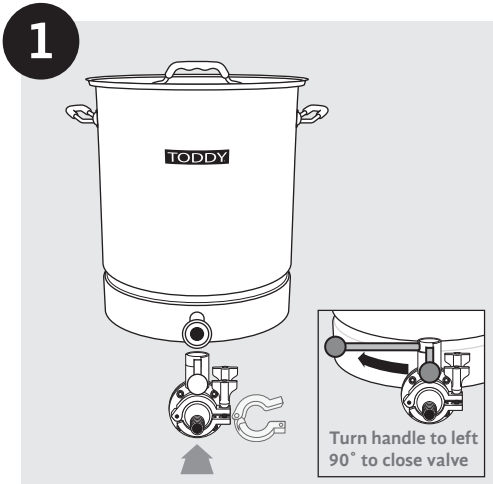


For video tutorials and more information, please scan the QR Code below or visit [ToddyCafe.com/Brewing](http://ToddyCafe.com/Brewing)

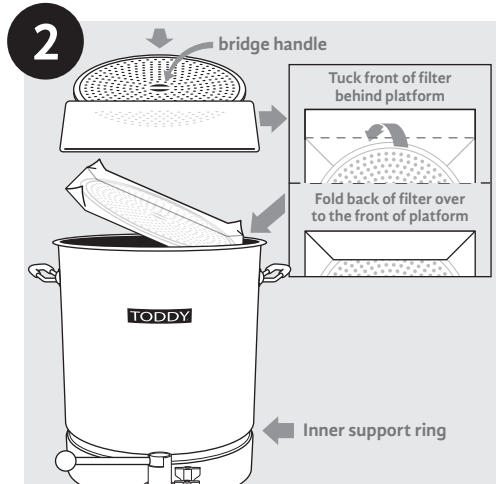
BREWER SIZE	GROUND COFFEE	FILTERED WATER
PRO SERIES 10	10 LBS (4.5KG)	6.5 GAL (24.75L)
PRO SERIES 20	20 LBS (9KG)	13 GAL (49.5L)

Metric equivalents are rounded for convenience.

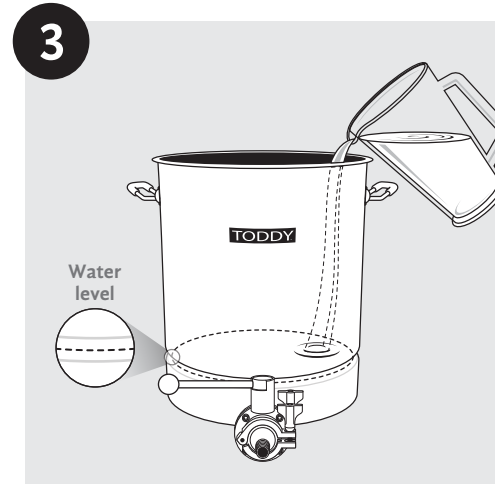
Please wash all reusable parts before first use.



**Step 1** Install valve assembly so the handle points away from the system when the valve is open. **Tip: To turn the valve handle, pull out on the handle.** Close the valve completely. Set aside the cleaning blank.



**Step 2** Slide the platform into a new filter, and fold as indicated above. Holding the **bridge handle** insert the platform and filter, guiding the platform into place until it rests on the support ring.



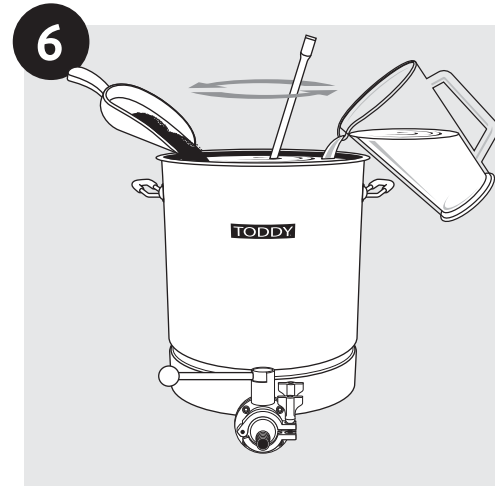
**Step 3** Slowly add filtered water to about 1 inch (2.5 centimeters) above the platform and filter. This is 3 gallons (or 11 liters) in a Pro Series 10 and 6 gallons (or 22 liters) in a Pro Series 20.



