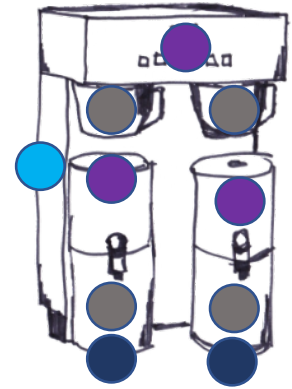


batch brewer

cleaning guide



Clean batch brewers make better tasting coffee and minimize the risk of food safety concerns. Implement and maintain a best-in-class cleaning protocol with these simple steps:

Clean the filter baskets and servers

Coffee oils stick to the walls of filter baskets and servers, and turn rancid if not cleaned regularly. **Tabz** cleaning tablets, **Urn & Brewer Cleaner** and **Pakz** provide your brewing equipment with not only a thorough clean, but also ensure easy and safe use by operators.

Use a brush to scrub away any oils from brewers

To ensure all coffee stains are removed from the inside bottom and sides of servers and airpots, use one of Urnex's brushes that are specifically designed for this task.

Wipe down all surfaces and touch points

Coffee stains and fingerprints on equipment surfaces and counters can indicate to customers a lack of care or attention to cleanliness and food safety. Urnex offers a variety of surface cleaners, including **Café Sprayz**, **Café Wipz** and **Stainless Sprayz**.

Descal the machine's hot water tank

Dezcal and **Dezcal PRO** remove limescale buildup and is available in liquid, powder, and tablets. Due to the need for machine disassembly, decaling is best performed by a service technician.

RECOMMENDED PRODUCTS

