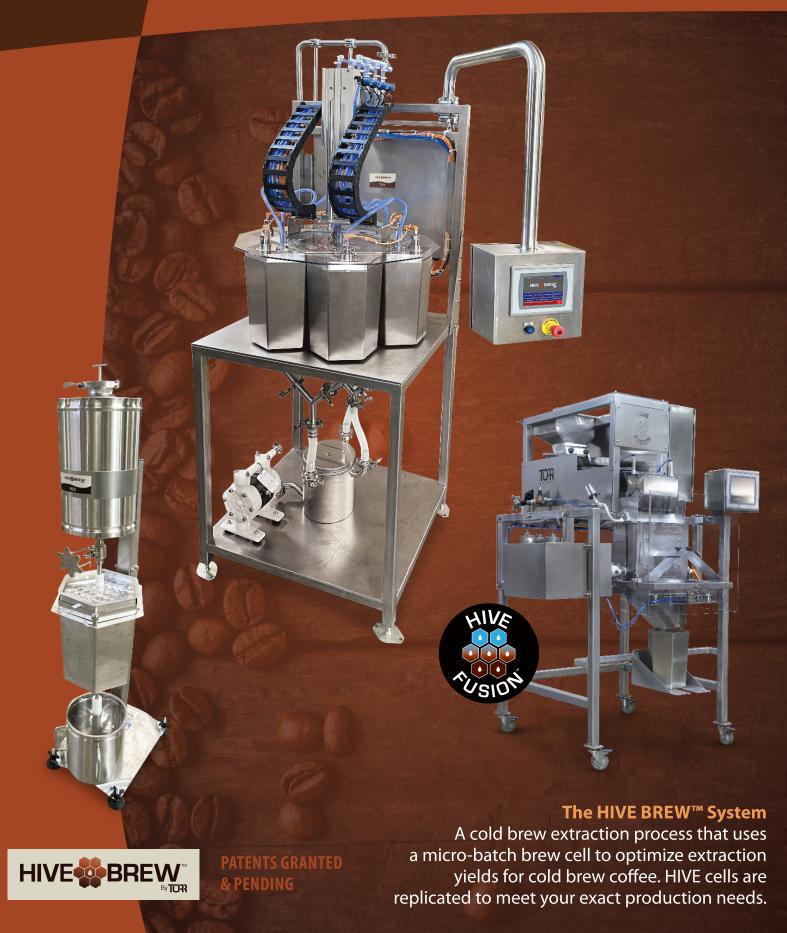


## THE NEXT EVOLUTION OF COLD BREWING FOR COFFEE & TEAS

**Up to 40% Increase in Yield Per Pound Compared to Immersion Brewers** 





# HIVE BREW<sup>™</sup> 100 MANUAL System

This single brew cell produces up to 2 gallons of concentrate at 6 to 12 brix/5.1 to 10.2 TDS. per brew from 6 pounds of coffee. Brew time is 25 to 45 minutes.

Typical performance for an 8-hour shift with one cell, assuming one hour prep time and one hour clean up and 6 hours production is 10 brews. The 10 brews typically provide 100 gallons of RTD at 2.0 brix with one person +/- 20%.

Bean origin, roast and grid size effects output by +/- 20%.

Requires no power or compressed air connection.

## HIVE BREW<sup>™</sup> 700 AUTOMATED System

7 cells are mounted on the one support frame with a PLC controller & touch screen controls. A level sensor mounted over the distribution plate feeds water from a central water supply to each cell. The concentrate from each cell feeds to a single collection tank.

A pump transfers concentrate to you coffee blend tank.

Once the cells are manually loaded the brewing is automatic.

#### Average brew time 25-45 minutes.

7 cells produce an average of 650 to 700 gallons of RTD at 2.0 brix per 8-hour shift with one operator. Grinding, pre infusion, loading & unloading cells requires additional labor.



#### **HIVE BREW**<sup>™</sup> System

The H100 is a manual single (1) brew cell unit and requires no power or air supply. It's easy to set up and uses gravity to control the water flow over the grounds. One operator can produce between 80-120 gallons of RTD in a shift. This is dependent on your dilution of the concentrate. Perfect for coffee shops or small-scale production. The H700 uses the same brew cells as the H100 and is an **AUTOMATIC** seven (7) cell module that can be linked together to expand to 28 cells. It's a semi-automated production brewer. The 700 produces up to 700 gallons of RTD per shift depending on dilution.

#### IT'S ALL ABOUT THE TASTE & BREW OUALITY

If you are interested in our system TORR offers to brew your beans in our pilot plant in Redding, CA.

We will record on video the grind, yield, and brew times with your coffee beans. You send us your coffee beans, and we will send back your cold brew on ice to cup. The only charge is for the overnight return freight and packing.

#### HIVE BREW™ 100 System

**Water Reservoir** 



**Collection Tank** 





**Brew Chamber** 

The hexagonal shape of the cell is like a honeycomb.
Adding identical cells increases production just like the bees do in a beehive.

#### HIVE BREW<sup>™</sup> System Advantages

### **UP TO 40% INCREASE IN YIELD PER POUND**

This is achieved by using a patent-pending process that provides 16 to 22% extraction of the solubles in the bean. This compares to 10 to 15% extraction of dissolved solids for typical passive immersion brewing.

