

CLEANING OF THE SURFACES



certified cleaners for professional baristas

IT LEAVES NO ODORS



BEAN HOPPER AND DISPENSER DAILY CLEANING



WHY CLEAN?

The first step in getting a good espresso is the grinder: the coffee beans are poured into the hopper, ground and delivered by the dispenser into the filter holder.

As grains inside the hopper and as powder in the dispenser, the roasted coffee releases part of the oils that compose it on the surface of the containers where it stays. The oils oxidize fast, turning rancid and giving bad flavor to the fresh coffee beans later inserted in the grinder.

PULY BARSTERYL is the specific cleaner that allows you to melt the deposited fat, preventing the oxidative process both inside the hopper and the dispenser.

Its cleaning action makes it particularly suitable for cleaning all surfaces: polycarbonates, glass, stainless steel, painted surfaces, marble, etc.

It leaves neither residue or odors, it does not require rinsing and is self-drying.

In compliance with protocol



Hazard Analysis
Critical Control Points

RESEARCH AND MANUFACTURING



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