



RESTART: COLD BREW

Check that you have all the appropriate supplies: Cleaning Bottle, Urnex 1-2 Cold Brew @cleaner and sanitizer.

IF USING PILLOW PACKS

1. Discard any open or damaged packs
2. Inspect the containers used for steeping and or dispensing the coffee, including steeping basket, nylon filter, for cleanliness
3. If using Kegs, inspect, clean and sanitize kegs
4. Clean and sanitize the containers and filters following the weekly cleaning instructions (see attached guide)
5. Once the container/dispenser is clean prepare coffee for steeping (12 hours) (for use in dispenser or kegs)



IF USING BAG-IN-BOX (BIB)

1. Discard any open or partially used product
2. Check expiration dates—discard BIBs that are past date.
3. Make sure that there is chilled product ready.

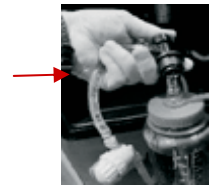


IF USING ARIA, KEGERATOR OR BROOD COLD BREW UNITS:

1. Open the unit and verify there is no product in the unit (Bag in Box or keg with coffee) Make sure kegs are clean and sanitized.
2. If the unit is unplugged check the pump switch is in the off position. (Aria and Kegerator the pump switch is inside the unit. The Brood unit pump switch is on the front of the unit) Plug in the unit keeping the pump switch in the OFF position. (the Aria requires **two** 110v outlets) The refrigeration unit should chill to 38-40°F



3. Inspect the dispense lines for black buildup or spots.
 - A. If you detect black residue: **DO NOT USE THE UNIT.** The lines must be replaced Call illy Caffè Technical service to schedule a service call.
 - B. If you do not detect black buildup; Follow the weekly cleaning and sanitizing protocol and soak the tap (see attached guides)



4. **Once the system and tap are clean and coffee is steeped or Bag in Box is chilled:** Do not serve product unless it is cold

- A. Put steeped coffee into the keg, and connect it to the Aria or Kegerator. **OR**
- B. Connect the pre-chilled Bag in Box



5. Turn the pump switch on to the unit. Put a container under the tap. Set the tap on still brew. Pull down on the tap and purge air from the system.

6. Pour a glass of still brew and a glass of Aria to taste.



If you experience any technical problems, please contact Illy Caffè Technical Service at 1(800) 872-4559 to initiate a service call. One of our team members will contact you to troubleshoot the issue

SERVICE IDEAS AND BREWISTA CLEANING



SERVICE IDEAS AND BREWISTA

Rinse thoroughly between batches. Run water through the spout.

Brewer Type	Water	Solution
Service Ideas	10 liters	25mL
Brewista	20 liters	50mL

Daily Cleaning

1. Fill the container with water of water and measured dose of 'Clearly Cold' cleaner (See Chart)
2. Place the basket insert into the solution (or Toddy Nylon filter)
3. Run 1 liter of the solution through the tap and Let sit for 15 minutes
4. After 15 minutes, empty the remaining solution
5. Rinse the container and basket
6. Run 1 liter of clean water through the spout before brewing coffee

Weekly Clean And Sanitize With 1-2 Cold Brew Solution:

1. Fill the container with water and measured dose of 'Clearly Cold Cleaner (See Chart)
2. Place the basket insert into the solution (or Toddy Nylon filter)
3. Run 1 liter of water through the tap and Let sit for 15 minutes
4. After 15 minutes, empty the remaining solution
5. Leave the basket insert in place (or Toddy Nylon filter), fill with water and add measured dose of 'Complete Café sanitizer
6. Run 1 liter of water through the tap and let sit 1 minute
7. After 1 minute, empty the remaining solution
8. Let container and basket insert (or toddy filter) air dry for 15 minutes
9. Rinse container and basket insert thoroughly with clean water
10. Draw 1 liter of clean water through the tap before making coffee in the unit



NOTE: The tap filter in the Brewista should be replaced monthly

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.



