

# HYDRA RINSE™

CLEANS SIMPLE. SAFE. QUICK.



## ONLINE CATALOG

Easy to install. Easy to operate.

Easy to keep your soft serve machine cleaner than ever before.



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# HYDRA RINSE™

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## WELCOME TO HYDRA RINSE



### **A sweet solution to cleaning your soft serve machine!**

Hydra Rinse encourages frequent cleanings with its easy usability. It optimizes worker safety by avoiding lifting of heavy buckets as well as consumer safety by using premixed containers of environmentally-friendly liquid sanitizer and cleaner concentrate.

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# HYDRA RINSE™

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## THE HYDRA RINSE DIFFERENCE

**For as long as people have been eating ice cream, the machines that make it have been cleaned by hand. Until now.**

Hydra Rinse™ is a novel, world class, patent approved soft serve machine maintenance system that minimizes manual labor, cross contamination, and environmental impact by using less water.

It provides an environmentally-friendly process to clean your soft serve machine in half the time it takes to manually clean it and standardizes the process so it's ultra clean, every time.

### Why Switch?

Repeatability



Sustainability



Cleanability



### Hydra Rinse is efficient and effective

Hydra Rinse's automated design provides a predictable cleaning process to marginalize operator variability. Metering and a standardized process reduce labor costs as well as the potential for operator variation associated with manual cleaning that can lead to bacterial contamination.

### Hydra Rinse removes and prevents milkstone

The Hydra Rinse system is uniquely tied to LEXX™ Liquid Sanitizer and Cleaner Concentrate, by ProNatural Brands. LEXX™ Liquid Sanitizer and Cleaner Concentrate is EPA registered and NSF-listed. LEXX™ Liquid Sanitizer and Cleaner Concentrate is composed of naturally-derived ingredients with minimal toxicity and environmental impact. It is an acid based low pH sanitizer which is noncorrosive but effective against mineral and milkstone deposits. Its performance has been tested up to 300 ppm of hard water.

### Hydra Rinse is an eco-friendly alternative to the status quo

In addition to using a naturally-derived liquid sanitizer and cleaner concentrate, Hydra Rinse uses less than 10 gallons of water per cleaning cycle – that's a water savings greater than 50%. Based on OEM recommended cleaning frequency, the standard manual cleaning process for one multi flavor soft serve machine consumes an estimated 23 gallons of water daily!

### Hydra Rinse optimizes worker and consumer safety

The Hydra Rinse™ system encourages frequent cleanings with its easy usability. It optimizes both worker safety, avoiding heavy lifting of buckets, as well as consumer safety using premixed containers of cleaner/sanitizers.

### Hydra Rinse protects against bacteria, yeast and fungi

The modernistic NSF-listed self-lubricated compounds, O-rings and seals mitigate bacterial contamination while improving mechanical performance.

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## THE HR SERIES

### Pro-Control Installation Kit



### Portable Wandstation



### LEXX™ Liquid Sanitizer and Cleaner Concentrate



### LEXX™ Liquid Sanitizer and Cleaner Concentrate Cups



### Hydra Rinse™ Wipes



### Upgrade Kit



### Tune Up Kit



Did you know that the employment turnover rate in the restaurant and accommodations sector runs at 66%? Make it easy to maximize food safety. Hydra Rinse reduces the potential for operator variation associated with manual cleaning that can lead to bacterial contamination of soft serve and frozen yogurt.



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## PRO-CONTROL INSTALLATION KIT

### Kit Includes:

- Pro-Control Automated Solution Delivery Device
- Upgrade Kit
- Operator's Manual

Additional requirements for NSF Certification (sold separately):  
Portable Wandstation; Lexx™ Liquid Sanitizer and Cleaner  
Concentrate Cups & Gallon; Hydra Rinse™ Wipes

For as long as people have been eating ice cream, the machines that make it have been cleaned by hand. Until now.

