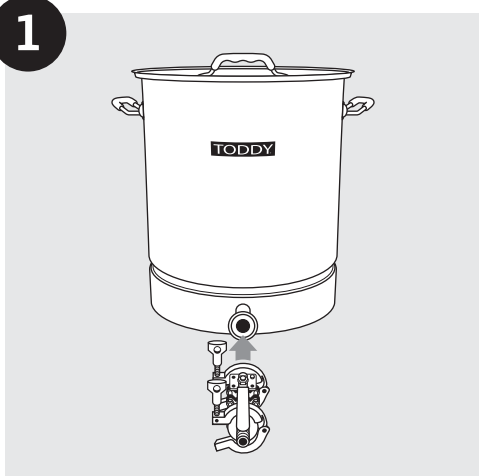


For video tutorials and more information, please visit www.ToddyCafe.com/brewing

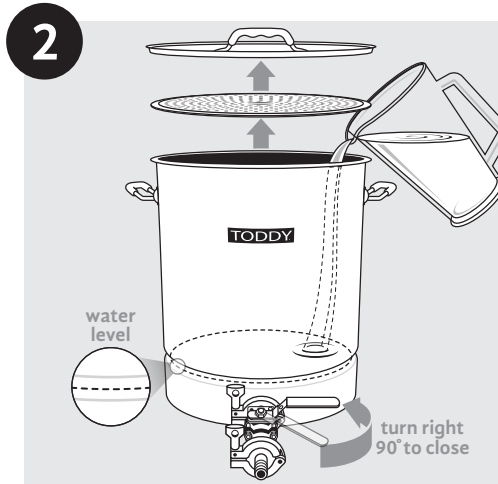
BREWER SIZE	GROUND COFFEE	FILTERED WATER
PRO SERIES 10	10 LBS (4.5KG)	7 GAL (26.5L)
PRO SERIES 20	20 LBS (9KG)	14 GAL (53L)

Metric equivalents are rounded for convenience.

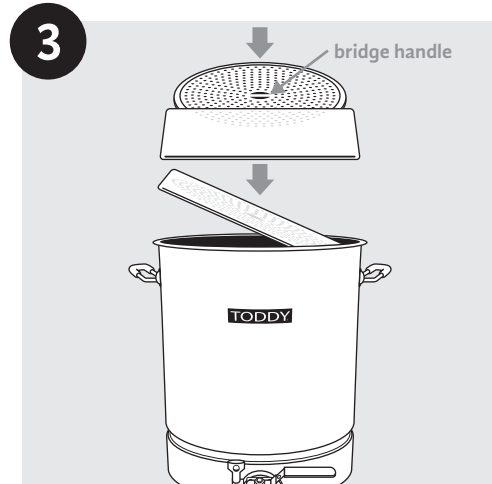
IMPORTANT: Clean all reusable parts before first use.



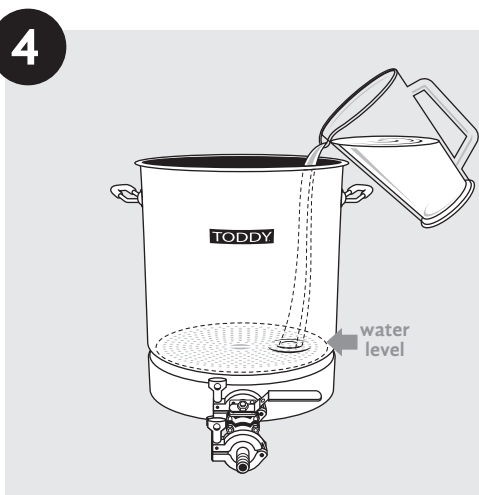
Step 1 Begin by installing valve assembly so that the handle points away from the system when the valve is open. **Tip: In order to turn the valve handle, you must first pull up on the handle lock.**



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.



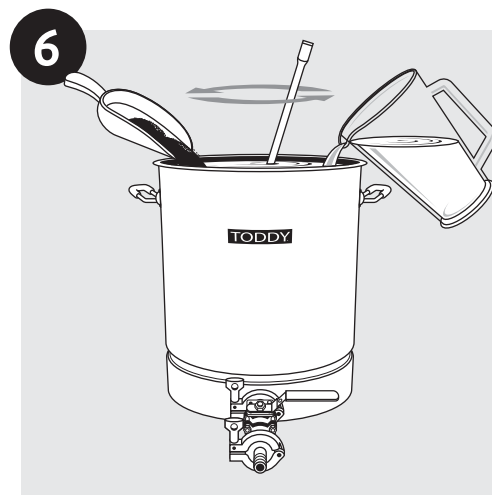
Step 3 Slide the platform into a new filter and fold the excess material underneath the filter platform at the open end. Holding the **bridge handle** with the folded end of the filter angled downward, guide the filter platform into place until it rests upon the support ring.