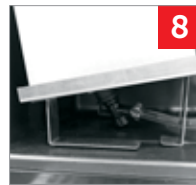
5 Grab nozzle and slide firmly into place in bottom slot of opening. There will be a slot around the base of the nozzle to slide into the cardboard opening.



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

Bag-in-Box Cold Brew Setup

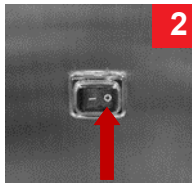


Maximum holding time is 5 days for bag-in-box.
Always store under refrigeration.
The box should be pre-Chilled before use
Always log the preparation date and expiration date of the coffee.
Tap lines must be rinsed thoroughly between batches.

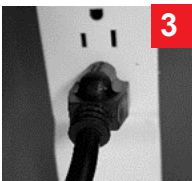
SET UP



1 Place the 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 Bag in Box when hooking it up and unhooking it



2 Check that the pump switch, on the front of the unit, is in the "off" position



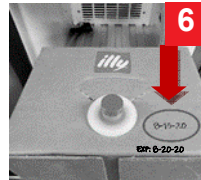
3 Plug power cord into the 110V outlet



4 Place a pre-chilled 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



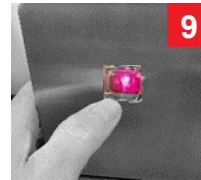
6 On the top of the box, always record the date connected and expiration date. (Maximum 5 days after opening).



7 Connect the dispense line (black ball connector) to nozzle on the box. Lift the disk on the connector, push down firmly and let go. Pull up on the connector to ensure it is firmly attached



8 Slide the bag-in-box inside the unit with the black ball connector facing outward. Release the nozzle from the bottom slot of the box and gently push the black ball connector into the opening in the box. to ensure the black ball connector and dispense line is free and not restricted or pinched



9 Close the door and Turn **ON** the pump switch, on The front of the unit.



10 Place a container under the tap on the door. Purge air from the system, open the tap (pull down on tap handle) When the coffee flows freely, close the tap and the unit door.

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

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 ARIA Cleaning



Item US3560

2 STEP DILUTION PROCESS

- **CLEANING**
Urnex Clearly Cold Solution
- **SANITIZING**
Urnex Complete Café Solution

Container Sizes	Cleaning/Sanitizing Solution	Water
1 liter container	2.5 mL	1 liter
2.5/3 gallon keg	15 mL	2 gallon
5 gallon keg	22.5 mL	3 gallon



1 Open the door of the unit and turn the pump switch off.



2 Open the tap to purge any residual pressure from the system.



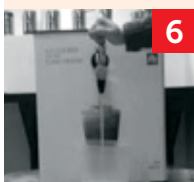
3 Remove the keg from the unit. Place it on the counter in front of the open door. Disconnect the dispense line from the keg and set it inside the unit. Disconnect the grey air intake valve and set aside.



4 Remove the lid of the keg by lifting the bale up. Discard any unused coffee and rinse the keg with water.



5 Add water to the keg first and mix in the **Clearly Cold solution**. Put lid on and swirl around thoroughly (**per the above dilution chart directions**).



6 Reattach the dispense line to the keg and return it to the unit. Turn the pump "ON". Run the **Clearly Cold solution** through the tap into a large container for **60 seconds**. Place the grey air intake valve into the large container and let it soak for **15 minutes**.



7 Remove and rinse the keg and the grey air intake valve. Refill keg with 2-3 liters of fresh water and reattach the dispense line. Reinstall the keg into the unit. Rinse water through the tap for 30 seconds.



8 Repeat steps 1-6. Using the **Complete Café solution** to sanitize. Add water to the keg first and then add the Complete café sanitizing solution (**per the above dilution chart**).

On step 6, after running tap for 60 seconds, place the grey air intake valve into the large container and let soak for 1 minute.



