



Tea Brewer / Dispenser Cleaner & Sanitizer (no more brew ha-ha)



The Purdy Products family of solutions are legendary for cleaning and sanitization effectiveness

CLEANS AND SANITIZES:

Tea Brewer Dispensers, Dispenser Nozzles and Brew Baskets

IT IS OUR CONTINUING GOAL TO PROVIDE OUR CUSTOMERS WITH ALL OF THE TOOLS NECESSARY TO GUARANTEE:

- Food Safety
- Consistent Product Quality
- Preventive Maintenance for Equipment

FOOD SAFETY

Food safety is in the forefront of every foodservice operator's mind. Comprehensive cleaning and sanitizing is critical. That is why we have put together a product that will both clean and sanitize your tea equipment in one procedure. Proper daily use of Sani-Tea Advantage will ensure clean and safe Tea & Tea Dispensers.

Sani-Tea Advantage contains a FDA-approved sanitizer along with strong, but safe, cleaners for removing tea residues and oils.

CONSISTENT PRODUCT QUALITY

Tea contaminated with residues from an unclean surface will leave it tasting bitter. This is why removing tea residues from your brewing and dispensing equipment is important to provide fresh, great-tasting tea.

PREVENTIVE MAINTENANCE

Daily cleaning of tea brewers and dispensers will not only ensure food safety and consistent product quality, but maintain a "like new" appearance reinforcing the positive image of your foodservice operation.

EASE OF USE

Sani-Tea Advantage Tea Brewer Cleaner and Sanitizer comes conveniently packed in cases of single use packets.

Easy to follow instructions are provided on the packet.





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Stera-Sheen® Sani-Tea- Directions for use

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner that is inconsistent with labelling.

Stera Sheen Green Label Sanitizer & Cleaner required use dilution:

1.5 oz Sani Tea Label + 1.5 gal. Water = 100 ppm. Available Chlorine pH between 9 and 10.

PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.

Daily Maintenance Procedures For All Iced Tea Brewers/Dispensers

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT.
2. Fill tea dispenser with warm water.
3. For smaller machines (1.5 gal./5.7 L) – Add ONE 1.5 oz PACKET to tea dispenser.
For larger machines (3 Gal./11.4L) – Add TWO 1.5OZ. PACKETS to tea dispenser.
4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1-2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder – take dispenser to sink, swish solution and pour out from top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.



GENERAL, PURPOSE CLEANING AND SANITIZING

(Kitchen utensils, dishes, glasses, miscellaneous food-contact machine parts)

1. Rinse and remove all loose food soil substances.
2. Dissolve one 1.5 oz packet in 1-1/2 gallons of warm water.
3. Wipe or brush clean surface.
4. Rinse with potable water.
5. Sanitize using one 1.5 oz packets in 1-1/2 gallons of warm water to yield 100 PPM available chlorine.
6. Immerse equipment components, kitchen utensils, dishes, glasses, or miscellaneous food-contact machine parts into sanitizing solution for at least one minute.
7. Remove and allow to air dry. DO NOT RINSE. Follow local health codes.

SEALED FLOORS, SEALED COUNTERTOPS & STATIONARY EQUIPMENT SURFACES

1. For previously cleaned surfaces, mix the appropriate amount of sanitizing solution by mixing one 1.5 oz. packet in 1-1/2 gallons of warm water to yield 100 ppm available chlorine.
2. Apply with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers this whole surface for at least 60 seconds. Let air dry. Do NOT RINSE. Follow local health codes.