

C3.1

Milk system cleaner

Description

Suma Café MilkClean is specifically designed for use on the milk systems of coffee and espresso equipment that require an acid based cleaning solution. Suma Café MilkClean provides users with a versatile and effective solution for their dairy cleaning needs, as it easily removes milk residue that can build up in equipment. This product is suitable for use on automatic milk frothers, manual steam wands, milk pitchers and milk systems in automatic espresso machines.

Benefits

- Breaks down milk protein build-up
- Cycles through auto-frothers for easy clean up
- Built-in measuring device delivers over 30 uses per bottle
- Safe, easy and efficient
- Ingredients are phosphate free

Use instructions

For use on automatic milk frother:

- 1. To fill measuring cup, loosen cap and squeeze bottle. Mix solution of 15-30ml Suma Café MilkClean per 500ml cold water.
- 2. Insert suction tube into solution.
- 3. Run entire solution through frother.
- 4. Repeat above with clean cold water to thoroughly rinse all components.

For use on steam wands and other dairy-related equipment:

- 1. Soak parts or steam wand for 15-30 minutes in 15-30ml Suma Café MilkClean per 500ml warm water.
- 2. Rinse all components.



Technical data

Appearance: light blue liquid pH value (10g/l): 2,1-2,5

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Only for professional users / specialists.

Product compatibility

Under recommended conditions of use, Suma Café MilkClean is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on aluminum.

Approvals

This product carries Kosher, Halal and NSF certifications.