TECHNICAL DATA SHEET H.A.C.C.P. SPECIFICATION

PULY MILK® Plus NSF Liquid

CLEANER FOR STEAM WAND AND MILK FROTHER FROM MILK AND COFFEE RESIDUES

***Full friendly Cleaner!* - PROFESSIONAL USE -**

OUR PHILOSOPHY. The world's first product designed specifically for the maintenance of Espresso machines with the innovative thermocompression system, the patented PULY MILK Plus Liquid was developed in 1961 and hence the name Brand E 61. The active substances used in this product are technical food grade listed in by FDA, environmentally-friendly performance and rapid biodegradability. PULY MILK Plus liquid "work over the cleaning". It deodorizes and keeps Automatic cappuccino makers in good working order by removing the residues of substances (dried milk) deposited on the inside, those responsible for poor function, mould and foul odours. Moreover it is indispensable in removing the residues of milk or chocolate that form both inside and outside of the steam wand and milk pitcher. The ingredients in the PULY MILK Plus line are derived from food / technical grade present in the environment.
Characteristics All the packaging are recycled or recyclable and SUSTAINABLE for the environment. Tested and certified by NSF International (Protocol P152 Health Effects and Corrosivity of Commercial Espresso Machine Chemical Cleaner), it is currently the best product worldwide for the maintenance of automatic and manual milk frothers. Trade Mark - Patented.

DIRECTIONS FOR USE: to clean the automatic cappuccino maker DAILY: a) dilute 25 ml of **PULY MILK Plus Liquid** in half litre of cold water; **b)** get the solution absorbed by means of the suction tube by repeatedly pressing the button indicated in the machine instructions**; c)** rinse by getting at least 2 litres of clean water sucked in. It is absolutely impossible to get the cappuccino maker to suck in hot water so only use cold water.
To clean the whole machine WEEKLY: prepare a solution of 25 ml of **PULY MILK Plus Liquid** for every half litre of very hot water, using plastic, stainless steel or glass (but not aluminium) containers; dismantle the cappuccino maker completely and leave the parts to soak for 2-3 hours (or overnight) and then rinse carefully once with clean water and repeat. The solution must be used to clean the steam wand, the milk-jug and all the tools dirty of milk and coffee residues.

FREQUENCY OF USE: PULY MILK Plus Liquid is generally used every 50/100 cups of foamed milk and whenever you need to restore the machine to efficient working order. We anyway advise preventive measures **at least once a day,** to prevent the heated milk from drying and forming a hard crust that is difficult to remove quickly.

SELF CHECK: Inspect the result. Check that it smells right. If necessary, repeat the washing operation.

CRITICAL POINTS: Check that the seals are whole, and if necessary replace with new spare parts. Check that the dripping pan drain is not clogged so that the **PULY MILK Plus Liquid** reaction foam can flow out freely.

DATA AND SAFETY: See the SAFETY SHEET. During washing, be careful of splashes of boiling water; use protective garments (gloves etc.).



PACKAGES:

PULY MILK Plus® *Liquid*

- 1000ml bottle auto dispenser 25ml
12 bottles per case

- 4x25ml pkt
48 pkts per case

- single 25ml bottle
350 bottles per case

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