



Your soft-serve equipment works great for making ice cream, but cleaning it can be incredibly labor intensive. Not anymore!

Hydra Rinse™ is the newest advancement in cleaning technology. It allows you to focus your resources on making money and not on cleaning. Only **Hydra Rinse™** can cut your cleaning time in half!

Hydra Rinse™ uses easy to operate controls combined with a food safe, all natural, no-taste cleaning solution for a virtually automated cleaning process so you clean your machines reducing excessive time and resources to disassemble and reassemble, all this with the touch of a button.



WHY HYDRA RINSE™?

- Fully Automated; Reduces labor costs associated with manual process
- Standardized Cleaning; Ensures accuracy and efficiency every time
- Improves employee safety; Reduces exposure to harsh chemicals
- Recommended cleaning protects your equipment investment; Reduces service calls & parts replacement
- Lightweight, Simple set-up, One-Touch automated cleaning AND sanitizing cycle; Easier to use
- Auto Wash cycle complete in less than 8 minutes; Cycle provides hands-free time to prep multiple machines for cleaning
- Requires less disassembly of soft-serve machine each time it's cleaned, Reducing potential for damaging internal parts AND reduces potential for recontamination
- Upgraded No-Lube parts available; Eliminates cost & reduces cleaning time
- Uses less than 10 gallons of water per wash
- Utilizes proprietary, EPA-Approved, all natural, no rinse, Wash Solution
- Pre-Measured chemical cups; GUARANTEES proper efficacy during cleaning
- Automation encourages cleaning frequency, which improves product quality
- Hydra Rinse™ Free Flow Wand offers "hands-free" cleaning of exterior surfaces of your soft-serve equipment; Visibly cleaner results

THE SIMPLE ONE TOUCH AUTOMATED SOFT-SERVE CLEANING SYSTEM