

COFFEE GRINDER CLEANING



certified cleaners for professional barista



BURRS AND GRINDING CHAMBER WEEKLY CLEANING



1 DOSE
PULYGRIND



2 PUT HOPPER
BACK
IN PLACE



3 ON
3-5 SECS

WHY CLEANING?

The long road to the perfect espresso starts from the grinder doser. The burrs (blades) grind the coffee beans and turn them into an extremely fine powder.

During this process, some particles build up inbetween the burrs, reducing the distance between cones or disks. These particles affect the texture (coarseness) of the ground coffee which in turns affects the quality of the final espresso.

As a consequence baristas are forced to adjust the grind continually to avoid these variations.

What are these deposits made of? They are made of oils that quickly go rancid causing mould to form. The temperature created when the grinder is in operation speeds up this process. The coffee produced is therefore irreversibly damaged.

PULYGRIND is a specific product for cleaning coffee deposits from grinder burrs and the grinder chamber. It is a powder made of small gluten-free, food-safe starch crystals with a high grease-absorbing powder.

Crystals flow between the burrs and clean them of coffee deposits, ensuring that ground coffee doses are free from bad odours and produce the best tasting espresso.

Traces of product which remain, contain no harmful substances for consumers and will not affect the quality of the ground coffee.



Tested and Certified by ASA™ LAC RT 03043 PA-70.

In compliance with protocol



Hazard Analysis
Critical Control Points

RESEARCH AND MANUFACTURING



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