

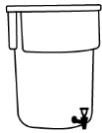
COMPLETE CAFÉ™

Café Equipment Sanitizer

- First-ever EPA Sanitizer specific to the coffee retail environment.
- For use on milk frothing systems, coffee urns, tea dispensers, ice machines and all cold brew equipment.
- Can also be used as a general cleaner.
- Built-in measuring device allows for easy portioning and PPM control.

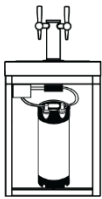
Sanitizing with Complete Café™

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.



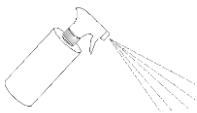
⚠ IMPORTANT: First fill vessel with water, then add Complete Café™

1. Mix Complete Café™ solution in vessel which has been cleaned with Clearly Cold™ cleaner.
2. Flush the solution through the line.
3. Do not rinse.



For use as a general cleaner

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



1. Apply a solution of 1 oz of this product per 4 gal of water to hard, non-porous surfaces.
2. Allow to air dry.

Case and Pallet Information:

UNIT	CASE	PALLET
Code: 15-CPCF32 Inner UPC: 754631602606 Contents: 32 oz bottles (1 liter) Per case: 6 bottles	Code: 15-CPCF5-32 Barcode: 10754631602603 Inches (Lx W x H): 11.00 x 7.50 x 10.00 Centimeters: 27.9 x 19.1 x 25.4 Weight: 14.8 lbs (6.7 kg)	Per Pallet: 100 cases Layout: 5 layers of 20 cases Weight: 1,518 lbs (689 kg) Height: 56 in. (1.42 m)

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