VIRGO COFFI

COFFEE MACHINE CLEANER

Specific for coffee machines

Eliminates limestone residues from arms

Easy to use thanks to the gel formulation

APPLICATIONS	Specific descaler for professional coffee machines.
FEATURES	Exerts a cleansing action, prevents bad smells and improves the quality of the coffee dispensed. Eliminates all residues from espresso coffee machines, heat exchangers and encrusted pieces. Easy to use, thanks to the gel formulation; periodic use eliminates the problem of machine blocking.
INSTRUCTIONS FOR USE	We recommend carrying out the procedure every 2 months or every 400/500 coffee dispensed, as indicated below. Fill the blind filter with product, dispense water as for the preparation of a coffee; wait half a minute, drain and rinse repeatedly. Discard the first coffee dispensed after the described operation. By immersion: prepare a 1-5% solution in boiling water, immerse the disassembled pieces for at least an hour, and rinse thoroughly. Increasing the immersion time improves the results.

PACKAGING:	Packaging	Pcs x box	Boxes x pallet	Pcs x pallet
	Bottle lt 1	6	100	600

CHEMICAL-PHYSICAL INFORMATIONS:	Parameters	U.M.	Values	Method of analysis
	Aspect:	-	Liquid	Visual
	Colour:	-	Yellow to colorless	Visual
	Perfume:	-	No perfume	-
	pH (sol. 1%):	-	12,0 $\pm$ 0,5	Instrumental
	Alkalinity:	% Na2O	4,7 $\pm$ 0,5	By titration
	Density:	Kg/dm^3	1,29 $\pm$ 0,05	By weighing

HAZARD Reg. (CE) 1272/2008	 **DANGER**	H290: It can be corrosive to metals. H314: It causes serious skin burns and serious eye injuries.

Note: We recommend for use, packaging etc. to follow instruction on label and on safety data sheet.
This technical data sheet nullifies and replaces any precedent edition.