



JIM'S ORGANIC COFFEE®

From farm. To roast. To brew.™

*Cold Brew is sweeping the nation...
and it's easy to join the party!*

TODDY COMMERCIAL MODEL COLD BREW INSTRUCTIONS

Cold brewing is all the rage! Indulge your customers in an exceptional iced coffee experience. The Toddy Cold Brewing System gives consumers a smooth, flavorful cup of coffee with 67% less acidity than your hot cup of Joe - making it easier on the stomach. This unique system produces a syrup, lasting for up to two weeks, which becomes the base for iced coffee drinks.

Toddy's commercial model holds 5 pounds of coffee and 14 quarts of water. Use freshly ground Jim's Organic Coffee on the "auto drip" setting and cold filtered water. Once completed, your batch will yield 2.5 gallons of coffee concentrate.

The Toddy System is simple and can be catered to meet any retailers' specific needs.

YOU'LL NEED:

- 5 pounds of Jim's Organic Coffee - Drip Ground
- 1 Toddy Commercial Kit that includes:
 - Five Gallon Toddy Brewer with Lid and Spigot
 - Toddy Lift, Toddy Filters, String

Please note Toddy Commercial Kits are available from Jim's, as are filters and replacement parts.



1 Place the plastic Toddy lift inside the Toddy Commercial Model.



2 Unfold and insert one paper filter into the Toddy.



3 Pour approximately 1 pound of drip ground coffee into the filter.

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4 Pour 1 quart of cool filtered water into the open filter.



5 Gently stir the water and coffee grounds mixture with a spoon, ensuring that all grounds are saturated.



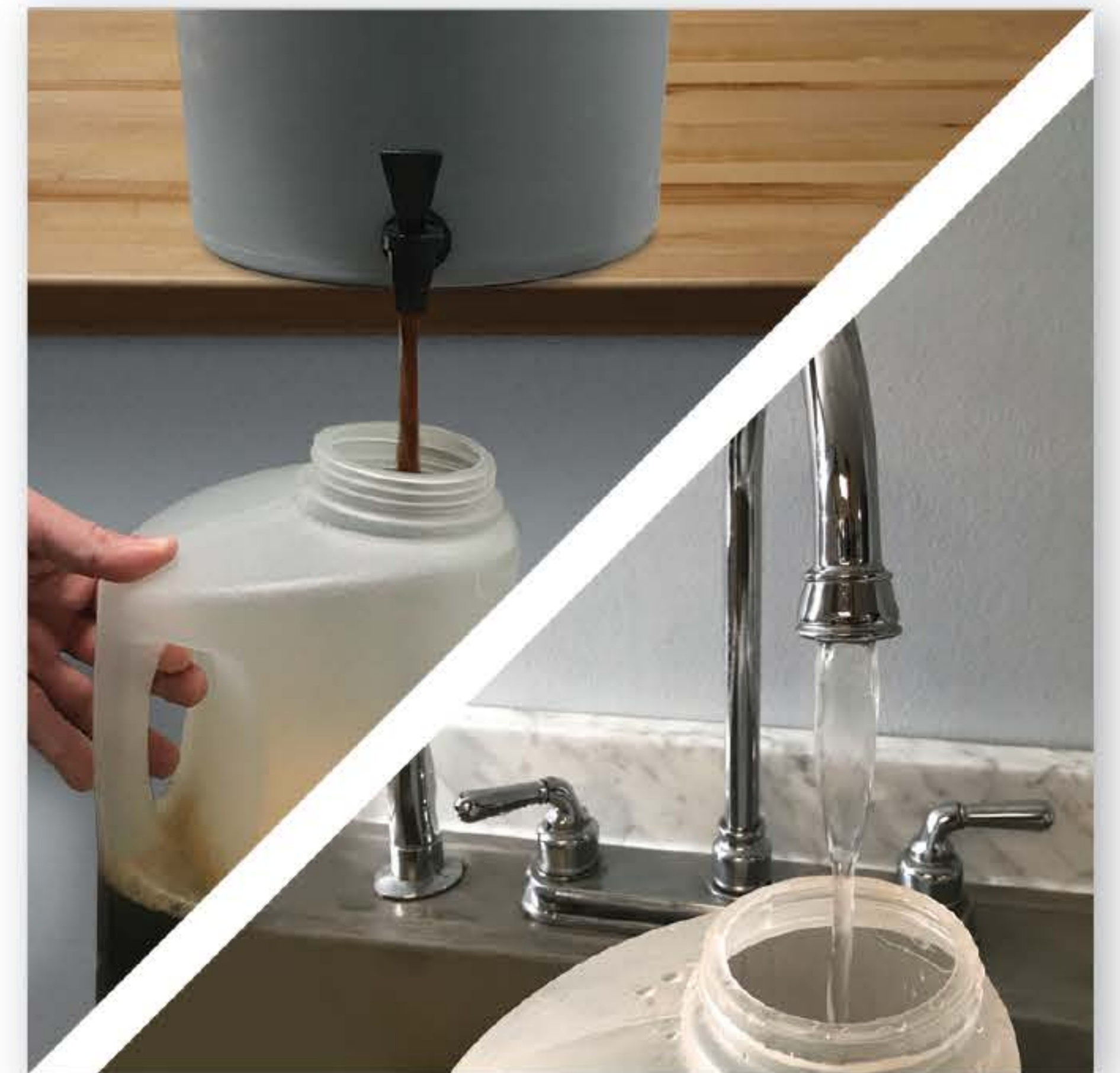
6 Pour in remaining 4 pounds of coffee and 13 more quarts of water, pausing between quarts to **stir** and thoroughly saturate grounds.



