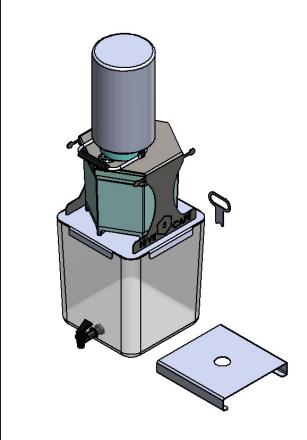


OPERATION AND MAINTENANCE MANUAL

TORR Hive Café Cold Brew Coffee System



TORR Industries 4564 Caterpillar Rd. Redding, CA 96003

Technical Support: 530-247-6909 e-mail: support@torrindustries.com

www.torrindustries.com

TORR Hive Café Manual



Revision History for this O&M Manual

Revision	Date	Description
Revision 0	8/7/2023	Initial Release
Revision 1	8/18/2023	Updated Assemblies
Revision 2	3/13/24	Updated Assemblies



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1. UNPACKING AND SETUP

The TORR Hive Café Coffee System was carefully packaged and secured at the factory before distribution. Please ensure due care and attention is taken when removing the system from the packaging to not damage any of the components and attachments.

Contents of the Package

- 1 x TORR Hive Café Coffee System
- 1 x User Manual

Assembly and Setup

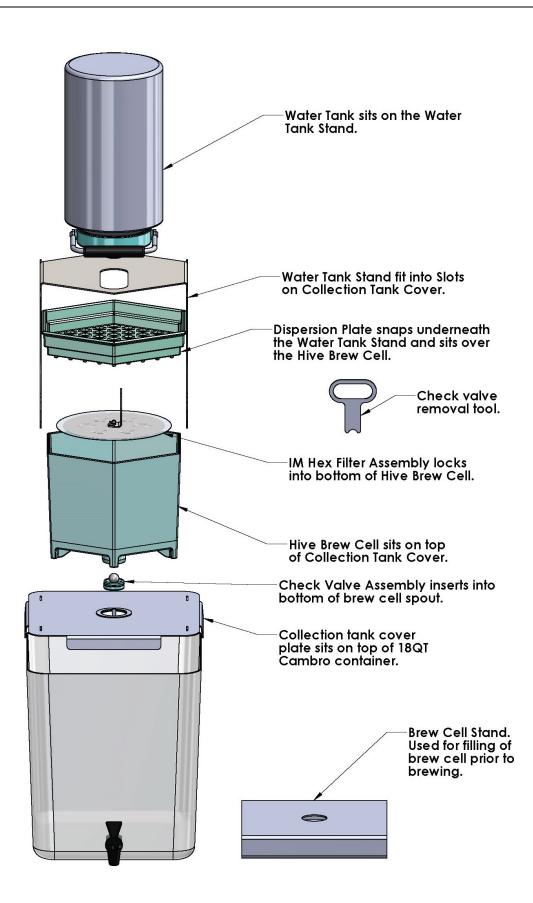
The TORR Hive Café Coffee System is packed partially assembled. Additional assembly is required. Refer to the assembly instructions below.

Remove/Unpack the Hive Café components and assemble in the following order:

- 1. Attach the Collection Tank Cover Plate on top of the 18QT Cambro container.
- 2. Install the IM Hex Filter Assembly into the bottom of the Hive Brew Cell by aligning the Twist-Lock Key of the Filter Assembly into the slot in the bottom of the Hive Brew Cell. Turn the filter assembly until finger tight. The filter assembly is now locked into place.
- 3. Set the Hive Brew Cell on top of the Collection Tank Cover Plate aligning the bottom spout of the Hive Brew Cell with the opening in the Collection Tank Cover Plate.
- 4. The Dispersion Plate snaps into place underneath the Water Tank Stand.
- 5. Place the Water Tank Stand and Dispersion Plate onto the Collection Tank Cover by aligning the tabs with the slots in the cover.
- 6. The Water Tanks sit upside down when brewing on top of the Water Tank Stand.

See diagram below.







Overview Of Major Machine Componentry and Subsystems

This section contains descriptions and photographs that provide an overview of this system, its subsystems, and major componentry.

System Description

This section contains general descriptions of this system, providing an overall understanding of this system, as well as components and functions.



