

LES AGENCES T.L.S.



clean your equipment with

efficiency and ease.

A specialty café is a gearhead's dream—every machine, grinder, and brewer is engineered for excellence. But are you cleaning each piece the right way, or relying on a one-size-fits-all approach? (Hint: Cafiza is great, but it's not for everything!)
Here's a quick guide to smarter cleaning for every corner of your café:

CONTACT US

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☕ Are You Giving Your Coffee Shop Equipment the Care It Deserves? ☕



OUR PRODUCTS HELP CLEAN MOST EQUIPMENT

Espresso Machines

Backflush with Cafiza powder to remove coffee oil residue.

Steam Wands

Milk fat & mineral scale can clog wands—use Rinza Alkaline

Batch Brewers

Residue in airpots and baskets can ruin flavor. Use Tabz Cleaning Tablets

Grinders

Old coffee oils = bad taste. Use Grindz Cleaner

Roasters

- Use Roaster Sprayz for soiled parts, and Roaster Soakz for deep soaks.



Ready to Clean Smarter?

With the right cleaning routine and the right products, you'll keep your equipment running smoothly and your coffee tasting its best.



Want more details or step-by-step guides?

Feel free to give us a call or send us an email.

Keep the good times brewin!