



PRODUCT DATASHEET

Kitchen cleaning - Basic cleaners

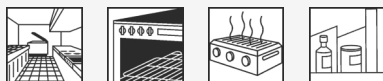
Gastrogrill rapid

Efficient basic kitchen cleaner for ovens, barbecues and accessories - highly alkaline, thick consistency





Gastrogrill rapid



pH value (Concentrate): 13–14

Important ingredients:

Base, Surfactants, Chelating agents, Thickening agents

Recommended dosage:



Maintenance cleaning
undiluted

METHODS
finder



APPLICATION

- For easy removal of oily and greasy animal and vegetable soiling and burned-in encrustations
- For manual cleaning of washable and alkali-resistant surfaces and equipment (cookers, convection ovens, deep-fat fryers, grilling and frying grids, etc.)
- Suitable for cleaning in food processing facilities (canteens, restaurants, industrial and manufacturing plants)

PROPERTIES

- Highly alkaline
- Thick consistency
- Adheres well to vertical surfaces
- Low lather
- Unscented

GOOD TO KNOW

- Can be used on cold or warm surfaces (up to 70°C)
- Depending on the degree of soiling, the effect is increased by a contact time of 15 to 30 minutes

PLEASE NOTE

- Shake well before use
- Not suitable for alkali-sensitive surfaces (aluminium, enamel, etc.)

RECOMMENDED APPLICATION METHOD

Wet wiping (by hand)

Apply the cleaner on the entire surface that is to be cleaned. Depending on the type and severity of the soiling, allow the product to take effect for 15 to 30 minutes without letting it dry! Use a suitable hand pad or brush to wet scrub any stubborn encrustations. Remove the dissolved dirt and the remaining cleaning solution. Rinse the cleaned surfaces with clean water and wipe them dry. In the case of heavy staining, briefly preheat the barbecue or oven to up to 70°C, then turn it off.

STORAGE

Store in original container at 15 to 25°C and protected from sunlight. Keep container closed when not in use. Protect against frost.

Durability (unopened): 24 Month