

PERFECTING THE ART OF BREWING SINCE 1941

Curtis

2014/2015 Equipment Catalog

SERAPHIM

Batch Brew Re-Imagined

WWW.SERAPHIM.COFFEE



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ICON GUIDE

	Dispenser Included	Brewer Comes Standard with Dispensers.
	Dispenser Not Included	Brewer Does Not Come with Dispensers. Please Order Separately.
	Quick Ship	Ready to Ship.
	New Product	New Additions to the Curtis 2014/2015 Equipment Product Offering.

G4 TECHNOLOGY



Intelligent. Intuitive. Instinctive. Artistic.

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 TECHNOLOGY



MAIN MENU
One button access to key setting screens.



PASSWORD PROTECTED
Enter a password for access to brewing parameters.



ACCESS CODE
Customizable access code prevents changes from unauthorized users.



READY TO BREW
Individualized buttons for each size/brewing head plus warmer controls.



BREWING
Animated illustration shows brewing in process and time remaining.



BREW BY VOLUME
START/STOP buttons set volume levels. BREW BY TIME for multiple batches.



CONTROL SETTINGS 1
Temperature, warmers, quality timer, energy savings, sound settings and more.



CONTROL SETTINGS 2
Display settings, preventive maintenance, brew count, password reset accessibility.



MODEL SELECT
G4 module adapts to multiple Curtis® brewing systems, reducing inventory.



FINE TUNING
Programmable settings such as pre-infusion, pulse and temperature allow operator to fine tune signature flavor.



RECIPES
One-touch setting of brew recipes for standard coffee types.



SELF DIAGNOSTICS
Continuous monitoring of key functions. Status is clearly identified by color:
Green = OK; Red = Condition Exists

THERMAL FRESHTRAC™ SYSTEM

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.



TFT15G
1.5 Gallon Dispenser

TFT1G
1.0 Gallon Dispenser

TFT15G/TFT1G HOW IT WORKS

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

1. Liquid Level
2. Coffee Quality Timer
3. 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:

a. Digital Numeric Timer is 10 minutes or less from expiration.
b. 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:

a. Numeric Timer has expired.
b. 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 .



LIQUID LEVEL
Each bar represents the liquid level so you know how much coffee is in the dispenser at any time

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

ACTIVE LED LIGHT DISPLAY
Flashing green and red lights indicate coffee freshness

Dispenser Included | Dispenser Not Included | Quick Ship | New Product

Coffee *Freshness* Made Simple



TFT64/TFT64D HOW IT WORKS

The FreshTrac™ lid on our 64 ounce thermal carafe have a built-in coffee quality timer and a volume indicator in one. Red and Green LEDs blink to indicate the freshness and volume so it is easy to monitor.

LED Indicator Light Sequence:

1. **Wake Up Mode** — When coffee starts flowing into the server, the LED lights blink alternating Green/Red/Green.
2. **Coffee is Fresh** — The Green LED blinks every 6 seconds to designate the coffee in the server is fresh. The blinking green LED will continue for 50 minutes.
3. **Warning Mode** — Green and Red LED Lights alternately blink for 10 minutes.
   a. When the timer is 10 minutes or less from expiration.
   b. When volume in the dispenser is 24 oz. or less (+/- 4 oz.).
4. **Time Expired and/or Dispenser is (nearly) Empty** – The red LED blinks every 6 seconds for 60 minutes when either of the conditions below are true:
   a. The fresh coffee time has expired.
   b. The coffee dispenser is (nearly) empty – 4 ounces or less.



TFT64D
64 Ounce Decaf Dispenser

TFT64
64 Ounce Dispenser



TFT64
Lid & Stem

Dimensions

MODEL #	DESCRIPTION	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	
TFT15G	1.5 Gallon Thermal Dispenser w/ TFT Lid	23.13”	9.00”	14.38”	15.0 lbs.	2.3 cu.ft.	NEW
TFT1G	1.0 Gallon Thermal Dispenser w/ TFT Lid	21.13”	9.00”	14.38”	15.0 lbs.	2.3 cu.ft.	NEW
TFT64	64 Oz Thermal Carafe w/ TFT Lid	7.04”	6.56”	9.26”	4.0 lbs.	0.4 cu.ft.	NEW
TFT64D	64 Oz Thermal Carafe Decaf w/ TFT Lid	7.04”	6.56”	9.26”	4.0 lbs.	0.4 cu.ft.	NEW

G4 SERAPHIM SINGLE CUP COFFEE BREWER







FEATURES AT A GLANCE

- Standard Seraphim Package Includes -- Two Seraphs (brewheads), One Curtis 5.0 gallon Hot Water Tower, G4 Touchscreen, and Two Drip Trays
- Brewing Methods -- Chemex, Kalita, V60, Bee 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
- For more information, please visit http://www.seraphim.coffee

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
SERA1	Single Seraphim Single Cup Brewer	1 PH	120/220V	30.0A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.0/15.0		NEW
SERA2	Twin Seraphim Single Cup Brewer	1 PH	120/220V	30.0A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.0/15.0		NEW

Dimensions

MODEL	DIMENSIONS	CUP CLEARANCE
SERA1	Above Counter: 16.00"H x 12.00"W x 17.50"D Below Counter: 24.00"H x 11.00"W x 24.00"D	5.50" w/ Brew Basket 10.75" w/o Brew Basket
SERA2*	Above Counter: 16.00"H x 12.00"W x 17.50"D Below Counter: 24.00"H x 11.00"W x 24.00"D	5.50" w/ Brew Basket 10.75" w/o Brew Basket

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

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	5.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Batch
Brew
Re-Imagined



SERA2

The Seraphim - Available 2015

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.

Built on the chassis of the 2012 SCAA Best New Product™ , People's Choice Award Winner, the Curtis Gold Cup brewer, and the industry standard Curtis Water Tower, The Seraphim takes single cup brewing to the next level. The Seraphim is not only one of the most powerful and most technologically advanced brewers ever built, it is now one of the best looking as well.

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™!

G4 CGC SINGLE CUP COFFEE BREWER



Restaurants



Offices



Bars & Cafes

FEATURES AT A GLANCE

- 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
- 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 cone to perfect the brewing process and provide the Golden Cup coffee results
- 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
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
CGC	Gold Cup Single Cup Brewer	1 PH	110/220V	12.5/10.8A	2X1450W	2/3W+G	1500/2739W	50/60 Hz	4.3/5.0	
EXPORT										
CGCE	Gold Cup Single Cup Brewer	1 PH	230V	10.3A	2X1600W	2W+G	2379W	50/60 Hz	5.0	

Dimensions

MODEL	HEIGHT	WIDTH	DEPTH	CUP CLEARANCE	SHIP WEIGHT	SHIP CUBE
CGC	18.25"	13.25"	21.00"	6.88"	38.3 lbs.	5.5 cu. ft.
CGCE	18.25"	13.25"	21.00"	6.88"	38.3 lbs.	5.5 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	1.7 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Brew

The Golden Cup Standard...

One Cup at a Time



CGC



The CGC with Chemex*

Use the Curtis CGC to brew directly into a Chemex by simply removing the brew basket, placing the Chemex with a filter under the sprayhead area, and pressing the desired volume.

* Shown with Chemex Stand (Part Number: CHMX)

- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G4 GEMINI® 1.5 GALLON INTELLIFRESH BREWERS



G4GEMSIF63A1000



G4GEMSIF63B1000



G4GEMTIF10B1000

FEATURES AT A GLANCE

- 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
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
G4GEMSIF63A1000	Single, 1.5 Gal. w/IntelliFresh, Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	3W+G	1800/3300W	50/60 Hz	4.5/7.5	✓
G4GEMTIF10A1000	Twin 1.5 Gal. w/IntelliFresh	1 PH	220V	23.6/35.4A	3X2500W	3W+G	5200/7600W	50/60 Hz	15.0/21.0	✓
G4GEMSIF63B1000	Single, 1.5 Gal. w/IntelliFresh, Dual Voltage, Black	1 PH	120/220V	15.0/12.7A	2X1600W	3W+G	1800/3300W	50/60 Hz	4.5/7.5	✓
G4GEMTIF10B1000	Twin 1.5 Gal. w/IntelliFresh, Black	1 PH	220V	23.6/35.4A	3X2500W	3W+G	5200/7600W	50/60 Hz	15.0/21.0	✓
EXPORT										
G4GEMSIF30A1000	Single, 1.5 Gallon with IntelliFresh	1 PH	230V	17.6A	2X2000W	2W+G	4050W	50/60 Hz	12.0	✓
G4GEMTIF30A1000	Twin, 1.5 Gallon with IntelliFresh	1 PH	230V	22.2/32.6A	3X2500W	2W+G	5100/7500W	50/60 Hz	21.0/23.3	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
G4GEMSIF63A1000	30.63”	9.13”	22.25”	50.0 lbs.	6.7 cu. ft.
G4GEMTIF10A1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu. ft.
G4GEMSIF63B1000	30.63”	9.13”	22.25”	50.0 lbs.	6.7 cu. ft.
G4GEMTIF10B1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu. ft.
G4GEMSIF30A1000	30.63”	9.13”	22.25”	50.0 lbs.	6.7 cu. ft.
G4GEMTIF30A1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Brewing Technology Made *Simple*





G4GEMTIF10A1000

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF	GEM5IF	GEM5IFT	GEM5IF30	GEM5IFT30
G4GEMSIF63A1000	✓	✓	✓		
G4GEMTIF10A1000	✓	✓	✓		
G4GEMSIF63B1000	✓	✓	✓		
G4GEMTIF10B1000	✓	✓	✓		
G4GEMSIF30A1000	✓			✓	✓
G4GEMTIF30A1000	✓			✓	✓



GEM3IF



GEM5IF



GEM5IFT

- For a complete dispenser reference guide see page 64-65
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G4 GEMINI® 1.5 GALLON BREWERS



G4GEMS63A1000

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
G4GEMS63A1000	Single, 1.5 Gal., Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	3W+G	1800/3300W	50/60 Hz	4.5/7.5	✓
G4GEMT10A1000	Twin 1.5 Gal.	1 PH	220V	23.6/35.4A	3X2500W	3W+G	5200/7600W	50/60 Hz	15.0/21.0	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
G4GEMS63A1000	29.87”	9.13”	22.25”	50.0 lbs.	6.7 cu. ft.
G4GEMT10A1000	29.87”	18.13”	22.25”	81.0 lbs.	10.9 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Touchscreen
Streamlines Operation



G4GEMT10A1000

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3	GEM-5	GEM-3-5
G4GEMS63A1000	☑	☑	☑
G4GEMT10A1000	☑	☑	☑



GEM-3



GEM-5



GEM-3-5

- For a complete dispenser reference guide see page 64-65
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 GEMINI® 1.5 GALLON INTELLIFRESH BREWERS



GEMSIF10A1000

LED Freshness Indicator
IntelliFresh Technology - Water-resistant satellites hold coffee at constant temperature for that fresh brewed taste

FEATURES AT A GLANCE

- 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
- Double-wall construction in each satellite server helps maintain coffee temperature with minimal heat loss
- Field selectable for one, two or three batch brewing

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
GEMSIF10A1000	Single, 1.5 Gallon with IntelliFresh	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	10.5	
GEMTIF10A1000	Twin, 1.5 Gallon with IntelliFresh	1 PH	220V	23.6/35.4A	3X2500W	3W+G	5142/7642W	50/60 Hz	15.0/21.0	
GEMSIF63A1000	Single, 1.5 Gallon w/IntelliFresh, Dual Voltage	1 PH	110/220V	13.5/13.5A	2X1600W	2/3W+G	1650/2800W	50/60 Hz	4.5/7.5	
GEMSIF10B1000	Single, 1.5 Gallon with IntelliFresh, Black	1 PH	220V	18.5A	2X2000W	3W+G	4050W	50/60 Hz	10.5	
GEMTIF10B1000	Twin, 1.5 Gallon with IntelliFresh, Black	1 PH	220V	23.0/34.0A	3X2500W	3W+G	5100/7500W	50/60 Hz	15.0/21.0	
EXPORT										
GEMSIF30A1000	Single, 1.5 Gallon with IntelliFresh	1 PH	230V	17.6A	2X2000W	2W+G	4050W	50/60 Hz	12.0	
GEMTIF30A1000	Twin, 1.5 Gallon with IntelliFresh	1 PH	230V	22.2/32.6A	3X2500W	2W+G	5100/7500W	50/60 Hz	21.0/23.3	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
GEMSIF10A1000	30.63”	9.13”	22.25”	51.0 lbs.	6.7 cu.ft
GEMTIF10A1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu. ft.
GEMSIF63A1000	30.63”	9.13”	22.25”	51.0 lbs.	6.7 cu.ft
GEMSIF10B1000	30.63”	9.13”	22.25”	51.0 lbs.	6.7 cu.ft
GEMTIF10B1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu. ft.
GEMSIF30A1000	30.63”	9.13”	22.25”	51.0 lbs.	6.7 cu.ft
GEMTIF30A1000	30.63”	18.13”	22.25”	85.0 lbs.	10.9 cu ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Brew The *Perfect* Cup of Coffee





GEMTIF10A1000

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF	GEM5IF	GEM5IFT	GEM5IF30	GEM5IFT30
GEMSIF10A1000	✓	✓	✓		
GEMTIF10A1000	✓	✓	✓		
GEMSIF63A1000	✓	✓	✓		
GEMSIF10B1000	✓	✓	✓		
GEMTIF10B1000	✓	✓	✓		
GEMSIF30A1000	✓			✓	✓
GEMTIF30A1000	✓			✓	✓



GEM3IF



GEM5IF



GEM5IFT

- For a complete dispenser reference guide see page 64-65
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 GEMINI® 1.5 GALLON BREWERS



GEMSS10A1000



GEMTS19A1000

FEATURES AT A GLANCE

- 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
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
GEMSS10A1000	Single, 1.5 Gal.	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	10.5	✓	✓
GEMSS63A1000	Single, 1.5 Gal., Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	4.5/7.5	✓	✓
GEMTS10A1000	Twin, 1.5 Gal.	1 PH	220V	23.6/35.4A	3X2500W	3W+G	5200/7600W	50/60 Hz	15.0/21.0	✓	✓
GEMTS16A1000	Twin, 1.5 Gal.	3 PH	220V	20.0A	3X2500W	3W+G	7800W	50/60 Hz	21.0	✓	
GEMTS19A1000	Twin, 1.5 Gal.	3 PH	220V	20.0A	3X2500W	4W+G	7800W	50/60 Hz	21.0	✓	
EXPORT											
GEMSS30A1000	Single, 1.5 Gal.	1 PH	230V	18.7A	2X2000W	2W+G	4300W	50/60 Hz	10.5	✓	
GEMTS30A1000	Twin Narrow, 1.5 Gal.	1 PH	230V	22.6/33.0A	3X2500W	3W+G	5200/7600W	50/60 Hz	15.0/21.0	✓	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
GEMSS10A1000	29.63”	9.13”	22.13”	50.0 lbs.	4.8 cu. ft.
GEMSS63A1000	29.63”	9.13”	22.13”	50.0 lbs.	4.8 cu. ft.
GEMTS10A1000	29.63”	18.13”	22.13”	81.0 lbs.	8.6 cu. ft.
GEMTS16A1000	29.63”	18.13”	22.13”	93.0 lbs.	8.6 cu. ft.
GEMTS19A1000	29.63”	18.13”	22.13”	81.0 lbs.	8.6 cu. ft.
GEMSS30A1000	29.63”	9.13”	22.13”	50.0 lbs.	7.0 cu. ft
GEMTS30A1000	29.63”	18.13”	22.13”	81.0 lbs.	10.9 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | Quick Ship | NEW New Product

Precision

Control Over All Brewing Aspects





GEMTS10A1000

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3	GEM-5	GEM-5-30	GEM-3&5-30
GEMSS10A1000	✓	✓		
GEMSS63A1000	✓	✓		
GEMTS10A1000	✓	✓		
GEMTS16A1000	✓	✓		
GEMTS19A1000	✓	✓		
GEMSS30A1000			✓	✓
GEMTS30A1000			✓	✓



GEM-3



GEM-5



GEM-5-30



GEM-3&5-30

- For a complete dispenser reference guide see page 64-65
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