### FAST BREW TIMES OF 25 TO 45 MINUTES

Our unique hexagonal brew cells allow 2.5 gallons of water to flow through 6 pounds of grounds that have been pre infused with 0.5 gallons of water. The patent pending dispersion plate at the top of the cell controls the water flow evenly over the grounds and yields an average of 2 gallons of concentrate at 6 to 12 brix/5.1 to 10.2 TDS. Brew time and yields are dependent on your dilution ratio, origin, roast profile, and grind.

### SUPERIOR FLAVOR & LONGER SHELF-LIFE

The fast brew time and the controlled water flow through the grounds allows you to capture the prime attributes of your single origins and blends. Faster brews provide a superior taste. Being able to brew quickly also provides an extended shelf-life compared to slower brewing methods.

## THE BREWING PROCESS PROVIDES HIGH BRIX CONCENTRATE AT THE BEGINNING OF THE BREW

20 to 30 brix/17 to 25 TDS can be tapped off at the start of the brew. This provides up to 1 quart of espresso strength concentrate that is perfect for iced drinks or affogatos.

## THE CONCENTRATE IS CLEAR WITH LOW TURBIDITY

Due to the fact, our system does not agitate the grounds during the brew there is no need for secondary filtration. Our patent-pending, reusable, stainless-steel filters allow for ease of use. This eliminates costly throwaway filters.

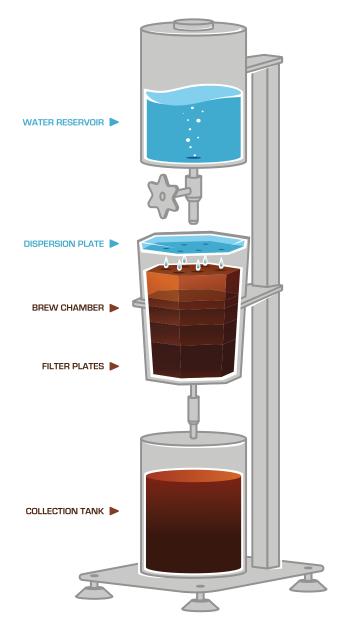
#### **COMING SOON!**

Fully automatic customized system including auto pre infusing, cell loading, and unloading.

## The HIVE BREW<sup>™</sup> Process

**HIVE BREW™ 100 Manual System** 

- Prepare the hive cell by locking the 3-layer cleanable patent pending metal filter plates in the bottom of the brew cell.
- Prepare 6 pounds dry weight of coffee. Grind to fine to medium fine, pre infuse with 0.5 gallons of water and mix the grounds before loading into the HIVE BREW™ chamber.
- Place the water dispersion plate on top of the brew chamber.
- Fill the water reservoir with 2.5 gallons of water and mount it over the dispersion plate. Open the water valve on the bottom of the reservoir to start brewing the air lock technology controls the water flow by gravity. No pumps. electronics, or hoses to clean on the H100.
- Water will gently shower over the grounds from the patent pending dispersion plate and pass through the grounds at a controlled flow rate in the extraction brew chamber.
- In 25-45 minutes the brew cycle is complete, and you have up to 2 gallons of concentrate at 6 to 12 brix/5.1 to 10.2 TDS. Transfer concentrate to a storage container for refrigeration.
- Dump the used grounds, rinse the brew chamber and filters, and reload with pre infused grounds. Fill the water reservoir and mount it on the stand. You are now ready to get brewing again within 5 minutes.



#### The HIVE BREW<sup>™</sup> 700 Expansion System



#### HIVE BREW™ 700

#### is Expandable by Adding Additional Modules That Are Controlled From the Same PLC

TORR has upgraded the proven Twin & Quad Brew system by incorporating the multiple hive cell technology in place of the 50-pound trays. This is far more efficient and easier for operators to manage.

Up to 4 HIVE BREW 700 are mounted on individual support frames and linked together with operator control from one location.

28 cells (4 hive 700 modules) produce up to 4,000 gallons (+/- 20%) of RTD with two people per 8-hour shift. Pre infusion and cleanup requires extra labor.

# The HIVE FUSION<sup>™</sup> Automated Infuser

The latest addition to the TORR HIVE BREW™ Cold brewing system is an automatic system for pre-infusing ground beans with cold water and accurately weighing and loading them into a HIVE BREW™ cell prior to the cell being placed onto the HIVE Brewer.

Ground beans are transferred from a hopper that feeds vibratory linear transfer pans. The pans feed the grounds to a weigh scale and the scale loads a paddle mixer. Water sprays are mounted over the mixer to infuse a precise amount of water with the ground beans. The mixer has a trap-door bottom to dump the beans into the cell. The scale measures approximately 2 pounds at a time of coffee (+/- 10 % into the paddle style mixer that evenly infuses the water with the grounds. Typically, 2 batches of 3 pounds are required for each cell. The output is up to 60 – 6-pound cells per hour.







Our company's success has come from our ability to solve our customers' specific cold brew requirements. The HIVE BREW™ is a recent examples of our cold brew development capabilities.









TORR designs and manufactures innovative filling and brew systems equipment in its 40,000 square foot facility in Northern California, USA.

TORR management team has over 50 years combined industry knowledge in brew systems, bag-in-box, stand-up pouch and aseptic bag fillers.