



2018 Equipment Catalog

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About Curtis
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Curtis Sales Territory Map

Icon Guide

♂ Dispenser Included	Brewer Comes Standard with Dispensers
🛞 Dispenser Not Included	Brewer Does Not Come with Dispensers Please Order Separately
Ruick Ship	Ready to Ship (Domestic only, does not include export units)
New Product	New Additions to the Curtis 2018 Equipment Product Offering
Special Order	15 day lead time
😲 Cord & Plug Included	Includes NEMA 5-15P cord and plug
🕖 Dual Voltage	120/220 Volts

G4 Technology Intelligent. Intuitive. Instinctive. Artistic.

Ready to brew

LG

MED

SM





Brewing technology at your fingertips

G4 Technology delivers advancements to make brewing and dispensing of hot, fresh, gourmet coffee and tea even easier. Its simple, icon-driven interface simplifies brewing operations, provides fast and intuitive training and reduces service calls and costs.

With a wide selection of features and programming flexibility, Curtis has taken coffee brewing technology to new heights with the Generation Four Brewing Systems.

G4 Features

- Large, 4.3" touch screen
- · Icon-driven interface streamlines and simplifies operation
- · On-screen instructions provide fast, intuitive training and reduce service calls
- Real time feedback of the brewing process helps eliminate user error
- · Built-in self diagnostics alert operator of system failure and when preventive maintenance is needed
- · Energy saving mode is easily customized to specific operator needs and applications
- Patented G4 digital controller used in multiple Curtis brewing systems, reducing parts inventory











G4 Tea Brewer Series

Seraphim®

CGC Series

G4 Gemini® Series G4 Gemini® InteliFresh® Series G4 ThermoPro® Series



Thermal FreshTrac[®] System



TFT15G 1.5 Gallon Dispenser with Lockable Base **TFT1G** 1.0 Gallon Dispenser with Lockable Base

Signals, Monitors, and Manages Coffee Quality & Volume

Curtis' Thermal FreshTrac® is a simple, visual system that communicates time and volume and is easy to see, even from across the room. The FreshTrac® system is activated from the moment coffee is brewed into the dispenser to keep your coffee program on track.

ACTIVE LED LIGHT DISPLAY

Flashing green and red lights indicate coffee freshness

COFFEE QUALITY TIMER

The LCD timer is able to count UP or DOWN so you know when it is time to brew

How it works...

LIQUID LEVEL

Each bar represents the

liquid level so you know how much coffee is in the dispenser at any time

Thermal FreshTrac® coffee dispensers have a lid that has a combination gauge containing three indicators:

Liquid Level • Coffee Quality Timer • Active LED Light Display

Timer/Volume Gauge Activated – When coffee starts brewing, the display will flash Green/Red/Green indicating activation.

Coffee Is Fresh Mode – The Green LED light flashes every 6 seconds indicating that the coffee is fresh.

Warning Mode – The Green/Red LEDs flash alternately (every 6 seconds) when either of these two conditions are true:

Digital Numeric Timer is 10 minutes or less from expiration. Volume in server is 24 ounces or less.

Timer Expired And/Or Dispenser Is Empty -

The Red LED flashes every 6 seconds for 60 minutes once any of the conditions below are true:

Numeric Timer has expired.

Dispenser is (nearly) empty – 4 ounces or less of volume remains.

The Red LED will stop blinking and turn off after 60 minutes has elapsed.

When the server times-out or is empty, the LCD display screen will flash simultaneously with the LED.

Curtis

Thicker Stainless Steel

- 50% thicker stainless steel outer wall
- Built for tough foodservice environments
- Equivalent vacuum properties

• Minimal weight increase

- Decreases denting and vacuum seal breaks
- Standard on all TFT and TXSG Dispensers

Rear-Facing Displays



New rear-facing TFT allows for quick, behind the counter monitoring of coffee's freshness

Wide-Mouth Lid





New wide-mouth lid design with captive stopper standard on all TFT and TXSG Dispensers

Neoprene Wraps

- Durable neoprene material resists degradation
- · Provides additional padding
- · Maintains flexibility in extreme environments
- · Easy to clean
- Add your own graphics identical print quality as other wrap materials
- Curtis black (WC-390251) and white (WC-390252) wrap options available
- For use with these Curtis Thermal Dispensers: TFT15G, TXSG1501S600



Lockable and Non-Lockable Bases





TFT1G 1.0 Gallon Lockable Base

TFT15G 1.5 Gallon Lockable Base

TFT162

1.0 Gallon without Base







TFT15G3 1.5 Gallon Non-Lockable Base



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

Corinth[™] Perfect hot water at the touch of a button





- PID Controlled Provides precise control of temperature.
- Easy-To-Operate Simple tactile controls.
- Sleek Minimalist Design Designed to be an unobtrusive addition to any coffee and tea service location.

Corinth

MODEL #	# DESCRIPT	ION	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE	BREWER FILL WEIGH	T BREWED GAL/H	IR
COR1B/CO	DR1W Under Cou	nter Hot Water Dispenser	24.52" x 11.07" x 20.52"	7.43″	81 lbs.	4.3/10.0	🕅 🕬 🛞 🕖

Utility Requirements ELECTRICAL								WA	TER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
COR1B/COR1W	1 PH	120/220 V	12.5/22.7 A	15/30A	2 X 2500 W	2W/3W + G	1500/5000 W	50/60 Hz	3/8″ flare	20 - 90 psi	2.0 gpm	5.0 gal.

convenience in hot water dispensing. Corinth.[™] The next generation water tower from Curtis.

• Volumetric Controls – Allows for customizable preset volumes or

manual dispense options.

Three programmable buttons provide ultra

The Corinth is designed with a minimal footprint on the countertop to allow you to highlight your coffee and tea service.

Featuring an under-counter heating system, Corinth's G3 digital controls accurately maintain set temperature from 170° to 202°F. (Factory pre-set at 208°F)

At the heart of the system, the Corinth includes a unique internal pre-heat exchanger coil to ensure accurate temperature hot water the moment it's dispensed... with no lag time.

Corinth's contemporary tower incorporates three dispense buttons. Each is programmable from continuous manual flow to one-touch 32 oz. dispensing. Corinth comes factory set to 12 oz., 16 oz., and manual free flow. An optional drip tray adapter is available.

WC-65066K Optional drip tray adapter for existing equipment replacement

COR1B (Shown with brew kettle - not included)



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G4 Seraphim® Single Cup Coffee Brewer

Batch Brew Re-Imagined



- Standard Seraphim[®] Package Includes Two Seraphs (brewheads), One Curtis[®] 5.0 gallon Hot Water Tower, G4 Touchscreen, and One Drip Tray.
- Brewing Methods Chemex[®], Kalita[®], Harlo[®] V60, Melitta[®] Dripper, Able[®] Kone Brewing System, French Press and more.
- Temperature Stability and Flow Rate Reliable, highly stable temperature and flow rate. Just set it and forget it.
- No Cavitation Stable Environment Eliminates Low Pressure Pockets.

L

G4 Seraphim[®] Single Cup Coffee Brewer

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE	BREWER FILL WEIGHT	BREWED GAL/HR	
SERA2B	Twin Seraphim® Single Cup Brewer, Black	16.00" x 19.00" x 19.50" - Above Counter	5.63" w/ Brew Basket	81 lbs.	4.3/10.0	🛞 🕀 🕖
		24.50" x 11.13" x 22.25" - Heating Unit 1	1.50" w/o Brew Basket			
SERA2W	Twin Seraphim® Single Cup Brewer, White	16.00" x 19.00" x 19.50" - Above Counter	5.63" w/ Brew Basket	81 lbs.	4.3/10.0	🛞 🕀 🕖
		24.50" x 11.13" x 22.25" - Heating Unit 1	1.50" w/o Brew Basket			

Utility Requirements

• and negatients			ELECTRICAL				WATER					
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
SERA2B*	1 PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4" Flare	20 - 90 psi	2.0 GPM	5.0 gal.
SERA2W*	1 PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4" Flare	20 - 90 psi	2.0 GPM	5.0 gal.

* Brew heads need to be installed within a 2.0' x 3.0' area.



SERA2B (Shown with WC-73141K Brew Cone Ring Holder)

It is often said that good things come in small packages, and The Seraphim^{*} is no exception. It's no surprise that traditional coffee brewers lack the aesthetic appeal that their counterparts so boldly flaunt on the front counter of every café. Well, we see The Seraphim as the first step of many in the right direction.

Designed to remove barriers between you and your customers, The Seraphim allows you to brew amazing coffee time after time without worry of inconsistencies. With all the bulky, yet necessary, componentry hidden out of sight under the counter the goal of our design is to make your coffee the focal point. We don't want to reinvent the way that coffee is brewed, but we do want to reimagine it. This is Batch Brew Re-Imagined!



Seraphim Water Tower (Installs conveniently below the counter.)

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G4 CGC Single Cup Coffee Brewers

The Golden Cup Standard... One Cup at a Time



CGC

Curtis

- The Brew Basket Uniform ridges gently hold the filter away from the sides and bottom to allow for optimum extraction. Patent pending, years went into the concept and the development of the brew basket to perfect the brewing process and provide the Golden Cup coffee results.
- Pre-Wet/Wash Filter Function Many shops pre-wet their filters in an effort to remove any paper taste from interfering with the finished brew. The Curtis[®] Gold Cup has a pre-wet function that streams hot water over the paper filter to eliminate any undesirable paper taste prior to brewing.
- Gold Cup[®] Series Digital Control Module provides precise control over all brewing aspects: time, temperature, volume plus specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- Siphon Technology During the brewing process, the brew basket's siphon allows for the water level to rise to the perfect level without exiting. A pre-infusion in its purest form, this patented feature produces the true profile of the intended roast taste and experience.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G4 CGC Single Cup Coffee Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE	BREWER FILL WEIGHT	BREWED GAL/HR	
CGC	Gold Cup Single Cup Brewer, Twin	18.25" x 13.25" x 21.00"	6.88″	52.5 lbs.	4.3/5.0	🛞 🚚 😲 🕦
CGC1	Gold Cup Single Cup Brewer, Single	18.25" x 13.25" x 21.00"	6.88″	48.2 lbs.	4.3/5.0	🛞 🚚 🔛 🕖

Utility Requirements ELECTRICAL										WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
CGC	1 PH	120/220V	12.5/10.8A	15/15A	2 x 1450W	2W/3W+G	1500/2379W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.7 gal.
CGC1	1 PH	120/220V	12.5/10.8A	15/15A	2 x 1450W	2W/3W+G	1500/2379W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.7 gal.

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



CGC1 (Shown with single cup WC-3411-102 brew basket)



CGC1 (Shown with 64 oz. WC-3621-101 brew basket)

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Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers with FreshTrac[®] Satellites

NEW



G4GEMXTIFT10A1000

- · LED notification of freshness timing.
- Gold Cup Series[™] digital control module provides precise control over all aspects of brewing: time, temperature, volume plus specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- Preset, one-touch Global Recipes Based on coffee type, grind and weight. Simplifies profile setting for gourmet results every time.
- Industry's most effective mineral tolerant design.

GEMX™

- Patented fast-wetting AFS spray head and non-immersed water temperature sensor.
- Encapsulated control board Protects against steam, water and impact.
- Field selectable for 0.5, 1.0 or 1.5 gal. batch brewing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
G4GEMXSIFT63A1000	Single, 1.5 Gallon with IntelliFresh, FreshTrac	31.87" x 10.50" x 22.68"	68.4 lbs.	4.5/10.0	C 🖓 🔊 🖓 😲 🔍
G4GEMXTIFT10A1000	Twin, 1.5 Gallon with IntelliFresh, FreshTrac	31.87" x 18.17" x 22.69"	128.4 lbs.	15.0/21.0	

Utility Requirements ELECTRICAL									WA	TER		
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
G4GEMXSIFT63A1000	1 PH	120/220 V	13.5/13.5 A	15/20A	2 X 1600 W	2W/3W + G	1650/2800 W	50/60 Hz	3/8″ flare	20 - 90 psi	1.0 gpm	2.2 gal.
G4GEMXTIFT10A1000	1 PH	220 V	23.0/34.0 A	30/50A	3 X 2500 W	3W + G	5100/7500 W	50/60 Hz	3/8" flare	20 - 90 psi	2.0 gpm	5.2 gal.

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3XIFT	GEM5XSIFT	GEM5XTIFT
G4GEMXSIFT63A1000	\checkmark	\checkmark	\checkmark
G4GEMXTIFT10A1000	\checkmark	\checkmark	\checkmark



More than a coffee brewer. A true thinking machine.

Sitting atop a proud lineage stretching back to 1980 and the introduction of their famed Gemini[®] Satellite Brewing System, the GemX brewer features Curtis's evolutionary IntelliFresh[®] and FreshTrac[®] technologies that ensures coffee temperature and streamlines labor by letting you track coffee freshness from across the room.

With its large 4.3-inch touchscreen and icon-driven interface that streamlines and simplifies operation, G4 GemX provides intuitive onscreen instructions for fast, streamlined training and real-time feedback on the brewing process. The unit also includes a USB port that lets operators easily transfer recipes from store to store.

For a complete dispenser reference guide see pages 76-77
 Brew basket options for these brewers can be found on pages 92-93
 Paper filters for these brewers can be found on pages 92-93
 Water filtration solutions for these brewers can be found on page 100

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GEM5XSIFT



GEM5XTIFT

G4GEMXSIFT63A1000

GEM3XIFT

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G4 Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

Brewing Technology Made Simple



- IntelliFresh® Technology Temperature and time information follows the satellite.
- Generation Four (G4) Digital Control Module Large, 4.3" touch screen. Icon-driven interface streamlines operation.
- On-Screen Instructions Provides fast, intuitive training; reduces service calls.
- Built-In Self Diagnostic System Includes real-time feedback of the brewing process and energy saving mode.

G4 Gemini® IntelliFresh® 1.5 Gallon Brewers

- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume and specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- LED notification of freshness timing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HP	2
G4GEMSIF63A1000	Single 1.5 gal. with IntelliFresh®	30.63" x 9.13" x 22.25"	68.4 lbs.	4.5/10.0	
G4GEMTIF10A1000	Twin 1.5 gal. with IntelliFresh®	30.63" x 18.13" x 22.25"	128.4 lbs.	15.0/21.0	er 🗐 🖉
G4GEMSIF63B1000	Single 1.5 gal. with IntelliFresh®, Black	30.63" x 9.13" x 22.25"	68.4 lbs.	4.5/10.0	C 🔁 🔁 🔍 🕖
G4GEMTIF10B1000	Twin 1.5 gal. with IntelliFresh®, Black	30.63" x 18.13" x 22.25"	128.4 lbs.	15.0/21.0	♂⊕

Utility Requirements

othity nequ	nemei	115		ELECTRICAL					WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
G4GEMSIF63A1000	1 PH	120/220V	13.5/13.5A	15/20A	2 x 1600W	2W/3W+G	1650/2800W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
G4GEMTIF10A1000	1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.2 gal.
G4GEMSIF63B1000	1 PH	120/220V	13.5/13.5A	15/20A	2 x 1600W	2W/3W+G	1650/2800W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
G4GEMTIF10B1000	1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF	GEM5IF	GEM5IFT
G4GEMSIF63A1000	\checkmark	\checkmark	\checkmark
G4GEMTIF10A1000	\checkmark	\checkmark	\checkmark
G4GEMSIF63B1000	\checkmark	\checkmark	\checkmark
G4GEMTIF10B1000	\checkmark	\checkmark	√

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100

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G4 Gemini[®] 1.5 Gallon Brewers

Touchscreen Streamlines Operation



- Generation Four (G4) Digital Control Module Large, 4.3" touch screen. Icon-driven interface streamlines operation.
- On-Screen Instructions Provides fast, intuitive training; reduces service calls.
- Built-In Self Diagnostic System Includes real-time feedback of the brewing process and energy saving mode.
- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume and specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G4 Gemini[®] 1.5 Gallon Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HI	R
G4GEMS63A1000	G4 Gemini Single 1.5 gal.	29.88″ x 9.13″ x 22.25″	68.4 lbs.	4.5/10.0	The second se
G4GEMT10A1000	G4 Gemini Twin 1.5 gal.	29.88" x 18.13" x 22.25"	124.4 lbs.	15.0/21.0	⊗ ⊒ ,

Utility Requirements

Utility Requ	I	ELECTRICAL	-					WA	TER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
G4GEMS63A1000	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/3300W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
G4GEMT10A1000	1 PH	220V	23.6/34.5A	30/50A	3 x 2500W	3W+G	5200/7600W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3/D	GEM-5	GEM-3-5
G4GEMS63A1000	\checkmark	\checkmark	
G4GEMT10A1000	\checkmark	\checkmark	\checkmark

· For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



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Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers with FreshTrac[®] Satellites

NEW



- · LED notification of freshness timing.
- Gold Cup Series[™] digital control module provides precise control over all aspects of brewing: time, temperature, volume plus specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- Preset, one-touch Global Recipes Based on coffee type, grind and weight. Simplifies profile setting for gourmet results every time.
- Industry's most effective mineral tolerant design.

SEM GEMX™

- Patented fast-wetting AFS spray head and non-immersed water temperature sensor.
- Encapsulated control board Protects against steam, water and impact.
- Field selectable for 0.5, 1.0 or 1.5 gal. batch brewing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	1
GEMXSIFT63A1000	Single, 1.5 Gallon with IntelliFresh, FreshTrac	31.87" x 10.50" x 22.68"	68.4 lbs.	4.5/10.0	(?) (?) (?) (?) (?) (?) (?) (?) (?) (?)
GEMXTIFT10A1000	Twin, 1.5 Gallon with IntelliFresh, FreshTrac	31.87″ x 18.17″ x 22.69″	128.4 lbs.	15.0/21.0	

Utility Requirements ELECTRICAL									WA	TER		
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
GEMXSIFT63A1000	1 PH	120/220 V	13.5/13.5 A	15/20A	2 X 1600 W	2W/3W + G	1650/2800 W	50/60 Hz	3/8″ flare	20 - 90 psi	1.0 gpm	2.2 gal.
GEMXTIFT10A1000	1 PH	220 V	23.0/34.0 A	30/50A	3 X 2500 W	3W + G	5100/7500 W	50/60 Hz	3/8" flare	20 - 90 psi	2.0 gpm	5.2 gal.

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3XIFT	GEM5XSIFT	GEM5XTIFT
GEMXSIFT63A1000	\checkmark	\checkmark	\checkmark
GEMXTIFT10A1000	\checkmark	\checkmark	\checkmark



More than a coffee brewer. A true thinking machine.

Equipped with Curtis's evolutionary IntelliFresh® and FreshTrac® technologies, the GemX system ensures coffee temperature and streamlines labor by letting you track coffee freshness from across the room. No guesswork. No distracting alarms... you'll know immediately when a new brew is needed. Resulting in an exceptional customer experience with fresh, great-tasting coffee all day long.

G3 GemX features a Universal Control Module with an easy to read, true-green LED display and simple interface. It provides precise, digital fine-tuning of the brewing process and complete control over pre-infusion, pulse-brewing, water bypass and more. Pre-set, one touch global recipes simplify profile setting for gourmet results every time.

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State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

Brew the Perfect Cup of Coffee



Curtis

- IntelliFresh® Technology Temperature and time information follows the satellite.
- G3 Digital Control Module Provides gourmet coffee control with Pre-Infusion, Pulse-Brewing, Water Bypass and more. No manual adjustments needed.
- Pre-Set, One-Touch Global Recipes Based on coffee type, grind and weight to simplify profile settings for gourmet results every time. Standard Recipes include: Gourmet Standard, Dark Roast, Light Roast, High Yield, Filter Pack and Decaf.

G3 Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

- Double-wall construction in each satellite server helps maintain coffee temperature with minimal heat loss.
- Field selectable for one, two or three batch brewing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	R
GEMSIF10A1000	G3 Gemini [®] Single 1.5 gal. with IntelliFresh [®]	30.63" x 9.13" x 22.25"	69.4 lbs.	12.0	(
GEMSIF63A1000	G3 Gemini [®] Single 1.5 gal. with IntelliFresh [®]	30.63" x 9.13" x 22.25"	69.4 lbs.	4.5/10.0	C 🖓 😲 🕖
GEMTIF10A1000	G3 Gemini® Twin 1.5 gal. with IntelliFresh®	30.63" x 18.13" x 22.25"	128.4 lbs.	15.0/21.0	⊘ , ⊒_,
GEMSIF10B1000	G3 Gemini® Single 1.5 gal. with IntelliFresh®, Black	30.63" x 9.13" x 22.25"	69.4 lbs.	12.0	⊗ 🖰
GEMTIF10B1000	G3 Gemini® Twin 1.5 gal. with IntelliFresh®, Black	30.63" x 18.13" x 22.25"	128.4 lbs.	15.0/21.0	🞯 🔁
GEMTIF10A2000	G3 Gemini® Twin 1.5 gal. with IntelliFresh®, no Dispensers	30.63" x 18.13" x 22.25"	128.4 lbs.	15.0/21.0	🛞 🕀

tility Requirements								WATER			
PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
1 PH	220V	18.5A	30A	2 x 2000W	3W+G	4050W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
1 PH	120/220V	13.5/13.5A	15/20A	2 x 1600W	2W/3W+G	1650/2800W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
1 PH	220V	18.5A	30A	2 x 2000W	3W+G	4050W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
1 PH	220V	23.0-34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
	PHASE 1 PH 1 PH 1 PH 1 PH 1 PH 1 PH 1 PH	PHASE VOLTS 1 PH 220V 1 PH 120/220V 1 PH 220V 1 PH 220V	PHASE VOLTS AMPS 1 PH 220V 18.5A 1 PH 120/220V 13.5/13.5A 1 PH 220V 23.0/34.0A 1 PH 220V 18.5A 1 PH 220V 23.0/34.0A 1 PH 220V 23.0/34.0A 1 PH 220V 23.0/34.0A	PHASE VOLTS AMPS MIN. CIRCUIT 1 PH 220V 18.5A 30A 1 PH 120/220V 13.5/13.5A 15/20A 1 PH 220V 23.0/34.0A 30/50A 1 PH 220V 18.5A 30A 1 PH 220V 23.0/34.0A 30/50A 1 PH 220V 23.0/34.0A 30/50A	PHASE VOLTS AMPS CIRCUIT HEAT CONFIG 1 PH 220V 18.5A 30A 2 x 2000W 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 1 PH 220V 18.5A 30A 2 x 2000W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W	PHASE VOLTS AMPS CIRCUID CIRCUID HEAT CONFIG WIRE 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G	PHASE VOLTS AMPS CIRCUIT HEAT CONFIG WIRE WATTS 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1650/2800W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 5100/7500W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W	PHASE VOLTS AMPS CIRUIT HEAT CONFIG WIRE WATTS HERTZ 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1650/2800W 50/60 Hz 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 50/00 Hz 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz	PHASE VOLTS AMPS CIRUIT HEAT CONFIG WIRE WATTS HERTZ CONNECTOR 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1650/2800W 50/60 Hz 3/8" Flare 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 3/8" Flare	PHASE VOLTS AMPS CIRCUIT HEAT CONFIG WIRE WATTS HERTZ CONNECTOR PRESSURE 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1650/2800W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 20 - 90 psi 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5	PHASE VOLTS AMPS CIRCUIT HEAT CONFIG WIRE WATTS HERTZ CONNECTOR PRESSURE MIN. FLOW RATE 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 13.5/13.5A 15/20A 2 x 1600W 2W/3W+G 1650/2800W 50/60 Hz 3/8" Flare 20 - 90 psi 1.0 GPM 1 PH 220V 23.0/34.0A 30/50A 3 x 2500W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 20 - 90 psi 2.0 GPM 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 20 - 90 psi 2.0 GPM 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 4050W 50/60 Hz 3/8" Flare 20 - 90 psi 1.0 GPM 1 PH 220V 18.5A 30A 2 x 2000W 3W+G 5100/7500W 50/60 Hz 3/8" Flare 20 - 90 psi 2.0 GPM

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF	GEM5IF	GEM5IFT
GEMSIF10A1000	\checkmark	\checkmark	\checkmark
GEMSIF63A1000	\checkmark	\checkmark	\checkmark
GEMTIF10A1000	\checkmark	\checkmark	\checkmark
GEMSIF10B1000	\checkmark	\checkmark	\checkmark
GEMTIF10B1000	\checkmark	\checkmark	\checkmark
GEMTIF10A2000			

· For a complete dispenser reference guide see pages 76-77 Brew basket options for these brewers can be found on pages 92-93 Paper filters for these brewers can be found on pages 92-93 Water filtration solutions for these brewers can be found on page 100 I FD **Freshness** Indicator Solid red LED light indicates the coffee is fresh. Flashing red light means it is time to brew more coffee. GEMSIF10A1000 **GEM3IF** GEM5IF GEM5IFT WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the

🞯 Dispenser Included 🛛 🛞 Dispenser Not Included 🛛 🚚 Quick Ship 🛛 🧰 New Product 🕀 Special Order 🛛 😗 Cord & Plug Included 💷 Dual Voltage 📔 23

State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Gemini[®] 1.5 Gallon Brewers

Precision Control Over All Brewing Aspects



Curtis

- G3 Digital Control Module Provides gourmet coffee control with Pre-Infusion, Pulse-Brewing, Water Bypass and more. No manual adjustments needed.
- Pre-Set, One-Touch Global Recipes Based on coffee type, grind and weight to simplify profile settings for gournet results every time. Standard Recipes include: Gournet Standard, Dark Roast, Light Roast, High Yield, Filter Pack and Decaf.
- Double-wall construction in each satellite server helps maintain coffee temperature with minimal heat loss.
- Enhanced Recovery Circuitry Boosts performance on 220V/single phase models.
- · Field selectable for one, two or three batch brewing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	IR
GEMSS10A1000	G3 Gemini® Single 1.5 gal.	29.88" x 9.13" x 22.25"	68.4 lbs.	12.0	⊘ ;⊒.;
GEMSS63A1000	G3 Gemini® Single 1.5 gal.	29.88" x 9.13" x 22.25"	68.4 lbs.	4.5/10.0	
GEMTS10A1000	G3 Gemini® Twin 1.5 gal.	29.88" x 18.13" x 22.25"	124.4 lbs.	15.0/21.0	⊘ ,⊒_,
GEMTS16A1000	G3 Gemini [®] Twin 1.5 gal. with transformer	29.88" x 18.13" x 25.63"	124.4 lbs.	21.0	(⊘) 🚯
GEMTS19A1000	G3 Gemini® Twin 1.5 gal.	29.88" x 18.13" x 22.25"	136.4 lbs.	21.0	Image: Image: Image

Jtility Requirements				ELECTRICAL					WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
GEMSS10A1000	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.2 gal.
GEMSS63A1000	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/3300W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.2 gal.
GEMTS10A1000	1 PH	220V	23.6/34.5A	30/50A	3 x 2500W	3W+G	5200/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
GEMTS16A1000	3 PH	220V	20.0A	30A	3 x 2500W	3W+G	7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
GEMTS19A1000	3 PH	220V	20.0A	30A	3 x 2500W	4W+G	7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3/D	GEM-5	
GEMSS10A1000	\checkmark	\checkmark	
GEMSS63A1000	\checkmark	\checkmark	
GEMTS10A1000	\checkmark	\checkmark	
GEMTS16A1000	\checkmark	\checkmark	
GEMTS19A1000	\checkmark	\checkmark	

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

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Paper filters for these brewers can be found on pages 92-93
Water filtration solutions for these brewers can be found on page 100



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Gemini[®] 1.5 Gallon Brewers

Gemini[®] 1.0 & 1.5 Gallon Brewers

Maintains Rich, Full-Bodied Flavor



GEM-12D-10

- Brews automatically in 12 or 24 cup increments per cycle.
- Automatic timer allows brewing of 24 cups without brew basket reloading.
- · Hot water faucet lets you draw steaming hot water for tea or soups - even during brewing.
- · High-efficiency, double-wall insulation in each satellite server maintains coffee temperature for extended periods without warming. Coffee cannot deteriorate, but maintains its rich, full-bodied flavor.
- · Locking satellite lids guard against accidental spills.
- · Color-coded satellite faucets available for regular or decaffeinated coffee.

