



THE URNEX SYSTEM™

BEHIND EVERY GREAT CUP

Clearly Cold

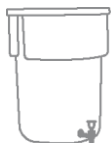
Cold Brew and Dispensing Equipment

- Clearly Cold™ is specially formulated for the removal of coffee oil residue from cold brewed coffee preparation and serving equipment.
- Liquid formulation saves time by eliminating the step of dissolving powder into solution and ensure 100% solubility for maximum cleaning potential.
- Built-in measuring device for controlled dosing helps reduce waste and operator error.



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.™

Case and Pallet Information:

UNIT	CASE	PALLET
Code: 13-CCO-UX1DN UPC: 754631708452 Contents: 1 liter (33.8 oz) bottle Per case: 2 bottles	Code: 13-CCO-UX1DN-02 GTIN: 20754631708452 Inches (Lx W x H): 6.25 x 6.25 x 10.50 Centimeters: 15.86 x 15.86 x 26.67 Weight: 5.5 lbs. (2.5 kg)	Per Pallet: 210 cases Layout: 6 layers of 35 cases Weight: 1,190 lbs. (541 kg) Height: 69 in. (1.75 m)

Urnex Brands, LLC

700 Executive Blvd | Elmsford, NY 10523 USA
Tel: +1-914-963-2042 Fax: +1-914-963-2145
info@urnex.com | www.urnex.com



NSF Protocol for Health Effects and Corrosivity of Commercial Espresso Machine Chemical Cleaners (2018)



URNEX® CARE CATEGORY

Clearly Cold

