

# Gastro Star UniClean



## High-Performance Universal Detergent

Liquid concentrate

### Fields of application:

- For manual cleaning of surfaces and utensils in the catering industry, in the gastronomy sector, in hotels, in professional kitchens as well as in bakeries and butcher's shops.
- Removes stubborn dirt and fat deposits from shelves, extractor hoods, fat filters, cupboards and work surfaces as well as from containers and equipment made of chrome nickel steel.
- Suitable for all surfaces and utensils made of glass, porcelain/china, plastics and stainless steel.
- Check aluminium, anodised aluminium and light metal alloys first.

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

- Highly fat-soluble, effective even against stubborn stains.
- Universally applicable.
- Excellent material-compatibility.

### Dosage:

Depending on the degree of soiling, apply Gastro Star UniClean diluted or undiluted on the dirty surfaces, let it react for a few minutes, and then rinse the dirt particles off with plenty of fresh water.

For daily cleaning or slightly dirty surfaces:  
5 - 20 ml/l (0.5 - 2 %).

For stubborn dirt and fat deposits:  
10 - 100 ml/l (1 - 10 %).

The maximum application temperature of the product is 70 °C.

### Instructions for use:

- For professional use only!
- For economical and controlled dosing, manual dosing and application ancillaries are available, e. g. can pumps. Please contact us.
- Gastro Star UniClean should not be left to dry completely on the surfaces.
- The Gastro Star UniClean working solution has to be rinsed off completely with water.
- When cleaning fat filters, follow the instructions of the manufacturer of the respective fat filter.

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

## Technical data:

pH-range	11.6 – 12.8 (5 – 100 ml/l, determined in deionised water, 20 °C)
viscosity	< 100 mPas (concentrate, 20 °C)
density	approx. 1.1 g/cm <sup>3</sup> (20 °C)

## Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:  
< 5 % non-ionic surfactants  
5 - 15 % anionic surfactants  
also perfumes (limonene)

## Storage information:

Store in a cool and dark place at a temperature from 0 °C up to max. 30 °C. Storing below 5 °C might lead to a reversible clouding which will disappear under warmer storage conditions. Usable for 2 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](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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