



COLD BREW EXPERIENCE

*The LF range of brewers
for coffee and tea*

**NOW
AVAILABLE**
IN LF'S WEBSHOP



TABLE OF CONTENTS



COLD BREW EXPERIENCE	5
TODDY COLD BREW SYSTEMS	6
MODEL THM4	6
MODEL CMLTCM	8
BRUER COLD BREW SYSTEMS	12
PESADO 58.5 APRONS	14







IMPROVE THE QUALITY OF COFFEE AND TEA WITH A LONG DRIPPING PROCESS

Whether at work, home or on the move, brew your favourite cold drink with LF's wide range of Toddy and Bruer cold-brewers.

What is Cold Brew?

It is coffee or tea brewed with cold water over the course of several hours. With coffee cold brew methods different components are extracted from the beans, lowering the acidity and bitterness, whilst revealing the smooth, naturally sweet, complex original flavors of your favourite coffee.



Good for coffee and tea



Stays fresh for up to 2 weeks



Up to 60% less acidity



TODDY COLD BREW SYSTEMS

TODDY
cold brewed. simply better.™



1235160

COLD BREW TODDY SYSTEM THM4

cold brew system for coffee and tea
340g coffee tank
1.65L water tank for coffee cold brew
225g tea leaves tank
2.3L water tank for tea cold brew
includes 3 paper filter bags
includes 2 felt filters and 1 cap
includes 1 instruction manual
also includes:
1 container, 1 handle, 1 decanter, 1 lid
base ø 120 mm - lid ø 175 mm
height 370 mm
BPA-free - made in USA



1080279

CONTAINER COLD BREW TODDY

for TODDY THM4 cold brew system



1235162

DECANTER COLD BREW TODDY

for TODDY THM4 cold brew system
glass - with lid
base ø 120 mm - height 210 mm



1734001

CAP FOR COLD BREW TODDY

for cold brew system TODDY THM4



1166003

FELT FILTERS TODDY

pack of 12 bags - 2 filters each
for Toddy Cold Brew System THM4



1166002

PAPER FILTER TODDY COLD BREW 20 PCS

suitable for coffee and tea
for TODDY COLD BREW SYSTEM



1439064

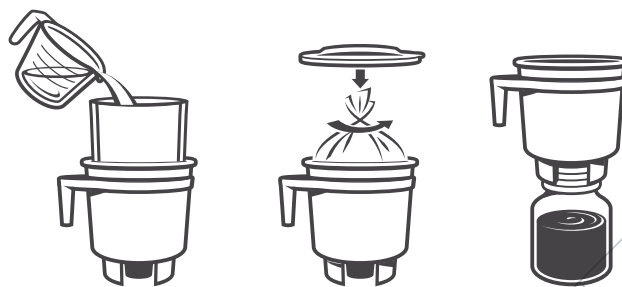
RUBBER CAP TODDY

case of 12 packs
2 stoppers each
for Toddy Cold Brew System THM4



Brewing Guide

1. Insert the stopper into the bottom of the brewing container, dampen the felt filter and insert it into the inside bottom of the brewing container.
2. Open the top of your paper filter bag and place the bag into the brewing container. Pour 340 g of coarse-ground coffee into the bag, followed by 1650 g of water. Stir grounds gently with a spoon or spatula to ensure even saturation. Tightly twist the top of the bag to close it.
3. Steep your grounds at room temperature for 12 to 24 hours to create a smooth, rich flavor.
4. Remove the stopper and let your coffee concentrate flow into the glass decanter. Remove and discard the paper filter and grounds.



TODDY COLD BREW SYSTEMS

TODDY
cold brewed. simply better.™



5095459

TODDY COLD BREW SYSTEM CMLTCM

container 20 l - 5 gallons
includes 2 standard paper filters
includes 2 green paper filters
complete with:
1 tap, 2 washers and 1 nut
1 lid
1 coffee rise
ø at base 250 mm - cover ø 315 mm
height 395 mm
NSF certificate



5095458

PAPER FILTER TODDY COLD BREW 50 PCS

for TODDY COMMERCIAL MODEL



1166004

MESH FILTER TODDY

for TODDY commercial model CMLTCM



1235161

COFFEE RISE TODDY COMMERCIAL MODEL

for TODDY CMLTCM cold brew system



1357049

TAP TODDY COMPLETE

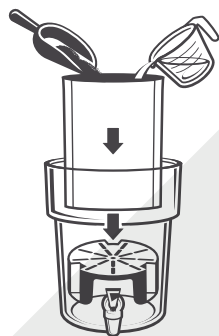


TODDY COLD BREW SYSTEMS



Brewing Guide

1. Insert the coffee rise into the brewing container, making sure that the tap is not obstructed.
2. Insert one filter into the brewing container with the open end facing upwards. The filter will rest on top of the rise.
3. Pour 5 pounds (2 Kg) of coarse ground coffee into the filter.
4. Slowly pour approximately 11 L of cool water into the open filter, making sure to saturate all the coffee grounds.
5. Tie the filter bag closed with a string. The string should be tied approximately 8 cm from the top of the filter bag in order to leave plenty of room for the coffee to move around.
6. Cover with lid and let brew for 12-24 hours.
7. Drain concentrate into a decanter.
8. Close the tap and let grounds rest an additional 15-30 minutes.
9. Decant the rest of the concentrate and refrigerate. You should have in total 8 L of coffee.
10. Disposal/clean-up: Carefully remove the filter with grounds from brewing container. Caution: filter is fragile when wet and subject to tearing. Dispose of filter and grounds. Rinse coffee rise and air-dry for reuse.



