

Gastro Star FR 45



Glass Washing and Bistro Detergent “Plus”

Liquid concentrate

Fields of application:

- For commercial glasswashers and dishwashers in the catering industry, in the gastronomy sector, in hotels and professional kitchens as well as in bakeries and butcher's shops.
- Suitable for all kinds of tableware and cutlery, made of glass, porcelain/china, plastic and stainless steel as well as for glasses without decoration.
- Effectively removes all kinds of drink residues as well as slightly dried-on food, coffee and tea residues and lipstick and other fat residues.
- Especially developed for the use of hard water (water hardness > 2.5 mmol/l (total hardness)).
- Not suitable for aluminium, anodised aluminium and light metal alloys. Items made of silver must be checked for suitability first.

Gastro Star FR 45, combined with the Gastro Star K 2 rinse aid, prevents the formation of lime in the dishwasher, even with hard water (over 2.5 mmol/l) and achieves good cleaning results. For optimum cleaning results, water treatment is necessary.

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 effective, even with hard water
- Reliably prevents the formation of lime in the washer and on tableware
- Universal use for glasswashers, front loading machines, hood type machines and rack pass-through machines

Dosage:

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

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

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).
- The Gastro Star FR 45 working solution has to be rinsed off completely with water.
- Lime deposits in the washer 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- value	14 (concentrate, 20 °C)
conductivity	2.1 mS/cm (3 ml/l in deionised water, 22 °C)
density	approx. 1.2 g/cm ³ (20 °C)
titration factor	0.79 according Gastro Star titration instructions

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % phosphonates

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. 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 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 3381/3-1 Versie: 04/2021