

INTERNATIONAL



Curtis
SINCE 1941

CONSISTENT QUALITY IS
BEHIND EVERYTHING WE MAKE.

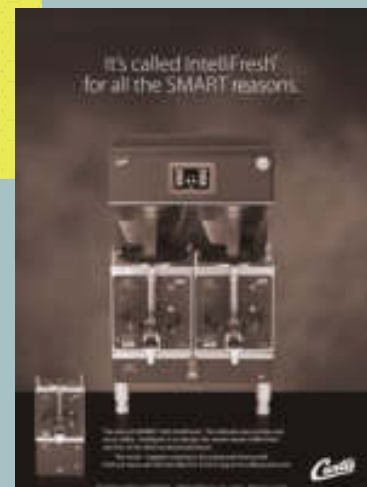
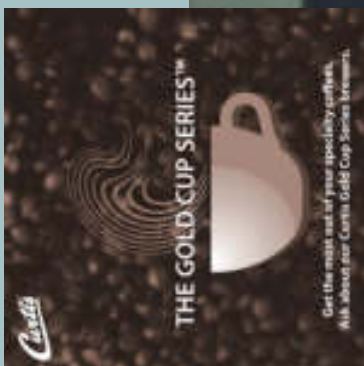


Robert A. Curtis



UNIVERSAL STANDARD OF EXCELLENCE

Perfecting the art of brewing since 1941



Curtis[®]

2017 Equipment Guide



■ Batch Brew Re-Imagined™

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.

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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
 New Product	New Additions to the Curtis Equipment Product Offering
 Special Order	15 day lead time

G4 Technology

Intelligent. Intuitive. Instinctive. Artistic.

Ready to brew



Curtis

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, 10.92cm 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



Main menu



Access code



Brewing



Control settings 1



Control settings 2



Model select



Recipes



Password protected



Ready to brew



Brew by volume



Fine tuning



Self diagnostics

Thermal FreshTrac® System



TFT15G

1.5 Gallon Dispenser
with Lockable Base

TFT1G

1.0 Gallon Dispenser
with Lockable Base



LIQUID LEVEL

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

ACTIVE LED LIGHT DISPLAY

Flashing green and red lights indicate coffee freshness

COFFEE QUALITY TIMER

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

■ 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.

■ How it works...

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

Liquid Level • Coffee Quality Timer • Active LED Light Display

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

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

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

Digital Numeric Timer is 10 minutes or less from expiration.

Volume in server is 24 ounces or less.

Timer Expired And/Or Dispenser Is Empty —

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

Numeric Timer has expired.

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

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

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

Thermal FreshTrac® System – New Features

Thicker Stainless Steel

- 50% thicker stainless steel outer wall
- Built for tough foodservice environments
- Equivalent vacuum properties
- Minimal weight increase
- Decreases denting and vacuum seal breaks
- Standard on all TFT and TXSG Dispensers

Rear-Facing Displays



TFT15G



TFT1G

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

Wide-Mouth Lid



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

Neoprene Wraps

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



WC-390252
White
Neoprene
Wrap



WC-390251
Black
Neoprene
Wrap

Lockable and Non-Lockable Bases



TFT1G

1.0 Gallon Lockable Base



TFT15G

1.5 Gallon Lockable Base



TFT1G2

1.0 Gallon without Base



TFT15G2

1.5 Gallon without base



TFT1G3

1.0 Gallon Non-Lockable Base



TFT15G3

1.5 Gallon Non-Lockable Base

G4 Seraphim[®] Single Cup Coffee Brewer

Batch Brew Re-Imagined



SERA2W30

Features at a Glance

- Standard Seraphim® Package Includes — Two Seraphs (brewheads), One Curtis 1.90 L 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>

G4 Seraphim® Single Cup Coffee Brewer

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT						
SERA2B30	Twin Seraphim Single Cup Brewer, Black	40.64cm x 48.26cm x 49.53cm - Above Counter 62.23cm x 28.27cm x 56.51cm - Heating Unit	14.30cm w/ Brew Basket 29.21cm w/o Brew Basket	36.7 kg	16.3/10.0	
SERA2W30	Twin Seraphim Single Cup Brewer, White	40.64cm x 48.26cm x 49.53cm - Above Counter 62.23cm x 28.27cm x 56.51cm - Heating Unit	14.30cm w/ Brew Basket 29.21cm w/o Brew Basket	36.7 kg	16.3/10.0	

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL				WATER			
				HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
SERA2B30*	1 PH	230V	23.9A	2 x 2500W	2W+G	5500W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	7.6 LPM	18.9 L
SERA2W30*	1 PH	230V	23.9A	2 x 2500W	2W+G	5500W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	7.6 LPM	18.9 L

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



SERA2B30

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

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

G4 CGC Single Cup Coffee Brewers

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



CGCE

Features at a Glance

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

G4 CGC Single Cup Coffee Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT						
CGCE	Gold Cup Single Cup Brewer, Twin	46.20cm x 33.70cm x 53.30cm	17.38cm	23.7 kg	18.9	
CGC1E	Gold Cup Single Cup Brewer, Single	46.20cm x 33.70cm x 53.30cm	17.38cm	23.7 kg	18.9	NEW

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
CGCE	1 PH	230V	12.4A	2 x 1600W	2W+G	2875W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.5 L				
CGC1E	1 PH	230V	12.4A	2 x 1600W	2W+G	2875W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.5 L				

- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



CGC1E
(Shown with single cup WC-3411-102 brew basket)



CGC1E
(Shown with 64 oz. WC-3621-101 brew basket)

G4 Gemini® IntelliFresh® 5.7 Liter Brewers

Brewing Technology Made Simple



G4GEMTIF30A1000

Features at a Glance

- IntelliFresh® Technology - Temperature and time information follows the satellite
- Generation Four (G4) Digital Control Module – Large, 10.92cm 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

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70

G4 Gemini® IntelliFresh® 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
G4GEMSIF30A1000	Single 5.7 L with IntelliFresh	77.80cm x 23.19cm x 56.51cm	31.0 kg	45.4	
G4GEMTIF30A1000	Twin 5.7 L with IntelliFresh	77.80cm x 46.05cm x 56.51cm	58.0 kg	56.7	

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
G4GEMSIF30A1000	1 PH	230V	19.2A	2 x 2000W	2W+G	4426W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	3.8 LPM	8.3 L				
G4GEMTIF30A1000	1 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	7.6 LPM	19.7 L				

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF30	GEM5IF30	GEM5IFT30
G4GEMSIF30A1000	✓	✓	✓
G4GEMTIF30A1000	✓	✓	✓

G3 Gemini® IntelliFresh® 5.7 Liter Brewers

Brew the Perfect Cup of Coffee



GEMTIF30A1000

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

G3 Gemini® IntelliFresh® 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
GEMSIF30A1000	G3 Gemini Single 5.7 L with IntelliFresh	77.80cm x 23.19cm x 56.51cm	31.5 kg	45.4	
GEMTIF30A1000	G3 Gemini Twin 5.7 L with IntelliFresh, no Server	77.80cm x 46.05cm x 56.51cm	58.2 kg	56.8	

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL				WATER			
				HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
GEMSIF30A1000	1 PH	230V	19.2A	2 x 2000W	2W+G	4426W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	3.8 LPM	8.3 L
GEMTIF30A1000	1 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	19.7 L

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM3IF30	GEM5IF30	GEM5IFT30
GEMSIF30A1000	✓	✓	✓
GEMTIF30A1000	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
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- Water filtration solutions for these brewers can be found on page 70



GEMSIF30A1000

LED Freshness Indicator

Solid red LED light indicates the coffee is fresh. Flashing red light means it is time to brew more coffee.



GEM3IF30



GEM5IF30



GEM5IFT30

G3 Gemini® 5.7 Liter Brewers

Precision Control Over All Brewing Aspects



GEMTS30A1000

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

G3 Gemini® 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
GEMSS30A1000	G3 Gemini Single 5.7 L	75.89cm x 23.19cm x 56.51cm	31.0 kg	45.4	 
GEMTS30A1000	G3 Gemini Twin 5.7 L	75.56cm x 46.05cm x 56.51cm	56.4 kg	56.8	 

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL				WATER			
				HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
GEMSS30A1000	1 PH	230V	20.4A	2 x 2000W	2W+G	4700W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	3.8 LPM	8.3 L
GEMTS30A1000	1 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	19.7 L

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3	GEM-5-30	GEM-3&5-30
GEMSS30A1000	✓	✓	✓
GEMTS30A1000	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70

Gemini® 3.8 & 5.7 Liter Brewers

Maintains Rich, Full-Bodied Flavor



GEM-12D-30

Features at a Glance

- Brews automatically in 2839.06 mL or 5678.11 mL cup increments per cycle
- Automatic timer allows brewing of 5678.11 mL cups without brew basket reloading
- Hot water faucet lets you draw steaming hot water for tea or soups — even during brewing
- High-efficiency, double-wall insulation in each satellite server maintains coffee temperature for extended periods without warming. Coffee cannot deteriorate, but maintains its rich, full-bodied flavor
- Locking satellite lids guard against accidental spills
- Color-coded satellite faucets available for regular or decaffeinated coffee

Gemini® 3.8 & 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
GEM-120A-30	Analog, 3.8 L. Single	69.34cm x 23.19cm x 51.43cm	27.8 kg	22.7	
GEM-12D-30	ADS Digital, 5.7 L. Twin	73.66cm x 45.72cm x 41.91cm	55.5 kg	66.2	

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	ELECTRICAL					WATER			
			AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
GEM-120A-30	1 PH	230V	10.3A	1 x 2000W	2W+G	2375W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	8.3 L
GEM-12D-30	1 PH	230V	29.9A	3 x 2000W	2W+G	6885W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	19.7 L

Dispenser & Warmer Stand Reference Guide

MODEL #	GEM-3	GEM-5-30	GEM-3&5-30
GEM-120A-30	✓	✓	✓
GEM-12D-30	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



G4 ThermoPro® 5.7 Liter Brewers

Gourmet Results Everytime



G4TP2T30A3100

Features at a Glance

- Generation Four (G4) Digital Control Module – Large, 10.92cm 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
- Centrally located hot water spout for instant hot beverages and other hot water needs

G4 ThermoPro® 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
G4TP2S30A3100	G4 ThermoPro Single with Brew Basket Locks	89.30cm x 28.10cm x 52.70cm	35.0 kg	17.0/12.0	
G4TP2T30A3100	G4 ThermoPro Twin with Brew Basket Locks	90.00cm x 51.00cm x 52.70cm	60.1 kg	56.8/21.0	

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
G4TP2S30A3100	1 PH	230V	20.0A	2 x 2000W	2W+G	4600W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	3.8 LPM	11.0 L				
G4TP2T30A3100	1 PH	230V	24.2A	3 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	26.1 L				