System Overview Photographs

This subsection's photographs provide an overview of the system, showing where major machine sections and components are located on the system level.

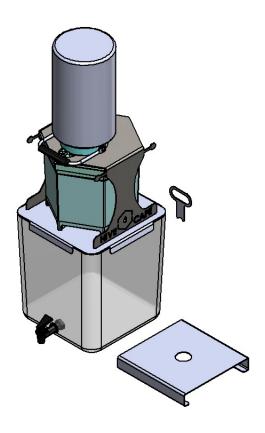


Figure 1 – TORR Hive Café Coffee System



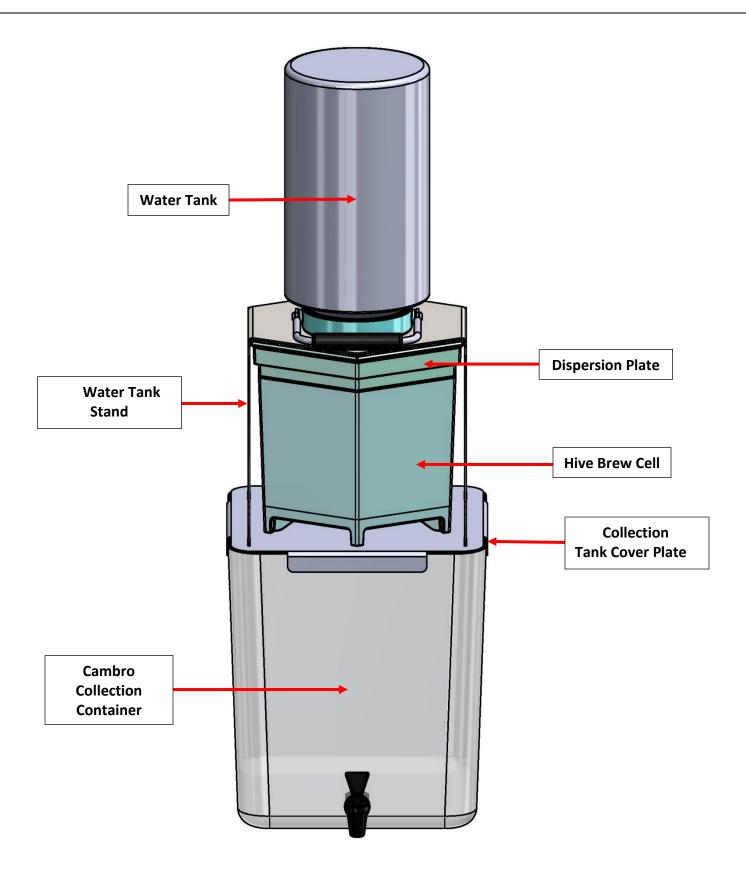


Figure 2 - Components, as viewed from the front of the coffee system.



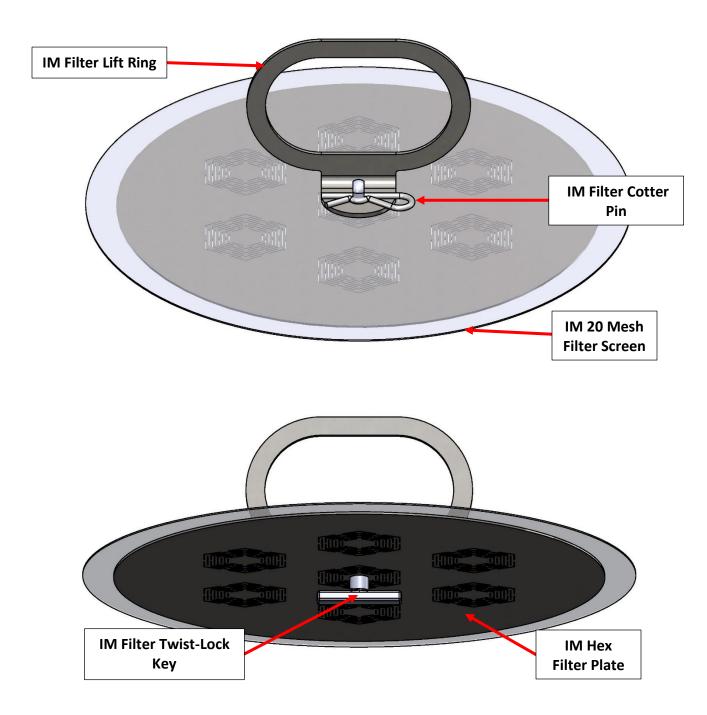


Figure 3 – IM Hex Filter Assembly.



