GC2

GRINDER CLEANER

100% NATURAL AND COMPLETELY FOOD SAFE

Cafetto GC2 is a natural grain-based proprietary formula that does not contain any binders or chemicals during processing.

SAFE FOR YOU AND YOUR MACHINE

The ingredients feed through the grinder burrs/blades easily, with no clogging or damage. Safetly removes build-up of stale coffee and coffee odours leaving no harmful residues or corrosion within the coffee machine.

NO GRINDER DISASSEMBLY REQUIRED

Simply use GC2 through the grinder for exceptional results without the need to take the grinder apart.
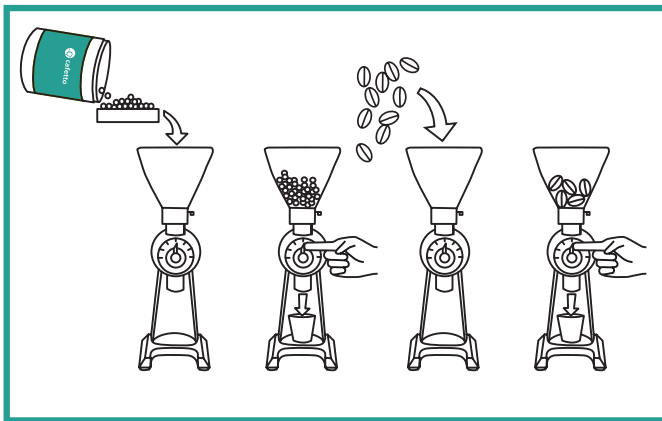
Cafetto® is proud to be certified by independent globally-recognised industry bodies

Certified System	Certified System	Certified System	Certified System
Environment ISO 14001 SAI GLOBAL	Quality ISO 9001 SAI GLOBAL	Food Safety ISO 22000 SAI GLOBAL	Food Safety CODEX HACCP SAI GLOBAL

Approx. Length
10mm

Approx. Diameter
4mm

HOW TO USE

RECOMMENDATIONS

For a clean Grinder Hopper free of coffee oils and odours, clean with Spray & Wipe Green.

PRODUCT	TYPE OF UNIT PACK	NET UNIT WEIGHT	# OF UNITS PER CASE	PRODUCT CODE / INDIVIDUAL	PRODUCT CODE / CASE
GC2	Jar	450g (15.87oz)	12	E11837	E11929

WHY CLEAN GRINDERS REGULARLY?

SAFE FOR YOU AND YOUR MACHINE

Cleaning the internal components of a coffee grinder are often overlooked or deemed unnecessary. However, cleaning the internals will remove build up of stale coffee residue, odours and reduce blockages between burrs and chutes.

Cleaning will also improve grinder performance and extend the working life of its burrs.

Does GC2 damage the grinder burrs?

We have modelled GC2 to the hardness similar to a roasted coffee bean. Therefore this can be extrapolated to have similar long term effects on the coffee burrs. As seen from the graph below, GC2 is of similar hardness distribution to that of a roasted coffee bean. The measure of hardness used is the international system of units measure known as Newton (N).

Unclean Grinder Burrs

Clean Grinder Burrs

Average Pellet/Bean Hardness (n =35)

Roasted: 36.9
GC2: 36.2