Dispenser Reference Guide

MODEL #	TXSG1501S600	TFT15G/TFT15G3	TLCG1509S000
G4TP2S30A3100	✓	✓	✓
G4TP2T30A3100	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



TXSG1501S600

TFT15G/TFT15G3

TLCG1509S000

G4 ThermoPro® 3.8 Liter Brewers

3.8 Liter Gourmet



G4TP1T30A3100

Features at a Glance

- Generation Four (G4) Digital Control Module – Large, 10.92cm 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
- Centrally located hot water spout for instant hot beverages and other hot water needs

G4 ThermoPro® 3.8 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR
EXPORT				
G4TP1S30A3100	G4 ThermoPro Single 3.8 L	62.86cm x 28.27cm x 52.70cm	26.9 kg	17.0/7.5  
G4TP1T30A3100	G4 ThermoPro Twin 3.8 L	62.86cm x 51.13cm x 52.70cm	53.7 kg	56.8/21.0  

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL				WATER			
				HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
G4TP1S30A3100	1 PH	230V	20.0A	2 x 1600 W	2W+G	6000W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	8.3 L
G4TP1T30A3100	1 PH	230V	24.2A	2 x 2500 W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	19.7 L

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT1G	TFT1G2	TFT1G3
G4TP1S30A3100	✓	✓	✓	✓
G4TP1T30A3100	✓	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
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- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



TXSG0101S600



TFT1G/TFT1G3



TFT1G2



WC-56020 base assembly

G3 ThermoPro® 5.7 Liter Brewers

Delicious Aromatic Gourmet Coffee



TP15T30A1100

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
- Centrally located hot water spout for instant hot beverages and other hot water needs

G3 ThermoPro® 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR
EXPORT				
TP15S30A1100	G3 ThermoPro Single 5.7 Liters	89.23cm x 28.27cm x 52.70cm	35.0 kg	45.4  
TP15T30A1100	G3 ThermoPro Twin 5.7 Liters	89.23cm x 58.75cm x 52.70cm	57.0 kg	56.8  

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
TP15S30A1100	1 PH	230V	20.0A	2 x 2000W	2W+G	4600W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	3.8 LPM	11.0 L				
TP15T30A1100	1 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89 - 620.52 kpa	7.6 LPM	26.1 L				

Dispenser Reference Guide

MODEL #	TXSG0101S600	TFT15G	TFT15G3	TLCG1509S000
TP15S30A1100	✓	✓	✓	✓
TP15T30A1100	✓	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



TXSG1501S600



TFT15G



TFT15G3



TLCG1509S000

G3 Milano™ 5.7 Liter Brewers

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



TPC15T30A1100

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

G3 Milano™ 5.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
TPC15S30A1100	G3 Milano Single 5.7 L	90.17cm x 28.90cm x 54.30cm	35.0 kg	45.4	 
TPC15T30A1100	G3 Milano Twin 5.7 L	90.17cm x 51.76cm x 54.22cm	57.0 kg	56.8	 

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL				WATER			
				HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
TPC15S30A1100	1 PH	230V	20.0A	2 x 2000W	2W+G	4600W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	3.8 LPM	11.0 L
TPC15T30A1100	1 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	7.6 LPM	26.1 L



TPC15S30A1100

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.

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70

Smarter Features

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



Dispenser Specifications

MODEL #	HEIGHT x WIDTH x DEPTH	CAPACITY
TLCG1509S000	57.15cm x 24.13cm x 34.92cm	5.7 Liter

G3 Airpot Brewers

Versatile and Simple to Use



D500GT30A000

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

G3 Airpot Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR
EXPORT				
D500GT30A000	G3 Airpot Single 2.2 L To 2.5 L Brewer	62.23cm x 23.49cm x 50.80cm	21.0 kg	26.0  
D1000GT30A000	G3 Airpot Twin 2.2 L To 2.5 L Brewer	66.04cm x 46.05cm x 50.80cm	38.5 kg	53.0  

Utility Requirements

MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
D500GT30A000	1.0 PH	230V	16.9A	1 x 3500W	2W+G	3880W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.0 L
D1000GT30A000	1.0 PH	230V	24.2A	2 x 2500W	2W+G	5574W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	11.3 L

Dispenser Reference Guide

MODEL #	TLXA2201G000	TLXA2201G000D	TLXA2201S000	TLXA2203G000	TLXA2203S000	TLXA2204G000	TLXA2206G000	TLXA2501S000
D500GT30A000	✓	✓	✓	✓	✓	✓	✓	✓
D1000GT30A000	✓	✓	✓	✓	✓	✓	✓	✓

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



TLXA2201G000

TLXA2201G000D

TLXA2203G000

TLXA2204G000

TLXA2206G000

TLXA2501S000

G3 Alpha[®] Decanter Brewers

Evolutionary Brewing Solutions



ALP3GT32A000

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

G3 Alpha® Decanter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
ALP1GT32A000	G3 Alpha Decanter 1 Station, 1 Lower Warmer	43.51cm x 23.19cm x 51.43cm	16.9 kg	37.8	 
ALP2GT32A000	G3 Alpha Decanter 2 Station, 1 lower, 1 Upper Warmer	44.78cm x 23.19cm x 51.43cm	17.8 kg	37.8	 
ALP3GT32A000	G3 Alpha Decanter 3 Station, 1 lower, 2 Upper Warmers	48.59cm x 23.19cm x 51.43cm	17.4 kg	37.8	 

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	ELECTRICAL					WATER			
			AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
ALP1GT32A000	1 PH	230V	17.5A	1 x 3500W	2W+G	4040W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.0 L
ALP2GT32A000	1 PH	230V	18.1A	1 x 3500W	2W+G	4153W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.0 L
ALP3GT32A000	1 PH	230V	18.5A	1 x 3500W	2W+G	4263W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.0 L

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



ALP1GT32A000

ALP2GT32A000

Pourover Brewers

Simple Brewing Solutions



ALP3GT32A0

Features at a Glance

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

Pourover Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
CAFE0AP30A000	Pourover Airpot Brewer, 2.2 L	63.19cm x 23.19cm x 45.41cm	18.5 kg	22.7	✕ ⊕
CAFE0PP30A000	Pourover Single, Low Profile Thermal Carafe	44.78cm x 23.19cm x 45.41cm	16.2 kg	22.7	✕ ⊕
CAFE1DB30A000	Pourover 1 Station, 1 Lower Warmer	44.78cm x 23.19cm x 45.41cm	16.2 kg	22.7	✕ ⊕
CAFE2DB30A000	Pourover 2 Station, 1 Lower, 1 Upper Warmer	48.26cm x 23.19cm x 45.41cm	16.6 kg	22.7	✕ ⊕
CAFE3DB30A000	Pourover 3 Station, 2 Lower, 1 Upper Warmer	44.78cm x 23.19cm x 45.41cm	19.8 kg	22.7	✕ ⊕

Utility Requirements

Utility Requirements								WATER
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL HEAT CONFIG	WIRE	WATTS	HERTZ	
EXPORT								
CAFE0AP30A000	1 PH	230V	9.5A	1 x 2000W	2W+G	2185W	50/60 Hz	Manual Fill
CAFE0PP30A000	1 PH	230V	9.5A	1 x 2000W	2W+G	2185W	50/60 Hz	Manual Fill
CAFE1DB30A000	1 PH	230V	10.0A	1 x 2000W	2W+G	2295W	50/60 Hz	Manual Fill
CAFE2DB30A000	1 PH	230V	10.4A	1 x 2000W	2W+G	2400W	50/60 Hz	Manual Fill
CAFE3DB30A000	1 PH	230V	10.9A	1 x 2000W	2W+G	2515W	50/60 Hz	Manual Fill

Dispenser Reference Guide

MODEL #	70280000306	70280200403	70280100203	70580000303	CUSTOM BRAND	CLXP6401S100/D	TLXA22*
CAFE0AP30A000							✓
CAFE0PP30A000						✓	
CAFE1DB30A000	✓	✓	✓	✓	✓		
CAFE2DB30A000	✓	✓	✓	✓	✓		
CAFE3DB30A000	✓	✓	✓	✓	✓		

*TLXA22 model variations: TLXA2201G000, TLXA2201G000D, TLXA2201S000, TLXA2203G000, TLXA2203S000, TLXA2204G000, TLXA2206G00

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



CAFE0AP30A000

CAFE0PP30A000

CAFE2DB30A000

CAFE3DB30A000

70280000306

70280200403

Automatic Coffee Urns

Curtis. The Quality Name in Coffee Urns



RU-150-62

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
- Electric, gas or steam operation

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

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

Automatic Coffee Urns

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT						
RU-150-62	Automatic Coffee Urns - Single 11.35 Liters	24.76cm	74.29cm x 60.32cm x 41.91cm	65.6 kg	49.2	☒
RU-150-91	Automatic Coffee Urns - Single 11.35 Liters, 3 PH	24.76cm	74.29cm x 60.32cm x 41.91cm	65.6 kg	49.2	☒
RU-300-63	Automatic Coffee Urns - Twin 11.35 Liters	24.76cm	72.13cm x 82.80cm x 46.99cm	111.2 kg	56.8	☒
RU-300-91	Automatic Coffee Urns - Twin 11.35 Liters, 3 PH	24.76cm	72.13cm x 82.80cm x 46.99cm	111.2 kg	56.8	☒
RU-600-63	Automatic Coffee Urns - Twin 22.71 Liters	26.03cm	82.55cm x 96.52cm x 43.18cm	141.4 kg	113.6	☒
RU-600-91	Automatic Coffee Urns - Twin 22.71 Liters, 3 PH	26.03cm	82.55cm x 96.52cm x 43.18cm	141.4 kg	113.6	☒
RU-1000-91	Automatic Coffee Urns - Twin 37.85 Liters, 3 PH	26.03cm	74.93cm x 96.52cm x 43.18cm	68.0 kg	113.6	☒

Utility Requirements

UTILITY REQUIREMENTS												
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL					WATER			
				HEAT CONFIG	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT												
RU-150-62	1 PH	220/240V	23.0-25.0A	2 x 2500W	1.6 oz/sec	2W+G	5000-6000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	30.3 L
RU-150-91	3 PH	380V	10.0A	3 x 2200W	1.6 oz/sec	4W+G	6600W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	30.3 L
RU-300-63	1 PH	220/240V	36.0-40.0A	2 x 4000W	1.6 oz/sec	2W+G	8000-9600W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	68.1 L
RU-300-91	3 PH	380V	18.5A	3 x 4000W	1.6 oz/sec	4W+G	12,000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	68.1 L
RU-600-63	1 PH	220/240V	45.5-50.0A	2 x 5000W	1.8 oz/sec	2W+G	10,000-12,000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	87.1 L
RU-600-91	3 PH	380V	18.5A	3 x 4000W	1.8 oz/sec	4W+G	12,000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	87.1 L
RU-1000-91	3 PH	380V	18.5A	3 x 4000W	1.8 oz/sec	4W+G	12,000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	124.9 L



RU-300-63



RU-600-63



RU-1000-91

G4 Omega™ 11.3/22.7 Liter Brewers

High Volume Meets Precision



OMGT30

Features at a Glance

- High Volume Brewing – OMGT/OMGT10 brews 136.30 Liters of coffee per hour. OMGS brews 94.60 Liters of coffee per hour
- High Volume Tank Capacity – 24.60 Liters (Single), 54.90 Liters (Twin)
- High Volume Brew Basket – Can accommodate up to 828 mL of ground coffee
- G4 Digital Control Board – Password protected, precise control over all aspects of brewing, including pre-infusion, pulse-brew and volume control
- Electrical Conversion – All Omega units ship standard from the factory as three phase. All units easily convert from three phase to single phase in the field

G4 Omega™ 11.3/22.7 Liter Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
OMGT30	Twin 22.71 Liter Coffee Brewer with Transformer	101.93cm x 92.71cm x 59.0cm	713.50 kg	93.9	

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
OMGT30	3 PH	415V	20.0A	3 x 2500W	2W+G	1500W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	15.1 LPM	54.9 L				
	1 PH	415V	20.0A	3 x 2500W	2W+G	8200W	50/60 Hz	0.95cm Flare	137.89-620.52 kpa	15.1 LPM	54.9 L				

* Field convertible to single phase

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



TXSG0301S200

Dispenser Specifications

MODEL #	HEIGHT x WIDTH x DEPTH	CUP CLEARANCE
TXSG0301S200	60.32cm x 36.19cm x 41.27cm	19.68cm

Our TXSG0301S200 11.36 liters 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.

