

# Gastro Star FR 65



## Special Detergent with Alu- Protection Formula

Liquid concentrate

### Fields of application:

- For commercial utensil washers in bakeries, butcher's shops, in the catering industry, in the gastronomy sector as well as in hotels and in professional kitchens.
- Especially suitable for all kinds of utensils and very dirty equipment that is used for preparing food such as containers, bowls, baking trays, delivery containers, trays, pots, pans, tableware and cutlery made of aluminium, stainless steel, plastic and porcelain/china.
- Effective removal of fat, starch, protein and dough residues.
- Check anodised aluminium first.

Combined with deionised or decarbonised water as well as softened or soft water and the Gastro Star K 4 rinse aid, Gastro Star FR 65 guarantees optimum cleaning results. If the water hardness exceeds 1.8 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 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:

- Excellent material protection especially for aluminium.
- With defoaming properties, guarantees the full cleaning performance in the washing cycle.
- Contains special active substances for a good dispersing ability also in the case of heavy soiling.

### Dosage:

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

Total hardness in °d	Total hardness in mmol/l	Dosage in ml/l
< 8.4	< 1.5	3 - 4
8.4 - 14	1.5 - 2.5	4 - 6

### 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](http://www.akggs.de)).

- The Gastro Star FR 65 working solution has to be rinsed off completely with water.
- Lime deposits in the washer need to be removed with the Gastro Star EK descaler. 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	11.4 - 12.1 (2 - 4 ml/l, in deionised water, 20 °C)
conductivity	approx. 4.0 mS/cm (6 ml/l, in deionised water, 22 °C)
density	approx. 1.4 g/cm <sup>3</sup> (20 °C)
titration factor	0.85 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 between 0 °C and max. 30 °C. The product is sensitive to frost below -5 °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](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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