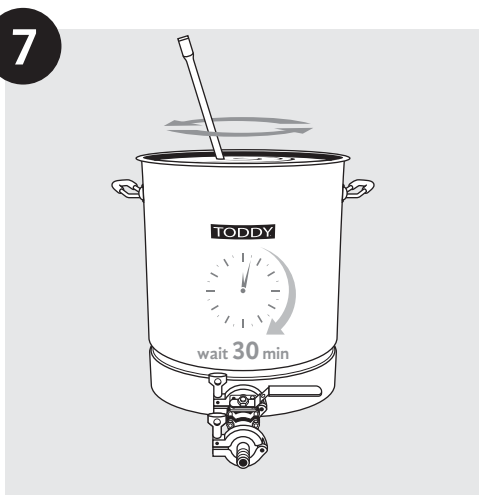
Step 4 Slowly add just enough water to wet the filter and fully submerge.



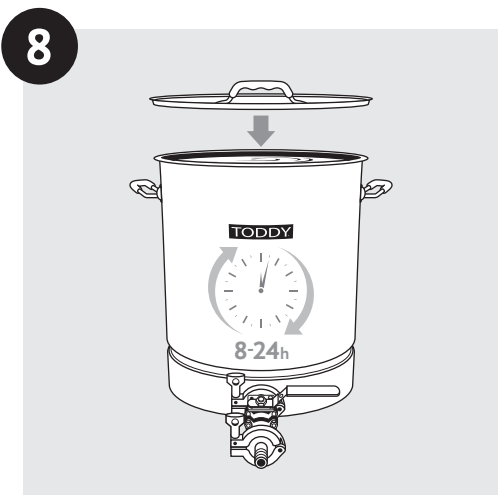
Step 5 Add half of the ground coffee on top of the filter and platform. Next, add half of the remaining filtered water, pouring evenly to saturate all coffee grounds.



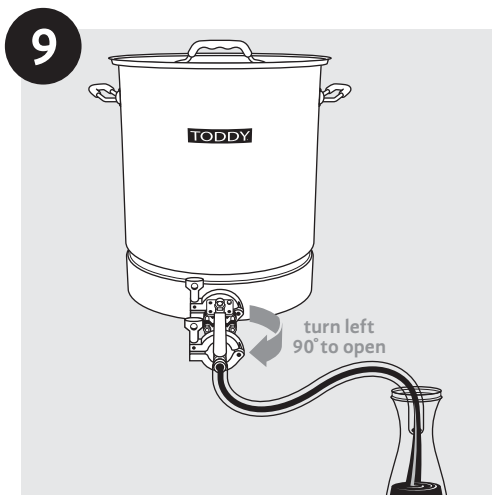
Step 6 Carefully stir with a mixing paddle, avoiding contact with the filter. Repeat step 5 to add the remaining coffee and filtered water. **Tip: For best results, mix coffee grounds by pulling and plunging them from the edge of the brewer toward the center.**



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.



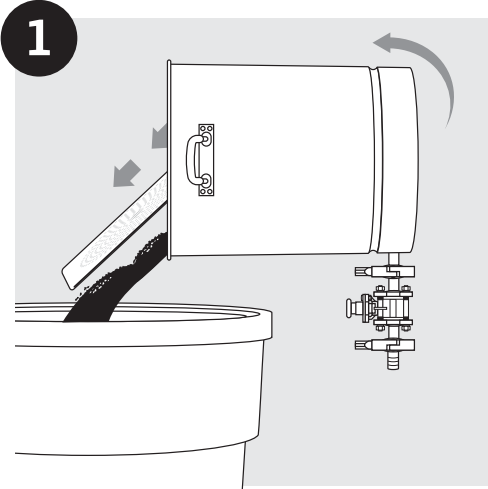
Step 9 Once brewing is complete, place one end of the hose onto the hose barb and the other end into a clean storage vessel. Open valve to drain your cold brew coffee extract. Once draining is complete, refrigerate extract in air-tight containers for up to 2 weeks.



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.

