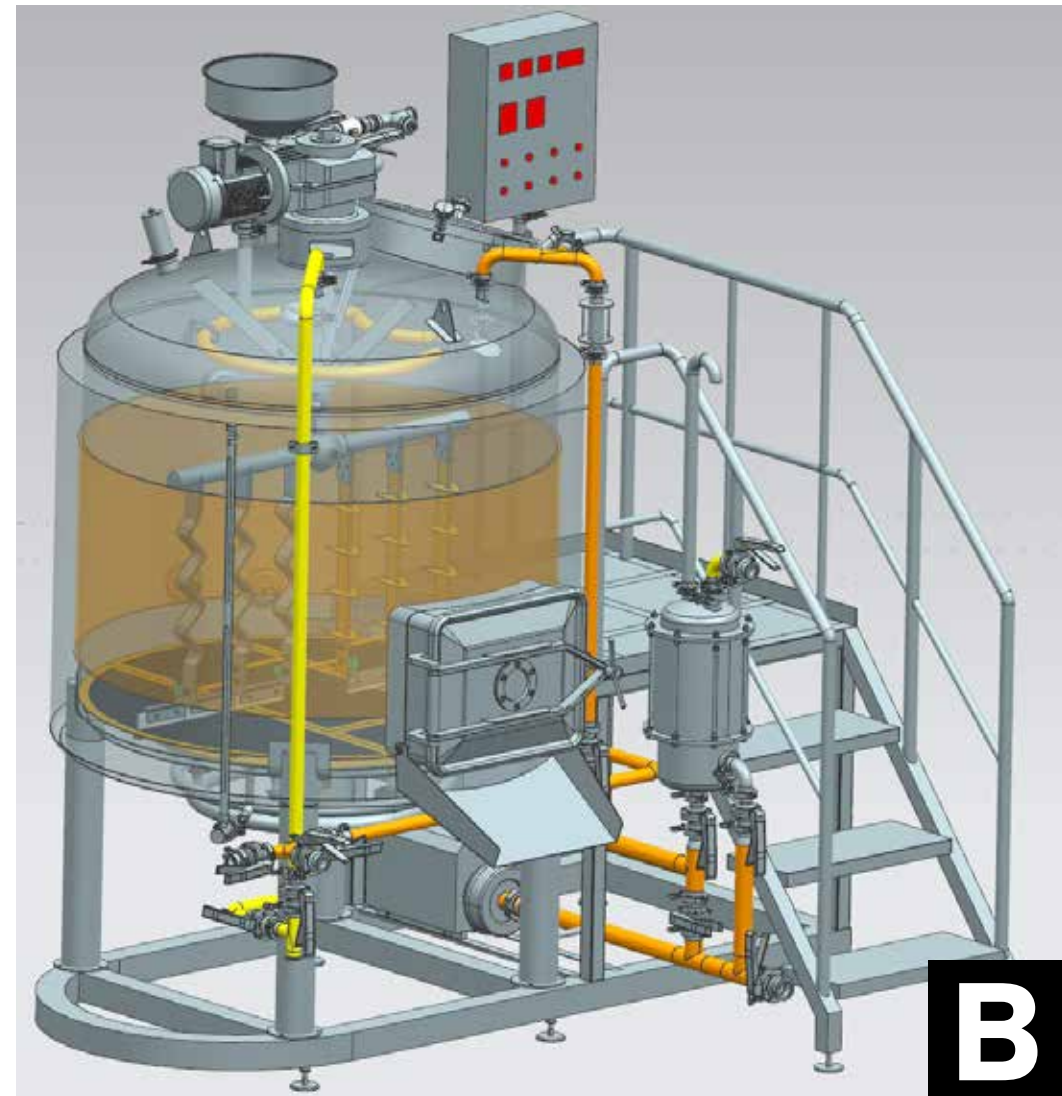
