

MFC ALKALINE MILK FROTHER CLEANER

KILLS ALL COMMON BACTERIA ASSOCIATED WITH MILK

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

HIGH PERFORMANCE

Provides milk fat removal and mild descaling for automatic milk frothers. It is ideal for daily use. MFC also leaves no trace of odour after rinsing.

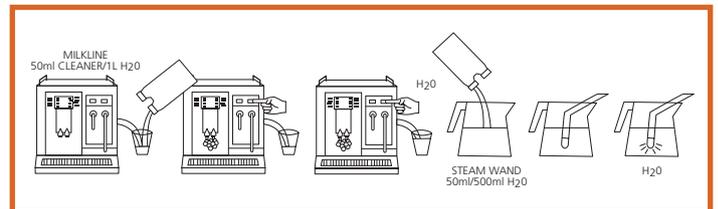
HOW TO USE

- 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 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.



PRODUCT	TYPE OF UNIT PACK	NET UNIT WEIGHT	# OF APPLICATIONS PER UNIT	# OF UNITS PER CASE	PRODUCT CODE / INDIVIDUAL	PRODUCT CODE / CASE
MFC	Chamber Bottle	1L (33.82 fl oz)	20	6		
	Bottle	250ml (8.45 fl oz)	5	12		