



Gastro Star PR 30

Universal Detergent

Powder

Fields of application:

- For commercial dishwashers in the catering industry, in the gastronomy sector, in hotels and in professional kitchens as well as in bakeries and butcher's shops.
- Effectively removes dried-on coffee and tea residues, dyes and slightly dried on food residues.
- Also suitable for thorough cleaning of tableware in immersion baths – particularly suitable for the removal of stubborn tannin and dye residues.
- Suitable for tableware and cutlery made from glass, porcelain/china, plastic and stainless steel.
- Check anodised aluminium and light metal alloys for suitability first.

In combination with deionised or decarbonised water as well as softened or soft water and the Gastro Star K 1 rinse aid, Gastro Star PR 30 guarantees optimum cleaning results. If the water hardness exceeds 1.8 mmol/l, the rinse aid Gastro Star K 2 has to be preferred.

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:

- Highly effective against tea and coffee residues.
- Suitable for all kinds of tableware, also for tableware made from aluminium.
- Ensures increased hygiene safety due to an excellent cleaning performance.

Dosage:

In commercial dishwashers:

Dosage depends on the water quality and the degree of soiling:

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

After dosing start a washing cycle in order to effectively circulate the tank water. Re-dose after approx. 5 washing cycles.

For manual thorough cleaning of tableware in immersion baths:

Use a working solution of hot water and 20 g/l Gastro Star PR 30. Action time for parts and utensils maximum 15 minutes, then place the items into the dishwasher.

Instructions for use:

- 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 PR 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 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	11.1 – 11.8 (2 - 4 g/l, determined in deionised water, 20 °C)
conductivity	4.6 mS/cm (4 g/l, in deionised water, 22 °C)
titration factor	0.34 according Gastro Star titration instructions

Ingredients:

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

Storage information:

Store in a cool and dark place at a temperature between 0 °C and max. 25 °C. Keep container tightly closed. The product tends to get lumpy when exposed to dampness, which can cause a loss of effectiveness. 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 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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