Gemini[®] 1.0 & 1.5 Gallon Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	IR
GEM-120A-10	Analog, 1.0 gal. Single	27.30″ x 9.13″ x 20.25″	61.4 lbs.	4.5	
GEM-120A-63	Analog, 1.0 gal. Single	27.30″ x 9.13″ x 20.25″	59.4 lbs.	4.5/6.0	?
GEM-12D-10	ADS Digital, 1.5 gal. Twin	29.00" x 18.00" x 16.50"	122.4 lbs.	17.5	🔁 🚛 R
GEM-12D-16	ADS Digital, 1.5 gal. Twin	29.00" x 18.00" x 16.50"	134.4 lbs.	17.5	⊘ ⊕

othity hequitements				ELECTRICAL	AL				WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
GEM-120A-10	1 PH	120V	15.0A	15A	1 x 1600W	2W+G	1775W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
GEM-120A-63	1 PH	120/220V	15.0/10.0A	15/15A	1 x 1600/ 1 x 2000W	2W/3W+G	1775/2100W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.2 gal.
GEM-12D-10	1 PH	220V	29.0A	40A	3 x 2000W	3W+G	6300W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
GEM-12D-16	3 PH	220V	17.0A	30A	3 x 2000W	3W+G	6300W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.2 gal

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3/D	GEM-5	
GEM-120A-10	\checkmark	\checkmark	
GEM-120A-63	\checkmark	\checkmark	
GEM-12D-10	\checkmark	\checkmark	
GEM-12D-16	\checkmark	\checkmark	

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93
Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



G4 ThermoPro® 1.5 Gallon Brewers

Gourmet Results Every Time



28 G4 ThermoPro® 1.5 Gallon Brewers | wilburcurtis.com

- Generation Four (G4) Digital Control Module Large, 4.3" touch screen. Icon-driven interface streamlines operation.
- Stainless steel ThermoPro[®] vacuum-sealed servers keep coffee fresh, hot and flavorful.
- Built-In Self Diagnostic System Includes real-time feedback of the brewing process and energy saving mode.
- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume

G4 ThermoPro® 1.5 Gallon Brewers

plus specialty coffee needs from pre-infusion, pulse-brewing, and water bypass.

- Pre-Set, One-Touch Global Recipes Based on coffee type, grind and weight.
- Single unit is field selectable for one, two or three batch brewing.
- Centrally located hot water spout for instant hot beverages and other hot water needs.

DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR		
G4 ThermoPro® Single 1.5 gal. with shelf	35.13" x 11.13" x 20.75"	77.2 lbs.	12.0	⊗∕	
G4 ThermoPro® Single 1.5 gal. with shelf	35.13" x 11.13" x 20.75"	77.2 lbs.	4.5/10.0	🞯 😲 🕖	
G4 ThermoPro® Single 1.5 gal.	35.13″ x 11.13″ x 20.75″	77.2 lbs.	4.5/10.0	🛞 🚚 🔛 🕔	
G4 ThermoPro® Twin 1.5 gal. with shelf	35.13" x 20.13" x 20.75"	132.6 lbs.	15.0/21.0	⊗∕	
G4 ThermoPro® Twin 1.5 gal.	35.13" x 20.13" x 20.75"	132.6 lbs.	15.0/21.0	🐼 🚛 🤋	
G4 ThermoPro® Twin 1.5 gal. with shelf	35.13" x 20.13" x 20.75"	132.6 lbs.	15.0/21.0	()	
	G4 ThermoPro® Single 1.5 gal. with shelf G4 ThermoPro® Single 1.5 gal. with shelf G4 ThermoPro® Single 1.5 gal. G4 ThermoPro® Twin 1.5 gal. with shelf G4 ThermoPro® Twin 1.5 gal.	G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" G4 ThermoPro® Single 1.5 gal. 35.13" x 20.13" x 20.75" G4 ThermoPro® Twin 1.5 gal. with shelf 35.13" x 20.13" x 20.75" G4 ThermoPro® Twin 1.5 gal. 35.13" x 20.13" x 20.75"	G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" 77.2 lbs. G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" 77.2 lbs. G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" 77.2 lbs. G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" 77.2 lbs. G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" 77.2 lbs. G4 ThermoPro® Twin 1.5 gal. with shelf 35.13" x 20.13" x 20.75" 132.6 lbs. G4 ThermoPro® Twin 1.5 gal. 35.13" x 20.13" x 20.75" 132.6 lbs.	G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" 77.2 lbs. 12.0 G4 ThermoPro® Single 1.5 gal. with shelf 35.13" x 11.13" x 20.75" 77.2 lbs. 4.5/10.0 G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" 77.2 lbs. 4.5/10.0 G4 ThermoPro® Single 1.5 gal. 35.13" x 11.13" x 20.75" 77.2 lbs. 4.5/10.0 G4 ThermoPro® Twin 1.5 gal. with shelf 35.13" x 20.13" x 20.75" 132.6 lbs. 15.0/21.0 G4 ThermoPro® Twin 1.5 gal. 35.13" x 20.13" x 20.75" 132.6 lbs. 15.0/21.0	

Utility Requ	Jtility Requirements				ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
G4TP15S10A1500	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
G4TP15S63A1500	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
G4TP2S63A3100	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W + G	1800/2800W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
G4TP15T10A1500	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
G4TP2T10A3100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3 W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
G4TP2T10A3500	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.

Dispenser Reference Guide

MODEL #	TXSG1501S600	TFT15G/TFTR15G/TFT15G3	TLCG15095000	TLXA2201G000
G4TP15S10A1500	\checkmark	\checkmark	\checkmark	\checkmark
G4TP15S63A1500	\checkmark	\checkmark	\checkmark	\checkmark
G4TP2S63A3100	\checkmark	\checkmark	\checkmark	
G4TP15T10A1500	\checkmark	\checkmark	\checkmark	\checkmark
G4TP2T10A3100	$\overline{\mathbf{A}}$	\checkmark	\checkmark	*
G4TP2T10A3500	\checkmark	\checkmark	\checkmark	\checkmark

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100





TLCG1509S000



G4TP15S10A1500

G4TP15T10A1500

G4TP2S63A3100

TXSG1501S600 TFT15G/TFTR1

TFT15G/TFTR15G/TFT15G3

TLXA2201G000

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G4 ThermoPro® 1.0 Gallon Brewers

One Gallon Gourmet



G4TP1T10A3100

Curtis

- Generation Four (G4) Digital Control Module Large, 4.3" touch screen. Icon-driven interface streamlines operation.
- Stainless steel ThermoPro[®] vacuum-sealed servers keep coffee fresh, hot and flavorful.
- Built-In Self Diagnostic System Includes real-time feedback of the brewing process and energy saving mode.
- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume

G4 ThermoPro® 1.0 Gallon Brewers

plus specialty coffee needs from pre-infusion, pulse-brewing, and water bypass.

- Pre-Set, One-Touch Global Recipes Based on coffee type, grind and weight.
- Single unit is field selectable for one, two or three batch brewing.
- Centrally located hot water spout for instant hot beverages and other hot water needs.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
G4TP1S63A3100	G4 ThermoPro® Single 1.0 gal.	24.75″ x 11.13″ x 20.75″	59.4 lbs.	4.5/10.0	🕅 🕂 🚛 🖉
G4TP1S63W3100	G4 ThermoPro® Single 1.0 gal., Sky White	24.75" x 11.13" x 20.75"	59.4 lbs.	4.5/10.0	🛞 🖭 🕀 😲 🕖
G4TP1S63B3100	G4 ThermoPro [®] Single 1.0 gal., Black	24.75" x 11.13" x 20.75"	59.4 lbs.	4.5/10.0	🛞 👞 🕀 😲 🕖
G4TP1T10A3100	G4 ThermoPro® Twin 1.0 gal.	24.75" x 20.13" x 20.75"	118.4 lbs.	15.0/21.0	🛞 🚚 🤉
G4TP1T10W3100	G4 ThermoPro® Twin 1.0 gal., Sky White	24.75" x 20.13" x 20.75"	118.4 lbs.	15.0/21.0	🛞 new 🕀
G4TP1T10B3100	G4 ThermoPro [®] Twin 1.0 gal., Black	24.75" x 20.13" x 20.75"	118.4 lbs.	15.0/21.0	😵 🖭 🕀

Utility Requ	tility Requirements Electrical									WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.	
G4TP1S63A3100	1 PH	120/220V	13.8/12.2A	15/20A	2 x 1600W	2W/3W+G	1650/2700W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.2 gal.	
G4TP1S63W3100	1 PH	120/220V	13.8/12.2A	15/20A	2 x 1600W	2W/3W+G	1650/2700W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.2 gal.	
G4TP1S63B3100	1 PH	120/220V	13.8/12.2A	15/20A	2 x 1600W	2W/3W+G	1650/2700W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.2 gal.	
G4TP1T10A3100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.2 gal.	
G4TP1T10W3100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.	
G4TP1T10B3100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.	

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT1G/TFTR1G	TFT1G2	TFT1G3
G4TP1S63A3100	\checkmark	\checkmark	\checkmark	\checkmark
G4TP1S63W3100	\checkmark	\checkmark	\checkmark	\checkmark
G4TP1S63B3100	\checkmark	\checkmark	\checkmark	\checkmark
G4TP1T10A3100	\checkmark	\checkmark	\checkmark	\checkmark
G4TP1T10W3100	\checkmark	\checkmark	\checkmark	\checkmark
G4TP1T10B3100	\checkmark	\checkmark	\checkmark	\checkmark

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100

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WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 ThermoPro® 1.5 Gallon Brewers

Delicious Aromatic Gourmet Coffee



TP15T10A1100



- G3 Digital control module provides precise control over all aspects of brewing in an intuitive, easy-to-operate system.
- Pre-Set Global Recipes at the Touch of a Single Button - No complex equipment required.
- Stainless-steel ThermoPro[®] vacuum-sealed servers keep coffee fresh, hot and flavorful.
- · Centrally located hot water spout for instant hot beverages and other hot water needs.

G3 ThermoPro[®] 1.5 Gallon Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	IR
TP15S10A1100	G3 ThermoPro [®] Single 1.5 gal.	35.13" x 11.13" x 20.75"	77.2 lbs.	12.0	⊘ ₹.
TP15S63A1100	G3 ThermoPro [®] Single 1.5 gal.	35.13" x 11.13" x 20.75"	77.2 lbs.	4.5/10.0	
TP15S10A1500	G3 ThermoPro [®] Single 1.5 gal. with shelf	35.13" x 11.13" x 20.75"	77.2 lbs.	12.0	<₽
TP15S63A1500	G3 ThermoPro [®] Single 1.5 gal. with shelf	35.13" x 11.13" x 20.75"	77.2 lbs.	4.5/10.0	🞯 😲 🕖
TP15T10A1100	G3 ThermoPro® Twin 1.5 gal.	35.13" x 20.13" x 20.75"	125.6 lbs.	15.0/21.0	⊘ ₹₽
TP15T10A1159	G3 ThermoPro® Twin 1.5 gal. with Hi-Cap Brew Basket	35.13" x 20.13" x 20.75"	125.6 lbs.	15.0/21.0	⊘ ₹₽,
TP15T16A1100	G3 ThermoPro [®] Twin 1.5 gal. with Transformer	35.13" x 20.13" x 24.13"	125.6 lbs.	21.0	
TP15T19A1100	G3 ThermoPro® Twin 1.5 gal.	35.13" x 20.13" x 20.75"	125.6 lbs.	21.0	<₽
TP15T10A1500	G3 ThermoPro® Twin 1.5 gal. with shelf	35.13" x 20.13" x 20.75"	125.6 lbs.	15.0/21.0	I I I I I I I I I I I I I I I I I I I
TP15S10A5100	G3 ThermoPro [®] Single 1.5 gal. with TFT dispenser	35.13" x 11.13" x 20.75"	77.2 lbs.	12.0	()
TP15T10A5100	G3 ThermoPro® Twin 1.5 gal. with TFT dispensers	35.13" x 20.13" x 20.75"	125.6 lbs.	15.0/21.0	

Utility Req	uiremei	I	ELECTRICAL					WATER				
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
TP15S10A1100	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
TP15S63A1100	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
TP15S10A1500	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
TP15S63A1500	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	2.9 gal.
TP15T10A1100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
TP15T10A1159	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
TP15T16A1100	3 PH	220V	20.0A	30A	3 x 2500W	3W+G	7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
TP15T19A1100	3 PH	220V	20.0A	30A	3 x 2500W	4W+G	7600W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	6.9 gal.
TP15T10A1500	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.
TP15S10A5100	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	2.9 gal.
TP15T10A5100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	6.9 gal.

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT15G/TFTR15G	TFT15G3	TLCG1509S000	TLXA2201G000
TP15S10A1100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15S63A1100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15S10A1500	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S63A1500	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15T10A1100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15T10A1159	\checkmark	\checkmark	\checkmark	\checkmark	
TP15T16A1100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15T19A1100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15T10A1500	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S10A5100	\checkmark	\checkmark	\checkmark	\checkmark	
TP15T10A5100	\checkmark	\checkmark	\checkmark	\checkmark	

• For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

• Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



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G3 ThermoPro® 1.0 Gallon Brewers

One Gallon Gourmet Brewing



TP1TT10A3000

- G3 Digital control module provides precise control over all aspects of brewing in an intuitive, easy-to-operate system.
- Pre-Set Global Recipes at the Touch of a Single Button – No complex equipment required.
- Stainless-steel ThermoPro® vacuum-sealed servers keep coffee fresh, hot and flavorful.

G3 ThermoPro® 1.0 Gallon Brewers

- Field selectable for one, two or three batch brewing.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
TP1S63A1000	G3 ThermoPro® Single 1.0 gal.	27.88″ x 9.25″ x 20.25″	80.0 lbs.	4.5/10.0	🞯 😲 🕔
TP1ST63A3000	G3 ThermoPro [®] Single Tall 1.0 gal.	36.75″ x 9.25″ x 20.25″	80.0 lbs.	4.5/10.0	🛞 😲 🕔
TP1T10A1000	G3 ThermoPro [®] Twin 1.0 gal.	28.00" x 18.13" x 20.50"	103.4 lbs.	15.0/21.0	🞯 🚚 🤉
TP1T19A1000	G3 ThermoPro [®] Twin 1.0 gal.	28.00" x 18.13" x 20.50"	111.4 lbs.	21.0	⊗∕
TP1TT10A3000	G3 ThermoPro® Twin Tall 1.0 gal.	36.75″ x 18.13″ x 20.50″	111.4 lbs.	15.0/21.0	X

Utility Requirements									WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
TP1S63A1000	1 PH	120/220V	13.7/12.3A	15/20A	2 x 1600W	2W/3W+G	1650/2700W	50/60 Hz	3/8″ Flare	20 - 90 psi	1.0 GPM	3.0 gal.
TP1ST63A3000	1 PH	120/220V	13.7/12.3A	15/20A	2 x 1600W	2W/3W+G	1650/2700W	50/60 Hz	3/8" Flare	20 - 90 psi	1.0 GPM	3.0 gal.
TP1T10A1000	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.2 gal.
TP1T19A1000	3 PH	220V	20.0A	30A	3 x 2500W	4W+G	7600W	50/60 Hz	3/8″ Flare	20 - 90 psi	2.0 GPM	5.2 gal.
TP1TT10A3000	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8" Flare	20 - 90 psi	2.0 GPM	5.5 gal.

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT1G/TFTR1G	TFT1G2	TFT1G3
TP1S63A1000			\checkmark	
TP1ST63A3000	\checkmark	\checkmark	\checkmark	\checkmark
TP1T10A1000			\checkmark	
TP1T19A1000			\checkmark	
TP1TT10A3000	\checkmark	\checkmark	\checkmark	\checkmark

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93
Water filtration solutions for these brewers can be found on page 100



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G3 Milano[™] 1.5 Gallon Brewers

Blending the Art of Coffee... with the Science of Brewing



TPC15T10A1100

- Smart server design uses vacuum insulation to maximize heat retention.
- · Brew-through server lids lock in temperature and flavor.
- · Faucet guard drops down for ease of cleaning.

- · Centrally located hot water spout for instant hot beverages and other hot water needs.
- · Unique deep bed, high capacity gourmet brew baskets ensure maximum flavor extraction.

G3 Milano[™] 1.5 Gallon Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
TPC15S10A1100	G3 Milano™ Single 1.5 gal.	35.50″ x 11.38″ x 21.38″	77.2 lbs.	12.0	<₽
TPC15S63A1100	G3 Milano™ Single 1.5 gal.	35.50″ x 11.38″ x 21.38″	77.2 lbs.	4.5/10.0	⊘ !! ∭
TPC15T10A1100	G3 Milano™ Twin 1.5 gal.	35.50" x 20.38" x 21.38"	125.6 lbs.	15.0/21.0	<₽

Utility Requirements

Utility Requirements ELECTRICAL									WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
TPC15S10A1100	1 PH	220V	19.5A	30A	2 x 2000W	3W+G	4300W	50/60 Hz	3/8″ Flare	20-90 psi	1.0 GPM	2.9 gal.
TPC15S63A1100	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	3/8″ Flare	20-90 psi	1.0 GPM	2.9 gal.
TPC15T10A1100	1 PH	220V	23.0/34.5A	30/50A	3 x 2500W	3W+G	5100/7600W	50/60 Hz	3/8" Flare	20-90 psi	2.0 GPM	6.9 gal.

For a complete dispenser reference guide see pages 76-77

· Brew basket options for these brewers can be found on pages 92-93

· Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



The sophisticated Curtis Milano™ embodies elegance with an unparalleled, inspiring design that takes gourmet coffee service to the next level. The conical servers are complemented by the contemporary brewing system featuring black side panels with burgundy accents.

TPC15S10A1100

Smarter Features

- · Attractive design complements hotel lobbies, service bars or even back of the house
- · Stainless steel liner for commercial durability
- Integral base makes it easy to create remote coffee stations
- · Brew-through top keeps heat and flavor in
- · Uniquely designed faucet and sight glass connections practically eliminates heat loss



Dispenser Specifications

MODEL #	HEIGHT x WIDTH x DEPTH	CAPACITY
TLCG1509S000	22.50" x 9.50" x 13.75"	1.5 gallons

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G3 Airpot Brewers

Versatile and Simple to Use



D500GT12A000

Curtis

- Precise Gourmet Control Over All Critical Functions The G3 Digital Control Module provides you the expertise to brew premium gourmet coffee with ease.
- Built-In Fine Tuning Brewing Modes Pre-infusion or pulse-brew enhances extraction of gourmet coffee flavor. Cold water brew lock-out prevents brewing when water temperature is below set level.
- The Digital Control Module is encapsulated in high-tech polymer and is impervious to heat, steam and moisture.
- Intuitive Scroll-Through Precision Programming Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more.
- Two head brewers are easily programmed independently of each other.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G3 Airpot Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	ł
D500GT12A000	G3 Airpot Single 2.2L - 2.5L Brewer	24.50" x 9.25" x 20.00"	47.5 lbs.	4.0	🛞 🚚 😯
D500GT63A000	G3 Airpot Single 2.2L - 2.5L Brewer	24.50" x 9.25" x 20.00"	47.5 lbs.	4.0/7.0	🛞 🚚 🖳 🕖
D500GTH12A000	G3 Airpot Single Tall 2.2L - 2.5L Brewer	27.75" x 9.25" x 20.00"	47.5 lbs.	4.0	🛞 🚚 😲
D500GTH63A000	G3 Airpot Single Tall 2.2L - 2.5L Brewer	27.75" x 9.25" x 20.00"	47.5 lbs.	4.0/7.0	🛞 🚚 🖓 🕖
D1000GT12A000	G3 Airpot Twin 2.2L - 2.5L Brewer	26.00" x 18.13" x 20.00"	85.0 lbs.	14.0	🛞 🚚 🤉
D1000GT63A000	G3 Airpot Twin 2.2L - 2.5L Brewer	26.00" x 18.13" x 20.00"	85.0 lbs.	5.0/8.0	🛞 🚚 R 😯 🕖
D1000GH13A000	G3 Airpot Twin Tall 2.2L - 2.5L Brewer, Gourmet Brew Basket	29.25" x 18.13" x 20.00"	85.0 lbs.	14.0	🛞 🚚
D1000GH62A000	G3 Airpot Twin Tall 2.2L - 2.5L Brewer, Gourmet Brew Basket	29.25" x 18.13" x 20.00"	85.0 lbs.	5.0/8.0	🛞 😲 🕖

Jtility Requirements ELECTRICAL							WATER					
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
D500GT12A000	1 PH	120V	14.0A	15A	1 x 1600W	2W+G	1675W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.
D500GT63A000	1 PH	120/220V	13.5/12.0A	15/15A	2 x 1600W	2W/3W+G	1600/2700W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
D500GTH12A000	1 PH	120V	14.0A	15A	1 x 1600W	2W+G	1675W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.
D500GTH63A000	1 PH	120/220V	13.5/12.0A	15/15A	2 x 1600W	2W/3W+G	1600/2700W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.
D1000GT12A000	1 PH	220V	23.2A	30A	2 x 2500W	3W+G	5100W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	3.0 gal.
D1000GT63A000	1 PH	120/220V	15.0/12.7A	15/15A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	3.0 gal.
D1000GH13A000	1 PH	220V	23.2A	30A	2 x 2500W	3W+G	5100W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	3.0 gal.
D1000GH62A000	1 PH	120/220V	15.0/12.7A	15/15A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	3.0 gal.

Dispenser Reference Guide

MODEL #	TLXA2201G000	TLXA2201G000D	TLXA22015000	TLXA2203G000	TLXA2203S000	TLXA2204G000	TLXA2206G000	TLXA2501S000
D500GT12A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D500GT63A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D500GTH12A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D500GTH63A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D1000GT12A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D1000GT63A000	\checkmark	\checkmark	\checkmark		\checkmark	$\overline{\checkmark}$	\checkmark	$\overline{\checkmark}$
D1000GH13A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
D1000GH62A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark

For a complete dispenser reference guide see pages 76-77.
 Brew basket options for these brewers can be found on pages 92-93.
 Dear filters for these brewers can be found on pages 92-93.
 Water filters for these brewers can be found on pages 92-93.
 DitologT12A000
 DitologT63A000
 DoogTH12A000
 DitologTH12A000
 DitologTH12A000

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G3 Thermal Decanter Brewers Smart Brewing



D60GT12A000

- Easy-to-Use Simple graphic design with color-coded buttons for all operating functions.
- Saves Operating Costs Energy save mode automatically reduces energy consumption when brewer is idle.
- Reduces Downtime G3 on-board self-diagnostics continually sense proper brewing operation. A service phone number and error code will be displayed in the rare event technical assistance is required.
- Programmable Display Banner Can be set to display your operation's name and message.
- Quick and Simple Installation Standard 120VAC Operation.
- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing time, temperature, volume, pre-infusion, pulse-brewing and water bypass.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G3 Thermal Decanter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	R
D60GT12A000	G3 Thermal Decanter Single Low Profile Thermal Brewer	17.75″ x 9.13″ x 20.25″	43.3 lbs.	4.0	🛞 🚚 😲
D60GT63A000	G3 Thermal Decanter Single Low Profile Thermal Brewer	17.75″ x 9.13″ x 20.25″	43.3 lbs.	4.0/9.0	🛞 🚚 R 😯 🕖

Utility Requirements ELECTRICAL										WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
D60GT12A000	1 PH	120V	12.5A	15A	1 x 1450W	2W+G	1500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
D60GT63A000	1 PH	120/220V	12.5/15.0A	15/20A	2 x 1450W	2W/3W+G	1500/3300W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.

Dispenser Reference Guide

MODEL #	CLXP6401S100	CLXP6401S100D	TFT64/TFT642H	TFT64D/TFT642HD
D60GT12A000	\checkmark	\checkmark	\checkmark	
D60GT63A000	$\overline{\checkmark}$	\checkmark	\checkmark	\checkmark

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

• Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100



G3 Low Profile Airpot Brewers

Compact, Enhanced Design



TLP

Curtis

- External/Non-Immersed Temperature Sensor Reduces mineral build-up.
- Pulse Brew Technology Choice of three pulse brew options for optimal coffee flavor and brewing excellence.
- Brew Cycle Counter Tracks brew cycles.

- Programmable Temperature Control Factory preset to 200°F. Temperature is easily adjusted in 2°F increments from 170°F to 206°F for optimum coffee quality. Keeps brew temperature constant. Easily handles back-to-back brewing cycles. Plus, liquid level control interface prevents element burnout.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G3 Low Profile Airpot Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
TLP12A	G3 Low Profile Airpot Brewers, Stainless Steel Finish, 17.75"H	17.75″ x 9.13″ x 17.88″	42.3 lbs.	4.5	🛞 🚚 😲
TLP	G3 Low Profile Airpot Brewers, Black Texture Finish, 17.75"H	17.75″ x 9.13″ x 17.88″	42.3 lbs.	4.5	🛞 🚚 😲
TLP12A19	G3 Low Profile Airpot Brewers, Stainless Steel Finish, 19.00" H	19.00″ x 9.13″ x 17.88″	42.3 lbs.	4.5	🛞 🚚 😯

Utility Requirements ELECTRICAL										WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
TLP12A	1 PH	120V	12.5A	15A	1 x 1450W	2W+G	1500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
TLP	1 PH	120V	12.5A	15A	1 x 1450W	2W+G	1500W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.
TLP12A19	1 PH	120V	12.5A	15A	1 x 1450W	2W+G	1500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.