G3 Tea Brewers

Refreshing Tea Flavors



RTB3

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

G3 Tea Brewers

MODEL #	DESCRIPTION	BREW CAPACITY	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT						
TBP3	G3 Tea Brewer, Polaris Low Profile	11.35 L	74.62cm x 23.19cm x 58.11cm	65.4 kg	56.8	
TB3	G3 Tea Brewer, Short Tea Brewer	11.35-18.92 L	86.99cm x 25.73cm x 58.11cm	65.4 kg	56.8	
TBT3	G3 Tea Brewer, Tall Tea Brewer	11.35-18.92 L	97.79cm x 25.73cm x 58.11cm	65.4 kg	56.8	
RTB3	G3 Tea Brewer, Rotating Brew Basket	11.35-18.92 L	86.86cm x 25.73cm x 58.11cm	127.4 kg	56.8	

* Comes with TCO308 Dispenser

Utility Requirements

Utility Requirements								WATER			
MODEL #	PHASE	VOLTS	AMPS	HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
TBP3	1 PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L
TB3	1 PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L
TBT3	1 PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L
RTB3	1 PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L

Dispenser Reference Guide

MODEL #	TCO308	TCORS	TCO421	TC-3H	TCN	TCNL
TBP3	✓	✓				
TB3			✓	✓	✓	✓
TBT3			✓	✓	✓	✓
RTB3						

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



G3 Tea/Coffee Combo Brewers

Simple Tea and Coffee Brewing Solutions



CBP3

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
- Intuitive Scroll-Through Precision Programming – Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more
- G3 Enhanced Tea Flavor and Clarity – With digital accuracy, two separate precision valves provide unsurpassed control over concentrate brewing and dilution cycles
- "Fast Brew" Option – Program selectable. Shortens brew time by allowing concentrate and dilution cycles to run at the same time

G3 Tea/Coffee Combo Brewers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	BREWER FILL WEIGHT	BREWED L/HR	
EXPORT					
CB3	Combo with Adjustable Shelf	74.62cm x 23.19cm x 64.77cm	26.0 kg	56.8	✕ ☒
CBP3	Combo Polaris Low Profile	74.62cm x 23.19cm x 64.77cm	26.9 kg	45.4 (tea), 18.9 (coffee)	✕ ☒

* Comes with TCO308 Dispenser

Utility Requirements

Utility Requirements								WATER			
MODEL #	PHASE	VOLTS	AMPS	ELECTRICAL HEAT CONFIG	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
CB3	1 PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L
CBP3	1PH	230V	12.4A	1 x 2500W	2W+G	2842W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.1 L

Dispenser Reference Guide

MODEL #	TCO308A000	TCORS000	TCO421A000	TC-3H	TC-5H-S	TCN	TCNL	TCNC	TCN1510	TCN14	TCNRS	TCNRS21A000
CB3	✓	✓										
CBP3	✓	✓										
MODEL #	CLXP6401S1000	CLXP6401S1000D	TLXA2201S000	TLXA2501S000	TLXA3001S000	TXSG1501S600			TFT64	TFT64D	TFT15G	
CB3	✓	✓	✓	✓	✓				✓	✓		
CBP3	✓	✓							✓			

- For a complete dispenser reference guide see pages 50-57
- Brew basket options for these brewers can be found on pages 64-69
- Paper filters for these brewers can be found on pages 64-69
- Water filtration solutions for these brewers can be found on page 70



CB3

Liquid Iced Tea/Coffee Dispensers

Very Easy, Very Refreshing



TCC1C

TCC1

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

Accessories

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




Liquid Iced Tea/Coffee Dispensers

MODEL #	DESCRIPTION	CUP CLEARANCE*	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT
TCC1	Iced Tea Concentrate Dispensers Single Faucet Oval 60.96cm H	21.59cm	62.56cm x 23.82cm x 45.41cm	20.4 kg
TCC1N	Iced Tea Concentrate Dispensers Single Faucet Narrow 53.34cm H	21.08cm	53.34cm x 15.87cm x 58.11cm	24.7 kg
TCC2	Iced Tea Concentrate Dispensers Dual Faucet Oval 60.96cm H	21.59cm	62.56cm x 23.82cm x 45.41cm	20.9 kg
TCC2N	Iced Tea Concentrate Dispensers Dual Faucet Narrow 53.34cm	21.59cm	53.34cm x 15.87cm x 58.11cm	25.1 kg
TCC2S	Iced Tea Concentrate Dispensers Dual Faucet Short 43.18cm H	18.41cm	43.18cm x 23.82cm x 45.41cm	21.3 kg
TCC3	Iced Tea Concentrate Dispensers Triple Faucet Oval 71.12cm H	21.59cm	71.45cm x 36.19cm x 35.25cm	21.3 kg
TCC3N	Iced Tea Concentrate Dispensers Triple Faucet Narrow 71.12cm H	21.59cm	71.45cm x 23.82cm x 45.41cm	18.1 kg
TCC3S	Iced Tea Concentrate Dispensers Triple Faucet Short 43.18cm H	18.41cm	43.18cm x 36.19cm x 35.25cm	12.5 kg
TCC1C	Iced Coffee Concentrate Dispensers Single Faucet Oval 60.96cm	21.59cm	62.56cm x 23.82cm x 45.41cm	20.4 kg

* With drip tray

Utility Requirements

MODEL #	DISPENSER FLOW RATE	UNIT SPECS			WATER		
		CONNECTOR	COMPARTMENT CAPACITY	DISPENSER HEADS	CONNECTOR	PRESSURE	MIN. FLOW RATE
TCC1	2.30 L./min.	QCD2	11.35 L Max	1 Dispenser	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC1N	2.30 L./min.	QCD2	15.14 L Max	1 Dispenser	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC2	2.30 L./min.	QCD2	11.35 L Max	2 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC2N	2.30 L./min.	QCD2	15.14 L Max	2 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC2S	2.30 L./min.	SCHOLLE "L"	2 Bibs - 1.89 L each	2 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC3	2.30 L./min.	QCD2	11.35 L Max	3 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC3N	2.30 L./min.	QCD2	11.35 L Max	3 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC3S	2.30 L./min.	SCHOLLE "L"	3 Bibs - 1.89 L each	3 Dispensers	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM
TCC1C	2.30 L./min.	QCD2	11.35 L Max	1 Dispenser	0.94cm Flare	137.89 - 620.52 kpa	3.8 LPM

• Water filtration solutions for these brewers can be found on page 70



Primo Cappuccino™

G3 Cappuccino & Multi-Flavored Systems



PCGT3E

■ Features at a Glance

- G3 Digital Control Module - Provides precise control over all critical blending and dispensing functions
- Pre-Dispense - Easy to use. Choose a size from small, medium or large by the touch of a button
- Factory Pre-Set - For out-of-the-box operation
- LCD Digital Display - Extra bright and easy to use
- Scroll-Through Precision Programming - Adjust powder flow in 5% increments and water temperature from 26°C to 93°C to create the perfect hot or cold beverage

• Water filtration solutions for these brewers can be found on page 70

Primo Cappuccino™

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	L/HR	
EXPORT						
PCGT3E	3 Station (1-2.30 kg & 2-4.50 kg Hoppers)	18.74cm	88.26cm x 36.19cm x 60.02 cm	88.1 kg	41.6	Ⓢ
PCGT3E900	3 Station, Iced Coffee (1-2.30 kg & 2-4.50 kg Hoppers)	18.74cm	88.26cm x 36.19cm x 60.02cm	88.1 kg	41.6	Ⓢ
PCGT4E	4 Station (2-2.30 kg & 2-4.50 kg Hoppers)	18.74cm	88.26cm x 53.34cm x 60.02cm	100.3 kg	41.6	Ⓢ

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	ELECTRICAL					WATER			
			AMPS	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
PCGT3E	1 PH	230V	17.6A	23.7ml/sec	2W+G	4044W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	20.1 L
PCGT3E900	1 PH	230V	17.6A	23.7ml/sec	2W+G	4044W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	20.1 L
PCGT4E	1 PH	230V	17.6A	23.7ml/sec	2W+G	4044W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	20.1 L