GEMINI® 1.0 AND 1.5 GALLON BREWERS



GEM-120A-10



GEM-12D-16

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
GEM-120A-10	Single, Analog, 1.0 Gal.	1 PH	120V	15.0A	1X1600W	2W+G	1775W	50/60 Hz	4.5	✓ 🚚
GEM-120A-63	Single, Analog, 1.0 Gal., Dual Voltage	1 PH	120/220V	15.0/10.0A	1X1600/1X2000W	2/3W+G	1775/2100W	50/60 Hz	4.5/6.0	✓ 🚚
GEM-12D-10	Twin, ADS Digital, 1.5 Gal.	1 PH	220V	29.0A	3X2000W	3W+G	6300W	50/60 Hz	17.5	✓ 🚚
GEM-12D-16	Twin, ADS Digital, 1.5 Gal.	3 PH	220V	17.0A	3X2000W	3W+G	6300W	50/60 Hz	17.5	✓
EXPORT										
GEM-120A-30	Single, Analog, 1.0 Gal.	1 PH	230V	9.5A	1X2000W	2W+G	2175W	50/60 Hz	6.0	✓
GEM-12D-30	Twin, ADS Digital, 1.5 Gal.	1 PH	230V	27.4A	3X2000W	2W+G	6300W	50/60 Hz	17.5	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
GEM-120A-10	26.50”	9.00”	16.50”	48.0 lbs.	3.5 cu. ft.
GEM-120A-63	26.50”	9.00”	16.50”	41.0 lbs.	3.5 cu. ft.
GEM-12D-10	29.00”	18.00”	16.50”	90.0 lbs.	8.6 cu. ft.
GEM-12D-16	29.00”	18.00”	16.50”	90.0 lbs.	8.6 cu. ft.
GEM-120A-30	26.50”	9.00”	16.50”	48.0 lbs.	3.5 cu. ft.
GEM-12D-30	29.00”	18.00”	16.50”	90.0 lbs.	8.6 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal
1/4” Flare	20 - 90 psi	1.0 GPM	2.2 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.2 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | 🚚 Quick Ship | NEW New Product

Maintains

Rich

Full-bodied Flavor





GEM-12D-10

Dispenser & Warmer Reference Guide

MODEL #	GEM-3	GEM-5	GEM-3-5	GEM-3&5-30
GEM-120A-10	☑	☑	☑	
GEM-120A-63	☑	☑	☑	
GEM-12D-10	☑	☑	☑	
GEM-12D-16	☑	☑	☑	
GEM-120A-30	☑	☑		☑
GEM-12D-30	☑	☑		☑



GEM-3



GEM-5



GEM-5-30



GEM-3&5-30

- For a complete dispenser reference guide see page 64-65
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G4 THERMOPRO™ 1.5 GALLON BREWERS



G4TP15S10A1500



G4TP15T10A1500



G4TP2S63A3100

FEATURES AT A GLANCE

- 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 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
G4TP15S10A1500	G4 w/shelf, Single 1.5 Gallon	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0	✓	NEW
G4TP15S63A1500	G4 w/shelf, Single 1.5 Gallon, DV	1 PH	110/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	4.5/12.0	✓	NEW
G4TP2S63A3100	Single, 1.5 Gallon, DV	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W + G	1800/2800W	50/60 Hz	4.5/12.0	✗	
G4TP15T10A1500	G4 w/shelf, Twin 1.5 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	NEW
G4TP2T10A3100	Twin, 1.5 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3 W+G	5100/7600W	50/60 Hz	15.0/21.0	✗	
G4TP2T10A3500	G4 w/shelf, Twin 1.5 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✗	NEW

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
G4TP15S10A1500	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
G4TP15S63A1500	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
G4TP2S63A3100	35.00”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
G4TP15T10A1500	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
G4TP2T10A3100	35.13”	20.13”	20.63”	75.0 lbs.	14.08 cu. ft.
G4TP2T10A3500	35.13”	20.13”	20.63”	75.0 lbs.	14.08 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | Quick Ship | NEW New Product

Gourmet
Results Everytime



G4TP2T10A3100

Dispenser Reference Guide

MODEL #	TXSG1501S600	TFT15G	TLCG1509S000	TLXA2201G00
G4TP2T10A3500	✓	✓	✓	✓
G4TP15S63A1500	✓	✓	✓	✓
G4TP15S10A1500	✓	✓	✓	✓
G4TP15T10A1500	✓	✓	✓	✓
G4TP2S63A3100	✓	✓	✓	
G4TP2T10A3100	✓	✓	✓	



TXSG1501S600



TFT15G



TLCG1509S000



TLXA2201G000

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G4 THERMOPRO™ 1.0 GALLON BREWERS



G4TP1S63A3100

- Single unit is field selectable for one, two or three batch brewing

FEATURES AT A GLANCE

- Large, 4.3” touch screen
- Icon-Driven Interface — Streamlines and simplifies operation
- Real Time Feedback — Of the brewing process helps eliminate user error.
- Energy Saving Mode — Easily customizable to specific needs and applications

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
G4TP1S63A3100	G4 ThermoPro Single 1.0 Gallon	1 PH	120/220V	13.8/12.2A	2X1600W	2/3W+G	1650/2700W	50/60 Hz	4.5/7.5		NEW
G4TP1T10A3100	G4 ThermoPro Twin 1.0 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0		NEW

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
G4TP1S63A3100	24.75”	11.13”	20.75”	41.0 lbs.	9.6 cu. ft.
G4TP1T10A3100	24.75”	20.13”	20.63”	75.0 lbs.	14.3 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	2.0 GPM	2.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

One Gallon Gourmet



G4TP1T10A3100

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT1G
G4TP1S63A3100	☑	☑
G4TP1T10A3100	☑	☑



TXSG0101S600



TFT1G

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 THERMOPRO™ 1.5 GALLON BREWERS



TP15S10A1500



TP15T10A1159

FEATURES AT A GLANCE

- 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
- Enhanced Recovery Circuitry – Boosts performance on 220V/single phase models

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
TP15S10A1100	Single 1.5 Gal.	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0	✓	✓
TP15S63A1100	Single, 1.5 Gal., Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	4.5	✓	✓
TP15S10A1500	Single 1.5 Gal. w/shelf	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0	✓	
TP15S63A1500	Single, 1.5 Gal. w/shelf, Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	4.5	✓	
TP15T10A1100	Twin 1.5 Gal.	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	✓
TP15T10A1159	Twin 1.5 Gal. w/hi-cap Brew Basket	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	✓
TP15T16A1100	Twin 1.5 Gal. with Transformer	3 PH	220V	20.0A	3X2500W	3W+G	7600W	50/60 Hz	21.0	✓	✓
TP15T19A1100	Twin 1.5 Gal.	3 PH	220V	20.0A	3X2500W	4W+G	7600W	50/60 Hz	21.0	✓	
TP15T10A1500	Twin 1.5 Gal. w/shelf	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	✓
TP15S10A5100	Single 1.5 Gal. with TFT dispenser	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0	✓	NEW
TP15T10A5100	Twin 1.5 Gal. with TFT dispenser	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	NEW
EXPORT											
TP15S30A1100	Single 1.5 Gal.	1 PH	230V	17.8A	2X2000W	2W+G	4100W	50/60 Hz	12.0	✓	✓
TP15T30A1100	Twin 1.5 Gal.	1 PH	230V	22.2/33.0A	3X2500W	2W+G	5100/7600W	50/60 Hz	15.0/21.0	✓	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TP15S10A1100	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15S63A1100	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15S10A1500	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15S63A1500	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15T10A1100	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15T10A1159	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15T16A1100	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15T19A1100	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15T10A1500	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15S10A5100	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15T10A5100	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.
TP15S30A1100	35.13”	11.13”	20.75”	68.0 lbs.	8.15 cu. ft.
TP15T30A1100	35.13”	20.13”	20.63”	105.0 lbs.	14.08 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	6.9 Gal.

✓ Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Delicious,
Aromatic
Gourmet Coffee



TP15T10A1100

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT15G	TLCG1509S000	TLXA2201G000
TP15S10A1100	✓	✓	✓	
TP15S63A1100	✓	✓	✓	
TP15S10A1500	✓	✓	✓	✓
TP15S63A1500	✓	✓	✓	✓
TP15T10A1100	✓	✓	✓	
TP15T10A1159	✓	✓	✓	
TP15T16A1100	✓	✓	✓	
TP15T19A1100	✓	✓	✓	
TP15T10A1500	✓	✓	✓	✓
TP15S10A5100	✓	✓	✓	
TP15T10A5100	✓	✓	✓	
TP15S30A1100	✓	✓	✓	
TP15T30A1100	✓	✓	✓	



TXSG1501S600



TFT15G



TLCG1509S000



TLXA2201G000

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 THERMOPRO™ 1.0 GALLON BREWERS



TP1S63A1000



TP1T10A1000

FEATURES AT A GLANCE

- 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
- Field selectable for one, two or three batch brewing
- Enhanced Recovery Circuitry – Boosts performance on 220V/single phase models

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
TP1S63A1000	Single 1.0 Gallon	1 PH	120/220V	13.7/12.3A	2X1600W	2/3W+G	1650/2700W	50/60 Hz	4.5/12	✓
TP1ST63A3000	Single Tall 1.0 Gallon, Dual Voltage	1 PH	120/220V	13.7/12.3A	2X1600W	2/3W+G	1650/2700W	50/60 Hz	4.5/12	✗
TP1T10A1000	Twin 1.0 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓ 🚚
TP1T19A1000	Twin 1.0 Gallon	3 PH	220V	20.0A	3X2500W	4W+G	7600W	50/60 Hz	21.0	✓
TP1TT10A3000	Twin Tall 1.0 Gallon	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✗

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TP1S63A1000	27.88”	9.25”	20.25”	56.0 lbs.	6.06 cu. ft.
TP1ST63A3000	36.63”	9.25”	20.25”	42.0 lbs.	8.21 cu. ft
TP1T10A1000	28.00”	18.13”	20.63”	75.0 lbs.	14.08 cu. ft.
TP1T19A1000	28.00”	18.13”	20.63”	75.0 lbs.	14.08 cu. ft
TP1TT10A3000	36.63”	18.13”	20.63”	66.0 lbs.	16.43 cu. ft.

Water Supply Requirements

WATER CONNECT	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
3/8” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
3/8” Flare	20 - 90 psi	2.0 GPM	5.2 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | 🚚 Quick Ship | NEW New Product

One gallon
Gourmet
Brewing





TP1TT10A3000

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT1G
TP1S63A1000	✓	✓
TP1ST63A3000	✓	✓
TP1T10A1000	✓	✓
TP1T19A1000	✓	✓
TP1TT10A3000	✓	✓



TXSG0101S600



TFT1G

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 MILANO 1.5 GALLON BREWERS



TPC15S10A1100

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.

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
TPC15S10A1100	Single 1.5 Gallon Coffee Brewer	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0	✓
TPC15S63A1100	Single 1.5 Gal. Coffee Brewer, Dual Voltage	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	4.5	✓
TPC15T10A1100	Twin 1.5 Gallon Coffee Brewer	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓
EXPORT										
TPC15S30A1100	Single 1.5 Gallon Coffee Brewer	1 PH	230V	17.8A	2X2000W	2W+G	4100W	50/60 Hz	12.0	✓
TPC15T30A1100	Twin 1.5 Gallon Coffee Brewer	1 PH	230V	22.8/33.0A	3X2500W	3W+G	5100/7600W	50/60 Hz	15.0/21.0	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TPC15S10A1100	35.13”	11.25”	21.38”	68.0 lbs.	8.15 cu. ft.
TPC15S63A1100	35.13”	11.25”	21.38”	68.0 lbs.	8.15 cu. ft.
TPC15T10A1100	35.13”	20.25”	21.38”	105.0 lbs.	14.08 cu. ft.
TPC15S30A1100	35.13”	11.25”	21.38”	68.0 lbs.	8.15 cu. ft.
TPC15T30A1100	35.13”	20.25”	21.38”	105.0 lbs.	14.08 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINIMUM FLOW RATE	WATER TANK VOL.
3/8” Flare	20-90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20-90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20-90 psi	2.0 GPM	6.9 Gal.
3/8” Flare	20-90 psi	1.0 GPM	2.9 Gal.
3/8” Flare	20-90 psi	2.0 GPM	6.9 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | Quick Ship | NEW New Product

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



TPC15T10A1100



Dispenser Specifications

MODEL	HEIGHT	WIDTH	DEPTH	CAPACITY	SHIP WEIGHT	SHIP CUBE
TLCG1509S000	22.50”	9.50”	13.75”	1.5	14.0 Lbs.	3.70 cu. ft.

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

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 AIRPOT BREWERS



D1000GT63A000



D500GTH12A000



D1000GH13A000

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
D500GT12A000	Single 2.2L - 2.5L Brewer	1.0 PH	120V	14.0A	1X1600W	2W+G	1675W	50/60 Hz	4.0	
D500GT63A000	Single 2.2L - 2.5L Brewer, Dual Voltage	1.0 PH	120/220V	13.5/12.0A	2X1600W	2/3W+G	1600/2700W	50/60 Hz	4.0/7.0	
D500GTH12A000	Single Tall 2.2L - 2.5L Brewer	1.0 PH	120V	14.0A	1X1600W	2W+G	1675W	50/60 Hz	4.0	
D500GTH63A000	Single Tall Brewer, Dual Voltage	1.0 PH	120/220V	13.5/12.0A	2X1600W	2/3W+G	1600/2700W	50/60 Hz	4.0/7.0	
D1000GT12A000	Twin 2.2L - 2.5L Brewer	1.0 PH	220V	23.2A	2X2500W	3W+G	5100W	50/60 Hz	14.0	
D1000GT63A000	Twin 2.2L - 2.5L Brewer, Dual Voltage	1.0 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	5.0/8.0	
D1000GH13A000	Twin Tall 2.2L - 2.5L Brewer	1.0 PH	220V	23.2A	2X2500W	3W+G	5100W	50/60 Hz	14.0	
D1000GH62A000	Twin Tall Brewer, Gourmet BB, Dual Voltage	1.0 PH	120/220V	14.2/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	5.0/8.0	
EXPORT										
D500GT30A000	Single/Standard 2.2L To 2.5L Brewer	1.0 PH	230V	15.4A	1X3500W	2W+G	3550W	50/60 Hz	7.0	
D1000GT30A000	Twin/Standard 2.2L To 2.5L Brewer	1.0 PH	230V	22.2A	2X2500W	2W+G	5100W	50/60 Hz	14.0	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
D500GT12A000	24.50”	9.25”	17.25”	36.0 lbs.	5.5 cu. ft.
D500GT63A000	24.50”	9.25”	17.25”	36.0 lbs.	5.5 cu. ft.
D500GTH12A000	27.75”	9.25”	17.25”	36.0 lbs.	6.1 cu. ft.
D500GTH63A000	27.75”	9.25”	17.25”	36.0 lbs.	6.1 cu. ft.
D1000GT12A000	26.00”	18.13”	17.25”	59.0 lbs.	10.5 cu. ft.
D1000GT63A000	26.00”	18.13”	17.25”	59.0 lbs.	10.5 cu. ft.
D1000GH13A000	29.25”	18.13”	17.25”	59.0 lbs.	11.6 cu. ft.
D1000GH62A000	29.25”	18.13”	17.25”	59.0 lbs.	11.6 cu. ft.
D500GT30A000	24.50”	9.25”	17.25”	36.0 lbs.	5.5 cu. ft.
D1000GT30A000	26.00”	18.13”	17.25”	59.0 lbs.	10.5 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	1.5 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	1.5 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	1.5 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	1.5 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	1.5 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	3.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Versatile

Great Taste and Brewing Simplicity





D500GT12A000

Dispenser Reference Guide

MODEL #	TLXA2201G000	TLXA2201G000D	TLXA2201S000	TLXA2203G000	TLXA2203S000	TLXA2204G000	TLXA2206G000	TLXA2501S000
D500GT12A000	✓	✓	✓	✓	✓	✓	✓	✓
D500GT63A000	✓	✓	✓	✓	✓	✓	✓	✓
D500GTH12A000	✓	✓	✓	✓	✓	✓	✓	✓
D500GTH63A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GT12A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GT63A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GH13A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GH62A000	✓	✓	✓	✓	✓	✓	✓	✓
D500GT30A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GT30A000	✓	✓	✓	✓	✓	✓	✓	✓


TLXA2201G000


TLXA2201G000D


TLXA2203G000


TLXA2204G000


TLXA2206G000


TLXA2501S000

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 THERMAL DECANTER BREWERS



D60GT63A000

Out of the Box Operation
Pre-programmed factory settings deliver ideal results – Now that's smart brewing.