Dispenser Reference Guide

MODEL #	TLXA2501S000	TLXP1901S000/TLXP1901S000D
TLP12A	\checkmark	\checkmark
TLP	\checkmark	\checkmark
TLP12A19	\checkmark	\checkmark

- For a complete dispenser reference guide see pages 76-77
- Brew basket options for these brewers can be found on pages 92-93
- Paper filters for these brewers can be found on pages 92-93
- Water filtration solutions for these brewers can be found on page 100



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Alpha® FreshTrac® Decanter Brewers

It's Always Time for Freshly Brewed Coffee



ALP3GT63A800

ALP3GT63A800

- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume pre-infusion, pulse-brewing and water bypass.
- Visual Monitoring Red LED indicator light provides a simple method for at-a-glance coffee freshness monitoring.
- Silent Tracking System A red LED light provides an instant visual snapshot of the coffee.

G3 Alpha® FreshTrac® Decanter Brewers

- Fully Automatic Thermal FreshTrac[®] System starts with every brew cycle and stays with the dispenser. Once brewing is complete, the dispenser and monitoring system can be moved to any location and the monitoring system will continue to track freshness time.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
ALP3GT63A800	G3 Alpha® FreshTrac® System, 3 Stations: 1 Lower, 2 Upper	19.13" x 9.13" x 20.25"	44.3 lbs.	4.0/9.0	🛞 😲 🕖
ALP3GT15A800	G3 Alpha® FreshTrac® System, 3 Stations: 1 Lower, 2 Upper	19.13″ x 9.13″ x 20.25″	44.3 lbs.	10.0	X

Utility Requirements

ELECTRICAL								WA	TER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
ALP3GT63A800	1 PH	120/220V	15.0/15.0A	15/20A	2 x 1450W	2W/3W+G	1800/3300W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
ALP3GT15A800	1 PH	220V	17.3A	30A	1 x 3500W	3W+G	3800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.



🚪 FreshTrac® Technology

Curtis has developed a revolutionary way to keep decanters of ready to serve freshly brewed coffee. FreshTrac[®] utilizes a flashing, visual indicator that tracks the freshness of coffee right from the point of brewing. It alerts the operator when coffee is no longer at its peak of freshness and a new brew is needed.



Timing is Everything

FreshTrac[®] starts timing at the moment the brew cycle begins. The freshness setting, which can range from 10 to 120 minutes, is transmitted to the FreshTrac[®] receiver that conveniently snaps onto any Curtis decanter handle. Once the desired time has expired, the FreshTrac[®] indicator will begin flashing red every five seconds until a new pot of coffee is brewed.

FreshTrac[®] Decanters

MODEL #	DESCRIPTION	SHIP WEIGHT
70580000303	FreshTrac® Receiver Black/White Curtis® Logo 3 Pack	4.0 lbs.
70580000203	FreshTrac® Receiver Brown/White Curtis® Logo 3 Pack	4.0 lbs.
70580200403	FreshTrac® Receiver Orange Decaffeinated 3 Pack	4.0 lbs.

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Alpha® Decanter Brewers

Evolutionary Brewing Solutions



ALP5GT12A000



ALP1GT12A000

ALP2GT12A000

ALP3GT12A000

ALP3GTL12A000

ALP6GTN63A000

- Gold Cup[®] Series Digital Control Module provides precise control over all aspects of brewing: time, temperature, volume plus specialty coffee needs from pre-infusion to pulse-brewing to water bypass.
- Factory Set For out-of-the-box operation.

G3 Alpha® Decanter Brewers

- Curtis' Exclusive G3 3-Year Warranty Provides 3 full years of protection on the digital control components.
- Intuitive Scroll-Through Precision Programming Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more.
- Tamper Resistant Changeable access code prevents unauthorized adjustment.
- New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/H	R
ALP1GT12A000	G3 Alpha® Decanter 1 Station, 1 Lower Warmer	17.13″ x 9.13″ x 20.25″	37.3 lbs.	4.0	🛞 🚚 😲
ALP2GT12A000	G3 Alpha® Decanter 2 Station, 1 lower, 1 Upper Warmer	17.63″ x 9.13″ x 20.25″	38.3 lbs.	4.0	🛞 🚚 🙂
ALP3GT12A000	G3 Alpha® Decanter 3 Station, 1 lower, 2 Upper Warmers	19.13" x 9.13" x 20.25"	39.3 lbs.	4.0	🛞 🚚 😲
ALP3GT63A000	G3 Alpha® Decanter 3 Station, 1 lower, 2 Upper Warmers	19.13″ x 9.13″ x 20.25″	39.3 lbs.	4.0/9.0	🕅 🕂 🖓 🖉
ALP3GTR12A000	G3 Alpha® Decanter 3 Station, 3 lower, Right Warmers	17.13" x 15.75" x 20.25"	45.3 lbs.	4.0	🛞 🚚 😲
ALP3GTR63A000	G3 Alpha® Decanter 3 Station, 3 lower, Right Warmers	17.13" x 15.75" x 20.25"	46.3 lbs.	4.0/9.0	🛞 🚚 🔛 🕖
ALP3GTL12A000	G3 Alpha® Decanter 3 Station, 3 lower, Left Warmers	17.13" x 15.75" x 20.25"	45.3 lbs.	4.0	🛞 🚚 😗
ALP3GTL63A000	G3 Alpha® Decanter 3 Station, 3 lower, Left Warmers	17.13" x 15.75" x 20.25"	46.3 lbs.	4.0/9.0	🛞 🚚 🔛 🕦
ALP5GT12A000	G3 Alpha® Decanter 5 Station, 5 lower, Right/Left Warmers	17.13" x 22.50" x 20.25"	52.3 lbs.	4.0	🛞 😲
ALP5GT63A000	G3 Alpha® Decanter 5 Station, 5 lower, Right/Left Warmers	17.13" x 22.50" x 20.25"	53.3 lbs.	4.0/9.0	🛞 🚚 🔛 🕖
ALP6GT63A000	G3 Alpha® Decanter 6 Station Twin, 6 Lower Warmers	17.13" x 31.50" x 20.25"	85.3 lbs.	4.0/9.0	🛞 😲 🕖
ALP6GTN63A000	G3 Alpha® Decanter 6 Station Twin, 4 Upper, 2 Lower Warmers	19.13" x 18.00" x 20.25"	73.3 lbs.	4.0/9.0	🛞 🚚 😲 🕖

Utility Requirements

PHASE	VOLTS							WATER					
	10015	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.		
1 PH	120V	13.3A	15A	1 x 1450W	2W+G	1600W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120V	14.2A	15A	1 x 1450W	2W+G	1700W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120V	15.0A	15A	1 x 1450W	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	15.0/15.0A	15/20A	2 x 1450W	2W/3W+G	1800/3300W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120V	15.0A	15A	1 x 1450W	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	15.0/15.0A	15/20A	2 x 1450W	2W/3W+G	1800/3300W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120V	15.0A	15A	1 x 1450W	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	15.0/15.0A	15/20A	2 x 1450W	2W/3W+G	1800/3300W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120V	16.3A	15A	1 x 1450W	2W+G	1950W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	16.3/15.9A	20/20A	2 x 1450W	2W/3W+G	1950/3500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	30.0/30.0A	40/40A	2 x 1450W	2W/3W+G	3600/6600W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
1 PH	120/220V	30.0/30.0A	40/40A	2 x 1450W	2W/3W+G	3600/6600W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.		
	1 PH 1 PH 1 PH 1 PH 1 PH 1 PH 1 PH 1 PH	1 PH 120V 1 PH 120V 1 PH 120/220V 1 PH 120/220V	1 PH 120V 14.2A 1 PH 120V 15.0A 1 PH 120/220V 15.0/15.0A 1 PH 120/220V 16.3/15.9A 1 PH 120/220V 16.3/15.9A 1 PH 120/220V 30.0/30.0A	1 PH 120V 14.2A 15A 1 PH 120V 15.0A 15A 1 PH 120/220V 15.0/15.0A 15/20A 1 PH 120/220V 16.3A 15A 1 PH 120/220V 16.3/15.9A 20/20A 1 PH 120/220V 30.0/30.0A 40/40A	1 PH 120V 14.2A 15A 1 x 1450W 1 PH 120V 15.0A 15A 1 x 1450W 1 PH 120/220V 15.0A 15A 1 x 1450W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 1 PH 120/220V 16.3A 15/20A 2 x 1450W 1 PH 120/220V 16.3/15.9A 20/20A 2 x 1450W 1 PH 120/220V 30.0/30.0A 40/40A 2 x 1450W	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1 PH 120/220V 15.0/15.0A 15/A 1 x 1450W 2W+G 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 16.3/15.9A 15/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 16.3/15.9A 20/20A 2 x 1450W 2W/3W+G 1 PH 120/220V 30.0/30.0A 40/40A 2 x 1450W 2W/3W+G	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/300W 1 PH 120/220V 16.3A 15/A 1 x 1450W 2W+G 1800/300W 1 PH 120/220V 16.3/15.9A 20/20A 2 x 1450W 2	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1 PH 120/220V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1800/3300W 50/60 Hz 1 PH 120V 15.0A 15/20A 2 x 1450W 2W/3W+G 1800/3300W 50/60 Hz 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1800/3300W 50/60 Hz 1 PH 120/220V 16.3A 15A 1 x 1450W 2W+G 1800/3300W 50/60 Hz 1 PH 120/220V 16.3A 15A	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1/4" Flare 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1800/3300W 50/60 Hz 1/4" Flare 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 1 PH 120/2 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 1 PH 120/2 15.0/15.0A 15/20A 2 x 1450W 2W/3W+G 1800/3300W 50/60 Hz 1/4" Flare 1 PH 120/2 16.3A 15A <td>1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+</td> <td>1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM<!--</td--></td>	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120V 15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+	1 PH 120V 14.2A 15A 1 x 1450W 2W+G 1700W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15A 1 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120/220V 15.0/15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM 1 PH 120V 15.0A 15/20A 2 x 1450W 2W+G 1800/3300W 50/60 Hz 1/4" Flare 20 - 90 psi 1.0 GPM </td		

For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100

Pourover Brewers

Simple Brewing Solutions



CAFE1DB10A000

- Pourover operation No plumbing required.
- Powerful heating element provides quick recovery for faster brewing.
- · Large-volume water tank for greater brewing capacity.
- Space-saving design.
- Stainless steel construction with textured black powder coating.

Pourover Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
CAFE0AP10A000	Pourover Airpot Brewer, 2.2L	24.88″ x 9.13″ x 17.88″	40.7 lbs.	4.2	🛞 🚚 😲
CAFE0PP10A000	Pourover Single, Low Profile Thermal Carafe	17.63″x 9.13″x 17.88″	35.7 lbs.	4.2	🛞 🚚 😯
CAFE1DB10A000	Pourover 1 Station, 1 Lower Warmer	17.63″ x 9.13″ x 17.88″	35.7 lbs.	4.2	🐼 💷 🤅 🕐
CAFE2DB10A000	Pourover 2 Station, 1 Lower, 1 Upper Warmer	19.00″ x 9.13″ x 17.88″	36.7 lbs.	4.2	🐼 🚚 😯
CAFE3DB10A000	Pourover 3 Station, 2 Lower, 1 Upper Warmer	17.63″ x 16.00″ x 17.88″	43.7 lbs.	4.2	🛞 🚚 😲

Utility Requirements

			ELECTRICAL								
MODEL #	PHASE	VOLTS	VOLTS AMPS		MIN. CIRCUIT HEAT CONFIG		WATTS	HERTZ			
CAFE0AP10A000	1 PH	120V	12.1A	15A	1 x 1450W	2W+G	1450W	50/60 Hz	Manual Fill		
CAFE0PP10A000	1 PH	120V	12.1A	15A	1 x 1450W	2W+G	1450W	50/60 Hz	Manual Fill		
CAFE1DB10A000	1 PH	120V	12.9A	15A	1 x 1450W	2W+G	1550W	50/60 Hz	Manual Fill		
CAFE2DB10A000	1 PH	120V	13.8A	15A	1 x 1450W	2W+G	1650W	50/60 Hz	Manual Fill		
CAFE3DB10A000	1 PH	120V	14.6A	15A	1 x 1450W	2W+G	1750W	50/60 Hz	Manual Fill		

Dispenser Reference Guide

MODEL #	70280000306	70280200403	70280100203	70580000303	CUSTOM BRAND	CLXP6401S100/D	TLXA22*
CAFE0AP10A000							\checkmark
CAFE0PP10A000						\checkmark	
CAFE1DB10A000	\checkmark	$\overline{\checkmark}$	$\overline{\checkmark}$	\checkmark	\checkmark		
CAFE2DB10A000	\checkmark	$\overline{\checkmark}$	$\overline{\checkmark}$	\checkmark	\checkmark		
CAFE3DB10A000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark		

*TLXA22 model variations: TLXA2201G000,TLXA2201G000D, TLXA2201S000, TLXA2203G000, TLXA2203S000, TLXA2204G000, TLXA2206G000

For a complete dispenser reference guide see pages 76-77
Brew basket options for these brewers can be found on pages 92-93

- Paper filters for these brewers can be found on pages 92-93
- Water filtration solutions for these brewers can be found on page 100



Banquet Coffee Brewer and Holder

Brew and Hold up to 40 Gallons of Coffee



Curtis

Banquet Brewer

- Digitally Controlled Coffee Temperature
- Brews Up To 9.0 Gallons on Each Side
- Auto/Manual Coffee Agitation
- Low Water Sensor System
- Dual Wall Insulation
- Automatic Refill
- Closed Brewing System
- Two Stainless Steel Coffee Liner Filter Screens
- Half/Full Batch
- Programmable Custom Volumes
- Coffee Fresh Indicator
- Hot Water Faucet

NEW

Banquet Coffee Brewer and Holder

Banquet Holder

- Closed Holding System
- Holds Coffee at 180°F-190°F
- 40 Gallon Capacity
- Overhead Flexible Rinse Hose

Freight prepaid in the continental USA on 2 or more RU Series Coffee Urns shipped to one location. FOB Montebello, CA.

Prepaid freight not applicable if shipped internationally, Hawaii or Puerto Rico.

DESCRIPTION MODEL # **BREW CAPACITY HEIGHT x WIDTH x DEPTH** SHIP WEIGHT SHIP CUBE GAL/HR BB **Banguet Coffee Brewer** 18.0 Gallons 41.72" x 40.36" x 26.28" 245.0 lbs. 50.0 cu. ft. 40.0 NEW 🔁 😲 BH **Banquet Coffee Holder** NA 42.02" x 34.54" x 25.83" 206.0 lbs. 50.0 cu. ft. NA

Utility Re	quirem	ents		ELECT	FRICAL						WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	GAL/HR	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
			37.3A	50A	3 x 5000W	3W+G	13400W	50/60 Hz	30.0	3/8″ Flare	20 - 90 psi	3.0 GPM	33.0 gal.
BB	3 PH	208/240V	39.4A	50A	3 x 5000W	3W+G	15000W	50/60 Hz	30.0	3/8″ Flare	20 - 90 psi	3.0 GPM	33.0 gal.
			43.0A	50A	3 x 5000W	3W+G	17800W	50/60 Hz	30.0	3/8″ Flare	20 - 90 psi	3.0 GPM	33.0 gal.
вн	1 PH	120V	14.2A	15A	2 x 850W	2W+G	1700W	50/60 Hz	NA	3/8″ Flare	20 - 60 psi	NA	40.0 gal.



Mercury[™] High Volume Brewers

Gourmet Brewing with Brains and Brawn



- Quickly brews up to ten gallons.
- Three Separate Brew Buttons
 3.0, 6.0, and 10.0 gallon brews.

- Digital display provides "scroll-through" programming.
- Easy to use Simple, color coded buttons.
- Safety lockout system provides fail safe heater control.

Mercury[™] High Volume Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
MWMGT10000	Wall Mount Brewing Module, 800 Cups/Hour	43.50" x 8.50" x 10.50"	143.4 lbs.	30.0	
MCV-10	10 Gallon Dispensing Vessel	36.00" x 18.00" x 18.75"	138.4 lbs.	N/A	
MCV-10DS	10 Gallon Dispensing Vessel, Dual Service	36.00" x 18.00" x 23.50"	141.4 lbs.	N/A	(†)
MCVC-1	Coffee Vessel Cart	32.00" x 34.00" x 22.00"	N/A	N/A	

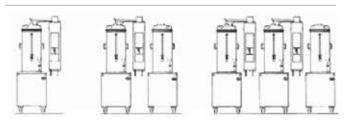
Utility Req	uiremen	ts		ELECTRICAL					WATER				
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.	
MWMGT10000	3 PH	208V	39.4A	50A	3 x 5000W	3W+G	15000W	50/60Hz	3/8" Water Inlet	20-90 psi	2.0 GPM	10.0 gal.	
MCV-10	1 PH	120V	3.0A	15A	3 x 100W	2W+G	300W	50/60Hz	N/A	N/A	N/A	10.0 gal.	
MCV-10DS	1 PH	120V	3.0A	15A	3 x 100W	2W+G	300W	50/60Hz	N/A	N/A	N/A	10.0 gal.	
MCVC-1	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	

Water filtration solutions for these brewers can be found on page 100



MCV-10

Common Configurations





Design Mercury to Fit Your Specific Needs

By integrating the individual modular units, your system can produce the quantities of coffee you need in the most efficient, productive manner.

(Dispenser and cart sold separately)

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

Automatic Coffee Urns

Curtis. The Quality Name in Coffee Urns



Curtis

- Automatic refill during brew cycle.
- · Thermostatically controlled for near-instant recovery.
- Closed-lid brewing creates superior flavor and full coffee aroma.
- · Electric or gas.

• Swing-spray head evenly saturates coffee grounds for complete extraction.

Freight prepaid in the continental USA on 2 or more RU Series Coffee Urns shipped to one location. FOB Montebello, CA.

Prepaid freight not applicable if shipped internationally, Hawaii or Puerto Rico.

Automatic Coffee Urns

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
RU-150-12	Automatic Coffee Urns - Single 3 Gallon	9.75″	29.25" x 23.75" x 16.50"	144.7 lbs.	13.0	₽ ₽
RU-150-20	Automatic Coffee Urns - Single 3 Gallon, 3 PH	9.75″	29.25" x 23.75" x 16.50"	144.7 lbs.	13.0	0
RU-150-35	Coffee Urns - Single 3 Gallon, Gas	9.75″	29.25" x 27.25" x 16.50"	144.7 lbs.	13.0	0
RU-225-12	Automatic Coffee Urns - Single 6 Gallon	10.25″	32.50" x 23.50" x 16.50"	193.4 lbs.	15.0	Ð
RU-225-20	Automatic Coffee Urns - Single 6 Gallon, 3 PH	10.25″	32.50" x 23.50" x 16.50"	193.4 lbs.	15.0	0
RU-225-35	Coffee Urns - Single 6 Gallon, Gas	10.25″	32.50" x 27.25" x 16.50"	193.4 lbs.	15.0	0
RU-300-12	Automatic Coffee Urns - Twin 3 Gallon	9.75″	28.40" x 32.60" x 18.50"	245.1 lbs.	13.0	₽ ₽
RU-300-20	Automatic Coffee Urns - Twin 3 Gallon, 3 PH	9.75″	28.40" x 32.60" x 18.50"	245.1 lbs.	13.0	0
RU-300-35	Coffee Urns - Twin 3 Gallon, Gas	9.75″	28.40" x 36.10" x 18.50"	245.1 lbs.	13.0	0
RU-600-12	Automatic Coffee Urns - Twin 6 Gallon	10.25″	32.50" x 38.00" x 17.00"	311.8 lbs.	30.0	Ę.,
RU-600-20	Automatic Coffee Urns - Twin 6 Gallon, 3 PH	10.25″	32.50" x 38.00" x 17.00"	311.8 lbs.	30.0	<u>≓</u> _9
RU-600-35	Coffee Urns - Twin 6 Gallon, Gas	10.25″	32.50" x 41.50" x 17.00"	311.8 lbs.	30.0	\oplus
RU-1000-12	Automatic Coffee Urns - Twin 10 Gallon	10.25″	29.50" x 38.00" x 17.00"	425.2 lbs.	30.0	≓ _₽
RU-1000-20	Automatic Coffee Urns - Twin 10 Gallon, 3 PH	10.25″	29.50" x 38.00" x 17.00"	425.2 lbs.	30.0	0
RU-1000-35	Coffee Urns - Twin 10 Gallon, Gas	10.25″	29.50" x 41.50" x 17.00"	425.2 lbs.	30.0	e

Utility Requirements

Utility F	Require	ments		E	LECTRICAL					WATER				
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.	
RU-150-12	1 PH	220V	21.1A	30A	2 x 2500W	1.6 oz/sec	3W+G	5000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	8.0 gal.	
RU-150-20	3 PH	220V	13.8A	15/20A	3 x 1750W	1.6 oz/sec	3W+G	5200W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	8.0 gal.	
RU-150-35	1 PH	120V	3.0A	15A	NAT. GAS	1.6 oz/sec	2W+G	N/A	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	8.0 gal.	
RU-225-12	1 PH	220V	31.0A	40A	2 x 3500W	1.8 oz/sec	3W+G	7000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	13.0 gal.	
RU-225-20	3 PH	220V	20.0A	15/30A	3 x 2500W	1.8 oz/sec	3W+G	7500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	13.0 gal.	
RU-225-35	1 PH	120V	3.0A	15A	NAT. GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	13.0 gal.	
RU-300-12	1 PH	220V	27.3A	30A	2 x 3000W	1.6 oz/sec	3W+G	6000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	18.0 gal.	
RU-300-20	3 PH	220V	20.0A	15/30A	3 x 2500W	1.6 oz/sec	3W+G	7500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	18.0 gal.	
RU-300-35	1 PH	120V	3.0A	15A	NAT. GAS	1.6 oz/sec	2W+G	N/A	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	18.0 gal.	
RU-600-12	1 PH	220V	45.5A	50A	2 x 5000W	1.8 oz/sec	3W+G	10,000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	23.0 gal.	
RU-600-20	3 PH	220V	27.6A	15/40A	3 x 3500W	1.8 oz/sec	3W+G	10,500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	23.0 gal.	
RU-600-35	1 PH	120V	3.0A	15A	NAT. GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	23.0 gal.	
RU-1000-12	1 PH	220V	45.5A	50A	2 x 5000W	1.8 oz/sec	3W+G	10,000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	33.0 gal.	
RU-1000-20	3 PH	220V	27.5A	15/40A	3 x 3500W	1.8 oz/sec	3W+G	10,500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	33.0 gal.	
RU-1000-35	1 PH	120V	3.0A	15A	NAT. GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	33.0 gal.	



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G4 Omega 3.0/6.0 Gallon Brewers

High Volume Meets Precision



OMGT

- · High Volume Brewing OMGT/OMGT10 brews 36 gallons of coffee per hour. OMGS brews 25 gallons of coffee per hour.
- High Volume Tank Capacity 6.5 gallons (Single), 14.5 gallons (Twin).
- · High Volume Brew Basket Can accommodate up to 28 oz. of ground coffee.

G4 Omega 3.0/6.0 Gallon Brewers

- G4 Digital Control Board Password protected, precise control over all aspects of brewing, including pre-infusion, pulse-brew and volume control.
- Electrical Conversion All Omega units ship standard from the factory as three phase. All units easily convert from three phase to single phase in the field.

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
OMGS	Single 3.0 Gallon Coffee Brewer — 3 Phase	40.13" x 21.38" x 23.25"	144.2 lbs.	23.3	()
	Single 3.0 Gallon Coffee Brewer — 1 Phase	40.13" x 21.38" x 23.25"	144.2 lbs.	15.5	
OMGS16	Single 3.0 Gallon Coffee Brewer with Transformer — 3 Phase	40.13" x 21.38" x 23.25"	144.2 lbs.	23.3	® (f)
	Single 3.0 Gallon Coffee Brewer with Transformer — 1 Phase	40.13" x 21.38" x 23.25"	144.2 lbs.	15.5	
OMGT	Twin 6.0 Gallon Coffee Brewer with Transformer — 3 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	36.0	()
	Twin 6.0 Gallon Coffee Brewer with Transformer — 1 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	24.8	
OMGT10	Twin 6.0 Gallon Coffee Brewer with Transformer — 3 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	36.0	8 🕀
	Twin 6.0 Gallon Coffee Brewer with Transformer — 1 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	24.8	
OMGT16	Twin 6.0 Gallon Coffee Brewer with Transformer — 3 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	36.0	()
	Twin 6.0 Gallon Coffee Brewer with Transformer — 1 Phase	40.13" x 36.50" x 23.25"	280.9 lbs.	24.8	

Utility Re	quiremen	ts		ELECTRICAL				WATER				
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
OMGS	3 PH	220V	19.9A	30A	3 x 2500W	4W+G	7600W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	6.9 gal.
	1 PH*	220V	23.2A	30A	2 x 2500W	3W+G	5100W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	6.9 gal.
OMGS16	3 PH	220V	19.9A	30A	3 x 2500W	3W+G	7600W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	6.9 gal.
	1 PH*	220V	23.2A	30A	2 x 2500W	2W+G	5100W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	6.9 gal.
OMGT	3 PH	208V	34.0A	50A	3 x 4000W	4W+G	12,200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.
	1 PH*	208V	39.4A	50A	2 x 4000W	3W+G	8200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.
OMGT10	3 PH	240V	29.4A	40A	3 x 4000W	4W+G	12,200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.
	1 PH*	240V	34.2A	50A	2 x 4000W	3W+G	8200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.
OMGT16	3 PH	208V	34.0A	50A	3 x 4000W	3W+G	12,200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.
	1 PH*	208V	39.4A	50A	3 x 4000W	2W+G	8200W	50/60 Hz	3/8"Flare	20-90 psi	4.0 GPM	14.5 gal.

* Field convertible to single phase

· For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93
 Paper filters for these brewers can be found on pages 92-93

· Water filtration solutions for these brewers can be found on page 100

Dispenser Specifications

MODEL #	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE
TXSG0301S200	23.75" x 14.25" x 16.25"	8.0″

Our TXSG0301S200 3.0 gallon dispenser is constructed of double-wall stainless steel that incorporates vacuum insulation, a design that is superior in retaining heat than traditional foam insulation used by other manufacturers. The creation of a vacuum between the inner and outer walls of the server prevents the exchange of temperature between the inside of the server and the outside air temperature. As a result, coffee stays hot and fresh for a longer period of time.