The first of its kind, Hydra Rinse is like nothing else in the industry. It uses revolutionary technology to standardize the cleaning and sanitizing process. That means the machine is cleaned thoroughly every time. It reduces water consumption by more than half and is environmentally friendly, using a naturally-derived liquid sanitizer and cleaner concentrate. Self-lubricated compounds, O-rings and seals are NSF-listed and help prevent bacteria and yeast contamination, keeping your soft serve machine cleaner than ever before.



## REDUCED CLEANING TIME x LABOR RATE = SAVINGS

- Reduced cleaning time by 40-60%



## REPEATABILITY

- Reduces the potential for user variation associated with manual cleaning that can lead to bacterial contamination of the soft serve ice cream and frozen yogurt
- Reduces labor cost associated with manual processes
- Metering ensures accuracy



## SUSTAINABILITY

- Consumes less than 10 U.S. gallons of water, representing a significant water savings of approximately 50%
- Further reduces impact on the environment with naturally-derived, LEXX™ liquid sanitizer and cleaner concentrate, a ProNatural brand



## CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi

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## PORTABLE WANDSTATION

The Portable Wandstation is one of the cleaning delivery devices of the Hydra Rinse system and eliminates the need to lift heavy buckets when cleaning hoppers and freezer barrels.

The Portable Wandstation is designed to dispense LEXX™ liquid sanitizer and cleaner concentrate. The wand dispenses diluted LEXX™ liquid sanitizer and cleaner concentrate at a rate of ¼ U.S. gallon per minute, and can be used on all hard non-porous food contact related surfaces of all soft serve equipment.

The 30 foot coil hose combined with a 25 foot water supply line provides 55 feet of mobility. The wandstation meters LEXX™ liquid sanitizer and cleaner concentrate to maximize food safety and standardizes the cleaning process so your soft serve machines are ultra clean, every time.

Hydra Rinse system reduces the impact on the environment by leveraging the cleaning power of naturally-derived and readily biodegradable LEXX™ liquid sanitizer and cleaner concentrate. Hydra Rinse is designed to effectively deliver LEXX™ liquid sanitizer and cleaner concentrate at maximized efficacious concentrations, which totally eliminate the human element of variability.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.



### REDUCED CLEANING TIME x LABOR RATE = SAVINGS

- Reduced cleaning time by 40-60%



### REPEATABILITY

- Reduces the potential for user variation associated with manual cleaning that can lead to bacterial contamination of the soft serve ice cream and frozen yogurt
- Reduces labor cost associated with manual processes
- Metering ensures accuracy



### SUSTAINABILITY

- Reduced volume of chemicals consumed
- Further reduces impact on the environment with naturally-derived, LEXX™ liquid sanitizer and cleaner concentrate, a ProNatural brand



### CLEANABILITY

- Designed specifically for soft serve machines

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NATURALLY  
DERIVED

## LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

Naturally-derived and readily biodegradable liquid sanitizer and cleaner concentrate used with the Hydra Rinse system to clean soft serve machines and for general cleaning.

NSF®

LEXX™ liquid sanitizer and cleaner concentrate is an EPA registered no-rinse food contact surface cleaner and sanitizer. It's also NSF-listed as a no-rinse cleaner and sanitizer for food processing areas and equipment.

Hydra Rinse reduces the impact on the environment by leveraging the cleaning power of LEXX™ liquid sanitizer and cleaner concentrate, a naturally-derived and readily biodegradable liquid sanitizer and cleaner concentrate. Hydra Rinse is designed to effectively deliver LEXX™ liquid sanitizer and cleaner concentrate at maximized efficacious concentrations, which totally eliminate the human element of variability.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.

LEXX™ liquid sanitizer and cleaner concentrate, in conjunction with Hydra Rinse™ wipes and advanced features of Hydra Rinse, provides end users with a proven eco-friendly alternative to the status quo.



