



## Cold Pro 4™ Commercial Cold Brew System

BCP4PRMSYS

Customer Service (North America): 1-888-538-8683

Local (Wyoming, USA): 307-222-6086

Email: [help@mybrewista.com](mailto:help@mybrewista.com)

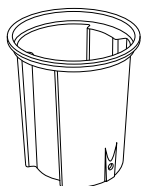


**READ THIS MANUAL PRIOR TO FIRST USE  
AND SAVE FOR FUTURE REFERENCE**

1-year Limited Warranty

## Parts List

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Cold Pro 4™ 5 Gallon Brew Vessel



5 Gallon Bucket Lid



Cold Pro™ Permanent Filter  
BPA free polypropylene and photo-etched stainless steel



Cold Pro™ Outlet Filter Holder

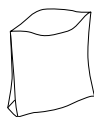


x 2

Cold Pro™ Outlet Filter - 2 pack  
Outlet filter refines concentrate to 5 microns



Dispensing Spigot



x 5

Cold Pro™ Paper Filter - 5 pack  
Disposable paper filters for easy clean up



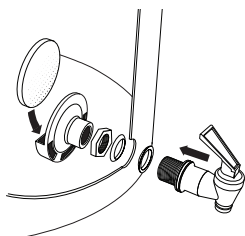
x 2

Smart Brew™ PLA Filter - 2 pack  
Disposable PLA filters for easy clean up with less impact

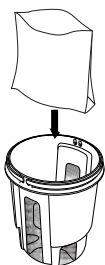


Cold Pro™ Cleaner  
Cleaner for your system

## Instructions



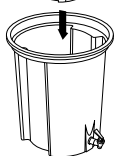
- 1) Wash bucket with warm soapy water. Rinse.
- 2) Install dispensing spigot.
  - With only one rubber washer on the spigot threads (tapered side toward the bucket surface), insert the spigot into the hole near the base of the bucket.
  - Slide the other rubber washer (tapered side toward the bucket surface) onto the threads inside the bucket.
  - Secure the spigot and washers with the plastic hex nut.
    - Hand tighten only
    - Tighten sufficiently to prevent leaking



- 3) Optional instructions for additional filtration:
  - Thread the outlet filter holder onto the spigot inside the bucket.
  - Insert the polyfiber outlet filter into the outlet filter holder.



- 4) If a paper or PLA filter is used, open it and place into the permanent filter.



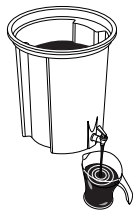
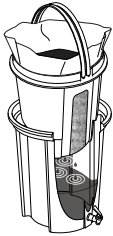
- 5) Place measured coffee grounds into the paper filter (or directly into the permanent filter if no paper filter is used).

- 6) Gently level the grounds in the permanent filter by tapping it on a countertop surface.

- 7) Place permanent filter with coffee in brew vessel and rotate to lower it into steeping position.



- 8) Add water according to your preferred recipe.
  - The water level should not go above the inner supports of the 5 gallon brew bucket to prevent the grounds from overflowing during the bloom. This point is the level to which water should be added for the suggested ratio of 4 pounds of coffee to 4 gallons of water.



- 9) Allow to bloom for 5-10 minutes. Using a long-handled spoon, gently stir the grounds to ensure complete saturation.
  - Repeat stirring after one hour.
  - It is possible, but not required, to cover the system with the lid at this point.
- 10) Allow cold brew to steep for time according to preferred recipe.
- 11) Once steeping is complete:
  - Use orange handles to lift permanent filter above the indentations in the brew bucket.
  - Turn the filter 90° to rest it on these indentations.
  - Allow cold brew to drain from the grounds.
- 12) Dispense cold brew through the spigot into another vessel.
- 13) If recipe used was for concentrate, dilute it with water according to your preferred recipe (reduce amount of water if it is to be served over ice).
- 14) Serve chilled.

## Cleaning Your Cold Pro 4™ System

- Dispose of the paper filter and coffee grounds.
- Follow the instructions on your Cold Pro™ Cleaner packaging to clean your system.

## Cold Pro 4™ Patent Information

- **Brewer patents:**
  - U.S. Patent Numbers D774,352; D779,875; D820,040; 10,016,088
  - CH Patent Number 141968
  - EU Patents 002768572-0001 to -0005
- **Paper Filter patents:**
  - EU Registered Design numbers: 004086379-0001, 004086379-0002, 004086379-0003
  - Chinese Registered Design Patent: 201730141259.2
- **Additional U.S. and International patents pending**



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