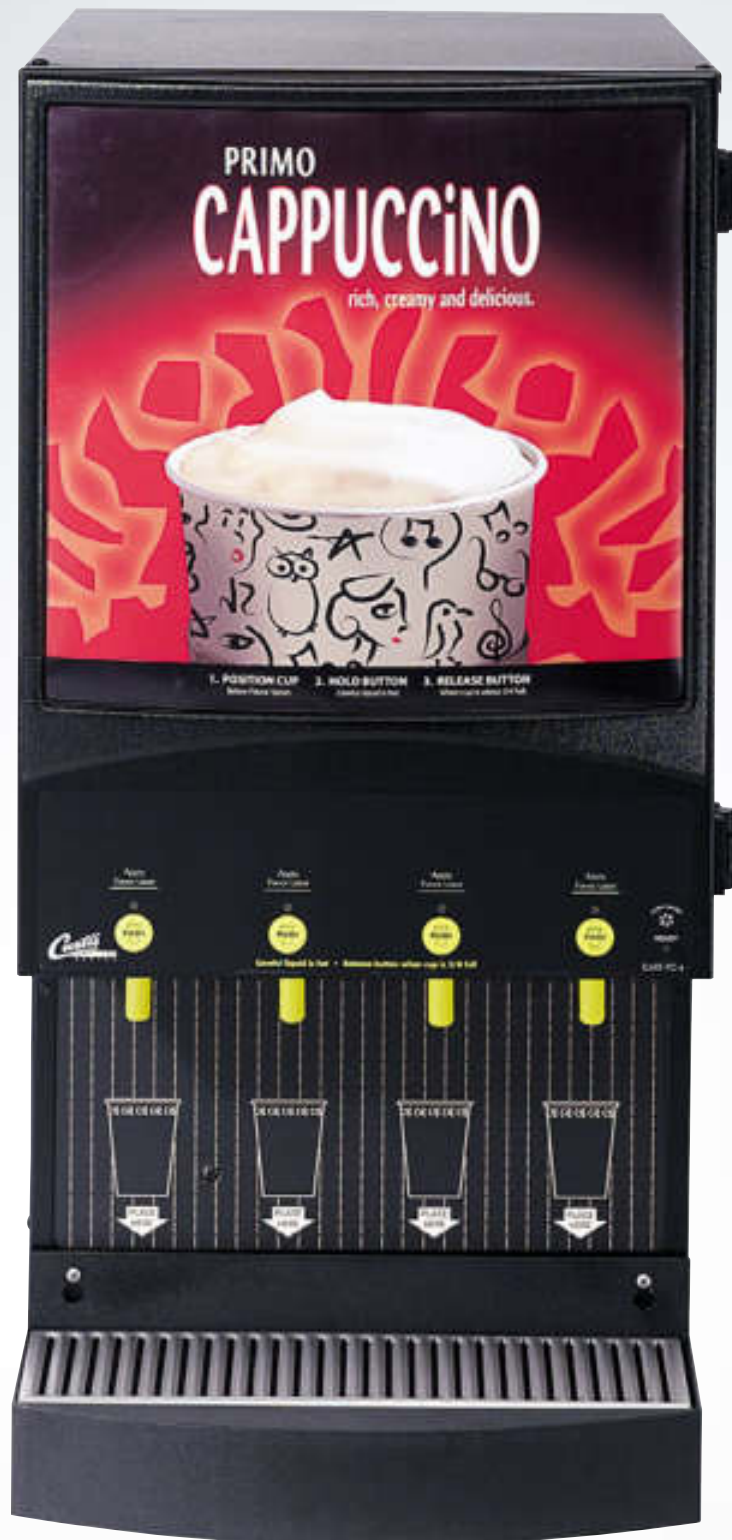
PCGT3900



PCGT4E

Café Primo Cappuccino™ Systems

Sometimes Simple is the Perfect Fit



CAFEPC4CS31000

Features at a Glance

- Fits Anywhere – The Café PC's compact size lets you place it virtually anywhere. A close water connection and standard power allows use of any available outlet
- Low Maintenance Costs – The key components that ensure reliable operation in the Café PC are same heavy-duty components used in our top-of-the-line PCGT models. Many components are shared across all four models within the Café Series
- Consistent Drink Quality – Café models utilize Curtis' proven advanced digital control module that allows precision blending

for consistently great beverages. Powder-to-water ratio is set right from the front panel, so there's never a need to manually adjust internal valves. Plus, Café series machines can be set for continuous or portion control dispensing

• Water filtration solutions for these brewers can be found on page 70

Café Primo Cappuccino™ Systems

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	L/HR	
EXPORT						
CAFEP1CS31000	Café Primo Cappuccino Systems 1 Station, 3.20 kg Hopper	20.32cm	79.07cm x 25.40cm x 52.07cm	37.5 kg	20.1 LPH	☎
CAFEP2CS31000	Café Primo Cappuccino Systems 2 Station, 1.80 kg Hopper	20.32cm	79.07cm x 25.40cm x 52.07cm	40.2 kg	20.1 LPH	☎
CAFEP3CS31000	Café Primo Cappuccino Systems 3 Station, 1.80 kg Hopper	20.32cm	79.07cm x 29.84cm x 52.07cm	47.5 kg	20.1 LPH	☎
CAFEP4CS31000	Café Primo Cappuccino Systems 4 Station, 1.80 kg Hopper	20.32cm	79.07cm x 38.10cm x 52.07cm	53.8 kg	20.1 LPH	☎

Utility Requirements

Utility Requirements								ELECTRICAL				WATER			
MODEL #	PHASE	VOLTS	AMPS	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.				
EXPORT															
CAFEP1CS31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	7.6 L				
CAFEP2CS31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	7.6 L				
CAFEP3CS31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	7.6 L				
CAFEP4CS31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	7.6 L				



CAFEP1CS31000



CAFEP2CS31000



CAFEP3CS31000

Café Primo Cappuccino™ with Lightbox

Cappuccino Anytime, Anywhere



CAFEP4CL31000

Features at a Glance

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

Café Primo Cappuccino™ with Lightbox

MODEL #	DESCRIPTION	CUP CLEARANCE	HEIGHT x WIDTH x DEPTH	DISPENSER FILL WEIGHT	L/HR
EXPORT					
CAFEP1CL31000	Café Primo Cappuccino with Light Box, 1 Station, 3.20 kg Hopper	20.32cm	79.07cm x 25.40cm x 52.07cm	37.5 kg	20.1
CAFEP2CL31000	Café Primo Cappuccino with Light Box, 2 Station, 1.80 kg Hoppers	20.32cm	79.07cm x 25.40cm x 52.07cm	40.2 kg	20.1
CAFEP3CL31000	Café Primo Cappuccino with Light Box, 3 Station, 1.80 kg Hoppers	20.32cm	79.07cm x 29.84cm x 52.07cm	47.5 kg	20.1
CAFEP4CL31000	Café Primo Cappuccino with Light Box, 4 Station, 1.80 kg Hoppers	20.32cm	79.07cm x 38.10cm x 52.07cm	53.8 kg	20.1

Utility Requirements

Utility Requirements											
ELECTRICAL								WATER			
MODEL #	PHASE	VOLTS	AMPS	FLOW RATE	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
CAFEP1CL31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89- 620.52 kpa	3.8 LPM	7.6 L
CAFEP2CL31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89- 620.52 kpa	3.8 LPM	7.6 L
CAFEP3CL31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89- 620.52 kpa	3.8 LPM	7.6 L
CAFEP4CL31000	1 PH	230V	10.7A	23.7 ml/sec	2W+G	2450W	50/60 Hz	0.63cm Flare	137.89- 620.52 kpa	3.8 LPM	7.6 L

• Water filtration solutions for these brewers can be found on page 70



CAFEP1CL31000



CAFEP2CL31000



CAFEP3CL31000

Gemini® Satellite Dispensers & Warmers

Take Coffee Service Anywhere



GEM3IF30



GEM5IF30



GEM5IFT30

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 85°C. Quality timer is set to 2 hours

Gemini® Satellite Dispensers & Warmers

SATELLITES & WARMERS

MODEL #	DESCRIPTION	CAPACITY	HEIGHT x WIDTH x DEPTH
EXPORT			
GEM-5-30	Gemini Warmer Stand	N/A	24.76cm x 22.86cm x 28.90cm
GEM-3&5-30	Gemini 5.70 L Satellite Server & Warmer Stand	5.70 L	52.07cm x 22.86cm x 34.29cm

SATELLITES & WARMERS WITH INTELLIFRESH® TECHNOLOGY

EXPORT			
GEM3IF30	Gemini 5.70 L Satellite Server with Intellifresh®	5.70 L	29.84cm x 22.86cm x 33.65cm
GEM5IF30	Gemini IntelliFresh® Warmer Stand	N/A	29.84cm x 23.49cm x 35.25cm
GEM5IFT30	Gemini Twin IntelliFresh® Warmer Stand	N/A	29.84cm x 46.68cm x 35.25cm

