



★ ★ Julius Meinl ★ ★

# CLEAN BREW

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CLEAN WITH CARE, BREW WITH EXPERTISE





Founded in 1862, Julius Meinl is one of the oldest coffee roasters in the world and an iconic Vienna coffee house brand.



# CLEAN WITH CARE, BREW WITH EXPERTISE



To ensure that every cup reflects our commitment to excellence, it is crucial to maintain your coffee machines with the right cleaning products.

Cleaning products in partnership with Cafetto® will extend the lifespan of your equipment and guarantee the highest quality in every cup served.

With our specialised cleaning solutions, you can uphold the exceptional standards of our premium blends and deliver the outstanding coffee experience that Julius Meinl is renowned for.



# OUR GLOBAL CLEANING PORTFOLIO



**ESPRESSO MACHINE CLEANER**



**ESPRESSO MACHINE CLEANING TABLETS**



**MILK FROTHER POWDER KIT**






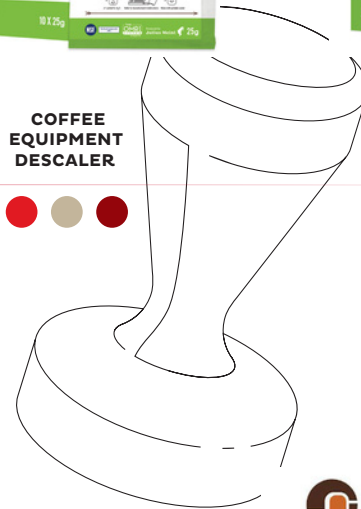
**COFFEE EQUIPMENT DESCALER**



**GRINDER CLEANER**



-  **PORTAFILTER MACHINES**
-  **AUTOMATIC MACHINES**
-  **CAPSULE MACHINES**
-  **GRINDERS**



# ESPRESSO MACHINE CLEANER

INSTRUCTION VIDEO:



## HIGH PERFORMANCE

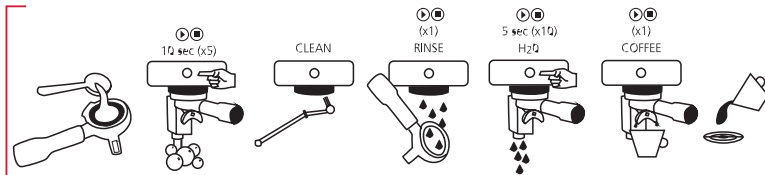
With its rapidly soluble and free-rinsing formulation, this product **removes coffee oils, grounds and stains**, improving the taste and aroma of espresso. Espresso Machine Cleaner leaves no trace of odor.

## SAFE FOR YOU AND YOUR MACHINE

The ingredients and formulation of the products leave no harmful residues and **do not cause corrosion** of the coffee machine.

## ECONOMICAL

Only **one spoon** (spoon included with product) is needed for a superior clean.



## DIRECTIONS:

### BACK-FLUSHING EACH DELIVERY GROUP

- Remove coffee filter from group handle, and replace with blind filter.
- For daily cleaning, add 1 spoon into the group handle and insert as if brewing espresso. If the machine is cleaned less often, use 2 scoops.
- Start cycle and allow to run for 10 seconds to dissolve cleaner.
- Stop cycle and allow to sit for 10 seconds.
- Start and stop cycle 4 more times. Run for 10 seconds, then stop for 10 seconds.
- Remove the group handle and rinse well under a stream of water from delivery group. Turn off.
- Re-insert handle with blind filter, start and stop the cycle 10 times - run for 5 seconds, stop for 2 seconds to ensure thorough rinsing. Remove blind filter and insert regular filter.
- Brew and discard a single espresso to re-season machine.

### CLEANING FILTERS AND GROUP HANDLES

Soak group handles and filters in 500ml of hot water with 2 spoons of Espresso Machine Cleaner for 10 minutes. Rinse thoroughly in running hot water.

Cafetto® is proud to be certified by independent globally-recognised industry bodies



<b>PRODUCT</b>	<b>ESPRESSO MACHINE CLEANER</b>
<b>TYPE OF UNIT PACK</b>	<b>JAR</b>
<b>NET UNIT WEIGHT</b>	<b>1.1 KG</b>



# ESPRESSO MACHINE CLEANING TABLETS

## HIGH PERFORMANCE

Espresso Machine Cleaning Tablets safely and completely **remove coffee oils and residues** of selected super-automatic espresso machines.

## TARGETED DISSOLUTION TIME

The tablets have been formulated to **dissolve in automatic cleaning cycles** to provide optimal cleaning performance.

