



THE URNEX SYSTEM™

BEHIND EVERY GREAT CUP

Clearly Cold

Cold Brew and Dispensing Equipment

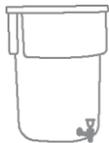
- Clearly Cold™ is specially formulated for the removal of coffee oil residue from cold brewed coffee preparation and serving equipment.
- Liquid formulation saves time by eliminating the step of dissolving powder into solution and ensure 100% solubility for maximum cleaning potential.
- Built-in measuring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



step 1

Cleaning with Clearly Cold™

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



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



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

Case and Pallet Information:

UNIT	CASE	PALLET
Code: 13-CCO-UX1DN UPC: 754631708452 Contents: 1, 32 oz bottle Per case: 6, 32 oz bottles	Code: 13-CCO-UX1DN-06 GTIN: 10754631708452 Inches (Lx W x H): 11.00 x 7.5 x 10.00 Centimeters: 27.94 x 19.05 x 25.40 Weight: 14.8 lbs. (6.6 kg)	Per Pallet: 100 cases Layout: 5 layers of 20 cases Weight: 1,515 lbs. (687.2 kg) Height: 56 in. (1.42 m)

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



URNEX® CARE CATEGORY

Clearly Cold

