

4001, Industrial Boulevard, Laval, (Quebec) H7L 4S3

Telephone: (514) 858-7777 1-866-858-1777

Fax: (514) 858-5666

Canutec: (613) 996-6666 (emergency), \*666 on cell. phone

# Zip

# Floor Stripper without Ammonia

# TECHNICAL DATA SHEET

## **DESCRIPTION**



**ZIP** is a heavy duty and non-ammoniated floor stripper, that effectively removes years of old multi-layered finish buildup; when finish is hardened by frequent burnishing, sealers and waxes. Efficient on both resilient and non-resilient flooring, vinyl, vinyl composition, vinyl asbestos, linoleum, marble, sealed terrazzo, concrete, asphalt, and magnesite floors and prepares vinyl, and linoleum floors for use with GILCO products **COSMOS-180**, **COSMOS-210**, **COSMOS-250** and **FUTURA CAST** floor finishes.

**ZIP** is specially formulated with surfactants and powerful solvents, combined with penetrating amines that will quickly penetrate and liquefy modern, hard-to-remove, detergent resistant, metal interlocked polymer finish buildups on contact and creates a fast deep stripping action, reducing the waiting periods for removal of the finish with or without the use of mechanical scrubbing.

**ZIP** is a lemon scented synthetic base stripper, low foaming, biodegradable and easy rinsing. It will not damage vinyl or linoleum.

## **DIRECTIONS FOR USE**

Dilute 560 to 750 ml of **ZIP** per gallon of hot water preferably to remove old wax; 750 ml to 1 L of **ZIP**, if condition of the floor is extreme.

Apply **ZIP** on the surface to be stripped and let stand for a minimum of 5 minutes or more. Then scrub with a hard bristle brush or a floor-washing machine equipped with a nylon pad. Pick up solution and rinse well.

Consult a GILCO representative for more information.

#### **PROPERTIES**

Appearance: Liquid
pH (1% solution): ~8.5
Solubility: Instant
Odor: Lemon
Color Green

### **PRECAUTIONS**

PACKAGING CODE 4 L 4 x 4 L 20 L 210 L

Never pour partially used finish back into the original container; it will 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.