OMGS

OMGS

8 8

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

OMGS

Cold Brew Coffee Systems

Perfectly Balanced, Smooth Coffee



TC-6H 6.0 Gallon Cold Brew Coffee System

TC-7H 7.0 Gallon Cold Brew Coffee System

- Heavy Gauge Food Grade Stainless Steel Construction
- Welded Handles
- Sloped Tank Bottom with Special Front Drain Design
- Stainless Steel Faucet Shaft

Cold Brew Coffee Systems

- 1 Toddy reusable coffee strainer
- 50 Toddy one-time use paper filters

	•				
MODEL #	DESCRIPTION	CAPACITY	FAUCET CLEARANCE	HEIGHT x WIDTH x DEPTH	
TC-6HK	6.0 Gallon Cold Brew Coffee System Kit	6.0 Gallons	2.0″	17.37" x 15.31" x 15.83"	Ð
TC-7HK	7.0 Gallon Cold Brew Coffee System Kit	7.0 Gallons	2.0″	18.85″ x 15.31″ x 15.83″	Ð

TC-6HK and TC-7HK Kits come with:



Container



WC-9910 Toddy Strainer



How to use:



Place strainer in container.



Place paper filter inside strainer and fill with 5 lbs. ground coffee. Pour one gallon of water over grounds.



Tie with string and pour 4 more gallons of cold water into container. Let steep 12-24 hours. Remove filters and dilute with water.

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G4 Tea Brewers/Combo Brewers

G4 Technology Built In



G4RTB



- Generation Four (G4) digital control module
- Large, 4.3" touch screen
- · Icon-driven interface
- · "Fast brew" option

- · Easily adjust time, volume, temperature and mode
- · Cold brew lock out
- Built-in self diagnostic system

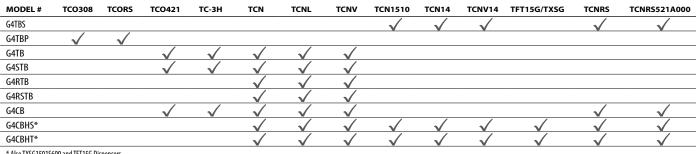
G4 Tea Brewers

MODEL #	DESCRIPTION	BREW CAPACITY	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
G4TBS	G4 Tea Brewer, 1.5-3.5 Gallon, Low Profile	1.5-3.5 gal.	27.36" x 10.11" x 22.82"	144.2 lbs.	12.0	🐼 📖 🚚 😲
G4TBP	G4 Tea Brewer, Polaris Low Profile*	3.0 gal.	29.38" x 10.97" x 25.70"	144.2 lbs.	12.0	I I I I I I I I I I I I I I I I I I I
G4TB	G4 Tea Brewer	3.0-5.0 gal.	34.29" x 10.11" x 22.82"	144.2 lbs.	12.0	🐼 📖 🚚 😲
G4STB	G4 Tea Brewer, Short Sweet Tea Brewer	3.0-5.0 gal.	34.29" x 10.11" x 22.82"	280.9 lbs.	12.0	🚫 🖭 🕀 😲
G4RTB	G4 Tea Brewer, Rotating Basket Tea Brewer	3.0 gal./side	34.29" x 13.16" x 22.91"	280.9 lbs.	12.0	🐼 📖 🚚 😲
G4RSTB	G4 Tea Brewer, Rotating Sweet Tea Brewer	3.0 gal./side	34.29" x 13.16" x 22.91"	280.9 lbs.	12.0	🐼 📖 🚚 😲
G4CB	G4 Tea/Coffee Combo Brewer, Adj Shelf	3.0 gal. tea; 85 oz. coffee	34.25" x 10.13" x 22.88"	57.3 lbs.	12.0	🚫 🖭 🕀 😲
G4CBHS	G4 Single Tea/Coffee Combo Brewer	3.0 gal. tea; 192 oz. coffee/side	36.71" x 10.07" x 22.82"	72.0 lbs.	12.0	🚫 🖭 🕀 😲
G4CBHT	G4 Twin Tea/Coffee Combo Brewer	3.0 gal. tea; 192 oz. coffee/side	36.71" x 18.11" x 22.82"	119.4 lbs.	21.0	
Comes with TCO209	Disponsor					

Comes with TCO308 Dispenser

Utility Re	quiremen	its		ELECTRICAL						WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
G4TBS	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4TBP	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4TB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4STB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4RTB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4RSTB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4CB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
G4CBHS	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.9 gal.
G4CBHT	1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	1/4" Flare	20 - 90 psi	2.0 GPM	5.2 gal.

Dispenser and Stand Reference Guide



* Also TXSG1501S600 and TFT15G Dispensers

- For a complete dispenser reference guide see pages 76-77
- Brew basket options for these brewers can be found on pages 92-93
- Paper filters for these brewers can be found on pages 92-93

Water filtration solutions for these brewers can be found on page 100

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G3 Tea Brewers Refreshing Tea Flavors



RSTB

- G3 Digital Control Module Provides precise control for gourmet fine tuning with pulse-brewing, delay, and all critical brewing functions
- G3 Enhanced Tea Flavor and Clarity With digital accuracy, two separate precision valves provide unsurpassed control over concentrate brewing and dilution cycles
- "Fast Brew" Option Program selectable. Shortens brew time by
 allowing concentrate and dilution cycles to run at the same time
- Intuitive Scroll-Through Precision Programming Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more
- Cold Water Brew Lock-Out Prevents brewing when water temperature is below set level

G3 Tea Brewers

MODEL #	DESCRIPTION	BREW CAPACITY	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
TBS	G3 Tea Brewer, 1.5-3.5 Gallon Low Profile	1.5-3.5 gal.	27.50" x 10.13" x 22.88"	144.2 lbs.	12.0	🛞 🚚 🤑
TBP	G3 Tea Brewer, Polaris Low Profile*	3.0 gal.	29.38" x 9.13" x 22.88"	144.2 lbs.	12.0	I () , ()
TB	G3 Tea Brewer, Short Tea Brewer	3.0-5.0 gal.	34.25" x 10.13" x 22.88"	144.2 lbs.	12.0	🛞 🚚 🤑
TBT	G3 Tea Brewer, Tall Tea Brewer	3.0-5.0 gal.	38.50" x 10.13" x 22.88"	144.2 lbs.	12.0	🛞 🚚 🤋 😲
STB	G3 Tea Brewer, Short Sweet Tea Brewer	3.0-5.0 gal.	34.25" x 10.13" x 22.88"	280.9 lbs.	12.0	🛞 🕀 😲
RTB	G3 Tea Brewer, Rotating Basket Tea Brewer	3.0 gal./side	34.25" x 12.38" x 22.88"	280.9 lbs.	12.0	🛞 🚚 🤋 😲
RSTB	G3 Tea Brewer, Rotating Sweet Tea Brewer	3.0 gal./side	34.25″ x 12.38″ x 22.88″	280.9 lbs.	12.0	🛞 🚚 😯

* Comes with TCO308 Dispenser

Utility Re	quiremen	ts		ELECTRICAL				WA	TER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
TBS	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
ТВР	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
ТВ	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
TBT	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
STB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
RTB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.
RSTB	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.

Dispenser Reference Guide

MODEL #	TCO308	TCORS	TCO421	TC-3H	TCN	TCNL	TCNV	TCN1510	TCN14	TCNV14	TCNRS	TCNRS21A000
TBS									$\overline{\checkmark}$	$\overline{\checkmark}$	$\overline{\checkmark}$	$\overline{\checkmark}$
TBP	\checkmark	\checkmark										
ТВ			\checkmark	\checkmark	\checkmark	\checkmark	\checkmark					
TBT			\checkmark	\checkmark	$\overline{\checkmark}$	\checkmark	$\overline{\checkmark}$					
STB			\checkmark	\checkmark	\checkmark	\checkmark	\checkmark					
RTB					\checkmark	\checkmark	\checkmark					
RSTB					\checkmark	\checkmark	\checkmark					
					-	_						

• For a complete dispenser reference guide see pages 76-77

Brew basket options for these brewers can be found on pages 92-93

- Paper filters for these brewers can be found on pages 92-93
- Water filtration solutions for these brewers can be found on page 100



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

G3 Tea/Coffee Combo Brewers

Simple Tea and Coffee Brewing Solutions



CBHT Shown with one 3.5 gallon TCN and one 1.5 gallon TXSG1501S600



- · G3 Digital Control Module Provides precise control for gourmet fine tuning with pulse-brewing, delay, and all critical brewing functions.
- · Multiple Options Single, simple brewing solutions for iced tea and gourmet coffee with one brewer.
- Intuitive Scroll-Through Precision Programming - Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more.
- · G3 Enhanced Tea Flavor and Clarity With digital accuracy, two separate precision valves provide unsurpassed control over concentrate brewing and dilution cycles.
- "Fast Brew" Option Program selectable. Shortens brew time by allowing concentrate and dilution cycles (excluding high volume combo brewers) to run at the same time.
- · New highly-styled hot water faucet provides easy access to an unlimited supply of hot water for teas, soups, instants or other general need.

G3 Tea/Coffee Combo Brewers

MODEL #	DESCRIPTION	BREW CAPACITY	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED GAL/HR	
CBP	Combo Polaris Low Profile*	3.0 gal. tea/85 oz. coffee	29.38" x 9.13" x 25.50"	59.3 lbs.	12.0 (tea), 5.0 (coffee)	
СВ	Combo with Adjustable Shelf	3.0 gal. tea/85 oz. coffee	34.25" x 10.13" x 22.88"	57.3 lbs	12.0 (tea), 5.0 (coffee)	🛞 🚚 😯
CBHS	Single Hi-Volume Combo	3.0 gal. tea/192 oz. coffee	36.75" x 10.13" x 22.88"	72.0 lbs.	12.0	🛞 🚚 🖳 🕖
CBHT	Twin Hi-Volume Combo	3.0 gal. tea/192 oz. coffee	36.75" x 18.13" x 22.88"	119.4 lbs.	21.0	⊗ ,⊒⊒,
CBHS67000-001	Single Hi-Volume Combo, No Iced Coffee	3.0 gal. tea/192 oz. coffee	36.75" x 10.13" x 22.88"	72.0 lbs.	12.0	🛞 🚚 🖓 🕔
CBHT17000-001	Twin Hi-Volume Combo, No Iced Coffee	3.0 gal. tea/192 oz. coffee	36.75" x 18.13" x 22.88"	119.4 lbs.	21.0	N

* Comes with TCO308 Dispenser

Utility Requ	uiremer	nts		ELECTRICAL						WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.	
CBP	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.	
СВ	1 PH	120V	13.8A	15A	1 x 1600W	2W+G	1650W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	1.6 gal.	
CBHS	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.9 gal.	
CBHT	1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	1/4" Flare	20 - 90 psi	2.0 GPM	5.2 gal.	
CBHS67000-001	1 PH	120/220V	15.0/12.7A	15/20A	2 x 1600W	2W/3W+G	1800/2800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.9 gal.	
CBHT17000-00	1 PH	220V	23.0/34.0A	30/50A	3 x 2500W	3W+G	5100/7500W	50/60 Hz	1/4" Flare	20 - 90 psi	2.0 GPM	5.2 gal.	

Dispenser and Stand Reference Guide

MODEL #	TCO308A000	TCORS000	TCO421A000	тс-зн	TC-5H	-S TCN	TCNV	TCNL	TCNC	TCN1510	TCN14	TCNV14	TCNRS	TCNRS21A000
CBP	\checkmark	\checkmark												
CB			\checkmark	\checkmark	$\overline{\checkmark}$	\checkmark	\checkmark	\checkmark	\checkmark				\checkmark	\checkmark
CBHS						\checkmark	\checkmark	\checkmark	\checkmark				\checkmark	\checkmark
CBHT						\checkmark	\checkmark	\checkmark	\checkmark				\checkmark	\checkmark
MODEL #	CLXP6401S	1000 CLXP	6401S1000D	TLXA2201	S000	TLXA2501S000	TLXA3	0015000	TXSG1501	S600	TFT64	TFT	64D	TFT15G
CBP	\checkmark		\checkmark								\checkmark	v	/	
CB	\checkmark		\checkmark	\checkmark		\checkmark	1	/			\checkmark	v	/	
CB3									\checkmark					\checkmark
CBHT									\checkmark					\checkmark

For a complete dispenser reference guide see pages 76-77

- Brew basket options for these brewers can be found on pages 92-93
- Paper filters for these brewers can be found on pages 92-93
- · Water filtration solutions for these brewers can be found on page 100



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Liquid Iced Tea/Coffee Dispensers

Very Easy, Very Refreshing



TCC1C

- Mixing chambers have been designed and engineered for enhanced blending performance
- · Easily adjustable concentrate-to-water mixing ratio
- Drip tray and quick disconnect included
- Braided hoses
- Extra length hose for under-counter or remote bag-in-box applications

Accessories

MODEL #	DESCRIPTION
WC-8654	Scholle "L" Bag Connector
WC-53117-101K	Stainless Steel Bottle Silicon Tube Kit
5	
WC-8654	WC-53117-101K

Liquid Iced Tea/Coffee Dispensers

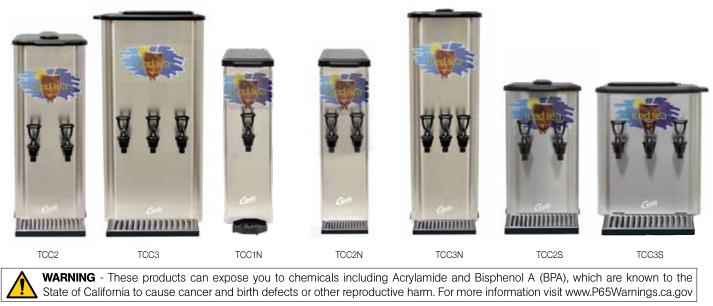
MODEL #	DESCRIPTION	CUP CLEARANCE*	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	
TCC1	Iced Tea Concentrate Dispensers Single Faucet Oval 24"H	8.50″	24.63" x 9.38" x 17.88"	45.0 lbs.	≓_ ₽
TCC1N	Iced Tea Concentrate Dispensers Single Faucet Narrow 21"H	8.30″	21.00" x 6.25" x 22.88"	54.4 lbs.	₩.
TCC2	lced Tea Concentrate Dispensers Dual Faucet Oval 24" H	8.50″	24.63" x 9.38" x 17.88"	46.0 lbs.	≓_ ₽
TCC2N	Iced Tea Concentrate Dispensers Dual Faucet Narrow 21"H	8.50″	21.00" x 6.25" x 22.88"	55.4 lbs.	
TCC2S	Iced Tea Concentrate Dispensers Dual Faucet Short 17"H	7.25″	17.00″ x 9.38″ x 17.88″	22.3 lbs.	₩.
TCC3	Iced Tea Concentrate Dispensers Triple Faucet Oval 28"H	8.50″	28.13" x 14.25" x 13.88"	47.0 lbs.	
TCC3N	Iced Tea Concentrate Dispensers Triple Faucet Narrow 28"H	8.50″	28.13" x 9.38" x 17.88"	40.0 lbs.	
TCC3S	Iced Tea Concentrate Dispensers Triple Faucet Short 17"H	7.25″	17.00" x 14.25" x 13.88"	27.5 lbs.	
TCC1C	Iced Coffee Concentrate Dispensers Single Faucet Oval 24"H	8.50″	24.63" x 9.38" x 17.88"	45.0 lbs.	

* With drip tray

Utility Requirements

equitements	UNIT S	PECS			WATER	
DISPENSER FLOW RATE	CONNECTOR	COMPARTMENT CAPACITY	DISPENSER HEADS	CONNECTOR	PRESSURE	MIN. FLOW RATE
0.6 gal./min.	QCD2	3.0 gal. Max	1	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	4.0 gal. Max	1	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	3.0 gal. Max	2	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	4.0 gal. Max	2	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	SCHOLLE "L"	2 Bibs - 1/2 gal. each	2	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	3.0 gal. Max	3	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	3.0 gal. Max	3	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	SCHOLLE "L"	3 Bibs - 1/2 gal. each	3	1/4″ Flare	20 - 90 psi	1.0 GPM
0.6 gal./min.	QCD2	3.0 gal. Max	1	1/4″ Flare	20 - 90 psi	1.0 GPM
	DISPENSER FLOW RATE 0.6 gal./min. 0.6 gal./min.	DISPENSER FLOW RATE CONNECTOR 0.6 gal./min. QCD2 0.6 gal./min. QCD2	DISPENSER FLOW RATECONNECTORCOMPARTMENT CAPACITY0.6 gal./min.QCD23.0 gal. Max0.6 gal./min.QCD24.0 gal. Max0.6 gal./min.QCD23.0 gal. Max0.6 gal./min.QCD24.0 gal. Max0.6 gal./min.QCD24.0 gal. Max0.6 gal./min.QCD24.0 gal. Max0.6 gal./min.QCD24.0 gal. Max0.6 gal./min.SCHOLLE "L"2 Bibs - 1/2 gal. each0.6 gal./min.QCD23.0 gal. Max0.6 gal./min.QCD23.0 gal. Max0.6 gal./min.SCHOLLE "L"3 Bibs - 1/2 gal. each	DISPENSER FLOW RATE CONNECTOR COMPARTMENT CAPACITY DISPENSER HEADS 0.6 gal./min. QCD2 3.0 gal. Max 1 0.6 gal./min. QCD2 4.0 gal. Max 1 0.6 gal./min. QCD2 4.0 gal. Max 1 0.6 gal./min. QCD2 3.0 gal. Max 2 0.6 gal./min. QCD2 4.0 gal. Max 2 0.6 gal./min. QCD2 4.0 gal. Max 2 0.6 gal./min. QCD2 4.0 gal. Max 2 0.6 gal./min. QCD2 3.0 gal. Max 3 0.6 gal./min. SCHOLLE "L" 3 Bibs - 1/2 gal. each 3	Dispenser FLOW RATECONNECTORCOMPARTMENT CAPACITYDispenser HEADSCONNECTOR0.6 gal./min.QCD23.0 gal. Max11/4" Flare0.6 gal./min.QCD24.0 gal. Max11/4" Flare0.6 gal./min.QCD23.0 gal. Max21/4" Flare0.6 gal./min.QCD23.0 gal. Max21/4" Flare0.6 gal./min.QCD24.0 gal. Max21/4" Flare0.6 gal./min.QCD24.0 gal. Max21/4" Flare0.6 gal./min.SCHOLLE "L"2 Bibs - 1/2 gal. each21/4" Flare0.6 gal./min.QCD23.0 gal. Max31/4" Flare0.6 gal./min.QCD23.0 gal. Max31/4" Flare0.6 gal./min.QCD23.0 gal. Max31/4" Flare0.6 gal./min.SCHOLLE "L"3 Bibs - 1/2 gal. each31/4" Flare	DISPENSER FLOW RATE CONNECTOR COMPARTMENT CAPACITY DISPENSER HEADS CONNECTOR PRESSURE 0.6 gal./min. QCD2 3.0 gal. Max 1 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 4.0 gal. Max 1 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 4.0 gal. Max 1 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 3.0 gal. Max 2 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 4.0 gal. Max 2 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 4.0 gal. Max 2 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 4.0 gal. Max 2 1/4" Flare 20 - 90 psi 0.6 gal./min. SCHOLLE "L" 2 Bibs - 1/2 gal. each 2 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 3.0 gal. Max 3 1/4" Flare 20 - 90 psi 0.6 gal./min. QCD2 3.0 gal. Max 3 1/4" Flare 20 - 90 psi 0.6 gal./min.

Water filtration solutions for these dispensers can be found on page 100



Frozen Beverage Machines

Cool, Refreshing Frozen Beverages... Anytime.



- Patented Ergonomically Designed Push & Pull Handles Pull the top handle or push the bottom handles to easily dispense beverages.
- Large Capacity 3.0 gallon bowls merchandise popular frozen beverages such as frozen cappuccino and frozen fruit flavors.
- · Lighted Cover With safety lock system.

- Standby Mode Keeps product cool/refrigerated for overnight storage.
- · Built-in Timer Set to freeze product at specific time
- Drip Tray Full Indicator Prevents spills by warning when drip tray is full and needs to be emptied.
- Easy to Clean No tools required.



Frozen Beverage Machine

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	
CFB2	Twin Bowl Frozen Beverage Machine	11.75″	36.16" x 16.48" x 19.52"	132.0 lbs.	🚚 🔉 💼 😲
CFB3	Triple Bowl Frozen Beverage Machine	11.75″	36.16" x 24.53" x 19.52"	165.0 lbs.	NEW 😲

Utility Requirements

Utility Requ	lirements		EL	ECTRICAL			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	WIRE	WATTS	HERTZ
CFB2	1 PH	115V	12.4A	15A	2W+G	1500W	50/60 Hz
CFB3	1 PH	115V	14.8A	20A	2W+G	1800W	50/60 Hz



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G3 Primo Cappuccino[™]

Cappuccino & Multi-Flavored Systems



PCGT5

- G3 Digital Control Module Provides precise control over all critical blending and dispensing functions.
- Pre-Dispense Easy to use. Choose a size from small, medium or large by the touch of a button.
- Factory Pre-Set For out-of-the-box operation.

- LCD Digital Display Extra bright and easy to use.
- Scroll-Through Precision Programming Adjust powder flow in 5% increments and water temperature from 80°F to 200°F to create the perfect hot or cold beverage.

Water filtration solutions for these dispensers can be found on page 100

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Primo Cappuccino™

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	GAL/HR	
PCGT3	3 Station (1-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4	⊒ ₽ 😲
PCGT3DV	3 Station (1-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4/10.7	00 😲
PCGT3300	3 Station with Lift Door (1-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4	
PCGT3700	3 Station, Pre-Set Dispense (1-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4	()
PCGT3800	3 Station (1-5 lb & 2-10 lb Hoppers) with Hot Water Faucet	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4	
PCGT3900	3 Station, Iced Coffee (1-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 14.25" x 23.63"	194.2 lbs.	5.4	
PCGT4	4 Station (2-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	221.2 lbs.	5.4	, , , , , , , , , , , , , , , , , , ,
PCGT4300	4 Station with Lift Door (2-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	221.2 lbs.	5.4	
PCGT5	5 Station (3-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	239.2 lbs.	5.4	, , , , ,
PCGT5DV	5 Station (3-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	239.2 lbs.	5.4/10.7	00 🕀 😲
PCGT5300	5 Station with Lift Door (3-5 lb & 2-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	239.2 lbs.	5.4	₽₽₽ ₽
PCGT5800	5 Station with Hot Water Faucet (3-5 lb & 2-10 lb Hoppers)	8.38″	34.50" x 21.00" x 23.63"	239.2 lbs.	5.4	
PCGT6	6 Station, Inside Door Display (2-3 lb, 3-5 lb & 1-10 lb Hoppers)	8.38″	34.75" x 21.00" x 23.63"	235.2 lbs.	5.4	
PCGT6300	6 Station with Lift Door (2-3 lb, 3-5 lb & 1-10 lb Hopper)	8.38″	34.75" x 21.00" x 23.63"	235.2 lbs.	5.4	₹ ∎, 😲
EXPR10	1 Station, Multi-Flavor (4-2 lb & 1-10 lb Hoppers)	7.90″	34.75" x 14.25" x 23.63"	198.2 lbs.	5.4	

Utility Requirements

Othilly Rec	quiremer	115	E	LECTRICAL						20 - 90 psi 1.0 GPM 20 - 90 psi 1.0 GPM		WATER		
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.		
PCGT3	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT3DV	1 PH	120/220V	15.0A/14.5A	15/20A	0.8 oz/sec	2W/3W+G	1800W/3000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT3300	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT3700	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT3800	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT3900	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT4	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT4300	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT5	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT5DV	1 PH	120/220V	15.0A/14.5A	15/20A	0.8 oz/sec	2W/3W+G	1800W/3000W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT5300	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT5800	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT6	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
PCGT6300	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		
EXPR10	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.		



Café Primo Cappuccino[™] Systems

Sometimes Simple is the Perfect Fit



CAFEPC4CS1000

- Fits Anywhere The Café PC's compact size lets you place it virtually anywhere. A close water connection and standard 120VAC power allows use of any available outlet.
- Low Maintenance Costs The key components that ensure reliable operation in the Café PC are the same heavy-duty components used in our top-of-the-line PCGT models. Many components are shared across all four models within the Café Series.
- Consistent Drink Quality Café models utilize Curtis' proven advanced digital control module that allows precision blending for consistently great beverages. Powder-to-water ratio is set right from the front panel, so there's never a need to manually adjust internal valves. Plus, Café series machines can be set for continuous or portion control dispensing.

Water filtration solutions for these dispensers can be found on page 100

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Café Primo Cappuccino™ Systems

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	GAL/HR	
CAFEPC1CS10000	Café Primo Cappuccino Systems 1 Station, 7 lb Hopper	8.00″	31.13″ x 10.00″ x 22.25″	82.7 lbs.	5.3	7
CAFEPC2CS10000	Café Primo Cappuccino Systems 2 Station, 4 lb Hopper	8.00″	31.13″ x 10.00″ x 22.25″	88.7 lbs.	5.3	7
CAFEPC3CS10000	Café Primo Cappuccino Systems 3 Station, 4 lb Hopper	8.00″	31.13″ x 11.75″ x 22.25″	104.7 lbs.	5.3	, , , ,
CAFEPC3CS10900	Café Primo Cappuccino Systems Iced Coffee, 3 Stn, 4 lb Hoppers	8.00″	31.13″ x 11.75″ x 22.25″	104.7 lbs.	5.3	
CAFEPC4CS10000	Café Primo Cappuccino Systems 4 Station, 4 lb Hoppers	8.00″	31.13″ x 15.00″ x 22.25″	118.7 lbs.	5.3	7

Utility Requ	uiremen	ts		ELECTRICAL						WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
CAFEPC1CS10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC2CS10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC3CS10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC3CS10900	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC4CS10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.



🎯 Dispenser Included 🛛 🛞 Dispenser Not Included 💷 Quick Ship 🔤 New Product 🕀 Special Order 😲 Cord & Plug Included 💷 Dual Voltage

Café Primo Cappuccino[™] with Lightbox

Cappuccino Anytime, Anywhere



CAFEPC4CL10000

Features at a Glance

- Fits Anywhere The Café PC's compact size lets you place it virtually anywhere. A close water connection and standard 120VAC power allows use of any available outlet.
- Low Maintenance Costs The key components that ensure reliable operation in the Café PC are same heavy-duty components used in our top-of-the-line PCGT models. Many components are shared across all four models within the Café Series.
- Consistent Drink Quality Café models utilize Curtis' proven advanced digital control module that allows precision blending for consistently great beverages. Powder-to-water ratio is set right from the front panel, so there's never a need to manually adjust internal valves. Plus, Café series machines can be set for continuous or portion control dispensing.

