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Polinet

Spray & Buff Floor Finish

TECHNICAL DATA SHEET

DESCRIPTION



POLINET is a labor saving, one step way, to maintain gloss appearance levels and slip resistance as part of a routine burnishing maintenance program designed for use with 175 rpm-1500 rpm and up, buffing machines.

POLINET is a blend of active ingredients, which are highly effective in removing heel and scuffs marks, picking up dead finish and dirt, capable of restoring most floor finishes to a high gloss, reducing the need for time-consuming, expensive, stripping and recoating.

POLINET is formulated with acrylic copolymers and cleaning agents. It levels and fills scratches and produces a clean, slip resistant, glossy finish on all resilient composition floors, reducing the need for stripping.

POLINET exhibits minimal build-up, does not induce discoloration and is easily removed with any quality of stripping solution.

POLINET is a multi-speed spray buff compound that brings back to life worn and damaged floor finishes quickly and easily, with any floor machine or burnisher: at 175 rpm, 300 rpm, 1000 rpm, 1500 rpm.

DIRECTIONS FOR USE

Spray a fine mist of UNDILUTED concentrate on the floor. DO NOT OVERWET. Buff immediately with a nylon or polyester spray-buff pad. If necessary, sweep with a dust mop after spray-buffing.

NOTE: Floors should have a minimum of three coats of finish applied before burnishing. The last coat applied at least 48 hours before commencing spraybuffing.

Consult a GILCO representative for more information.

PROPERTIES

Appearance:

pH (1% solution):

Solubility:

Odor:

Color

Liquid

~8.5

Instant

Characteristic

Off White

PRECAUTIONS

PACKAGING CODE 4 L 4 x 4 L 20 L

210 L

Never pour partially used finish back into the original container; it would contaminate the remaining product.

Do not use on food contact surfaces. Do not store in food processing or food storage areas. Do not contaminate food products.