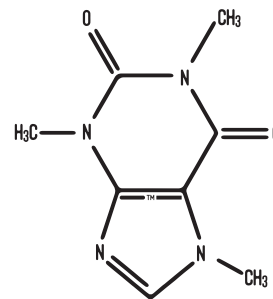


coldperkTM

Science Meets the Art of Coffee



The **Café 2 by ColdPerk** delivers an espresso strength coffee concentrate between 8-12 TDS, making it ideal for lattes, iced coffee, espresso shots, ready-to-drink beverages, and more. **Perfect for elevating your coffee offerings with speed, consistency and efficiency.**



Café 2

www.coldperk.com

Speed

- Extraction time 5-20 min.
- Faster, more efficient coffee on demand.
- 10 Minutes of prep time = 50 Shots of espresso strength concentrate.
- Simplify your workflow.

Ease of Use

- No electricity, no plumbing and no electronics required.
- Low-maintenance , minimal moving parts, less downtime.
- Fits any café setup.
- Less refrigerator and counter space needed.

Cost Savings

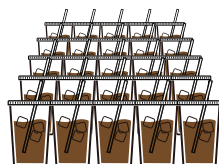
- 30% Cost savings on coffee beans.*
- 50% Less water used per cycle.*
- No disposable filters required.*
- Low cost of ownership - no pricey repairs or maintenance.**

*Café 2 vs. Immersion

**Café 2 vs. Espresso Machines

This Changes Everything.

ColdPerk's Café 2 delivers on-demand espresso concentrate, streamlines workflow, and adds lasting value to your business. It allows you to create unique recipes and unlock bold flavors in just 5–20 minutes, fueling creativity and efficiency. A true game-changer for baristas, cafés, restaurants, and bars alike.



Speed

The ColdPerk Café 2 brews espresso-strength concentrate quickly, extracting enough from 1.5 lbs of coffee to produce up to 50 drinks in just 5–20 minutes.* By eliminating traditional brewing delays, you can serve high-quality coffee on demand and maximize productivity during peak hours.

**Results may vary based on coffee type, water temperature, and grind size, etc.*

Ease of Use

Designed for effortless operation, ColdPerk requires no electricity, plumbing, or electronics—making it a seamless addition to any café, bar, or restaurant. Its low-maintenance system allows baristas of all skill levels to craft premium espresso-based drinks with ease. For even faster service, store the concentrate in a pump bottle for quick, consistent dispensing.

Flavor

ColdPerk's patent-pending DWIP Manifold™ technology ensures precise extraction, preserving bold flavors without using heat. The result? A rich, full-bodied espresso concentrate with deep, complex notes that rival traditional espresso. Serve it straight, dilute to recipe, or craft unique small-batch beverages that keep customers coming back.

The concentrate from ColdPerk isn't just for espresso, it can be incorporated into a variety of beverages, from lattes, iced coffee, and cappuccinos to innovative coffee cocktails, desserts like tiramisu, or even ice cream.

FOR MORE DETAILS PLEASE CONTACT US AT SALES@COLDPERK.COM

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