

Complete Café™ Equipment Sanitizer is a multi-purpose, EPA approved sanitizer designed for use on and around coffee, tea, and other café-style equipment. It is the first such product to be designed specifically with this use in mind. In addition to their existing cleaning product selection, Complete Café™ can help management of coffee retail locations maintain a sanitary environment and achieve compliance with local health department regulations.

Urnex® Case Code: 15-CPCF6-32

Case Contains: 6 - 32 fl oz bottles

Case Weight: 15.5 lbs (7 kg)

Case Dimensions: 11 in x 8 in x 10 in (27.9 cm 20.3 cm x 25.4 cm)

Pallet: 100 Cases (5 Layers of 20 Cases)

Pallet Weight: 1,585 lbs (719 kg)

Pallet Height: 56 in (1.42 m)

**Urnex® Complete Café™ Equipment Sanitizer is for use in:**

- Milk storage and handling systems.
- Coffee urns, coffee pots, hot water dispensers, tea dispensers, and ice machines.
- Coffee shops.

Use of this product will remove milkstone and scale build-up from dairy equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.

**DIRECTIONS FOR USE:**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**Sanitizing Dairy Product Dispensing Equipment:** Preflush, presoak, or prescrape then clean and rinse with potable water dairy product dispensing equipment. Sanitize by preparing a 200 ppm active solution by mixing 0.25 ounce per 1 gallon of water. Run this solution through the equipment for a minimum of 60 seconds and allow to drain before use. For removable parts, clean and dip in 200 ppm solution. Let them air dry. To sanitize immobile items, flood them with a 200 ppm active quat by sponging or spraying for at least 60 seconds and let air dry. Do not rinse equipment with water after treatment.

**Beverage Dispensing Equipment Sanitizer Directions:** For sanitizing of dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 0.25 ounce of this product per 1 gallon of water (200 ppm active). Allow solution to remain in equipment for at least 60 seconds or until operations resume at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during the changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed.

**Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines:** Sanitization should occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water line to machine. 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 1 ounce of sanitizer per 4 gallons of water (or equivalent use dilution) (200 ppm active). 4. Circulate solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds. 5. Drain and completely flush machine twice with potable water. 6. Return machine to normal operation.

At a minimum of 1 ounce per 4 gallons (200 ppm) this product eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO<sub>3</sub>) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test: Escherichia coli, Staphylococcus aureus, Salmonella enterica.

**Storage and Disposal:** Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Wrap and discard in trash (or recycle).