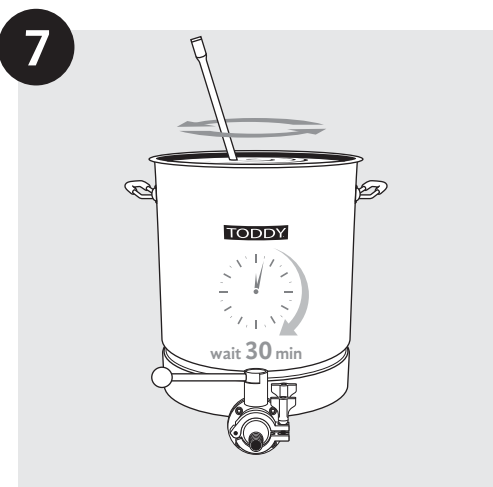
**Step 4** When adding water, air may get trapped in the filter. If the filter bubbles up, gently guide the paddle across the platform toward the open end to push the air out, taking care not to tear the filter.



**Step 5** Add half of the ground coffee on top of the platform and filter. Next, add half of the remaining filtered water (half of what's left after the initial fill in step 3), pouring evenly to saturate all the grounds.



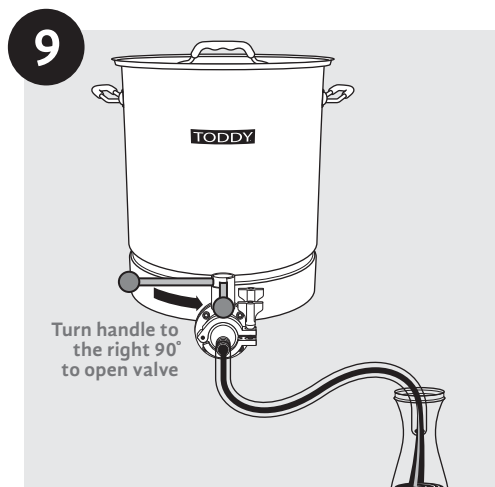
**Step 6** Carefully stir with the mixing paddle, avoiding contact with the filter. Repeat step 5 to add the rest of the coffee and filtered water. Then place the lid on the brewer. **Tip: For best results, mix coffee grounds by pulling and plunging them from the edge of the brewer toward the center.**



**Step 7** Break the crust and stir again after **30 minutes** to release trapped gas and to make sure all grounds are evenly saturated. This is an important step to ensure proper extraction.



**Step 8** Put the lid back on and allow to brew at room temperature for **8 to 24 hours**, depending on your preferred flavor profile.



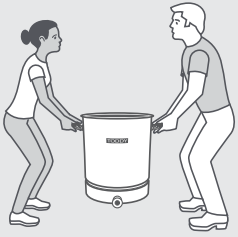
**Step 9** Once brewing is complete, attach one end of the hose to the hose barb and place the other end into a clean storage vessel. Open the valve to drain your cold brew coffee extract. Once draining is complete, refrigerate extract in airtight containers for up to 2 weeks.



## Serve

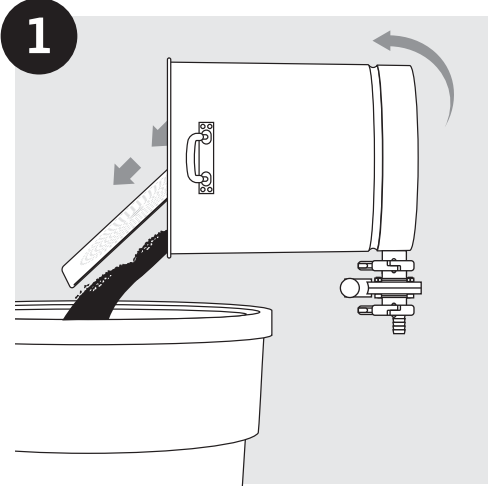
This recipe yields a concentrated extract, which can be diluted to suit your cold brew application. Visit [ToddyCafe.com/Brewing](http://ToddyCafe.com/Brewing) for more recipes and serving ideas.

