

Gastro Star K 1

Rinse Aid, pH neutral

Liquid concentrate



Fields of application:

- For commercial dishwashers as well as 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.
- Suitable for glasses, tableware, cutlery and utensils made from glass, porcelain, plastic, stainless steel and aluminium.
- Gastro Star K 1 evenly wets the items to be washed and guarantees an optimum drying without streaks and smears.
- Especially suitable for soft water.

If hard or non-demineralised water is used, smears and streaks are possible since the salts that remain after drying are visible on dark materials. For achieving spot-free results, deionisation of the water is required.

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:

- Universal application for glasses, tableware and utensils.
- For gleaming and brilliant tableware.
- Excellent material compatibility.

Dosage:

0.1 - 0.4 ml/l via automatic dosing devices depending on the material of the items to be washed and the water quality.

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)
- Lime deposits in the washer need to be removed with the descaler Gastro Star EK. In order to avoid limescale, we recommend installing a water treatment unit.

- Do not mix with other products.
- Storage and transport only permitted in original packaging!
- For difficult-to-wet plastic items special rinse aids such as Gastro Star K 2 are required.

Technical data:

pH-value	6.5 - 6.0 (0.1 - 0.4 ml/l, determined in deionised water, 20 °C)
viscosity	approx. 5 mPas (20 °C)
density	approx. 1.0 g/cm ³ (20 °C)

Ingredients:

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

< 5 % phosphonates, polycarboxylates

15 – 30 % non-ionic surfactants

also preservation agents

(chloromethylisothiazolone/methylisothiazolone)

Hazard and precautionary statements:

Gastro Star K 1 is not a hazardous product according to the CLP Regulation (EC) No 1272/2008/.

For further 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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Storage information:

Store in a cool and dark place at a temperature between 0 °C to max. 30 °C. Store in a frost-free place. 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.