COMPLETE CAFE ™
EQUIPMENT SANITIZER

Multi-Purpose No-Rinse Acid Cleaner Feed Contact Sanitizer REMOVES MILKSTONE
ACTIVATED CARBON
Onix® Coated Activated Carbon Oilsides .......................................................... 3.517%
Onix® Coated Activated Carbon Ammonia Oxides ........................................... 1.537%
Onix® Coated Activated Carbon Amino Acids .................................................... 0.070%
NIT INGREDIENTS .......................................................................................... 4.100%
Total ............................................................................................................... 100.000%

KEEP OUT OF REACH OF CHILDREN
DANGER - PELIGRO

PRECAUTIONARY STATEMENTS
Hazard to humans and domestic animals.

DANGER.
Keep out of reach of children.

Corrosive. Causes irreversible eye damage and skin burns. Irritates if swallowed or inhaled through skin. Harmful if ingested.
Avoid breathing spray mist. Do not get into eyes, on skin or on clothing. Wash exposed or worn clothing and remove shoes and protective clothing when handling. Wash thoroughly with soap and water after handling disposable clothes, clothing, shoes, tool surfaces or any exposed skin. Do not allow contaminated articles to come into contact with food materials. Use protective eyewear, clothing, shoes and gloves.

FIRST AID:
Have the product container or label with you when calling a poison control center or doctor for treatment. If on skin or clothing, wash skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice. If in eyes, rinse eyes immediately with plenty of water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eyes. Call a poison control center or doctor for treatment advice. If swallowed, do not induce vomiting; get medical attention immediately. Do not give anything by mouth for poisoning. If inhaled, move to fresh air. Avoid breathing spray mist. Remove contaminated clothing and shoes. Wash exposed or worn clothing and remove shoes and protective clothing when handling. Wash thoroughly with soap and water after handling disposable clothes, clothing, shoes, tool surfaces or any exposed skin. Do not allow contaminated articles to come into contact with food materials. Use protective eyewear, clothing, shoes and gloves. Refer to PHYSICIAN. Prompt medical evaluation is recommended if exposed to gastric irritation.

For emergency information concerning this product, call 1-800-222-1222.

PILGRIS: SI NO PUEDE LEER EN INGLÉS, PREGUNTA A SU CU JUARO SOBRE LAS INSTRUCCIONES DE USO DESEMBAPADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.

URNEX Brands, Inc.
170 Ludlow Street • Yonkers, NY 10705 USA
NET CONTENTS 32.6 oz (1 Liter)

EPA REG. NO. 10324-67-70258
EPA EST. NO. 70200-N-1

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Urnex Complete Café Equipment Sanitizer is for use in:
• Milk storage and handling systems
• Coffee urns, coffee pots, hot water dispensers, tea dispensers, and ice machines
• Coffee stores

Use of this product will remove milkstone and scale buildup from dairy equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.

DIRECTIONS FOR USE:
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Sanitizing Dairy Product Dispensing Equipment: Exterior surfaces of pressure free chillers and noisy with pump jet. Complete daily product dispensing equipment. Sanitize by preparing a 200 ppm active solution by mixing 0.25 ounce per gallon of water. Pour the solution through the equipment for a minimum of 60 seconds and allow it to drain before use. Rinse thoroughly with clean water for 200 ppm solution. Let them air dry. It is recommended to rinse with clean water for a minimum of 60 seconds and let air dry. Do not re-use equipment with water for treatment.

Beverage Dispensing Equipment Sanitizer Directions: For sanitizing of dispensing equipment, after cleaning thoroughly with a 200 ppm solution. Fill equipment with a solution of 0.25 ounce of this product (1 part of water (200 ppm active). Allow solution to remain in equipment for at least 60 seconds and pour out. Operations rooms at which the sanitizing solution must be drained from the system. To ensure the removal of free. It is recommended that during the cleaning between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Clean thoroughly and allow to air dry before reuse. Do not allow water to remain.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines: Sanitization must occur after each use. If the machine is not sanitized, after each use, or periodically during its use. 1. Place one quart of sanitizing water to machine. 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Prepare a solution of 1 quart of sanitizer for 4 gallons of water for equivalent use at 2000 ppm (active). 4. Circuit solution through machine allowing water to flow for at least 1 minute. 5. Drain and complete flush machine twice with potable water. 6. Return machines to normal operation.

Food Contact Sanitizing Performance: The product eliminates 100,0000 of the following bacteria in 60 seconds at 200 ppm: Listeria innocua, Escherichia coli, Salmonella enterica, Staphylococcus aureus, and Enterobacter aerogenes.

Storage and Disposal: Store in original container in areas inaccessible to small children. Do not store in sun. Avoid freezing or impacting of thin walls. Do not store near combustible or flammable materials. Protect from freezing.