

## 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.

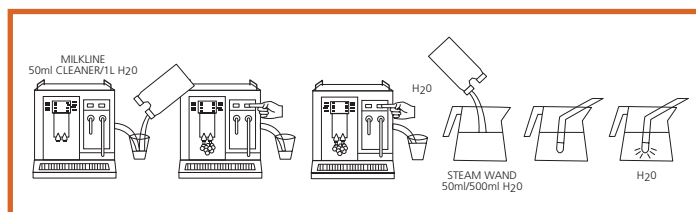
#### HOW TO USE

- 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		