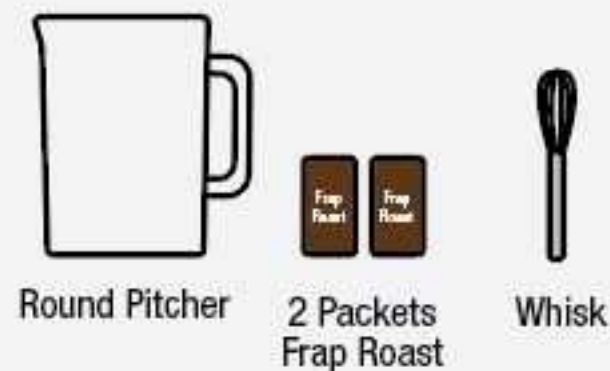


Recipes:

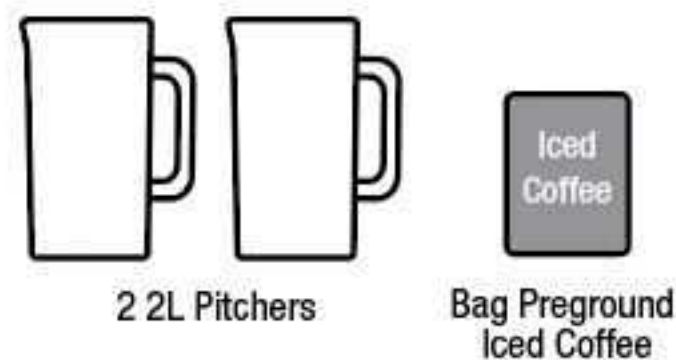
Frap Roast:

1. Into pitcher:
 - 2L cold water
 - Both packets
2. Whisk to mix



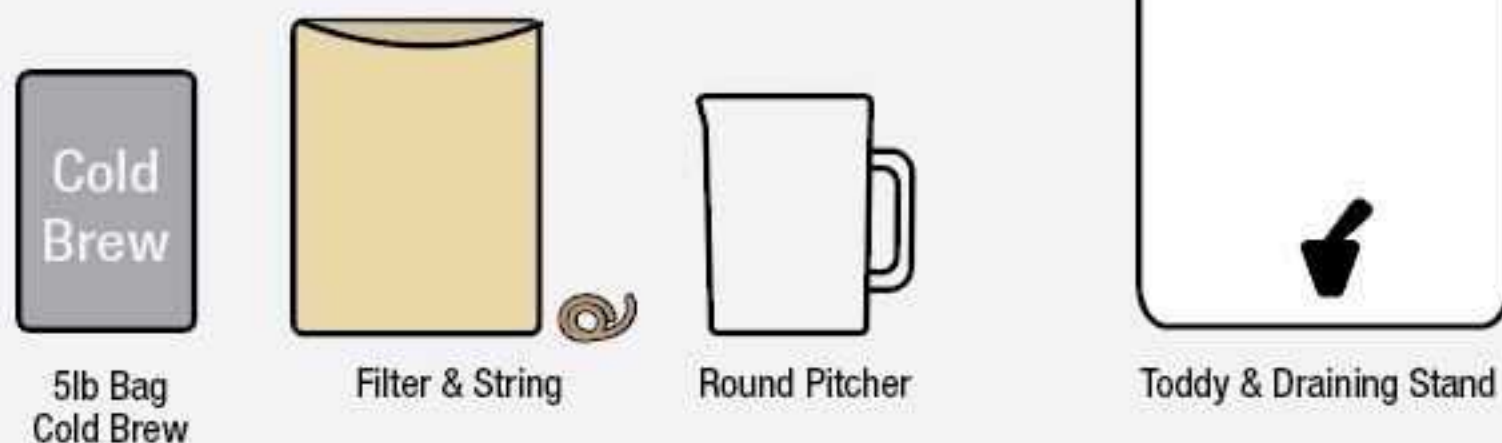
Iced Coffee:

1. Brew iced coffee on 1/2 into pitcher
2. Divide 1L coffee into each pitcher
3. Ice each pitcher to 2L line



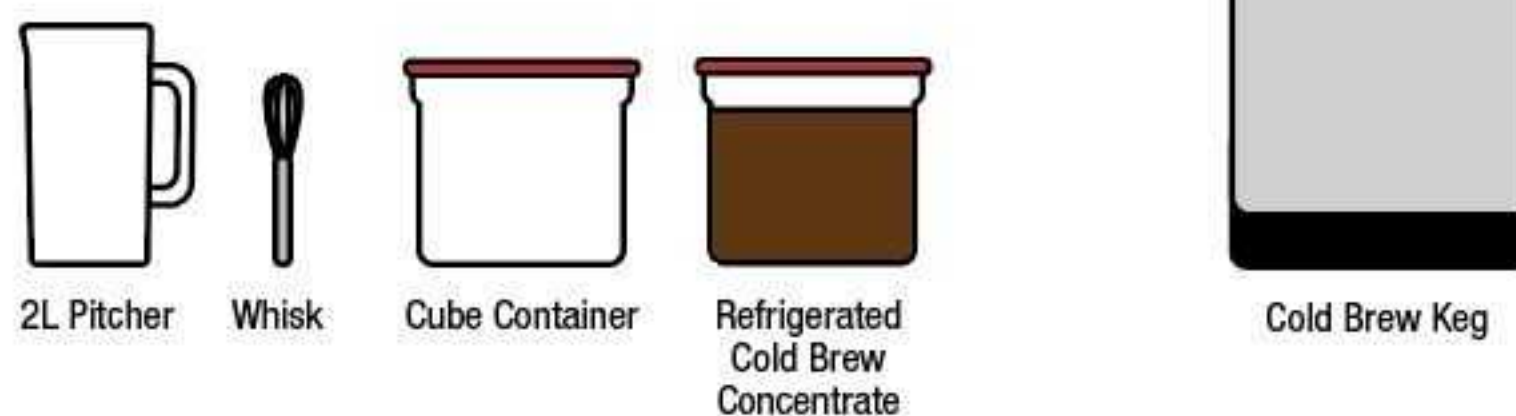
Cold Brew:

1. Place draining stand into toddy and ground beans on french press into filter
2. 7L cold water inside filter
3. Tie filter closed w/ string
4. 7L cold water outside filter & apply lid
5. Label: "Ready at [20 hours from now]"



Keg:

1. Pour 2L of ice & 4L of cold filtered water into empty cube
2. Whisk ice & water until ice dissolves (Should equal 5L water total)
3. Pour 5 L concentrate & 5L water into keg & apply lid to seal.
3. Turn keg upside down to mix & check seal



- To change out old keg:
- Release Gas then Liquid
 - Apply Liquid then Gas

Date Dots:

Cold Bar:

Matcha Powder	7 days
Vanilla Bean Powder	7 days
Frappuccino Chips	7 days
Inclusions (fruit)	5 days
Coffee/Creme Base	1 month
Frappuccino Roast	48 hours
Lemonade	48 hours
Peach/Guava Juice (refrigerated)	5 days
Strawberry Puree	5 days
Refreshers	72 hours

Hot Bar:

Chai	24 hours
Mocha	24 hours
White Mocha	14 days
Dark Caramel	14 days
Caramel Drizzle	14 days
Seasonal Sauces	14 days
Syrups	1 month
Apple Juice	7 days

Dairy/Non-Dairy:

Sweet Cream	48 hours
Whipped Cream	24 hours
Nondairy Milk	7 days

Coffees/Teas

Open Bag of Beans	7 days
Iced Coffee	12 hours
Cold Brew (concentrate)	7 days
Iced Tea	12 hours

Warming:

Breakfast Sandwiches	2 days (from thaw)
Pastries (thawed, unopened)	2 days
Egg Bites	7 days
Ham & Cheese Croissants	2 days