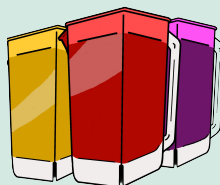


# PREP GUIDE AND SHELF LIFE

## Refreshers

1. Concentrate to .5 line
2. Cold water to 2L line

Date Dot:  
3 days



Date  
Dot:  
2 Days

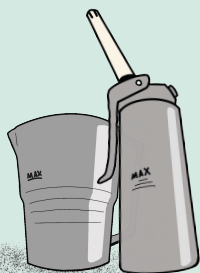
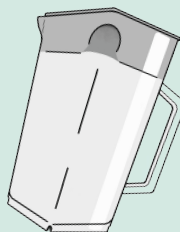
## Lemonade

1. Lemonade concentrate up to .75 line.
2. Fill up to 2L line with cold water

## Vanilla Sweet Cream

1. 1L of Heavy Cream
2. 350ml vanilla
3. 600ml 2% Milk
4. Wisk vigorously

Date Dot:  
2 Days



Date Dot:  
24 hrs.

## Whips

1. 4 Pumps of Vanilla into steaming pitcher
2. Heavy Cream To Max Line
3. Put into canister and add cartridge
4. Shake well (x10)

## Iced Teas

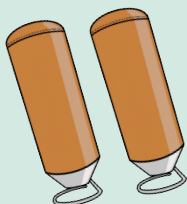
1. Tea bag into 2L pitcher
2. 1L of hot water and brew for 5 min
3. Remove satchel and add Venti Scoop of ice
4. Fill with cold water to 2L line

Date Dot :  
12 hrs

# Mocha

1. Hot water to the 2L line
2. Full bag poured in slowly while whisking

Date Dot:  
24 hrs



Date Dot :  
\* ALL sauces (ex. white mocha, dark caramel) 14 days

# Caramels

1. One slug of Caramel sauce poured into 2 containers

# Cold brew

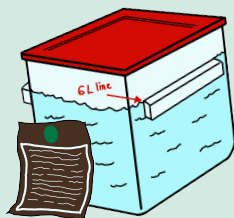
## Toddys

1. Grind 5lb bag of cold brew under 'French Press' grind setting.
2. Add Cold Brew & Filter to Cold Brew Machine
3. Add 14L of cold water
4. Set 20 hr timer

## kegs

1. Pour 1 cube (should be 5L) of Cold Brew Concentrate into keg.
2. Add 4L of water & 2L ice
3. Wrek till ice is melted

Date Dots:  
Cubes 7 Days / Pass Striker to kegs



Date Dot:  
2 days

# Frap Roast

1. 6L of water into the 6L cube
2. Add 6 packets of Frap Roast
3. Wisk everything together

# Iced Coffee

1. 1 packet of pre-ground iced Coffee into coffee brewer
2. Brew on 1/2 Batch setting
3. Pour 1L into 2L pitcher and add 1L of ice (should make 2 pitchers)

Date Dot:  
12 hrs

