



PRODUCT DATASHEET

Kitchen cleaning - Basic cleaners

Wetrok Gastrosal

Kitchen cleaner for manual cleaning of floor coverings and washable, alkali-resistant surfaces - removes animal and vegetable fats and oils





Wetrok Gastrosal



pH value (Concentrate): 12.5–13.5

Important ingredients:

Surfactants, Soap, Solvents

Recommended dosage:



Maintenance cleaning

0.05 – 0.1 l/10 l



Intermediate cleaning

0.3–0.5 l/10 l

METHODS
finder



APPLICATION

- High-performance cleaner
- For removing animal and vegetable grease and oils
- For manual cleaning of alkali-resistant surfaces and equipment/appliances (cookers, ovens, grates, etc.)
- For cleaning floors in food processing areas (canteens, restaurants, industrial and manufacturing plants)

PROPERTIES

- Low lather
- Highly alkaline
- Unscented

PLEASE NOTE

- Not suitable for alkali-sensitive surfaces (aluminium, enamel, etc.)

RECOMMENDED APPLICATION METHOD

Wet mopping, single work step

Remove any loose dirt (e.g. dust-binding mopping/dry vacuuming). Soak the mop with cleaning solution, wring it out well, or use a pre-wetted mop. Wet mop the floor covering.

Wet wiping (by hand)

Wash the dirty surface with cleaning solution. Wet scrub using a suitable hand pad or brush. Use a cloth to remove the dissolved dirt and the remaining cleaning solution. Rinse the cleaned surface with clean, cold water and wipe it dry as needed.

STORAGE

Store in original container at 15 to 25°C with good ventilation 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.