

Gastro Star K 4

Special Rinse Aid

Liquid concentrate

Fields of application:

- For commercial dishwashers and glass washers as well as utensil washers in the catering industry, in the gastronomy sector as well as in hotels and in professional kitchens.
- Suitable for glasses, tableware, cutlery and utensils made from glass, porcelain, plastic, stainless steel and aluminium.
- The defoaming properties prevent the formation of foam and guarantee the full cleaning action in the washing cycle.
- Gastro Star K 4 evenly wets the items to be washed and guarantees an optimum drying without streaks and smears. Only difficult-to-wet plastic items require special rinse aids such as Gastro Star K 2.
- Especially suitable for soft water (< 1.3 mmol/l). If hard (> 2.5 mmol/l) or mineralised water is used, smears and streaks are possible since the salt residues that remain after drying are visible against a dark background. If the water hardness exceeds 3 °d¹ (> 0.54 mmol/l), a water treatment unit is recommended. To achieve spot-free results, the use of deionised water is required.

¹ According to the guidelines of the working group „Arbeitskreis Gewerbliches Geschirrspülen (AK GGS)“ []



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 concentrated, with excellent wetting properties.
- pH-neutral, universally applicable.
- With excellent defoaming properties, a plus in utensil washers.

Dosage:

Add 0.2 - 0.6 ml/l via automatic dosing devices depending on the items to be washed and the water quality of the rinse water.

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 German commercial Dishwashing Working Group (see www.akggs.de)
- 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.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging!

Technical data:

pH- value	6.4 (0.2 – 0.6 ml/l , determined in deionised water, 20 °C)
viscosity	< 50 mPas (concentrate, 20 °C)
density	approx. 1.0 g/cm ³ (20 °C)

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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Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % anionic surfactants, polycarboxylates
5 - 15 % non-ionic surfactants
also preservatives (2-octyl-2H-isothiazol-3-one, N-(3-aminopropyl)-N-dodecylpropane-1,3-diamine, reaction mass of: 5-chloro-2-methyl-4-isothiazolin-3-one [EC no. 247-500-7] and 2-methyl-4-isothiazolin-3-one [EC no. 220-239-6] (3:1))

Storage information:

Store in a cool and dark place at a temperature between 0 °C and 30 °C. Store in a frost-free place. Usable for 2 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 during storage. This is no quality defect.