

COLD BREW COFFEE PREPARATION

Pillow Packs with Nylon Strainer



ITEMS NEEDED

- 3 gallon Service Ideas dispenser
- 1 Toddy Nylon strainer
- Cold Brew Pillow Packs



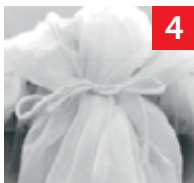
1 Open 4 cold brew pillow packs and place them into the Nylon strainer bag.



2 Place Nylon strainer in the 3 gallon Service Ideas container.



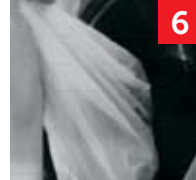
3 Gently pour 10 liters of cold water over the coffee pillow packs.



4 Tie the Nylon strainer closed with the attached string.



5 Secure the lid.
Steep refrigerated for 12 hours.



6 After the coffee has steeped 12 hours, remove the lid and lift the strainer out of the liquid and hold up to allow the excess liquid to strain through (Do not squeeze the strainer).



7 Remove pillow packs from strainer. Discard the pillow packs.
Do not discard the strainer!



8 Insert the frozen bar into dispenser before serving to keep coffee chilled.



NOTE: Place the dispenser on the stand.

Steep time 12 hours REFRIGERATED

Unopened pillow packs should be under tight vacuum. Always check expiration dates.

If used for separate bulk batches, and refrigerated, maximum holding time is 36 hours.

FOR BULK BATCHES ONLY

Maximum holding time is **72 hours** in a closed container under refrigeration .

Coffee being served from the Service Ideas Dispenser must be discarded at the end of the day, 12 hour maximum holding time.

Brewing and holding containers must be cleaned thoroughly between batches.

NEVER mix an old coffee batch with a new batch.

COLD BREW COFFEE PREPARATION

Brewista Cold Brew System



ITEMS NEEDED

Brewista Cold Pro 2 (25 liter)
Cold Brew Pillow Packs



1 Insert the tap filter on the back of the tap, inside the container.



2 Put the filter basket into the container.



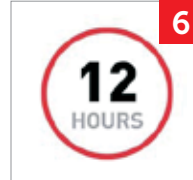
3 Place 10 pillow packs into the brew basket.



4 Slowly pour 25 liters (6.5 gallons) of fresh water over the pillow packs.



5 Secure the lid and place in the **refrigerator**.



6 Steep **under refrigeration** for 12 hours.



7 After 12 hours; remove from refrigerator. Remove the lid. Using the handles lift the brew basket up and rotate it 90 degrees. Slowly set the basket down on the inner ledge of the container.



8 Let it sit 2 minutes to allow the coffee to drain from the saturated pillow packs.



9 Discard the used pillow packs. secure the lid. Fill keg or dispenser (if needed) and return the container to the refrigerator.

NOTE: The Brewista container is not intended as a server. It should remain refrigerated and used to fill kegs or the Service Ideas Dispenser (used with the cold bar).

MAXIMUM HOLDING TIME IS 72 HOURS

Brewing and holding containers must be cleaned thoroughly between batches.

Never mix old batch of coffee with a new batch.

The tap filters should be replaced monthly.

Steep time is 12 hours under refrigeration.

Unopened pillow packs should be under tight vacuum before opening.

NEVER mix old batch of coffee with a new batch.

COLD BREW COFFEE PREPARATION

Service Ideas Dispenser with Strainer Basket



ITEMS NEEDED

3 gallon Service Ideas dispenser
Cold Brew Pillow Packs



1 Remove the lid from the strainer basket, unwrap 4 cold brew pillow packs and place them into the basket.



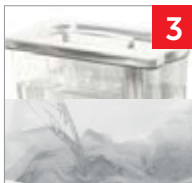
5 After the coffee has steeped 12 hours, remove the lid and lift the basket out of the liquid and set on top of the dispenser to allow the excess liquid to strain through.



2 Place the basket into the dispenser with the handles facing upward.



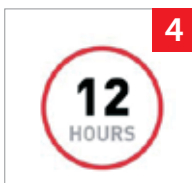
6 Remove used pillow packs from strainer and discard. **(Do not discard the strainer! It must be cleaned and sanitized before next use).**



3 Gently pour 10 liters of cold water over the pillow packs. Place the lid back on the basket. Secure the lid on the dispenser.



7 Insert the frozen bar into dispenser before serving to keep coffee chilled.



4 Place the dispenser in the refrigerator for 12 hours.



NOTE: Place the dispenser on the stand.

Steep time 12 hours REFRIGERATED

Unopened pillow packs should be under tight vacuum. Always check expiration dates.

If used for separate bulk batches, and refrigerated, maximum holding time is 36 hours.

FOR BULK BATCHES ONLY

Maximum holding time is **72 hours** in a closed container under refrigeration .

Coffee being served from the Service Ideas Dispenser must be discarded at the end of the day, 12 hour maximum holding time.

Brewing and holding containers must be cleaned thoroughly between batches.

