



Powerful, fast, reliable – highly alkaline special cleaner for professionals in commercial kitchen cleaning

Dr. Stöcker smoke resin remover removes even the toughest stains such as smoke resin, oils, fats, smoke tar and burnt-on food residues – safely, thoroughly and efficiently. AREAS OF APPLICATION: Exhaust air systems & extractor hoods. Barbecues & ovens. Stainless steel surfaces and other alkali-resistant surfaces. Particularly suitable for use with pressure sprayers.

Application / Dosage



Smoke resin remover and water in a ratio of 1:4 (e.g. for 1 litre: 200 ml concentrate + 800 ml water)

Spray the solution evenly onto the surface
Leave to work for 10–15 minutes (do not allow to dry)

Loosen dirt – work with a brush or scouring pad.

Rinse thoroughly with clean water.

Do not use on aluminium!

Available container types



Canister, 10 l

Art-Nr.:

68100068010

Product properties

- Extremely powerful – effortlessly removes even encrusted residues
- Fast-acting – saves time and effort
- Versatile – ideal for commercial kitchens, canteens and catering establishments
- Highly foaming – optimal adhesion even on vertical surfaces
- Reliable cleaning – for hygienically clean results Do not use on aluminium!
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Technical data

- pH value: 14
- Density: 1,334
- Colour: colourless
- Scent: characteristic
- Frost resistance: + 4 °C

Downloads

[Safety data sheet](#)

[Certificate of marketability in the food sector for the product](#)

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 MADE IN GERMANY