



Cold Pro 2™ Commercial Cold Brew System

BCP2PRMSYS

Customer Service (North America): 1-888-538-8683

Local (Wyoming, USA): 307-222-6086

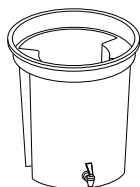
Email: help@mybrewista.com



**READ THIS MANUAL PRIOR TO FIRST USE
AND SAVE FOR FUTURE REFERENCE**

1-year Limited Warranty

Parts List



Cold Pro 2™ 10 Gallon Brew Vessel



10 Gallon Bucket Lid



Cold Pro™ Permanent Filter
BPA free polypropylene and photo-etched stainless steel



Cold Pro™ Outlet Filter Holder



x 2

Cold Pro™ Outlet Filter - 2 pack
Outlet filter refines concentrate to 5 microns



Dispensing Spigot



x 5

Cold Pro™ Paper Filter - 5 pack
Disposable paper filters for easy clean up



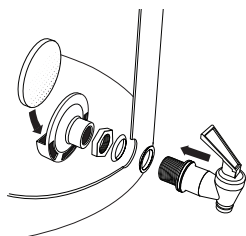
x 2

Smart Brew™ PLA Filter - 2 pack
Disposable PLA filters for easy clean up with less impact

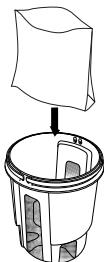


Cold Pro™ Cleaner
Cleaner for your system

Instructions



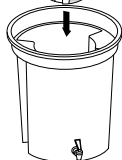
- 1) Wash bucket with warm soapy water. Rinse.
- 2) Install dispensing spigot.
 - With only one rubber washer on the spigot threads (tapered side toward the bucket surface), insert the spigot into the hole near the base of the bucket.
 - Slide the other rubber washer (tapered side toward the bucket surface) onto the threads inside the bucket.
 - Secure the spigot and washers with the plastic hex nut.
 - Hand tighten only
 - Tighten sufficiently to prevent leaking



- 3) Optional instructions for additional filtration:
 - Thread the outlet filter holder onto the spigot inside the bucket.
 - Insert the polyfiber outlet filter into the outlet filter holder.



- 4) If a paper or PLA filter is used, open it and place into the permanent filter.



- 5) Place permanent filter into brew vessel and rotate to lower it into steeping position.

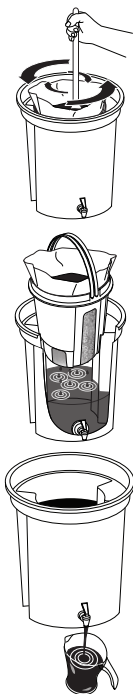


- 6) Place measured coffee grounds into the paper filter (or directly into the permanent filter if no paper filter is used).

- 7) Gently level the grounds in the permanent filter.



- 8) Add water according to your preferred recipe.
 - The water level should not go above the inner supports of the 10 gallon brew bucket to prevent the grounds from overflowing during the bloom. This point is the level to which water should be added for the suggested ratio of 7 pounds of coffee to 7 gallons of water.



- 9) Allow to bloom for 5-10 minutes. Using a long spoon, gently stir the grounds to ensure complete saturation.
 - Repeat stirring after one hour.
 - It is possible, but not required, to cover the system with the lid at this point.
- 10) Allow cold brew to steep for time according to preferred recipe.
- 11) Once steeping is complete:
 - Use orange handles to lift permanent filter above the indentations in the brew bucket.
 - Turn the filter 90° to rest it on these indentations.
 - Allow cold brew to drain from the grounds.
- 12) Dispense cold brew through the spigot into another vessel.
- 13) If recipe used was for concentrate, dilute it with water according to your preferred recipe (reduce amount of water if it is to be served over ice).
- 14) Serve chilled.

Cleaning Your Cold Pro 2™ System

- Dispose of the paper filter and coffee grounds.
- Follow the instructions on your Cold Pro™ Cleaner packaging to clean your system.

Cold Pro 2™ Patent Information

- Brewer: U.S. Patent Numbers D774,352, D779,875 | CH Patent Number 141968 | EU Patents 002768572-0001 to -0005
- Paper filter : EU Registered Design numbers: 004086379-0001, 004086379-0002, 004086379-0003 | Chinese Registered Design Patent: 201730141259.2
- Additional U.S. and International patents pending



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