



# PRODUCT INFORMATION

## Evo

### Product Description:

Evo® is a safe, high performance cleaning powder for semi-automatic espresso machines using certified organic coffees. It is the result of extensive evaluation of alternate products and first principle research of espresso machine cleaning and maintenance.



### Features & Benefits:

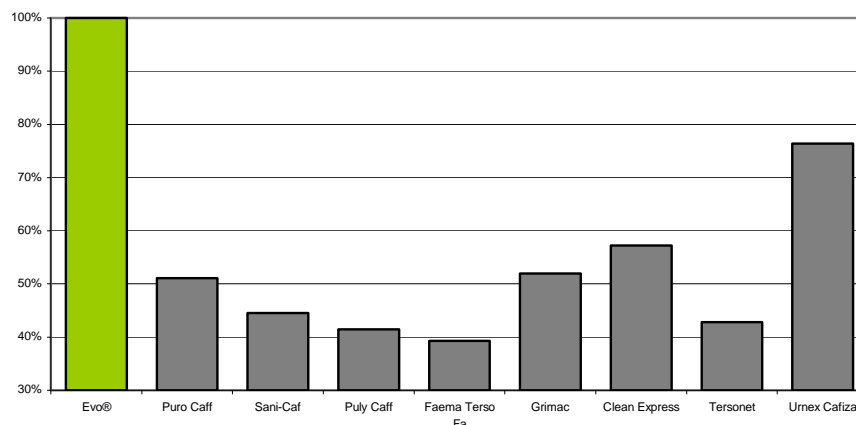
- Evo® is formulated to meet the requirements of the AQIS "National Standard for Organic and Bio-dynamic Product" and the USDAs "National Organic Program".
- Evo® has been assessed and is registered by Biological Farmers of Australia (BFA) as an allowed input suitable for use in organic systems. Evo® is also certified by the Organic Materials Review Institute as an OMRI



listed product that may be used in organic systems.

- Evo® is the only espresso machine cleaner registered in the world by recognised independent authorities as suitable for the cleaning of espresso machines used with certified organic coffees.
- Completely soluble and free-rinsing formulation leaving no trace of odour.
- Evo's® ingredients are all rapidly biodegradable meeting the most stringent standards in the world.
- Out-performs alternative products in Cafetto's Coffee Soil Removal test.

Coffee Soil Removal





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## Product specifications, packaging and product codes:

Product	Type of unit pack	Weight	# doses per unit	# of units per case	# of doses per case	Product code
Evo	Jar with measuring scoop	500g	100	12	1200	29160
Evo	Jar with measuring scoop	1 Kg	200	12	2400	29120

## Usage Directions:

Daily procedure to back-flush each delivery group.

- Remove coffee filter from group handle, & replace with "blind" filter.
- Add 1 level scoop or teaspoon of Evo Espresso Machine Cleaner into the group handle & insert as if brewing espresso.
- Start cycle and allow to run for 10 seconds to dissolve cleaner.
- Stop cycle and allow to sit for 10 seconds.
- Start and stop cycle 4 more times – run for 10 seconds, stop for 10 seconds.
- Remove the group handle & rinse well under stream of water from delivery group.
- Re-insert handle with blind filter, start & stop cycle 10 times – run for 5 seconds, stop for 2 seconds to ensure thorough rinsing. Remove blind filter & insert regular filter.
- Brew and discard a single espresso to re-season machine.

Daily procedure to clean filters and group handles.

- Soak group handles & filters in 500ml of hot water with 1 scoop or teaspoon of cleaner for 10 minutes. Rinse thoroughly in running hot water.

## Certifications:

Cafetto is Quality Endorsed to ISO9001:2008.

Cafetto's manufacturing facility is HACCP and GMP certified.

### Issue Date:

19<sup>th</sup> November 2009

