

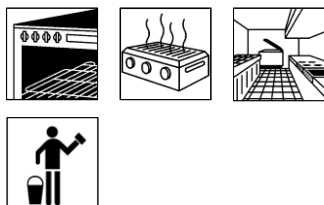


Product data sheet Gastrogrill

V 02 / 01.07.2016

Wetrok Gastrogrill

Oven / Barbecue cleaner



Recommended dosage:



Intermediate cleaning
Undiluted

Benefits:

High-performance oven and barbecue cleaner.
For removing encrustations, animal and vegetable fats and oils.

Application:

For manual cleaning of washable and alkali-resistant surfaces and equipment/appliances (cookers, ovens, gratings, deep-fat fryers, etc.).
For cleaning in the foodstuffs industry (canteens, restaurants, production plants and factories).

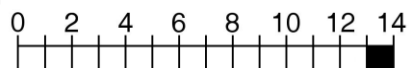
Please note:

Shake well before use!
Wetrok Gastrogrill is not suitable for alkali-sensitive surfaces (aluminium, enamel, etc.)

Properties:

Highly alkaline
Low lather
Non-perfumed
Thick consistency

pH value of concentrate:



Important ingredients:

Surfactants, base compounds, chelating agent

Storage/shelf life:

Store in original container in a cool, well-ventilated place.
Protect from frost. Keep container closed when not in use.
Do not store in metal containers that may rust.
Shelf life (unopened): 24 months.

Recommended application methods:

Wet wiping (by hand)

Apply Gastrogrill to the surface to be cleaned and leave it to act for approx. 20 minutes. Do not allow to dry out! Rub the surface clean using a suitable handpad / brush. Soak up used solution. Rinse the cleaned surfaces with water and dry them. In the case of heavy staining, preheat the barbecue or oven to 50°C for a short time, then turn off again and start cleaning. Rincer les surfaces nettoyées avec de l'eau claire froide et les sécher le cas échéant.