# 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





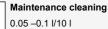
#### pH value (Concentrate): 12.5-13.5

**Important ingredients:** Surfactants, Soap, Solvents

Recommended dosage:

3

3



Intermediate cleaning

Intermediate clear 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  $25^{\circ}$ 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.

