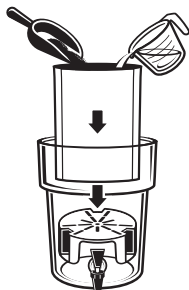


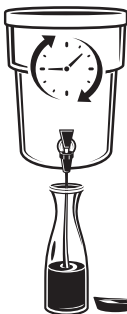
# COMMERCIAL MODEL COFFEE LIFT INSTRUCTIONS



- 1 Insert the Coffee Lift, feet down, into the Commercial Brewing Container, making sure that the spigot is not obstructed.



- 2 Insert one Toddy® Commercial filter into the Brewing Container with the open end facing upwards. The filter will rest on top of the Lift.



- 3 Pour 5 pounds (2 kg) of coarse ground coffee into the filter. Slowly pour approximately 14 quarts (11.2 L) of cool water into the open filter, making sure to saturate all the coffee grounds.

- 4 Tie the filter bag closed with the (included) string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the coffee to move around.

- 5 Cover with lid and let brew for 12-24 hours.

- 6 Drain concentrate into Toddy® storage decanters or other airtight storage containers.

- 7 Close spigot and let grounds rest an additional 15-30 minutes.

- 8 Decant the rest of the concentrate and refrigerate. Yield: approximately 2.5 gallons (8 L).

**TODDY**  
cold brewed. simply better.™

For complete instructions, more recipes and to learn more about Toddy® products visit [ToddyCafe.com/brewing](https://www.toddycafe.com/brewing).