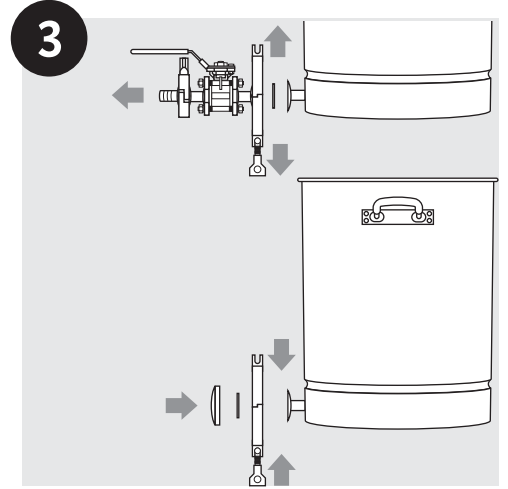
Cleaning



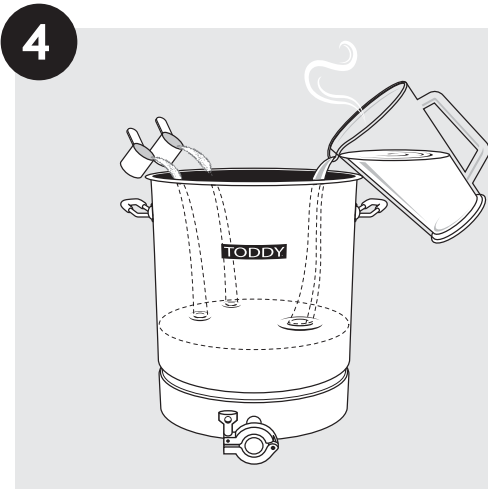
Step 1 Using a *team lift*, turn brewer upside down over waste or compost bin to eject all coffee grounds and filter platform.



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

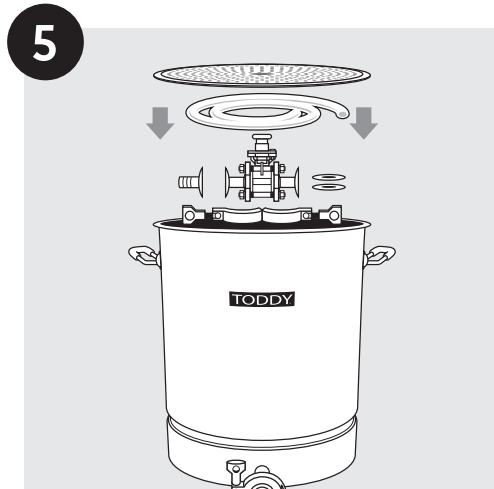


Step 3 Remove the valve and attach cleaning blank to the flange using a clean gasket and a tri-clamp.



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.**

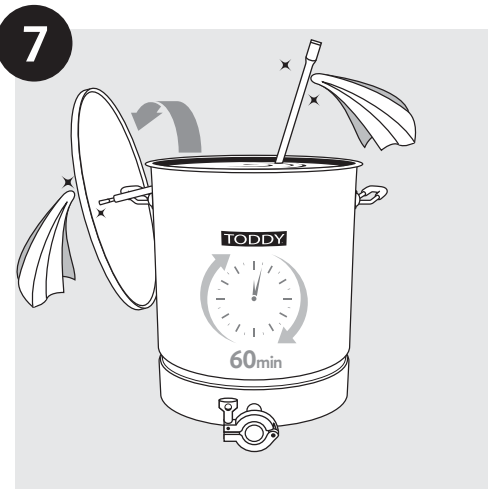
BREWER SIZE	TODDY® CLEANER
PRO SERIES 10	2 scoops (80g, 1/3 cup, 2.8oz)
PRO SERIES 20	4 scoops (160g, 2/3 cup, 5.6oz)



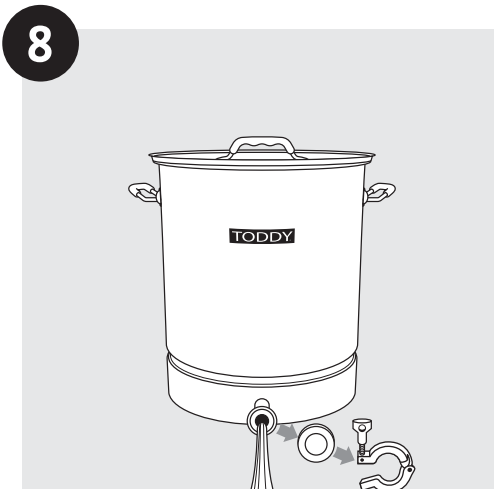
Step 5 Place all components including valve assembly (Rotate handle on valve to clean ball.), gaskets, hose barb, hose, tri-clamps, and filter platform into bottom of unit below the platform **to ensure they are fully submerged.**



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.