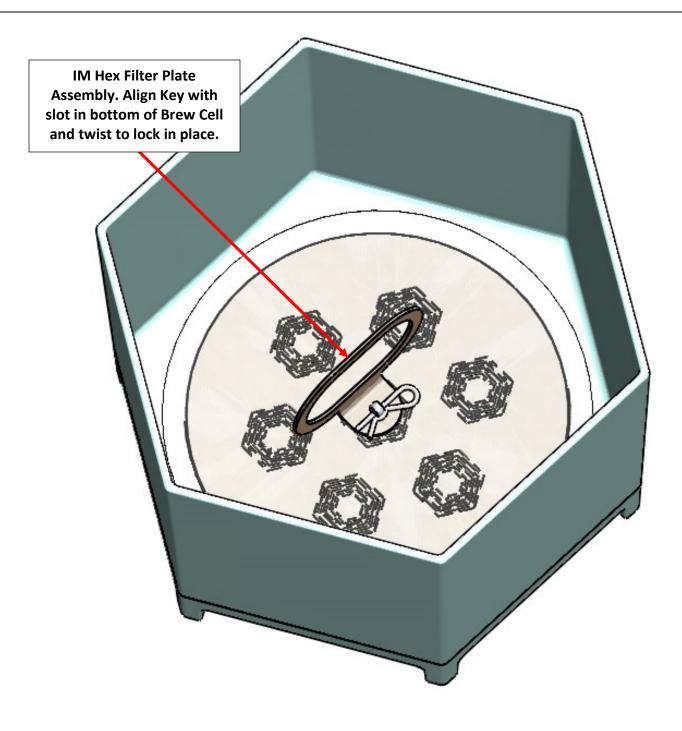


Figure 7 – Hive Brew Cell and IM Hex Filter Assembly



2. Warranty

The TORR Hive Café Coffee System is covered by a warranty for a period of one year after the date the machine was shipped to your facility. TORR Industries warrants the TORR Hive Café for the materials used and the workmanship performed during manufacturing.

This warranty does not extend to components not manufactured by TORR Industries. If necessary, these components will be forwarded to the original manufacturer for evaluation and processed under their own warranty agreements.

This warranty does not extend to common wear items. These items include, but are not limited to, O-rings and moving plastic parts.

The warranty will be deemed void if any personnel do not operate or maintain the equipment in the correct manner as per the training and operating instructions.

Use and Misuse

Upon installation, TORR Industries will provide suitable training for the operators and maintenance team. This training, along with the procedures described within this manual, will be deemed as the correct use of the TORR Hive Café Coffee System.

If the TORR Hive Café Coffee System is not used in the correct manner, TORR Industries will class this as misuse of the equipment and may void the warranty agreements.

If there are any questions, queries, or concerns about the operation of the TORR Hive Café Coffee System, please contact a TORR Industries representative for assistance.

Technical Support

TORR Industries continually strives to provide safe and efficient equipment using the optimum technology for each application. If problems should develop, technical support will be available to provide assistance.

Phone support for training and troubleshooting is available by calling 530-247-6909 between 8:00 AM and 5:00 PM PST/PDT, Monday through Friday. Two hours at no charge are provided in the first year after delivery. The first fifteen minutes of phone support are at no charge, after which a charge of \$25 per each additional fifteen minute period is incurred. Payment must be made via credit card.

Please provide the TORR Filler model and serial number when you call in.

Technical Support: 530-247-6909 e-mail: support@torrindustries.com



3. SAFETY

General Hazard Notice and General Warnings

- All State, Federal (Occupational Safety and Health Administration (OSHA)) and your workplace's General Safety Instructions shall apply at all times.
- It is the responsibility of your facility's management to ensure that this system and its related subsystems and componentry are used properly and safely, strictly following the instructions contained herein.
- It is the responsibility of your facility's management to ensure that other subjects outside the realm of an Operation and Maintenance Manual, such as a written hazard communication program, are implemented according to OSHA and the authority having jurisdiction in your area. This manual, therefore, can only cover basic safety relative to this system.
- Read the Safety Warnings and Instructions in this manual before energizing or operating this system.
- This manual should remain with the equipment at all times as a reference.

