

STEAM WAND, MILK FROTHER CLEANING



certified cleaners for professional baristas



CAPPUCCINO FROTHER DAILY CLEANING

CLEANING



25 ml
PULYMILK
500 ml
COLD
WATER



START THE
FROTHER



1 LITRE
COLD
WATER



START THE
FROTHER

RINSING

WHY CLEANING?

Milk is a whitish emulsion made of sugars (lactose), mineral salts, proteins, vitamins and lipids (fats).

Heat modifies the milk and deposits form when milk comes into direct contact with a device used to heat or froth the milk: steam tube, automatic cappuccino frother and pitcher.

Inorganic material also forms deposits on the inside of the steam tube and steam nozzle - the so-called 'milk-stone'. This is made of calcium and magnesium salts and includes organic fats and proteins which allow bacteria to grow and develop.

It is therefore recommended that the steam tube is cleaned at least once a day to guarantee milk hygienic safety.

PULYMILK daily use ensures the complete elimination of all internal and external residues and a sharp decrease in the bacterial flora.

Subsequently, the quality of steam increases, the time of use is reduced and the micro-texture of milk foam is improved.

PULYMILK does not leave any residues and does not contain harmful substances for consumers or espresso machines.



Tested and Certified by NSF International Protocol P152 Health Effects and Corrosivity of Commercial Espresso Machine Chemical Cleaners.

STEAM WAND DAILY CLEANING

CLEANING



25 ml
PULYMILK
500 ml
COLD
WATER



OPEN AND
CLOSE
7-10 TIMES



1 LITRE
COLD
WATER



OPEN AND
CLOSE
7-10 TIMES

RINSING

RESEARCH AND MANUFACTURING



Tel. +39 0372830494 - Fax +39 0372830029

In compliance with protocol



Hazard Analysis
Critical Control Points

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