

Cold Pro™ Commercial Cold Brew Coffee System

No more mess!

.....

No more waste
caused by
unsaturated grounds!

.....

And no more batches lost
due to ruptured bag filters!



The Brewista Cold Pro™ System

*It's the solution people
have wanted for more than
half a century!*



Cold Pro™ Commercial Cold Brew Coffee System

Features:

Brewista proudly introduces the Cold Pro™ System. With a simple (patented) lift, twist and drain design, it eliminates the mess, waste and frustration that come with most commercial cold brew systems.



Permanent Filter

Brewista's permanent filter is the heart of the system. This permanent filter, made of durable, BPA free polypropylene and a photo etched stainless steel mesh can be used on its own, or together with a paper filter and/ or the poly fiber finishing filter.



Finishing Filter

The finishing filter is connected directly to the spigot for ultimate refinement. Poly fiber filters are available to take the concentrate down to 5 microns, making cold brew coffee concentrate suitable for use with nitrogen dispensing systems.



Open Design

The open design of the Brewista permanent filter allows users to stir the grounds, reducing steeping time and preventing the waste caused by grounds left unsaturated inside a sealed bag.

Adaptor Rings

Adaptor rings are available to fit the 10 gallon Rubbermaid Brute® food safe bucket, the Curtis® TC-10H 10 gallon stainless steel tea dispenser*, or the Carlisle Bain Marie® 22 quart white bucket that is the current industry standard. The same Brewista permanent filter fits each bucket with the appropriate adaptor ring.



Rubbermaid Brute®
10 gallon food safe bucket
and adaptor ring



Carlisle Bain Marie® 22 quart
white bucket
and adaptor ring



Curtis® TC-10H 10 gallon
stainless steel tea dispenser
and adaptor ring

*The poly fiber finishing filter cannot be used with the Curtis tea dispenser.

How it works:

To prepare cold brew concentrate, the process is simple.

1

Determine the combination of filters desired.



Permanent filter
(always used)

+

AND/OR

Paper filter
(optional)



Finishing filter
(optional)



2



Insert the appropriate adaptor ring into the brewing vessel.

(Rubbermaid 10 gallon Brute® bucket pictured)

3



Position and turn the permanent filter so it rests below the rim of the bucket.

4

If a paper filter is used, insert the filter and fold the orange handles over the top of the paper filter.



5

Add coffee grounds to the permanent filter, with or without the paper filter.



6

Add water.

The recommended ratio is 1 gallon of water for every pound of coffee grounds.

- This ratio will yield a concentrate that should be diluted to 4:1 with water.
- The recipe and ratio is decided upon by the user.
- Brewista encourages experimentation to develop the best concentrate possible.



7



Steep overnight

(steeping time is determined by the user).

8

After steeping:

- Lift the permanent filter with the grounds.
- Twist the filter to align the supports onto the adaptor ring.
- Allow the concentrate to drain into the vessel below the permanent filter.



9



After draining:

- Dispose of the grounds and paper filter (if used).
- Dispense the concentrate into a serving vessel.
- Dilute the concentrate to the desired ratio.

Chill and serve!

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Brewista[®]

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