

- Iced tea preparation was developed in America.
- A well brewed iced tea should be well balanced, brisk and smooth.
- Over astringent or bitter tea is over-brewed.
- The color should be bright and clear.
- Cloudy tea is caused by an upset in ph balance. It can happen if it has not been diluted properly, the cold dilution was added too soon, brew was too hot, or if the tea used has high acidity.



PREPARATION

- Pour contents of pre-portioned tea package into the paper filter in the brew basket and shake gently to even the surface.
- Make sure the brewer is on and ready to brew. Press the desired brew switch.
- Do not dispense until the tea has completed dripping.
- Always store paper filters properly in their original plastic sleeve or a structured closed container. This will keep the filters structural integrity and avoid absorption of odors.



REMINDERS

- Iced tea should be made in small frequent batches.
- Store filters properly. keep in original plastic sleeve or or in an airtight container to maintain shape and protect from moisture and odors
- The container should be THOROUGHLY rinsed before each new batch of tea is brewed.
- **Never** add or mix fresh brewed tea with "old" tea.
- Tea should be held for no more than 6 hours.
- **Do not** keep brewed iced tea overnight.
- Discard unused portion and clean brewer and dispenser thoroughly daily.
- Bacteria can form in the tea and on the dispenser and brewer parts causing illness.

Preparation – Iced Tea

- Iced tea preparation was developed in America. A well-brewed iced tea should be well balanced, brisk and smooth.
- Over-astringent or bitter tea is over-brewed.
- The color should be bright and clear.
- Cloudy tea is caused by an upset in ph balance; it can happen if it has not been diluted properly, the cold dilution was added too soon, brew was too hot, or if the tea used has high acidity.



PROCESS



- 1** Place a paper filter carefully in the designated iced tea brew basket.



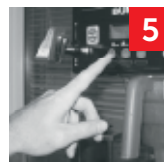
- 2** Pour contents of tea package into basket and shake gently to even.



- 3** Slide brew basket all the way back along its tracks.



- 4** Choose the full batch option for China Black and Tropical.
Choose the half batch option for Miss Dammann, Nuit D'ete and Cassis.



- 5** Make sure the brewer is on and ready to brew. Press the iced tea brew switch



- 6** Do not dispense until the tea has completed dripping.



- 7** When dripping has stopped, discard the used filter paper and tea leaves before serving.



- 8** Secure the lid on the dispenser. Serve over ice add simple syrup to sweeten.

Iced Tea Reminders

- Iced tea should be made in small frequent batches
- The container should be THOROUGHLY rinsed before EACH new batch of tea is brewed
- NEVER add or mix fresh brewed tea with "old" tea
- Discard tea after 6 hours

WARNING

DO NOT KEEP BREWED ICED TEA OVERNIGHT!

Bacteria can form, causing illness. Discard unused portion and clean brewer and dispenser thoroughly.