

Find helpful tips, how-to videos, and more cold brew recipes at **ToddyCafe.com**.

COMPATIBLE FILTERS:

- ▶ Toddy® Paper Filter Bags, Size: OS
- ▶ Toddy® Felt Filter 2 Packs

TODDY

cold brewed. simply better.™

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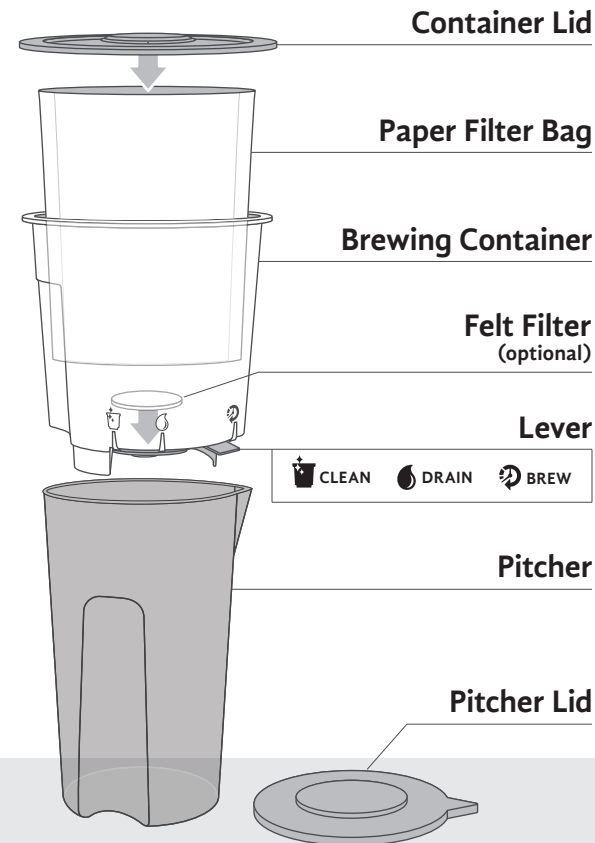
**WOMEN
OWNED**



TODDY®

ESSENTIAL BREWER

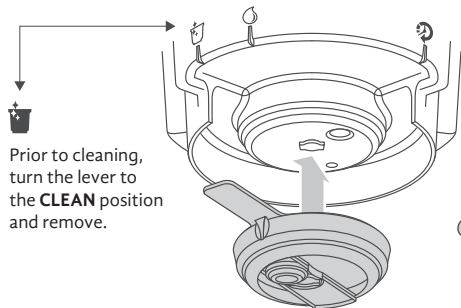
FOOD SERVICE | quick start guide



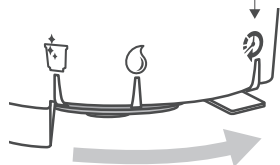
1 Wash & Assemble

Before each use, wash all parts of your Essential Brewer and pitcher in warm, soapy water or in the dishwasher. Rinse the **optional** felt filter in running water.

Set your Essential Brewer on a level surface and ensure that the lever is in the **BREW** position.

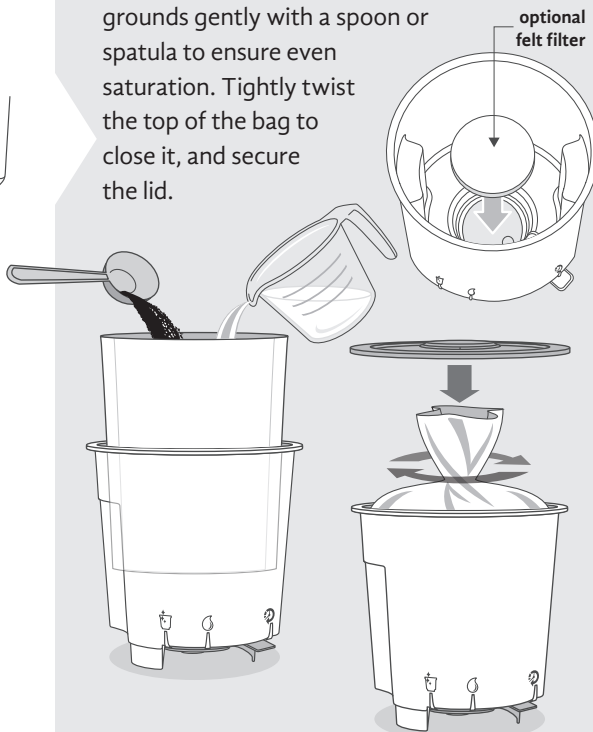


Once it's dry, reassemble on the base of the brewer, as shown, and slide lever to the **BREW** position.



2 Fill

If using the optional disc-shaped felt filter, dampen and insert it into the inside bottom of the brewing container. Place your paper filter bag into the brewing container. Pour 12 ounces (340 g) of coarse-ground coffee into the bag, followed by 8 cups (64 fl. oz./1.9 L) of cool water. Stir coffee grounds gently with a spoon or spatula to ensure even saturation. Tightly twist the top of the bag to close it, and secure the lid.



3 Brew & Drain

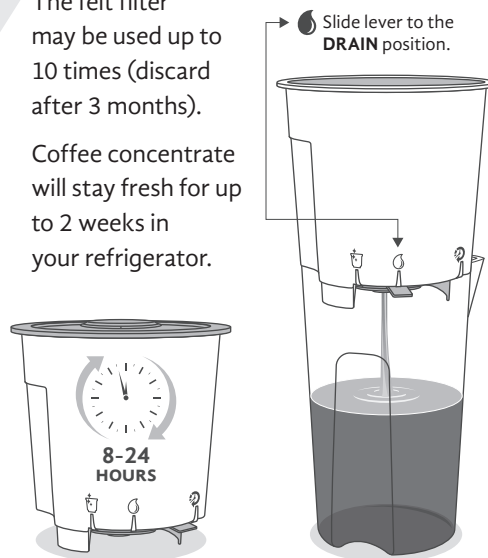
Steep your coffee grounds at room temperature **8 to 24 hours** for a smooth, rich flavor.

Remove lid and set the brewer on top of the pitcher. Move the lever to the **DRAIN** position, and let your coffee concentrate flow into the pitcher. Remove and discard the paper filter and coffee grounds.

If using the felt filter, rinse (no soap) and then store in a resealable plastic bag in the freezer.

The felt filter may be used up to 10 times (discard after 3 months).

Coffee concentrate will stay fresh for up to 2 weeks in your refrigerator.



4 Serve

We recommend starting with a ratio of 1 part coffee concentrate to 2 parts water or milk.

Mix to taste, making your coffee as strong or as mild as you prefer. For rich iced coffee, simply pour the cold brew concentrate over ice and dilute with water or milk. For a delicious smooth-drinking cup of hot coffee, mix cold brew concentrate with hot water.

For more coffee, tea, and drink recipes, scan the QR code.