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
D60GT12A000	Single, Low Profile Thermal Brewer	1.0 PH	120V	12.5A	1X1450W	2W+G	1500W	50/60 Hz	4.0	✗	✓
D60GT63A000	Single Low Profile Thermal Brewer, Dual Voltage	1.0 PH	120/220V	12.5/13.6A	2X1450W	2/3W+G	1500/3000W	50/60 Hz	4.0/7.0	✗	✓

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
D60GT12A000	17.75"	9.13"	16.63"	30.0 lbs.	4.63 cu. ft.
D60GT63A000	17.75"	9.13"	16.63"	30.0 lbs.	4.63 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | Quick Ship | NEW New Product

Smart Brewing





D60GT12A000

Dispenser Reference Guide

MODEL #	CLXP6401S100	CLXP6401S100D	TFT64	TFT64D
D60GT12A000	✓	✓	✓	✓
D60GT63A000	✓	✓	✓	✓



CLXP6401S100



CLXP6401S100D



TFT64



TFT64D

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 LOW PROFILE AIRPOT BREWERS



TLP12A

Innovative AFS Sprayhead
Perfectly saturates the coffee grounds to extract the richest, fullest flavor from every type of coffee, resulting in a perfect brew every time.

FEATURES AT A GLANCE

- 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° 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	BREWER CAPACITY	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
TLP12A	Low Profile, Stainless Steel Finish	74.0 oz.	1 PH	120V	12.5A	1X1450W	2W+G	1500W	50/60 Hz	4.0		
TLP	Low Profile, Black Texture Finish	74.0 oz.	1 PH	120V	12.5A	1X1450W	2W+G	1500W	50/60 Hz	4.0		
TLP12A19	Low Profile, Stainless Steel Finish 19"	74.0 oz.	1 PH	120V	12.5A	1X1450W	2W+G	1500W	50/60 Hz	4.0		

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TLP12A	17.75"	9.13"	17.63"	29.0 lbs.	3.5 cu. ft.
TLP	17.75"	9.13"	17.63"	29.0 lbs.	3.5 cu. ft.
TLP12A19	19.00"	9.13"	17.63"	29.0 lbs.	3.5 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Compact, Enhanced Design





TLP

Dispenser Reference Guide

MODEL #	TLXA2501S000	TLXP1901S000
TLP12A	☑	☑
TLP	☑	☑
TLP12A19	☑	☑



TLXA2501S000



TLXP1901S000

- For a complete dispenser reference guide see page 66-67
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 ALPHA™ FRESHTRAC™ DECANTER BREWERS



Curtis has developed a revolutionary way to keep decanters ready to serve freshly brewed coffee. Introducing the FreshTrac™ digital freshness indicator, available only on Curtis Alpha™ GT Brewers. 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.

FEATURES AT A GLANCE

- 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
- 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
- Silent Tracking System – A red LED light provides an instant visual snapshot of the coffee freshness

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
ALP3GT63A800	FreshTrac™ System, 3 Station, 1 Lower, 2 Upper	1 PH	120/220V	15.0/15.0A	2X1450W	2/3W+G	1800/3300W	50/60 Hz	4.5/9.0	
EXPORT										
ALP3GT15A800	FreshTrac™ System, 3 Station, 1 Lower, 2 Upper	1 PH	230V	16.5A	1X3500W	3W+G	3800W	50/60 Hz	10.9	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
ALP3GT63A800	19.13”	9.13”	20.38”	29.1 lbs.	3.64 cu. ft.
ALP3GT15A800	19.13”	9.13”	20.38”	29.1 lbs.	3.64 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	1.6 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

It's Always
TIME *for*
Freshly
Brewed Coffee





ALP3GT63A800



FreshTrac™ Decanters

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

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.

- For a complete dispenser reference guide see page 68-69
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 ALPHA™ DECANTER BREWERS


ALP1GT12A000


ALP2GT12A000


ALP3GT12A000


ALP5GT12A000


ALP6GTN63A000

FEATURES AT A GLANCE

- 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
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
ALP1GT12A000	1 Station, 1 Lower Warmer	1 PH	120V	13.0A	1X1450W	2W+G	1600W	50/61 Hz	4.0	✓	✓
ALP2GT12A000	2 Station, 1 lower, 1 Upper Warmer	1 PH	120V	14.0A	1X1450W	2W+G	1700W	50/62 Hz	4.0	✓	✓
ALP3GT12A000	3 Station, 1 lower, 2 Upper Warmers	1 PH	120V	15.0A	1X1450W	2W+G	1800W	50/60 Hz	4.0	✓	✓
ALP3GT63A000	3 Station, 1 lower, 2 Upper Warmers, Dual Volt.	1 PH	120/220V	15.0/15.0A	2X1450W	2/3W+G	1800/3300W	50/60 Hz	4.0/9.0	✓	✓
ALP3GTR12A000	3 Station, 3 lower, Right Warmers	1 PH	120V	15.0A	1X1450W	2W+G	1800W	50/60 Hz	4.0	✓	✓
ALP3GTR63A000	3 Station, 3 lower, Right Warmers, Dual Volt.	1 PH	120/220V	15.0/15.0A	2X1450W	2/3W+G	1800/3300W	50/60 Hz	4.0/9.0	✓	✓
ALP3GTL12A000	3 Station, 3 lower, Left Warmers	1 PH	120V	15.0A	1X1450W	2W+G	1800W	50/60 Hz	4.0	✓	✓
ALP3GTL63A000	3 Station, 3 lower, Left Warmers, Dual Volt.	1 PH	120/220V	15.0/15.0A	2X1450W	2/3W+G	1800/3300W	50/60 Hz	4.0/9.0	✓	✓
ALP5GT12A000	5 Station, 5 lower, Right/Left Warmers	1 PH	120V	16.3A	1X1450W	2W+G	1950W	50/60 Hz	4.0	✓	
ALP5GT63A000	5 Station, 5 lower, Right/Left Warmers Dual Volt.	1 PH	120/220V	16.3/15.9A	2X1450W	2/3W+G	1950/3500W	50/60 Hz	4.0/9.0	✓	✓
ALP6GT63A000	6 Station Twin, 6 Lower Warmers Dual Volt.	1 PH	120/220V	30.0/30.0A	2X1450W	2/3W+G	3600/6600W	50/60 Hz	4.0/9.0	✓	✓
ALP6GTN63A000	6 Station Twin, 4 Upper, 2 Lower Warmers Dual Volt.	1 PH	120/220V	30.0/30.0A	2X1450W	2/3W+G	3600/6600W	50/60 Hz	4.0/9.0	✓	✓
EXPORT											
ALP1GT32A000	1 Station, 1 Lower Warmer	1 PH	230V	16.1A	1X3500W	2W+G	3700W	50/60 Hz	10.0	✓	
ALP2GT32A000	2 Station, 1 lower, 1 Upper Warmer	1 PH	230V	16.5A	1X3500W	2W+G	3800W	50/60 Hz	10.0	✓	
ALP3GT32A000	3 Station, 1 lower, 2 Upper Warmers	1 PH	230V	17.0A	1X3500W	2W+G	3900W	50/60 Hz	10.0	✓	

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE
1/4" Flare	20 - 90 psi	1.0 GPM

✓ Dispenser Included | ✓ Dispenser Not Included | Quick Ship | NEW New Product

Evolutionary *Brewing* Solutions



ALP3GTL12A000

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	WATER TANK VOL.
ALP1GT12A000	17.13”	9.00”	16.50”	29.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP2GT12A000	17.63”	9.00”	16.50”	30.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP3GT12A000	19.13”	9.00”	16.50”	31.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP3GT63A000	19.13”	9.00”	16.50”	31.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP3GTR12A000	17.13”	15.75”	16.50”	37.0 lbs.	6.14 cu.ft.	1.0 Gal.
ALP3GTR63A000	17.13”	15.75”	16.50”	38.0 lbs.	6.14 cu.ft.	1.0 Gal.
ALP3GTL12A000	17.13”	15.75”	16.50”	37.0 lbs.	6.14 cu.ft.	1.0 Gal.
ALP3GTL63A000	17.13”	15.75”	16.50”	38.0 lbs.	6.14 cu.ft.	1.0 Gal.
ALP5GT12A000	17.13”	22.50”	16.50”	44.0 lbs.	8.20 cu.ft.	1.0 Gal.
ALP5GT63A000	17.13”	22.50”	16.50”	45.0 lbs.	8.20 cu.ft.	1.0 Gal.
ALP6GT63A000	17.13”	31.50”	16.50”	72.0 lbs.	11.61 cu.ft.	1.6 Gal.
ALP6GTN63A000	19.13”	18.00”	16.50”	60.0 lbs.	10.85 cu.ft.	1.6 Gal.
ALP1GT32A000	17.13”	9.00”	16.50”	29.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP2GT32A000	17.63	9.00”	16.50”	31.0 lbs.	3.64 cu.ft.	1.0 Gal.
ALP3GT32A000	19.13	9.00”	16.50”	31.0 lbs.	3.64 cu.ft.	1.0 Gal.

- For a complete dispenser reference guide see page 68-69
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

POUROVER BREWERS



CAFE0AP10A000



CAFE0PP10A000



CAFE2DB10A000



CAFE3DB10A000

FEATURES AT A GLANCE

- Pour-Over 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	CAPACITY	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR
CAFE0AP10A000	Airpot Brewer, 2.2L	74 oz (2.2L)	1 PH	120V	12.1A	1X1450W	2W+G	1450W	50/60 Hz	5.2
CAFE0PP10A000	Single, Low Profile Thermal Carafe	64 oz	1 PH	120V	12.1A	1X1450W	2W+G	1450W	50/60 Hz	4.2
CAFE1DB10A000	1 Station, 1 Lower Warmer	64 oz	1 PH	120V	12.9A	1X1450W	2W+G	1550W	50/60 Hz	4.2
CAFE2DB10A000	2 Station, 1 Lower, 1 Upper Warmer	64 oz	1 PH	120V	13.8A	1X1450W	2W+G	1650W	50/60 Hz	4.2
CAFE3DB10A000	3 Station, 2 Lower, 1 Upper Warmer	64 oz	1 PH	120V	14.6A	1X1450W	2W+G	1750W	50/60 Hz	4.2
EXPORT										
CAFE0AP30A000	Airpot Brewer, 2.2L	74 oz (2.2L)	1 PH	230V	8.7A	1X2000W	2W+G	2000W	50/60 Hz	7.0
CAFE0PP30A000	Single, Low Profile Thermal Carafe	64 oz	1 PH	230V	8.7A	1X2000W	2W+G	2000W	50/60 Hz	6.0
CAFE1DB30A000	1 Station, 1 Lower Warmer	64 oz	1 PH	230V	9.1A	1X2000W	2W+G	2100W	50/60 Hz	6.0
CAFE2DB30A000	2 Station, 1 Lower, 1 Upper Warmer	64 oz	1 PH	230V	9.6A	1X2000W	2W+G	2200W	50/60 Hz	6.0
CAFE3DB30A000	3 Station, 2 Lower, 1 Upper Warmer	64 oz	1 PH	230V	10.0A	1X2000W	2W+G	2300W	50/60 Hz	6.0

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	WATER TANK VOL.
CAFE0AP10A000	24.88”	9.13”	16.63”	29.0 lbs.	5.59 cu. ft.	1.4 Gal.
CAFE0PP10A000	17.63”	9.13”	16.63”	24.0 lbs.	5.59 cu. ft.	1.4 Gal.
CAFE1DB10A000	17.63”	9.13”	16.63”	24.0 lbs.	3.64 cu. ft.	1.4 Gal.
CAFE2DB10A000	19.00”	9.13”	16.63”	25.0 lbs.	3.64 cu. ft.	1.4 Gal.
CAFE3DB10A000	17.50”	16.00”	16.63”	32.0 lbs.	6.14 cu. ft.	1.4 Gal.

EXPORT

HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
24.88”	9.13”	16.63”	29.0 lbs.	5.59 cu. ft.
17.63”	9.13”	16.63”	24.0 lbs.	5.59 cu. ft.
17.63”	9.13”	16.63”	24.0 lbs.	3.64 cu. ft.
19.00”	9.13”	16.63”	25.0 lbs.	3.64 cu. ft.
17.50”	16.00”	16.63”	32.0 lbs.	6.14 cu. ft.

Water Supply Requirements: Manual Fill

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Simple
Brewing Solutions



CAFE1DB10A000

Dispenser Reference Guide

MODEL #	70280000306	70280200403	70280100203	70580000303	CUSTOM BRAND	CLXP6401S100	TLXA22*
CAFE0AP10A000							☑
CAFE0PP10A000						☑	
CAFE1DB10A000	☑	☑	☑	☑	☑		
CAFE2DB10A000	☑	☑	☑	☑	☑		
CAFE3DB10A000	☑	☑	☑	☑	☑		
CAFE0AP30A000							☑
CAFE0PP30A000						☑	
CAFE1DB30A000	☑	☑	☑	☑	☑		
CAFE2DB30A000	☑	☑	☑	☑	☑		
CAFE3DB30A000	☑	☑	☑	☑	☑		

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


70280000306


70280200403


CLXP6401S100


TLXA2201G000

- For a complete dispenser reference guide see page 66-69
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

MERCURY HIGH VOLUME BREWERS



MWWGT10000
(Dispenser and cart sold separately)



MCVC-1

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR
MWMGT10000	Wall Mount Brewing Module, 800 Cups/Hour	3 PH	208V	42.0A	3X5000W	3W+G	15000W	50/60Hz	30.0
MCV-10	10 Gallon Dispensing Vessel	1 PH	120V	3.0A	3X100W	2W+G	300W	50/60Hz	N/A
MCV-10DS	10 Gallon Dispensing Vessel, Dual Service	1 PH	120V	3.0A	3X100W	2W+G	300W	50/60Hz	N/A
MCVC-1	Caffee Vessel Cart	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

Dimensions

MODEL	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
MWMGT10000	43.50”	8.50”	10.50”	60.0 lbs.	4.40 cu. ft.
MCV-10	36.00”	18.00”	18.75”	54.0 lbs.	7.92 cu. ft.
MCV-10DS	36.00”	18.00”	23.50”	54.0 lbs.	7.92 cu. ft.
MCVC-1	32.00”	34.00”	22.00”	89.0 lbs.	17.71 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8” Water Inlet	20-90 psi	2.0 GPM	10.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Gourmet

Brewing

With Brains and Brawn



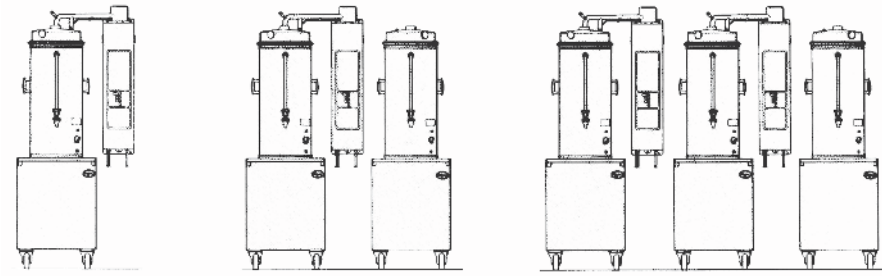


MCV-10

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.

