



# Product data sheet Gastronet

V 01 / 20.10.2015



# Wetrok Gastronet

Kitchen maintenance cleaner



## Recommended dosage (in cold water):



**Maintenance cleaning:  
Crockery**  
0.01 l – 0.02 l / 10 l



**Maintenance cleaning:  
Surfaces**  
0.1 l – 0.2 l / 10 l

## Benefits:

Specially developed cleaner for crockery and surfaces.

## Application:

For manual cleaning of crockery and kitchen appliances.  
For cleaning in the foodstuffs industry (canteens, restaurants, production plants and factories).

## Please note:

Wetrok Gastronet is not suitable for machine dish washing (due to foam formation).

## Properties:

High-lather  
pH neutral  
Lightly perfumed  
Skin and material-friendly  
Blue colour

## pH value of concentrate:



## Important ingredients:

Surfactants, skincare ingredient, fragrance, colouring, 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) Crockery

Wash your dirty crockery with cleaning solution, soak if necessary.  
Clean your crockery with a white hand pad or brush (by wet scrubbing).  
Finally, rinse thoroughly with water and dry.

### Wet wiping (by hand) Surfaces and kitchen utensils

Wipe dirty surfaces and utensils with a cloth and then scrub them with a white handpad or brush. Rinse the cleaned surfaces and utensils with water.