



Wetrok kitchen cleaners
Your recipe for an all-round clean kitchen



Kitchen hygiene under control: Cleaning as one of the three cornerstones

The kitchen is where food is prepared for consumption. Compliance with the strictest hygiene standards is of the essence here. Apart from personal hygiene and proper handling of food, a clean work environment is one of the three cornerstones for minimising risk. Here Wetrok can provide you with optimal support – with many years of cleaning expertise and a tested, safe range for the food environment.

Advice for your company

The Wetrok experts bring your kitchen hygiene to a new level

Would you like to increase the hygiene standards in your kitchen? Or is kitchen cleaning uncharted territory for your team? Our Wetrok experts would be happy to assist you.

For example:

- with a **cleaning course** at your premises
- with **cleaning schedules** for your kitchen
- with a tailor-made **cleaning concept**

We welcome every new challenge!

Overview of kitchen cleaning: Which cleaning product for which application?

Wetrok Gastronet

Dishwashing liquid (hand dishwashing detergent)

Wetrok Gastronet removes dirt from your dishes (manually) and gives them a new shine every day.

- + Low dosage, big effect
- + pH-neutral
- + Also suitable for wiping surfaces

Suitable for all classical dish materials (e.g. ceramics).
NOT suitable for machine dish washing.



Wetrok Decalex

Descaler for small kitchen appliances

With Wetrok Decalex, you can descale all your kitchen appliances quickly and thoroughly.

- + Efficient against limescale
- + Eco-friendly acid profile (fruit acid)
- + Big effect with low dosage

Suitable for descaling of washable, acid-resistant surfaces (e.g. coffee machines, kettles, pots).



Wetrok Resinox

Abrasive cleaner

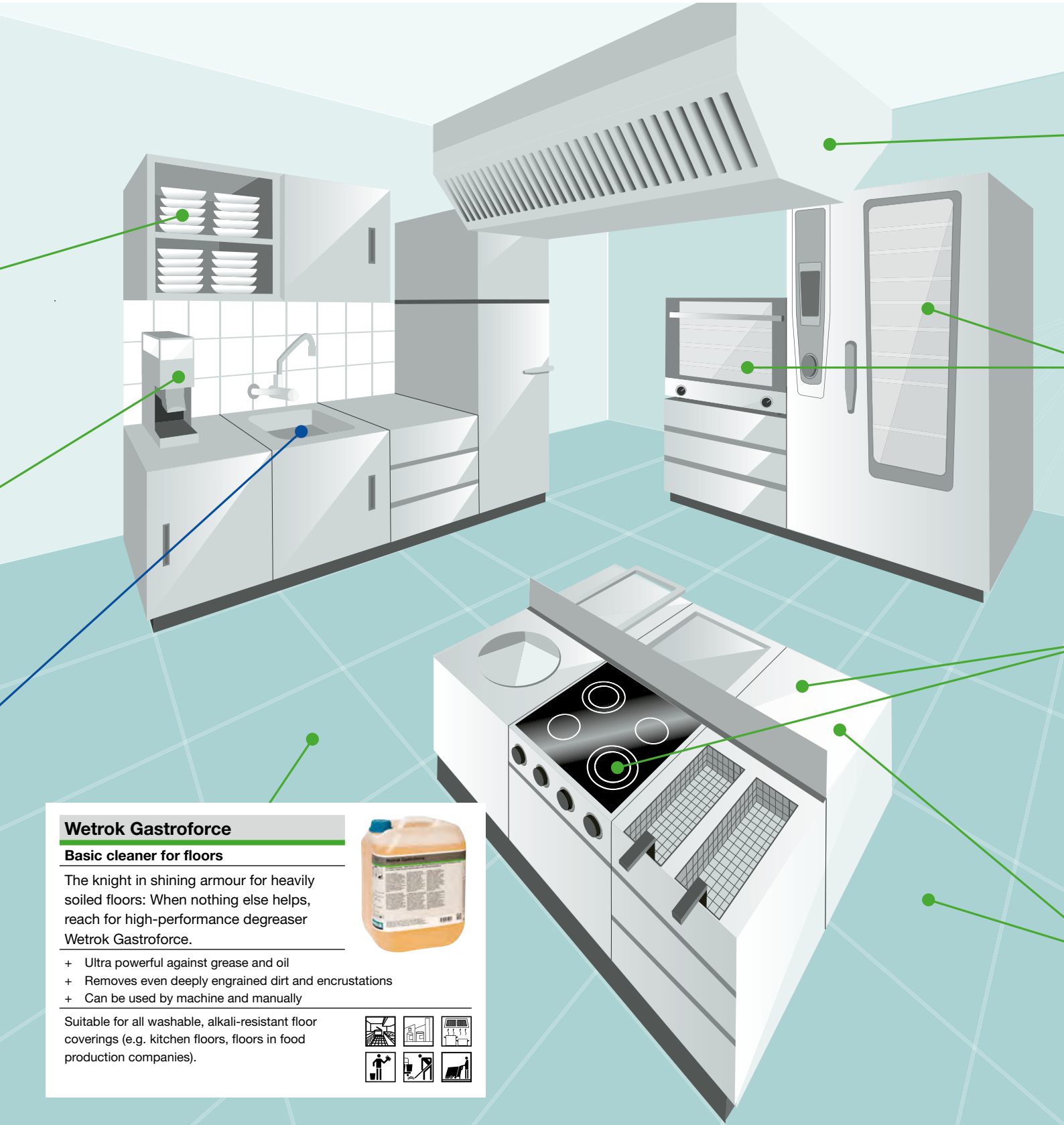
Thanks to abrasive particles in the cleaning solution, Wetrok Resinox is the ideal dirt remover.