Utility Requirements

SATELLITES & WARMERS

MODEL #	VOLTS	AMPS	WIRE	WATTS
EXPORT				
GEM-5-30	230V	.48A	2W+G	100W
GEM-3&5-30	230V	.48A	2W+G	100W

SATELLITES & WARMERS WITH INTELLIFRESH® TECHNOLOGY

EXPORT				
GEM3IF30	230V	.36A	2W+G	82W
GEM5IF30	230V	.34A	2W+G	73W
GEM5IFT30	230V	.67A	2W+G	155W

Dispensers & Warmers Reference Guide

MODEL #	GEM-3	GEM-3D	GEM-5-30	GEM-3&5-30
GEM-120A-30	✓	✓	✓	✓
GEM-12D-30	✓	✓	✓	✓

Dispensers & Warmers with IntelliFresh® Reference Guide

MODEL #	GEM3IF	GEM5IF30	GEM5IFT30
GEMSIF30A1000	✓	✓	✓
GEMTIF30A1000	✓	✓	✓



GEM-3



GEM-3D



GEM-3&5-30



GEM-5-30

Thermal Dispensers

Keeps Coffee with “Just Brewed” Freshness

■ 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



TLXCG1509S000



TLXA2201G000



TLXA2203G000



TLXA2204G000



TLXA2206G000



TLXP1901S000



TLXA0101S000



TLXA2501S000



TLXA3001S000



TXSG0101S600



TXSG1501S600



TXSG0301S200



TFT64/TFT642H



TFT64D/TFT642HD



CLXP6401S100



TFT1G



TFT15G



TFT15G2



TFT15G3



TFT1G2



TFT1G3

Thermal Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	CASE COUNT
CLXP6401S100	Seamless Pourpot, 1.90 L, SS Exterior/Liner, Brew-Thru Lid	17.788cm H x 23.52cm D	6
CLXP6401S100D	Seamless Pourpot, 1.90 L, SS Exterior/Liner, Brew-Thru Decaf Lid	17.788cm H x 23.52cm D	6
TLG1509S000	Stylized Dispenser, Sight Glass	57.15cm x 24.13cm x 34.92cm	N/A
TLXA0101S000	Airpot, 3.80 L, SS Exterior/Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2201G000	Airpot, 2.20 L SS Exterior, Glass Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2201G000D	Airpot, 2.20 L SS Exterior Glass Liner, Lever Handle, Decaf Lid	40.64cm H x 15.24 D	6
TLXA2201S000	Airpot, 2.20 L SS Exterior/Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2203G000	Airpot, 2.20 L Black Plastic Exterior, Glass Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2203G000D	Airpot, 2.20 L Black Plastic Exterior, Glass Liner, Lever Handle, Decaf Lid	40.64cm H x 15.24 D	6
TLXA2203S000	Airpot, 2.20 L Black Plastic Exterior, SS Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2204G000	Airpot, 2.20 L Blue Plastic Exterior, Glass Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2206G000	Airpot, 2.20 L Red Plastic Exterior, Glass Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA2501S000	Airpot, 2.50 L, SS Exterior/Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXA3001S000	Airpot, 3.0 L, SS Exterior/Liner, Lever Handle	40.64cm H x 15.24 D	6
TLXP1901S000	Pourpot, 1.90 L, SS Exterior/Liner, Brew-Thru Lid	40.64cm H x 15.24 D	6
TLXP1901S000D	Pourpot, 1.90 L, SS Exterior/Liner, Brew-Thru Decaf Lid	40.64cm H x 15.24 D	6
TXSG0101S600	Insulated 3.80 L Dispenser, Black Sight Glass, Metal Faucet Guard	51.73cm x 22.91cm x 36.49cm	N/A
TXSG1501S600	Insulated 5.70 L Dispenser with Base, Sight Glass	57.91cm x 22.91cm x 36.49cm	N/A
TXSG0301S200	Vacuum Sealed 11.35 L Dispenser, Stainless Steel Body	60.32cm x 36.19cm x 41.27cm	N/A
TFT64	1.90 L Thermal Freshtrac™ Carafe, 1 Hour Hold Time	17.88cm x 16.66cm x 23.52cm	N/A
TFT64D	1.90 L Thermal Freshtrac™ Carafe Decaf, 1 Hour Hold Time	17.88cm x 16.66cm x 23.52cm	N/A
TFT642H	1.90 L Thermal Freshtrac™ Carafe, 2 Hour Hold Time	17.88cm x 16.66cm x 23.52cm	N/A
TFT642HD	1.90 L Thermal Freshtrac™ Carafe Decaf, 2 Hour Hold Time	17.88cm x 16.66cm x 23.52cm	N/A
TFT1G	3.80 L Thermal Freshtrac™ Dispenser, Lockable Base	53.67cm x 23.19cm x 36.52cm	N/A
TFT1G2	3.80 L Thermal Freshtrac™ Dispenser, Without Base	32.00cm x 23.19cm x 34.72cm	N/A
TFT1G3	3.80 L Thermal Freshtrac™ Dispenser, Non-Lockable Base	53.67cm x 23.19cm x 36.52cm	N/A
TFT15G	3.80 L Thermal Freshtrac™ Dispenser, Lockable Base	58.75cm x 23.19cm x 36.52cm	N/A
TFT15G2	3.80 L Thermal Freshtrac™ Dispenser, Without Base	38.10cm x 23.19cm x 34.72cm	N/A
TFT15G3	3.80 L Thermal Freshtrac™ Dispenser, Non-Lockable Base	58.75cm x 23.19cm x 36.52cm	N/A

Decanter Dispensers

Crystal Clear Coffee Service

■ Features at a Glance

- Impact Resistant – Independent testing labs prove Curtis superior. On average proving to be 25% stronger
- Dimensionally accurate, lab-quality Schott German glass
- No “O” Rings or Glue Sealants – Patented multi-tooth, 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)*

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

Decanter Dispensers

MODEL #	DESCRIPTION	CAPACITY	CASE COUNT	HEIGHT x WIDTH x DEPTH
70180100306	Black Handle/White Imprint, Logo: Use & Care Instructions Only	1.90 L	24	38.10cm x 72.9cm x 54.61cm
70280000206	Brown Handle/White Imprint, Logo: Curtis	1.90 L	24	38.10cm x 72.9cm x 54.61cm
70280000306	Black Handle/White Imprint, Logo: Curtis	1.90 L	24	38.10cm x 72.9cm x 54.61cm
70280100203	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	1.90 L	3	19.68cm x 54.61cm x 17.14cm
70280100206	Brown Handle/White Imprint, Logo: Use & Care Instructions Only	1.90 L	24	38.10cm x 72.39cm x 54.61cm
70280100303	Black Handle/White Imprint, Logo: Use & Care Instructions Only	1.90 L	3	19.68cm x 53.97cm x 17.14cm
70280200403	Orange Handle/Orange Imprint, Logo: Decaf Only	1.90 L	3	19.68cm x 53.97cm x 17.14cm
70280200406	Orange Handle/Orange Imprint, Logo: Decaf Only	1.90 L	24	38.10cm x 72.39cm x 54.61cm
70480100104	Orange Handle/White Imprint, Logo: Use & Care Instructions Only, Plastic		6	19.68cm x 58.42cm x 38.73cm
70480100304	Black Handle/White Imprint, Logo: Use & Care Instructions Only, Plastic	1.90 L	6	19.68cm x 58.42cm x 38.73cm
70580000303	FreshTrac® Receiver, Black/White Curtis Logo	1.90 L	3	19.68cm x 53.97cm x 17.14cm
70580000203	FreshTrac® Receiver, Brown/White Curtis Logo	1.90 L	3	19.68cm x 53.97cm x 17.14cm
70580200403	FreshTrac® Receiver, Orange Handle/Orange Imprint, Logo: Decaf Only	1.90 L	3	19.68cm x 53.97cm x 17.14cm

CUSTOM BRANDING

DESCRIPTION	CAPACITY	CASE COUNT	HEIGHT x WIDTH x DEPTH
Black Or Brown Handle, Logo: Custom	1.90 L	24	38.10cm x 72.39cm x 54.61cm
Black Or Brown Handle, Logo: Custom	1.90 L	6	19.68cm x 58.42cm x 38.73cm
Black Or Brown Handle, Logo: Custom	1.90 L	2 OR 3	19.68cm x 53.97cm x 17.14cm
Orange Handle, Logo: Custom	1.90 L	24	38.10cm x 72.39cm x 54.61cm
Orange Handle, Logo: Custom	1.90 L	6	19.68cm x 58.42cm x 38.73cm
Orange Handle, Logo: Custom	1.90 L	2 OR 3	19.68cm x 53.97cm x 17.14cm



70580000303



70580200403



70280200403



CUSTOM BRANDING

Iced Tea & Iced Coffee Dispensers

Sized to Meet Any Requirement

■ Features at a Glance

- Heavy Gauge 18.8 Stainless Steel Construction – Completely welded seams for long-lasting durability
- Standard Welded Handles – For easy lifting
- Sloped Tank Bottom with Special Front Drain Design – Allows complete waste-proof dispensing with no residue
- Stainless Steel Faucet Shaft – Integral to the tank virtually eliminates leaks and breakage

- Great Custom Branding Options – Colorful merchandising label attracts customers or create custom full wraps

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



Iced Tea & Iced Coffee Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH
TC-2H	7.60 Liter Round Tea Dispenser	48.26cm H x 23.87cm D
TC-3H	11.30 Liter Round Tea Dispenser	58.42cm H x 23.87cm D
TC-3HS	11.30 Liter Round Tea Dispenser, Short	48.89cm H x 23.87cm D
TC-5H*	18.90 Liter Round Tea Dispenser	71.12cm H x 23.87cm D
TC-5H-S	18.90 Liter Round Tea Dispenser, Short	55.88cm H x 23.87cm D
TC-10H*	37.80 Liter Round Tea Dispenser	78.74cm H x 32.38cm D
TC15S	5.70 Liter Tea Dispenser, Stackable	21.33cm H x 23.87cm D
TC15RS	Remote Tea Dispenser Stand, Stackable	23.19cm H x 23.87cm D
TC3S	11.30 Liter Tea Dispenser, Stackable	34.62cm x 29.54cm x 20.65cm
TCO308A000	11.30 Liter Tea Dispenser, Oval	23.49cm x 28.27cm x 40.33cm
TCO417A000	15.10 Liter Tea Dispenser, Oval	45.08cm x 28.27cm x 40.33cm
TCO419A000	15.10 Liter Tea Dispenser, Oval	50.16cm x 28.27cm x 40.33cm
TCORS000	Remote Stand For TCO308 Tea Dispenser	23.21cm x 23.11cm x 34.54cm
TCO308ARS000	11.30 Liter Tea Dispenser with Remote Stand	46.71cm x 28.27cm x 40.33cm
TCN	13.20 Liter Tea Dispenser, Narrow	53.67cm x 15.87cm x 42.87cm
TCNC	13.20 Liter Iced Coffee Dispenser, Narrow	53.67cm x 15.87cm x 42.87cm
TCNL	3.5 Liter Narrow, Lockable Lid	53.67cm x 15.87cm x 42.87cm
TCN1510	5.70 Liter Tea Dispenser	24.76cm x 15.87cm x 42.87cm
TCN14	13.20 Liter Tea Dispenser	38.43cm x 15.87cm x 42.87cm
TCNRS	Tea Dispenser Remote Stand (TCN14 and TCN1510)	20.01cm x 17.78cm x 35.89cm
TCNRS21A000	Tea Dispenser Remote Two-Tiered Stand (TCN14, TCN1510, TCN)	68.27cm x 21.59cm x 41.60cm

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

Coffee Grinders

Consistent, Accurate Grind



ILGD-31

■ The Digital InterLock™ Series From Curtis

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

Features at a Glance

- Easy to Use – Fully automatic operation
- Large Grinding Burrs – Provide faster; more efficient operation
- Highly Accurate and Consistent Throw – For even distribution, dust reduction
- Constant, uniform grind
- Powerful .40 Kilowatt – Equipped with safety circuit breaker

Coffee Grinders

MODEL #	DESCRIPTION	HOPPER CAPACITY	MOTOR POWER	HEIGHT x WIDTH x DEPTH
EXPORT				
GSG-3BLK-31	Coffee Grinder Single, Gourmet Black Finish	1.40 kg	0.373 kW	67.64cm x 18.41cm x 38.43cm 
SHG-30	Coffee Grinder Single	2.70 kg	0.373 kW	57.15cm x 25.65cm x 37.08cm 
SLG-30	Coffee Grinder Single, Low Profile	2.30 kg	0.373 kW	51.56cm x 20.32cm x 35.05cm 
ILGD-31	Coffee Grinder Twin, Digital Interlock, with Transformer	3.40 kg/side	0.373 kW	74.93cm x 25.40cm x 36.83cm 

Utility Requirements

Utility Requirements			ELECTRICAL			
MODEL #	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ
EXPORT						
GSG-3BLK-31	1 PH	230V	6.0A	2 W+G	1320W	50/60 Hz
SHG-30	1 PH	230V	8.0A	2 W+G	1320W	50/60 Hz
SLG-30	1 PH	230V	6.0A	2 W+G	1320W	50/60 Hz
ILGD-31	1 PH	230V	4.0A	2 W+G	1320W	50/60 Hz



GSG-3BLK-31



SHG-30



SLG-30

Hot Water Dispensers

Fresh Hot Water



WB5N30

■ 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.