TORR Industries takes precautions to design and manufacture safe filling equipment, but the TORR Hive Café Coffee System must be operated by sufficiently trained personnel and installed and maintained by suitably qualified technicians.

TORR Industries holds no responsibility for the safety of the environment in which the TORR Hive Café Coffee System is installed.

- Care must be taken while maneuvering the TORR Hive Café Coffee System. Failure to do so may result in damage to the unit and its components.
- TORR Industries also suggest the following Personal Protective Equipment (PPE) to be worn:
 - Safety glasses
 - Safety shoes
 - Appropriate work clothing
 - Protective gloves

General Safety Instructions

- 1. Personnel Safety
 - a. Observe all basic safety practices.

TORR Hive Café Manual



- b. Warning labels have been placed on this system to notify of hazards and how to avoid injury. Never remove these labels. If a warning label is no longer readable or is missing, contact TORR Industries for a replacement. See this manual's cover for contact info.
- c. Do not allow persons under the age of 18 years to operate, or be allowed near, this system.
- d. Remain alert at all times during the operation of this system. Do not get near this system if drowsy or impaired in any way.
- e. Chemical safety instructions
 - i. Refer to your supervisor and your facility safety officer for guidance and instructions that are applicable to your facility, the jurisdiction in which this system is operating, and appropriate to the chemicals in use and around this system.
 - ii. Before handling chemicals, refer to the Material Safety Data Sheets (MSDS) for your facility.
 - iii. Always wear the appropriate Personal Protective Equipment (PPE), including but not limited to safety glasses and chemical gloves, while working on or near this system. See your supervisor or facility safety officer for guidance and instructions, particularly as to which type of chemical PPE is applicable to each chemical to which you will be exposed.
- f. Do not operate machinery without guards in place and safety interlocks functioning correctly.
- g. Do not place hands within machine while it is energized.

General Machine Safety

Observe the following rules for general machine safety:

- 1. Only qualified machine operators and maintenance personnel should perform the maintenance procedures in this manual.
- 2. Be aware of surfaces that become very hot when certain liquid product flows through the system during production or CIP cycles.
- 3. Never energize a machine for the first time without having a qualified operator and having read and thoroughly understood the basic start up and operations instructions.
- 4. Read and understand the appropriate preventive maintenance and service manuals' instructions before starting up the system or performing maintenance or repair.
- 5. Keep all control doors and covers closed while the system is running in order to prevent injury or damage to the system.



Safety in Cleaning

TORR Industries takes precautions to design and manufacture sterile filling equipment but cannot guarantee the sterility of the actual filling process.

Please refer to a certified laboratory for advice and recommendations for sanitizing the production environment, associated machinery, and product supply lines.

TORR Industries holds no responsibility for the overall cleanliness of the TORR Hive Café Coffee System.

It is advised to thoroughly clean the TORR Hive Café Coffee System prior to first use or if it has not been used for a significant period of time. This is suggested to remove any foreign material, such as dust or water residue resulting from the factory testing process.

During a production scenario, please refer to the product requirements to determine the appropriate cleaning intervals of the system.

To clean the external surfaces of the TORR Hive Café Coffee System, use soapy water no hotter than 160 °F.

Do not use any chemicals or abrasive cleaning materials, as this can damage the surfaces of the machine and jeopardize the cleanliness of the machine in the future.

PLEASE NOTE

Use only low-pressure water sprayers to reduce the possibility of dislodging any fittings or components.

In the event of product spillage, TORR Industries recommend that the spillage is cleaned immediately to eliminate further contamination of the work area and environment.



4. TORR Hive Café OPERATION

Follow the instructions provided below to properly prepare a batch of cold brew coffee using the TORR Hive Café Coffee System.

NOTICE

The brewing process outlined below requires the operator's hands to come in contact with coffee grounds. The operator should ensure that their hands have been washed with soap and hot water before handling raw coffee grounds.