NEVER mix an old coffee batch with a new batch.

ILLY COLD BREW ARIA Unit Set Up and Filling the Keg



Maximum holding time is **3 days** CLOSED in keg.
Always store under refrigeration.

Always log the preparation date and expiration date of the coffee.
Steeping equipment, kegs and tap lines must be cleaned thoroughly
between batches.

UNIT SET UP



- 1 Place the cold brew unit on a counter near an open, unused 110V outlet. Allow for ample room to open the door and space in front to place the coffee container when hooking up and unhooking it from the unit.



- 2 Open the unit door and check the pump switch is in the "OFF" position. Close the door.



- 3 Plug both power cords into the 110V outlet.



- 4 Rinse kegs thoroughly before first use. Open the door and place a full keg of cold brew coffee in front of the unit. Connect the dispense line (black ball lock connector) to the "OUT" stem of the keg. Set the keg onto the shelf inside the unit.



- 5 Place a container under the tap on the door. To purge air from the system, open the tap and turn "ON" the pump. When the coffee flows freely, close the tap and the unit door. **Allow the unit to cool for 20-30 minutes before serving.**

NOTE: At the beginning of the day or if the system has not been used for more than 4 hours, PURGE 2 OUNCES OF COFFEE FROM THE SYSTEM AND DISCARD BEFORE SERVING.

FILLING THE KEG



- 1 Open the unit door. Check the pump switch is in the "OFF" position. Set the keg in front of the unit and disconnect the black ball lock on the dispense line from the "OUT" stem of the keg. Lift the bale, turn the lid 90 degrees and lift the lid away from the keg. Set the lid aside on a clean surface.



- 2 Rinse the keg with fresh water, add 1 liter fresh water and reconnect the lines. Place a container under the tap and dispense 1 liter of water through the tap, disconnect the lines to empty the keg.



- 3 Pour the **pre-made cold brew** into the keg leaving 2" from the top.



- 4 Pick up the lid by the bale handle and lower into the keg and align with the gasket in the opening. Press the bale down to secure the top.



- 5 Reconnect the black ball lock on the dispense line to the "OUT" stem of the keg and place the keg back into the unit.



- 6 Place a container under the tap on the door. To purge air from the system, open the tap and turn "ON" the pump. When the coffee flows freely, close the tap and the unit door.

ILLY COLD BREW ARIA Bag-in-Box Cold Brew Setup



Maximum holding time is **5 days** for bag-in-box.
Always store under refrigeration.

Always log the preparation date and expiration date of the coffee.

Tap lines must be cleaned thoroughly between batches.

BAG-IN-BOX SETUP



1 Place the cold brew unit on a counter near an open, unused 110V outlet. Allow for ample room to open the door and space in front to place the coffee container when hooking up and unhooking it from the unit.



2 Open the unit door and check the pump switch is in the "OFF" position. Close the door.



3 Plug both power cords into the 110V outlet.



4 Place box on flat surface with illy logo facing up. Find the perforation below the logo and gently push your fingers through to reveal the bag and nozzle inside the box.



5 Grab nozzle and slide firmly into place in bottom slot of opening. There will be a slot around the base of the nozzle to slide into the cardboard opening.



6 Open the door and place box in front of the unit. Connect the dispense line (black ball lock connector) to nozzle on the box.



7 Place the bag-in-box stand inside unit with the taller, open side on the right. Turn bag-in-box upside down with the black ball lock connector on the dispense line in the downward position towards the lower side of the stand.



8 Check to ensure black ball lock connector on the dispense line is free and nothing is being pinched.



9 Always log the date box was connected and expiration date of the coffee (Maximum 5 days after opening).



10 Place a container under the tap on the door. To purge air from the system, open the tap and turn "ON" the pump. When the coffee flows freely, close the tap and the unit door.

Allow the unit to cool for 20-30 minutes before serving.

NOTE: At the beginning of the day or if the system has not been used for more than 4 hours, PURGE 2 OUNCES OF COFFEE FROM THE SYSTEM AND DISCARD BEFORE SERVING.

ILLY COLD BREW BROOD

Changing the BIB and Daily Cleaning



The dispense line in the Brood must be flushed with water using the cleaning bottle when changing the Bag in Box



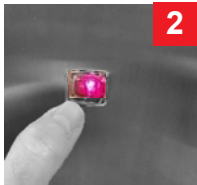
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CHANGING THE BIB



1

Fill the cleaning bottle with 1 liter clean water



2

Turn off the pump switch on the front of the unit.



3

Place a container under the tap spout pull the tap handle down and purge any residual pressure from the system.



4

Disconnect the black dispense line from the empty Bag in Box.



5

Attach the black ball connector of the dispense line to the stem on the cleaning bottle. Once attached, pull up to ensure it is secured, close the door.



6

Turn ON the pump and run the full 1 liter of water through the system .



7

Turn OFF the pump. Detach the black ball connector from the cleaning bottle.

Attach a new rep-chilled Bag in Box (follow set up instructions for a new box.)



