

# ESPRESSO MACHINE CLEANING



certified cleaners for professional baristas



## BREWING GROUP DAILY CLEANING

CLEANING



3-5 g  
PULYCAFF  
IN THE  
BLIND  
FILTER



ON/OFF  
EVERY  
10 SECS  
FOR  
5 TIMES



RINSE  
SHOWER



ON/OFF  
EVERY  
10 SECS  
FOR  
5 TIMES

RINSING

## WHY CLEANING?

During the roasting process, coffee beans undergo major physical and sensory changes and develop a wide range of aromas.

During this transformation, the lipids (oils and fats) are brought to the surface of the bean. These lipids are an important part of the coffee powder and one of the main elements of the espresso crema. Yet they have a fault - they 'oxidise' rapidly.

During the first extraction, lipids come into immediate contact with brewing group internal parts (shower, filter and filterholder) and deposits start to form. Moreover these lipids are soon carbonized by the high temperature they are exposed to.

These residues give the drink an unpleasant and bitter taste - which is typical of the burnt lipids - and a rancid taste which is caused by the oxidation of oils which happens within 12-18 hours.

PULYCAFF daily use ensures the complete elimination of coffee residues and avoids the formation of bad smells.

The product 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.

RESEARCH AND MANUFACTURING



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[www.pulycaff.com](http://www.pulycaff.com)

## FILTERS AND FILTERHOLDERS DAILY CLEANING

CLEANING



1 LITRE  
HOT  
WATER



10 g  
PULYCAFF



AFTER  
15 MINS



RINSE  
WITH  
HOT  
WATER

RINSING

In compliance with protocol



Hazard Analysis  
Critical Control Points

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