- 1. Prepare up to 2 pounds of coffee (dry weight). Grind to fine or medium fine using a professional grade burr grinder.
- 2. Collect the grounds in the bucket.
- 3. Pre-saturate by adding water slowly to the coffee grounds and mixing the water and grounds thoroughly until saturated but
- 4. Be sure to pre-saturate the grounds before loading them into the hive brew chamber cell. This process can be performed using the operator's hands.

NOTICE

Pre-Saturation is similar to pre-infusion or blooming coffee. For 1 pound (0.45 kilograms) of coffee grounds, you will want to add approximately 10 oz (295 milliliters) of water. The goal of the presaturation process is for the coffee grounds to be wet to the touch, but without standing water.

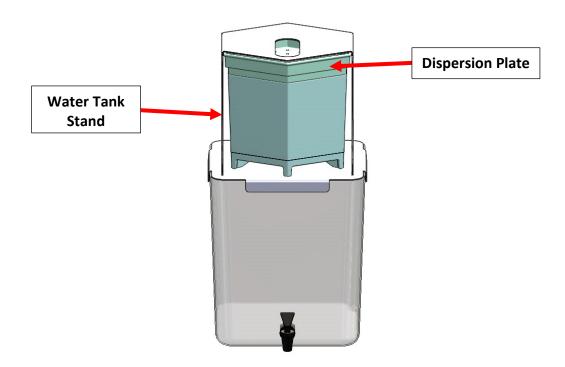
Contact TORR Industries for more information on the correct ratio of water to coffee grounds.

5. Loosely add the pre-saturated coffee to the hive brew chamber. Ensure that the coffee grounds are level with the chamber by leveling the grounds with your hands.

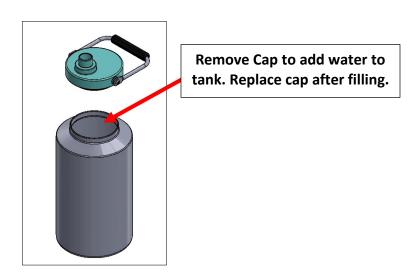
Note: Do not pack coffee. Failure to properly distribute the grounds within the hive brew cell could result in subpar brewing performance.

6. Place the dispersion plate and water tank stand onto brew chamber and collection tank cover. Align and insert the water tank stand into the collection tank cover in the corresponding slots.



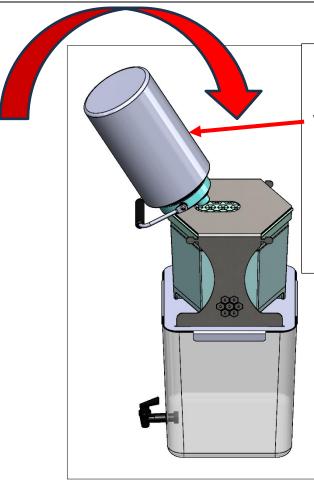


7. Fill the water tank with the required amount of water for the brew. Add ½ gallon of water for every pound of coffee to be brewed. For 2 pounds of coffee, add 1 US gallons of water to the water tank.



8. Flip and Place the water tank onto the water tank stand slot. Slide the water tank towords the center until located at center portion of stand. The dispersion plate will fill with water and brewing will begin.





In one motion, turn water tank upside down and align water tank spout with slot in water tank stand while water is filling dispersion plate.
Slide water tank to center once sitting flat on water tank stand.

The brewing process is now underway.

9. The brew cycle should be complete within 10 to 20 minutes resulting in 1.3 to 1.75 gallons of ready to drink cold brew coffee after dilution.

NOTICE

If you have questions about the optimal grind size for your specific brewing application, contact TORR Industries at the number provided on the first page of this manual for further information.

DISCLAIMER

Coffee extraction percentage, final RTD amount, as well as Brix/TDS, can vary based on many factors. These include, but are not limited to, grind size, water temperature, coffee bean origin, and roast profile.



5. SANITATION

TORR Industries takes precautions to design and manufacture sterile filling equipment but cannot guarantee the sterility of the actual filling process.

Please refer to a certified laboratory for advice and recommendations for sanitizing the production environment, associated machinery, and product supply lines.

TORR Industries holds no responsibility for the overall cleanliness of your TORR Hive Café Coffee System.