## EFFICACY STUDY DATA OF LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

PATHOGEN	CONTACT TIME	% OF REDUCTION OF LIVE PATHOGENS
Staphylococcus aureus	30 seconds	> 99.999%
Escherichia coli	30 seconds	> 99.999%
Listeria monocytogenes	30 seconds	> 99.999%
Salmonella enterica	30 seconds	> 99.999%
Campylobacter jejuni	30 seconds	> 99.999%



## SUSTAINABILITY

- Saves water as a no-rinse formula
- Readily biodegradable

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## LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE CUPS

Naturally-derived and readily biodegradable cleaner and sanitizer consumables used with the Hydra Rinse system to clean soft serve machines.

72 premeasured heat-sealed cups for 36 washes per case

1 Token Registration Tag

Hydra Rinse reduces the impact on the environment by leveraging the cleaning power of naturally-derived and readily biodegradable LEXX™ liquid sanitizer and cleaner concentrate.

Each cleaning cycle uses two premeasured cups; one cup for cleaning and one cup for sanitizing.

As a low pH acidic-based sanitizer, LEXX™ liquid sanitizer and cleaner concentrate is able to remove and prevent milkstone.



## EFFICACY STUDY DATA OF LEXX™ LIQUID SANITIZER AND CLEANER CONCENTRATE

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Salmonella enterica	30 seconds	> 99.999%
Campylobacter jejuni	30 seconds	> 99.999%



## REPEATABILITY

- Premeasured cups ensure LEXX™ liquid sanitizer and cleaner concentrate is delivered at maximized efficacious concentrations



## SUSTAINABILITY

- Reduced volume of chemicals consumed
- Saves water as a no-rinse formula



# HYDRA RINSE™

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## HYDRA RINSE™ WIPES

Naturally-derived cleaning wipes used with the Hydra Rinse system to clean soft serve machines and for general cleaning.

Perfect for soft service machines or any hard non-porous food contact surface, these no-lint wipes can handle both easy and tough cleaning jobs with its soft yet tough material.



### REPEATABILITY

- Mitigates recontamination as one time use wipes



### SUSTAINABILITY

- Naturally-derived and free of phosphates and chlorine



### CLEANABILITY

- Lint free, all-purpose wipes safe for cleaning any hard non-porous surface

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## LUBELESS UPGRADE KIT

### Kit Includes\*:

- Lubeless: Draw Valves, Center Draw Valve, Prime Plugs for easy removal from bottom of freezer door
- Exclusive Draw Valve X-Rings (replaces traditional O-Rings)
- Lubeless Drive Shaft Seal(s)
- Self-Lubricated: Freezer Door Gasket(s), Orifice and Air Tube O-Rings, Prime Plug O-Rings
- Freezer Door Bearings
- OEM Beater Shoes
- One-to-one parts template for easy identification of components
- X-H Ring for multi-flavor soft serve machines

\*Kits vary by model number

Make the switch to Hydra Rinse with our Lubeless Upgrade Kit and keep your soft serve machine cleaner than ever before.

The Lubeless Upgrade Kit provides everything you need to make your soft serve machine Hydra Rinse compatible and includes our NSF listed "lubeless" product line. Our self-lubricated compounds, O-rings and seals help to prevent bacteria and yeast contamination and eliminate the need for food safe lube, resulting in time and cost savings.

Become Hydra Rinse ready and maximize food safety with the Lubeless Upgrade Kit for soft serve machines.



