Step 1 Begin by installing valve assembly so that the handle points away from the system when the valve is open. Tip: In order to turn the valve handle, you must first pull up on the handle lock.

Step 2 Close the valve completely. Remove filter platform and add a portion of the filtered water to fill the brewer to the middle of the support ring.

Step 3 Slide the platform into a new filter and fold the excess material underneath the filter platform at the open end. Holding the bridge handle with the folded end of the filter angled downward, guide the filter platform into place until it rests upon the support ring.

Step 4 Slowly add just enough water to wet the filter and fully submerge.

Step 5 Add half of the ground coffee on top of the filter and platform. Next, add half of the remaining filtered water, pouring evenly to saturate all coffee grounds.

Step 6 Carefully stir with a mixing paddle, avoiding contact with the filter. Repeat step 5 to add the remaining coffee and filtered water.

Tip: For best results, mix coffee grounds by pulling and plunging them from the edge of the brewer toward the center.

Step 7 Stir again after 30 minutes to release trapped gas and to ensure that all grounds are evenly saturated.

Step 8 Cover brewer with lid and allow to brew at room temperature for 8 to 24 hours, depending on preferred flavor profile.

Step 9 Once brewing is complete, place one end of the hose onto the hose barb and the other end into a clean storage vessel. Open valve to drain your cold brew coffee extract. Once draining is complete, refrigerate extract in air-tight containers for up to 2 weeks.

COLD BREW SYSTEM - PRO SERIES

<table>
<thead>
<tr>
<th>BREWER SIZE</th>
<th>GROUND COFFEE</th>
<th>FILTERED WATER</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO SERIES 10</td>
<td>10 LBS (4.5KG)</td>
<td>7 GAL (26.5L)</td>
</tr>
<tr>
<td>PRO SERIES 20</td>
<td>20 LBS (9KG)</td>
<td>14 GAL (53L)</td>
</tr>
</tbody>
</table>

IMPORTANT: Clean all reusable parts before first use.

Metric equivalents are rounded for convenience.

Brewing Guide

For video tutorials and more information, please visit www.ToddyCafe.com/brewing

Toddy LLC, 3706 Aldrin Dr., Loveland, CO 80538 | ToddyCafe.com/brewing | ©2018 Toddy, LLC All rights reserved.

Version: 11-2018
Serve:
This recipe yields a concentrated extract, which can be diluted to suit your cold brew application. Visit ToddyCafe.com/brewing for more recipes and serving ideas.

Cleaning

Step 1: Using a team lift, turn brewer upside down over waste or compost bin to eject all coffee grounds and filter platform.

Step 2: Remove filter from the platform. Rinse brewer and all parts thoroughly. Note: Pro Series filters are compostable.

Step 3: Remove the valve and attach cleaning blank to the flange using a clean gasket and a tri-clamp.

Step 4: Add two to three liters of hot water to brewer, then add Toddy® Cleaner per the chart below. Allow solution to fully dissolve.

<table>
<thead>
<tr>
<th>BREWER SIZE</th>
<th>TODDY® CLEANER</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRO SERIES 10</td>
<td>2 scoops (80g, 1/3 cup, 2.8oz)</td>
</tr>
<tr>
<td>PRO SERIES 20</td>
<td>4 scoops (160g, 2/3 cup, 5.6oz)</td>
</tr>
</tbody>
</table>

Step 5: Place all components including valve assembly (Rotate handle on valve to clean ball.), gaskets, hose barb, hose, tri-clamps, and filter platform into bottom of unit below the platform to ensure they are fully submerged.

Step 6: Add paddle and fill with warm water, nearly to the top of the brewer.

Step 7: Hang lid on one of the handles. Wipe lid and paddle handle with a clean towel dipped in cleaning solution. Leave solution to soak for at least 60 minutes.

Step 8: Remove tri-clamp and cleaning blank over sink, drain solution from brewer and allow all parts to air dry (do not dry with a towel).

Step 9: For extra shine, clean exterior with a soft microfiber cloth and warm water.