

USE AND CARE GRILLES, REGISTERS AND DIFFUSERS

GENERAL CLEANING:

- It's recommended that you clean your grilles, registers and diffusers(vent covers) at least twice a year, more frequently in dirty or greasy environments.
- Some floor grilles just lift out, other wall and ceiling grilles you will need a screwdriver to remove the vent cover.
- Vent covers can become quite dirty especially in kitchens and bathrooms or warehouse locations. These locations are especially prone to attracting dirt and grease, etc. and it's helpful to soak them in mild detergent prior to cleaning.
- Use a sponge to remove any dirt or debris that did not come off during the soaking process.
- Do not scrub these as the paint can easily be rubbed or chipped off.
- If there are tough sticky stains on the covers you may need to soak them longer and add more detergent.
- If the vent covers are dirty in hard to reach areas then use a soft toothbrush to clean the slats and crevices.
- Rinse with warm water and dry thoroughly with a clean cloth.
- This is also a good time to lubricate and moving parts if the grille has an adjustable damper. Use a silicone lubricant.
- Replace the vent covers when finished, using the screws removed earlier.

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