### REPEATABILITY

- Reduces labor cost associated with applying OEM lubricants



### CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi

# HYDRA RINSE™

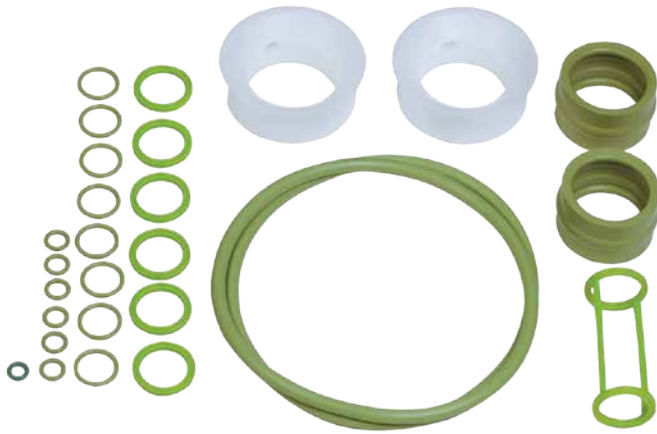
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## LUBELESS TUNE UP KIT

### Kit Includes\*:

- Exclusive Draw Valve X-Ring Technology (replaces traditional O-Rings)
- Lubeless Drive Shaft Seal(s)
- Self-Lubricated: Freezer Door Gasket(s), Orifice and Air Tube O-Rings, Prime Plug O-Rings
- Freezer Door Bearings
- OEM Beater Shoes
- One-to-one parts template for easy identification of components
- X-H Ring for multi-flavor soft serve machines

\*Kits vary by model number



Hydra Rinse makes it easy to maximize food safety, starting with self-lubricated compounds, O rings and seals for use in soft serve machines.

Our "lubeless" compounds, O-rings and seals are the first and only product line to be NSF listed and last up to 3 months. Our exclusive X-H ring for multi-flavor soft serve machines puts an end to product mix crossover.

The elimination of food safe lube helps prevent bacteria and yeast contamination so it is easy to keep your soft serve machine cleaner than ever before. Beyond cleanability, the elimination of lube results in a greater time and cost savings making Hydra Rinse parts the clear alternative to the status quo.



### REPEATABILITY

- Reduces labor cost associated with applying OEM lubricants



### CLEANABILITY

- Maximizes food safety with NSF-listed self-lubricated compounds, O-rings and seals to help prevent microorganism contamination against bacteria, yeast and fungi



## PRODUCT FAQs

**Is Hydra Rinse NSF approved?** Yes!

**Is Hydra Rinse (LEXX™ Liquid Cleaner and Sanitizer Concentrate) cleaning solution EPA/NSF-listed?** Yes!

**What is my return on investment?** It depends on cleaning frequency and labor costs. If an operator is cleaning every 3 days, the payback will be favorable. If cleaning every day, Hydra Rinse is more cost efficient than the status quo. Most experience a return on their investment in less than 1 year.

**What are the water temperature and pressure requirements?** Hydra Rinse requires an average water temperature of 112F°, flowing at >4 GPM, with a water pressure >= 50 PSI. Hydra Rinse uses 50% less water on average.

**What is the shelf life of LEXX™ Liquid Cleaner and Sanitizer Concentrate solution?** We recommend using LEXX™ Liquid Cleaner and Sanitizer Concentrate within 1 year of purchase.

**What is the warranty on Hydra Rinse?** The Hydra Rinse Pro Controller and Portable Wandstation both have a one year warranty, subject to normal, proper and intended use.

**What are the power requirements for Hydra Rinse?** 3 C dry cell batteries

**Which Hydra Rinse model is right for me?** Hydra Rinse designs and manufactures devices engineered to improve the cleaning process performed on soft-serve frozen dessert machines. Due to the individual variations from models within machine manufacturer's product lines, there's a Hydra Rinse™ system designed specifically for its parent machine.

