

# Gastro Star PR 65

## Universal Detergent

Powder

### Fields of application:

- For commercial utensil washers in bakeries, butcher's shops, in the catering industry, in the gastronomy sector as well as in hotels and in professional kitchens.
- Especially suitable for all kinds of utensils and very dirty equipment that is used for preparing food such as containers, bowls, baking trays, delivery containers, trays, pots, pans, tableware and cutlery made from aluminium, stainless steel, plastic and porcelain/china.
- Effective removal of fat, starch, protein and dough residues.
- Also suitable for thorough cleaning of tableware in immersion baths.
- Check anodised aluminium for suitability first.

Combined with deionised or decarbonised as well as softened or soft water and the Gastro Star K 4 rinse aid, Gastro Star PR 65 guarantees optimum cleaning results. If the water hardness exceeds 1.8 mmol/l, a water treatment unit should 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:

- Excellent material protection especially for aluminium.
- With defoaming properties, guarantees the full cleaning performance in the washing cycle.
- Contains special active substances for a good dispersing ability also in the case of heavy soiling.

### Dosage:

#### In commercial utensil washers:

Dosage depends on the degree of dirtiness and the water quality:

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

After dosing start a washing cycle in order to effectively circulate the tank water. Re-dose after approx. 5 washing cycles.

In order to avoid overloading the cleaning water with food residues, bigger food residues must be removed from containers and pots by manual pre-cleaning.

## Manual intensive cleaning of items of tableware in immersion baths:

Use a working solution of hot water and 20 g/l Gastro Star PR 65. Maximum action time in the immersion bath: approx. 15 minutes.

## 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](http://www.akggs.de)).
- The Gastro Star PR 65 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 lime deposits, we recommend installing a water treatment unit or choosing a higher dosage and regular re-dosing.
- Do not mix with other products.
- Storage and transport only permitted in original packaging!

## Technical data:

pH-range	11.8 - 12.2 (3 - 5 g/l, determined in deionised water, 20 °C)
conductivity	approx. 4.2 mS/cm (4 g/l, in deionised water, 22 °C)
titration factor	0.37 according to Gastro Star titration instructions

## Ingredients:

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