No Rinse Bag-in-Box & Cartridge Beverage System Cleaner

Ice Beverage Combos
Counter Electrics
Bar Guns
Cartridge Machines
Dairy/Cappuccino Dispensers
P.M.’s, service, and flavor changes have never been so easy.

No buckets, mixing, waiting for powders to dissolve in the correct temperature water, or waiting for the cleaner to work. BevClean, available in Bag - in - Box and juice style cartridges, is tasteless & odorless. It is food safe and requires no rinsing. In addition, it has been lab tested and proven safe for dispensing equipment, tubing, pumps and all related system components.

**Flavor Changes & Single Line Cleaning**

**ONE LINE AT A TIME.** Connect the BevClean box directly to the selected flavor. Run the flavor out until clear cleaner is visible. Reconnect the flavor and run BevClean out until flavor is completely visible.

**Multiple Lines at a Time.** Using the manifold (see below), connect each flavor to the sanitizing adapter. Connect BevClean to the manifold. Open the selected turn valves on the manifold and proceed with cleaning as stated above.

**The Manifold Unassembled**

**The Manifold Assembled**

**MANIFOLD AND COMPONENTS.** The manifold system is easily assembled and is made available in kits (red adapter or blue adapter). The individual components are also available.

**THE MAINIFOLD MAKES IT EASY.** Whether you need only to clean two lines or the whole system, the BevClean manifold with the ball check turn valves make it possible. The manifold is easy to use, versatile, professional, and a huge time saver. No more holding lines down in a pickle bucket!
WHAT BEVCLEAN WILL DO...

Cleans All Internal Components On The Syrup and/or Juice Side.
- Cleans BIB connectors.
- Cleans syrup pump diaphragms.
- Cleans beverage valve pallets.
- Cleans beverage valve flow controls.
- Cleans nozzles and diffusers.
- Cleans the walls of beverage tubing.
- Cleans drains / drip trays.
- Cleans drain tubing.

Cuts Down On Brix Related Service Calls By Cleaning Out Restrictive Buildup.
Brix related service calls are not usually due to equipment failure but are primarily due to internal buildup of the following:
- Sugar crystallization.
- Syrup and syrup related particulates.
- Bacterial growth / buildup.

Provides A “No Rinse” Food Safe, Equipment Friendly Cleaner With a Professional Look.
- Allows for quick professional flavor changes on new product rollouts.
- Neutralizes pungent flavors in most cases.
- Prior to de-installation, BevClean should be used so that returned equipment is internally cleaned.

Provides Savings To Service.
- Perform flavor changes without replacing single lines or bundle tubing (Avg. $3.00 per foot).
- Cleans syrup from pump and valves at time of de-installation. At this time, pumps and valves can be used as service items, returning them back to the field, not to a container where they are ultimately disposed (Avg. syrup pump $32.00 - Avg. valve $60.00).
- Provides significant time savings on P.M. calls and service calls.
- Quality and Brix calls are greatly reduced.

Cleans from the rack to the dispensing point.
Professional Products For Professional People

Innovative solutions for maintaining and cleaning beverage equipment.

For Information Call:
877-901-2739 (APEX)