

MFC RED

ACIDIC MILK FROTHER CLEANER

KILLS ALL COMMON BACTERIA ASSOCIATED WITH MILK

Independent laboratory testing shows Cafetto MFC Red kills 99.999% of E-Coli, Salmonella, Listeria and Enterococcus when used in accordance with instructions.

FOR A HEAVY DUTY CLEAN

MFC Red is highly acidic making it the best solution for areas with hard water and users of milk with a high fat content. It provides outstanding milk fat removal and descaling of automatic milk frothers. Ideal for weekly use.

SAFE FOR YOU AND YOUR MACHINE

Safe for all machine parts, MFC Red is listed with NSF. It has been tested, evaluated passed the most stringent toxicology and corrosivity standards. The ingredients and formulation of the products that are NSF certified are safe, leave no harmful residues and do not cause corrosion within the coffee machine.



Quality
ISO 9001



Food Safety
CODEX
HACCP



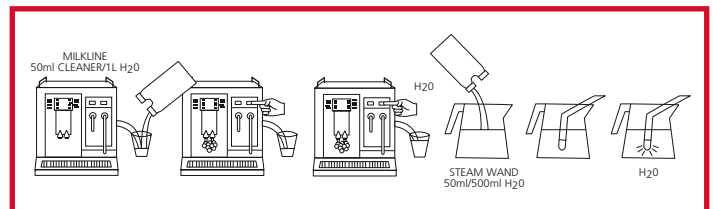
HOW TO USE

- Slightly loosen the cap over the measuring reservoir.
- Squeeze the bottle until reservoir measures 50ml, remove cap and pour from the reservoir.

CLEANING THE MILK FROTHER

- Add 50ml of MFC Red to 1 Litre of warmwater in a cleaning container. Ensure you replace the cap and seal tightly after pouring the required dose.
- Insert the milk frother suction tube into the solution.
- Run the entire solution through the frother.
- Repeat the above procedure with 1 Litre of clean water to rinse all the components thoroughly.

Do not mix with other chemicals.



PLEASE NOTE: ACIDIC CLEANERS CANNOT BE USED WITH RECIRCULATING SUPER AUTOMATIC COFFEE MACHINES

PRODUCT	TYPE OF UNIT PACK	NET UNIT WEIGHT	# OF APPLICATIONS PER UNIT	# OF UNITS PER CASE	PRODUCT CODE / INDIVIDUAL	PRODUCT CODE / CASE
MFC Red	Chamber Bottle	1L (33.82 fl oz)	20	6	E14044	E14220