



# 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.