COLD BREW EXPERIENCE

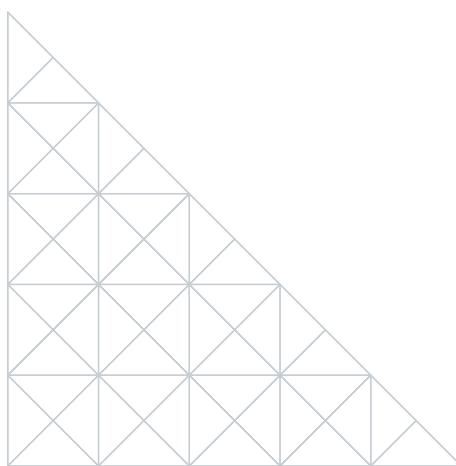


Now during the hottest season, preparing an excellent cold coffee is a must for every barista and coffee lover.

According to the time of dripping and the ratio between water and ground coffee, weaker or stronger beverages can be prepared depending on the concentration.

This brewing solution has been studied to improve the quality of coffee, unmasking its natural sweetness thanks to a preparation process that reduces acidity up to 60%.

Beverages can stay fresh for up to two weeks when stored in the fridge. Why not prepare a large quantity of coffee to enjoy during this time?





BRUER COLD BREW SYSTEM

bruer



COLD BREW SYSTEM BRUER

this slow drip method is known to produce a less acidic, less bitter cup with exceptional complexity.
produces 0.6L / 20 fl oz in about 4 hours
includes adjustable silicone valve
includes 100 paper filters
includes 1 instruction manual
materials: glass, steel, food grade silicone
ø 120 mm
overall height 245 mm
dishwasher safe



5137092

1235164

1235163



BRUER COLD BREW SYSTEM

Brewing Guide

1. Measure 60 g of fresh roasted ground coffee (medium grind level, medium roast).
2. Assemble the filter with the finer side facing up and push the glass tower into the filter.
3. Add the coffee into the tower and shake to level out the coffee bed.
4. Place the tower into the carafe and drop in a paper filter.
5. Pre-wet the coffee with about 60 g of water to evenly soak the grounds.
6. Insert the valve carefully into the tower, wetting the lip of the seal to help it slide in easily.
7. Measure out about 700 g of an ice and water mixture and pour it into the tower.
8. Set the drip rate to one drip per second: when the laser etched line on the stainless steel valve tube lines up with the slot in the silicone, the valve will be fully open.
9. Turn the knob clockwise to slow down the drip rate.



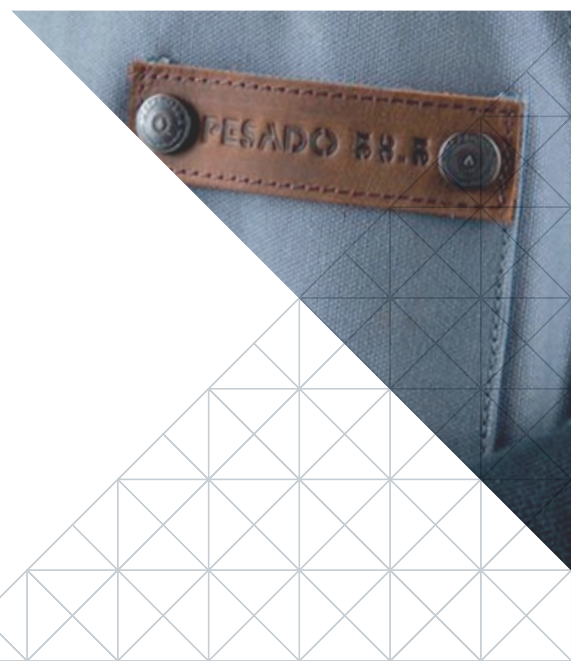
PESADO 58.5 APRONS



APRON BARISTA PESADO 58.5

durable fabric barista apron (cotton)
 with stainless steel accessories
 and adjustable leather straps to fit
 perfectly
 leather patch protects against heat,
 water, food and it is removable to be
 washed by hand

LF Code	Size	Lower width	Upper width	Height
1494017	S	550 mm	220 mm	750 mm
1494018	M	600 mm	220 mm	800 mm
1494019	L	680 mm	240 mm	850 mm
1494020	XL	710 mm	260 mm	900 mm





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