8

BEFORE SERVING: Place a glass under the tap. Purge any air from the system, open the tap (pull down on tap handle) When the coffee flows freely, close the tap.

DAILY CLEANING



Immerse the tap spout in warm water for 5 minutes.

Wipe down unit of any splash back or spills.

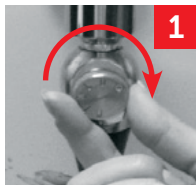
See separate instructions for weekly cleaning and sanitizing

The temperature should be 38-40°F in the unit.

ILLY COLD BREW ARIA Tap System Operation



OPERATION



1 For a "classic" or a "still" pour, make sure the adjustment knob on the front of the tap is fully closed. Turn the dial clockwise (right).



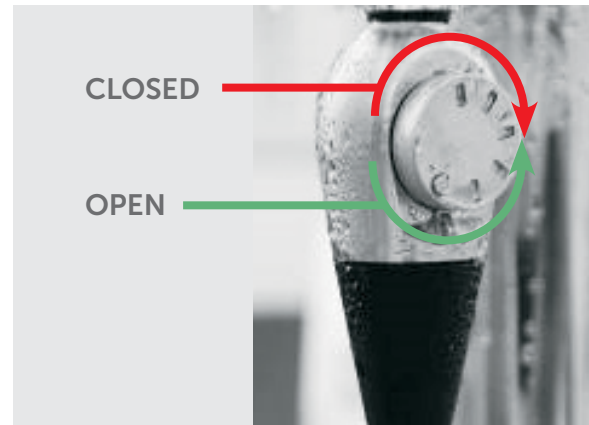
2 Open the tap to dispense and the result is clear still cold brew coffee. Still cold brew is typically served over ice.



3 For a "nitro" or Aria brew, open the tap and turn the adjustment knob 1-2 positions counterclockwise (left). The more the adjustment is open, the thicker the foam.



4 The result is long cascading foam that is 1 to 1 1/2 inches thick. Aria is typically served without ice.



NOTE: At the beginning of the day or if the system has not been used for more than 4 hours, PURGE 2 OUNCES OF COFFEE FROM THE SYSTEM AND DISCARD BEFORE SERVING.

Maximum holding time is 3 days in a closed Keg or 5 days in a Bag in Box.

ALWAYS LOG THE PREPARATION AND EXPIRATION DATE for each batch of cold brew.

Always store under refrigeration.

Steeping equipment, kegs and tap lines must be cleaned thoroughly between batches.

NEVER mix an old coffee batch with a new batch.

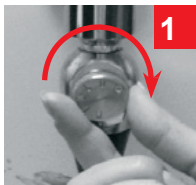


Maximum holding time is 5 days for bag-in-box.
Always store under refrigeration.

Always log the preparation date and expiration date of the coffee.

Tap lines must be cleaned thoroughly between batches.

OPERATION

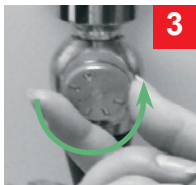


1 For a classic or “still” pour, turn the dial in the clockwise direction (right) set indicator arrow on “STILL”



2 Open the tap (pull the tap handle down) to dispense .The result is clear still cold brew coffee.

Still cold brew is served over ice.

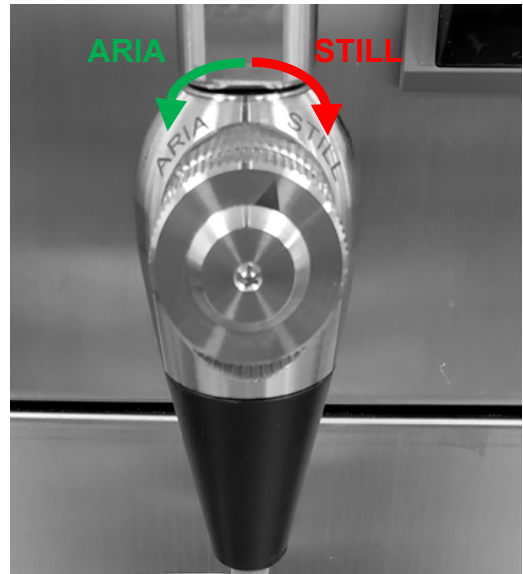


3 For a “nitro” or Aria brew, open the tap and turn the adjustment knob counterclockwise (left). Set Indicator arrow on “ARIA”



4 The result is long cascading foam that is 1 to1 ½ inches thick.

Aria is served without ice.



NOTE: At the beginning of the day or if the system has not been used for more than 4 hours, PURGE 2 OUNCES OF COFFEE FROM THE SYSTEM AND DISCARD BEFORE SERVING.

Maximum holding time is 5 days in the Bag in Box.

ALWAYS LOG THE PREPARATION AND EXPIRATION DATE FOR EACH BATCH OF COLD BREW.

Pre-chill the Bag in Box and always store under refrigeration.

Tap lines must be rinsed thoroughly between batches.