

BZ-()1 MILK FROTHER CLEANER



WHAT IT IS FOR

BZ-01 Milk Frother Cleaner is specifically designed for use on milk systems of coffee and espresso machines. An integral component in the daily cleaning regimen. It easily removes milk residue that can build-up on steam wands, valves, and tubes. Suitable for use on automatic milk frothers, manual steam wands, traditional and super automatic espresso machines to breakdown milk protein build-up. BZ-01 provides users with a versatile and effective solution for their cleaning needs. The bottle delivers over 30 uses.

RECOMMENDED DOSAGE

30 to 50 ml per 500ml of water depending on task.



USE

Frother system:

- 1. Create solution by mixing 30ml per 500ml of cold water.
- 2. Insert milk suction tube in solution.
- 3. Engage the steam and then turn it off again.
- 4. Repeat until entire solution run through frother.
- 5. Repeat step 2 to 4 with fresh water.





Steam wand:

- 1. Create solution by mixing 30ml per 500ml of cold water.
- 2. Submerge the steam wand in the cleaning solution.
- 3. Soak parts or steam wand from 10 to 15 minutes in the cleaning solution.
- 7. Rinse all components



AVAILABLE PACKING 1000ml / 6x1000ml