HR Series Model	Specific Model Variations
TAYHR336	Multi Flavor, "White Door", Gravity, Freezer Cylinder Capacity – 2.8 QT
TAYHR358	Single Flavor, Shake Machine, Gravity, Freezer Cylinder Capacity – 7.0 QT
TAYHR706	Single Flavor, "Black Door", Pump, Freezer Cylinder Capacity Note: OEM Door with permanently molded Star Cap is not compatible with the Hydra Rinse Series Pro-Control Module – 3.4 QT
TAYHR707	Single Flavor, Black Door, Gravity, Countertop, Freezer Cylinder Capacity – 3.4 QT
TAYHR712	Multi Flavor, "Black Door", Pump, Freezer Cylinder Capacity – 3.4 QT
TAYHR713	Multi Flavor, "Black Door", Gravity, Freezer Cylinder Capacity – 3.4 QT
TAYHR722	Multi Flavor, "Black Door", Pump, Countertop, Freezer Cylinder Capacity – 2.8 QT
TAYHR723	Multi Flavor, "Black Door", Gravity, Countertop, Freezer Cylinder Capacity – 2.8 QT
TAYHR794	Multi-Flavor, "White Door", Gravity, Freezer Cylinder Capacity – 3.4 QT

**Where can I purchase Hydra Rinse?**

Visit [www.hydrarinse.com](http://www.hydrarinse.com) for a list of authorized dealers or call 844-906-7044 for more information.



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## KEY COMPONENTS



### Pro-Control

- One of the automated portions of the Hydra Rinse system for cleaner/rinse/sanitizer
- Due to the programming of the Pro-Control, it is the heart of the water savings
- Typical water consumption during a process is less than 10 gallons of water per cleaning



### Keypad/User Interface

- Activates, Pauses/Resumes functions of Pro-Control
- Used to register Tokens, program module and to reset
- LED lights are visible to display operating status, available registered Wash Cycles and Error Codes



### Solution Cup Housings

- Houses individual solution cups for use during cleaning and sanitizing functions of Pro-Control
- Unique left and right cups – cups have arrows on them indicating direction of travel and correct orientation



### RFID Reader

- Used to transmit RFID information from Token Tags and Program Tags



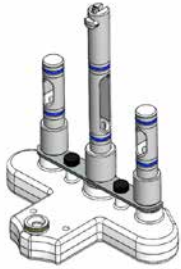
### Token Tag

- Provides Wash Cycles to be registered with Pro-Control Module
- Each Token Tag contains 36 washes
- A tag is placed against raised HR Logo on Top Cover of Pro-Control to register washes
- Use to read out the number of cycles remaining

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## KEY COMPONENTS



### Manifold

- Connects Pro-Control Module
- Inserted into Freezer Door in place of Draw Valve(s)
- Can be disassembled for maintenance or manual cleaning of Pro-Control



### Water Supply Hose

- Connects mixed water temperature source to Pro-Control
- Reduces water pressure from source to functional level
- 30 PSI Water Pressure Regulator is included and attached to water supply hose
- Female quick connect at the end of the water supply hose is equipped with an internal shut-off to prevent water from leaking out when not connected to its male counterpart on the Pro-Control
- Back flow preventer for water source



### Bypass Tube System

- Provides flow path for gray water, water, cleaning and sanitizing solution to drain from machine while Pro-Control is in use



### WSF128-16g Metering Assembly

- Meters LEXX™ Liquid Sanitizer and Cleaner Concentrate with Domestic Water Supply
- Draws solution from the connected jug



### WSF128-16g Wand Handle

- User actuated solution dispensing device
- Allows for momentary or continuous dispensing
- Creates "fan spread" greater product removal
- Dispenses at 1/4 gallons per minute

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## PERFORMING THE HYDRA RINSE PROCESS

Performing our process is simple and straightforward. We've been working hard on Hydra Rinse for years by partnering with restaurants who share our vision of a simpler, faster and safer method to maintain their soft serve machines.

Simple. Safe. Quick.

- 1** Rinse your hoppers with the wand
- 2** Install the Hydra Rinse Bypass System
- 3** Drop in the cleaning solution
- 4** Activate the Pro-Control with one touch!





**BECOME AN HR CERTIFIED TECHNICIAN!**

## Hydra Rinse™ Training

While the Hydra Rinse™ process may be new to you, it isn't to countless people across the country. Our objective is not only to teach you how to perform a best-in-class cleaning, but to show you the many tricks we've picked up along the way. We've been working hard on this process for years by partnering with restaurants who share our vision of a simpler, faster and safer method to clean their soft-serve machines.

