



Coffee
Equipment Cleaner

Recommended Procedures

For Urns, Brewers, & Airpots:

1. Drain and rinse reservoir.
2. Fill 1/2 full with hot water.
3. Add 1 to 2 packets of Café Clean to hot water, depending on volume of reservoir.
4. Stir until completely dissolved.
5. Brush clean.
6. For stubborn stains or soils, let cleaning solution soak for an extended period of time (5 to 30 minutes or longer), then brush clean.
7. Flush clean with water.
8. Wipe or allow to air dry.

For Containers & Serving Equipment:

(i.e. coffee pots, glass bowls, pitchers, carafes, containers, etc):

1. Drain and rinse with water.
2. Fill 1/2 to 3/4 full with hot water.
3. Depending on size/volume of container, add 1 to 2 packets of Café Clean to hot water.
4. Stir until completely dissolved.
5. Brush clean.
6. Allow solution to soak (5 to 30 minutes) for stubborn stains or soils.
7. Brush clean.
8. Flush clean with water.
9. Wipe or allow to air dry.

For Miscellaneous Equipment & Utensils:

1. Mix 1 packet of Café Clean with 2 quarts of hot water in an appropriately sized container or sink.
2. Place utensils into solution and allow to soak for 5 to 30 minutes.
3. Brush clean as needed.
4. Rinse with fresh water.
5. Wipe or allow to air dry.

Looking for more solutions? We offer a variety of quality cleaners and sanitizers for the food service industry. Visit our website to learn more.



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