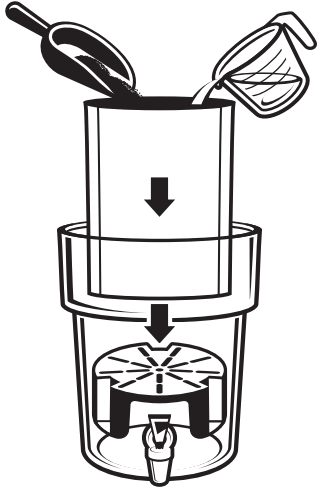


The Commercial Model is designed to brew 5 pounds (or 2 kg) of coffee at a time, with a yield of 2.5 gallons (or 320 fl. oz./8 L) of extract. All metric measurements, shown in parentheses, have been adjusted to approximate equivalents to ensure accurate ingredient ratios and simplify usage.

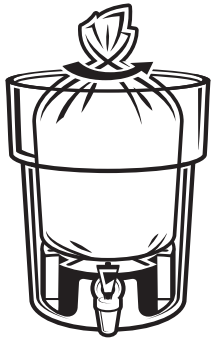


1 Insert the coffee lift, feet down, into the commercial brewing container, making sure that the spigot is not obstructed.

2 Insert one 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.

4 Slowly pour approximately 14 quarts (11.2 L) of cool water into the open filter, making sure to saturate all the coffee grounds.



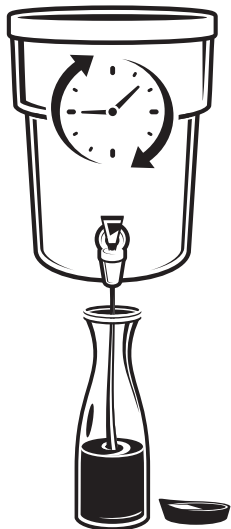
5 Tie the filter bag closed with the (included) string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the coffee to move around. Tying the bag too tight will result in dry pockets in the grounds and the coffee extract will be very weak.

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

7 Drain concentrate into Toddy storage decanters or other suitable storage container.

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

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



10 Disposal/clean-up: Carefully remove filter with grounds from brewing container. **Caution: filter is fragile when wet and subject to tearing.** Dispose of filter and grounds. Rinse coffee lift and air-dry for reuse.