Water filtration solutions for these dispensers can be found on page 100

75

Café Primo Cappuccino™ with Lightbox

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	GAL/HR	
CAFEPC1CL10000	Café Primo Cappuccino with Light Box, 1 Station, 7 lb Hopper	8.00″	31.13" x 10.00" x 22.25"	82.7 lbs.	5.3	, .
CAFEPC2CL10000	Café Primo Cappuccino with Light Box, 2 Station, 4 lb Hoppers	8.00″	31.13″ x 10.00″ x 22.25″	88.7 lbs.	5.3	₹ ∎₽ (!)
CAFEPC3CL10000	Café Primo Cappuccino with Light Box, 3 Station, 4 lb Hoppers	8.00″	31.13″ x 11.75″ x 22.25″	104.7 lbs.	5.3	7
CAFEPC4CL10000	Café Primo Cappuccino with Light Box, 4 Station, 4 lb Hoppers	8.00″	31.13″ x 15.00″ x 22.25″	118.7 lbs.	5.3	, .

Utility Requ	uiremen	ts		ELECTRICAL					WATER			
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
CAFEPC1CL10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC2CL10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC3CL10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.
CAFEPC4CL10000	1 PH	120V	15.0A	15A	0.8 oz/sec	2W+G	1800W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

Gemini[®] Satellite Dispensers & Warmers

Take Coffee Service Anywhere



GEM3XIFT

GEM5XSIFT

GEM5XTIFT



GEM3IF



GEM5IF



GEM5IFT



GEM-3



GEM-3D



GEM-3-5



GEM-5



Features at a Glance

Gemini[®] Satellite Dispensers

- Coffee maintains its rich, full-bodied flavor in double wall insulated servers.
- Warmers can be set on high, medium or low to preserve peak flavor.
- Uniquely designed faucet and sight glass connections practically eliminate heat loss.

Gemini® Satellite Dispensers & Warmers

SATELLITES & WARMERS

IntelliFresh® and IntelliFresh® with FreshTrac® Satellite Dispensers and Warmers

- Engineered for easy maintenance Smart, water tolerant design. No foam or fiber insulation.
- Temperature can be set through the digital control board to high, medium or low to preserve peak coffee freshness – Factory set to 185°F. Quality timer is set to 2 hours.

MODEL #	DESCRIPTION	CAPACITY	HEIGHT x WIDTH x DEPTH	
GEM-3	Gemini 1.5 gal. Satellite Server	1.5 gal.	10.75" x 9.00" x 13.50"	in a statistic
GEM-3D	Gemini 1.5 gal. Satellite Server Decaf Faucet	1.5 gal.	10.75″ x 9.00″ x 13.50″	≓ ∎9
GEM-3-5	Gemini 1.5 gal. Satellite Server & Warmer Stand	1.5 gal.	20.50" x 9.00" x 13.50"	, I
GEM-5	Gemini Warmer Stand	N/A	9.75" x 9.00" x 11.38"	⊒ , 😲
SATELLITES & WAR	MERS WITH INTELLIFRESH® TECHNOLOGY			
GEM3IF	Gemini 1.5 Gal Satellite Server with IntelliFresh®	1.5 gal.	11.75″ x 9.00″ x 13.25″	⊒ ∎9
GEM5IF	Gemini IntelliFresh® Warmer Stand	N/A	11.75″ x 9.25″ x 13.88″	, in the second se
GEM5IFT	Gemini Twin IntelliFresh® Warmer Stand	N/A	11.75" x 18.38" x 13.88"	ş., 😲
GEMX" SATELLITES	5 & WARMERS WITH INTELLIFRESH® AND FRESHTRAC® TECHNOLOGY			
GEM3XIFT	GemX 1.5 Gal Satellite Server with IntelliFresh® and FreshTrac®	1.5 gal.	11.42" x 9.04" x 13.85"	
GEM5XSIFT	GemX IntelliFresh® and FreshTrac® Warmer Stand	N/A	11.87″ x 9.25″ x 11.07″	NEW 🔁 😲
GEM5XTIFT	GemX Twin IntelliFresh® and FreshTrac® Warmer Stand	N/A	11.87" x 18.50" x 11.07"	NEW 🔁 😲

Utility Requirements

SATELLITES & WARMERS			ELECTRICAL		
MODEL #	VOLTS	AMPS	MIN CIRCUIT	WIRE	WATTS
GEM-3	-	-	-	-	-
GEM-3D	-	-	-	-	-
GEM-3-5	120V	1A	15A	2W+G	100W
GEM-5	120V	1A	15A	2W+G	100W
SATELLITES & WARMERS W	VITH INTELLIFRESH® TECHNOLOG 120V	.60A	15A	2W+G	71W
GEM5IF	120V	.60A	15A	2W+G	71W
GEM5IFT	120V	1.20A	15A	2W+G	142W
GEM X SATELLITES & WAR	MERS WITH INTELLIFRESH® AND F	RESHTRAC® TECHNOLOGY			
GEM3XIFT	120V	.60A	15A	2W+G	71W
GEM5XSIFT	120V	.60A	15A	2W+G	71W
GEM5XTIFT	120V	1.20A	15A	2W+G	142W

Dispensers & Warmers Reference Guide

MODEL #	GEM-3	GEM-3D	GEM-3-5	GEM-5
G4GEMS63A1000	\checkmark	\checkmark	\checkmark	\checkmark
G4GEMT10A1000	\checkmark	\checkmark	\checkmark	
GEMSS10A1000	\checkmark	\checkmark	\checkmark	\checkmark
GEMSS63A1000	\checkmark	\checkmark	\checkmark	\checkmark
GEMTS10A1000	\checkmark	\checkmark	\checkmark	
GEMTS16A1000	\checkmark	\checkmark	\checkmark	\checkmark
GEMTS19A1000	\checkmark	\checkmark	\checkmark	\checkmark
GEM-120A-10	\checkmark	\checkmark	\checkmark	
GEM-120A-63	\checkmark	\checkmark	$\overline{\checkmark}$	$\overline{\checkmark}$
GEM-12D-10	\checkmark	\checkmark	\checkmark	\checkmark
GEM-12D-16	\checkmark	\checkmark	\checkmark	\checkmark
GEM-12D-19	\checkmark	\checkmark	\checkmark	\checkmark

Dispensers & Warmers with IntelliFresh® / IntelliFresh® and FreshTrac® Reference Guide

MODEL #	GEM 3IF	GEM5IF	GEM5IFT	GEM3XIFT	GEM5XSIFT	GEM5XTIFT
G4GEMSIF63A1000	\checkmark	\checkmark	\checkmark			
G4GEMTIF10A1000	\checkmark	\checkmark	\checkmark			
GEMSIF10A1000	\checkmark	\checkmark	\checkmark			
GEMTIF10A1000	\checkmark	\checkmark	\checkmark			
GEMSIF63A1000	\checkmark	\checkmark	\checkmark			
GEMSIF10B1000	\checkmark	\checkmark	\checkmark			
GEMTIF10B1000	\checkmark	\checkmark	\checkmark			
G4GEMXSIFT63A1000				\checkmark	\checkmark	\checkmark
G4GEMXTIFT10A1000				\checkmark	\checkmark	\checkmark
GEMXSIFT63A1000				\checkmark	\checkmark	\checkmark
GEMXTIFT10A1000				\checkmark	\checkmark	\checkmark

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Thermal Dispensers

Keeps Coffee with "Just Brewed" Freshness

Features at a Glance

- TXSG Server's Integral base makes it easy to create remote coffee stations. Separate drip tray for easy cleaning. Sturdy handles and dual function faucet guard provide multiple carrying points for ease of transportation
- ThermoPro[®] dispensers are compatible with many different brewing systems. By brewing directly into the server, coffee flavor and temperature are kept at its optimum
- Smaller ThermoPro® models can be left on the table freeing up wait staff and ensuring customer satisfaction
- Brew-thru top keeps heat and flavor in, while stainless steel liner provides commercial durability



TLCG1509S000





TLXA2203G000





TLXA2206G000



TLXP1901S000



TLXA0101S000





TLXA3001S000

TXSG0101S600



TXSG1501S600



TXSG0301S200



TFT64/TFT642H





TFT64D/TFT642HD



TFTR15G



CLXP6401S100







TFTR1G

Curtis



Thermal Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CASE COUNT	
CLXP6401S100	Seamless Pourpot, 64 oz, SS Exterior/Liner, Brew-Thru Lid	7.04"H x 9.26"D	6	, ₽
CLXP6401S100D	Seamless Pourpot, 64 oz, SS Exterior/Liner, Brew-Thru Decaf Lid	7.04"H x 9.26"D	6	<u> </u>
TLCG1509S000	Stylized Dispenser, Sight Glass	22.50" x 9.5" x 13.75"	N/A	Ę.
TLXA0101S000	Airpot, 1.0 Gallon, SS Exterior/Liner, Lever Handle	16.00"H x 6.00"D	6	Ę,
TLXA2201G000	Airpot, 2.2L SS Exterior, Glass Liner, Lever Handle	16.00"H x 6.00"D	6	Ę,
TLXA2201G000D	Airpot, 2.2L SS Exterior Glass Liner, Lever Handle, Decaf Lid	16.00"H x 6.00"D	6	Ę.
TLXA2201S000	Airpot, 2.2L SS Exterior/Liner, Lever Handle	16.00"H x 6.00"D	6	, ₽_₽
TLXA2203G000	Airpot, 2.2L Black Plastic Exterior, Glass Liner, Lever Handle	16.00"H x 6.00"D	6	Ę.
TLXA2203G000D	Airpot, 2.2L Black Plastic Exterior, Glass Liner, Lever Handle, Decaf Lid	16.00"H x 6.00"D	6	
TLXA2203S000	Airpot, 2.2L Black Plastic Exterior, SS Liner, Lever Handle	16.00"H x 6.00"D	6	₩.
TLXA2204G000	Airpot, 2.2L Blue Plastic Exterior, Glass Liner, Lever Handle	16.00"H x 6.00"D	6	
TLXA2206G000	Airpot, 2.2L Red Plastic Exterior, Glass Liner, Lever Handle	16.00"H x 6.00"D	6	, , ,
TLXA2501S000	Airpot, 2.5L, SS Exterior/Liner, Lever Handle	13.50"H x 6.00"D	6	
TLXA3001S000	Airpot, 3.0L, SS Exterior/Liner, Lever Handle	14.00"H x 6.00"D	6	
TLXP1901S000	Pourpot, 1.9L, SS Exterior/Liner, Brew-Thru Lid	11.50″H x 5.00″D	6	, , , ,
TLXP1901S000D	Pourpot, 1.9L, SS Exterior/Liner, Brew-Thru Decaf Lid	11.50″H x 5.00″D	6	Ę.
TXSG0101S600	Insulated 1.0 Dispenser, Black Sight Glass, Wide Mouth Lid	20.37" x 9.02" x 14.37	N/A	, , ,
TXSG1501S600	Insulated 1.5 Dispenser, Sight Glass, Wide Mouth Lid	22.8" x 9.02" x 14.37	N/A	, , ,
FXSG0301S200	Vacuum Sealed 3.0 Dispenser, Stainless Steel Body	23.75" x 14.25" x 16.25"	N/A	, in the second s
TFT64	64 Oz Thermal Freshtrac™ Carafe, 1 Hour Hold Time	7.04" x 6.56" x 9.26"	N/A	₩.
TFT64D	64 Oz Thermal Freshtrac™ Carafe Decaf, 1 Hour Hold Time	7.04" x 6.56" x 9.26"	N/A	, , ,
TFT642H	64 Oz Thermal Freshtrac™ Carafe, 2 Hour Hold Time	7.04" x 6.56" x 9.26"	N/A	, , ,
TFT642HD	64 Oz Thermal Freshtrac™ Carafe Decaf, 2 Hour Hold Time	7.04" x 6.56" x 9.26"	N/A	, , ,
TFT1G	1.0 Gallon Thermal Freshtrac™ Dispenser, Lockable Base, Wide Mouth Lid	21.13" x 9.13" x 14.38"	N/A	Ę.
TFTR1G	1.0 Gallon Thermal Freshtrac™ Dispenser, Lockable Base, Wide Mouth Rear Facing Lid	21.13" x 9.13" x 14.38"	N/A	Ð
TFT1G2	1.0 Gallon Thermal Freshtrac™ Dispenser, without Base, Wide Mouth Lid	12.60" x 9.13" x 13.67"	N/A	Ð
TFT1G3	1.0 Gallon Thermal Freshtrac™ Dispenser, Non-Lockable Base, Wide Mouth Lid	21.13" x 9.13" x 14.38"	N/A	₩.
TFT15G	1.5 Gallon Thermal Freshtrac™ Dispenser, Lockable Base, Wide Mouth Lid	23.13" x 9.13" x 14.38"	N/A	Ę.
TFTR15G	1.5 Gallon Thermal Freshtrac™ Dispenser, Lockable Base, Wide Mouth Rear Facing Lid	23.13" x 9.13" x 14.38"	N/A	•
TFT15G2	1.5 Gallon Thermal Freshtrac [™] Dispenser, without Base, Wide Mouth Lid	15.00" x 9.13" x 13.67"	N/A	Ð
TFT15G3	1.5 Gallon Thermal Freshtrac™ Dispenser, Non-Lockable Base, Wide Mouth Lid	23.13" x 9.13" x 14.38"	N/A	•

Pourpot Dispenser Reference Guide

MODEL #	CLXP6401S100	CLXP6401S100D	TFT64/TFT642H	TFT64D/TFT642HD	TLXP1901S000	TLXP1901S000D
CAFE0PP10A000	\checkmark	\checkmark				
D60GT12A000	\checkmark	\checkmark	\checkmark	\checkmark		
TLP					\checkmark	\checkmark

Airpot Dispenser Reference Guide

MODEL #	TLXA2201G000	TLXA2201G000D	TLXA22015000	TLXA2203G000	TLXA2203S000	TLXA2204G000	TLXA2206G000	TLXA01015000	TLXA25015000	TLXA30015000
CAFEOAP10A000		\checkmark	\sim			\checkmark	\sim			
D500GT12A000		\checkmark	\sim	\checkmark	\checkmark	\checkmark	\checkmark			
D1000GT12A000		\checkmark	\sim	\checkmark	\checkmark	\checkmark	\checkmark			
TLP										

Airpot Dispenser Reference Guide

MODEL #	TLCG1509S000	TXSG0101S600	TXSG1501S600	TFT1G/TFTR1G	TFT15G/TFTR15G	TFT15G2	TFT1G2	TFT1G3	TFT15G3
TP15S10A1100*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S63A1100*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S10A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S63A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP1S63A1000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP1ST63A3000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15S30A1100*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15T10A1100*/G4TP15T10A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15T10A1159*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15T16A1100*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP1519A1100*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP15T10A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TP1T10A1000*		\checkmark		\checkmark			\checkmark	\checkmark	
TP1T19A1000*		\checkmark		\checkmark			\checkmark	\checkmark	
TP1TT10A3000	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
G4TP2S63A3100/G4TP2T10A3500/G4TP15S10A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
G4TP2T10A3100/G4TP15S63A1500*	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
TPC15S10A1100**	\checkmark								
TPC15S63A1100**	\checkmark								
TPC15T10A1100**	\checkmark								
G4/G3CBHS/CBHT/CBHS67000-001/CBHT17000-0001			\checkmark		\checkmark				\checkmark
G4TP15T63A3100		\checkmark		\checkmark			\checkmark	\checkmark	
G4TP1T10A3100		\checkmark		\checkmark			\checkmark	\checkmark	
* Comes with ThermoPro Dispensers ** Comes	with Milano Dispensers								

** Comes with ThermoPro Dispensers ** Comes with Milano Dispensers

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Decanter Dispensers

Crystal Clear Coffee Service

Features at a Glance

- Impact Resistant Independent testing labs prove Curtis superior. On average proving to be 25% stronger.
- Dimensionally accurate, lab-quality Schott German glass.
- No "O" Rings or Glue Sealants Patented multi-tooth, nonremovable conical interlock mechanism with vinyl sealing gaskets. This provides for long-term performance without the need for sealants or glues to attach the bowl to the handle or degrade and leach into product.
- Robust Polypropylene Handles Impact resistant, break proof, chemical resistant and dishwasher safe. The extended handle design and ergonomic standoff provide protection from hot glass during gripping, serving tilt and replacement.
- Baked-On Graphics Logos will not chip, peel or flake.

Freight prepaid in the continental USA on 360 or more glass decanter dispensers shipped to one location. FOB Broken Arrow, OK 360 Decanters = 15 Cases (24 Decanters per case)



70280000306

Curtis Glass Decanters are produced from a highlypolished mold, superior materials and finished with a proprietary annealing process. This results in a superior tempered glass bowl with a solid, consistent wall thickness throughout the entire sphere. Curtis Glass Decanter is incredibly break-resistant and sparkling clear.

Our decanters features a sloped handle design and thumb "rest", allowing any size hand to obtain a firm, yet gentle grip. The handle's angle and position have been optimized for easy pouring, regardless of the bowl's volume. And, a little extra room has been added to keep knuckles away from heat.



70580000303



70580200403



70280200403



CUSTOM BRANDING

Curtis

Decanter Dispensers

MODEL #	DESCRIPTION	CAPACITY	CASE COUNT	HEIGHT x WIDTH x DEPTH	
70180100306	Black Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	24	15.00" x 28.50" x 21.50"	Ð
70280000206	Brown Handle/White Imprint, Logo: Curtis	64 oz.	24	15.00″ x 28.50″ x 21.50″	Ð
70280000306	Black Handle/White Imprint, Logo: Curtis	64 oz.	24	15.00" x 28.50" x 21.50"	Ð
70280100203	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	3	7.75″ x 21.25″ x 6.75″	Ð
70280100206	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	24	15.00" x 28.50" x 21.50"	Ð
70280100303	Black Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	3	7.75″ x 21.25″ x 6.75″	(†)
70280200403	Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	3	7.75″ x 21.25″ x 6.75″	Ð
70280200406	Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	24	15.00" x 28.50" x 21.50"	0
70580000303	FreshTrac™ Receiver, Black/White Curtis Logo	64 oz.	3	7.75″ x 21.25″ x 6.75″	
70580000203	FreshTrac™ Receiver, Brown/White Curtis Logo	64 oz.	3	7.75″ x 21.25″ x 6.75″	
70580200403	FreshTrac™ Receiver, Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	3	7.75″ x 21.25″ x 6.75″	Ð

Custom Branding

DESCRIPTION	CAPACITY	CASE COUNT	HEIGHT x WIDTH x DEPTH	
Black Or Brown Handle, Logo: Custom	64 oz.	24	15.00" x 28.50" x 21.50"	⊕
Black Or Brown Handle, Logo: Custom	64 oz.	6	7.75" x 23.00" x 15.25"	\odot
Black Or Brown Handle, Logo: Custom	64 oz.	2 OR 3	7.75" x 21.25" x 6.75"	\odot
Orange Handle, Logo: Custom	64 oz.	24	15.00" x 28.50" x 21.50"	⊕
Orange Handle, Logo: Custom	64 oz.	6	7.75" x 23.00" x 15.25"	$oldsymbol{eta}$
Orange Handle, Logo: Custom	64 oz.	2 OR 3	7.75″ x 21.25″ x 6.75″	⊕

FreshTrac[®] Dispenser Reference Guide

MODEL #	70580000303	70580200403	70580000203
ALP3GT15A800	\checkmark	\checkmark	\checkmark
ALP3GT63A800	\checkmark	\checkmark	\checkmark

Pourover Dispenser Reference Guide

MODEL #	70180100306	70280000206	70280000306	70280100203	70280100206	70280100303	70280200403	70280200406
CAFE1DB10A000	\checkmark	$\overline{\checkmark}$						
CAFE2DB10A000	\checkmark							
CAFE3DB10A000	\checkmark							

Alpha® Dispenser Reference Guide

MODEL #	70180100306	70280000206	70280000306	70280100203	70280100206	70280100303	70280200403	70280200406
ALP1GT12A000	\checkmark							
ALP2GT12A000	\checkmark							
ALP3GT12A000	\checkmark							
ALP3GT63A000	\checkmark							
ALP3GTR12A000	\checkmark							
ALP3GTR63A000	\checkmark							
ALP3GTL12A000	\checkmark							
ALP3GTL63A000	\checkmark							
ALP5GT12A000	\checkmark							
ALP5GT63A000	\checkmark							
ALP6GT63A000	\checkmark							
ALP6GTN63A000	\checkmark							
ALP1GT32A000	\checkmark							
ALP2GT32A000	\checkmark	$\overline{\checkmark}$						
ALP3GT32A000	\checkmark							

WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

Iced Tea & Iced Coffee Dispensers

Sized to Meet Any Requirement

Features at a Glance

- Heavy Gauge 18.8 Stainless Steel Construction Completely welded seams for long-lasting durability.
- Standard Welded Handles For easy lifting.
- Sloped Tank Bottom with Special Front Drain Design Allows complete waste-proof dispensing with no residue.
- Stainless Steel Faucet Shaft Integral to the tank virtually eliminates leaks and breakage.
- Great Custom Branding Options Colorful merchandising label attracts customers or create custom full wraps.

Freight prepaid in the continental USA on 20 or more tea dispensers.



Iced Tea & Iced Coffee Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	
TC-2H	2.0 Gallon Round Tea Dispenser	19.00"H x 9.40"D	
TC-3H	3.0 Gallon Round Tea Dispenser	23.00"H x 9.40"D	₩
TC-3HS	3.0 Gallon Round Tea Dispenser, Short	19.25"H x 9.40"D	
TC-5H*	5.0 Gallon Round Tea Dispenser	28.00"H x 9.40"D	₩
TC-5H-S	5.0 Gallon Round Tea Dispenser, Short	22.00" H x 9.40"D	₩
TC-10H*	10.0 Gallon Round Tea Dispenser	31.00″H x 12.75″D	₩
TC15S	1.5 Gallon Tea Dispenser, Stackable	8.40″H x 9.40″D	₩
TC15RS	Remote Tea Dispenser Stand, Stackable	9.13″H x 9.40″D	₩
TC-6H	6.0 Gallon Round Dispenser	17.37″ x 15.31″ x 15.38″	Ð
TC-7H	7.0 Gallon Round Dispenser	18.85″ x 15.31″ x 15.83″	Ð
TC3S	3.0 Gallon Tea Dispenser, Stackable	13.83″ x 11.63″ x 8.13″	
TC0308A000	3.0 Gallon Tea Dispenser, Oval	9.25″ x 11.13″ x 15.88″	₩
TC0417A000	4.0 Gallon Tea Dispenser, Oval	17.75″ x 11.13″ x 15.88″	₩
TC0419A000	4.0 Gallon Tea Dispenser, Oval	19.75″ x 11.13″ x 15.88″	₩
TC0421A000	4.0 Gallon Tea Dispenser, Oval	21.75" x 11.13" x 15.88"	₩
TCOC421G000	4.0 Gallon Iced Coffee Dispenser, Oval	21.75" x 11.13" x 15.88"	
TCORS000	Remote Stand For TCO308 Tea Dispenser	9.14″ x 9.10″ x 13.60″	₩
TC0308ARS000	3.0 Gallon Tea Dispenser with Remote Stand	18.39″ x 11.13″ x 15.88″	₩
TCN	3.5 Gallon Tea Dispenser, Narrow	22.13" x 6.25" x 16.88"	₩
TCNC	3.5 Gallon Iced Coffee Dispenser, Narrow	22.13" x 6.25" x 16.88"	₩
TCNV	3.5 Gallon Tea Dispenser, Narrow, EZ View	22.13" x 6.25" x 16.88"	NEW 😷
TCNL	3.5 Gallon Narrow, Lockable Lid	22.13″ x 6.25″ x 16.88″	
TCN1510	1.5 Gallon Tea Dispenser	9.75″ x 6.25″ x 16.88″	
TCN14	3.5 Gallon Tea Dispenser, Short	15.13″ x 6.25″ x 16.88″	
TCNV14	3.5 Gallon Tea Dispenser, Short, EZ View	15.13" x 6.25" x 16.88"	NEW
TCNRS	Tea Dispenser Remote Stand (TCN14 and TCN1510)	7.88″ x 7.00″ x 14.13″	₹
TCNRS21A000	Tea Dispenser Remote Two-Tiered Stand (TCN14, TCN1510, TCN)	26.88" x 8.50" x 16.38"	Ð

* Will not fit under brewers. Intended for remote dispensing.

Round Dispenser Reference Guide

MODEL #	TC-2H	TC-3H	TC-3HS	TC-5H
G4/G3 TB*	\checkmark		\checkmark	
G3 TBT*		\checkmark	\checkmark	\checkmark
G4/G3 STB*	\checkmark	\checkmark	\checkmark	\checkmark
G3 CB	\checkmark	\checkmark	\checkmark	\checkmark
G3 CBHS	\checkmark		\checkmark	\checkmark
G4/G3 CBHT		\checkmark		

* Rails need to be purchased separately. Call for details.

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Oval Dispenser Reference Guide

MODEL #	TCO308A000	TCO417A000	TCO419A000	TCO421A000	TCOC421G000	TCN	TCNV	TCNC	TCN1510	TCN14	TCNV14	TCNRS	TCNRS21A000
G4/G3 TBP	\checkmark												
G4/G3 TB		\checkmark											
G4/G3 RSTB						\checkmark	\checkmark	\checkmark					
G3 TBT			\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark					
G4/G3 STB		\checkmark											
G4/G3 RTB		\checkmark											
G3 CBP	\checkmark												
G3 CB		\checkmark											
G4/G3 CBHS						\checkmark	\checkmark	\checkmark					
G4/G3 CBHT						\checkmark	\checkmark	\checkmark					
G4/G3 TBS									\checkmark	\checkmark	\checkmark	\checkmark	\checkmark

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Coffee Grinders

Consistent, Accurate Grind



The Digital InterLock[™] Series From Curtis

The ILGD Digital InterLock Coffee Grinder enables users to link the grinder to their brewer for the perfect brew, every time. Specially designed for fresh grind/fresh brew programs, the Curtis Digital InterLock[™] System connects compatible Digital Control Coffee Brewers (Gemini[®] and ThermoPro[®] Series brewers with 3-Batch option) to ILGD Interlock Coffee Grinder via an interlock cable for simple, error-proof grinding and brewing. With the push of a button, the Grinder automatically conveys the selected grind volume to the brewing system. The brew selection is then "locked-in" to the corresponding grind cycle... incorrect cycles are "locked out." If both brewer sides are in use, the Grinder's memory stores the information and waits until a side is available.

Features at a Glance

- Easy to Use Fully automatic operation.
- Large Grinding Burrs Provide faster; more efficient operation.
- Highly Accurate and Consistent Throw For even distribution, dust reduction.
- Constant, uniform grind.
- Powerful 1/2 hp Motor Equipped with safety circuit breaker.