Common Configuration:



• Water filtration solutions for these brewers can be found on page 88

AUTOMATIC COFFEE URNS



RU-225-12



RU-300-12



RU-600-12



RU-1000-12

FEATURES AT A GLANCE

- Automatic refill during brew cycle
- Thermostatically controlled for near-instant recovery
- Closed-lid brewing creates superior flavor and full coffee aroma
- Swing-spray head evenly saturates coffee grounds for complete extraction
- Electric, gas or steam operation

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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR	
RU-150-12	Single 3 Gallon	1 PH	208/220V	23.0A	2X2500W	1.6 oz/sec	3W+G	5000W	50/60 Hz	13.0	
RU-150-20	Single 3 Gallon, 3 PH	3 PH	208/220V	13.8A	3X1750W	1.6 oz/sec	3W+G	5250W	50/60 Hz	13.0	
RU-150-35	Single 3 Gallon, Gas	1 PH	120V	3.0A	NATURAL GAS	1.6 oz/sec	2W+G	N/A	50/60 Hz	13.0	
RU-225-12	Single 6 Gallon	1 PH	208/220V	32.0A	2X3500W	1.8 oz/sec	3W+G	7000W	50/60 Hz	15.0	
RU-225-20	Single 6 Gallon, 3 PH	3 PH	208/220V	20.0A	3X2500W	1.8 oz/sec	3W+G	7500W	50/60 Hz	15.0	
RU-225-35	Single 6 Gallon, Gas	1 PH	120V	3.0A	NATURAL GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	15.0	
RU-300-12	Twin 3 Gallon	1 PH	208/220V	28.0A	2X3000W	1.6 oz/sec	3W+G	6000W	50/60 Hz	13.0	
RU-300-20	Twin 3 Gallon, 3 PH	3 PH	208/220V	20.0A	3X2500W	1.6 oz/sec	3W+G	7500W	50/60 Hz	13.0	
RU-300-35	Twin 3 Gallon, Gas	1 PH	120V	3.0A	NATURAL GAS	1.6 oz/sec	2W+G	N/A	50/60 Hz	13.0	
RU-600-12	Twin 6 Gallon	1 PH	208/220V	45.5A	2X5000W	1.8 oz/sec	3W+G	10,000W	50/60 Hz	30.0	
RU-600-20	Twin 6 Gallon, 3 PH	3 PH	208/220V	27.6A	3X3500W	1.8 oz/sec	3W+G	10,500W	50/60 Hz	30.0	
RU-600-35	Twin 6 Gallon, Gas	1 PH	120V	3.0A	NATURAL GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	30.0	
RU-1000-12	Twin 10 Gallon	1 PH	208/220V	45.5A	2X5000W	1.8 oz/sec	3W+G	10,000W	50/60 Hz	30.0	
RU-1000-20	Twin 10 Gallon, 3 PH	3 PH	208/220V	27.6A	3X3500W	1.8 oz/sec	3W+G	10,500W	50/60 Hz	30.0	
RU-1000-35	Twin 10 Gallon, Gas	1 PH	120V	3.0A	NATURAL GAS	1.8 oz/sec	2W+G	N/A	50/60 Hz	30.0	
EXPORT											
RU-150-62	Single 3 Gallon	1 PH	208/220V	23.0A	2X2500W	1.6 oz/sec	2W+G	5000W	50/60 Hz	13.0	
RU-150-91	Single 3 Gallon, 3 PH	3 PH	380V	10.0A	3X2200W	1.6 oz/sec	4W+G	6600W	50/60 Hz	13.0	
RU-300-63	Twin 3 Gallon	1 PH	208/220V	36.0A	2X5000W	1.6 oz/sec	2W+G	10,000W	50/60 Hz	15.0	
RU-300-91	Twin 3 Gallon, 3 PH	3 PH	380V	18.3A	3X4000W	1.6 oz/sec	4W+G	12,000W	50/60 Hz	15.0	
RU-600-63	Twin 6 Gallon	1 PH	208/220V	36.0A	2X5000W	1.8 oz/sec	2W+G	10,000W	50/60 Hz	30.0	
RU-600-91	Twin 6 Gallon, 3 PH	3 PH	380V	18.3A	3X4000W	1.8 oz/sec	4W+G	12,000W	50/60 Hz	30.0	
RU-1000-91	Twin 10 Gallon, 3 PH	3 PH	380V	18.3A	3X4000W	1.8 oz/sec	4W+G	12,000W	50/60 Hz	30.0	

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Curtis.

The Quality

Name in Coffee Urns



RU-150-12

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	CUP CLEARANCE
RU-150-12	29.25”	23.75”	16.50”	78.0 lbs.	11.6 cu. ft.	9.75”
RU-150-20	29.25”	23.75”	16.50”	78.0 lbs.	11.6 cu. ft.	9.75”
RU-150-35	29.25”	27.25”	16.50”	78.0 lbs.	11.6 cu. ft.	9.75”
RU-225-12	32.50”	23.50”	16.50”	85.0 lbs.	13.3 cu. ft.	10.25”
RU-225-20	32.50”	23.50”	16.50”	85.0 lbs.	13.3 cu. ft.	10.25”
RU-225-35	32.50”	27.00”	18.50”	85.0 lbs.	13.3 cu. ft.	10.25”
RU-300-12	28.40”	32.60”	18.50”	95.0 lbs.	13.9 cu. ft.	9.75”
RU-300-20	28.40”	32.60”	18.50”	95.0 lbs.	13.9 cu. ft.	9.75”
RU-300-35	28.40”	36.10”	17.00”	95.0 lbs.	13.9 cu. ft.	9.75”
RU-600-12	32.50”	38.00”	17.00”	120.0 lbs.	19.4 cu. ft.	10.25”
RU-600-20	32.50”	38.00”	17.00”	120.0 lbs.	19.4 cu. ft.	10.25”
RU-600-35	32.50”	41.50”	17.00”	120.0 lbs.	19.4 cu. ft.	10.25”
RU-1000-12	29.50”	38.00”	17.00”	150.0 lbs.	23.7 cu. ft.	10.25”
RU-1000-20	29.50”	38.00”	17.00”	150.0 lbs.	23.7 cu. ft.	10.25”
RU-1000-35	29.50”	41.50”	17.00”	150.0 lbs.	23.7 cu. ft.	10.25”
RU-150-62	29.25”	23.75	16.50”	78.0 lbs.	11.6 cu. ft.	9.75”
RU-150-91	29.25”	23.75”	16.50”	78.0 lbs.	11.6 cu. ft.	9.75”
RU-300-63	28.40”	32.60”	18.50”	95.0 lbs.	13.9 cu. ft.	9.75”
RU-300-91	28.40”	32.60”	18.50”	95.0 lbs.	13.9 cu. ft.	9.75”
RU-600-63	32.50”	38.00”	17.00”	120.0 lbs.	19.4 cu. ft.	10.25”
RU-600-91	32.50”	38.00”	17.00”	120.0 lbs.	19.4 cu. ft.	10.25”
RU-1000-91	29.50”	38.00”	17.00”	150.0 lbs.	23.7 cu. ft.	10.25”

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	8.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	8.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	8.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	13.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	13.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	13.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	18.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	18.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	18.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	23.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	23.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	23.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	33.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	33.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	33.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	8.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	8.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	18.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	18.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	23.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	23.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	33.0 Gal.

G4 OMEGA 3.0/6.0 GALLON BREWERS



OMGS



OMGT10

FEATURES AT A GLANCE

- 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)
- G4 Digital Control Board – Password protected, precise control over all aspects of brewing, including pre-infusion, pulse-brew and volume control
- High Volume Brew Basket – Can accommodate up to 28 oz. of ground coffee
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
OMGS	Single 3.0 Gallon Coffee Brewer	3 PH	220V	19.9A	3X2500W	4W+G	7600W	50/60 Hz	23.3		
		1 PH*	220V	23.2A	2X2500W	3W+G	5100W	50/60 Hz	15.5		
OMGS16	Single 3.0 Gallon Coffee Brewer	3 PH	220V	19.9A	3X2500W	3W+G	7600W	50/60 Hz	23.3		
		1 PH*	220V	23.2A	2X2500W	2W+G	5100W	50/60 Hz	15.5		
OMGT	Twin 3.0 Gallon Coffee Brewer	3 PH	208V	34.0A	3X4000W	4W+G	12,200W	50/60 Hz	36.0		
		1 PH*	208V	39.4A	2X4000W	3W+G	8200W	50/60 Hz	24.8		
OMGT10	Twin 3.0 Gallon Coffee Brewer	3 PH	240V	29.4A	3X4000W	4W+G	12,200W	50/60 Hz	36.0		
		1 PH*	240V	34.2A	2X4000W	3W+G	8200W	50/60 Hz	24.8		
OMGT16	Twin 3.0 Gallon Coffee Brewer	3 PH	208V	34.0A	3X4000W	3W+G	12,200W	50/60 Hz	36.0		
		1 PH*	208V	39.4A	2X4000W	2W+G	8200W	50/60 Hz	24.8		

* Field convertible to single phase

Dimensions

MODEL	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
OMGS	40.13”	21.38”	22.31”	90.0 lbs.	12.0 cu. ft.
OMGS16	40.13”	21.38”	22.31”	90.0 lbs.	12.0 cu. ft.
OMGT	40.13”	36.50”	22.00”	160.0 lbs.	26.9 cu. ft.
OMGT10	40.13”	36.50”	22.00”	160.0 lbs.	26.9 cu. ft.
OMGT16	40.13”	36.50”	22.00”	160.0 lbs.	26.9 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8”Flare	20-90 psi	4.0 GPM	6.5 Gal.
3/8”Flare	20-90 psi	4.0 GPM	6.5 Gal.
3/8”Flare	20-90 psi	4.0 GPM	14.5 Gal.
3/8”Flare	20-90 psi	4.0 GPM	14.5 Gal.
3/8”Flare	20-90 psi	4.0 GPM	14.5 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

High Volume Meets
precision





OMGT



Dispenser Specifications

MODEL	HEIGHT	WIDTH	DEPTH	CAPACITY	SHIP WEIGHT	SHIP CUBE
TXSG0301S200	23.75”	14.25”	16.25”	3.0 Gal.	29.0 lbs.	5.34 cu. ft.

Our TXSG0301S20 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.

- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 TEA BREWERS


TBS


PTT310000


TCTS10000


TCTT10000


TCTS10600

FEATURES AT A GLANCE

- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	BREW CAPACITY	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
TBS	1.5-3.5 Gallon Low Profile	1.5-3.5 gal.	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
PTT310000	Polaris Low Profile w/ TCO308 Dispenser	3.0 gal.	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
TCTS10000	Short Tea Brewer	3.0-5.0 gal.	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
TCTT10000	Tall Tea Brewer	3.0-5.0 gal.	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
TCTS10200	Short Sweet Tea Brewer	3.0-5.0 gal.	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
TCTS10600	Rotating Cone Tea Brewer	3.0 gal. per side	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
RSTB	Rotating Sweet Tea Brewer	3.0 gal. per side	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	
EXPORT											
PTT330000	Polaris Low Profile	3.0 gal.	1 PH	230V	15.7A	1X3500W	2W+G	3600W	50/60 Hz	15.0	
TCTS30000	Short Tea Brewer	3.0-5.0 gal.	1 PH	230V	15.7A	1X3500W	2W+G	3600W	50/60 Hz	15.0	
TCTT30000	Tall Tea Brewer	3.0-5.0 gal.	1 PH	230V	15.7A	1X3500W	2W+G	3600W	50/60 Hz	15.0	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TBS	27.25"	10.00"	22.86"	41.0 lbs.	9.1 cu. ft.
PTT310000	29.38"	9.13"	22.88"	46.0 lbs.	7.5 cu. ft.
TCTS10000	34.25"	10.00"	22.88"	41.0 lbs.	9.1 cu. ft
TCTT10000	38.50"	10.00"	22.88"	43.0 lbs.	9.7 cu. ft
TCTS10200	34.25"	10.13"	22.88"	48.0 lbs.	9.1 cu. ft
TCTS10600	34.25"	12.38"	20.88"	41.0 lbs.	9.7 cu. ft
RSTB	34.25"	12.38"	22.88"	41.0 lbs.	9.7 cu. ft

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
PTT330000	29.38"	9.13"	22.88"	46.0 lbs.	7.5 cu. ft.
TCTS30000	34.25"	10.00"	22.88"	41.0 lbs.	9.1 cu. ft
TCTT30000	38.50"	10.00"	22.88"	43.0 lbs.	9.7 cu. ft

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Refreshing *Tea* Flavor





RSTB

Dispenser Reference Guide

MODEL #	TCO308	TCORS	TCO421	TC-3H	TCN	TCN1510	TCN14	TCNRS	TCNRS21A000
TBS						☑	☑	☑	☑
PTT310000	☑	☑							
TCTS10000			☑	☑	☑				
TCTT10000			☑	☑	☑				
TCTS10200			☑	☑	☑				
TCTS10600					☑				
RSTB					☑				
PTT330000	☑	☑							
TCTS30000			☑	☑	☑				
TCTT30000			☑	☑	☑				

- For a complete dispenser reference guide see page 70-71
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

G3 TEA/COFFEE COMBO BREWERS



CBP10000



CBS10000



CBHS

FEATURES AT A GLANCE

- 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
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	BREW CAPACITY	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR		
CBP10000	Polaris Low Profile w/ TCO308 Dispenser	3 gal. tea / 64-85 oz coffee	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	✓	Quick Ship
CBS10000	Combo w/Adjustable Shelf	3 gal. tea / 64-85 oz coffee	1 PH	120V	13.8A	1X1600W	2W+G	1650W	50/60 Hz	12.0	✗	Quick Ship
CBHS	Single Hi-Volume Combo	3 gal. tea / 64-192 oz coffee	1 PH	120/220V	15.0/12.7A	2X1600W	2/3W+G	1800/2800W	50/60 Hz	12.0	✗	Quick Ship
CBHT	Twin Hi-Volume Combo	3 gal. tea / 64-192 oz coffee	1 PH	220V	23.6/34.5A	3X2500W	3W+G	5200/7200W	50/60 Hz	21.0	✗	
EXPORT												
CBS30000	Combo w/Adjustable Shelf	3 gal. tea / 64-192 oz coffee	1 PH	230V	15.7A	1X3500W	2W+G	3600W	50/60 Hz	26.0	✗	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
CBP10000	29.38"	9.13"	25.50"	46.0 lbs.	7.5 cu. ft.
CBS10000	34.20"	10.00"	22.88"	44.0 lbs.	9.1 cu. ft.
CBHS	36.75"	10.13"	22.88"	43.0 lbs.	5.5 cu. ft.
CBHT	36.75"	18.13"	22.88"	90.0 lbs.	8.6 cu. ft.
CBS30000	29.38"	9.13"	25.50"	46.0 lbs.	7.5 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	3.0 Gal.
1/4" Flare	20 - 90 psi	2.0 GPM	5.2 Gal.
1/4" Flare	20 - 90 psi	1.0 GPM	1.6 Gal.

✓ Dispenser Included | ✗ Dispenser Not Included | Quick Ship | NEW New Product

Simple

Tea and Coffee
Brewing Solutions





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

Dispenser Reference Guide

MODEL #	TCO308A000	TCORS000	TCO421A000	TC-3H	TC-5H-S	TCN	TCNC	TCN1510	TCN14	TCNRS	TCNRS21A000
CBP10000	✓	✓									
CBS10000			✓	✓	✓	✓		✓	✓	✓	✓
CBHS						✓	✓	✓	✓	✓	✓
CBHT						✓	✓	✓	✓	✓	✓
CBS30000			✓	✓	✓	✓		✓	✓	✓	✓

MODEL #	CLXP6401S1000	CLXP6401S1000D	TLXA2201S000	TLXA2501S000	TLXA3001S000	TXSG1501S600	TFT64	TFT64D	TFT15G
CBP10000	✓	✓					✓	✓	
CBS10000	✓	✓	✓	✓	✓		✓	✓	
CBHS						✓			✓
CBHT						✓			✓
CBS30000	✓	✓	✓	✓	✓		✓	✓	

- For a complete dispenser reference guide see page 66-67, 70-71
- Brew basket options for these brewers can be found on page 80-87
- Paper filters for these brewers can be found on page 80-87
- Water filtration solutions for these brewers can be found on page 88

LIQUID ICED TEA/COFFEE DISPENSERS



TCC2 TCC3 TCC1N TCC2N TCC3N TCC2S TCC3S

FEATURES AT A GLANCE

- 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

SPECIFICATIONS

ICED TEA CONCENTRATE DISPENSERS

MODEL #	DESCRIPTION	DIS FLOW RATE	CONNECTOR	COMPARTMENT CAPACITY	DISPENSE HEADS	REGULATOR SETTING	
TCC1	Single Faucet Oval 24"H	0.6 gal/min	QCD2	3.0 Gal Max	1 Dispenser	15 psi	
TCC1N	Single Faucet Narrow 21"H	0.6 gal/min	QCD2	4.0 Gal Max	1 Dispenser	15 psi	
TCC2	Dual Faucet Oval 24" H	0.6 gal/min	QCD2	3.0 Gal Max	2 Dispensers	15 psi	
TCC2N	Dual Faucet Narrow 21"H	0.6 gal/min	QCD2	4.0 Gal Max	2 Dispensers	15 psi	
TCC2S	Dual Faucet Short 17"H	0.6 gal/min	SCHOLLE "L"	2 Bibs - 1/2 Gal Each	2 Dispensers	15 psi	
TCC3	Triple Faucet Oval 28"H	0.6 gal/min	QCD2	3.0 Gal Max	3 Dispensers	15 psi	
TCC3N	Triple Faucet Narrow 28"H	0.6 gal/min	QCD2	3.0 Gal Max	3 Dispensers	15 psi	
TCC3S	Triple Faucet Short 17"H	0.6 gal/min	SCHOLLE "L"	3 Bibs - 1/2 Gal Each	3 Dispensers	15 psi	

