

Gastro Star EK

Special Rinse Aid

Liquid concentrate



Fields of application:

- For descaling commercial dishwashers, glass and utensil washers in the catering industry, in the gastronomy sector, in hotels and professional kitchens as well as in bakeries and butcher's shops.
- Also suitable for descaling parts of tableware made of glass, porcelain/china, plastic or stainless steel as well as for descaling kettles and warming devices.
- Removes lime residues and deposited fat and protein residues as well as rust deposits.
- Not suitable for aluminium, anodised aluminium and light metal alloys.

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:

- High concentrated and fast-acting.
- Low foaming and odour free.
- Excellent material compatibility.

Dosage:

Descaling of commercial dishwashers:

Cut off the normal detergent supply to the tank water and fill the dishwasher with fresh water. Depending on the degree of the lime deposits, add 10 to 100 ml/l Gastro Star EK. After heating the tank water, circulate it for maximum 30 min. Pump the tank water off and rinse the dishwasher with fresh water.

Descaling of dishes and glassware:

- **In the dishwasher:** Cut off the normal detergent supply to the tank water and fill the dishwasher with fresh water. Depending on the degree of the lime deposits, add 10 to 100 ml/l Gastro Star EK. Wash the dishes and glassware in the normal program. Re-dose after five washing cycles.
- **Manually:** Use 100 ml Gastro Star EK for 1 l hot water, place items in the immersion bath and let them react with the solution for 10 to 30 min. Then rinse the parts with fresh water or wash them in the dishwasher. The reaction time must not exceed one hour!

Instructions for use:

- Make sure that the dishes and glassware, the dishwasher and the drain pipes are acid-compatible! Do not allow it to react any longer than absolutely necessary! Drain pipes made from eternit and cast iron are not suitable and require a prior neutralisation of the effluent solution.
- For professional use only!
- The Gastro Star EK working solution has to be rinsed off completely with water.
- For economical and controlled dosing, manual dosing and application ancillaries are available, e.g. canister pumps. Please contact us.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

Technical data:

pH-value	1 (concentrate, 20 °C)
viscosity	< 50 mPas (concentrate, 20 °C)
density	approx. 1.4 g/cm ³ (20 °C)

Ingredients:

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

- < 5 % non-ionic surfactants
- > 30 % phosphates

Storage information:

Store in a cool and dark place at a temperature between 0 °C and max. 30 °C. Sensitive to frost from -15° 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 3369/3-1 Date of issue: 05/2021