Coffee Grinders

MODEL #	DESCRIPTION	HOPPER CAPACITY	MOTOR POWER	HEIGHT x WIDTH x DEPTH	
GSG-3BLK	Coffee Grinder Single, Gourmet Black Finish	3.0 lbs.	0.5 HP	26.63" x 7.25" x 15.13"	, , , ,
SHG-10	Coffee Grinder Single	6.0 lbs.	0.5 HP	22.50" x 10.10" x 14.60"	, .
SLG-10	Coffee Grinder Single, Low Profile	5.0 lbs.	0.5 HP	20.30" x 8.00" x 13.80"	7
ILGD-10	Coffee Grinder Twin, Digital Interlock	7.5 lbs./side	0.5 HP	29.50" x 10.00" x 14.50"	, , , ,

Utility Requirements

MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	WIRE	WATTS	HERTZ
GSG-3BLK	1 PH	120V	8.0A	15A	2 W+G	960W	50/60 Hz
SHG-10	1 PH	120V	8.0A	15A	2 W+G	960W	50/60 Hz
SLG-10	1 PH	120V	8.0A	15A	2 W+G	960W	50/60 Hz
ILGD-10	1 PH	120V	8.0A	15A	2 W+G	960W	50/60 Hz



Hot Water Dispensers

Fresh Hot Water





Curtis Water Dispensers

Perfect for tea, soup, freeze-dried products, cleaning jobs and more!

With the latest in digital technology, these hot water dispensers offer precise control over all critical functions. Curtis' digital water dispensers deliver large volumes of piping hot water right at the preparation site. They are constructed of heavy gauge stainless steel and feature thermostatic controls and solid-state automatic refill systems.

WB2A10

Features at a Glance

- G3 Digital Control Module Provides precise control of temperature (excludes WB-10 and WB-14).
- Agitation Pump On-demand aeration improves tea extraction and food flavor (excludes WB-10 and WB-14).
- Easy-To-Operate Simple graphics for all operating functions and ready lights.
- Energy Savings Mode 4 hours after last dispense, tank will maintain temperature of 140°F. (excludes WB-10 and WB-14).
- Automatic Refill System For hot water anytime.

Hot Water Dispensers

NEW

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	FILL WEIGHT	GAL/HR	
WB2A10	2.0 Gallon Hot Water Dispenser	23.85" x 8.00" x 14.86"	36.2 lbs.	5.0	NEW
WB5N	Electric with Aerator, 5.0 gal.	25.75" x 7.50" x 24.38"	83.7 lbs.	4.5/15.0	F
WB5NL	Electric with Aerator, Lower Faucet, 5.0 gal.	25.75" x 7.50" x 24.38"	83.7 lbs.	4.5/15.0	🚚 🖓 🕔
WB5NB	Electric with Aerator, Black, Lower Faucet, 5.0 gal.	25.75" x 7.50" x 24.38"	83.7 lbs.	4.5/15.0	🚚 🔒 🕕 🕕
WB5NLB	Electric with Aerator, Black, Lower Faucet, 5.0 gal.	25.75" x 7.50" x 24.38"	83.7 lbs.	4.5/15.0	7
WB5GT63000	Electric with Aerator, 5.0 gal.	24.50" x 9.25" x 22.00"	81.0 lbs.	4.5/15.0	🚚 🔊 😲
WB5GT19000	Electric with Aerator, 5.0 gal.	24.50" x 9.25" x 22.00"	81.0 lbs.	21.5	
WB-10-12	Electric, 10.0 gal.	31.00" x 16.88" x 18.00"	113.0 lbs.	5.9/20.0	
WB-14-11	Gas with Sight Glass, 14.0 gal.	23.57" x 21.59" x 20.60"	166.0 lbs.	15.0	,
WB-14-12	Electric with Sight Glass, 14.0 gal.	23.57" x 21.59" x 20.60"	166.0 lbs.	6.1/21.0	

Utility Req	Juiremer	nts		ELECTRICAL						WA	TER	
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	HEATER CONFIG.	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
WB2A10	1PH	120V	13.3A	15A	1 x 1600W	2W+G	1600W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5N	1PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5NL	1PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5NB	1PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5NLB	1PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4″ Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5GT63000	1PH	120/220V	12.5/22.7A	15/30A	2 x 2500W	2W/3W+G	1500/5000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB5GT19000	3PH	220V	19.7A	30A	3 x 2500W	4W+G	7500W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
WB-10-12	1PH	120/220V	17.3/31.8A	20/40A	2 x 3500W	2W/3W+G	2080/7000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	10.0 Gal.
WB-14-11	1PH	120V	3.0A	15A	N/A	2W+G	Natural Gas	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	14.0 Gal.
WB-14-12	1PH	120/220V	17.3/31.8A	20/40A	2 x 3500W	2W/3W+G	2080/7000W	50/60 Hz	1/4" Flare	20 - 90 psi	1.0 GPM	14.0 Gal.

 Water filtration solutions for these hot water dispensers can be found on page 100

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🞯 Dispenser Included 🛛 🛞 Dispenser Not Included 🛛 🚚 Quick Ship 🧰 New Product 🕀 Special Order 🛛 😲 Cord & Plug Included 💷 Quick Ship

Syrup Warmers Holds Syrup at the Ideal Serving Temperature



SW-2 Curtis

Features at a Glance

- · Consistent Temperature Low temperature keeps syrup flavorful.
- · Stainless Steel Finest quality heavy gauge stainless steel is durable and easy to clean.
- · Construction Features smooth welded seams for years of reliable service.
- No Waste Gentle sloping bottom for complete dispensing.
- "Syrup Ready" Light Just fill and turn on. When it's ready, the light glows red.

Syrup Warmers

MODEL #	DESCRIPTION	HEIGHT x DEPTH	FILL WEIGHT	FAUCET CLEARANCE	
SW-1	1.0 gal. Syrup Warmer	14.00″ x 7.00″	14.3 lbs.	4.50″	₽₽ ₽ <mark>₽</mark> ₽
SW-2	2.0 gal. Syrup Warmer	16.20″ x 9.40″	26.7 lbs.	5.50″	

Utility Requirements

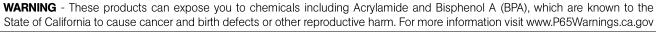
Otinity Requ	irements		ELE	ELECTRICAL					
MODEL #	PHASE	VOLTS	AMPS	MIN. CIRCUIT	WIRE	WATTS	HERTZ		
SW-1	1 PH	120V	0.25A	15A	2 W+G	30W	50/60 Hz		
SW-2	1 PH	120V	0.83A	15A	2 W+G	100W	50/60 Hz		



Curtis Syrup Warmers

Featuring No-Drip, Finger-Tip Serving

Distinctive Curtis Syrup Warmers make hot syrup service a breeze. Ideal for warming hot cider and mulled wine, too.



Decanter Warmers

Designed to Keep Coffee Fresh

ALPHA[®] Decanter Warming Plates

Curtis' ALPHA® Warming Plates are the perfect complement to any ALPHA® or Decanter Brewing System. ALPHA® Warming Plates operate on standard 120VAC power and are available in three space-saving configurations.

AW-2SR-10

Descent rates of

LOS ANGELES, CA

Curtis

Features at a Glance

- Designed to keep coffee hot, fresh and delicious, the warmers are easily located in key traffic areas to create additional coffee service stations.
- AW-1 features a single warmer in a low-profile design.
- AW-2 double warmer in a low-profile, side-by-side design. Each warming plate is individually operated.
- AW-2S two-tiered double warming plate system, designed for narrow counter space requirements. Each warming plate is individually operated.
- AW-3SR three-tiered step-up warming plate system is designed for narrow counter space requirements. Each warming plate is individually operated.

Decanter Warmers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH		
AW-1-10	1 Station Decanter Warmer	2.38″ x 6.75″ x 8.50″	,	
AW-2-10	2 Station Decanter Warmer, Low Profile	2.38″ x 13.75″ x 6.75″	i ()	
AW-2S-10	2 Station Decanter Warmer, Step Up	8.25" x 6.75" x 16.75"	, , , , , , , , , , , , , , , , , , , 	
AW-2SR-10	2 Station Decanter Warmer, Step-Up with receptacle	8.25" x 6.75" x 16.75"	₹ , 🕐	
AW-3SR-10	3 Station Decanter Warmer, Step-Up with receptacle	14.04″ x 8.00″ x 20.93″	, , , , , , , , , , , , , , , , , , , 	

Utility Requirements

rements		ELECTRICAL				
PHASE	VOLTS AMPS		AMPS MIN. CIRCUIT		WATTS	HERTZ
1 PH	120V	.78A	15A	2W+G	100W	50/60 Hz
1 PH	120V	1.47A	15A	2W+G	180W	50/60 Hz
1 PH	120V	1.47A	15A	2W+G	180W	50/60 Hz
1 PH	120V	1.47A	15A	2W+G	180W	50/60 Hz
1 PH	120V	2.21A	15A	2W+G	270W	50/60 Hz
	РНАSE 1 PH 1 PH 1 PH 1 PH	PHASE VOLTS 1 PH 120V 1 PH 120V	PHASE VOLTS AMPS 1 PH 120V .78A 1 PH 120V 1.47A 1 PH 120V 1.47A 1 PH 120V 1.47A 1 PH 120V 1.47A	PHASE VOLTS AMPS MIN. CIRCUIT 1 PH 120V .78A 15A 1 PH 120V 1.47A 15A	PHASE VOLTS AMPS MIN. CIRCUIT WIRE 1 PH 120V .78A 15A 2W+G 1 PH 120V 1.47A 15A 2W+G	PHASE VOLTS AMPS MIN. CIRCUIT WIRE WATTS 1 PH 120V .78A 15A 2W+G 100W 1 PH 120V 1.47A 15A 2W+G 180W 1 PH 120V 1.47A 15A 2W+G 180W 1 PH 120V 1.47A 15A 2W+G 180W 1 PH 120V 1.47A 15A 2W+G 180W



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Brew Baskets & Paper Filters

Brew Baskets

Gemini, ThermoPro, Milano, Combo High Volume

MODEL #	DESCRIPTION	SHIP WEIGHT	
WC-3417	Brew Basket Assembly with Splash Pocket, Stylized Gemini "Hot Coffee"	1.0 lbs.	₹
WC-3357	Standard Stainless Steel with Wire Basket	2.0 lbs.	, International (State State Sta
WC-3422	Brew Basket Assembly with Splash Pocket, Stylized High Volume "Hot Coffee"	2.0 lbs.	₹ ₽
WC-3354	Brew Basket Gourmet Large Capacity	2.0 lbs.	7
WC-3366	Brew Basket, Filter Pack 8.77"W	2.0 lbs.	₽ ₽

Decanter Brewer, Airpot, GEM120A

MODEL #	DESCRIPTION	SHIP WEIGHT	
WC-3338	Deluxe Stainless Steel Brew Basket Assembly with Wire Basket	1.0 lbs.	₹ ₽
WC-3338-101	Non-Metal Brew Basket Assembly, Deluxe with Splash Pocket "Hot Coffee"	1.0 lbs.	,
WC-3316	Brew Basket Assembly, Standard, Stainless Steel with Wire Basket	2.0 lbs.	₹ ₽
WC-3621-101	Brew Basket Assembly with Splash Pocket Stylized Alpha "Hot Coffee"	1.0 lbs.	, F
WC-3365	Brew Basket, Filter Pack	1.0 lbs.	₹ ₽

Tea, Combo, Iced Coffee

MODEL #	DESCRIPTION	SHIP WEIGHT		
WC-3398	Brew Basket Assembly, Standard Tea with Blue Splash Guard Pocket	2.0 lbs.	≣ ∎9	
WC-3422IC	Brew Basket Assembly with Tan Splash Pocket Stylized High Volume "Iced Coffee"	2.0 lbs.	₩	
WC-3399	Brew Basket Assembly Tropical Tea with Yellow Splash Pocket Strainer	2.0 lbs.	₽ ₽	
WC-3396-101	Brew Basket Assembly Black Rotate STD with Blue Splash Pocket	2.0 lbs.	₩	
WC-3358	Brew Basket Assembly, Stainless Steel with Wire Basket	2.0 lbs.	₩	

Urns, High Volume, Omega

MODEL #	DESCRIPTION	SHIP WEIGHT	
WC-3302	Wire Basket Only RU-150/300	4.0 lbs.	₩
WC-3303	Wire Basket Only RU-225/600	5.0 lbs.	₽ ₽
WC-3304	Wire Basket Only RU-1000	5.0 lbs.	₩
WC-33004	Brew Basket Assembly, Omega	4.0 lbs.	₽ ₽

Single Cup

MODEL #	DESCRIPTION	SHIP WEIGHT	
WC-3411	Brew Basket Assembly Seraphim, CGC	1.0 lbs.	
WC-3411-101	Brew Basket Assembly, CGC1	1.0 lbs.	

PAPER FILTERS

MODEL #	DIMENSIONS	CASE COUNT	BREW BASKET COMPATIBILITY	SHIP WEIGHT	
GEM-6	12.50" x 4.00"	500	WC-3417, WC-3357, WC-3358	4.0 lbs.	₹ _8
GEM-6-101	15.00″ x 5.50″	500	WC-3398, WC-3422, WC-3422IC, WC-3399, WC-3396-101	5.0 lbs.	₽ ₽
GEM-6-102	12.75″ x 5.25″	500	WC-3354	5.0 lbs.	₹ _8
GEM-6-103	20.00" x 8.00"	500	WC-33004	5.0 lbs.	≣ _8
CR-10	9.75″ x 4.50″	1000	WC-3621-101, WC-3316	4.0 lbs.	₽ ₽
CR-11	10.63" x 4.50"	1000	WC-3316	4.0 lbs.	≣ _₿
CR-12	12.31" x 4.38"	500	WC-3338, WC-3338-101	4.0 lbs.	≣ _8
UP-3	18.00" x 7.00"	500	WC-3302	11.0 lbs.	₽ ₽
UP-6	21.00" x 9.00"	500	WC-3303	13.0 lbs.	₹ _8
UP-10	23.00" x 9.00"	500	WC-3304 15.0 lbs.		₹ _8
CGC4FILTER	#4 4.20" x 4.20"	480	WC-3411, WC-3411-101	2.0 lbs.	, ,

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Gemini[®] Brewers



Gemini [®] 1.0 - 1.5 Gallon Brewers	SHIPS WITH				
GEM-120A-10	BREW BASKET	PAPER FILTER	SPRAYHEAD		
	WC-3621-101	CR-10 9.75" x 4.50"	WC-2936 RED		

Thermal Brewers

G4 ThermoPro [®] 1.0 Gallon Brewers		SHIPS WITH		ALSO	ALSO FITS	
G4TP1S63A3100	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER	
G4TP1T10A3100						
G4 ThermoPro [®] 1.5 Gallon Brewers					ALL STREET, ST	
G4TP15S63A1500						
G4TP15S10A1500		00000000				
G4TP15T10A1500						
G4TP2S63A3100						
G4TP2T10A3100	WC-3417	GEM-6	WC-29050	WC-3422	GEM-6-101	
G4TP2T10A3500		12.50″ x 4.00″	AMBER		15.00″ x 5.50″	
		SHIPS WITH			O FITS	
G3 ThermoPro® 1.5 Gallon Brewers			CDDAVUEAD		1	
TP15S10A1100	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER	
TP15S63A1100						
TP15S10A1500					GILLINGETTA	
TP15S63A1500		Managert	THE REAL PROPERTY AND ADDRESS OF ADDRES		(Managatel)	
TP15T10A1100			1000			
TP15T16A1100						
TP15T19A1100	WC-3417	GEM-6	WC-29050	WC-3422	GEM-6-101	
TP15T10A1500	WC-3417	12.50" x 4.00"	AMBER	WC-3422	15.00″ x 5.50″	
	ALSO FITS					
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET	
					T	
	WC-3357	GEM-6	WC-3354	GEM-6-102	WC-3366	
		12.50″ x 4.00″		12.75″ x 5.25″	FILTER PACK	
		SHIPS WITH		A1 C/	O FITS	
G3 ThermoPro [®] 1.5 Gallon Brewers TP15T10A1159	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER	

G3 ThermoPro [®] 1.5 Gallon Brewers		SHIPS WITH			ALSOFIIS		
TP15T10A1159	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER		
	WC-3422	GEM-6-101 15.00" x 5.50"	WC-29050 AMBER	WC-3417	GEM-6 12.50" x 4.00"		
			ALSO FITS	I	1		
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET		
					Ŧ		
	WC-3357	GEM-6 12.50″ x 4.00″	WC-3354	GEM-6-102 12.75″ x 5.25″	WC-3366 FILTER PACK		

Thermal Brewers

G3 ThermoPro [®] 1.0 Gallon Brewers		SHIPS WITH		ALSO	D FITS		
TP1S63A1000	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER		
TP1ST63A3000							
TP1T10A1000							
TP1T19A1000					mannell		
TP1TT10A3000			0				
G3 Milano [™] 1.5 Gallon Brewers				U			
TPC15S10A1100	WC-3417	GEM-6	WC-29050	WC-3422	GEM-6-101		
TPC15S63A1100		12.50″ x 4.00″	AMBER		15.00" x 5.50"		
TPC15T10A1100		ALSO FITS					
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET		
	P				T		
	WC-3357	GEM-6	WC-3354	GEM-6-102	WC-3366		
		12.50″ x 4.00″		12.75″ x 5.25″	FILTER PACK		

Airpot Brewers

G3 Airpot Brewers		SHIPS WITH		ALS	D FITS
D500GT12A000	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
D500GT63A000 D500GTH12A000 D500GTH63A000 D1000GT12A000 D1000GT63A000					Curry
	WC-3316	CR-11 10.63″ x 4.50″	WC-29025 PURPLE	WC-3338	CR-12 12.31″ x 4.38″
			ALSO FITS	1	1
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPE	R FILTER
			V		
	WC-3338-101	CR-12 12.31″ x 4.38″	WC-3621-101		R-10 x 4.50″

ALSO FITS SHIPS WITH **G3** Airpot Brewers D1000GH13A000 **BREW BASKET** PAPER FILTER SPRAYHEAD **BREW BASKET** PAPER FILTER D1000GH62A000 WC-29025 WC-3316 CR-10 WC-3338 CR-12 12.31" x 4.38" PURPLE 9.75" x 4.50" ALSO FITS PAPER FILTER BREW BASKETS PAPER FILTERS **BREW BASKET** WC-3338-101 CR-12 WC-3621-101 CR-10 12.31" x 4.38" 9.75" x 4.50"

G3 Thermal Decanter Brewers		SHIPS WITH		ALSO FITS
D60GT12A000	BREW BASKET	PAPER FILTER	SPRAY HEAD	BREW BASKET
D60GT63A000	WC-3316	CR-10 9.75" x 4.50"	WC-29025 PURPLE	WC-3365 FILTER PACK

G3 Low Profile Airpot Brewers	SHIPS WITH					
TLP	BREW BASKET	PAPER FILTER	SPRAYHEAD			
	WC-3621-101	CR-10 9.75" x 4.50"	WC-29030 ORANGE			

G3 Low Profile Airpot Brewers	SHIPS WITH				
TLP12A	BREW BASKET	PAPER FILTER	SPRAYHEAD		
TLP12A19	WC-3316	CR-10 9.75" x 4.50"	WC-29030 ORANGE		

Airpot Brewers

Single Cup Brewers

G4 Single Cup Coffee Brewer	SHIPS WITH					
SERA2B	BREW BASKET		PAPER FILTER		SPRAYHEAD	
SERA2W CGC						
	WC-3411		CGC4FILTER		WC-29025	WC-29065
			7.50″ x 2.50″		PURPLE	GRAY
CGC1	SHIPS WITH					
	BREW BASKET		PAPER	FILTER	SPR	AYHEAD
		V				
	WC-3411-101	WC-3621-101	CGC4FILTER 7.50" x 2.50"	CR-10 9.75″ x 4.50″	WC-29025 PURPLE	WC-29065 GRAY

Decanter Brewers

G3 Alpha [®] FreshTrac [®] Brewers		SHIPS WITH		ALSC	FITS
ALP3GT63A800	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
G3 Alpha® Decanter Brewers					
ALP1GT12A000, ALP2GT12A000	And Person in which the				
ALP3GT12A000, ALP3GT63A000			100		
ALP3GTR12A000, ALP3GTR63A000	SID	anna and the			anna an
ALP3GTL12A000, ALP3GTL63A000					
ALP5GT12A000, ALP5GT63A000					
ALP6GT63A000, ALP6GTN63A000	-				
	WC-3316	CR-10	WC-29025	WC-3621-101	CR-10
		9.75″ x 4.50″	PURPLE		9.75″ x 4.50″

Pourover Brewers

Pourover Brewers	SHIPS WITH				
CAFE0AP10A000	BREW BASKET	PAPER FILTER	SPRAYHEAD		
CAFE0PP10A000	WC-3621-101	CR-10 9.75" x 4.50"	WC-29025 PURPLE		

Pourover Brewers		SHIPS WITH		ALSO FITS
CAFE1DB10A000	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET
CAFE2DB10A000				
CAFE3DB10A000				T
	WC-3621-101	CR-10	WC-29025	WC-3365
		9.75″ x 4.50″	PURPLE	FILTER PACK

High Volume Brewers

Automatic Coffee Urns		SHIPS WITH	
RU-150-12	BREW BASKET	PAPER FILTER	SPRAYHEAD
RU-150-20 RU-150-35			
RU-300-12			
RU-300-20	WC-3302	UP-3	WC-2907
RU-300-35	WC-3302	18.00" x 7.00"	STAINLESS STEEL
		SHIPS WITH	
Automatic Coffee Urns RU-225-12	BREW BASKET	PAPER FILTER	SPRAYHEAD
RU-225-20 RU-225-35 RU-600-12 RU-600-20			
RU-600-35	WC-3303	UP-6	WC-2907
10 000 33		21.00" x 9.00"	STAINLESS STEEL
Automatic Coffee Urns		SHIPS WITH	
RU-1000-12	BREW BASKET	PAPER FILTER	SPRAYHEAD
RU-1000-20 RU-1000-35			
	WC-3304	UP-10 23.00" x 9.00"	WC-2907 STAINLESS STEEL
			Shineess siee
G4 Omega 3.0/6.0 Gallon Brewers		SHIPS WITH	
OMGS	BREW BASKET	PAPER FILTER	SPRAYHEAD
OMGT	12	With the second states	A IVA

OMGT OMGT10 OMGS16				
OMGT16				
	WC-33004	GEM-6-103	WC-29086	
		20.00″ x 8.00″	8″	

Tea Brewers

G4 & G3 Tea Brewers		SHIPS WITH ALSO F			D FITS
ТВР	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
ТВ					
TBT			100		
STB					
	WC-3398	GEM-6-101 15.00″ x 5.50″	WC-29025 PURPLE	WC-3399	GEM-6-101 15.00" x 5.50"

G4 & G3 Tea Brewers	SHIPS WITH				
RTB	BREW BASKET	PAPER FILTER	SPRAYHEAD		
RSTB	WC-3396-101	GEM-6-101	WC-29025		
		15.00″ x 5.50″	PURPLE		

Tea Brewers

G4 & G3 Tea Brewers		with				
TBS	BREW BASKET	PAPEF	FILTER		SPRAYHEAD	
	WC-3398		GEM-6-101 • 15.00" x 5.50"			
	WC-3398 GEM-6-101		GEM-6-101 •	15.00" x 5.50"		WC-29025 • PURPLE
			ALSC	FITS		
	BREW BASKET		PAPER FILTER	BREW BASKE	Т	PAPER FILTER
	WC-3399	GEM-6	-101 • 15.00" x 5.50"	WC-3358		GEM-6 • 12.50″x 4.00″

G3 Tea/Coffee Combo Brewers	SHIPS WITH						
СВР	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER		
CB	WC-3417	GEM-6 • 12.50" x 4.00"	WC-29025 • PURPLE	WC-3398	GEM-6-101 • 15.00" x 5.50"		

G4 & G3 High Volume			SHIPS	5 WITH			
Tea/Coffee Combo Brewers	BREW BASKET	PAPER FILTER	SPRAYHEAD BREW BAS		BREW BASKET	PAPER FILTER	
G4CBHS CBHS CBHS67000-001	Ţ		WC-29050 • AMBER				
	WC-3417	GEM-6 • 12.50" x 4.00"	WC-29050	• AMBER	WC-3398	GEM-6-101 • 15.00" x 5.50"	
			SHIPS	s with			
	BREW BASKET	PAPER FIL	TER	BRE	W BASKET	PAPER FILTER	
	WC-3399	GEM-6-101 • 15.	00″x 5.50″	W	C-3422IC	GEM-6-101 • 15.00" x 5.50"	

G4 & G3 High Volume			SHIPS WITH						
Tea/Coffee Combo Brewers	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER				
G4CBHT CBHT CBHT17000-001	WC-3417	GEM-6 • 12.50"x 4.00"	WC-29050 • AMBER	WC-3398	GEM-6-101 • 15.00" x 5.50"				
		SHIPS							
		BREW BASKET							
		¥							
		WC-3399		GEM-6-101 • 15.00"	x 5.50″				

CSC Water Filtration Systems

It All Starts with Great Water



CURTIS Water Filtration Systems

Curtis Water Filtration Systems are specifically designed for coffee brewing equipment. Advanced HydroBlend[™] technology delivers effective scale and corrosion control, and enhanced filtration components provide superior chlorine taste and odor removal for a better tasting gourmet beverage. Plus, Curtis Filters feature an extra large filtration medium which provides proper water flow well past the recommended replacement cycle – eliminating clogged filters and unnecessary service calls.

