

## 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 and 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



Food Safety  
CODEX  
HACCP



## HOW TO USE

### MILK FROTHERS

#### MILK LINE

Squeeze for measured dose

50ml MFC Blue/  
1L H<sub>2</sub>O

Rinse

#### STEAM WAND

50ml

50ml MFC Blue/  
500ml H<sub>2</sub>O

Soak 5 minutes

Discard

H<sub>2</sub>O  
Rinse

### JUG RINSERS

#### JUG RINSER

Squeeze for measured dose

50ml MFC Blue/  
500ml H<sub>2</sub>O

Soak 5 minutes

Dip cloth in solution  
Wipe

Pour in solution

Rinse

Reassemble

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