Hydra Rinse™ Certified Technicians are the best of the best. They know what it takes to work the process through to ensure the speediest methods while maintaining the highest standards.



**HR certified technicians are highly trained and competent individuals who have accepted the pledge to improve product quality while reducing environmental impact by decreased water consumption, while leveraging a naturally-derived cleaner/sanitizer.**





GET CERTIFIED!

Contact your local distributor to have an HR certified professional train your team.

**Facility Contact:**

Company Name: \_\_\_\_\_ Contact: \_\_\_\_\_ Position: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email Address: \_\_\_\_\_ Amount of Attendees: \_\_\_\_\_

**Live Demonstration/Hands-On (Soft Serve Freezers)**

Available Machine(s) ☐ Taylor 794 ☐ Taylor C713 ☐ Taylor C723 ☐ Taylor C707

If product is to be used in machine, machine must be placed in stand-by a minimum of 8 hours prior to demonstration.

Type of product used for demonstration: \_\_\_\_\_

**Mechanical Resources:**

Available Mix Water Outlet with MALE GHT thread (Within 25' of Demonstration) ☐

Available Drain Source (Within 25' of demonstration) ☐

Machine is powered and functional ☐

**Attendees**

Name	Position
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

**Attendees**

Name	Position
_____	_____
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## WARRANTY INFORMATION



The Seller warrants that the **TAYHR** will operate or substantially perform within the published specifications and be free from material and workmanship defects, when subjected to normal, proper and intended usage by properly trained personnel. Please visit [www.hydrarinse.com](http://www.hydrarinse.com) for warranty registration.

Seller agrees during the Warranty Period, to repair or replace, at Seller's option, defective item(s) to allow the **TAYHR** to operate or substantially perform within the published specifications; provided the Buyer (a) promptly notifies the Seller in writing when the defect is discovered, and provides Seller the product model, serial number and details of the warranty claim; and (b) after Seller's review, Seller will provide Buyer with service data and/or a Return Merchandise Authorization ("RMA"), which may include product-specific handling instructions. At that time, the Buyer may return the defective item(s) to Seller with all return shipping costs paid by Seller. The Seller has the option to use new or refurbished replacement parts for warranty work. All replaced parts become the property of Seller. Shipment to Buyer of repaired or replacement parts/equipment will be made in accordance with the Seller's delivery policy.

The Seller has no obligation to make repairs, replacements or corrections, in whole or in part, as the result of: (i) normal wear and tear; (ii) accident, disaster or force majeure; (iii) the Buyer's misuse of the **TAYHR** or the Buyer's negligence; (iv) use of the **TAYHR** in a manner for which it was not designed or intended; (v) external causes such as, but not limited to, power failure or electrical power surges; (vi) improper storage or handling of the **TAYHR** by Buyer; or (vii) use of the **TAYHR** in combination with equipment not purchased directly from the Seller.

Any installation, maintenance, repair, service, relocation or alteration, or other tampering with, the **TAYHR** performed by any individual or entity other than the Seller, without Seller's prior written approval, or any use of replacement parts not supplied by Seller, shall immediately void and cancel this warranty. This warranty entitles you to specific rights, and you may also have other rights, which differ from state to state. No other warranties shall apply



## SOCIAL CONSCIOUSNESS

**Did you know that the total gallons of water used to clean 200,000 soft serve ice cream machines in the U.S. amounts to 23,000,000 gallons of water every single week?**

Adopt an eco-friendly alternative to the status quo. In addition to using a naturally-derived liquid sanitizer and cleaner concentrate, Hydra Rinse uses 50% less water than manual cleaning.

We support social consciousness.



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Easy to install. Easy to operate.

Easy to keep your soft serve machine cleaner than ever before.