It is advised to thoroughly clean your TORR Hive Café Coffee System prior to first use or if you have not used it for a significant period of time. This is suggested to remove any foreign material, such as dust collected from the storage area, transportation method or water/condensation resulting from the factory testing process.

During a production scenario, please refer to your product requirements to determine the appropriate cleaning intervals of the system.

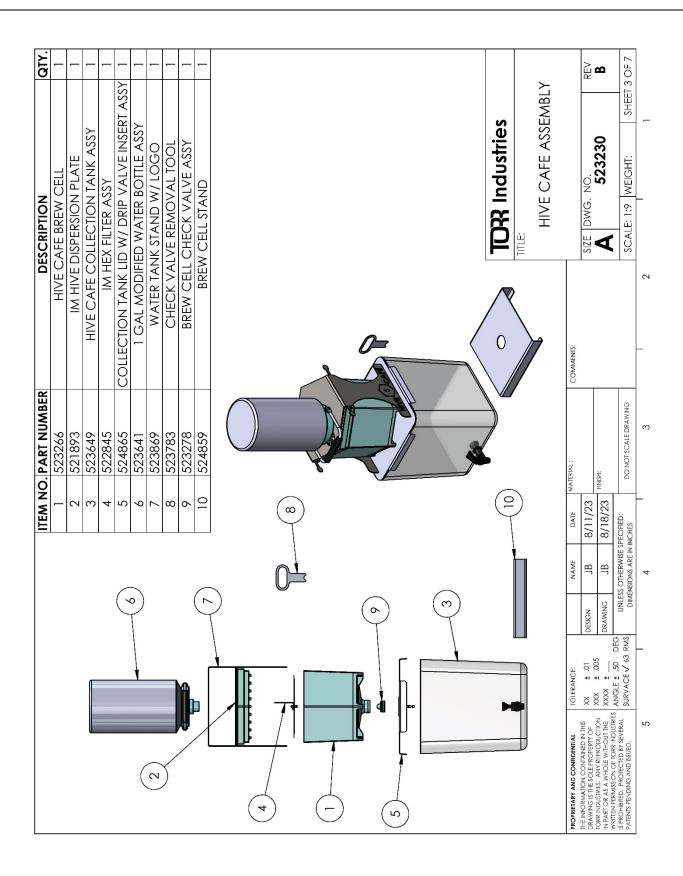
For more information on cleaning supplies and cleaning procedures:

https://torrindustries.com/coffee-systems/chemical-cleaning-products

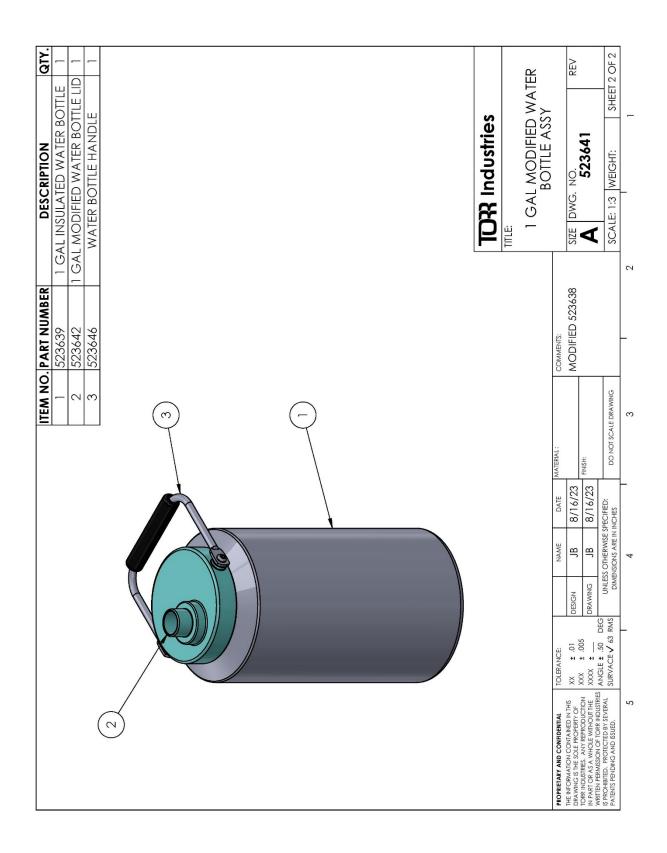


6. TECHNICAL DOCUMENTATION ASSEMBLY DRAWINGS

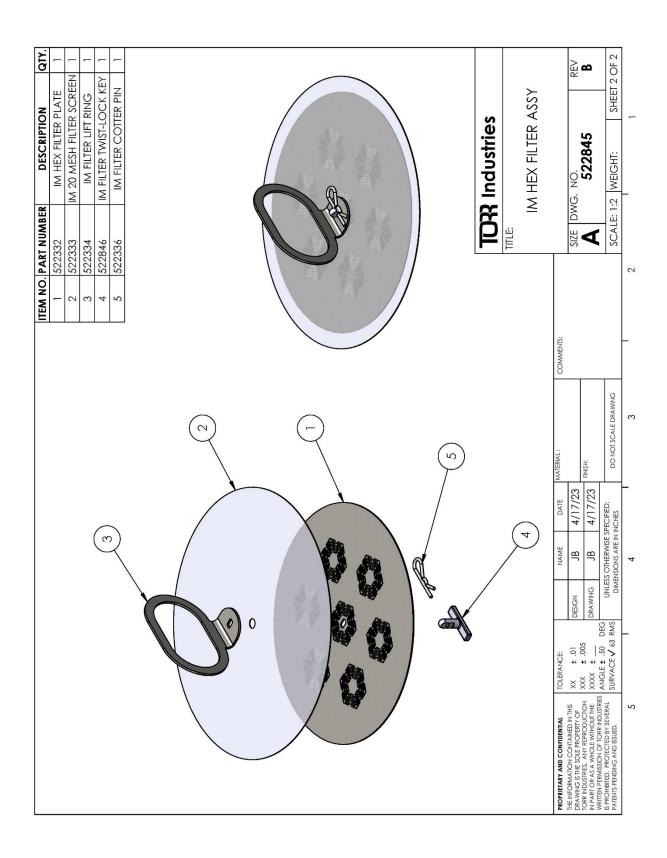




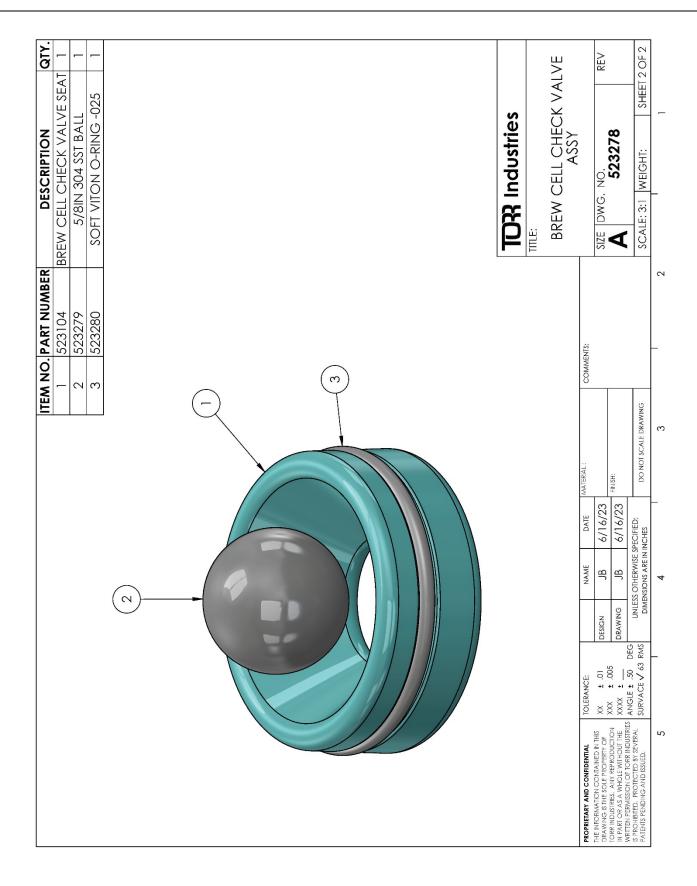














7. SPARE PARTS

Part Number	Description
522332	IM Hex Filter Plate
522333	IM 20 Mesh Filter Screen



TORR Industries Inc. 4564 Caterpillar Road, Redding, CA 96003

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