- + Strong against stubborn, fixed dirt
- + Abrasive particles remove residues without a trace
- + Undiluted application

Suitable for all washable surfaces (e.g. sink).



No matter whether you are cleaning the kitchen of a restaurant, a cafeteria or a manufacturing facility in the food industry – the requirements for cleanliness and hygiene are high. That's why Wetrok offers you eight kitchen cleaners to ensure a hygienically clean work environment at all times. But which cleaners are right for which application?



Wetrok Gastroforce

Basic cleaner for floors

The knight in shining armour for heavily soiled floors: When nothing else helps, reach for high-performance degreaser Wetrok Gastroforce.

- + Ultra powerful against grease and oil
- + Removes even deeply engrained dirt and encrustations
- + Can be used by machine and manually

Suitable for all washable, alkali-resistant floor coverings (e.g. kitchen floors, floors in food production companies).



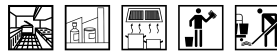
Wetrok Gastrosal

Manual grease remover for surfaces and extractor fan hoods

Wetrok Gastrosal is the ideal cleaning tool for daily cleaning in small kitchens.

- + Removes dirt, oil and grease
- + Can be used by hand
- + Versatile

Suitable for all alkali-resistant surfaces (e.g. work surface in small kitchen, extractor fan hood).



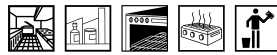
Wetrok Gastrogrill rapid

Specialist cleaner for grills and ovens

With Wetrok Gastrogrill rapid, encrustations on the grill or in the oven have no chance.

- + Removes even burnt-on encrustations
- + Can be used on warm surfaces up to 70 °C (booster effect)
- + Undiluted application

Suitable for cleaning kitchen appliances that work with heat (e.g. oven, grill, convection oven).



Wetrok Levanex

Specialist cleaner for stainless steel and glass ceramics

Wetrok Levanex is THE secret weapon against stubborn dirt on stainless steel and glass ceramics – an encrustation remover par excellence.

- + Innovative 3-phase system (see box for explanation) against burnt-on bits, grease and encrustations
- + Perfect effect thanks to optimal adhesion on vertical surfaces
- + Easy to wash off

Suitable for all solvent-resistant surfaces (e.g. stainless steel work surface, glass ceramic cooktop).



Wetrok Polex

Intensive maintenance cleaner for surfaces and floors

With Wetrok Polex, you can remove grease and oil from the kitchen in your daily kitchen cleaning routine.

- + Versatile
- + Powerful against grease and oil
- + Can be used by machine and manually

Suitable for all washable, alkali-resistant surfaces and floor coverings (e.g. kitchen floor, work surface).