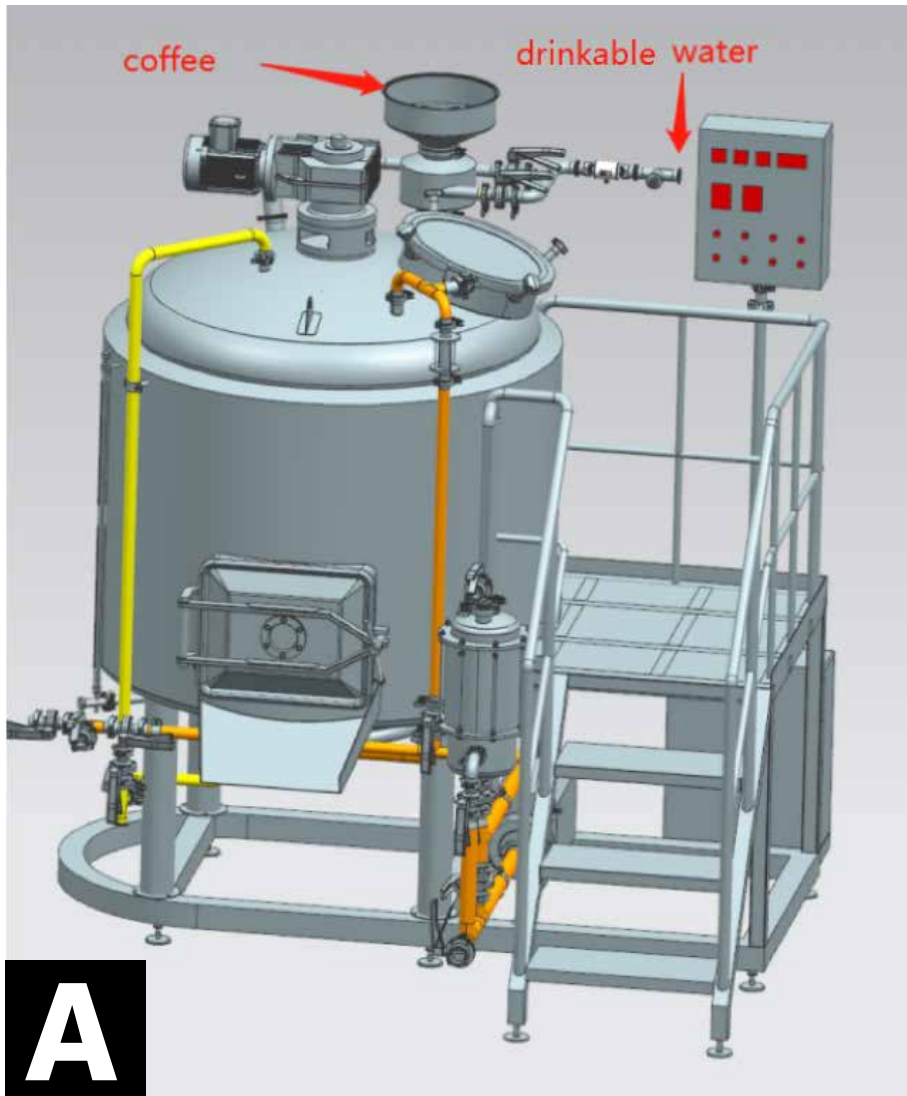


