

Commercial Toddy Coffee Instructions

The Commercial Toddy Maker is designed to brew 5 pounds of coffee at a time, and yield 2.5 gallons (320 fluid oz.) of extract. The Commercial Maker includes a 22 quart brewing container with lid, a no-drip faucet, one re-usable strainer and 20 one-time use Commercial filters. Additional filters are available in packs of 50.

Instructions:

1. Insert one Commercial filter into the strainer. Put strainer and filter into brewing container with the open end facing upwards.
2. Put 5 pounds of regular grind coffee into the filter.
3. Pour approximately 7 quarts of cool water into the open filter, making sure to saturate all the coffee grounds.
4. Tie the filter bag closed with the attached string. The string should be tied approximately 3 inches 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 concentrate will be very weak.)
5. Add 7 more quarts of cool water to the brewing container.
6. Optional: gently massage the grounds (through the strainer) to assure saturation.
7. Cover with lid and let brew for 8-16 hours.
8. Drain extract into suitable storage container, and refrigerate. Yield should be approximately 10 quarts (2.5 gallons). If grounds block spigot, gently move grounds from in front of spigot.
9. Disposal/clean-up - Lift grounds and filter from brewing container using strainer. Dispose of filter and grounds (caution - filter is fragile when wet and subject to tearing). Rinse strainer and air dry.

Note: strainer is re-usable, filter bag is not re-usable.