Gastro Star*

Gastro Star FR 300

Universal Detergent

Liquid concentrate

Fields of application:

- For commercial dishwashers in the gastronomy sector, catering industry, hotels and in professional kitchens as well as in bakeries and butcher's shops.
- Suitable for all kinds of tableware and cutlery, made from glass, porcelain, plastic, aluminium and stainless steel.
- Effectively removes with the active chlorine component dried-on coffee and tea residues and dyes as well as all kinds of slightly driedon food residues.
- Check anodised aluminium and light metal alloys first. In exceptional cases silver can tarnish.

For optimum kitchen hygiene we recommend the Gastro Star product range. The detergents and rinse aids for automated ware washing, precleaning and ambient hygiene are optimally matched to achieve excellent cleaning results. The systematic colour code makes use easier and prevents confusions.

Special properties:

- Removes all kinds of food residues.
- Highly effective against tea and coffee
 residues



Dosage:

Via dosing units, depending on the degree of dirtiness and the water quality:

Total hardness in °d	Total hardness in mmol/l	ml/l
< 8.4	< 1.5	2
8.4 - 14	1.5 - 2.5	2 - 3
> 14	> 2.5	3 - 4

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.
- The Gastro Star FR 300 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 limescale, we recommend installing a water treatment unit or choosing a higher dosage and regular redosing.

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With the above information, which is appropriate to our current knowledge we describe our product regarding possible safety necessities, but we do not involve any quality description or promise certain properties.



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

Technical data:

pH-value	13.5 - 14 (concentrate, 20 °C)
conductivity	3.0 mS/cm (4 ml/l in deionised water, 22 °C)
density	approx. 1.4 g/cm ³ (20 °C)
titration	1.03 according to Gastro Star titration
factor	instructions

Ingredients:

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

< 5 % chlorine-based bleaching agents 15 – 30 % phosphates

Storage information:

Store in a cool and dark place at a temperature from -10 °C up to max. 25° C. Do not expose to direct sunlight. Usable for 1 year when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol \supseteq .

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.

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