

Gastro Star FR 40



Glass Washing and Bistro Detergent

Liquid concentrate

Fields of application:

- For commercial glass washers and dishwashers in the catering industry, the gastronomy sector, in hotels and professional kitchens as well as in bakeries and butcher's shops
- Reliably removes the residues of juices, beer, wine, cocktails etc. as well as coffee and tea stains. Reliably removes lipstick and fat residues.
- Suitable for all kinds of tableware and cutlery, made from glass, porcelain, plastic and stainless steel.
- Also suitable for aluminium. Anodised aluminium and light metal alloys must be tested first.
- Especially suitable for deionised and soft water.

Gastro Star FR 40, combined with deionised or decarbonised water and the rinse aid Gastro Star K 1, guarantees optimum cleaning results. With soft water with a water hardness up to 1.5 mmol/l we recommend combining Gastro Star FR 40 with the rinse aid Gastro Star K 2.

If the water hardness exceeds 1.5 mmol/l, we recommend using the cleaner Gastro Star FR 45 combined with the rinse aid Gastro Star K 2.

For optimum kitchen hygiene we recommend the Gastro Star product range. The detergents and rinse aids for automated warewashing, pre-cleaning and kitchen hygiene are optimally matched to achieve excellent cleaning results. The systematic colour code makes use easier and prevents mix-ups.

Special properties:

- Combines high-performance cleaning with excellent material compatibility (also for decorations)
- With odourless oxy power for good removal of coffee and tea stains
- Easy to rinse off for spotless, clean results.

Dosage:

Total hardness in °d	Total hardness in mmol/l	ml/l
< 8.4	< 1.5	1.5 - 2

Instruction 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 40 working solution has to be rinsed off completely with water.
- 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 or using Gastro Star FR 45 combined with the rinse aid Gastro Star K 2.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

Technical data:

pH-value	> 13 (concentrate, 20 °C)
conductivity	approx. 2.2 mS/cm (4 ml/l in deionised water, 22 °C)
density	approx. 1.4 g/cm ³ (20 °C)
titration factor	0.61 according to Gastro Star titration instructions

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % polycarboxylates, chlorine-based bleaching agents
5 - 15 % phosphates

Storage information:

Store in a cool and dark place at a temperature from 0 °C up to max. 25 °C. The product is sensitive to frost. Do not expose to direct sunlight. 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 3148/3-1 Date of issue: 01/2021