**APPROVED**

By Mary Smolka at 7:51 am, Dec 06, 2011

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**COMPLETE CAFÉ™**

**EQUIPMENT SANITIZER**

Multi Purpose No Rinse Acid Cleaner Food Contact Sanitizer

**KEEPS OUT OF REACH OF CHILDREN**

**DANGER—PELIGRO**

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**REV. 02-28-2012**

**COMPLETE CAFÉ™**

**EQUIPMENT SANITIZER**

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 shops

Use of this product will remove milkease and scale build-up from dairy equipment and help maintain the efficiency of the operation and reduce bacterial growth.

**DIRECTIONS FOR USE:**

1. Adjust thermal fluid to use this product in a manner consistent with its labeling.
2. Sanitize Dairy Product Dispensing Equipment: Preheat, presaturate, or pre-heat and clean with a compatible detergent and rinse with potable water. Sanitize by washing a 200 - 400 ppm solution mix by mixing 0.25 - 0.50 ounces of this product per 1 gallon of water. Run this solution through the equipment for a minimum of 60 seconds and allow it to drain before use. For removable parts, clean and dry in 200 - 400 ppm solution. Let them dry dry. Sanitize removable items. Wash them with a 200 - 400 ppm active quiet by spraying or spraying at least for 60 seconds and let air dry. Do not close equipment with water after treatment.
3. Beverage Dispensing Equipment Sanitizer Directions: For sanitizing of dispensing equipment, after cleaning thoroughly with a compatible detergent and rinse with potable water. Fill equipment with a solution of 0.25 - 0.50 ounces of this product per 1 gallon of water (200 - 400 ppm solution). Allow solution to remain in equipment for at least 60 seconds or until operations resume at which time the sanitizing solution must be drained from the system. To ensure the removal of water, it is suggested to raise the channeler between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is normal.
4. Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines: Sanitization must occur after initial installation, after the machine is serviced and periodically during its use. 1. Shut off incoming water to machine. 2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing. 3. Do not fill ice maker with water (in equivalent use 1 gallon) (200 - 400 ppm solution). 4. Clean sanitization through machine making sure to wash all surfaces and allow a contact time of 60 seconds. 5. Drain and completely flush machines twice with potable water. 6. Return machine to normal operation.

**Food Contact Sanitizing Performance:** At a minimum of 0.25 and a maximum of 0.50 ounces per 1 gallon (200-400 ppm) this product eliminates 99.99% of the following bacteria in 60 seconds in 500 ppm hard water according to the AOAC, Geometric and Detergent Sanitizing Socks of Standards for test, Escherichia coli, Staphylococcus aureus, Salmonella enterica.

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**Rev. 02-28-2012**

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**EPA EST. NO. 7024-RV-1**

**Urnex Brands, Inc.**

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**NET CONTENTS: 33.6 oz (1 liter)**