

Milk system cleaning tablets

Description

Suma Café MilkClean Tabs are specifically designed for use on the milk systems and parts of coffee and espresso equipment. When dissolved in water, Suma Café MilkClean Tabs create a solution that will easily remove milk residue and build-up in steam wands, valves, and tubes. Solution can be used on automatic milk frothers, manual steam wands, traditional and super automatic espresso machines, and milk pitchers. Tablets provide users with convenience and flexibility for use and storage.

Benefits

- Breaks down milk protein build-up
- Contains surfactant for additional cleaning confidence
- Tablets dissolve quickly in warm or cold water
- Safe, easy and efficient

Use instructions

For use on automatic milk frother:

1. Create solution of one tablet and 1 liter 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. Create solution by dissolving one tablet for each liter water.
2. Soak parts or steam wand for 15-30 minutes in solution.
3. Rinse all components.





Café MilkClean Tabs

C3.2

Technical data

Appearance: white solid tablet

pH value (10g/l): 2,0-2,5

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 Tabs 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.