

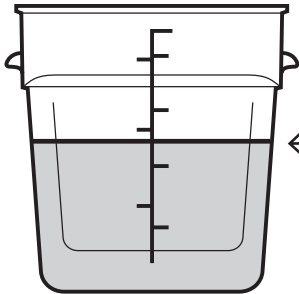
TEA URN: PREPARATION & MAINTENANCE

PREPARING TEA & CRAFT BEVERAGES



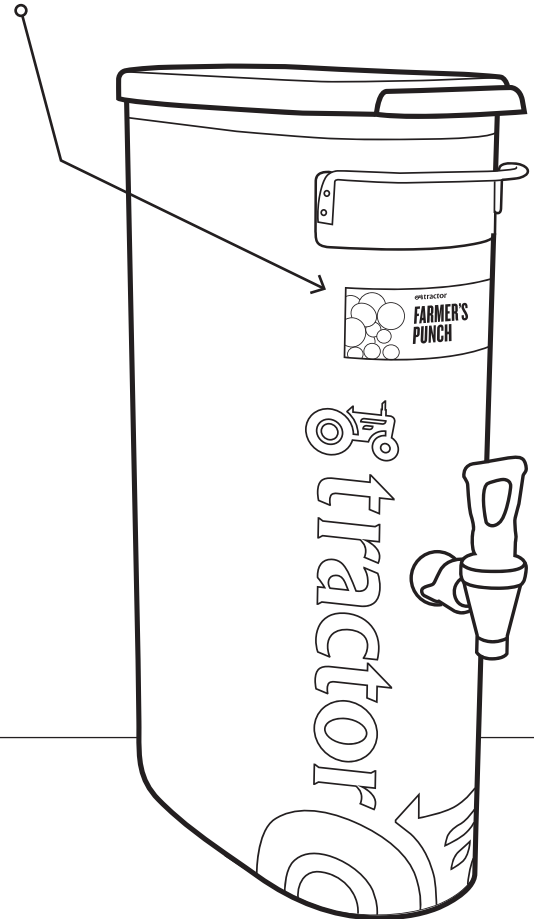
1. Shake 1 Tractor CombiBloc concentrate 32 oz / 1 quart) well.
2. Combine 8.5 quarts (272 oz) of cold filtered water with the single Tractor concentrate.
3. Mix ratio of 8.5:1 for a total yield of 9.5 quarts of finished product.
(This can be prepared beforehand in a Cambro in the back or mixed directly in the clean tea urn.
If product is mixed in Cambro, simply pour mixture into the tea urn when you are ready to serve it)

Note: Prior to mixing, measure out 9.5 Qts. of liquid and mark the line with a Sharpie Marker.
New Fill line (9.5 Qts.)



4. Stir well.
5. Ensure the correct Tractor flavor label is affixed to the front of the tea urn.

Place the label centered vertically between the tractor and the handle.



CLEANING THE TEA URN

Tractor Teas and Craft Beverages can be stored at ambient temperature in a standard stainless steel tea urn.

When equipment is appropriately cleaned and maintained, Unsweetened Black and Green Tea hold for 40 hours, and Sweetened Tractor Tea and Craft Beverages hold for 36 hours.

1. After 40 hours (or 36 for the sweetened products), dispose of the remaining product.
2. Clean and sanitize the urn before adding fresh product.