

Gastro Star K 3

Rinse Aid for Glasses

Liquid concentrate

Fields of application:

- For commercial glass washers 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.
- Suitable for all kinds of drinking glasses, also with decoration.
- For fast and spot-free drying of glasses while at the same time preventing odours.
- Particularly suitable for use with soft water.
- If hard or mineralized water is used or if the glasses must be absolutely stain-free, water treatment (deionisation or decarbonisation of the water) is absolutely necessary.

In combination with the cleaner Gastro Star FR 30 and deionised or decarbonised water, Gastro Star K 3 guarantees optimum cleaning results. If no soft water is available or if the water hardness exceeds 1.3 mmol/l, Gastro Star FR 45 in combination with the rinse aid Gastro Star K 2 should be preferred.

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

- Guarantees shiny and streak-free glasses
- Economical consumption
- Achieves beer head stability

Dosage:

0.1 - 0.4 ml/l via machine dosing devices depending on the glass and water quality.

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 machine need to be removed with the descaler Gastro Star EK. In order to avoid lime deposits, we recommend installing a water treatment unit.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

Technical data:

pH- range	4.6 – 3.8 (0.1 – 0.4 ml/l, determined in deionised water, 20 °C)
viscosity	< 10 mPas (concentrate, 20 °C)
density	approx. 1.0 g/cm ³ (20 °C)

Ingredients:

Ingredients according to Regulation (EC) No
648/2004 on detergents:
5 - 15 % non-ionic 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:

Gastro Star K 3 is not a hazardous product
according to the CLP Regulation (EC) No
1272/2008.

For further safety information, see safety data
sheets. These are available at [www.gastro-
star.eu](http://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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