



PRODUCT INFORMATION

Espresso Clean

Product Description:

Espresso Clean® is a safe, high performance cleaning powder for semi-automatic espresso machines. It is the result of extensive evaluation of alternate products and first principle research of espresso machine cleaning and maintenance.

Features & Benefits:

- Rapid dissolution.
- Dense foam profile and consistent.
- Independently proven safe on brass, stainless steel and copper.
- 2.5g or ½ teaspoon dose meaning great economy.
- Non-hazardous formulation according to the requirements of the (National Occupational Health and Safety Commission, see CGA).
- Certified by NSF International to Protocol P152 "Health Effects and Corrosivity of Commercial Espresso Machine Chemical Cleaners". This independent certification ensures Espresso Clean will not taint the coffee, has no health effects and is not corrosive to the espresso machine.
- Approved as a General Cleaner Type A by the Australian Quarantine Inspection Service (AQIS).
- Completely soluble and free-rinsing formulation leaving no trace of odour.





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Product specifications, packaging and product codes:

Product	Type of unit pack	Product weight	Product US weight	# of applications per unit	# of units per ctn	Product code/ individual	Product code/ carton
Espresso Clean®	Jar	100g	3-5oz	40	12	28255	28128
Espresso Clean®	Jar	500g	17.6oz	200	12	25105	25121
Espresso Clean®	Jar	1kg	35.2oz	400	12	11836	11839
Espresso Clean - Barista kit with 53mm blind filter	Jar	500g	17.6oz	200	12	29215	29856
Espresso Clean - Barista kit with 58mm blind filter	Jar	500g	17.6oz	200	12	28400	28410

Usage Directions:

Daily Procedure to back-flush each delivery group:

- Remove coffee filter from group handle, and replace with "blind" filter.
- For daily cleaning add 1 level scoop of Espresso Clean® into the group handle and insert as if brewing espresso. If the machine is cleaned less often, use 2 scoops.
- Start cycle and allow run for 10 seconds to dissolve cleaner.
- Stop cycle and allow to sit for 10 seconds.
- Start and stop cycle 4 more times – run for 10 seconds, stop for 10 seconds.
- Remove the group handle and rinse well the blind filter under stream of water from delivery group. Turn off.
- Re-insert handle with blind filter, start & stop cycle 10 times – run for 5 seconds, stop for 2 seconds to ensure thorough rinsing. Remove blind filter & insert regular filter.
- Brew and discard a single espresso to re-season machine.

Daily procedure to clean filters and group handles:

- Soak group handles and filters in 500ml of hot water with 2 scoops of Espresso Clean® for 10 minutes. Rinse thoroughly in running hot water.





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Certifications:

Cafetto is Quality Endorsed to ISO9001:2008.
Cafetto's manufacturing facility is HACCP and GMP certified.

NSF® (National Sanitation Foundation) International Protocol P152



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