

## MFC BLUE

### ALKALINE MILK FROTHER CLEANER

#### KILLS ALL COMMON BACTERIA ASSOCIATED WITH MILK

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

#### HIGH PERFORMANCE

Provides excellent milk fat removal along with descaling of automatic milk frothers. MFC Blue also leaves no trace of odour after rinsing.

#### SAFE FOR YOU AND YOUR MACHINE

Safe for all machine parts, MFC Blue 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  
SAI GLOBAL



Food Safety  
CODEX  
HACCP  
SAI GLOBAL



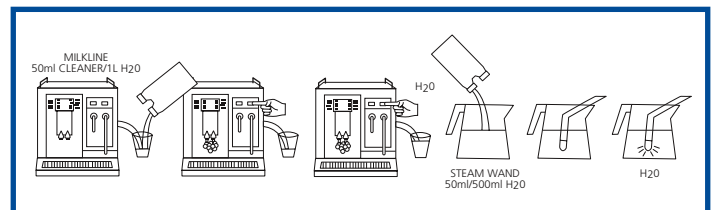
## HOW TO USE

- 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 Blue 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 Blue	Chamber Bottle	1L (33.82 fl oz)	20	6	E14037	E14005