

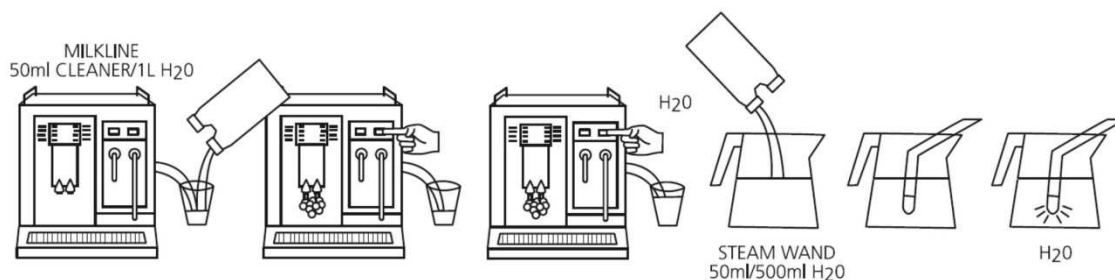
MFC ORANGE

MFC Orange is designed to remove milk residues from milk lines, frothers and parts on automatic espresso machine and milk frothers. In addition MFC Orange is effective in sanitizing the milk system.

- Non-hazardous formulation
- Leaves no odour after rinsing
- Provides excellent milk fat removal along with sanitation of the milk lines and frother components (Independent laboratory test confirm that Milk Frother Cleaner kills E-coli, Salmonella, Listeria and Enterococcus when used in accordance with the instructions use.)
- Is non-corrosive to the espresso machine and parts



INSTRUCTIONS



Ensure the white cap is tightly sealed and slightly loosen the orange cap. Gently squeeze the bottle until reservoir measures 50ml, remove the orange lid and pour from reservoir. Cleaning Milk Frother:

- Add 50ml of Cleaner to 500ml of warm water in a stainless steel jug.
- Insert milk frother suction tube into solution.
- Run entire solution through frother.
- Repeat the above procedure with 500ml of clean water to rinse all the components thoroughly.

AVAILABLE IN

Product	Type of unit pack	Product weight	Product US weight	# of applications per unit	# of units per ctn	Product code/ individual	Product code/ carton
MFC Orange	Chamber bottle	1L	33.82 fl oz.	33	6	E25280	E23215

CERTIFICATIONS

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