

Gastro Star GrillClean



Fields of application:

- For the manual removal of stubborn frying and broiling residues of grills, deep fat fryers, tilting pans, ovens and baking ovens in the gastronomy sector, in hotels, in the catering trade and professional kitchens as well as in bakeries and butcher's shops.
- Suitable for surfaces made of steel and stainless steel.
- Not suitable for aluminium and lacquered surfaces.

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 product mix-ups.

Special properties:

- Highly concentrated
- Self-acting dissolving of even stubborn burnt and charred residues
- Rapid cleaning action even on cold surfaces

Dosage:

Apply the concentrate or a diluted working solution (up to 100 ml/l Gastro Star GrillClean) on the parts to be cleaned. Warm surfaces and

equipment have to be cooled down below 70 °C.

Allow the detergent to act for max. 5 minutes, depending on the degree of soiling. Then rinse off the solved dirt particles with fresh water.

In the case of especially stubborn burnt and crusted layers repeat the cleaning process or support it with a brush or scraper.

Too high surface temperatures and too long action times can cause colour changes of stainless steel surfaces and should therefore be avoided.

Please follow the instructions of the equipment manufacturer.

Instructions for use:

- For professional use only!
- The Gastro Star GrillClean working solution has to be rinsed off completely with water.
- For economical and controlled dosage, manual dosing and application ancillaries are available, e.g. canister pumps, canister spouts and sprayers. Please contact us.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!


Technical data:

pH- value	approx. 13.9 (100 ml/l, determined in deionised water, 20 °C)
viscosity	< 50 mPas (concentrate, 20 °C)
density	1.3 g/cm ³ (20 °C)

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % phosphates, amphoteric surfactants

Storage information:

Store in a cool and dark place at a temperature between 0 °C up 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 EC 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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