



Product data sheet Gastrosal

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Wetrok Gastrosal

Intermediate kitchen cleaner



Recommended dosage (in cold water):



Maintenance cleaning
0.05 l – 0.1 l / 10 l



Intermediate cleaning
0.3 l – 0.5 l / 10 l

Benefits:

High-performance cleaner.
For removing animal and vegetable fats and oils.

Application:

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

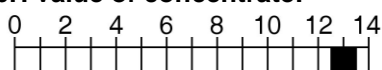
Please note:

Wetrok Gastrosal is not suitable for alkali-sensitive surfaces (aluminium, enamel, etc.).

Properties:

Highly alkaline
Low lather
Lightly perfumed

pH value of concentrate:



Important ingredients:

Surfactants, soap, solvents, fragrance

Storage/shelf life:

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

Recommended application methods:

Wet wiping (by hand)

Wash the dirty surface with cleaning solution, soak if necessary. Rub the surface clean using a suitable handpad or brush. Use a cloth to soak up the waste water. Where necessary, dry the work surface with a clean cloth. Rinse the cleaned surface with clear, cold water and wipe dry as needed.

Wet mopping (by hand)

Dust mop or dry vacuum the floor surface to remove dust. Soak mop with cleaning solution, wring out well and wet mop floor covering.