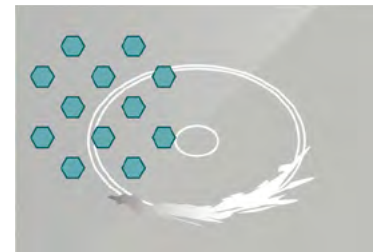
Wetrok Levanex: How does the innovative 3-phase system work?

The specialist cleaner Wetrok Levanex has a sophisticated recipe with triple effect:

1. The surfactants and solvents penetrate the encrustations and break them apart.



2. The mini abrasive particles in the cleaning solution remove residues from the surface without a trace.



3. The mini abrasive particles polish the surface and create a long-lasting pearling effect.



As a result, the specialist cleaner is highly effective at removing oily, greasy encrustations and burnt-on bits. **The result: an incomparable cleaning effect on stainless steel and glass ceramic surfaces.**

Product test: What the kitchen pros say

The Wetrok kitchen cleaning line has been thoroughly tested by industry specialists – especially looking at performance, suitability, efficiency and safety. Tests were carried out in multiple gastronomy areas, such as large kitchens, food processing companies and smaller kitchens in social institutions. The unanimous conclusion: Wetrok's kitchen cleaner line delivers astonishing results!

Urs Schneeberger was one of the testers. He has worked as a chef for many years and tested three Wetrok kitchen cleaners for a period of one month.



His top three requirements for kitchen cleaners:

- High grease-dissolving power
- Short contact time
- Cleanliness without residues

Urs Schneeberger

Chef at the Solothurnisches Zentrum Oberwald
(Institution for people with disabilities)

Here are his test results:



Wetrok Gastroforce Basic cleaner for floors

“Grease stains are the main problem for us – especially on the area of the floor under the stove. Gastroforce is perfect for this: 1x wet mopping with the mop (cleaning solution), 1x mopping again with the mop (water), and all splashes of greases are gone without a trace. Sensational performance – with other products, multiple cleaning passes were needed at each stage.”



Wetrok Levanex Specialist cleaner for stainless steel and glass ceramics

“Searing meat leaves stubborn grease residues on our stove that are very difficult to remove. With Levanex it was very easy – this product features impressive grease-dissolving power. We put Levanex to the test with conventional cloths and microfibre cloths. Our findings: We achieve the cleanest, most streak-free results when using Levanex with a microfibre cloth.”



Wetrok Gastrogrill rapid Specialist cleaner for grills and ovens

“Things have to go quickly in the kitchen. That's why a short contact time is particularly important for oven and grill cleaners. I tested Gastrogrill rapid after preparing a lasagna: The grill trays looked as good as new after cleaning – even the encrusted edge disappeared in a flash. Gastrogrill rapid impressed us across the board: It works quickly and removes grease, burnt-on bits and encrustations entirely without a trace.”



Hygiene in the kitchen: Organisation and prevention are essential

The kitchen is an area with strict hygiene rules – when it comes to food preparation, storage, codes of behaviour, processes and cleaning. Specifically, every company in the food processing industry requires an overarching hygiene plan. The hygiene concept is made up of the HACCP concept (hazard analysis of critical control points) and the defined measures of the cleaning and hygiene plans.

The goal of these measures: Prevent hazards, ensure food safety. In order to achieve this, Wetrok offers you the right products for the sensitive kitchen environment.

Cleaning products in a food environment: What needs to be considered?

When choosing cleaning products in food-processing areas, a few factors need to be considered. Cleaning products for a food environment need to:

- be very **good at dissolving dirt**,
- make the cleaning process as **fast** as possible,
- enable **complete removal with water**,
- guarantee a **hygienic food environment**,
- **be largely free of scents and colorants**,
- be compatible with the defined **process in the cleaning and hygiene plan**.

With the Wetrok kitchen cleaners, you obtain an all-round safe product line that fulfils the points outlined above.



Cleaning methods for the kitchen: free instructions for download (PDF)

Find instructions for over 30 cleaning methods in the Wetrok method finder. These include the classic kitchen cleaning methods of **wet wiping**, **wet mopping**, **wet scrubbing** and **scrub drying**.

Let Butler Ben show you how it works, download the PDF instructions:



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