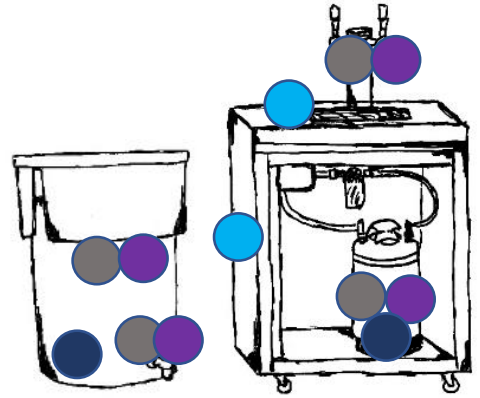


cold brew & nitro

cleaning guide



Cold brewed coffee has gone from specialty and seasonal to mainstream staple over the past several years. But beverages brewed and served at ambient or cold temperatures require extra care to ensure safe preparation and serving. Our best practices for cleaning (and sanitizing!) this equipment consist of the following actions:

Clean brewers and dispensers

The extended immersion time of cold brew leaves behind coffee oils in brewing equipment. Remove these with an alkaline cleaner such as **Clearly Coffee** or a one-step product such as **One-Pro**. For dispensing systems, clean all vessels, lines and taps, either by soaking with a cleaning solution or in place, followed by a thorough rinsing.

Use a brush to scrub away any oils from brewers and dispensers

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

Sanitize all equipment

Because cold brewed beverages are made and held at temperatures in which bacteria can form, sanitization is a must to ensure safe preparation and serving of beverages. Sanitize with **Complete Café**, an EPA-registered, no rinse, food contact sanitizer.

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**.

RECOMMENDED PRODUCTS