## QUALITY INGREDIENTS

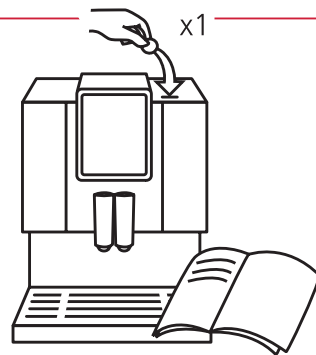
The tablets contain only pharmaceutical and food grade ingredients.

## 100% SOLUBLE AND FREE RINSING

Will not leave any residues in the machine parts or lines.

## SAFE FOR YOUR MACHINE

These high performance tablets are both **highly effective** and **non-corrosive**.




## RECOMMENDED FOR:

Fully-automatic coffee machines.

## DIRECTIONS:

Refer to machine manufacturer's instructions. Always rinse thoroughly with fresh water after cleaning.

<b>PRODUCT</b>	<b>ESPRESSO MACHINE TABLETS</b>	
<b>TYPE OF UNIT PACK</b>	<b>JAR</b>	
<b>NET UNIT WEIGHT</b>	<b>0.375</b>	
	<b># OF TABLETS PER UNIT</b>	<b>150</b>
	<b># UNITS PER CASE</b>	<b>12</b>

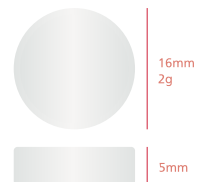
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## PRODUCT CERTIFICATIONS



## TABLET DIMENSIONS



# MILK FROTHER POWDER KIT

INSTRUCTION VIDEO:



## CLEANS AND SANITISES

The kit contains two different types of powder.

- MFC Powder Blue is alkaline formulated to **clean automatic coffee machine milk lines and frothers**. Regular use will clean the milk system and remove milkstone from the lines and system components. MFC Powder Red is a high-performance descaling and cleaning powder suitable for cleaning milk lines, frothers and parts of automatic espresso machines.

## RAPID DISSOLUTION

Quickly dissolves with warm water to create a low foaming cleaning solution.

## HIGH PERFORMANCE

Provides excellent **milk fat removal** along with control of scale build up in automatic milk frothers. MDC Powder Blue also leaves **no trace of odour after rinsing**. **Noncorrosive** formulation that is safe for all espresso machine and coffee brewing equipment parts, Alternating cleans with MDC Powder Blue will provide an all-over clean for all milk components.

## ECONOMICAL

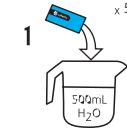
Just **10g (1 sachet)** needed for each clean each day (5 days/week). Recommended for weekly use on machines and equipment with hard water conditions.



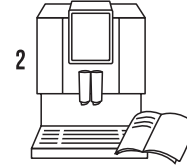
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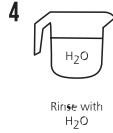
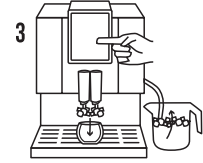
<b>PRODUCT</b>	<b>MILK FROTHER POWDER KIT</b>
<b>TYPE OF UNIT PACK</b>	<b>SACHET</b>
<b># OF SACHETS PER UNIT</b>	<b>30</b>
<b>NET WEIGHT</b>	<b>0.300 KG</b>



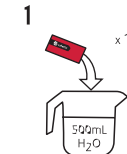
1 sachet (10g) MFC Powder /500mL H<sub>2</sub>O



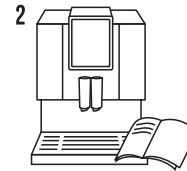
Refer to manufacturer's instructions



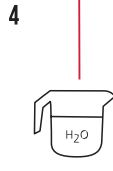
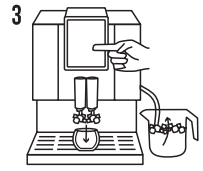
Rinse with H<sub>2</sub>O



1 sachet (10g) MFC Powder /500mL H<sub>2</sub>O



Refer to manufacturer's instructions



Rinse with H<sub>2</sub>O

## DIRECTIONS:

- Flush milk out of the system with 500ml of fresh water.
- Add 1 sachet to 500ml warm water (75C) in a container or jug.
- Stir until tablet is completely dissolved.
- Flush the entire solution through the milk system following the machine manufacture's cleaning instructions.
- Once the solution is dispensed, rinse the container. Fill the container with 1 Liter of clean water and flush through the milk system to thoroughly rinse.

Use one red sachet after every 5th use of a blue sachet.

# COFFEE EQUIPMENT DESCALER

## UNIQUE BLEND OF ORGANIC ACID

Contains a synergistic blend of organic acids that give outstanding **scale removal**.