ICED COFFEE CONCENTRATE DISPENSERS

TCC1C	Single Faucet Oval 24"H	0.6 gal/min	QCD2	3.0 Gal Max	1 Dispenser	15 psi

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE
1/4" Flare	20 - 90 psi	1.0 GPM

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Very Easy.
Very Refreshing





TCC1C

TCC1

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	CUP CLEARANCE w/ DRIP TRAY
TCC1	24.63”	9.38”	17.88”	20.0 lbs.	6.20 cu. ft.	8.50”
TCC1N	21.00”	6.25”	22.88”	21.0 lbs.	3.97 cu. ft.	8.30”
TCC2	24.63”	9.38”	17.88”	21.0 lbs.	6.20 cu. ft.	8.50”
TCC2N	21.00”	6.25”	22.88”	22.0 lbs.	3.97 cu. ft.	8.50”
TCC2S	17.00”	9.38”	17.86”	14.0 lbs.	3.97 cu. ft.	7.25”
TCC3	28.13”	14.25”	13.88”	22.0 lbs.	6.20 cu. ft.	8.50”
TCC3N	28.00”	8.75”	18.00”	22.0 lbs.	6.20 cu. ft.	8.40”
TCC3S	17.00”	14.25”	13.88”	15.0 lbs.	4.28 cu. ft.	7.25”
TCC1C	24.63”	9.38”	17.88”	20.0 lbs.	6.20 cu. ft.	8.50”

Accessories

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



WC-8654



WC-53117-101K

- Water filtration solutions for these dispensers can be found on page 88

G3 CAPPUCCINO & MULTI-FLAVOR SYSTEMS


PCGT3



PCGT3900


PCGT4


PCGT6



EXPR10

FEATURES AT A GLANCE

- G3 ADS™ Digital Control Module (G3/ADS™) – Provides precise control over all critical blending and dispensing functions
- Pre-Dispense – 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 see
- 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR	
PCGT3	3 Station (One 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT3DV	3 Station (One 5 lb and Two 10 lb Hoppers), Dual Voltage	1 PH	110/220V	15.0A/14.5A	0.8 oz/sec	2W/3W+G	1800W/3000W	50/60 Hz	5.4/10.7	
PCGT3300	3 Station With Lift Door (One 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT3700	3 Station, Pre-Set Dispense (One 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT3800	3 Station (One 5 lb and Two 10 lb Hoppers) With Hot Water Faucet	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT3900	Iced Coffee, 3 Station (One 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT4	4 Station (Two 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT4300	4 Station With Lift Door (Two 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT5	5 Station (Three 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT5DV	5 Station (Three 5 lb and Two 10 lb Hoppers), Dual Voltage	1 PH	110/220V	15.0A/14.5A	0.8 oz/sec	2/3W+G	1800W/3000W	50/60 Hz	5.4/10.7	
PCGT5300	5 Station With Lift Door (Three 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT5800	5 Station With Hot Water Faucet (Three 5 lb and Two 10 lb Hoppers)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT6	6 Station, Inside Door Display (Two 3 lb, Three 5 lb and One 10 lb Hopper)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
PCGT6300	6 Station With Lift Door (Two 3 lb, Three 5 lb and One 10 lb Hopper)	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.4	
EXPR10	Multi-Flavor, 1 Station (Four 2 lb and One 10 lb Hoppers)	1 PH	120V	15.0A	0.6 oz/sec	2W+G	1800W	50/60 Hz	5.4	
EXPORT										
PCGT3E	3 Station (One 5 lb and Two 10 lb Hoppers)	1 PH	230V	16.1A	0.8 oz/sec	2W+G	3700W	50/60 Hz	11.0	
PCGT3E900	Iced Coffee, 3 Station (One 5 lb and Two 10 lb Hoppers)	1 PH	230V	16.1A	0.8 oz/sec	2W+G	3700W	50/60 Hz	11.0	
PCGT4E	4 Station (Two 5 lb and Two 10 lb Hoppers)	1 PH	230V	16.1A	0.8 oz/sec	2W+G	3700W	50/60 Hz	11.0	
PCGT5E	5 Station (Three 5 lb and Two 10 lb Hoppers)	1 PH	230V	16.1A	0.8 oz/sec	2W+G	3700W	50/60 Hz	11.0	

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	5.3 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Primo
Cappuccino





PCGT5

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE	CUP CLEARANCE
PCGT3	34.75”	14.25”	23.63”	125.0 lbs.	21.65 cu. ft.	8.38”
PCGT3DV	34.75”	21.00”	23.63”	125.0 lbs.	7.0 cu. ft.	8.38”
PCGT3300	34.75”	14.25”	23.63”	125.0 lbs.	10.0 cu. ft.	8.38”
PCGT3700	34.75”	14.25”	23.63”	125.0 lbs.	21.65 cu. ft.	8.38”
PCGT3800	34.75”	14.25”	23.63”	125.0 lbs.	10.0 cu. ft.	8.38”
PCGT3900	34.75”	14.25”	23.63”	125.0 lbs.	21.65 cu. ft.	8.38”
PCGT4	34.75”	21.00”	23.63”	147.0 lbs.	22.92 cu. ft.	8.38”
PCGT4300	34.75”	21.00”	23.63”	147.0 lbs.	22.92 cu. ft.	8.38”
PCGT5	34.75”	21.00”	23.63”	160.0 lbs.	22.92 cu. ft.	8.38”
PCGT5DV	34.75”	21.00”	23.63”	145.0 lbs.	22.92 cu. ft.	8.38”
PCGT5300	34.75”	21.00”	23.63”	160.0 lbs.	22.92 cu. ft.	8.38”
PCGT5800	34.50”	21.00”	23.63”	160.0 lbs.	10.0 cu. ft.	8.38”
PCGT6	34.75”	21.00”	23.63”	160.0 lbs.	22.92 cu. ft.	8.38”
PCGT6300	34.75”	21.00”	23.63”	160.0 lbs.	10.0 cu. ft.	8.38”
EXPR10	34.75”	14.25”	26.40”	136.0 lbs.	22.28 cu. ft.	7.90”
PCGT3E	34.75”	14.25”	23.63”	125.0 lbs.	21.65 cu. ft.	8.38”
PCGT3E900	34.75”	12.25”	23.63”	125.0 lbs.	21.65 cu. ft.	8.38”
PCGT4E	34.75”	21.00”	23.63”	147.0 lbs.	22.92 cu. ft.	8.38”
PCGT5E	34.75”	21.00”	23.63”	160.0 lbs.	22.92 cu. ft.	8.38”



PCGT6300 with Lift Door Open

- Water filtration solutions for these dispensers can be found on page 88

CAFE PRIMO CAPPUCCINO SYSTEMS



CAFEPC1CS10000



CAFEPC2CS10000



CAFEPC3CS10000



CAFEPC3CS10900

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 Cafe Series
- Consistent Drink Quality – Café models utilize Curtis' proven advanced ADS™ 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR	
CAFEPC1CS10000	1 Station, 7 lb Hopper	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC2CS10000	2 Station, 4 lb Hopper	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC3CS10000	3 Station, 4 lb Hopper	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC3CS10900	Iced Coffee, 3 Station, 4 lb Hoppers	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC4CS10000	4 Station, 4 lb Hoppers	1 PH	120V	15.0A	0.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
EXPORT										
CAFEPC1CS31000	1 Station, 7 lb Hopper	1 PH	230V	9.6A	0.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC2CS31000	2 Station, 4 lb Hopper	1 PH	230V	9.6A	0.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC3CS31000	3 Station, 4 lb Hopper	1 PH	230V	9.6A	0.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC4CS31000	4 Station, 4 lb Hoppers	1 PH	230V	9.6A	0.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Sometimes

Simple

is the perfect fit



CAFEPC4CS1000

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIPPING CUBE	CUP CLEARANCE
CAFEPC1CS10000	31.10”	9.90”	20.50”	58.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC2CS10000	31.10”	9.90”	20.50”	63.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC3CS10000	31.10”	11.70”	20.50”	73.0 lbs.	11.93 cu. ft.	8.00”
CAFEPC3CS10900	31.10”	11.70”	20.50”	73.0 lbs.	11.93 cu. ft.	8.00”
CAFEPC4CS10000	31.10”	14.90”	20.50”	84.0 lbs.	12.99 cu. ft.	8.00”
CAFEPC1CS31000	31.10”	9.90”	20.50”	58.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC2CS31000	31.10”	9.90”	20.50”	63.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC3CS31000	31.10”	11.70”	20.50”	73.0 lbs.	11.93 cu. ft.	8.00”
CAFEPC4CS31000	31.10”	14.90”	20.50”	84.0 lbs.	12.99 cu. ft.	8.00”

• Water filtration solutions for these brewers can be found on page 88

CAFE PRIMO CAPPUCCINO WITH LIGHTBOX



CAFEPC1CL10000



CAFEPC2CL10000



CAFEPC3CL10000

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 Cafe Series
- Consistent Drink Quality – Café models utilize Curtis' proven advanced ADS™ 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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR	
CAFEPC1CL10000	Light Box, 1 Station, 7 lb Hopper	1 PH	120V	15.0A	.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC2CL10000	Light Box, 2 Station, 4 lb Hoppers	1 PH	120V	15.0A	.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC3CL10000	Light Box, 3 Station, 4 lb Hoppers	1 PH	120V	15.0A	.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
CAFEPC4CL10000	Light Box, 4 Station, 4 lb Hoppers	1 PH	120V	15.0A	.8 oz/sec	2W+G	1800W	50/60 Hz	5.3	
EXPORT										
CAFEPC1CL31000	Light Box, 1 Station, 7 lb Hopper	1 PH	230V	9.6A	.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC2CL31000	Light Box, 2 Station, 4 lb Hoppers	1 PH	230V	9.6A	.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC3CL31000	Light Box, 3 Station, 4 lb Hoppers	1 PH	230V	9.6A	.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	
CAFEPC4CL31000	Light Box, 4 Station, 4 lb Hoppers	1 PH	230V	9.6A	.8 oz/sec	2W+G	2200W	50/60 Hz	5.3	

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE	WATER TANK VOL.
1/4" Flare	20 - 90 psi	1.0 GPM	2.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Cappuccino

Anytime,

Anywhere





CAFEPC4CL10000

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIPPING CUBE	CUP CLEARANCE
CAFEPC1CL10000	31.10”	9.90”	22.38”	59.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC2CL10000	31.10”	9.90”	22.38”	64.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC3CL10000	31.10”	11.70”	22.38”	76.0 lbs.	11.93 cu. ft.	8.00”
CAFEPC4CL10000	31.10”	14.90”	22.38”	76.0 lbs.	12.99 cu. ft.	8.00”
CAFEPC1CL31000	31.10”	9.90”	22.38”	59.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC2CL31000	31.10”	9.90”	22.38”	64.0 lbs.	9.45 cu. ft.	8.00”
CAFEPC3CL31000	31.10”	11.70”	22.38”	76.0 lbs.	11.93 cu. ft.	8.00”
CAFEPC4CL31000	31.10”	14.90”	22.38”	76.0 lbs.	12.99 cu. ft.	8.00”

• Water filtration solutions for these brewers can be found on page 88

CAFE OATMEAL DISPENSING SYSTEMS



CAFEOAT3

FEATURES AT A GLANCE

- On-Demand Oatmeal – Oats are not baked within the unit, resulting in better flavor, higher quality, and no waste at the end of the day
- Fine Tuned Product Flavor – Both water and oatmeal volumes are individually programmable for precise customized flavor profiles and viscosity
- Three Product Canisters – For multiple flavor options
- Adjustable Drip Tray – Self-aligning drip tray has two height options and is easily removable for cleaning
- Multi-Size Dispensing – Simply push and hold to dispense or individually configure each button for portion control dispensing

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR
CAFEOAT3	Café Oatmeal 3 Station Dispenser	1 PH	120V	15.0A	1X1600W	.4 oz/sec	2W+G	1800W	50/60 Hz	4.9

EXPORT

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	FLOW RATE	WIRE	WATTS	HERTZ	GAL/HR
CAFEOAT3E	Café Oatmeal 3 Station Dispenser	1 PH	230V	9.8A	1X2000W	.4 oz/sec	2W+G	2250W	50/60 Hz	6.7

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIPPING CUBE	CUP CLEARANCE
CAFEOAT3	25.00”	11.63”	20.63”	59.0 lbs.	9.54 cu. ft.	3.70”
CAFEOAT3E	25.00”	11.63”	20.63”	59.0 lbs.	9.54 cu. ft.	3.70”

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MINUMUM FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	2.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Perfect
serving
every time



CAFEOAT3

The Curtis Oatmeal Dispensing System

Precise controls for perfect consistency

With digital precision, the Curtis Oatmeal Dispensing System optimizes the blending of hot water with all-natural oatmeal mix to consistently create great tasting oatmeal. At the touch of a button, product ratio, mixing time and water temperature are easily adjusted from the front panel without ever opening the machine. Your customer receives a perfect serving of oatmeal – every time.

The system's advanced controls and digital components eliminate archaic switches, thermostats, relays, wiring and more. The result? Truly simple operation. With the Curtis precision digital controls, you can use the oatmeal dispenser with all functions factory pre-set or fine tune the settings to suit your specific needs and flavor requirements.

• Water filtration solutions for these brewers can be found on page 88

GEMINI® SATELLITE DISPENSERS & WARMERS


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

INTELLIFRESH® 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

Specifications

MODEL #	DESCRIPTION	CAPACITY	DIMENSIONS (HxWxD)	SHIP WEIGHT	SHIP CUBE	
GEM-3	1.5 Gal Satellite Server	1.5 Gallon	10.75” x 9.00” x 13.50”	11.0 lbs.	1.36 cu. ft.	
GEM-3D	1.5 Gal Satellite Server Decaf Faucet	1.5 Gallon	10.75” x 9.00” x 13.50”	11.0 lbs.	1.36 cu. ft.	
GEM-3-5	1.5 Gal Satellite Server & Warmer Stand, 120V, 100W, 1A, 2W+G	1.5 Gallon	20.50” x 9.00” x 13.50”	19.0 lbs.	2.17 cu. ft.	
GEM-5	Warmer Stand 120V, 100W, 1A, 2W+G	N/A	9.75” x 9.00” x 11.38”	8.0 lbs.	1.36 cu. ft.	
EXPORT						
GEM-5-30	Warmer Stand 230V, 100W, .43A, 2W+G	N/A	9.75” x 9.00” x 11.38”	8.0 lbs.	1.36 cu. ft.	
GEM-3&5-30	1.5 Gal Satellite Server & Warmer Stand, 220V, 10W, 45A, 2W+G	1.5 Gallon	20.50” x 9.00” x 13.50”	19.0 lbs.	2.17 cu. ft.	
SATELLITES & WARMERS WITH INTELLIFRESH TECHNOLOGY						
GEM3IF	1.5 Gal Satellite Server with IntelliFresh	1.5 Gallon	11.75” x 9.00” x 13.25”	11.0 lbs.	1.4 cu. ft.	
GEM5IF	IntelliFresh Warmer Stand 120V, 71W, .59A, 2W+G	N/A	11.75” x 9.25” x 13.88”	9.0 lbs.	1.4 cu. ft.	
GEM5IFT	Twin IntelliFresh Warmer Stand 120V, 142W, 1.18A, 2W+G	N/A	11.75” x 18.38” x 13.88”	15.0 lbs.	2.8 cu. ft.	
EXPORT						
GEM5IF30	IntelliFresh Warmer Stand 230V, 71W, .31A, 2W+G	N/A	11.75” x 9.25” x 13.88”	9.0 lbs.	1.4 cu. ft	
GEM5IFT30	Twin IntelliFresh Warmer Stand 230V, 142W, .62A, 2W+G	N/A	11.75” x 18.38” x 13.88”	15.0 lbs.	2.8 cu. ft	

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

GEMINI® SATELLITE DISPENSERS & WARMERS



GEM3IF



GEM5IF



GEM5IFT

Dispensers & Warmers Reference Guide

MODEL #	GEM-3	GEM-3D	GEM-3-5	GEM-5	GEM-5-30	GEM-3&5-30
G4GEMS63A1000	✓	✓	✓	✓		
G4GEMT10A1000	✓	✓	✓	✓		
GEMSS10A1000	✓	✓	✓	✓		
GEMSS63A1000	✓	✓	✓	✓		
GEMTS10A1000	✓	✓	✓	✓		
GEMTS16A1000	✓	✓	✓	✓		
GEMTS19A1000	✓	✓	✓	✓		
GEMSS30A1000	✓	✓	✓	✓		
GEMTS30A1000	✓	✓	✓	✓		
GEM-120A-10	✓	✓	✓	✓		
GEM-120A-63	✓	✓	✓	✓		
GEM-12D-10	✓	✓	✓	✓		
GEM-12D-16	✓	✓	✓	✓		
GEM-12D-19	✓	✓	✓	✓		
GEM-120A-30	✓	✓			✓	✓
GEM-12D-30	✓	✓			✓	✓

