



HYDRA RINSE

CLEANS SIMPLE. SAFE. QUICK.

STOELTING

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Hydra Rinse, a NSF-certified, AUTOMATED way to clean your frozen yogurt machine...

It's EASIER

A **Fail-Safe** way to clean your machines, leaving your machine consistently clean every time, unlike manual disassembly

It's FASTER

Minimal disassembly means you can clean in **half the time**
Lower labor costs due to shorter cleaning times

It's BETTER

Naturally-derived cleaning & sanitizing solution, LEXX™, removes and prevents milkstone with ease

Pro-Control



Hydra Rinse, LLC
NSF/ANSI 6 - HRF4-0



- Easily removes and prevents milkstone
- Reduces bacterial contamination due to user variation
- Easy to train new employees with manuals, videos, cheat sheets and the HR app
- Significant water savings of approximately 50%
- Further reduces impact on the environment with naturally-derived, LEXX™

Ex. Stoelting F231	Cleaning Frequency Required	Cleaning Cycle Time	# of Cleans per Year
Current Process	Daily	53 min	365 (-322 hours)
Hydra Rinse Process	Every 72 Hours	25 min	130 (-54 hours)
	Projected Savings:	28 min or -53% reduction	268 hrs or -83% reduction

Wandstation

- Dispenses diluted LEXX™ at a cost effective rate of 1/4 U.S. gallon per minute
- NSF Listed
- 30' Coil Hose with a 25' Water Supply Line
- 55' of Mobility around any Kitchen
- Standardizes the dispensing to ensure a safe and effective clean every time



Hydra Rinse, LLC
NSF/ANSI 169 - WSF128-169

LEXX™

LEXX™ is part of ProNatural Brand's line of naturally derived cleaners and sanitizers that delivers a superior, professional performance, every time.



- Naturally Derived - No Chlorine - No Quats
- Exceeds Laboratory Standards in Germ Reduction
- Food Contact & Non-Food Contact Surfaces
- Controls Slime Buildup & Formation of Mold & Mildew
- No Rinsing Required - Non-Corrosive