

Gastro Star FR 30



Glasswashing Detergent

For commercial glass washers

Fields of application:

- For commercial glass washers in the catering industry, in the gastronomy sector as well as in hotels and professional kitchens.
- Suitable for all kinds of glasses, also for glasses with decoration.
- Reliably removes the residues of juices, beer, wine, cocktails etc. as well as lipstick and fingerprints.
- Preferably used with for deionised and soft water.
- Gastro Star FR 30 has been developed in close co-operation with the leading glasswasher manufacturers.

Gastro Star FR 30 guarantees perfect results, if combined with deionised or decarbonised water and the rinse aid Gastro Star K 3. If no soft water is available and the water hardness exceeds 1.5 mmol/l, the detergent Gastro Star FR 45 in combination with the rinse aid Gastro Star K 2 should be used.

For optimum kitchen hygiene, we recommend the Gastro Star product range. The detergents and rinse aids for automated ware washing, 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:

- Effective removal of drink residues and lipstick
- Excellent material compatibility for glasses and decorations
- Glasses remain odourless, as Gastro Star FR 30 does not contain active chlorine

Dosage:

Gastro Star FR 30 is dosed via automatic dosing devices. The dosing amount is 1.5 – 2 ml/l depending on degree of soiling

Total hardness in °d	Total hardness in mmol/l	ml/l
< 8.4	< 1.5	1.5 - 2

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. 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 FR 30 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 or using Gastro Star FR 45 combined with the rinse aid Gastro Star K 2.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

Technical data:

pH-value	14 (concentrate), 20 °C
conductivity	approx. 2.3 mS/cm (4 ml/l in deionised water, 22° C)
density	approx. 1.3 g/cm ³ , 20 °C
viscosity	approx. 3 mPas (at 20 °C)
titration factor	1.21 according to Gastro Star titration instructions

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:

< 5 % amphoteric surfactants

15 - 30 % phosphates

Storage information:

Store in a cool and dark place at a temperature from 0 °C up to max. 30 °C. Usable for 3 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

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

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.

MB 3324/3-1 Date of issue: 02/2021