



Café
Clean™

Espresso
Machine Cleaner

Recommended Procedures

For Traditional Espresso Machines:

1. Insert blind filter in portafilter and add up to 1/2 teaspoon (3 grams) of Café Clean.
2. Insert portafilter into group head. Activate brew cycle for 7 seconds. Stop for 7 seconds. Repeat 4-5 times.
3. Remove portafilter and rinse with water from group head.
4. Reinsert portafilter without Café Clean. Activate brew cycle for 7 seconds. Stop for 7 seconds. Repeat 4-5 times.
5. Remove blind. Pull a shot of espresso to remove any trace of cleaner.
6. Discard and do not drink.

For Espresso Machine Parts & Accessories:

1. Create a soaking solution using 1 teaspoon of Café Clean for every quart of hot water.
2. Place dirty parts in the cleaning solution. If soaking portafilter, do not submerge the handle.
3. Allow the parts to soak for 30 minutes.
4. Remove the parts and rinse with fresh water.

Looking for more solutions? We offer a variety of quality cleaners and sanitizers for the food service industry. Visit our website to learn more.



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