

Gastro Star FR 6100



High-Performance Detergent

Liquid concentrate

Fields of application:

- For commercial dishwashers in the gastronomy sector, catering industry, hotels and in professional kitchens as well as in bakeries and butcher's shops.
- Effectively removes all kinds of dried-on food residues as well as stubborn starch and protein residues. Also removes slightly dried-on coffee and tea stains and dyes.
- Suitable for tableware and cutlery made from glass, porcelain, plastic and stainless steel.
- Not suitable for aluminium, anodised aluminium and light metal alloys. Check silver first.
- Especially developed for soft and medium hard 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 6100 guarantees optimum cleaning results. If the water hardness exceeds 1.8 mmol/l, we recommend combining Gastro Star FR 6100 with the rinse aid Gastro Star K 2. If the water hardness exceeds 2.5 mmol/l, a water treatment unit should be used.

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:

- Highly alkaline detergent, for intensive cleaning action
- With an odourless oxi component for removing coffee and tea residues
- Effective against the formation of starch layers

Dosage:

Via dosing devices depending on water quality and the degree of soiling:

Total hardness in °d	Total hardness in mmol/l	ml/l
< 8.4	< 1.5	2 - 3
8.4 - 14	1.5 - 2.5	3 - 4

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 6100 working solution has to be rinsed off completely with water.
- Lime deposits in the washer need to be removed with the descaler Gastro Star EK. In order to avoid lime deposits, 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- value	12 (2 - 4 ml/l in deionised water, 20 °C)
conductivity	approx. 5 mS/cm (4 ml/l in deionised water, 22 °C)
density	approx. 1.3 g/cm ³ (20 °C)
titration factor	0.47 according to Gastro Star titration instructions

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % chlorine-based bleaching agents,
polycarboxylates, phosphonates

Storage information:

Store in a cool and dark place at temperatures from -15 °C to max. 25 °C. Do not expose to direct sunlight.
Usable for 1 year 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 EC 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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