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 60°C
- Automatic Refill System – For hot water anytime

Hot Water Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	FILL WEIGHT	L/HR
EXPORT				
WB5GT3000	Electric with Aerator, 18.90 L	62.23cm x 23.49cm x 55.88cm	36.7 kg	56.8
WB5N30	Electric with Aerator, 18.90 L	65.40cm x 19.05cm x 61.92cm	37.0 kg	56.8
WB-10-60	Electric, 37.80 L	78.74cm x 42.87cm x 45.72cm	51.2 kg	75.7
WB-14-60	Electric with Sight Glass, 52.00 L	60.32cm x 54.83cm x 52.32cm	75.3 kg	79.5
WB2A30	Electric, 7.57 L	46.20cm x 33.70cm x 52.30cm	21.9 kg	19.9

Utility Requirements

Utility Requirements											
MODEL #	PHASE	VOLTS	ELECTRICAL					WATER			
			AMPS	HEAT CONFIG.	WIRE	WATTS	HERTZ	CONNECTOR	PRESSURE	MIN. FLOW RATE	TANK VOL.
EXPORT											
WB5GT3000	1PH	230V	23.9A	2 x 2500W	2W+G	5500W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	18.9 L
WB5N30	1PH	230V	23.9A	2 x 2500W	2/3W+G	5500W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	18.9 L
WB-10-60	1PH	230V	32.0A	2 x 3500W	2W+G	7000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	37.9 L
WB-14-60	1PH	230V	32.0A	2 x 3500W	2W+G	7000W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	52.9 L
WB2A30	1PH	230V	12.4A	2 x 1600W	2W+G	2875W	50/60 Hz	0.63cm Flare	137.89 - 620.52 kpa	3.8 LPM	6.5 L

• Water filtration solutions for these hot water dispensers can be found on page 70



WB5GT3000

WB-10-60

WB-14-60

Decanter Warmers

Designed To Keep Coffee Fresh



AW-2S-30

■ Features at a Glance

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

Decanter Warmers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH
EXPORT		
AW-1-30	1 Station Decanter Warmer	6.04cm x 17.14cm x 21.59cm
AW-2-30	2 Station Decanter Warmer, Low Profile	6.04cm x 34.92cm x 17.14cm
AW-2S-30	2 Station Decanter Warmer, Step Up	20.95cm x 17.14cm x 42.54cm

Utility Requirements

Utility Requirements			ELECTRICAL			
MODEL #	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ
EXPORT						
AW-1-30	1 PH	230V	.48A	2W+G	100W	50/60 Hz
AW-2-30	1 PH	230V	.95A	2W+G	200W	50/60 Hz
AW-2S-30	1 PH	230V	.95A	2W+G	200W	50/60 Hz

■ 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 power and are available in three space-saving configurations.



AW-1-30

AW-2-30

Brew Baskets & Paper Filters

Brew Baskets

Gemini, ThermoPro, Milano, Combo High Volume

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3417	Brew Basket Assembly with Splash Pocket, Stylized Gemini "Hot Coffee"	0.40 kg
WC-3357	Standard Stainless Steel with Wire Basket	0.90 kg
WC-3422	Brew Basket Assembly with Splash Pocket, Stylized High Volume	0.90 kg
WC-3354	Brew Basket Gourmet Large Cap	0.90 kg
WC-3366	Brew Basket, Filter Pack 22.27cm W	0.90 kg

Decanter Brewer, Airpot, GEM120A

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3338	Deluxe High Capacity Stainless Steel with Wire Basket	0.40 kg
WC-3338-101	Deluxe Non-Metal Brew Basket Assembly with Splash Pocket	0.40 kg
WC-3316	Standard Stainless Steel with Wire Basket	0.90 kg
WC-3621-101	Brew Basket Assembly with Splash Pocket Stylized Alpha	0.40 kg
WC-3365	Brew Basket, Filter Pack	0.40 kg

Tea, Combo, Iced Coffee

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3398	Standard Black, Non-Metallic, Tea Logo with Splash Guard	0.90 kg
WC-3422IC	Brew Basket Assembly with Splash Pocket Tan Stylized High Volume "Iced Coffee"	0.90 kg
WC-3399	Brew Basket Assembly Tropical Tea with Yellow Splash Pocket Strainer	0.90 kg
WC-3396-101	Brew Basket Assembly Black Rotate STD with Blue Splash Pocket	0.90 kg
WC-3358	Brew Basket Assembly, Stainless Steel with Wire Basket	0.90 kg

Urns, High Volume, Omega

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3302	Wire Basket Only RU-150/300	1.80 kg
WC-3303	Wire Basket Only RU-225/600	2.30 kg
WC-3304	Wire Basket Only RU-1000	2.30 kg
WC-33004	Brew Basket Assembly Non-Metal Omega	1.80 kg

Single Cup

MODEL #	DESCRIPTION	SHIP WEIGHT
WC-3411	Brew Basket Assembly Seraphim, CGC	0.40 kg
WC-3411-101	Brew Basket Assembly, CGC1	0.40 kg

PAPER FILTERS

MODEL #	DIMENSIONS	CASE COUNT	BREW BASKET COMPATIBILITY	SHIP WEIGHT
GEM-6	31.75cm x 10.16cm	500	WC-3417, WC-3357, WC-3358	1.80 kg
GEM-6-101	38.10cm x 13.97cm	500	WC-3398, WC-3422, WC-3422IC, WC-3399, WC-3396-101	2.30 kg
GEM-6-102	45.08cm x 13.33cm	500	WC-3354	2.30 kg
GEM-6-103	50.80cm x 20.32cm	500	WC-33004	2.30 kg
CR-10	24.76cm x 11.43cm	1000	WC-3621-101, WC-3316	1.80 kg
CR-11	27.00cm x 11.43cm	1000	WC-3316	1.80 kg
CR-12	31.26cm x 11.12cm	500	WC-3338, WC-3338-101	1.80 kg
UP-3	45.72cm x 17.78cm	500	WC-3302	5.00 kg
UP-6	53.34cm x 22.86cm	500	WC-3303	5.90 kg
UP-10	58.42cm x 22.86cm	500	WC-3304	6.80 kg
CGC4FILTER	#4 10.66cm x 10.66cm	480	WC-3411	0.90 kg

Brew Baskets, Paper Filters & Sprayheads

Gemini® Brewers

G4 5.7 Liter IntelliFresh® Brewer G4GEMSIF30A1000 G4GEMTIF30A1000 G3 5.7 Liter IntelliFresh® Brewer GEMSIF30A1000 GEMTIF30A1000	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29050 AMBER	 WC-3422	 GEM-6-101 38.1cm x 13.97cm

G3 5.7 Liter Brewer GEMSS30A1000 GEMTS30A1000	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29050 AMBER	 WC-3422	 GEM-6-101 38.1cm x 13.97cm
	ALSO FITS				
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3357	 GEM-6 31.75cm x 10.16cm	 WC-3354	 GEM-6-102 32.38cm x 13.33cm	 WC-3366 FILTER PACK

Gemini® 3.8-5.7 Liter Brewers GEM-120A-30	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29064 RED

Gemini® 3.8-5.7 Liter Brewers GEM-12D-30	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29025 PURPLE

Brew Baskets, Paper Filters & Sprayheads

Thermal Brewers

G4 ThermoPro® 3.8 Liter Brewers G4TP1S30A3100 G4TP1T30A3100 G4 ThermoPro® 5.7 Liter Brewers G4TP2S30A3100 G4TP2T30A3100	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29050 AMBER	 WC-3422	 GEM-6-101 38.1cm x 13.97cm

G3 ThermoPro® 5.7 Liter Brewers TP1S30A1100 TP1T30A1100	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29050 AMBER	 WC-3422	 GEM-6-101 38.1cm x 13.97cm
	ALSO FITS				
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
	 WC-3357	 GEM-6 31.75cm x 10.16cm	 WC-3354	 GEM-6-102 32.38cm x 13.33cm	 WC-3366 FILTER PACK

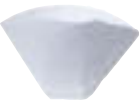
G3 Milano™ 5.7 Liter Brewers TPC1S30A1100 TPC1T30A1100	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29050 AMBER	 WC-3422	 GEM-6-101 38.1cm x 13.97cm
	ALSO FITS				
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	BREW BASKET
	 WC-3357	 GEM-6 31.75cm x 10.16cm	 WC-3354	 GEM-6-102 32.38cm x 13.33cm	 WC-3366 FILTER PACK

Brew Baskets, Paper Filters & Sprayheads

Airpot Brewers

G3 Airpot Brewers D500GT30A000 D1000GT30A000	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
					
	WC-3316	CR-11 27cm x 11.43cm	WC-2092 PURPLE	WC-3338	CR-12 31.26cm x 11.12cm
	ALSO FITS				
	BREW BASKET	PAPER FILTER	BREW BASKET	PAPER FILTER	
					
	WC-3338-101	CR-12 31.26cm x 11.12cm	WC-3621-101	CR-10 24.76cm x 11.43cm	

Single Cup Brewers

G4 CGC Single Cup Coffee Brewer SERA2B30 SERA2W30 CGCE	SHIPS WITH			
	BREW BASKET	BREWER FILTER	SPRAYHEAD	
				
	WC-3411	CGC4FILTER 19.05cm x 5.35cm	WC-29025 PURPLE	WC-29065 GRAY

Decanter Brewers

G3 Alpha® Decanter Brewers ALP1GT32A000 ALP2GT32A000 ALP3GT32A000	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
					
	WC-3316	CR-10 24.76cm x 11.43cm	WC-29025 PURPLE	WC-3621-101	CR-10 24.76cm x 11.43cm

Pourover Brewers

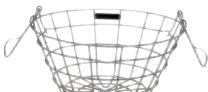
Pourover Brewers CAFE0AP30A000 CAFE0PP30A000	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
			
	WC-3621-101	CR-10 24.76cm x 11.43cm	WC-29025 PURPLE

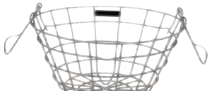
Brew Baskets, Paper Filters & Sprayheads

Pourover Brewers

Pourover Brewers CAFE1DB30A000 CAFE2DB30A000 CAFE3DB30A000	SHIPS WITH			ALSO FITS
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET
	 WC-3621-101	 CR-10 24.76cm x 11.43cm	 WC-29025 PURPLE	 WC-3365 FILTER PACK

High Volume Brewers

Automatic Coffee Urns RU-150-62 RU-150-91 RU-300-63 RU-300-91	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3302	 UP-3 45.72cm x 17.78cm	 WC-2907 STAINLESS STEEL

Automatic Coffee Urns RU-600-63 RU-600-91	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3303	 UP-6 53.34cm x 22.86cm	 WC-2907 STAINLESS STEEL

Automatic Coffee Urns RU-1000-91	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3304	 UP-10 58.42cm x 22.86cm	 WC-2907 STAINLESS STEEL

G4 Omega 11.3/22.7 Liter Brewers OMGT30	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-33004	 GEM-6-103 50.8cm x 22.86cm	 WC-29086 20.32cm

Brew Baskets, Paper Filters & Sprayheads

Tea Brewers

G3 Tea Brewers TBP3 TB3 TBT3	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3398	 GEM-6-101 38.1cm x 13.97cm	 WC-29025 PURPLE	 WC-3399	 GEM-6-101 38.1cm x 13.97cm

