

## CAPPUCCINO FROTHER DAILY CLEANING

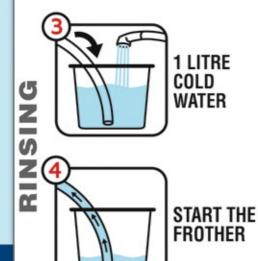


25 ml PULYMILK 500 ml COLD WATER



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START THE FROTHER



pliance with protocol

Hazard Analysis Critical Control Points



## 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.

RESEARCH AND MANUFACTURING



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## STEAM WAND DAILY CLEANING



25 ml PULYMILK 500 ml COLD WATER



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OPEN AND CLOSE 7-10 TIMES



1 LITRE COLD Water



OPEN AND CLOSE 7-10 TIMES