Specifications

MODEL #	DESCRIPTION	RATED LIFE*	FLOW	SHIP WEIGHT**	SHIP CUBE**	
CSC5AC00 with Head, 5" Filter	Chlorine & Sediment Removal, Scale Prevention	4,000 Gal.	0.8 GPM	11.0 lbs.	1.36 cu. ft.	₽.
CSC5CC00 5" Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	4,000 Gal.	0.8 GPM	9.0 lbs.	1.36 cu. ft.	₩.
CSC10AC00 with Head, 10" Filter	Chlorine & Sediment Removal, Scale Prevention	10,000 Gal.	1.7 GPM	17.0 lbs.	1.23 cu. ft.	, ₽
CSC10CC00 with 10" Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	10,000 Gal.	1.7 GPM	15.0 lbs.	1.23 cu. ft.	₽ ₽
CSC10AV00 with Head, 10"Vend Filter	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	10,000 Gal.	1.7 GPM	17.0 lbs.	1.23 cu. ft.	₩.
CSC10CV00 with 10" Vend Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	10,000 Gal.	1.7 GPM	15.0 lbs.	1.23 cu. ft.	, ₽
CSC10CF00 with 10" Fibredyne Cartridge Only	Chlorine Removal, Scale Prevention, Extra Sediment Loading	5,000 Gal.	1.0 GPM	15.0 lbs.	1.23 cu. ft.	₩.
CSC15AC00 with Head, 15" Filter	Chlorine & Sediment Removal, Scale Prevention	15,000 Gal.	2.0 GPM	23.0 lbs.	1.69 cu. ft.	Ę.,
CSC15CC00 with 15" Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	15,000 Gal.	2.0 GPM	21.0 lbs.	1.69 cu. ft.	≓ ∎,

* Rated Life is for chlorine removal. To ensure proper control of scale, filters should be replaced every 6 months.
** Shipping Weight and Cube are per cases of 6.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	TEMP RANGE
3/8″ FNPT	35-125 psi	35-100 °F

Features at a Glance

- Simple, small profile filter head installation
- · Selection of cartridges to handle any equipment type
- · Quick disconnect style cartridge for easy replacement
- Proven HydroBlend[™] scale and corrosion control plus chlorine taste and odor removal – Provides better tasting, high quality beverages and reduced equipment maintenance costs





CSC15AC00

CSC10AC00

Airpot Racks & Drip Trays

Remote Serving Made Easy

Airpot Racks

DESCRIPTION	SHIP WEIGHT	SHIP CUBE	
2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack	17.0 lbs.	3.11 cu.ft.	⊒ ₽
2 Position , Black Finish, Heavy-Duty Solid Airpot Rack	9.0 lbs.	1.94 cu.ft.	⊒ ₽
3 Position, Black Finish, Heavy-Duty Solid Airpot Rack	12.0 lbs.	2.79 cu.ft.	₽ ₽
4 Position, Black Finish, Heavy-Duty Solid Airpot Rack	21.0 lbs.	5.32 cu.ft.	₹ . ,
6 Position, Black Finish, Heavy-Duty Solid Airpot Rack	30.0 lbs.	7.61 cu.ft.	₹ . ,
2 Position, Wire Airpot Rack with Drip Tray	10.0 lbs.	2.62 cu.ft.	₹.
3 Position, Wire Airpot Rack with Drip Tray	13.0 lbs.	4.08 cu.ft.	₹.
4 Position, Wire Airpot Rack with Drip Tray	20.0 lbs.	5.32 cu.ft.	₹ . ,
5 Position, Wire Airpot Rack with Drip Tray	23.0 lbs.	5.32 cu.ft.	₹.
6 Position, Wire Airpot Rack with Drip Tray	26.0 lbs.	7.61 cu.ft.	₹.
	2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack 2 Position , Black Finish, Heavy-Duty Solid Airpot Rack 3 Position, Black Finish, Heavy-Duty Solid Airpot Rack 4 Position, Black Finish, Heavy-Duty Solid Airpot Rack 6 Position, Black Finish, Heavy-Duty Solid Airpot Rack 2 Position, Black Finish, Heavy-Duty Solid Airpot Rack 9 Position, Black Finish, Heavy-Duty Solid Airpot Rack 2 Position, Black Finish, Heavy-Duty Solid Airpot Rack 2 Position, Black Finish, Heavy-Duty Solid Airpot Rack 3 Position, Wire Airpot Rack with Drip Tray 3 Position, Wire Airpot Rack with Drip Tray 4 Position, Wire Airpot Rack with Drip Tray 5 Position, Wire Airpot Rack with Drip Tray	2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack17.0 lbs.2 Position , Black Finish, Heavy-Duty Solid Airpot Rack9.0 lbs.3 Position, Black Finish, Heavy-Duty Solid Airpot Rack12.0 lbs.4 Position, Black Finish, Heavy-Duty Solid Airpot Rack21.0 lbs.6 Position, Black Finish, Heavy-Duty Solid Airpot Rack30.0 lbs.2 Position, Black Finish, Heavy-Duty Solid Airpot Rack30.0 lbs.3 Position, Wire Airpot Rack with Drip Tray10.0 lbs.4 Position, Wire Airpot Rack with Drip Tray13.0 lbs.5 Position, Wire Airpot Rack with Drip Tray20.0 lbs.5 Position, Wire Airpot Rack with Drip Tray23.0 lbs.	2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack17.0 lbs.3.11 cu.ft.2 Position , Black Finish, Heavy-Duty Solid Airpot Rack9.0 lbs.1.94 cu.ft.3 Position, Black Finish, Heavy-Duty Solid Airpot Rack12.0 lbs.2.79 cu.ft.4 Position, Black Finish, Heavy-Duty Solid Airpot Rack21.0 lbs.5.32 cu.ft.6 Position, Black Finish, Heavy-Duty Solid Airpot Rack30.0 lbs.7.61 cu.ft.2 Position, Black Finish, Heavy-Duty Solid Airpot Rack30.0 lbs.7.61 cu.ft.3 Position, Black Finish, Heavy-Duty Solid Airpot Rack30.0 lbs.2.62 cu.ft.3 Position, Wire Airpot Rack with Drip Tray10.0 lbs.2.62 cu.ft.4 Position, Wire Airpot Rack with Drip Tray13.0 lbs.4.08 cu.ft.5 Position, Wire Airpot Rack with Drip Tray20.0 lbs.5.32 cu.ft.5 Position, Wire Airpot Rack with Drip Tray23.0 lbs.5.32 cu.ft.











WR4B0000





WR6B0000

WR5B0000

CAR-2T-BLK

Drip Trays

-									
MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE		MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE	
DT-06	Metal Drip Tray, 6"	NA	NA	₩	DT-18	Metal Drip Tray, 18"	NA	NA	≓ _₽
DT-08	Metal Drip Tray, 8"	NA	NA		DT-20	Metal Drip Tray, 20"	NA	NA	
DTP-08	Plastic Drip Tray, 8"	1.0 lbs.	0.11 cu. ft.	₽₽ ₽	DTP-20	Plastic Drip Tray, 20"	2.0 lbs.	0.74 cu.ft.	₽ ₽
DT-09	Metal Drip Tray, 9"	NA	NA		DT-24	Metal Drip Tray, 24"	4.0 lbs.	0.58 cu.ft.	
DT-13	Metal Drip Tray, 13"	NA	NA	₩	DT-28	Metal Drip Tray, 28"	4.0 lbs.	0.58 cu.ft.	
DTP-13	Plastic Drip Tray, 13"	2.0 lbs.	0.74 cu. ft.		WC-5686	Cup Holder, Octagonal	1.0 lbs.	Envelope	₩.
DT-15	Metal Drip Tray, 15"	NA	NA						

DTP-08	DTP-13	DTP-20	DT-24	DT-28	WC-5686

Cleaning Brushes

MODEL #	DESCRIPTION	CASE COUNT	SHIP WEIGHT	SHIP CUBE	
CAB-1	Clean-A-Bowl (Sold by case or individually)	144/Case	8.0 lbs.	1.70 cu. ft.	₽ ₽
JB-1	Java Jug Airpot (Sold by case or individually)	144/Case	10.0 lbs.	2.37 cu. ft.	₽ ₽
WC-3640	Sight Gauge Glass Brush (Sold individually)	NA	Envelope	NA	≓ _9
WC-36076	Brush, Gauge Glass Milano Server (Sold individually)	NA	Envelope	NA	₽ ₽
WC-36077	Brush, Spiral Nylon CGC (Sold individually)	NA	Envelope	NA	≓ _9

WC-5686



WC-390252

Cord & Plug Included



MODEL #

WC-73141K

MODEL #	DESCRIPTION	DIMENSIONS (H x W x D)	VOLTS	AMPS	SHIP WEIGHT	
WC-1044	Flojet Pump For Bottled Water	2.70" x 5.40" x 8.50"	120V	0.5A	4.5 lbs.	

Ring, Brew Cone Holder for Seraphim

DESCRIPTION

Brew Cone Ring Holder

Neo	pren	e Wra	aps
-----	------	-------	-----

Realized Ship

- Durable neoprene material resists degradation Provides additional padding
 - ٠ Maintains flexibility in extreme environments
 - · Easy to clean
 - · Add your own graphics identical print quality as other wrap materials

New Product

- Curtis black (wc-390251) and white (wc-390252) wrap options available
- For use with these Curtis® 1.5 gallon Thermal Dispensers: TFT15G, TXSG150S600

Operation of the second sec



WC-390251

Service Carts for 3.0 Gallon Dispensers

Safe and Secure



Shown With Two TXSG0301S200 3.0 Gallon Dispensers (Dispensers Not Included)

Features at a Glance

- Durable, black textured finish withstands the demands of a foodservice environment
- Right and left hooks hold one or two TXSG0301S200 3.0
 gallon dispensers securely in place
- Grooved, non-slip mats for the bottom, middle and top shelves keep items in place while the cart is moving
- · Service Carts are available by Special Order only.

Service Carts for 3.0 Gallon Dispensers





OMSCP Pneumatic Wheels

OMSCR Rubber Wheels

	•	
MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH
OMSCP	Cart, Service with Pneumatic Tires	35.25″ x 36.00″ x 20.00″ 🛞 🕀
OMSCR	Cart, Service with Rubber Tires	35.25″ x 36.00″ x 20.00″ 🛞 🕀

Specifically Designed to Transport Curtis 3.0 Gallon Servers Safely and Securely

OMSCP Service Carts with industrial 6" pneumatic swivel casters and wheels with brakes are designed for heavy use, low speed, and manually-moved applications. The pneumatic casters provide a cushioned ride with shock absorption and quiet operation over almost any type of terrain. Load Capacity: 300 lbs.

OMSCR Service Carts with heavy-duty 5" swivel polyurethane/rubber wheels with brakes. Load Capacity: 200 lbs.



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov

About Curtis

Brewing Up Quality Since 1941



Celebrating over 75 years and four generations of family ownership, the Wilbur Curtis Company was founded on a simple passion for great coffee. Wilbur Curtis places importance on relationships – with their customer and with Curtis employees. Combining truly valuable partnerships with an unquenchable thirst for innovation and technology has led Curtis to manufacture commercial coffee and tea brewing equipment and build relationships that are reliable and dependable.

AN ENVIRONMENTALLY CONSCIOUS COMPANY -

At the Wilbur Curtis Company, environmental responsibility is not a task but rather a passion. We believe that "Going Green" reaches much deeper than political correctness and marketing spin. Being environmentally responsible has long been entrenched in the culture of the Wilbur Curtis Company. With over 75 years in business, Curtis has a long history of taking steps to reduce our carbon footprint and protect the environment.

SUSTAINABLE EFFORTS – Because environmental responsibility is a passion of ours it permeates our entire business operation from manufacturing and warehouse improvements to everyday office practices. We truly live the principal of the 3R's: Reduce, Reuse & Recycle. Below is a sampling of the many ways we live out our commitment to sustainability.

Reduce:

- Energy consumption has been reduced by replacement of fluorescent lighting with light diffusing skylights, as well as motion sensors with auto-off settings for office and factory lighting.
- Paper waste has been reduced by electronic filing and paperless departments.



 Water consumption has been reduced with the installation of waterless urinals, which conserve an average of 150,000 liters of water per year, per urinal.

Reuse:

- All product boxes are made with 100% Post-Consumer corrugated material and printed with soy-based inks.
- Reuse of numerous inbound packaging materials for outbound shipments including air filled bags, Styrofoam packaging and cardboard corner guards.

Recycle:

- Recycling of all scrap metal that cannot be used in our manufacturing.
- Instead of disposing water used to wet-test each brewer, over 1800 liters a day are recycled and reused for testing purposes.

Curtis has also made valiant efforts outside of the three R's to propel the green initiative within our products.

- Using an environmentally-friendly vegetable based oil for machine maintenance.
- Insulated tanks retain heat better and also provide for a quicker recovery.

- Digital heat sensors are used that are more accurate and do not overshoot the desired temperature.
- Energy save mode puts the brewer in a low state of energy consumption.
- Components are AC powered as opposed to DC powered, which requires an energy consuming power supply.

SOLAR PANEL PROJECT

- Installed 3,300 solar panels on roof.
- Panels provide 750,000 watts of power each hour.
- The panels shade the roof, reducing the surface temperature significantly. As a result, we experience a 10°F. drop in the factory's air temperature, which provides a cooler work environment on hot days.

Curtis Care®

Equipment Support

Curtis can continue to provide support after your equipment purchase. Our Curtis Care® Program ensures trouble-free operation throughout the life of your equipment. Utilizing a national service network, we can complete your equipment installation, provide emergency Available for our valued customers with open account or service, and conduct preventive maintenance. We do this through our network of Curtis Trained and Certified Independent Service Technicians.

Factory trained technicians deliver and professionally install your new Curtis equipment. All parts necessary for installation* as well as on-site training of personnel is included with our Curtis Care® Installation Service. approved credit card.

Equipment Installation

MODEL	PRIMARY UNIT	ADDITIONAL UNIT
POUROVER	\$140	\$60
GRINDER	\$170	\$75
ALPHA/TLP	\$200	\$105
AIRPOT BREWER	\$200	\$105
HOT WATER DISPENSER	\$190	\$125
TEA CONCENTRATE	\$195	\$110
HIGH VOLUME COMBO	\$265	\$175
TEA/COMBO BREWER	\$210	\$125
GEMINI	\$265	\$175
THERMOPRO	\$265	\$175
CAPPUCCINO	\$235	\$155
URN	\$295	\$220

MODEL	PRIMARY UNIT	ADDITIONAL UNIT
UNIT REMOVAL W/ INSTALL	\$65	\$45
AFTER-HOURS INSTALLATION	+ 50% of Install Cost	
CURTIS CARE® SITE SURVEY	Call for Pricing	

Water filtration device installed free of charge at time of Curtis equipment install. (Filter cost not included)

Plug and cord not included with installation on 220V Dual voltage units come with 120V cord & plug.

NOTES -

Standard rates are for installations performed during normal business hours (Mon.-Fri., 8:00 AM - 5:00 PM local time). For installation of multiple units at the same site, add the price of the largest unit (primary) and the price of each additional unit. Special rates are available for multiple site rollouts. Includes travel up to 60 miles round trip from the nearest Curtis authorized service center. Delays (improper electrical or power source), waiting time or operating restrictions that hinder the Service Agent's ability to perform the installation will incur additional charges. Services that are performed beyond the standard installation scope of work will be billable at a rate of \$85.00 per hour during normal business hours (8:00 AM to 5:00

Urgent Services

Straightforward maintenance service. Billed at actual time and material rates plus \$45 Management Fee.

- On-site response time by a trained Curtis Care® technician within 24 hours, next business day
- Curtis Care[®] dedicated 800 number for easy service
- Conditions are often corrected right over the phone ... At no cost
- Service program available 365 days a year, day or night
- Optional e-mail updates, providing real-time status on service call

PM local time zone), plus associated parts. Travel time is billed at a rate of \$72.50 per hour during normal business hours. After-hours labor rate is billed at \$127.50 per hour, travel time is billed at \$108.75. Above prices are on a per service call basis. Standard on-site response time is 24 hours, next business day, Dedicated 800 number provided for easy Curtis Care® Service. Service is provided 24/7 - 365 days a year. For corporate accounts, automated e-mails are generated advising status of service calls. Rate includes installation and travel expense associated with installation at end-user location during normal business hours. Normal business hours defined as: Monday - Friday (excluding holidays), 8:00 AM to 5:00 PM local time of the installation location.

Curtis

Curtis Care®

Asset Management

A simple, stress-free method of monitoring your assets, track any or all of the following services:

- Installation
- Removal of Units
- Urgent Service
- Preventive Maintenance

MODEL	PRIMARY UNIT	ADDITIONAL UNIT
INITIAL CONTRACT FEE	\$140	\$75
ASSET TRACKING REPORTS*	\$75	

*Reports Include:

OPTION 2

Site Name Site Address Service Date Service Agent Contact Information Unit Type Unit Serial Number E-mail updates, real-time status on service call Reports provided monthly, quarterly or yearly. Also available on project roll-outs.

Request a site survey - additional fees apply

To include Asset Management on your order, choose from two easy options:

OPTION 1

Provide us with current information:

- Site Name and Address
- Contact Name & Phone Number
- Item Number of Unit
- Serial Number

Preventive Maintenance

Preventive maintenance performed by factory trained technician ensures trouble-free equipment operation. Pre-established inspection and/or replacement of key components based on your usage pattern. Includes: inspections, adjustments and upgrades. Available for new and previously installed equipment.

EQUIPMENT TYPE	PRIMARY UNIT	ADDITIONAL UNIT	TERM
SPECIALTY DISPENSERS	\$205/Trip	\$140/Trip	3/Year
BREWERS	\$205/Trip	\$140/Trip	3/Year
GRINDERS	\$205/Trip	\$140/Trip	3/Year

For Technical Support

Toll Free: 800-995-0417 | Ph: 323-837-2300 Option 2 | Fax: 323-837-2405 E-mail: techservice@wilburcurtis.com

Product Warranty

Wilbur Curtis Co., Inc. certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

- 3 years, parts and labor, from original date of purchase on digital control boards
- 2 years, parts, from original date of purchase on all other electrical components, fittings and tubing
- 1 year, labor, from original date of purchase on all other electrical components, fittings and tubing

Additionally, Wilbur Curtis Co., Inc. warrants its grinding burrs for forty (40) months from the date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless steel components are warranted for two (2) years from the date of purchase against leaking or pitting. Replacement parts are warranted for ninety (90) days from the date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.

All in-warranty service calls must have prior authorization. For authorization, call the Technical Support Department at 800-995-0417.

Additional conditions may apply. Go to **www.wilburcurtis.com** to view the full product warranty information.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. Wilbur Curtis Co., Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from Wilbur Curtis Co., Inc. Wilbur Curtis Co., Inc. will not accept any responsibility if the following conditions are not met. The warranty does not cover:

Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.

Replacement of items subject to normal use and wear: This shall include, but is not limited to, spray heads, faucets, light bulbs, shear disks, "0" rings, gaskets, silicone tubing, silicone elbows, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers. The warranty is void under the following circumstances:

- **Improper operation of equipment:** The equipment must be used for its designed and intended purpose and function.
- **Improper installation of equipment:** This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.
- **Improper voltage:** Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
- **Improper water supply:** This includes, but is not limited to, excessive or low water pressure and inadequate or fluctuating water flow rate.
- **Damaged in transit:** Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.
- Abuse or neglect (including failure to periodically clean or remove lime accumulations): The manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.

Repairs and/or Replacements are subject to Curtis' decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. Wilbur Curtis Co., Inc. will allow up to 100 miles, round trip, per in-warranty service call.

Return Merchandise Authorization (RMA): All claims under this warranty must be submitted to the Wilbur Curtis Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be properly re-packaged in the original carton and received by Curtis within 45 days following the issuance of a **RMA.** No units will be accepted if they are damaged in transit due to improper packaging. NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN **MERCHANDISE AUTHORIZATION (RMA). THE RMA** NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL. All warranty claims must be submitted within 60 days of service. Invoices will not be processed or accepted without a RMA number. Any defective parts must be returned in order for warranty invoices to be processed and approved. All in-warranty service calls must be performed by an

authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

Terms of Sale

APPROVAL – Orders subject to approval from Montebello, CA office with prices, terms and specifications prevailing at time of shipment.

LOSS OR DAMAGE – If merchandise is lost or damaged in transit, purchaser must make claim directly with carrier. Concealed damage or shortage: Merchandise must be unpacked and inspected within 10 days of receipt. Any shortage or damage should be reported to transportation company immediately.

RETURNS – Any merchandise returned for credit or exchange must have an Return Merchandise Authorization (RMA) number from our factory (800) 995-0417. All returns must be returned prepaid. Returned merchandise is subject to a handling charge. All cartons to be marked with RMA number. Equipment should be properly packed in their original cartons. Equipment damaged in transit will not be accepted. All returns are subject to a 20% restocking fee. TERMS - 1%-15 days, net 30 days.

MINIMUM BILLING - \$25.00, on approved credit

FREIGHT POLICY - Freight F.O.B. Montebello, California

FOR CUSTOMER SERVICE - (6:00am - 4:00pm PST)

Toll Free: 800-421-6150 - Option 1 Local: 323-837-2300 - Option 1 Fax: 323-837-2406 CSRAssistance@WilburCurtis.com

WILL CALL - 9:00am - 4:00pm PST

PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Product specifications subject to change without notice. Call your sales representative for latest specifications.

Shipping Dimensions & Weights

Shipping charges are based on box dimensions. Shipments weighing over 100 lbs. will be shipped via an LTL Freight Carrier. Shipments weighing less than 100 lbs. will be shipped via FedEx or UPS. Class 125 - Large Equipment • Class 100 - Small Equipment • Class 77 - Glass Decanters

G4 Seraphim® Single Cup Coffee Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
SERA2B	Ships in Multiple Boxes	82.00 lbs.	12.0 cu. ft.
SERA2W	Ships in Multiple Boxes	82.00 lbs.	12.0 cu. ft.

G4 CGC Single Cup Coffee Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CGC	23.00" x 16.00" x 25.00"	34.00 lbs.	5.32 cu. ft.
CGC1	23.00" x 16.00" x 25.00"	34.00 lbs.	5.32 cu. ft.

G4 Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4GEMSIF63A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
G4GEMTIF10A1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.
G4GEMSIF63B1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
G4GEMTIF10B1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.

G4 GEM X Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4GEMXSIFT63A1000	31.87" x 10.50" x 22.68"	51.00 lbs.	7.00 cu. ft.
G4GEMXTIFT10A1000	31.87" x 18.17" x 22.69"	85.00 lbs.	10.85 cu. ft.

G4 Gemini[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4GEMS63A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
G4GEMT10A1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.

G3 Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEMSIF10A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
GEMTIF10A1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.
GEMSIF63A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
GEMSIF10B1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
GEMTIF10B1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.
GEMTIF10A2000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.

G3 GEM X Gemini[®] IntelliFresh[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEMXSIFT63A1000	31.87" x 10.50" x 22.68"	51.00 lbs.	7.00 cu. ft.
GEMXTIFT10A1000	31.87" x 18.17" x 22.69"	85.00 lbs.	10.85 cu. ft.

G3 Gemini[®] 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEMSS10A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
GEMSS63A1000	31.00" x 15.00" x 25.00"	51.00 lbs.	7.00 cu. ft.
GEMTS10A1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.
GEMTS16A1000	30.00" x 25.00" x 25.00"	93.00 lbs.	10.85 cu. ft.
GEMTS19A1000	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.

Gemini[®] 1.0 & 1.5 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEM-120A-10	31.00" x 15.00" x 25.00"	43.00 lbs.	7.00 cu. ft.
GEM-120A-63	31.00" x 15.00" x 25.00"	43.00 lbs.	7.00 cu. ft.
GEM-12D-10	30.00" x 25.00" x 25.00"	85.00 lbs.	10.85 cu. ft.
GEM-12D-16	30.00" x 25.00" x 25.00"	91.00 lbs.	10.85 cu. ft.

G4 ThermoPro® 1.5 Gallon Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4TP15S10A1500	Ships in Multiple Boxes	75.00 lbs.	14.08 cu. ft.
G4TP15S63A1500	Ships in Multiple Boxes	75.00 lbs.	14.00 cu. ft.
G4TP2S63A3100	37.00"x 18.00"x 25.00"	53.00 lbs.	9.70 cu. ft.
G4TP15T10A1500	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
G4TP2T10A3100	37.00" x 26.00" x 26.00"	75.00 lbs.	14.08 cu. ft.
G4TP2T10A3500	37.00" x 26.00" x 26.00"	75.00 lbs.	14.08 cu. ft.
TXSG1501S600	28.00" x 13.00" x 18.00"	16.00 lbs.	3.80 cu. ft.
Disponsor(s) shin in sona	rate hov(es)		

Dispenser(s) ship in separate box(es)

G4 ThermoPro[®] 1.0 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4TP1S63A3100	30.00" x 17.00" x 26.00"	44.00 lbs.	7.67 cu. ft.
G4TP1T10A3100	36.00" x 26.00" x 26.00"	75.00 lbs.	14.08 cu. ft.
G4TP1S63W3100	30.00" x 17.00" x 26.00"	44.00 lbs.	7.67 cu. ft.
G4TP1S63B3100	30.00" x 17.00" x 26.00"	44.00 lbs.	7.67 cu. ft.
G4TP1T10W3100	36.00" x 26.00" x 26.00"	75.00 lbs.	14.08 cu. ft.
G4TP1T10B3100	36.00" x 26.00" x 26.00"	75.00 lbs.	14.08 cu. ft.
TXSG0101S600	28.00" x 13.00" x 18.00"	15.00 lbs.	3.80 cu. ft.

G3 ThermoPro® 1.5 Gallon Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TP15S10A1100	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TP15S63A1100	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TP15S10A1500	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TP15S63A1500	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TP15T10A1100	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
TP15T10A1159	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
TP15T16A1100	Ships in Multiple Boxes	110.00 lbs.	22.00 cu. ft.
TP15T19A1100	Ships in Multiple Boxes	110.00 lbs.	22.00 cu. ft.
TP15T10A1500	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
TP15S10A5100	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TP15T10A5100	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
TXSG1501S600	28.00" x 13.00" x 18.00"	16.00 lbs.	3.80 cu. ft.
* Disnenser(s) shin in sena	rate hox(es)		

Dispenser(s) ship in separate box(es)

G3 ThermoPro® 1.0 Gallon Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TP1S63A1000	Ships in Multiple Boxes	55.00 lbs.	9.70 cu. ft.
TP1ST63A3000	15.00" x 26.00" x 43.00"	44.00 lbs.	9.70 cu. ft.
TP1T10A1000	Ships in Multiple Boxes	60.00 lbs.	14.08 cu. ft.
TP1T19A1000	Ships in Multiple Boxes	68.00 lbs.	14.08 cu. ft.
TP1TT10A3000	42.00" x 26.00" x 26.00"	66.00 lbs.	16.43 cu. ft.
TXSG0101S600	28.00" x 13.00" x 18.00"	15.00 lbs.	3.80 cu. ft.
	42.00" x 26.00" x 26.00"		

* Dispenser(s) ship in separate box(es)

G3 Milano[™] 1.5 Gallon Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TPC15S10A1100	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TPC15S63A1100	Ships in Multiple Boxes	53.00 lbs.	13.13 cu. ft.
TPC15T10A1100	Ships in Multiple Boxes	105.00 lbs.	22.00 cu. ft.
TLCG1509S000	13.00" x 18.00" x 27.00"	14.00 lbs.	3.66 cu. ft.