G3 Tea Brewers RTB3	SHIPS WITH		
	BREW BASKET	PAPER FILTER	SPRAYHEAD
	 WC-3396-101	 GEM-6-101 38.1cm x 13.97cm	 WC-29025 PURPLE

Combo Brewers

G3 Tea/Coffee Combo Brewers CB3 CBP3	SHIPS WITH			ALSO FITS	
	BREW BASKET	PAPER FILTER	SPRAYHEAD	BREW BASKET	PAPER FILTER
	 WC-3417	 GEM-6 31.75cm x 10.16cm	 WC-29025 PURPLE	 WC-3398	 GEM-6-101 38.1cm x 13.97cm

CSC Water Filtration Systems

It All Starts With Great Water



CSC5AC00

CURTIS Water Filtration Systems

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

Specifications

MODEL #	DESCRIPTION	RATED LIFE*	FLOW	SHIP WEIGHT**	SHIP CUBE**
CSC5AC00 With Head, 12.7cm Filter	Chlorine & Sediment Removal, Scale Prevention	15,141.65 L	3.00 LPM	5.0 kg	.039 m ³
CSC5CC00 12.7cm Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	15,141.65 L	3.00 LPM	4.1 kg	.039 m ³
CSC10AC00 With Head, 25.11cm Filter	Chlorine & Sediment Removal, Scale Prevention	37,854.12 L	6.40 LPM	7.7 kg	.035 m ³
CSC10CC00 With 25.11cm Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	37,854.12 L	6.40 LPM	6.8 kg	.035 m ³
CSC10AV00 With Head, 25.11cm Vend Filter	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	37,854.12 L	6.40 LPM	7.7 kg	.035 m ³
CSC10CV00 With 25.11cm Vend Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	37,854.12 L	6.40 LPM	6.8 kg	.035 m ³
CSC10CF00 With 25.11cm Fibredyne Cartridge Only	Chlorine Removal, Scale Prevention, Extra Sediment Loading	18,927.06 L	3.80 LPM	6.8 kg	.035 m ³
CSC15AC00 With Head, 38.1cm Filter	Chlorine & Sediment Removal, Scale Prevention	56,781.17 L	7.60 LPM	10.4 kg	.048 m ³
CSC15CC00 With 38.1cm Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	56,781.17 L	7.60 LPM	9.5 kg	.048 m ³
CSC15CF00 With 38.1cm Fibredyne Cartridge Only	Chlorine Removal, Scale Prevention, Extra Sediment Loading	28,390.59 L	5.70 LPM	9.5 kg	.048 m ³

* Rated Life is for chlorine removal. To ensure proper control of scale, filters should be replaced every 6 months.

** Shipping Weight and Cube are per cases of 6.

Water Supply Requirements

WATER CONNECTOR	WATER PRESSURE	TEMP RANGE
0.95cm FNPT	241.31-861.84 kpa	1.6-37.7°C

Features at a Glance

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



CSC15AC00



CSC10AC00

Airpot Racks & Drip Trays

Remote Serving Made Easy

Airpot Racks

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE
CAR-2T-BLK	2 Position Step Up, Black Finish, Heavy-Duty Solid Airpot Rack	7.70 kg	0.881 m ³
CAR-2-BLK	2 Position, Black Finish, Heavy-Duty Solid Airpot Rack	4.10 kg	0.055 m ³
CAR-3-BLK	3 Position, Black Finish, Heavy-Duty Solid Airpot Rack	5.40 kg	0.079 m ³
CAR-4-BLK	4 Position, Black Finish, Heavy-Duty Solid Airpot Rack	9.50 kg	0.150 m ³
CAR-6-BLK	6 Position, Black Finish, Heavy-Duty Solid Airpot Rack	13.60 kg	0.216 m ³
WR2B0000	2 Position, Wire Airpot Rack with Drip Tray	4.50 kg	0.074 m ³
WR3B0000	3 Position, Wire Airpot Rack with Drip Tray	5.90 kg	0.116 m ³
WR4B0000	4 Position, Wire Airpot Rack with Drip Tray	9.10 kg	0.151 m ³
WR5B0000	5 Position, Wire Airpot Rack with Drip Tray	10.40 kg	0.151 m ³
WR6B0000	6 Position, Wire Airpot Rack with Drip Tray	11.80 kg	0.216 m ³



CAR-2T-BLK



CAR-2-BLK



CAR-3-BLK



CAR-4-BLK



CAR-6-BLK



WR3B0000



WR4B0000



WR5B0000



WR6B0000

Drip Trays

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE
DT-06	Metal Drip Tray, 15.24cm	NA	NA
DT-08	Metal Drip Tray, 20.32cm	NA	NA
DTP-08	Plastic Drip Tray, 20.32cm	0.45 kg	0.003 m ³
DT-09	Metal Drip Tray, 22.86cm	NA	NA
DT-13	Metal Drip Tray, 33.02cm	NA	NA
DTP-13	Plastic Drip Tray, 33.02cm	0.90 kg	0.021 m ³
DT-15	Metal Tray, 38.10cm	NA	NA

MODEL #	DESCRIPTION	SHIP WEIGHT	SHIP CUBE
DT-18	Metal Drip Tray, 45.72cm	NA	NA
DT-20	Metal Drip Tray, 50.80cm	NA	NA
DTP-20	Plastic Drip Tray, 50.80cm	0.90 kg	0.021 m ³
DT-24	Metal Drip Tray, 60.96cm	1.81 kg	0.016 m ³
DT-28	Metal Drip Tray, 71.12cm	1.81 kg	0.016 m ³
WC-5686	Cup Holder, Octagonal	0.45 kg	Envelope



DTP-08



DTP-13



DTP-20



DT-24



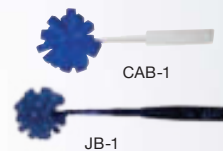
DT-28



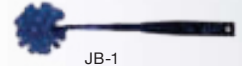
WC-5686

Cleaning Brushes

MODEL #	DESCRIPTION	CASE COUNT	SHIP WEIGHT	SHIP CUBE
CAB-1	Clean-A-Bowl (Sold by case or individually)	144/Case	3.62 kg	0.048 m ³
JB-1	Java Jug Airpot (Sold by case or individually)	144/Case	4.53 kg	0.067 m ³
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



CAB-1



JB-1

WC-3640

Flojet

MODEL #	DESCRIPTION	DIMENSIONS (H x W x D)	VOLTS	AMPS	SHIP WEIGHT
WC-1044	Flojet Pump For Bottled Water	6.85cm x 13.71cm x 21.59cm	120V	0.5A	2.04 kg



WC-1044

Ring, Brew Cone Holder for Seraphim

MODEL #	DESCRIPTION
WC-73141K	Brew Cone Ring Holder NEW

Service Carts for 11.35 Liter Dispensers

Safe and Secure



OMSCR

Shown With Two TXSG0301S200 11.35 Liter Dispensers (Dispensers Not Included)

■ Features at a Glance

- Durable, black textured finish withstands the demands of a foodservice environment
- Right and left hooks hold one or two TXSG0301S200 11.35 Liter 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



OMSCP Pneumatic Wheels



OMSCR Rubber Wheels

Service Carts for 11.35 Liter Dispensers

MODEL #	DESCRIPTION	HEIGHT x WIDTH x DEPTH	
OMSCP	Cart, Service with Pneumatic Tires	89.53cm x 91.44cm x 50.80cm	
OMSCR	Cart, Service with Rubber Tires	89.53cm x 91.44cm x 50.80cm	

■ Specifically Designed to Transport Curtis 11.35 Liter Servers Safely and Securely

OMSCP Service Carts with industrial 15.2cm 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: 136.07 kg

OMSCR Service Carts with heavy-duty 12.7cm swivel polyurethane/rubber wheels with brakes. Load Capacity: 90.71 kg



OMSCP



OMSCR

About Curtis

Brewing Up Quality Since 1941



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 150,000 liters of water per year, per urinal.

Reuse:

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

Recycle:

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

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

- Using an environmentally-friendly vegetable based oil for machine maintenance.

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

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.

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

Local: 323-837-2300 - Option 1

Fax: 323-837-2406

CSRAssistance@WilburCurtis.com

PRICES SUBJECT TO CHANGE WITHOUT NOTICE



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

Shipping Dimensions & Weights

G4 Seraphim® Single Cup Coffee Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	WEIGHT	SHIP CUBE
SERA2B30	78.74cm x 66.04cm x 35.56cm	30.84 kg	0.185 m ³
SERA2B30	78.74cm x 66.04cm x 35.56cm	30.84 kg	0.185 m ³

G4 CGC Single Cup Coffee Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	WEIGHT	SHIP CUBE
CGCE	58.42cm x 40.64cm x 63.50cm	15.42 kg	0.151 m ³

G4 Gemini® IntelliFresh® 5.70 Liter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4GEMSIF30A1000	78.74cm x 38.10cm x 66.04cm	23.13 kg	0.198 m ³
G4GEMTIF30A1000	76.20cm x 63.50cm x 63.50cm	38.55 kg	0.307 m ³

G3 Gemini® IntelliFresh® 5.70 Liter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEMSIF30A1000	78.74cm x 38.10cm x 66.04cm	23.13 kg	0.198 m ³
GEMTIF30A1000	76.20cm x 63.50cm x 63.50cm	38.55 kg	0.307 m ³

G3 Gemini® 5.70 Liter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEMSS30A1000	78.74cm x 38.10cm x 66.04cm	23.13 kg	0.198 m ³
GEMTS30A1000	76.20cm x 50.80cm x 63.50cm	38.55 kg	0.307 m ³

Gemini® 3.80 - 5.70 Liter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEM-120A-30	78.74cm x 38.10cm x 66.04cm	19.50 kg	0.198 m ³
GEM-12D-30	76.20cm x 63.50cm x 63.50cm	38.55 kg	0.307 m ³

G4 ThermoPro® 5.70 Liter Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4TP2S30A3100	93.98cm x 45.72cm x 63.50cm	24.04 kg	0.275 m ³
G4TP2T30A3100	93.98cm x 66.04cm x 66.04cm	34.01 kg	0.399 m ³
TXSG1501S600	71.12cm x 33.02cm x 45.72cm	7.25 kg	0.108 m ³

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

G4 ThermoPro® 3.80 Liter Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
G4TP1S30A3100	55.88cm x 35.56cm x 86.36cm	18.59 kg	0.275 m ³
G4TP1T30A3100	91.44cm x 66.04cm x 66.04cm	34.01 kg	0.399 m ³
TXSG0101S600	71.12cm x 33.02cm x 45.72cm	6.80 kg	0.108 m ³

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

G3 ThermoPro® 5.70 Liter Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TP15T30A1100	93.98cm x 66.04cm x 66.04cm	30.84 kg	0.484 m ³
TXSG1501S600	71.12cm x 33.02cm x 45.72cm	7.25 kg	0.108 m ³

