidland.com

Keep your hoods clean to maintain a safe, healthy, and efficient kitchen environment.

Stainless Steel Cleaner



Natural Shine

Soy oil based, ready to use stainless steel cleaner and polish that utilizes natural ingredients.

6x24 oz/case: 11894414



104 Stakleen

Oil based, ready to use stainless steel cleaner, polish and protectant.

12x15 oz/case: 11765989

Oven & Grill Cleaner



FS Oven & Grill Cleaner

A highly effective alkaline cleaner for griddles, fryers and ovens. It is formulated to quickly remove baked-on carbon leaving no residue or lingering odor. Ready to use.

6x1 qt/case: 11246114

4x1 gal/case: 11246127

Cleaning Solutions for: Hood Cleaning

Heavy Duty Degreaser



F-196

Extra heavy duty alkaline foam cleaner for hoods, smokehouses, floors, walls. Meets USDA category A2/A8.

5 gal/pail: 11786345
55 gal/drum: 11786357



Hi-Vis 20

Extra heavy duty gel cleaner. Great for peanut oil and Chinese restaurants.

4x1 gal/case: 10218027

Floor Cleaner



DfE Sabre

Heavy-duty bio-enzymatic cleaner and degreaser that cuts through fats, oils and greases. Provides long term enhanced cleaning to keep floors and grout spotless while reducing the risk of slips and falls.

4x1 gal/case: 11974027



Equipment



Pump Up Sprayer

48 oz pump up sprayer with spray and foam nozzle.

6/case: 35382173



Benefits of Hood Cleaning:



FIRE SAFETY: Grease buildup in fryer hoods poses a significant fire hazard. If grease accumulates and ignites, it can lead to a kitchen fire that spreads quickly.



EFFICIENCY: Regular cleaning eliminates grease buildup that can obstruct the airflow in the fryer hood, reducing its efficiency in capturing smoke and grease.



LONGEVITY: Cleaning the fryer hood regularly can extend its lifespan by preventing corrosion and damage caused by grease buildup.



AIR QUALITY: A clean fryer hood ensures that smoke, grease, and other cooking byproducts are effectively captured and vented out of the kitchen.



COMPLIANCE: Health and safety regulations often require commercial kitchens to maintain clean and well-maintained equipment, including fryer hoods.



Product Name	Product Code	Package Size	Order Quantity
F-196	11786345	5 gal/pail	
	11786357	55 gal/drum	
Hi-Vis 20	10218027	4x1 gal/case	
Natural Shine	11894414	6x24 oz/case	
104 Stakleen	11765989	12x15 oz/case	
FS Oven & Grill Cleaner	11246114	6x1 qt/case	
	11246127	4x1 gal/case	
DfE Sabre	11974027	4x1 gal/case	
Pump Up Sprayer	35382173	6 sprayers/case	



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For handling and precautionary information, reference the product label and safety data sheet.

For more information about RMC call 1.800.836.1633, go to www.rochestermidland.com or email info@rochestermidland.com

