

Gastro Star CP 100



Universal detergent

For commercial dishwashers

Powder

Fields of application:

- For commercial dishwashers in the catering industry, in the gastronomy sector as well as in hotels and professional kitchens.
- Suitable for all kinds of cutlery and tableware made of porcelain with in-glaze and underglaze decoration, plastic and stainless steel.
- Effectively removes all kinds of dried-on food residues, especially dried-on, stubborn starch and protein residues as well as dried-on coffee and tea stains and dyes.
- Not suitable for aluminium, anodised aluminium and light metal alloys.

Combined with deionised or decarbonised water and the rinse aid Gastro Star K 2, Gastro Star CP 100 guarantees optimum cleaning results. If no soft water is available and the water hardness exceeds 2.5 mmol/l, we recommend installing a water treatment unit.

For optimum kitchen hygiene we recommend the Gastro Star product range. The detergents and rinse aids for automated warewashing, pre-cleaning and ambient hygiene are optimally matched to achieve excellent cleaning results. The systematic colour code makes use easier and prevents mix-ups.

Special properties:

- For economical use via weigomatic compact dosing unit
- Reliably removes all kinds of food residues
- Particularly effective against tea and coffee stains and dyes

Dosage:

Gastro Star CP 100 is dosed via the weigomatic® compact dosing unit. Depending on the water quality and degree of soiling the dosing amount is:

Total hardness in °d	Total hardness in mmol/l	Dosage in g/l
< 8.4	< 1.5	1 - 2
8.4 - 14	1.5 - 2.5	2 - 3

For dosing Gastro Star CP 100 connect the dosing unit to cold water.

Pre-dosing is usually not necessary when filling the dishwasher and for safety reasons it is particularly not recommended when there are longer downtimes between pre-dosing and post-dosing.

We recommend that the cartridge is left within the weigomatic® compact dosing unit until it is completely empty. Removing and reusing partly emptied cartridges may cause dosing problems. Industrial health and safety standards forbid inserting partly emptied cartridges into the system for reuse.

Notes on application:

- For professional use only!
- For achieving optimum cleaning results, we recommend following the current standards (e.g. from DIN 10510 to DIN 10512 and DIN 10522) and the guidelines of the Working Group Commercial Dishwashing (see www.akggs.de).
- The Gastro Star CP 100 solution has to be rinsed off completely with water.
- Lime deposits in the machine need to be removed with the descaler Gastro Star EK. In order to avoid limescale, we recommend installing a water treatment unit or choosing a higher dosage and regular re-dosing.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

Technical data:

pH-range	11.9 – 12.8 (1 - 3 g/l, determined in deionised water at 20 °C)
titration factor	0.16 according to Gastro Star titration instructions

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % chlorine-based bleaching agents, aliphatic hydrocarbons
> 30 % phosphates

Storage information:

Store in a cool and dark place at a temperature between 0 °C to max. 25 °C. Moisture may cause the product to become lumpy and lose effectiveness. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Hazard and precautionary statements:

For safety information, see safety data sheets. These are available at www.gastro-star.eu under the category "Service-Downloads".

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Safety Data Sheet.

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