

Gastro Star K 2

Acidic Rinse Aid

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 2 evenly wets the items to be washed and guarantees fast and stain-free drying.
- Especially developed for the use with hard water.
- Also suitable for difficult-to-wet plastic items such as reusable plastic beakers, transport containers, trays and cover hoods.

Even with hard water (> 2.5 mmol/l) in combination with the cleaner Gastro Star FR 45 or Gastro Star FR 8700, Gastro Star K 2 prevents the formation of lime deposits in the washer and achieves a good cleaning result. For achieving optimum results, deionised or decarbonised or softened water must be used.

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:

- Ensures good drying also of difficult-to-wet materials.
- Prevents lime precipitation when hard water is used.
- Highly concentrated and economical.

Dosage:

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

Washers and dosing devices must be suitable for the use of Gastro Star K 2 (acid-compatible).

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 lime deposits, we recommend installing a water treatment device.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

Technical data:

pH- value	4.3 - 3.6 (0.1 - 0.4 ml/l, determined in deionised water, 20 °C)
viscosity	< 50 mPas (20 °C)
density	approx. 1.05 g/cm ³ (20 °C)

Ingredients:

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

< 5 % phosphonates

15 - 30% non-ionic surfactants

also preservatives (chloromethyl isothiazolone/methylisothiazolone)

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.

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 3360/3-1 Date of issue: 03/2021