



Introducing a better way to make cold brew.

# COLD BREW 'N' SERV SYSTEM

## COLD BREW DISPENSER

Enhance your cold brew presentation with the **Cold Brew 'N' Serv System**. It includes a simple yet innovative brew basket that turns the **Cold Beverage Dispenser** into an all-in-one cold brew coffee maker and dispenser. Easy to use with minimal handling makes this cold brew system sanitary and mess-free.



Item	Description
<b>CBNS3SS</b>	Brewer and Dispenser Brushed Stainless Steel Black Plastic 3 Gallon (384 oz.) 17.5" X 8.25" X 20"
<b>CBNS3BSKT</b>	Brew Basket Black Plastic Up to 3 lbs. coffee

### Features:

- Patent pending brew basket
- Designed to drain into dispenser, not on your counter
- Simple design requires minimal handling for sanitary brewing
- Container sold separately for multi-batch brewing
- Holds 3 lbs. of coffee grounds yielding just under 3 gallons of cold brew coffee.

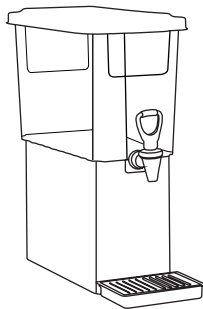


# HOW TO USE THE COLD BREW 'N' SERV SYSTEM

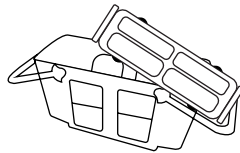
## 1 EQUIPMENT

Gather the equipment needed:

- **Brew Basket** (CBNS3BSKT)
- **Stainless Rectangle Dispenser** (CBDT3SS)



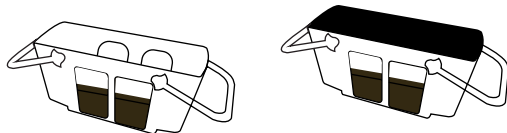
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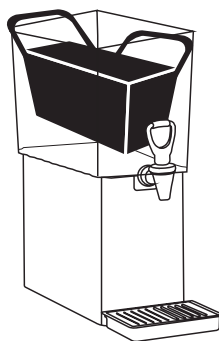
## 2 ADD COFFEE

Fill the brew basket with up to three pounds of ground coffee, and place lid on basket.



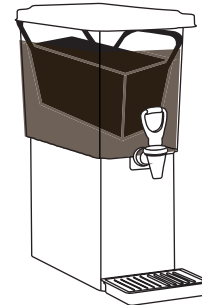
## 3 POSITION BODY

Place the closed filled basket into the rectangle dispenser.



## 4 ADD COLD WATER

Fill the rectangle dispenser with cold water so it covers the brew basket. For every pound of coffee, we suggest using one gallon of water.

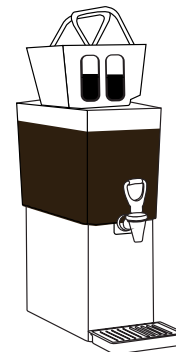


## 5 BREW

Cover the dispenser with the stainless lid and let brew for 12-24 hours depending on your preference in brew strength.

## 6 DRAIN LIQUID

After the coffee is done brewing, take the brew basket out, turn 180 degrees, and set on top of dispenser to let the extra liquid drain.



## 7 CLEANUP

Once the brew basket is drained, throw the grounds away and wash the brew basket in the dishwasher. Enjoy a fresh cold brew coffee.