## CERTIFIED FOR ORGANIC USE

Registered by Australian Certified Organic (ACO) as an allowed input in organic systems and is certified by the Organic Materials Review Institute (OMRI). Free from phosphate and Genetically Modified Organisms.

## SAFE FOR YOU AND YOUR MACHINE

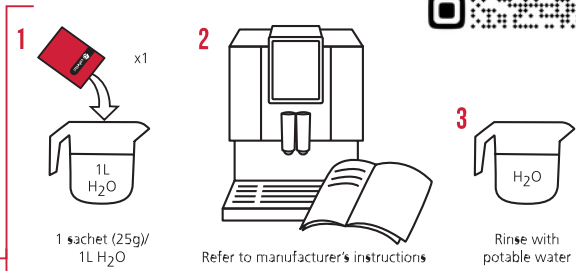
Safe for all machine parts and listed with NSE. It has been tested, evaluated and passed the most stringent toxicology and corrosivity standards. The ingredients and formulation of the products that are NSF certified are safe, leave **no harmful residues** and do not **cause corrosion** within the coffee machine. Safe to use on aluminum, brass and stainless steel. All ingredients are all rapidly biodegradable meeting international standards.

## CAN BE USED ON A WIDE RANGE OF EQUIPMENT

**Designed for fully automatic machines, capsule machines,** water, tanks, boilers, coffee brewers, kettles and urns.

## PORTION CONTROL ONE-DOSE SACHETS

Each 25gr sachet makes up 1L of descaling solution.



## DIRECTIONS:

- Add contents of sachet to 1 liter of warm water, dissolve, and then pour into water tank.
- Remove the filter holder and turn machine on.
- Place cup under brew spout and run about 1 cup of descaling solution. Run approx. 1/4 cup out through the steam arm (for superautomatic machines, run all the solution through the steam wand and set on hot water, not the steam setting).
- Allow to stand for 15 minutes, and then repeat the process. Repeat the entire process until all the solution is used up.
- Rinse thoroughly by flushing one tank of clean fresh water through the system exiting through the brew head and the steam wand.



INSTRUCTION VIDEO:

<b>PRODUCT</b>	<b>COFFEE EQUIPMENT DESCALER</b>	<b>NET UNIT WEIGHT</b>	<b>25GR (0.88OZ)</b>
<b>TYPE OF UNIT PACK</b>	<b>SACHETS</b>	<b># OF SACHETS PER UNIT</b>	<b>10</b>



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## product certifications





# GRINDER CLEAN

INSTRUCTION VIDEO:



## 100% NATURAL AND COMPLETELY FOOD SAFE

Grinder Cleaner is a **natural grain-based** proprietary **formula** that does not contain any binder or chemicals during processing.

## GLUTEN FREE

Grinder Cleaner is **100% Gluten Free**.

## CERTIFIED FOR ORGANIC USE

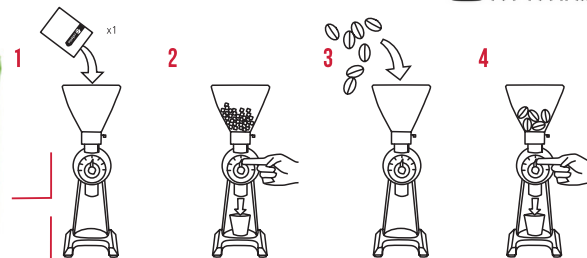
Grinder Cleaner is registered by Australian Certified Organic (ACO) as an allowed input in organic systems and **certified** by the Organic Materials Review Institute (OMRI). Grinder Cleaner is free from phosphate and Genetically Modified Organisms.

## NO GRINDER DISASSEMBLY REQUIRED

Simply use Grinder Cleaner **through the grinder** for exceptional results without the need to take the grinder apart.

## CLEANS AND MAINTAINS

Cleans grinder burrs and castings to improve grinder performance and extend grinder life. **Reduces blockages** between burrs and internal chambers.



## DIRECTIONS:

- Empty all coffee from hopper and pour in 1 sachet of grinder cleaner.
- Run grinder to grind all of the product in the hopper.
- Empty the grinder dosing chamber and brush out any dust.
- Empty the grinder dosing chamber and brush out any dust.
- To season burrs, repeat the process above with a small dose of coffee beans.



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## PRODUCT CERTIFICATIONS



<b>PRODUCT</b>	<b>GRINDER CLEAN</b>	<b>NET UNIT WEIGHT</b>	<b>25 GR</b>
<b>TYPE OF</b>	<b>SACHET</b>	<b>#UNITS PER CASE</b>	<b>10 X 12</b>