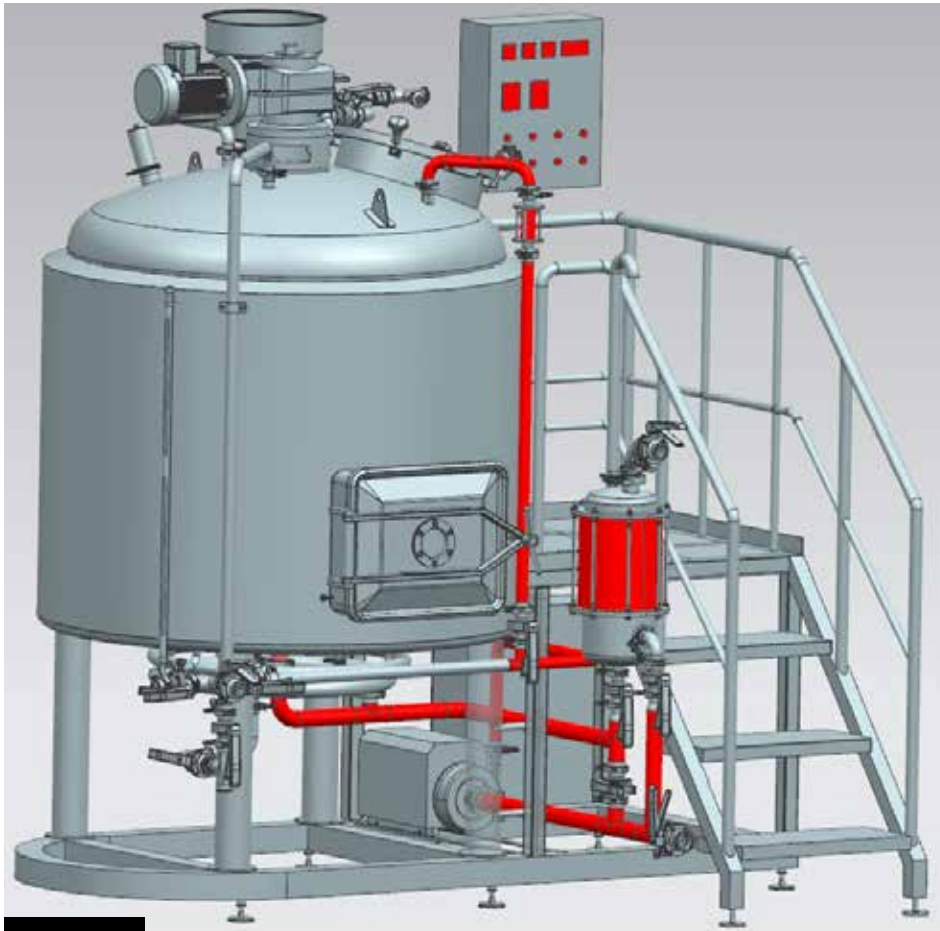


COLD BREW COFFEE SYSTEM PROCESS EXAMPLE

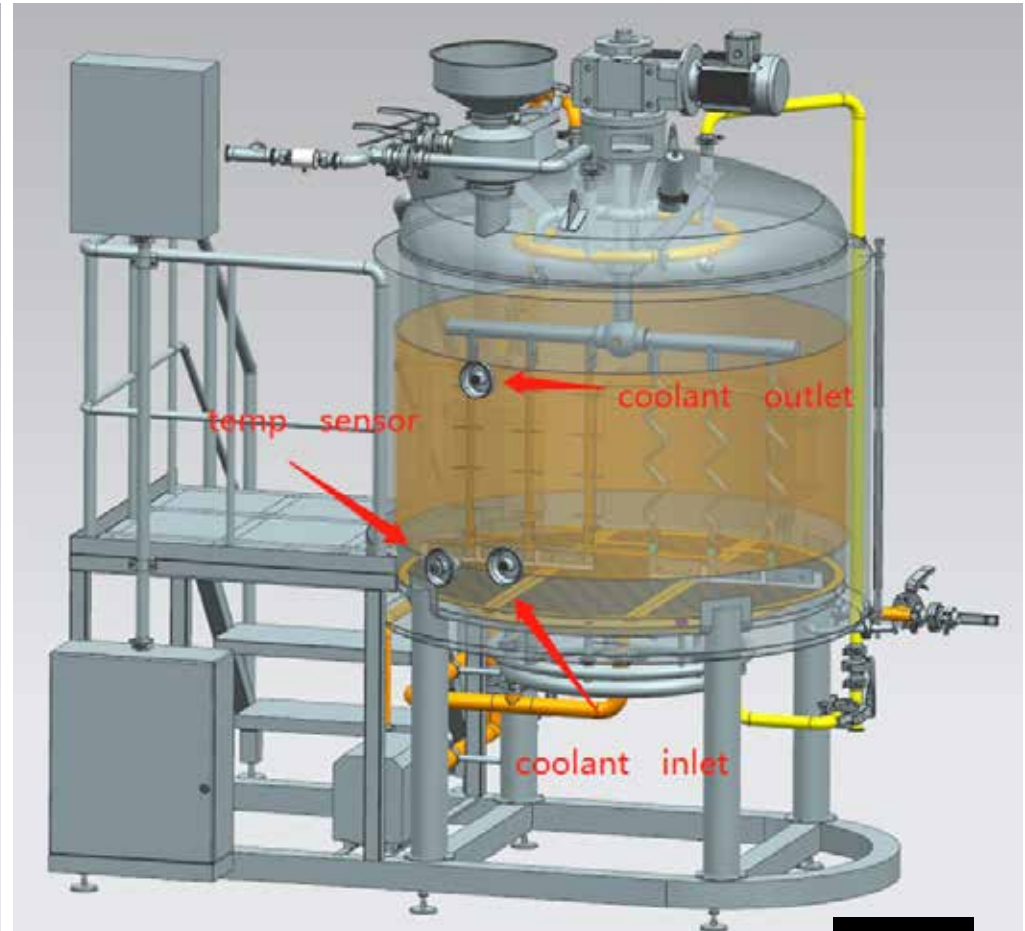
1. Grind coffee
2. Place ground coffee in the hydrator and add filtered water at the same time. The ratio of coffee to water is about 1:10 ~ 1:15, according to preference. See image **A**
3. Use rake to mix the water and coffee well, as shown in image **B**



4. Cold brew: After setting the temperature on the control cabinet, the coolant enters the jacket. The temperature can be set from 35 to 80°F according to your process.
5. The Brew extraction time averages about 5 hours.
6. After the cold brew is finished, recirculate until the coffee is clear. See Image C
7. After the coffee has reached sufficient clarity connect to the filter. See Image D



C



D

8. The coffee is then pumped through the filter and into a storage tank such as an MB conical tank or MB flat bottom “brite” tank where is ready for further packaging. See Image E.

