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Pino-Net

Pine Scented Neutral Floor Cleaner

TECHNICAL DATA SHEET

DESCRIPTION



PINO-NET is a general purpose neutral cleaner economically conceived for frequent no rinse usage. Its scientific foam controlled formula is non-abrasive.

PINO-NET is the perfect solution for cleaning floors as well as all hard surfaces, leaving them shining and streak free. **PINO-NET** does not contain any strong acids, alkalis or abrasives.

PINO-NET's stable and neutral pH makes it safe for any flooring material including wood.

Its biodegradable, highly concentrated, economical and low-foam formula allows for superior performance when used with automatic scrubbers.

PINO-NET is quick, easy to use and does not require rinsing. It leaves no residue or water deposits that may damage floor finishes, while leaving a pleasant pine fragrance on floor surfaces.

DIRECTIONS FOR USE

PINO-NET can be applied with a floor cleaning machine or manually with a brush, a sponge or with a mop.

<u>Light cleaning</u> on walls, floors, tables, chairs, etc.: use **PINO-NET** diluted at a concentration ranging from 50ml to 100ml in 4L of water at a temperature between 30-60°C (80-140°F).

General cleaning on walls, floors, tables, chairs, etc.: use **PINO-NET** diluted at a concentration ranging from 100 ml to 200 ml in 4L of water at a temperature between 40-60°C (105-140°F). Rinse surfaces with potable water.

<u>Deep cleaning</u>, like oils and greases on floors, machinery bases, platforms: use diluted **PINO-NET** with water at a concentration ranging from 200 ml to 400 ml in 4L of water at a temperature between 50-70°C (120-160°F).

Consult a GILCO representative for more information.

PROPERTIES

Appearance : Liquid pH (1% solution) : ~7

Solubility: Instantaneous

Odor : Pine Color: Green

PRECAUTIONS

PACKAGING CODE 4 L

4 L 4 x 4 L 20 L 210 L Do not use on food contact surfaces. Do not store in food processing or food storage areas. Do not contaminate food products.

ALL SURFACES SUBJECT TO CONTACT WITH FOOD MUST BE RINSED WITH POTABLE WATER BEFORE USE