Dispensers & Warmers with IntelliFresh Reference Guide

MODEL #	GEM3IF	GEM5IF	GEM5IFT	GEM5IF30	GEM5IFT30
G4GEMSIF63A1000	✓	✓	✓		
G4GEMTIF10A1000	✓	✓	✓		
G4GEMSIF30A1000	✓			✓	✓
G4GEMTIF30A1000	✓			✓	✓
GEMSIF10A1000	✓	✓			
GEMTIF10A1000	✓	✓	✓		
GEMSIF63A1000	✓	✓	✓		
GEMSIF10B1000	✓	✓			
GEMTIF10B1000	✓	✓	✓		
GEMSIF30A1000	✓			✓	✓
GEMTIF30A1000	✓			✓	✓

THERMAL DISPENSERS



CLXP6401S100 | TLXP1901S000 | TLXA2201G000 | TLXA2203G000 | TLXA2204G000 | TLXA2206G000 | TLXA0101S000 | TLXA2501S000

FEATURES AT A GLANCE

- TXSG Servers 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 is 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 with stainless steel liner for commercial durability

Specifications

MODEL #	DESCRIPTION	CAPACITY	CASE COUNT	DIMENSIONS (HxWxD)	SHIP WEIGHT	SHIP CUBE	
CLXP6401S100	Seamless Pourpot, 64 oz, SS Exterior/Liner, Brew-Thru Lid	64 oz	6	7.04"H x 9.26"D	18.0 lbs.	9.6 cu. ft.	
CLXP6401S100D	Seamless Pourpot, 64 oz, SS Exterior/Liner, Brew-Thru Decaf Lid	64 oz	6	7.04"H x 9.26"D	18.0 lbs.	3.66 cu. ft.	
TLCG1509S000	Stylized Disepenser, Sight Glass	1.5 Gallons	NA	22.50" x 9.5" x 13.75"	14.0 lbs.	4.79 cu. ft.	
TLXA0101S000	Airpot, 1 Gallon, SS Exterior/Liner, Lever Handle	1.0 Gallon	6	16.00"H x 6.00"D	38.0 lbs.	2.92 cu. ft.	
TLXA2201G000	Airpot, 2.2L SS Exterior, Glass Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2201G000D	Airpot, 2.2L SS ExteriorGlass Liner, Lever Handle, Decaf Lid	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2201S000	Airpot, 2.2L SS Exterior/Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2203G000	Airpot, 2.2L Black Plastic Exterior, Glass Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2203G000D	Airpot, 2.2L Black Plastic Exterior, Glass Liner, Lever Handle, Decaf Lid	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2203S000	Airpot, 2.2L Black Plastic Exterior, SS Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2204G000	Airpot, 2.2L Blue Plastic Exterior, Glass Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2206G000	Airpot, 2.2L Red Plastic Exterior, Glass Liner, Lever Handle	2.2L	6	16.00"H x 6.00"D	30.0 lbs.	2.92 cu. ft.	
TLXA2501S000	Airpot, 2.5L, SS Exterior/Liner, Lever Handle	2.5L	6	13.50"H x 6.00"D	32.0 lbs.	3.79 cu. ft.	
TLXA3001S000	Airpot, 3.0L, SS Exterior/Liner, Lever Handle	3.0L	6	14.00"H x 6.00"D	35.0 lbs.	2.03 cu. ft.	
TLXP1201S000	Pourpot, 1.2L, SS Exterior/Liner	1.2L	6	9.00"H x 5.00"D	14.0 lbs.	1.25 cu. ft.	
TLXP1201S000D	Pourpot, 1.2L, SS Exterior/Liner, Decaf Lid	1.2L	6	9.00"H x 5.00"D	14.0 lbs.	1.25 cu. ft.	
TLXP1901S000	Pourpot, 1.9L, SS Exterior/Liner, Brew-Thru Lid	1.9L	6	11.50"H x 5.00"D	18.0 lbs.	1.76 cu. ft.	
TLXP1901S000D	Pourpot, 1.9L, SS Exterior/Liner, Brew-Thru Decaf Lid	1.9L	6	11.50"H x 5.00"D	18.0 lbs.	1.76 cu. ft.	
TXSG0101S600	Insulated Dispenser, Black Sight Glass, Metal Faucet Guard	1.0 Gallon	NA	20.37" x 9.02" x 14.37	15.0 lbs.	2.30 cu. ft.	
TXSG1501S600	Insulated Dispenser with Base, Sight Glass	1.5 Gallons	NA	22.8" x 9.02" x 14.37	15.0 lbs.	2.30 cu. ft.	
TXSG0301S200	Vaccuum Sealed Dispenser, Stainless Steel Body	3.0 Gallons	NA	23.75" x 14.25" x 16.25"	31.0 lbs.	5.34 cu. ft.	
TFT64	64 oz Thermal FreshTrac™ Carafe	64 oz	NA	7.04" x 6.56" x 9.26"	4.0 lbs.	0.40 cu. ft.	NEW
TFT64D	64 oz Thermal FreshTrac™ Carafe Decaf	64 oz	NA	7.04" x 6.56" x 9.26"	4.0 lbs.	0.40 cu. ft.	NEW
TFT1G	1.0 Gallon Thermal FreshTrac™ Dispenser	1.0 Gallon	NA	21.13" x 9.00" x 14.38"	15.0 lbs.	2.3 cu. ft.	NEW
TFT15G	1.5 Gallon Thermal FreshTrac™ Dispenser	1.5 Gallons	NA	23.13" x 9.00" x 14.38"	15.0 lbs.	2.3 cu. ft.	NEW

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

THERMAL DISPENSERS


TLCG1509S000


TXSG0101S600


TXSG1501S600


TFT64


TFT64D


TFT1G


TFT15G

Pourpot Dispenser Reference Guide

MODEL #	CLXP6401S100	CLXP6401S100D	TFT64	TFT64D	TLXP1201S000	TLXP1201S000D	TLXP1901S000	TLXP1901S000D
CAFE0PP10A000	✓	✓						
D60GT12A000	✓	✓	✓	✓	✓	✓		
TLP							✓	✓

Airpot Dispenser Reference Guide

MODEL #	TLXA2201G000	TLXA2201G000D	TLXA2201S000	TLXA2203G000	TLXA2203S000	TLXA2204G000	TLXA2206G000	TLXA0101S000	TLXA2501S000	TLXA3001S000
CAFEOAP10A000	✓	✓	✓	✓	✓	✓	✓	✓		
D500GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
D1000GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
TLP									✓	

Thermal Dispenser Guide

MODEL #	TLCG1509S000	TXSG0101S600	TXSG1501S600	TFT1G	TFT15G
TP15S10A1100*	✓	✓	✓	✓	✓
TP15S63A1100*	✓	✓	✓	✓	✓
TP15S10A1500*	✓	✓	✓	✓	✓
TP15S63A1500*	✓	✓	✓	✓	✓
TP1S63A1000					
TP1ST63A3000	✓	✓	✓	✓	✓
TP15S30A1100*	✓	✓	✓	✓	✓
TP15T10A1100*/G4TP15T10A1500*	✓	✓	✓	✓	✓
TP15T10A1159*	✓	✓	✓	✓	✓
TP15T16A1100*	✓	✓	✓	✓	✓
TP1519A1100*	✓	✓	✓	✓	✓
TP15T10A1500*	✓	✓	✓	✓	✓
TP1T10A1000*		✓		✓	
TP1T19A1000*		✓		✓	
TP1TT10A3000	✓	✓	✓	✓	✓
TP1530A1100*	✓	✓	✓	✓	✓
G4TP2S63A3100/G4TP2T10A3500/G4TP15S10A1500*	✓	✓	✓	✓	✓
G4TP2T10A3100/G4TP15S63A1500*	✓	✓	✓	✓	✓
TPC15S10A1100**	✓				
TPC15S63A1100**	✓				
TPC15T10A1100**	✓				
TPC15S30A1100**	✓				
TPC15T30A1100**	✓				
CBHT/CBHS			✓		✓

* Comes with ThermoPro Dispensers
** Comes with Milano Dispensers

DECANTER DISPENSERS



70580000303



70580200403



70280200403



CUSTOM BRANDING

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, non-removable 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)

Specifications

MODEL #	DESCRIPTION	CAPACITY	CASE COUNT	DIMENSIONS (HxWxD)	SHIP WEIGHT
70180100306	Black Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
70280000206	Brown Handle/White Imprint, Logo: Curtis	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
70280000306	Black Handle/White Imprint, Logo: Curtis	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
70280100203	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	3	7.75” X 21.25” X 6.75”	4.0 lbs.
70280100206	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
70280100303	Black Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	3	7.75” X 21.25” X 6.75”	4.0 lbs.
70280200403	Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	3	7.75” X 21.25” X 6.75”	4.0 lbs.
70280200406	Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
70480100104	Orange Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	6	7.75” X 23.00” X 15.25”	8.0 lbs.
70480100304	Black Handle/White Imprint, Logo: Use & Care Instructions Only	64 oz.	6	7.75” X 23.00” X 15.25”	8.0 lbs.
FRESHTRAC DECANTERS					
70580000303	Freshtrac Receiver, Black/White Curtis Logo	64 oz.	3	7.75” X 21.25” X 6.75”	4.0 lbs.
70580200403	Freshtrac Receiver, Orange Handle/Orange Imprint, Logo: Decaf Only	64 oz.	3	7.75” X 21.25” X 6.75”	4.0 lbs.

CUSTOM BRANDING

DESCRIPTION	CAPACITY	CASE COUNT	DIMENSIONS (HxWxD)	SHIP WEIGHT
Black Or Brown Handle, Logo: Custom	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
Black Or Brown Handle, Logo: Custom	64 oz.	6	7.75” X 23.00” X 15.25”	8.0 lbs.
Black Or Brown Handle, Logo: Custom	64 oz.	2 OR 3	7.75” X 21.25” X 6.75”	4.0 lbs.
Orange Handle, Logo: Custom	64 oz.	24	15.00” X 28.50” X 21.50”	32.0 lbs.
Orange Handle, Logo: Custom	64 oz.	6	7.75” X 23.00” X 15.25”	8.0 lbs.
Orange Handle, Logo: Custom	64 oz.	2 OR 3	7.75” X 21.25” X 6.75”	4.0 lbs.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

DECANTER DISPENSERS

Curtis Glass Decanters are produced from a highly-polished 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 has 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.



70280000306

FreshTrac™ Dispenser Reference Guide

MODEL #	70580000303	70580200403
ALP3GT15A800	✓	✓
ALP3GT63A800	✓	✓

Pourover Dispenser Reference Guide

MODEL #	70180100306	70280000206	70280000306	70280100203	70280100206	70280100303	70280200403	70280200406	70480100104	70480100304
CAFE1DB10A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CAFE2DB10A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CAFE3DB10A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Alpha Dispenser Reference Guide

MODEL #	70180100306	70280000206	70280000306	70280100203	70280100206	70280100303	70280200403	70280200406	70480100104	70480100304
ALP1GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP2GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GT63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GTR12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GTR63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GTL12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GTL63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP5GT12A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP5GT63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP6GT63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP6GTN63A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP1GT32A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP2GT32A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
ALP3GT32A000	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

ICED TEA & ICED COFFEE DISPENSERS



TC-2H TC-3H TC-3HS TC-5H TC-5HS TC-10H TC3S TC15S

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 TC dispensers shipped to one location. FOB Montebello, CA

Specifications

MODEL #	DESCRIPTION	DIMENSIONS (HxWxD)	SHIP WEIGHT	SHIP CUBE	
TC-2H	2.0 Gallon Round Tea Dispenser	19.00"H x 9.40"D	8.0 lbs.	1.33 cu.ft.	
TC-3H	3.0 Gallon Round Tea Dispenser	23.00"H x 9.40"D	9.0 lbs.	1.61 cu.ft.	Quick Ship
TC-3HS	3.0 Gallon Round Tea Dispenser, Short	19.25"H x 9.40"D	8.0 lbs.	1.40 cu.ft.	
TC-5H*	5.0 Gallon Round Tea Dispenser	28.00"H x 9.40"D	10.0 lbs.	1.62 cu.ft.	Quick Ship
TC-5H-S	5.0 Gallon Round Tea Dispenser, Short	22.00" H x 9.40"D	9.0 lbs.	1.62 cu.ft.	Quick Ship
TC-10H*	10.0 Gallon Round Tea Dispenser	31.00"H x 12.75"D	17.0 lbs.	4.03 cu.ft.	Quick Ship
TC15S	1.5 Gallon Tea Dispenser, Stackable	8.40"H x 9.40"D	5.0 lbs.	1.10 cu.ft.	
TC15RS	Remote Tea Dispenser Stand, Stackable	9.13"H x 9.40"D	4.0 lbs.	1.80 cu.ft.	
TC3S	3.0 Gallon Tea Dispenser, Stackable	21.88"H x 9.40"D	6.0 lbs.	1.10 cu.ft.	
TCO308A000	3.0 Gallon Tea Dispenser, Oval	9.25"x 11.13" x 15.88"	8.0 lbs.	1.80 cu.ft.	Quick Ship
TCO417A000	4.0 Gallon Tea Dispenser, Oval	17.75" x 11.13" x 15.88"	12.0 lbs.	3.69 cu.ft.	Quick Ship
TCO419A000	4.0 Gallon Tea Dispenser, Oval	19.75" x 11.13" x 15.88"	13.0 lbs.	3.69 cu.ft.	Quick Ship
TCO421A000	4.0 Gallon Tea Dispenser, Oval	21.75" x 11.13" x 15.88"	14.0 lbs.	3.69 cu.ft.	Quick Ship
TCOC421G000	4.0 Gallon Iced Coffee Dispenser, Oval	21.75" x 11.13" x 15.88"	14.0 lbs.	3.69 cu.ft.	
TCORS000	Remote Stand For TCO308 Tea Dispenser	9.14" x 9.10" x 13.60"	8.0 lbs.	1.13 cu.ft.	
TCO308ARS000	3.0 Gallon Tea Dispenser with Remote Stand	18.39" x 11.13" x 15.88"	16.0 lbs.	3.00 cu.ft.	
TCN	3.5 Gallon Tea Dispenser, Narrow	22.13" x 6.25" x 16.88"	10.0 lbs.	1.68 cu.ft.	
TCNC	3.5 Gallon Iced Coffee Dispenser, Narrow	22.13" x 6.25" x 16.88"	10.0 lbs.	1.68 cu.ft.	
TCN1510	1.5 Gallon Tea Dispenser	9.75" x 6.25" x 16.88"	4.5 lbs.	1.40 cu.ft.	NEW
TCN14	3.5 Gallon Tea Dispenser	15.13" x 6.25" x 16.88"	8.0 lbs.	1.68 cu.ft.	NEW
TCNRS	Tea Dispenser Remote Stand (TCN14 and TCN1510)	7.88" x 7.00" x 14.13"	5.0 lbs.	1.13 cu.ft.	NEW
TCNRS21A000	Tea Dispenser Remote Two-Tiered Stand (TCN14, TCN1510, TCN)	26.88" x 8.50" x 16.38"	26.0 lbs.	4.10 cu.ft.	NEW

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

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

ICED TEA & ICED COFFEE DISPENSERS



TCO308A000 TCO417A000 TCO419A000 TCO421A000 TCOC421G000 TCORS000 TCN TCN1510 TCN14 TCNRS TCNRS21A000

Round Dispenser Reference Guide

MODEL #	TC-2H	TC-3H	TC-3HS	TC-5H-S
*TCTS10000	☑		☑	
*TCTT10000		☑	☑	☑
*TCTS10200	☑	☑	☑	☑
CBS10000	☑	☑	☑	☑
CBHS	☑		☑	☑
CBHT		☑		
TCTS30000	☑	☑	☑	☑
TCTT30000	☑	☑	☑	☑
CBS30000	☑	☑	☑	☑