* Dispenser(s) ship in separate box(es)

G3 Airpot Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
D500GT12A000	30.00" x 14.00" x 23.00"	34.00 lbs.	2.21 cu. ft.
D500GT63A000	30.00" x 14.00" x 23.00"	34.00 lbs.	2.21 cu. ft.
D500GTH12A000	34.00" x 14.00" x 23.00"	35.00 lbs.	2.21 cu. ft.
D500GTH63A000	34.00" x 14.00" x 23.00"	35.00 lbs.	2.21 cu. ft.
D1000GT12A000	30.00" x 22.00" x 23.00"	53.00 lbs.	8.78 cu. ft.
D1000GT63A000	30.00" x 22.00" x 23.00"	53.00 lbs.	8.78 cu. ft.
D1000GH13A000	34.00" x 22.00" x 23.00"	59.00 lbs.	8.78 cu. ft.
D1000GH62A000	34.00" x 22.00" x 23.00"	60.00 lbs.	8.78 cu. ft.

G3 Thermal Decanter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
D60GT12A000	22.00" x 14.00" x 22.00"	29.00 lbs.	3.92 cu. ft.
D60GT63A000	22.00" x 14.00" x 22.00"	30.00 lbs.	3.92 cu. ft.

G3 Low Profile Airpot Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TLP12A	22.00" x 14.00" x 22.00"	29.00 lbs.	3.92 cu. ft.
TLP	22.00" x 14.00" x 22.00"	29.00 lbs.	3.92 cu. ft.
TLP12A19	22.00" x 14.00" x 22.00"	29.00 lbs.	3.92 cu. ft.

G3 Alpha® FreshTrac® Decanter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
ALP3GT63A800	22.00" x 14.00" x 22.00"	31.00 lbs.	3.92 cu. ft.
ALP3GT15A800	22.00" x 14.00" x 22.00"	30.00 lbs.	3.92 cu. ft.

G3 Alpha® Decanter Brewers

ALP1GT12A000 22.00" x 14.00" x 22.00" 29.00 lbs. 3.92 cu. ft. ALP2GT12A000 22.00" x 14.00" x 22.00" 30.00 lbs. 3.92 cu. ft. ALP3GT12A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GT12A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GT63A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GT82A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL2A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL2A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 28.00" x 23.00" x 44.00 lbs. 8.20 cu. ft.
ALP3GT12A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GT63A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GT63A000 22.00" x 14.00" x 22.00" 31.00 lbs. 3.92 cu. ft. ALP3GTR12A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTR63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL12A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft.
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ALP3GTR12A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTR63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL2A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 23.00" 38.00 lbs. 6.70 cu. ft.
ALP3GTR63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL12A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP5GT12A000 22.00" x 28.00" x 23.00" 44.00 lbs. 8.20 cu. ft.
ALP3GTL12A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP3GTL63A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP5GT12A000 22.00" x 28.00" x 23.00" 44.00 lbs. 8.20 cu. ft.
ALPSGTL2A000 23.00" x 21.00" x 24.00" 38.00 lbs. 6.70 cu. ft. ALP5GT12A000 22.00" x 28.00" x 23.00" 44.00 lbs. 8.20 cu. ft.
ALPSGT12A000 22.00" x 28.00" x 23.00" 44.00 lbs. 8.20 cu. ft.
ALP5GT63A000 22.00" x 28.00" x 23.00" 45.00 lbs. 8.20 cu. ft.
ALP6GT63A000 22.00" x 38.00" x 24.00" 72.00 lbs. 11.61 cu. ft.
ALP6GTN63A000 24.00" x 26.00" x 24.00" 60.00 lbs. 8.67 cu. ft.

Pourover Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFE0AP10A000	30.00" x 14.00" x 23.00"	31.00 lbs.	5.59 cu. ft.
CAFE0PP10A000	22.00" x 14.00" x 22.00"	23.00 lbs.	3.92 cu. ft.
CAFE1DB10A000	22.00" x 14.00" x 22.00"	24.00 lbs.	3.92 cu. ft.
CAFE2DB10A000	22.00" x 14.00" x 22.00"	25.00 lbs.	3.92 cu. ft.
CAFE3DB10A000	22.00" x 21.00" x 23.00"	32.00 lbs.	6.14 cu. ft.

Banquet Coffee Brewer and Holder

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
BB	45.00" x 40.00" x 48.00"	245.0 lbs.	50.0 cu. ft.
BH	45.00" x 40.00" x 48.00"	206.0 lbs.	50.0 cu. ft.

Mercury[™] High Volume Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
MWMGT10000	41.00" x 11.00" x 17.00"	60.00 lbs.	4.43 cu. ft.
MCV-10	40.00" x 18.00" x 19.00"	55.00 lbs.	7.92 cu. ft.
MCV-10DS	40.00" x 18.00" x 19.00"	58.00 lbs.	7.92 cu. ft.
MCVC-1	34.00" x 36.00" x 25.00"	85.00 lbs.	17.71 cu. ft.

Automatic Coffee Urns

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
RU-150-12	27.00" x 24.00" x 31.00"	78.00 lbs.	11.62 cu. ft.
RU-150-20	27.00" x 24.00" x 31.00"	78.00 lbs.	11.62 cu. ft.
RU-150-35	27.00" x 24.00" x 31.00"	78.00 lbs.	11.62 cu. ft.
RU-225-12	30.00" x 32.00" x 24.00"	85.00 lbs.	13.33 cu. ft.
RU-225-20	30.00" x 32.00" x 24.00"	85.00 lbs.	13.33 cu. ft.
RU-225-35	30.00" x 32.00" x 24.00"	85.00 lbs.	13.33 cu. ft.
RU-300-12	30.00" x 21.00" x 38.00"	95.00 lbs.	13.85 cu. ft.
RU-300-20	30.00" x 21.00" x 38.00"	95.00 lbs.	13.85 cu. ft.
RU-300-35	30.00" x 21.00" x 38.00"	95.00 lbs.	13.85 cu. ft.
RU-600-12	31.00" x 24.00" x 45.00"	120.00 lbs.	19.37 cu. ft.
RU-600-20	31.00" x 24.00" x 45.00"	120.00 lbs.	19.37 cu. ft.
RU-600-35	31.00" x 24.00" x 45.00"	120.00 lbs.	19.37 cu. ft.
RU-1000-12	38.00" x 24.00" x 45.00"	146.00 lbs.	23.74 cu. ft.
RU-1000-20	38.00" x 24.00" x 45.00"	146.00 lbs.	23.74 cu. ft.
RU-1000-35	38.00" x 24.00" x 45.00"	146.00 lbs.	23.74 cu. ft.

G4 Omega 3.0/6.0 Gallon Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
OMGS	43.00" x 28.08" x 27.00"	90.00 lbs.	16.00 cu. ft.
OMGS16	43.00" x 28.08" x 27.00"	90.00 lbs.	16.00 cu. ft.
OMGT	44.00" x 43.00" x 28.00"	160.00 lbs.	30.66 cu. ft.
OMGT10	44.00" x 43.00" x 28.00"	160.00 lbs.	30.66 cu. ft.
OMGT16	44.00" x 43.00" x 28.00"	160.00 lbs.	30.66 cu. ft.

Cold Brew Coffee Systems

MODEL #	HEIGHT x WIDTH x DEPTH	SHIP WEIGHT	SHIP CUBE
TC-6H	21.00" x 14.00" x 14.00"	14.0 lbs.	2.38 cu. ft.
TC-7H	21.00" x 14.00" x 14.00"	15.0 lbs.	2.38 cu. ft.
TC-6HK KIT	Ships in Multiple Boxes	13.0 lbs.	2.50 cu. ft.
TC-7HK KIT	Ships in Multiple Boxes	13.0 lbs.	2.50 cu. ft.

Shipping Dimensions & Weights

G4 Tea Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4TBS	39.00" x 15.00" x 22.00"	33.00 lbs.	6.28 cu. ft.
G4TBP	30.00" x 16.00" x 27.00"	47.00 lbs.	7.50 cu. ft.
G4TB	39.00" x 15.00" x 27.00"	41.00 lbs.	9.14 cu. ft.
G4STB	39.00" x 15.00" x 27.00"	48.00 lbs.	9.14 cu. ft.
G4RTB	38.00" x 15.00" x 27.00"	41.00 lbs.	9.14 cu. ft.
G4RSTB	38.00" x 15.00" x 27.00"	48.00 lbs.	9.14 cu. ft.
G4CB	34.25" x 10.13" x 22.88"	44.00 lbs.	9.14 cu. ft.
G4CBHS	44.00" x 14.00" x 26.00"	47.00 lbs.	9.14 cu. ft.
G4CBHT	41.00" x 26.00" x 26.00"	44.00 lbs.	9.14 cu. ft.

G3 Tea Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TBS	39.00" x 15.00" x 22.00"	41.00 lbs.	9.14 cu. ft.
TBP	30.00" x 16.00" x 27.00"	47.00 lbs.	7.50 cu. ft.
ТВ	39.00" x 15.00" x 27.00"	41.00 lbs.	9.14 cu. ft.
TBT	43.00" x 15.00" x 26.00"	43.00 lbs.	9.70 cu. ft.
STB	39.00" x 15.00" x 27.00"	48.00 lbs.	9.14 cu. ft.
RTB	38.00" x 15.00" x 27.00"	41.00 lbs.	8.91 cu. ft.
RSTB	38.00" x 15.00" x 27.00"	41.00 lbs.	8.91 cu. ft.

G3 Tea/Coffee Combo Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
СВР	31.00" x 15.00" x 26.00"	46.00 lbs.	7.00 cu. ft.
СВ	39.00" x 15.00" x 27.00"	44.00 lbs.	9.14 cu. ft.
CBHS/CBHS67000-001	44.00" x 14.00" x 26.00"	47.00 lbs.	9.27 cu. ft.
CBHT/CBHT17000-001	41.00" x 26.00" x 26.00"	76.00 lbs.	16.04 cu. ft.

Liquid Iced Tea/Coffee Dispensers

MODEL #	HEIGHT x WIDTH x DEPTH	SHIP WEIGHT	SHIP CUBE
TCC1	29.00" x 16.00" x 23.00"	20.00 lbs.	6.18 cu. ft.
TCC1N	26.00" x 11.00" x 24.00"	21.00 lbs.	3.97 cu. ft.
TCC2	29.00" x 16.00" x 23.00"	21.00 lbs.	6.18 cu. ft.
TCC2N	26.00" x 11.00" x 24.00"	22.00 lbs.	3.97 cu. ft.
TCC2S	16.00" x 21.00" x 23.00"	14.00 lbs.	4.47 cu. ft.
TCC3	29.00" x 16.00" x 23.00"	22.00 lbs.	6.18 cu. ft.
TCC3N	29.00" x 16.00" x 23.00"	23.00 lbs.	6.18 cu. ft.
TCC3S	16.00" x 21.00" x 22.00"	15.00 lbs.	4.28 cu. ft.
TCC1C	29.00" x 16.00" x 23.00"	20.00 lbs.	6.18 cu. ft.

Frozen Beverage Machine

MODEL #	HEIGHT x WIDTH x DEPTH	SHIP WEIGHT	SHIP CUBE
CFB2	43.00" x 40.00" x 24.00"	143.00 lbs.	23.88 cu. ft.
CFB3	43.00" x 40.00" x 24.00"	194.00 lbs.	23.88 cu. ft.

Primo Cappuccino

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
PCGT3	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.
PCGT3DV	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.
PCGT3300	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.
PCGT3700	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.
PCGT3800	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.

Primo Cappuccino (continued)

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MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
PCGT3900	44.00" x 25.00" x 34.00"	125.00 lbs.	21.64 cu. ft.
PCGT4	44.00" x 25.00" x 36.00"	147.00 lbs.	22.92 cu. ft.
PCGT4300	44.00" x 25.00" x 36.00"	147.00 lbs.	22.92 cu. ft.
PCGT5	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
PCGT5DV	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
PCGT5300	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
PCGT5800	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
PCGT6	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
PCGT6300	44.00" x 25.00" x 36.00"	160.00 lbs.	22.92 cu. ft.
EXPR10	44.00" x 25.00" x 31.00"	136.00 lbs.	19.73 cu. ft.

Cafe Primo Cappuccino Systems

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFEPC1CS10000	34.00" x 16.00" x 30.00"	58.00 lbs.	9.44 cu. ft.
CAFEPC2CS10000	34.00" x 16.00" x 30.00"	63.00 lbs.	9.44 cu. ft.
CAFEPC3CS10000	33.38" x 17.75" x 26.13"	73.00 lbs.	8.96 cu. ft.
CAFEPC3CS10900	33.38″ x 17.75″ x 26.13″	73.00 lbs.	8.96 cu. ft.
CAFEPC4CS10000	34.00" x 27.00" x 21.00"	84.00 lbs.	11.16 cu. ft.

Cafe Primo Cappuccino with Lightbox

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFEPC1CL10000	34.00" x 16.00" x 30.00"	59.00 lbs.	9.44 cu. ft.
CAFEPC2CL10000	34.00" x 16.00" x 30.00"	64.00 lbs.	9.44 cu. ft.
CAFEPC3CL10000	33.38″ x 17.75″ x 26.13″	76.00 lbs.	8.96 cu. ft.
CAFEPC4CL10000	34.00" x 27.00" x 21.00"	86.00 lbs.	11.16 cu. ft.

Gemini® Satellite Dispensers & Warmers

HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
14.00" x 12.00" x 14.00"	11.00 lbs.	1.36 cu. ft.
14.00" x 12.00" x 14.00"	11.00 lbs.	1.36 cu. ft.
25.00" x 10.00" x 15.00"	19.00 lbs.	2.17 cu. ft.
14.00" x 12.00" x 14.00"	8.00 lbs.	1.36 cu. ft.
14.00" x 12.00" x 14.00"	11.00 lbs.	1.36 cu. ft.
14.00" x 12.00" x 14.00"	8.00 lbs.	1.36 cu. ft.
13.00" x 15.00" x 19.00"	15.00 lbs.	2.25 cu. ft.
11.42" x 9.04" x 13.85"	11.00 lbs.	1.36 cu. ft.
14.00" x 12.00" x 14.00"	8.00 lbs.	0.77 cu. ft.
13.00" x 15.00" x 19.00"	13.00 lbs.	1.55 cu. ft.
	14.00" x 12.00" x 14.00" 14.00" x 12.00" x 14.00" 25.00" x 10.00" x 15.00" 14.00" x 12.00" x 14.00" 14.00" x 15.00" x 19.00" 11.42" x 9.04" x 13.85" 14.00" x 12.00" x 14.00"	14.00" x 12.00" x 14.00" 11.00 lbs. 14.00" x 12.00" x 14.00" 11.00 lbs. 25.00" x 10.00" x 15.00" 19.00 lbs. 14.00" x 12.00" x 14.00" 8.00 lbs. 14.00" x 12.00" x 14.00" 8.00 lbs. 14.00" x 12.00" x 14.00" 11.00 lbs. 14.00" x 12.00" x 14.00" 10.00 lbs. 14.00" x 12.00" x 14.00" 11.00 lbs. 11.40" x 12.00" x 14.00" 15.00 lbs. 11.42" x 9.04" x 13.85" 11.00 lbs. 14.00" x 12.00" x 14.00" 8.00 lbs.

Thermal Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CLXP6401S100	10.00" x 17.00" x 22.00"	16.00 lbs.	1.95 cu. ft.
CLXP6401S100D	10.00" x 17.00" x 22.00"	16.00 lbs.	1.95 cu. ft.
TLCG1509S000	13.00" x 18.00" x 27.00"	14.00 lbs.	3.66 cu. ft.
TLXA0101S000 (6 pcs)	18.00" x 23.00" x 20.00"	37.00 lbs.	4.79 cu. ft.
TLXA2201G000 (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2201G000D (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2201S000 (6 pcs)	18.00" x 14.00" x 20.00"	30.00 lbs.	2.92 cu. ft.
TLXA2203G000 (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2203G000D (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2203S000 (6 pcs)	18.00" x 14.00" x 20.00"	30.00 lbs.	2.92 cu. ft.

Thermal Dispensers (continued)

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MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TLXA2204G000 (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2206G000 (6 pcs)	18.00" x 14.00" x 20.00"	29.00 lbs.	2.92 cu. ft.
TLXA2501S000 (6 pcs)	15.00" x 19.00" x 23.00"	32.00 lbs.	3.79 cu. ft.
TLXA3001S000 (6 pcs)	16.00" x 20.00" x 11.00"	35.00 lbs.	2.03 cu. ft.
TLXP1901S000 (6 pcs)	13.00" x 13.00" x 18.00"	17.00 lbs.	1.76 cu. ft.
TLXP1901S000D (6 pcs) 13.00" x 13.00" x 18.00"	17.00 lbs.	1.76 cu. ft.
TXSG0101S600	28.00" x 13.00" x 18.00"	15.00 lbs.	3.80 cu. ft.
TXSG1501S600	28.00" x 13.00" x 18.00"	16.00 lbs.	3.80 cu. ft.
TXSG0301S200	19.00" x 18.00" x 27.00"	29.00 lbs.	5.34 cu. ft.
TFT64 /TFT642H	9.00″ x 11.00″	4.00 lbs.	1.25 cu. ft.
TFT64D/TFT642HD	9.00″ x 11.00″	4.00 lbs.	1.25 cu. ft.
TFT1G/TFT1G3	28.00" x 13.00" x 18.00"	15.00 lbs.	3.80 cu. ft.
TFT15G/TFT15G3	28.00" x 13.00" x 18.00"	16.00 lbs.	3.80 cu. ft.
TLCG1509S000	13.00" x 18.00" x 27.00"	14.00 lbs.	3.66 cu. ft.

Decanter Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
70180100306	15.00″ x 22.00″ x 28.00″	1.34 lbs.	5.34 cu. ft.
70280000206	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280000306	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280100203	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280100206	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280100303	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280200403	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70280200406	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70580000303	15.00″ x 22.00″ x 28.00″	1.34 lbs.	5.34 cu. ft.
70580000203	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.
70580200403	15.00" x 22.00" x 28.00"	1.34 lbs.	5.34 cu. ft.

Iced Tea & Iced Coffee Dispensers

	-		
MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TC-2H	19.00" x 11.00" x 11.00"	8.00 lbs.	1.33 cu. ft.
TC-3H	23.00" x 11.00" x 11.00"	9.00 lbs.	1.61 cu. ft.
TC-3HS	20.00" x 11.00" x 11.00"	8.00 lbs.	1.40 cu. ft.
TC-5H	28.00" x 10.00" x 10.00"	10.00 lbs.	1.62 cu. ft.
TC-5H-S	28.00" x 10.00" x 10.00"	9.00 lbs.	1.62 cu. ft.
TC-10H	31.00" x 15.00" x 15.00"	17.00 lbs.	4.03 cu. ft.
TC15S	13.00" x 10.00" x 10.00"	5.00 lbs.	1.10 cu. ft.
TC15RS	13.00" x 10.00" x 10.00"	4.00 lbs.	1.10 cu. ft.
TC3S	13.00" x 10.00" x 10.00"	6.00 lbs.	1.10 cu. ft.
TCO308A000	13.00" x 15.00" x 16.00"	8.00 lbs.	1.80 cu. ft.
TCO417A000	25.00" x 15.00" x 17.00"	12.00 lbs.	3.68 cu. ft.
TCO419A000	25.00" x 17.00" x 15.00"	13.00 lbs.	3.69 cu. ft.
TC0421A000	25.00" x 15.00" x 17.00"	14.00 lbs.	3.68 cu. ft.
TC0C421G000	25.00" x 15.00" x 17.00"	14.00 lbs.	3.68 cu. ft.
TCORS000	10.00" x 14.00" x 14.00"	8.00 lbs.	1.13 cu. ft.
TC0308ARS000	18.00" x 11.00" 16.00"	16.00 lbs.	3.00 cu. ft.
TCN	23.00" x 7.00" x 18.00"	10.00 lbs.	1.68 cu. ft.
TCNV	23.00" x 7.00" x 18.00"	10.00 lbs.	1.68 cu. ft.
TCNC	23.00" x 7.00" x 18.00"	10.00 lbs.	1.68 cu. ft.

Iced Tea & Iced Coffee Dispensers (continued)

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MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TCNL	23.00" x 7.00" x 18.00"	10.00 lbs.	1.68 cu. ft.
TCN1510	23.00" x 7.00" x 18.00"	10.00 lbs.	1.68 cu. ft.
TCN14	23.00" x 7.00" x 18.00"	8.00 lbs.	1.68 cu. ft.
TCNV14	23.00" x 7.00" x 18.00"	8.00 lbs.	1.68 cu. ft.
TCNRS	13.00" x 15.00" x 10.00"	5.00 lbs.	1.13 cu. ft.
TCNRS21A000	32.00" x 12.00" x 18.00"	26.00 lbs.	4.00 cu. ft.

Coffee Grinders

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GSG-3BLK	29.00" x 13.00" x 20.00"	52.00 lbs.	4.36 cu. ft.
SHG-10	26.00" x 15.00" x 20.00"	50.00 lbs.	4.51 cu. ft.
SLG-10	24.00" x 15.00" x 20.00"	42.00 lbs.	4.16 cu. ft.
ILGD-10	34.00" x 15.00" x 20.00"	62.00 lbs.	5.90 cu. ft.

Hot Water Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
WB2A10	39.00" x 27.00" x 15.00"	26.00 lbs.	5.25 cu. ft.
WB5N	34.00" x 15.00" x 20.00"	42.00 lbs.	5.90 cu. ft.
WB5NL	34.00" x 15.00" x 20.00"	42.00 lbs.	5.90 cu. ft.
WB5NB	34.00" x 15.00" x 20.00"	42.00 lbs.	5.90 cu. ft.
WB5NLB	34.00" x 15.00" x 20.00"	42.00 lbs.	5.90 cu. ft.
WB5GT63000	15.00" x 26.00" x 31.00"	39.00 lbs.	7.00 cu. ft.
WB5GT19000	15.00" x 26.00" x 31.00"	39.00 lbs.	7.00 cu. ft.
WB-10-12	31.00" x 19.00" x 19.00"	35.00 lbs.	6.47 cu. ft.
WB-14-11	27.00" x 31.00" x 24.00"	47.00 lbs.	11.62 cu. ft.
WB-14-12	27.00" x 31.00" x 24.00"	50.00 lbs.	11.62 cu. ft.
COR1B - HEADS	8.00" x 8.00" x 20.00"	4.00 lbs.	0.74 cu. ft.
COR1B - TOWER	24.52" x 11.07" x 20.52"	50.00 lbs.	6.53 cu. ft.
COR1W - HEADS	8.00" x 8.00" x 20.00"	4.00 lbs.	0.74 cu. ft.
COR1W - TOWER	24.52" x 11.07" x 20.52"	50.00 lbs.	6.53 cu. ft.

Syrup Warmers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
SW-1	17.00" x 11.00" x 11.00"	6.00 lbs.	1.19 cu. ft.
SW-2	18.00" x 14.00" x 14.00"	10.00 lbs.	2.04 cu. ft.

Decanter Warmers

MODEL # HEIGHT x WIDTH x LENGTH		SHIP WEIGHT	SHIP CUBE	
AW-1-10	3.00" x 8.00" x 11.00"	2.00 lbs.	0.15 cu. ft.	
AW-2-10	3.00" x 9.00" x 15.00"	4.00 lbs.	0.23 cu. ft.	
AW-2S-10	9.00″ x 8.00″ x 19.00″	8.00 lbs.	0.79 cu. ft.	
AW-2SR-10	9.00″x 8.00″x 19.00″	8.00 lbs.	0.79 cu. ft.	
AW-3SR-10	15.00" x 9.00" x 23.00"	8.00 lbs.	1.80 cu. ft.	

Notes

Cups Per Hour

MODEL #	GALLONS/HOUR	OUNCES/HOUR	8 OZ CUP	12 OZ CUP	16 OZ CUP	20 OZ CUP
SERAPHIM BREWERS	10	1280	160	107	80	64
CGC/CGC1 BREWERS	5	640	80	53	40	32
GEMINI SINGLE BREWERS	10	1280	160	107	80	64
GEMINI TWIN BREWERS	21	2688	336	224	168	134
THERMOPRO SINGLE BREWERS	10	1280	160	107	80	64
THERMOPRO TWIN BREWERS	21	2688	336	224	168	134
D500 AIRPOT BREWERS	7	896	112	75	56	45
D1000 AIRPOT BREWERS	8	1024	128	85	64	51
D60 THERMAL CARAFE BREWERS	9	1152	144	96	72	58
TLP LOW PROFILE BREWERS	5	576	72	48	36	29
ALPHA 1 DECANTER BREWERS	4	512	64	43	32	26
ALPHA 2 DECANTER BREWERS	4	512	64	43	32	26
ALPHA 3 DECANTER BREWERS	9	1152	144	96	72	58
ALPHA 5 DECANTER BREWERS	9	1152	144	96	72	58
ALPHA 6 DECANTER BREWERS	9	1152	144	96	72	58
CAFEOAP POUROVER AIRPOT BREWERS	4	512	64	43	32	26
CAFEOPP POUROVER THERMAL CARAFE BREWERS	4	538	67	45	34	27
CAFE POUROVER DECANTER BREWERS	4	538	67	45	34	27
BANQUET BREWERS	30	3840	480	320	240	192
MERCURY	30	3840	480	320	240	192
RU-150 URN	13	1664	208	139	104	83
RU-225 URN	15	1920	240	160	120	96
RU-300 URN	13	1664	208	139	104	83
RU-600 URN	30	3840	480	320	240	192
RU-1000 Urn	30	3840	480	320	В	192
OMEGA SINGLE BREWERS	25	3200	400	267	200	160
OMEGA TWIN BREWERS	24	3072	384	256	192	154
G4 & G3 TEA BREWERS	12	1536	192	128	96	77
TEA/COFFEE COMBO BREWERS	12	1536	192	128	96	77
PCGT	10	1280	160	107	80	64
CAFEPC	5	640	80	53	40	32
WB5N	15	1920	240	160	120	96
WB5GT	22	2752	344	229	172	138
WB10	20	2560	320	213	160	128
WB-14-11	15	1920	240	160	120	96
WB-14-12	21	2688	336	224	168	134

*Approximate cups per hour information based on default factory settings with the highest power configuration.

Advanced Brew Basket Design



- 1 Reduces over extraction in the bed center
- 2 Integral splash pocket
- Non-metal body is thermally stable, cooler to the touch and provides superior heat retention
- Plastic body insulates the hot water during the brew process
- Plastic body is lighter, and thus safer when removing from brewer when filled with heavy, wet coffee grounds
- Interlaced radial rib design virtually eliminates filter collapse
- No clips needed
- The plastic brew basket also features a brown "hot coffee" flavor clip that creates a splash pocket to minimize splash and to protect from steam
- 9 Non-slip, soft grip handle insert

Curtis Sales Territory Map

Equipment Expertise At Your Service



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