



THE URNEX SYSTEM™

BEHIND EVERY GREAT CUP

1-2-COLD BREW

Cold Brew and Dispensing Equipment
Cleaning and Sanitizer Kit

- Regular cleaning with Clearly Cold™ followed by separate sanitization step with Complete Café™ ensures every batch of cold brewed coffee is delicious and safe.
- Clearly Cold™ is specially formulated for the removal of coffee oil residue from cold brewed coffee preparation and serving equipment.
- Complete Café™ is an EPA sanitizer specific to cold brew equipment and acceptable for use with coffee brewing equipment, commercial ice machines, frozen beverage equipment, and dairy equipment.
- Liquid formulation saves time by eliminating the step of dissolving powder into solution and ensures 100% solubility for maximum cleaning potential.
- Built-in measuring device for controlled dosing helps reduce waste and operator error.



Front



Back

Case and Pallet Information:

Unit	Case	Pallet
Code: 15-COLDBREW Inner UPC: 754631708605 Contents: (2) 32 oz bottles (1 L) Per Case: 2 kits	Code: 15-COLDBREW-2 Barcode: 10754631708602 Inches: 12.10 x 6.10 x 10.50 Centimeters: 30.7 x 15.5 x 26.7 Weight: 10.9 lbs (4.9 kg)	Per Pallet: 105 cases Layout: 5 layers of 21 cases Weight: 1144 lbs (519 kg) Height: 57.5 in. (1.46 m)

URNEX® CARE CATEGORY

COLD BREW



Urnex Brands, LLC

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Instructions For Use:

step 1 **Cleaning with Clearly Cold™**

Dilution: 30mL (1oz) per 4 gallons of water



1. Mix Clearly Cold™ solution in vessel to be cleaned.
2. Soak for up to 15 minutes.
3. Drain solution.
4. Rinse thoroughly with clean water.
5. Complete sanitizing step using Complete Café™



1. Mix Clearly Cold™ solution in vessel to be cleaned.
2. Soak for up to 15 minutes.
3. Flush the solution through the line.
4. Flush the line twice with clean water.
5. Complete sanitizing step using Complete Café™



step 2 **Sanitizing with Complete Café™**

Dilution: 30mL (1oz) per 4 gallons of water



⚠ IMPORTANT: First fill vessel with water, then add Complete Café™

1. Mix Complete Café™ solution in vessel which has been cleaned with Clearly Cold™ cleaner.
2. Allow solution to remain in vessel for at least 1 minute.
3. Drain thoroughly through dispense valve.
4. Allow vessel to air dry before reuse.



⚠ IMPORTANT: First fill vessel with water, then add Complete Café™

1. Mix Complete Café™ solution in vessel which has been cleaned with Clearly Cold™ cleaner.
2. Allow solution to remain in vessel for at least 1 minute.
3. Flush the solution through the line.
4. Do not rinse.



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