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

Oval Dispenser Reference Guide

MODEL #	TCO308A000	TCO417A000	TCO419A000	TCO421A000	TCOC421G000	TCORS000	TCO308ARS000	TCN	TCNC	TCN1510	TCN14	TCNRS	TCNRS21A000
PTT310000	☑					☑	☑						
TCTS10000		☑	☑	☑	☑			☑	☑				
RSTB								☑	☑				
TCTT10000			☑	☑	☑			☑	☑				
TCTS10200		☑	☑	☑	☑			☑	☑				
TCTS10600		☑	☑	☑	☑			☑	☑				
CBP10000	☑					☑	☑						
CBS10000		☑	☑	☑	☑			☑	☑				
CBHS								☑	☑				
CBHT								☑	☑				
PTT330000	☑					☑	☑						
TCTS30000		☑	☑	☑	☑			☑	☑				
TCTT30000		☑	☑	☑	☑			☑	☑				
CBS30000		☑	☑	☑	☑			☑	☑				
TBS										☑	☑	☑	☑

COFFEE GRINDERS



GSG-3BLK



SHG-10



SLG-10

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

Electrical Supply Requirements

MODEL #	DESCRIPTION	HOPPER CAP.	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ	MOTOR POWER	
GSG-3BLK	Single, Gourmet Black Finish	3.0 lbs.	1 PH	120V	8.0A	2 W+G	960W	50/60 Hz	0.5 HP	
SHG-10	Single	6.0 lbs.	1 PH	120V	8.0A	2 W+G	960W	50/60 Hz	0.5 HP	
SLG-10	Single, Low Profile	5.0 lbs.	1 PH	120V	8.0A	2 W+G	960W	50/60 Hz	0.5 HP	
ILGD-10	Twin, Digital Interlock	7.5 lbs. per side	1 PH	120V	8.0A	2 W+G	960W	50/60 Hz	0.5 HP	
EXPORT										
GSG-3BLK-31	Single, Gourmet Black Finish	3.0 lbs.	1 PH	230V	5.7A	2 W+G	1320W	50/60 Hz	0.5 HP	
SHG-30	Single	6.0 lbs.	1 PH	230V	5.7A	2 W+G	1320W	50/60 Hz	0.5 HP	
SLG-30	Single, Low Profile	5.0 lbs.	1 PH	230V	5.7A	2 W+G	1320W	50/60 Hz	0.5 HP	
ILGD-31	Twin, Digital Interlock, with Transformer	7.5 lbs. per side	1 PH	230V	5.7A	2 W+G	1320W	50/60 Hz	0.5 HP	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
GSG-3BLK	26.63”	7.25”	15.13”	52.0 lbs.	4.4 cu. ft.
SHG-10	22.50”	10.10”	14.60”	50.0 lbs.	4.5 cu. ft.
SLG-10	20.30”	8.00”	13.80”	42.0 lbs.	4.2 cu. ft.
ILGD-10	29.50”	10.00”	14.50”	62.0 lbs.	5.9 cu. ft.

EXPORT

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
GSG-3BLK-31	26.63”	7.25”	15.13”	52.0 lbs.	4.4 cu. ft.
SHG-30	22.50”	10.10”	14.60”	50.0 lbs.	4.5 cu. ft.
SLG-30	20.30”	8.00”	13.80”	42.0 lbs.	4.2 cu. ft.
ILGD-31	29.50”	10.00”	14.50”	62.0 lbs.	5.9 cu. ft.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Consistent,
Accurate
grind



ILGD-10

The Digital InterLock™ Series From Curtis

With ADS™ (Advance Digital System) Technology

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.

HOT WATER DISPENSERS



WB5NL



WB5NB



WB5NLB



WB5GT63000



WB-10



WB-14

FEATURES AT A GLANCE

- G3 Digital Control Module – Provides precise control of temperature
- Agitation Pump – On-demand aeration improves tea extraction and food flavor
- 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°
- Automatic Refill System – For hot water anytime

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR	
WB5N	Electric with Aerator, 5 Gallon	1PH	120/220V	12.5/22.7A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.5/15.0	NEW
WB5NL	Electric w/Aerator, Low Faucet, 5 Gallon	1PH	120/220V	12.5/22.7A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.5/15.0	NEW
WB5NB	Narrow Black 5.0 Gal. Hot Water Dispenser	1PH	120/220V	12.5/22.7A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.5/15.0	NEW
WB5NLB	Narrow Black 5.0 Gal Hot Water Dispenser	1PH	120/220V	12.5/22.7A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.5/15.0	NEW
WB5GT63000	Electric with Aerator, 5 Gallon	1PH	120/220V	12.5/22.7A	2X2500W	2/3W+G	1500/5000W	50/60 Hz	4.5/15.0	
WB5GT19000	Electric with Aerator, 5 Gallon	3PH	220V	19.7A	3X2500W	4W+G	7500W	50/60 Hz	21.5	
WB-10-12	Electric, 10 Gallon	1PH	120/220V	17.3/31.8A	2X3500W	2/3W+G	2080/7000W	50/60 Hz	5.9/20.0	
WB-14-11	Gas with Sight Glass, 14 Gallon	1PH	115V	3.0A	N/A	2W+G	N/A	50/60 Hz	15.0	
WB-14-12	Electric with Sight Glass, 14 Gallon	1PH	120/220V	17.3/31.8A	2X3500W	2/3W+G	2080/7000W	50/60 Hz	6.1/21.0	
EXPORT										
WB5GT3000	Electric with Aerator, 5 gallon	1PH	230V	21.7A	2X2500W	2W+G	5000W	50/60 Hz	15.0	
WB5N30	Electric with Aerator, 5 gallon	1PH	230V	21.7A	2X2500W	2/3W+G	5000W	50/60 Hz	4.5/15.0	
WB-10-60	Electric, 10 Gallon	1PH	230V	30.4A	2X3500W	2W+G	7000W	50/60 Hz	20.0	
WB-14-60	Electric with Sight Glass, 14 Gallon	1PH	230V	30.4A	2X3500W	2W+G	7000W	50/60 Hz	21.0	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
WB5N	25.75”	7.50”	24.38”	39.0 lbs.	9.44 cu. ft.
WB5NL	25.75”	7.50”	24.38”	39.0 lbs.	9.44 cu. ft.
WB5NB	25.75”	7.50”	24.38”	39.0 lbs.	9.44 cu. ft.
WB5NLB	25.75”	7.50”	24.38”	39.0 lbs.	9.44 cu. ft.
WB5GT63000	24.50”	9.25”	22.00”	39.0 lbs.	5.73 cu. ft.
WB5GT19000	24.50”	9.25”	22.00”	39.0 lbs.	5.73 cu. ft.
WB-10-12	30.88”	16.88”	18.00”	35.0 lbs.	6.5 cu. ft.
WB-14-11	23.75”	24.13”	20.38”	47.0 lbs.	11.62 cu. ft.
WB-14-12	23.75”	27.63”	20.38”	50.0 lbs.	11.62 cu. ft.
WB5GT3000	24.50”	9.25”	22.00”	39.0 lbs.	5.73 cu. ft.
WB5N30	25.75”	7.50”	24.38”	39.0 lbs.	9.44 cu. ft.
WB-10-60	30.88”	16.88”	18.00”	35.0 lbs.	6.5 cu. ft.
WB-14-60	23.75”	24.13”	20.38”	47.0 lbs.	11.62 cu. ft.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	10.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	14.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	14.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	5.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	10.0 Gal.
1/4” Flare	20 - 90 psi	1.0 GPM	14.0 Gal.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Fresh
Hot water



WB5N

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.

• Water filtration solutions for these brewers can be found on page 88

SYRUP WARMERS



SW-1

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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ	
SW-1	1 Gallon Syrup Warmer	1 PH	120V	0.25A	2 W+G	30W	50/60 Hz	
SW-2	2 Gallon Syrup Warmer	1 PH	120V	0.83A	2 W+G	100W	50/60 Hz	

Dimensions

MODEL #	HEIGHT	DIAMETER	FAUCET CLEARANCE	SHIP WEIGHT	SHIP CUBE
SW-1	14.00"	7.00"	4.50"	5.0 lbs.	1.19 cu.ft.
SW-2	16.20"	9.40"	5.50"	7.0 lbs.	2.04 cu.ft.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Holds syrup at

Ideal

Serving Temperature



SW-2

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



AW-1-10



AW-2-10



AW-2S-10



AW-3SR-10

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

Electrical Supply Requirements

MODEL #	DESCRIPTION	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ	
AW-1-10	1 Station Warmer	1 PH	120V	1.0A	2 W+G	100W	50/60 Hz	
AW-2-10	2 Station Warmer, Low Profile	1 PH	120V	2.0A	2 W+G	180W	50/60 Hz	
AW-2S-10	2 Station Warmer, Step Up	1 PH	120V	2.0A	2 W+G	180W	50/60 Hz	
AW-2SR-10	2 Station Warmer, Step-Up with receptacle	1 PH	120V	2.0A	2 W+G	180W	50/60 Hz	
AW-3SR-10	3 Station Warmer, Step-Up with receptacle	1 PH	125V	3.0A	2 W+G	270W	50/60 Hz	
EXPORT								
AW-1-30	1 Station Warmer	1 PH	230V	.43A	2 W+G	100W	50/60 Hz	
AW-2-30	2 Station Warmer, Low Profile	1 PH	230V	.87A	2 W+G	200W	50/60 Hz	
AW-2S-30	2 Station Warmer, Step Up	1 PH	230V	.87A	2 W+G	200W	50/60 Hz	

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
AW-1-10	2.38”	6.75”	8.50”	2.0 lbs.	0.15 cu. ft.
AW-2-10	2.38”	13.75”	6.75”	4.0 lbs.	0.23 cu. ft.
AW-2S-10	8.25”	6.75”	17.00”	8.0 lbs.	0.79 cu. ft.
AW-2SR-10	8.25”	6.75”	17.00”	8.0 lbs.	0.79 cu. ft.
AW-3SR-10	21.00”	8.00”	21.00”	12.0 lbs.	4.00 cu. ft.
AW-1-30	2.38”	6.75”	8.50”	2.0 lbs.	0.15 cu. ft.
AW-2-30	2.38”	13.75”	6.75”	4.0 lbs.	0.23 cu. ft.
AW-2S-30	8.25”	6.75”	17.00”	8.0 lbs.	0.79 cu. ft.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Designed

To Keep Coffee Fresh



AW-2SR-10

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.

BREW BASKETS AND PAPER FILTERS

BREW BASKETS

Gemini, ThermoPro, Milano, Combo High Volume

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3417	Brew Cone Assy with Splash Pocket, Stylized Gemini “Hot Coffee”	1.0 lbs.
WC-3357	Standard Stainless Steel with Wire Basket	2.0 lbs.
WC-3422	Brew Cone Assy with Splash Pocket, Stylized High Volume	2.0 lbs.
WC-3354	Brew Cone Gourmet Large Cap	2.0 lbs.
WC-3366	Brew Cone, Filter Pack 8.77”W	2.0 lbs.

Decanter, Airpot, GEM120A

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3338	Deluxe High Capacity Stainless Steel with Wire Basket	1.0 lbs.
WC-3338-101	Deluxe Non-Metal Brew Cone Assy with Splash Pocket	1.0 lbs.
WC-3316	Standard Stainless Steel with Wire Basket	2.0 lbs.
WC-3621-101	Brew Cone Assy with Splash Pocket Stylized Alpha	1.0 lbs.
WC-3365	Brew Cone, Filter Pack	1.0 lbs.

Tea, Combo, Iced Coffee

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3398	Standard Black, Non-Metallic, Tea Logo with Splash Guard	2.0 lbs.
WC-3422IC	Brew Cone Assy with Splash Pocket Tan Stylized High Volume “Iced Coffee”	2.0 lbs.
WC-3399	Brew Cone Assy Tropical Tea with Yellow Splash Pocket Strainer	2.0 lbs.
WC-3396-101	Brew Cone Assy Black Rotate STD with Blue Splash Pocket	2.0 lbs.
WC-3358	Brew Cone Assy, 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 Cone Assy Non-Metal OMG	4.0 lbs.

Single Cup

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3411	Brew Cone Assy CGC	1.0 lbs.

PAPER FILTERS

MODEL #	DIMENSIONS (H x W)	CASE COUNT	BREW BASKET COMPATIBILITY	SHIP WEIGHT
GEM-6	12.50” x 4.00”	500	WC-3417, WC-3357, WC-3358	4.0 lbs.
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.
GEM-6-103	20.00” x 8.00”	500	WC-33004	5.0 lbs.
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.
UP-3	18.00” 7.00”	500	WC-3302	11.0 lbs.
UP-6	21.00” x 9.00”	500	WC-3303	13.0 lbs.
UP-10	23.00” x 9.00”	500	WC-3304	15.0 lbs.
CGC4FILTER	#4 4.20” x 4.20”	480	WC-3411	2.0 lbs.

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

GEMINI® BREWERS

G4 1.5 Gallon IntelliFresh® Brewer
G4GEMSIF63A1000
G4GEMTIF10A1000
G4GEMSIF63B1000
G4GEMTIF10B1000

G4 1.5 Gallon Brewer
G4GEMS63A1000
G4GEMT10A1000

G3 1.5 Gallon IntelliFresh® Brewer
GEMSIF10A1000
GEMTIF10A1000
GEMSIF63A1000
GEMSIF10B1000
GEMTIF10B1000

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-29050 AMBER	 WC-3422	 GEM-6-101 15.00" X 5.50"

G3 1.5 Gallon Brewer
GEMSS10A1000
GEMSS63A1000
GEMTS10A1000
GEMTS16A1000
GEMTS19A1000

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-29050 AMBER	 WC-3422	 GEM-6-101 15.00" X 5.50"

ALSO FITS				
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
 WC-3357	 GEM-6 12.50" X 4.00"	 WC-3354	 GEM-6-102 12.75" X 5.25"	 WC-3366 FILTER PACK

Gemini® .5 - 1.0 Gallon Brewers
GEM-120A-10

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-2936 RED

Gemini® .5 - 1.0 Gallon Brewers
GEM-120A-63

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3338	 CR-12 12.31" X 4.38"	 WC-2936 RED

Gemini® .5 - 1.0 Gallon Brewers
GEM-12D-10
GEM-12D-16

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3357	 GEM-6 12.50" X 4.00"	 WC-29025 PURPLE

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

THERMAL BREWERS

G4 ThermoPro™ 1.0 Gallon Brewers
G4TP1S63A3100
G4TP1T10A3100

G4 ThermoPro™ 1.5 Gallon Brewers
G4TP15S63A1500
G4TP15S10A1500
G4TP15T10A1500
G4TP2S63A3100
G4TP2T10A3100
G4TP2T10A3500

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
				
WC-3417	GEM-6 12.50" X 4.00"	WC-29050 AMBER	WC-3422	GEM-6-101 15.00" X 5.50"

G3 ThermoPro™ 1.5 Gallon Brewers
TP15S10A1100
TP15S63A1100
TP15S10A1500
TP15S63A1500
TP15T10A1100
TP15T16A1100
TP15T19A1100
TP15T10A1500

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
				
WC-3417	GEM-6 12.50" X 4.00"	WC-29050 AMBER	WC-3422	GEM-6-101 15.00" X 5.50"

ALSO FITS				
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
				
WC-3357	GEM-6 12.50" X 4.00"	WC-3354	GEM-6-102 12.75" X 5.25"	WC-3366 FILTER PACK

G3 ThermoPro™ 1.5 Gallon Brewers
TP15T10A1159

SHIPS WITH			ALSO FITS	
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				
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
				
WC-3357	GEM-6 12.50" X 4.00"	WC-3354	GEM-6-102 12.75" X 5.25"	WC-3366 FILTER PACK

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

THERMAL BREWERS – CONTINUED

G3 ThermoPro™ 1.0 Gallon Brewers
TP1S63A1000
TP1ST63A3000
TP1T10A1000
TP1T19A1000
TP1TT10A3000

G3 Milano 1.5 Gallon Brewers
TPC15S10A1100
TPC15S63A1100
TPC15T10A1100

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
				
WC-3417	GEM-6 12.50" X 4.00"	WC-29050 AMBER	WC-3422	GEM-6-101 15.00" X 5.50"

ALSO FITS				
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
				
WC-3357	GEM-6 12.50" X 4.00"	WC-3354	GEM-6-102 12.75" X 5.25"	WC-3366 FILTER PACK

AIRPOT BREWERS

G3 Airpot Brewers
D500GT12A000
D500GT63A000
D500GTH12A000
D500GTH63A000
D1000GT12A000
D1000GT63A000

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
				
WC-3316	CR-11 10.63" X 4.50"	WC-29025 PURPLE	WC-3338	CR-12 12.31" X 4.38"

ALSO FITS			
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER
			
WC-3338-101	CR-12 12.31" X 4.38"	WC-3621-101	CR-10 9.75" X 4.50"