9 Remove the keg from the unit and disconnect the dispense line. Remove the Lid from the keg and empty any remaining sanitizing solution. Reattach the grey air intake valve on to the "IN" stem of the keg. Invert the keg and let air dry for **AT LEAST 10 MINUTES**. **Do not rinse the keg allow it to air-dry.**

NOTE: Keg and lines should be flushed with fresh water before next use.



DAILY CLEANING

Immerse the tap spout in warm water for 5 minutes.

Wipe down unit of any splash back or spills.

ILLY COLD BREW ARIA / KEGERATOR Weekly Cleaning with Cleaning Bottle



Item US04-1140

ITEMS NEEDED

Cold Brew Cleaning Bottle



1 Fill the cleaning bottle with liter of clean water and secure the lid.



2 Open the door of the unit and turn off the pump.



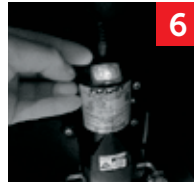
3 Place a container under the spout and open the tap to release any residual pressure from the unit.



4 Disconnect the black dispense line (out) from the keg or the BIB (Bag in Box).



5 Attach the black connector to the stem on the cleaning bottle and ensure it is tight.



6 Turn the pump switch back on.



7 Place a container under the tap spout and run the entire liter of water through the system.



8 Re-attach the black dispense line connector to the keg or BIB (Bag in Box).



DAILY CLEANING

Immerse the tap spout in warm water for 5 minutes.

Wipe down unit of any splash back or spills.

ILLY COLD BREW BROOD

Weekly Cleaning with Cleaning Bottle



Item US04-1140



Item US3560

2 STEP DILUTION PROCESS

CLEANING;
URNEX CLEARLY COLD

SANITIZING:
URNEX COMPLETE CAFE

Container Size	Cleaner/Sanitizer	Water
1 Liter	2.5 ML	1 Liter

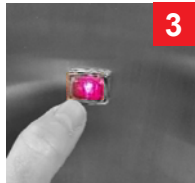
INSTRUCTIONS



1 Fill the cleaning bottle with 500ml (½ liter) clean water



2 Add 2.5ml Clearly Cold® solution to the bottle and fill with an additional 500ml (½ liter) of water and secure the lid. **Measure carefully**



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



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



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



6 Attach the black ball connector on the dispense line to the stem on the cleaning bottle. Once attached, pull up to ensure it is secured, close the door of the unit (with the bottle outside of the door) and turn on



7 Place a container under the tap spout. Run the solution through the system for 20 seconds and **let stand for 15 minutes**. Then run the remaining solution through the system. Turn off pump and disconnect the bottle.



Rinse the cleaning bottle with clean warm water



8 Repeat Steps 1–3 and 6–8 using the Complete Cafe® sanitizing solution. Let stand only **1 minute**, then purge the system, turn off the pump and let the system **air dry for 10 minutes**.



9 Fill the bottle with fresh water, turn on the pump and run **1 liter** of fresh water through the system before reattaching the Bag in Box (BIB.) and turning on the pump.



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

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



IF NO COFFEE DISPENSES FROM THE TAP

1. Close the tap
2. Open the unit door
3. Check the unit pump power light



1 IF THE LIGHT IS ON

Check for obstructions in the black Aria tap spout. Remove and clean as necessary. Be careful not to lose the internal o-ring and plastic flow straightener inside the spout.



2 IF THE LIGHT IS BLINKING

1. The pump shut off circuit has been activated. If the pump runs for 60 seconds without liquid or pressure the safety system will activate. Turn pump switch **"OFF"** and **"ON"** to reactivate.
2. Check if there is coffee in the container. Refill if necessary.
3. Check for proper connection of intake black ball lock on the dispense line to the **"OUT"** stem of the keg. When finished, turn the pump **"OFF"** and **"ON"** again to reset.



3 IF THE LIGHT IS OFF

1. Toggle the power switch to the **"OFF"** and **"ON"** position.
2. If the pump power light does not come on, check that both the unit power cords are plugged in and that the pump power cable is plugged into the top of the pump.
3. If the unit still does not function, contact your illy representative:
(800)USA-ILLY (872-4559)

