

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

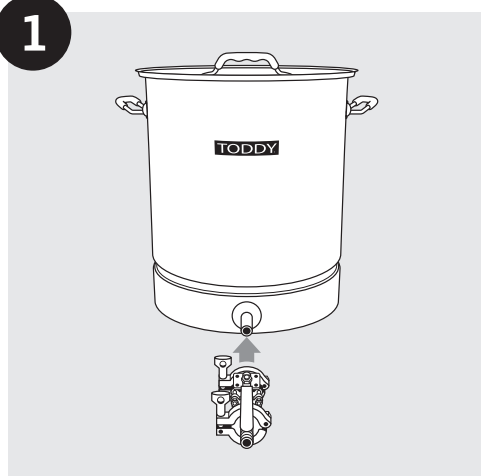
What you need to begin:

- Toddy® Cold Brew System - Pro Series brewer.
- **Important: Clean all reusable parts before first use**
- Mixing paddle
- Toddy® Cold Brew System - Pro Series filter
- Coarsely ground coffee
- Filtered water

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)

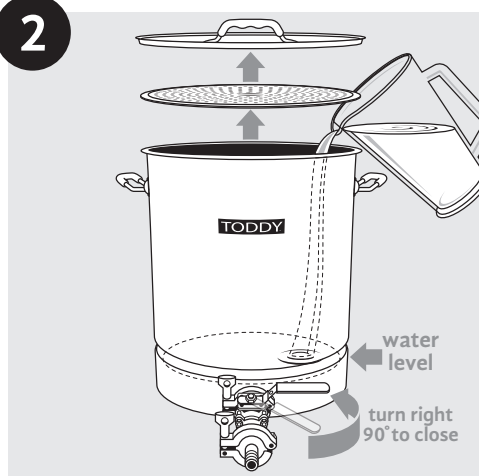
Metric equivalents are rounded for convenience.

1



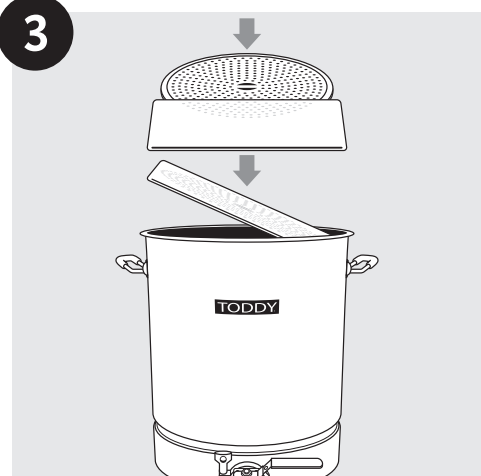
Step 1 Begin by installing valve assembly so that the handle points away from the system when the valve is open. **Tip: In order to turn the valve handle, you must first pull up on the handle lock.**

2



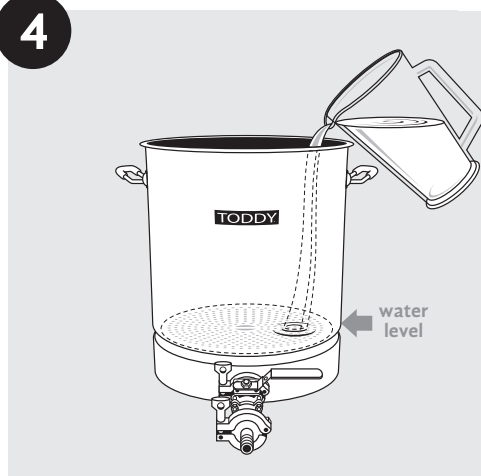
Step 2 Close the valve completely. Remove filter platform and add a portion of the total filtered water to fill the brewer to the support ring.

3



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

4



Step 4 Add just enough water to thoroughly wet the filter.

5



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

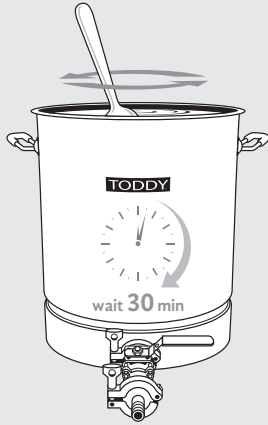
6



Step 6 Carefully stir with a mixing paddle, avoiding contact with the filter. Repeat step 4 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.**

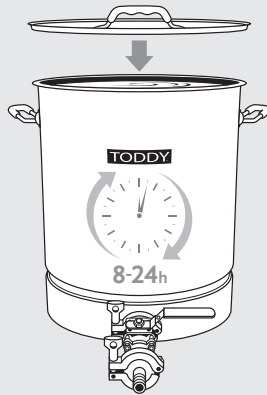
BREWING CONTINUED ON OTHER SIDE ➡

7



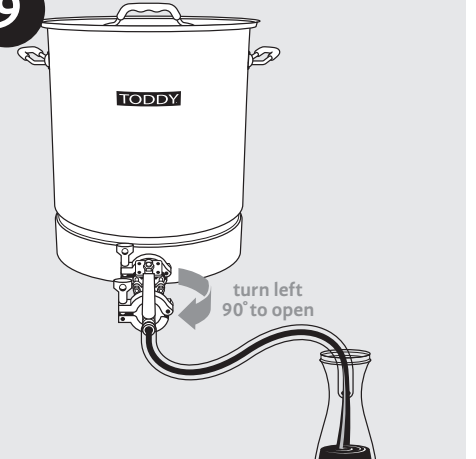
Step 7 Stir again after **30 minutes** to release trapped gas and to ensure that all grounds are evenly saturated.

8



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

9



Step 9 Once brewing is complete, place one end of the hose tubing onto the hose barb and the other end into a clean storage vessel. Open dispensing 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:

1

Using a team lift, turn brewer upside down over waste or compost bin to eject all coffee grounds and filter platform. Remove filter from the platform. Pro Series filters are compostable.

2

Rinse brewer and all parts thoroughly.

3

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

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)

5

Place all components including valve assembly (in the open position), gaskets, hose barb, hose, filter platform into bottom of unit below the platform to ensure they are fully submerged.

6

Fill with warm water nearly to the top of the brewer.

7

Wipe lid with a clean towel dipped in cleaning solution and place lid on brewer. Leave solution to soak for at least 60 minutes.

8

Drain solution from brewer and allow all parts to air dry (do not dry with a towel).

9

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