

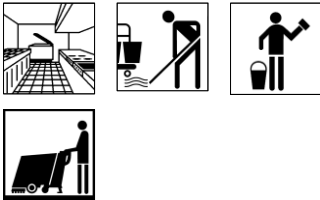


Product data sheet Poxex

V 02 / 01.07.2016

Wetrok Polex

Kitchen maintenance cleaner



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).

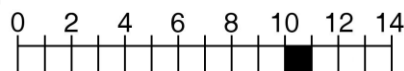
Please note:

Rinse all work implements as well as the tank and conduit systems of automatic scrubbers with clean water after use.

Properties:

Non-foaming
Slightly alkaline
Non-perfumed

pH value of concentrate:



Recommended dosage (in cold water):



Maintenance cleaning
0.05 l – 0.1 l / 10 l



Intermediate cleaning
0.2 l – 0.4 l / 10 l

Important ingredients:

Surfactants, soap, chelating agent, solvents, preservatives

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.

Scrub drying

Fill up the fresh water tank with the cleaning solution. Remove any loose dirt, and dust mop or dry vacuum the floor. Scrub dry the floor covering thoroughly with a scrubber-drier and suitable pad or brush.