

Gastro Star PR Ultra

Deep Cleaner

Powder



Fields of application:

- For the thorough cleaning of badly soiled tableware (e.g. with starch and protein) in commercial dishwashers and in immersion baths in the catering industry, in the gastronomy sector as well as in hotels and in professional kitchens as well as in bakeries and butcher's shops.
- Also suitable for an additional cleaning support in commercial dishwashers if dishes are heavily soiled as well as for the thorough cleaning of the interior washing chamber of dishwashers.
- Also suitable for cleaning deep fat fryers and drains.
- Suitable for dishes and cutlery made of glass, porcelain/china, plastic and stainless steel.
- Not suitable for aluminium, anodised aluminium, light metal alloys and silver.

For optimum kitchen hygiene we recommend the Gastro Star product range. The detergents and rinse aids for automated ware washing, 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:

- For use in dishwashers and immersion baths according to individual requirements.
- Rapid dirt dispersing performance for difficult to remove and burnt-on food residues.
- Excellent starch-solving performance.

Dosage:

Thorough cleaning of tableware in commercial dishwashers:

Dosage depending on the degree of soiling:

soiling	Dosage in g/l
slight	10
heavy	30

Promptly start a washing cycle after dosing in order to effectively dissolve the detergent.

In tank dishwashers re-dose after approx. 5 washing cycles.

When used in multi-tank dishwashers the detergent should be dosed into the first wash tank to ensure a good rinsing result.

When used in single-tank dishwashers an additional cleaning of the tableware is necessary in the freshly filled machine, depending on the rinsing performance in order to ensure the complete removal of Gastro Star PR Ultra from the tableware.

Thorough cleaning of tableware in immersion baths:

Prepare a working solution of hot water and 20 g/l Gastro Star PR Ultra. To do this, first fill the bath with water, then dose Gastro Star PR Ultra into the water and stir if necessary in order to completely dissolve the detergent. Immerse tableware in the solution for approx. 15 minutes and then place the items into the dishwasher.

Supporting the cleaning performance in commercial dishwashers:

The Gastro Star PR Ultra detergent should be dosed into the dishwasher in a maximum concentration of 1 g/l together with the usually used detergent to ensure a good rinsing result and streak-free drying of the dishes.

Cleaning of deep fat fryers:

Prepare a working solution of 10 g/l Gastro Star PR Ultra in hot water. To do this, fill the deep fat fryer with water, add Gastro Star PR Ultra and stir, if necessary, to completely dissolve the detergent. After a short contact time, rinse thoroughly with water.

Cleaning of drains:

Dissolve 30 g/l Gastro Star PR Ultra in cold or warm water. Pour the application solution into the drain and leave to act for max. 1 hour. Then flush the drain with sufficient water.

The container lid can also be used as a dosing cap. The filling volume is approx. 45 g.

Instructions for use:

- For professional use only!
- 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 PR Ultra working solution has to be rinsed off completely with water.
- Lime deposits in the machine need to be removed with the Gastro Star EK descaler. In order to avoid lime deposits, we

recommend installing a water treatment unit or choosing a higher dosage and correct re-dosing.

- Do not mix with other products.
- Storage and transport only permitted in original packaging.

Technical data:

pH-range	12.3 - 12.9 (10 - 30 g/l, determined in deionised water, 20 °C)
titration factor	0.10 according to Gastro Star titration instructions

Ingredients:

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

< 5 % non-ionic surfactants

15 - 30 % phosphates

Storage information:

Store in a cool and dark place at a temperature between 0 °C and max. 30 °C. Keep container tightly closed. The product tends to get lumpy when exposed to dampness which can cause a loss of effectiveness. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol ⏳.

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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