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

AIRPOT BREWERS – CONTINUED

G3 Airpot Brewers
D1000GH13A000
D1000GH62A000

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3338	 CR-12 12.31" X 4.38"	 WC-29025 PURPLE

ALSO FITS	
BREW BASKET	PAPER FILTER
 WC-3316	 CR-11 10.63" X 4.50"

ALSO FITS			
BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER
 WC-3338-101	 CR-12 12.31" X 4.38"	 WC-3621-101	 CR-10 9.75" X 4.50"

G3 Thermal Decanter Brewers
D60GT12A000
D60GT63A000

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3316	 CR-10 9.75" X 4.50"	 WC-29025 PURPLE

ALSO FITS
BREW BASKET
 WC-3365 FILTER PACK

G3 Low Profile Airpot Brewers
TLP

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3621-101	 CR-10 9.75" X 4.50"	 WC-29030 ORANGE

G3 Low Profile Airpot Brewers
TLP12A
TLP12A19

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3316	 CR-10 9.75" X 4.50"	 WC-29030 ORANGE

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

SINGLE CUP BREWERS

G4 CGC Single Cup Coffee Brewer
CGC
Seraphim

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
		
WC-3411	CGC4FILTER 7.50" X 2.50"	WC-29025 PURPLE

DECANTER BREWERS

G3 Alpha™ FreshTrac™ Brewers
ALP3GT63A800
G3 Alpha™ Decanter Brewers
ALP1GT12A000
ALP2GT12A000
ALP3GT12A000
ALP3GT63A000
ALP3GTR12A000
ALP3GTR63A000
ALP3GTL12A000
ALP3GTL63A000
ALP5GT12A000
ALP5GT63A000
ALP6GT63A000
ALP6GTN63A000

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
		
WC-3316	CR-10 9.75" X 4.50"	WC-29025 PURPLE

ALSO FITS	
BREW BASKET	PAPER FILTER
	
WC-3621-101	CR-10 9.75" X 4.50"

POUROVER BREWERS

Pourover Brewers
CAFE0AP10A000
CAFE0PP10A000

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
		
WC-3621-101	CR-10 9.75" X 4.50"	WC-29025 PURPLE

Pourover Brewers
CAFE1DB10A000
CAFE2DB10A000
CAFE3DB10A000

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
		
WC-3621-101	CR-10 9.75" X 4.50"	WC-29025 PURPLE

ALSO FITS
BREW BASKET

WC-3365 FILTER PACK

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

HIGH VOLUME BREWERS

Automatic Coffee Urns
RU-150-12
RU-150-20
RU-150-35
RU-300-12
RU-300-20
RU-300-35

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3302	 UP-3 18.00" X 7.00"	 WC-2907 STAINLESS STEEL

Automatic Coffee Urns
RU-225-12
RU-225-20
RU-225-35
RU-600-12
RU-600-20
RU-600-35

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3303	 UP-6 21.00" X 9.00"	 WC-2907 STAINLESS STEEL

Automatic Coffee Urns
RU-1000-12
RU-1000-20
RU-1000-35

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3304	 UP-10 23.00" X 9.00"	 WC-2907 STAINLESS STEEL

G4 Omega 3.0/6.0 Gallon Brewers
OMGS
OMGT
OMGT10
OMGS16
OMGT16

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-33004	 GEM-6-103 20.00" X 8.00"	 WC-29086 8"

TEA BREWERS

G3 Tea Brewers
PTT310000
TCTS10000
TCTT10000
TCTS10200

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3398	 GEM-6-101 15.00" X 5.50"	 WC-29025 PURPLE

ALSO FITS	
BREW BASKET	PAPER FILTER
 WC-3399	 GEM-6-101 15.00" X 5.50"

G3 Tea Brewers
TCTS10600

SHIPS WITH		
BREW BASKET	PAPER FILTER	SPRAYHEAD
 WC-3396-101	 GEM-6-101 15.00" X 5.50"	 WC-29025 PURPLE

BREW BASKETS, PAPER FILTERS & SPRAYHEADS GUIDE

TEA BREWERS – CONTINUED

G3 Tea Brewers
TBS

SHIPS WITH			ALSO FITS	
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3398	 GEM-6-101 15.00" X 5.50"	 WC-29025 PURPLE	 WC-3399	 GEM-6-101 15.00" X 5.50"

ALSO FITS	
BREW BASKET	PAPER FILTER
 WC-3358	 GEM-6 12.50" X 4.00"

COMBO BREWERS

G3 Tea/Coffee Combo Brewers
CBP10000
CBS10000

SHIPS WITH				
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-29025 PURPLE	 WC-3398	 GEM-6-101 15.00" X 5.50"

G3 Tea/Coffee Combo Brewers
CBHS

SHIPS WITH				
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-29050 AMBER	 WC-3398	 GEM-6-101 15.00" X 5.50"

SHIPS WITH	
BREW BASKET	PAPER FILTER
 WC-3422IC	 GEM-6-101 15.00" X 5.50"

G3 Tea/Coffee Combo Brewers
CBHT

SHIPS WITH				
BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
 WC-3417	 GEM-6 12.50" X 4.00"	 WC-29050 AMBER	 WC-3398	 GEM-6-101 15.00" X 5.50"

SHIPS WITH	
BREW BASKET	PAPER FILTER
 WC-3422	 GEM-6-101 15.00" X 5.50"

CSC WATER FILTRATION SYSTEMS



CSC15AC00



CSC10AC00

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.



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



CSC5AC00

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.	
CSC15CC00 With 15” Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	15,000 Gal.	2.0 GPM	21.0 lbs.	1.69 cu. ft.	
CSC15CF00 With 15” Fibredyne Cartridge Only	Chlorine Removal, Scale Prevention, Extra Sediment Loading	7,500 Gal.	1.5 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	PRESSURE RANGE	TEMP RANGE
3/8” FNPT	35-125 psi	35-100 °F

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

AIRPOT RACKS & DRIP TRAYS


CAR-2T-BLK


CAR-2-BLK


CAR-3-BLK


CAR-4-BLK


CAR-6-BLK


WR3B0000


WR4B0000


WR5B0000


WR6B0000

Airpot Racks

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE	
CAR-2T-BLK	2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack	17.0 lbs.	3.11 cu.ft.	
CAR-2-BLK	2 Position , Black Finish, Heavy-Duty Solid Airpot Rack	9.0 lbs.	1.94 cu.ft.	
CAR-3-BLK	3 Position, Black Finish, Heavy-Duty Solid Airpot Rack	12.0 lbs.	2.79 cu.ft.	
CAR-4-BLK	4 Position, Black Finish, Heavy-Duty Solid Airpot Rack	21.0 lbs.	5.32 cu.ft.	
CAR-6-BLK	6 Position, Black Finish, Heavy-Duty Solid Airpot Rack	30.0 lbs.	7.61 cu.ft.	
WR2B0000	2 Position, Wire Airpot Rack with Drip Tray	10.0 lbs.	2.62 cu.ft.	
WR3B0000	3 Position, Wire Airpot Rack with Drip Tray	13.0 lbs.	4.08 cu.ft.	
WR4B0000	4 Position, Wire Airpot Rack with Drip Tray	20.0 lbs.	5.32 cu.ft.	
WR5B0000	5 Position, Wire Airpot Rack with Drip Tray	23.0 lbs.	5.32 cu.ft.	
WR6B0000	6 Position, Wire Airpot Rack with Drip Tray	26.0 lbs.	7.61 cu.ft.	


DTP-08


DTP-13


DTP-20


DT-24


DT-28


WC-5686

Drip Trays

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE	
DT-06	Metal Drip Tray, 6”	NA	NA	
DT-08	Metal Drip Tray, 8”	NA	NA	
DTP-08	Platic Drip Tray, 8”	1.0 lbs.	0.11 cu. ft.	
DT-09	Metal Drip Tray, 9”	NA	NA	
DT-13	Metal Drip Tray, 13”	NA	NA	
DTP-13	Plastic Drip Tray, 13”	2.0 lbs.	0.74 cu. ft.	
DT-15	Metal Drip Tray, 15”	NA	NA	

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE	
DT-18	Metal Drip Tray, 18”	NA	NA	
DT-20	Metal Drip Tray, 20”	NA	NA	
DTP-20	Platic Drip Tray, 20”	2.0 lbs.	0.74 cu.ft.	
DT-24	Metal Drip Tray, 24”	4.0 lbs.	0.58 cu.ft.	
DT-28	Metal Drip Tray, 28”	4.0 lbs.	0.58 cu.ft.	
WC-5686	Cup Holder, Octagonal	1.0 lbs.	Envelope	

Cleaning Brushes


CAB-1


JB-1

WC-3640

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	
WC-36076	Brush, Gauge Glass Milano Server (Sold individually)	NA	Envelope	NA	
WC-36077	Brush, Spiral Nylon CGC (Sold individually)	NA	Envelope	NA	

Flojet

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.	



ACCESSORIES

SERVICE CARTS FOR 3.0 GALLON DISPENSERS



OMSCP



OMSCR

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.

Dimensions

MODEL #	DESCRIPTION	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE		
OMSCP	Cart, Service w/ Pneumatic Tires	35.25”	36.00”	20.00”	88.0 lbs.	26.0 cu. ft.		NEW
OMSCR	Cart, Service w/ Rubber Tires	35.25”	36.00”	20.00”	88.0 lbs.	26.0 cu. ft.		NEW

Dispenser Included | Dispenser Not Included | Quick Ship | NEW New Product

Safe and Secure



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

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.



OMSCP Pneumatic Wheels



OMSCR Rubber Wheels

• For a complete dispenser reference guide see page 66-67

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 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. Available for our valued customers with open account or approved credit card.

EQUIPMENT INSTALLATION

MODEL	PRIMARY UNIT	ADDITIONAL UNIT
POUROVER	$140	$60
GRINDER	$170	$75
ALPHA/TLP	$195	$100
AIRPOT BREWER	$195	$100
HOT WATER DISPENSER	$190	$125
TEA CONCENTRATE	$195	$110
TEA/COMBO BREWER	$205	$120
GEMINI	$260	$175
THERMOPRO	$260	$175
CAPPUCCINO	$235	$155
URN	$285	$210

MODEL	PRIMARY UNIT	ADDITIONAL UNIT
UNIT REMOVAL W/ INSTALL	$65	$40
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 or dual voltage units).

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 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.

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

Building Relationships on *Trust* and Excellent Service



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:
- 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.

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

OPTION 2

Request a site survey - additional fees apply

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	2/Year
GRINDERS	$205/Trip	$140/Trip	2/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

The Wilbur Curtis Company 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 electrical components, fittings and tubing

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting. Replacement parts are warranted for ninety (90) days from 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. The Wilbur Curtis Company assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover:

- **Adjustments and cleanings:** 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 includes, but is not limited to, sprayheads, light bulbs, shear disks, “O” rings, gaskets, silicone tubing, canister assemblies, whipper chambers, 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 by the purchaser with the carrier.
- **Abuse or neglect (including failure to periodically clean or remove lime accumulations):** Manufacturer is not responsible for variation in equipment operation or component failure 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 appeared under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the equipment 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. The Wilbur Curtis Company 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 Company Technical Support Department prior to performing any repair work or the return of this equipment to the factory. **All returned equipment must be re-packaged properly in the original carton and received by Curtis within 45 days following the issuance of an 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 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 an 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. Past due accounts are subject to late charge of 1.5% per month on the unpaid balance.

MINIMUM BILLING – $25.00, on approved credit

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

FOR CUSTOMER SERVICE - Toll Free: 800-421-6150 Option 1 | 323-837-2300 Option 1 | Fax: 323-837-2406

PRICES SUBJECT TO CHANGE WITHOUT NOTICE









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

ABOUT CURTIS

Celebrating over 70 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 70 years in business, Curtis has a long history of taking steps to reduce our carbon footprint.

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 is 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 is reduced by electronic filing and paperless departments.
- Water consumption is reduced with the installation of waterless urinals, which conserve an average of 40,000 gallons 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.

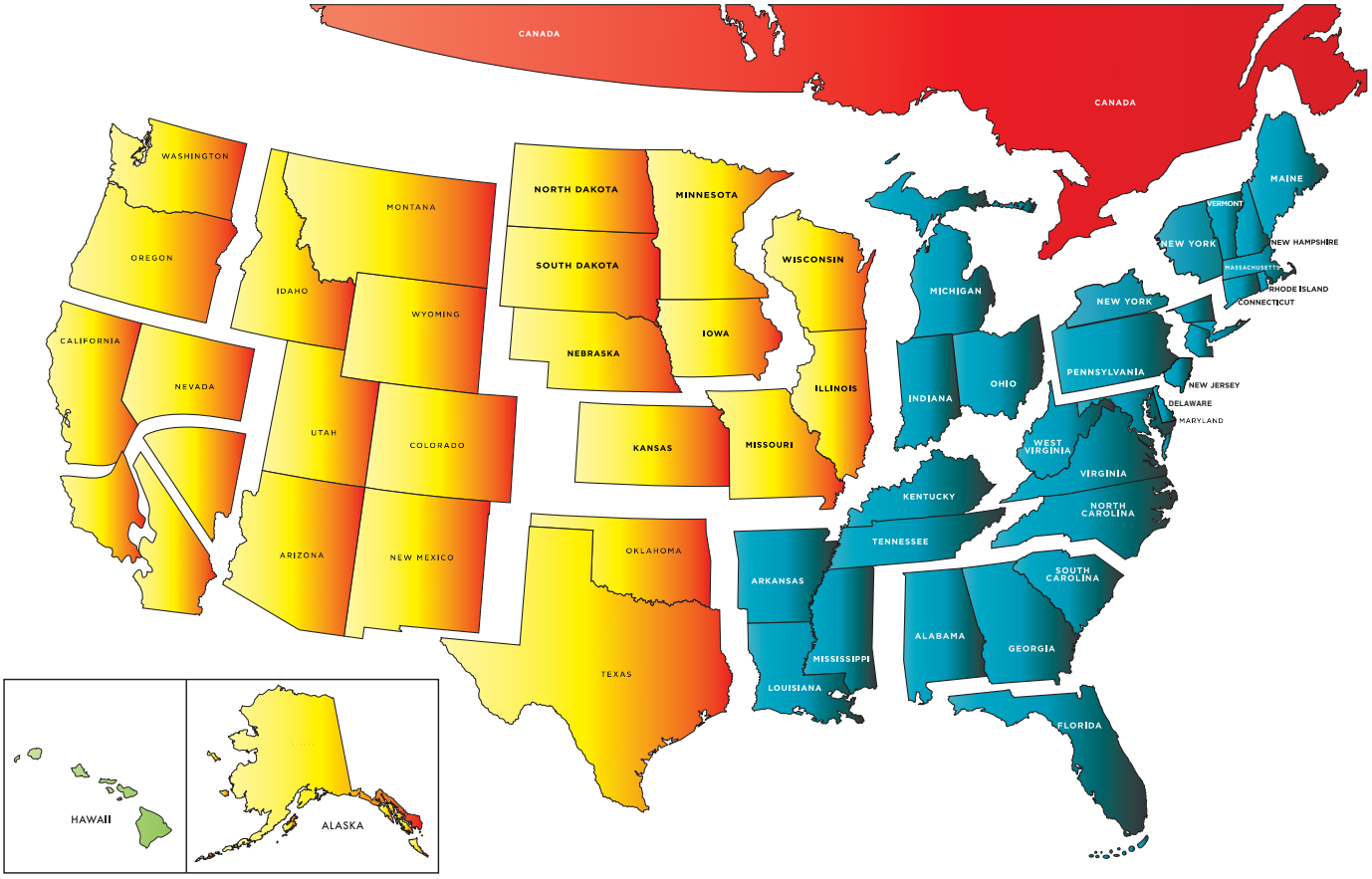
Recycle:
- Recycling of all scrap metal that cannot be used in our manufacturing.
- Instead of disposing water used to wet-test each brewer, over 500 gallons a day are recycled and reused for testing purposes.

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.

CURTIS ENVIRONMENTAL TEAM - Curtis has formed an environmental "green" team of Curtis employees. The team was put together to implement, monitor and control the sustainable efforts in the warehouse and offices. With a team dedicated to sustainable issues, we believe that Curtis will maintain its efficiencies and continue to find ways to reduce its impact on the environment

A GREEN FUTURE - As Curtis continues to innovate and grow, we are always looking for ways to incorporate more environmentally friendly strategies and ideas into our production and everyday business practices. Conserving energy, reducing waste and becoming more efficient are hallmarks of the future of our company and its relationship with the environment.

CURTIS SALES TERRITORY MAP



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