Suma Café Liquid

Coffee pot cleaner

C2.3

Description

Suma Café Liquid coffee pot cleaner is designed to remove stale coffee oil residue and ensure consistently great tasting beverages. Recommended for use on glass bowls, airpots, satellite brewers, and thermal servers. The liquid formula is ideal for office coffee, kiosk, vending, and break-room applications. Its wide range of applications and ease of use makes **Suma Café Liquid** perfect for office coffee programs and other venues in which simplicity is a must.

Benefits

- Cleans and removes coffee oils and inhibits mineral deposits.
- For glass bowls, airpots, satellite brewers, and thermal servers.
- Liquid provides counter top convenience.
- NSF certified for metal compatibility and safety.

Use instructions

1. Apply 10-30ml of **Suma Café Liquid** into vessel to be cleaned, and add very hot (not boiling) water until vessel is full.
2. Use a specialty brush on tough stains.
3. Empty vessel and rinse thoroughly with water.
4. Air dry or wipe clean before next use.

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Technical data

Appearance:	light blue liquid
pH value (10g/L):	11.3 – 11.4

These figures are typical values and should not be interpreted as specifications.

Safe handling and storage information
Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet. Store in original container. Avoid extreme temperatures and exposure to sunlight.

Product compatibility
Under recommended conditions of use, **Suma Café Liquid** is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on aluminum.

Certifications
This product carries NSF, Kosher and Halal certifications.