# Cleaning



## TEAM LIFT

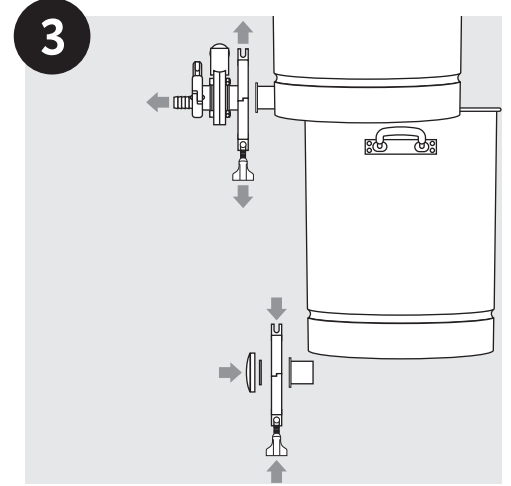
Please take care when brewing large batches of coffee – the full brewer can be heavy.



**Step 1** Using a *team lift*, invert the brewer over a waste or compost bin to remove all coffee grounds and filter platform.



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

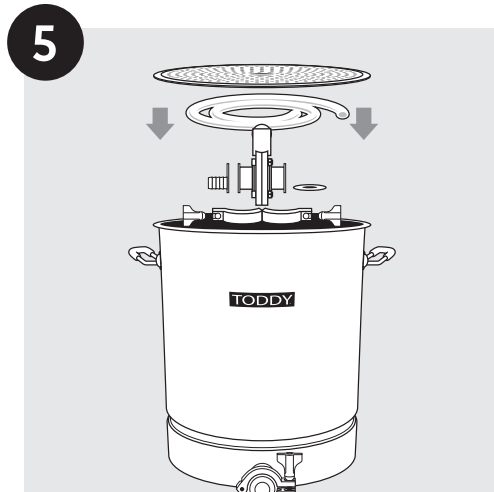


**Step 3** Remove the valve and attach cleaning blank to the flange using a clean gasket and a tri-clamp.



**Step 4** Add 2 to 3 liters of hot water to the brewer, then add Toddy® Cleaner per the chart below. **Allow the solution to fully dissolve.**

BREWER SIZE	TODDY® CLEANER
PRO SERIES 10	1 scoop (50g, 1/4 cup, 1.8 oz)
PRO SERIES 20	2 scoops (100g, 1/2 cup, 3.5 oz)



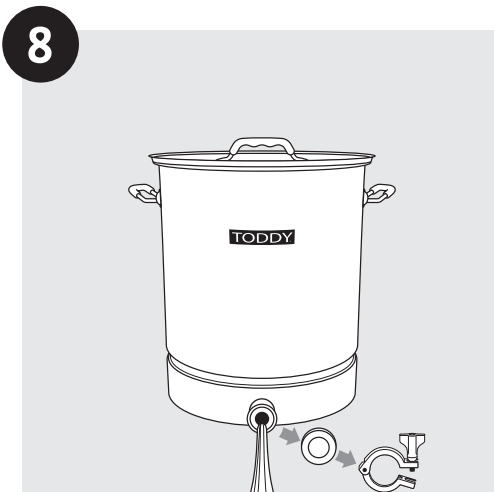
**Step 5** Place all components including the valve assembly, gasket, hose barb, hose, and tri-clamp into the bottom of the unit below the platform **to ensure they are fully submerged.** Clean with the valve in the open position.



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



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



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



**Step 9** For extra shine, polish the exterior with a soft microfiber cloth and warm water.