S





Curtis G4 Technology Brewing Technology at Your Fingertips

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

ULSE	1	2	3	4	5	6	7	8	9	10 - 12	TOTAL
				BREW BA	SKET – 24	OZ PUF	PLE SPRA	YHEAD			
ON	8	13	8	5	5	5	3	13			1:00
oz	3.2	5.2	8.2	2	2	2	1.2	5.2			24
OFF	30	10	20	20	10	10	10	0			1:50
Brew Volume Total Brew Time											24 oz
											3:50
										Drip-out	1:00
				BREW BA	SKET – 14	OZ PUF	PLE SPRA	YHEAD	,		
ON	6	8	5	3	3	2	8				:35
oz	2.4	3.2	2	1.2	1.2	0.8	3.2				14
OFF	30	10	20	20	20	10	0				1:50
									Brev	v Volume	14 oz
Total Brew Time										3:25	
										Drip-out	1:50
				CREATE	YOUR OW	N PURF	LE SPRAY	HEAD			
ON											
oz											
OFF											
		1			1				Brev	v Volume	
Total Brew Time											
rauit Rec	ipe Brew Bi	ıtton Settin	gs (Paper C	up)						Drip-out	