7 Tie the filter about 3 inches from the top with string. Leave plenty of room for the coffee to move around.



8 Place lid on top and let the coffee brew for 14-16 hours in a refrigerator.



9 Use the spigot to strain the syrup into containers. Fill each container halfway with syrup and then fill the rest of the way with water. Cold Brew is best at a ratio of 1:1 (1 part syrup to 1 part water).



10 Serve to your customers - and enjoy!

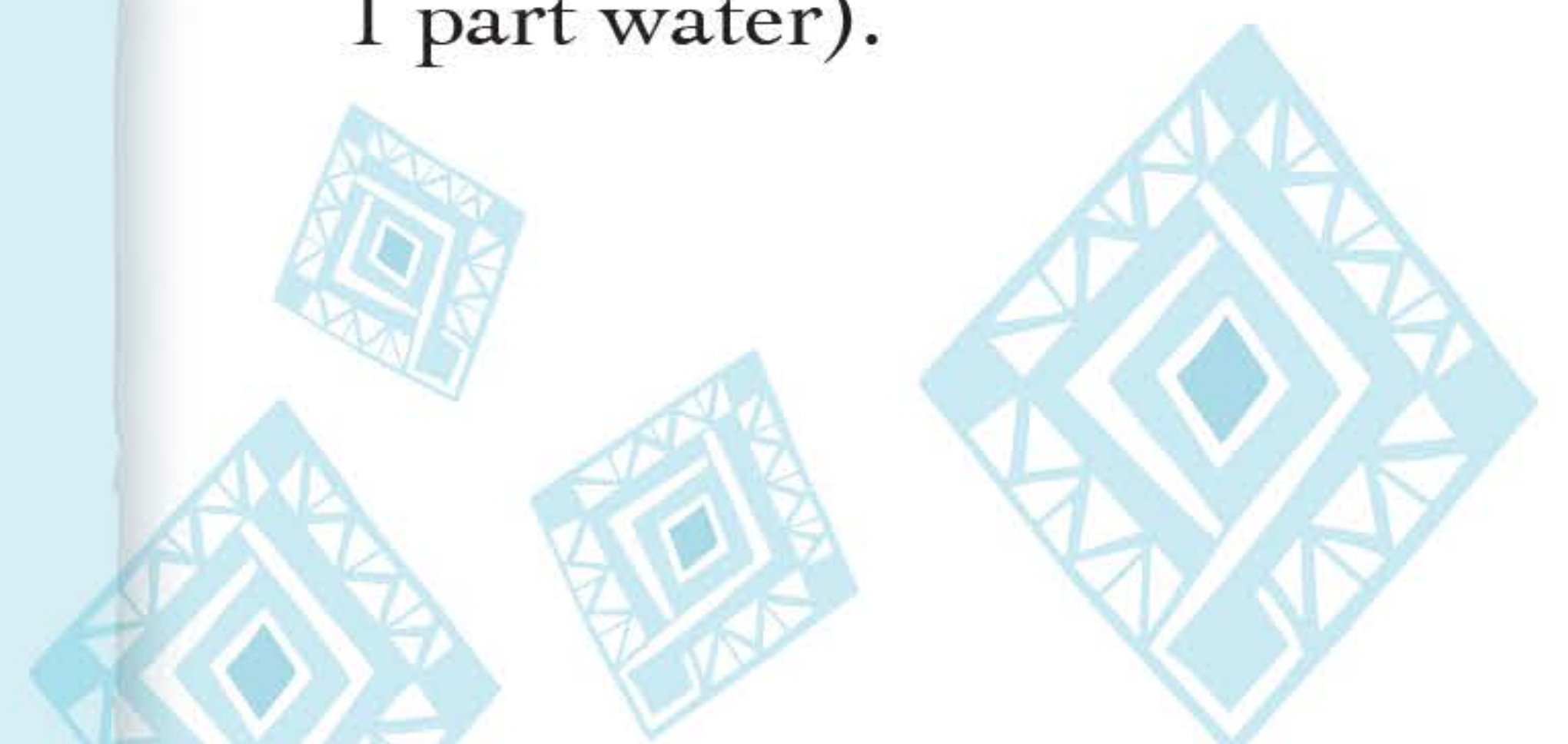
COLD BREW TIPS:

Have an evening shift prep the cold brew so it is ready by morning.

Use a timer with an alarm for brewing the 14-16 hours.

Make up your own creative drinks, or ask us for easy recipes.

Cold Brew signage is available from Jim's Organic Coffee.



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