



LATICRETE Grouts and No Rinse Cleaners

TDS 411

No Rinse Cleaners and Grout

The increased use of “no-rinse” cleaners in commercial kitchen applications has focused attention on potential effects these cleaners may have on grouts used in tile applications. Enzymatic/no rinse cleaners claim to have active enzymes that attack grease in commercial and industrial environments. These cleaners are primarily used in food preparation in commercial and industrial kitchens where traditional cleaning regimens have been impractical.

The manufacturer or distributor of a cleaner is in the best position to evaluate whether or not the particular cleaner is appropriate for use in a particular application. LATICRETE International, Inc. strongly recommends that the user of any no-rinse or other heavy duty cleaner consult with the product manufacturer or its distributor prior to using any of these cleaning products on any LATICRETE® or LATAPOXY® grout product

Grout Selection

Selection of the appropriate grout for an individual commercial or industrial application is very important. Unique project specific conditions can impact the performance of the tiled system, including but not limited to;

- The properties of the cleaner or chemical
- The exposure time to the cleaner or chemical
- The temperature of the application

For assistance in selection of an appropriate grout, consult LATICRETE Technical Service for more information.

Technical Data Sheets are subject to change without notice. For latest revision, check our website at www.laticrete.com
TDS 411.doc

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LATICRETE INTERNATIONAL, INC. ▪ 1 LATICRETE Park North ▪ Bethany, CT 06524-3423 USA
800.243.4788 ▪ support@laticrete.com ▪ www.laticrete.com

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