



# PRODUCT DATASHEET

Kitchen cleaning - Basic cleaners

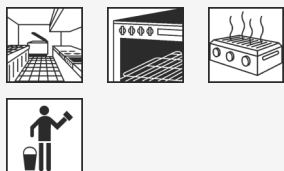
## Wetrok Gastrogrill

High-performance oven and barbecue cleaner





# Wetrok Gastrogrill



**pH value (Concentrate):** 13–14

**Important ingredients:**

Surfactants, Base, Chelating agents

**Recommended dosage:**



**Maintenance cleaning**

Undiluted

METHODS  
finder



**APPLICATION**

- High-performance oven and barbecue cleaner
- For removing animal and vegetable grease and oils
- For manual cleaning of alkali-resistant surfaces and equipment (cookers, ovens, gratings, deep-fat fryers, etc.)
- For cleaning in food processing areas (canteens, restaurants, industrial and manufacturing plants)

**PROPERTIES**

- Low lather
- Highly alkaline
- Unscented
- Thick consistency

**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*

Wetrok AG shall have no liability whatsoever for damage caused by incorrect use. Observe special cleaning and care instructions from the floor covering manufacturer.