

# Gastro Star FR 6800



## High-performance detergent “Plus”

For commercial glass washers

### Fields of application:

- For commercial dishwashers in the catering industry, in the gastronomy sector as well as in hotels and professional kitchens.
- Suitable for tableware and cutlery made from glass, porcelain, plastic and stainless steel.
- Effectively removes all kinds of dried-on food residues, in particular starch layers.
- Not suitable for aluminium, anodised aluminium and light metal alloys.
- Check silver first.
- Especially developed for soft water.

Combined with deionised or decarbonised water or softened water as well as soft water and the rinse aid Gastro Star K 1, Gastro Star FR 6800 guarantees optimum cleaning results. If the water hardness exceeds 1.5 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 confusions.

### Special properties:

- Highly alkaline detergent, for intensive cleaning
- Also for removing stubborn starch layers
- Suitable for porcelain, stainless steel and plastic
- Highly fat-soluble
- Gastro Star 6800 is certified with the EU Ecolabel. Its cleaning performance and its environmentally friendly properties comply with European regulations in regard to ecological demands on ingredients and packaging.

### Dosage:

The dosing amount is 1 - 5 ml/l, depending on water hardness and degree of soiling. Follow the dosing instructions.

Water quality	slightly dirty tableware	very dirty tableware
Soft water (0 - 6 °d H)	1 ml/l	2 ml/l
Medium hard water (7 - 13 °d H)	2 ml/l	4 ml/l
Hard water (> 14 °d H)	4 ml/l	5 ml/l

Using this EU eco-labelled product according to the dosage instructions will contribute to the reduction of water pollution and waste production.

## Instructions for use:

- For professional use only!
- For re-filling built-in dosing tanks, spouts are available. Please contact us.
- Rinse out dosing system and suction hose with water before changing the product.
- For achieving optimum cleaning results, we recommend following the current standards (e.g. DIN 10510 to DIN 10512 and DIN 10522).
- The Gastro Star FR 6800 working 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 lime deposits, we recommend installing a water treatment unit.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

## Technical data:

pH-range	approx. 12.5 - 13.0 (2 - 5 ml/l, determined in deionised water, 20 °C)
conductivity	11.7 mS/cm (2 ml/l in deionised water, 60 °C)
density	1.5 g/cm <sup>3</sup> (20 °C)
titration factor	0.17

## Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:  
< 5 % phosphonates

## Storage information:

Store in a cool and dark place at temperatures from 5 °C to max. 30 °C. Do not expose to direct sunlight. The product must not be stored under 5 °C. Storing under 5 °C might lead to reversible clouding.

Changes in the colour of Gastro Star FR 6800 may occur when storing in factory-sealed trade units. This has no impact on the properties of the product which are relevant for application.

Usable for 3 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 EC safety data sheets. These are available at [www.gastro-star.eu](http://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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