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

G3 Milano™ 5.70 Liter Brewers*

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TPC15S30A1100	93.98cm x 45.72cm x 63.50cm	24.04 kg	0.274 m ³
TPC15T30A1100	93.98cm x 66.04cm x 66.04cm	30.84 kg	0.398 m ³
TLCG1509S000	33.02cm x 45.72cm x 68.58cm	6.35 kg	0.103 m ³

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

G3 Airpot Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
D500GT30A000	76.20cm x 35.56cm x 58.42cm	14.96 kg	0.062 m ³
D1000GT30A000	78.74cm x 63.50cm x 63.50cm	24.04 kg	0.248 m ³

G3 Alpha® Decanter Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
ALP1GT32A000	55.88cm x 33.02cm x 55.88cm	13.15 kg	0.103 m ³
ALP2GT32A000	55.88cm x 53.34cm x 58.42cm	13.60 kg	0.173 m ³
ALP3GT32A000	55.88cm x 53.34cm x 58.42cm	14.06 kg	0.173 m ³

Pourover Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFE0AP30A000	76.20cm x 35.56cm x 58.42cm	14.06 kg	0.158 m ³
CAFE0PP30A000	76.20cm x 35.56cm x 58.42cm	10.43 kg	0.158 m ³
CAFE1DB30A000	55.88cm x 33.02cm x 55.88cm	10.88 kg	0.103 m ³
CAFE2DB30A000	55.88cm x 33.02cm x 55.88cm	11.33 kg	0.103 m ³
CAFE3DB30A000	55.88cm x 53.34cm x 58.42cm	14.51 kg	0.174 m ³

Automatic Coffee Urns

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
RU-150-62	68.58cm x 60.96cm x 78.74cm	35.38 kg	0.330 m ³
RU-150-91	68.58cm x 60.96cm x 78.74cm	35.38 kg	0.330 m ³
RU-300-63	76.20cm x 53.34cm x 96.52cm	43.09 kg	0.390 m ³
RU-300-91	76.20cm x 53.34cm x 96.52cm	43.09 kg	0.390 m ³
RU-600-63	78.74cm x 60.96cm x 114.30cm	54.43 kg	0.550 m ³
RU-600-91	78.74cm x 60.96cm x 114.30cm	54.43 kg	0.550 m ³
RU-1000-91	96.52cm x 60.96cm x 114.30cm	66.22 kg	0.670 m ³

G3 Tea Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TBP3	76.20cm x 68.58cm x 40.64cm	21.31 kg	0.210 m ³
TB3	99.06cm x 38.10cm x 68.58cm	18.59 kg	0.260 m ³
TBT3	109.22cm x 38.10 cm x 66.04cm	18.59 kg	0.270 m ³
RTB3	96.52cm x 38.10cm x 68.58cm	18.59 kg	0.250 m ³

G3 Tea/Coffee Combo Brewers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CBP3	78.74cm x 38.10cm x 66.04cm	20.86 kg	0.200 m ³
CB3	99.06cm x 38.10cm x 68.58cm	19.95 kg	0.260 m ³

Liquid Iced Tea/Coffee Dispensers

MODEL #	HEIGHT x WIDTH x DEPTH	SHIP WEIGHT	SHIP CUBE
TCC1	73.66cm x 40.64cm x 58.42cm	9.07 kg	0.170 m ³
TCC1N	66.04cm x 27.94cm x 60.96cm	9.52 kg	0.110 m ³
TCC2	73.66cm x 40.64cm x 58.42cm	9.52 kg	0.170 m ³
TCC2N	66.04cm x 27.94cm x 60.96cm	9.97 kg	0.110 m ³
TCC2S	40.64cm x 53.34cm x 58.42cm	6.35 kg	0.130 m ³
TCC3	73.66cm x 40.64cm x 58.42cm	9.97 kg	0.170 m ³
TCC3N	73.66cm x 40.64cm x 58.42cm	10.43 kg	0.170 m ³
TCC3S	40.64cm x 53.34cm x 55.88cm	6.80 kg	0.120 m ³
TCC1C	73.66cm x 40.64cm x 58.42cm	9.07 kg	0.170 m ³

Primo Cappuccino

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
PCGT3E	111.76cm x 63.50cm x 86.36cm	56.69 kg	0.610 m ³
PCGT3E900	111.76cm x 63.50cm x 86.36cm	56.69 kg	0.610 m ³
PCGT4E	111.76cm x 63.50cm x 91.44cm	66.67 kg	0.650 m ³

Cafe Primo Cappuccino Systems

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFEPC1CS31000	86.36cm x 40.64cm x 76.20cm	26.30 kg	0.270 m ³
CAFEPC2CS31000	86.36cm x 40.64cm x 76.20cm	28.57 kg	0.270 m ³
CAFEPC3CS31000	84.78cm x 45.08cm x 66.37cm	33.11 kg	0.250 m ³
CAFEPC4CS31000	86.36cm x 68.58cm x 53.34cm	38.10 kg	0.320 m ³

Cafe Primo Cappuccino with Lightbox

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CAFEPC1CL31000	86.36cm x 40.64cm x 76.20cm	26.76 kg	0.270 m ³
CAFEPC2CL31000	86.36cm x 40.64cm x 76.20cm	29.02 kg	0.270 m ³
CAFEPC3CL31000	84.78cm x 45.08cm x 66.37cm	34.47 kg	0.250 m ³
CAFEPC4CL31000	86.36cm x 68.58cm x 53.34cm	39.00 kg	0.320 m ³

Gemini® Satellite Dispensers & Warmers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GEM-5-30	63.50cm x 30.48cm x 35.56cm	3.60 kg	0.038 m ³
GEM-3&5-30	63.50cm x 30.48cm x 35.56cm	8.60 kg	0.061 m ³
GEM3IF	14.00" x 12.00" x 14.00"	5.00 kg	0.038 m ³
GEM5IF	14.00" x 12.00" x 14.00"	3.60 kg	0.038 m ³
GEM5IFT	13.00" x 15.00" x 19.00"	6.80 kg	0.064 m ³
GEM3IF30	35.56cm x 30.48cm x 35.56cm	3.60 kg	0.038 m ³
GEM5IF30	35.56cm x 30.48cm x 35.56cm	3.60 kg	0.038 m ³
GEM5IFT30	33.02cm x 38.10cm x 48.26cm	6.80 kg	0.064 m ³

Thermal Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
CLXP6401S100	22.86cm x 27.94cm	1.40 kg	0.035 m ³
CLXP6401S100D	22.86cm x 27.94cm	1.40 kg	0.035 m ³
TLCG1509S000	33.2cm x 45.72cm x 60.96cm	6.30 kg	0.104 m ³
TLXA0101S000	45.72cm x 58.42cm x 50.80cm	2.70 kg	0.136 m ³
TLXA2201G000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2201G000D	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2201S000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2203G000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2203G000D	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2203S000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2204G000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2206G000	45.72cm x 35.56cm x 50.80cm	2.30 kg	0.083 m ³
TLXA2501S000	38.10cm x 48.26cm x 58.42cm	2.30 kg	0.107 m ³
TLXA3001S000	40.64cm x 50.80cm x 27.94cm	2.70 kg	0.057 m ³
TLXP1201S000	25.40cm x 30.48cm x 45.72cm	1.40 kg	0.035 m ³
TLXP1201S000D	25.40cm x 30.48cm x 45.72cm	1.40 kg	0.035 m ³
TLXP1901S000	33.2cm x 33.02cm x 45.72cm	1.40 kg	0.050 m ³
TLXP1901S000D	33.2cm x 33.02cm x 45.72cm	1.40 kg	0.050 m ³
TXSG0101S600	71.12cm x 33.02cm x 45.72cm	6.80 kg	0.108 m ³
TXSG1501S600	71.12cm x 33.02cm x 45.72cm	7.20 kg	0.108 m ³
TXSG0301S200	48.26cm x 45.72cm x 68.58cm	13.10 kg	0.105 m ³
TFT64 /TFT642H	22.86cm x 27.94cm 1.81 kg	1.80 kg	0.035 m ³
TFT64D/TFT642HD	22.86cm x 27.94cm 1.81 kg	1.80 kg	0.035 m ³
TFT1G/TFT1G3	71.12cm x 33.02cm x 45.72cm	6.80 kg	0.1080 m ³
TFT15G/TFT15G3	71.12cm x 33.02cm x 45.72cm	7.20 kg	0.1080 m ³

Decanter Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
70180100306	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280000206	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280000306	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280100203	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280100206	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280100303	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280200403	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70280200406	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70480100104	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70480100304	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70580000303	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70580000203	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.151 m ³
70580200403	38.10cm x 55.88cm x 71.12cm	0.60 kg	0.1512 cu.m.

Iced Tea & Iced Coffee Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
TC-2H	48.26cm x 27.94cm x 27.94cm	3.60 kg	0.038 m ³
TC-3H	58.42cm x 27.94cm x 27.94cm	4.10 kg	0.045 m ³
TC-3HS	50.80cm x 27.94cm x 27.94cm	3.60 kg	0.039 m ³
TC-5H	71.12cm x 25.40cm x 25.40cm	4.50 kg	0.046 m ³
TC-5H-S	71.12cm x 25.40cm x 25.40cm	4.10 kg	0.046 m ³
TC-10H	78.74cm x 38.10cm x 38.10cm	7.70 kg	0.114 m ³
TC15S	33.02cm x 25.40cm x 25.40cm	2.30 kg	0.031 m ³
TC15RS	33.02cm x 25.40cm x 25.40cm	1.80 kg	0.031 m ³
TC3S	33.02cm x 25.40cm x 25.40cm	2.70 kg	0.031 m ³
TC0308A000	33.02cm x 38.10cm x 40.64cm	3.60 kg	0.051 m ³
TC0417A000	63.50cm x 38.10cm x 43.18cm	5.40 kg	0.104 m ³
TC0419A000	63.50cm x 43.18cm x 38.10cm	5.89 kg	0.104 m ³
TC0421A000	63.50cm x 38.10cm x 43.18cm	6.30 kg	0.104 m ³
TCOC421G000	63.50cm x 38.10cm x 43.18cm	6.30 kg	0.104 m ³
TCORS000	25.40cm x 35.56cm x 35.56cm	3.60 kg	0.032 m ³
TC0308ARS000	45.72cm x 27.94cm x 40.64cm	7.20 kg	0.085 m ³
TCN	58.42cm x 17.78cm x 45.72cm	4.50 kg	0.047 m ³
TCNC	58.42cm x 17.78cm x 45.72cm	4.50 kg	0.047 m ³
TCNL	58.42cm x 17.78cm x 45.72cm	4.50 kg	0.047 m ³
TCN1510	58.42cm x 17.78cm x 45.72cm	4.50 kg	0.047 m ³
TCN14	58.42cm x 17.78cm x 145.72cm	3.60 kg	0.047 m ³
TCNRS	33.02cm x 38.10cm x 25.40cm	2.30 kg	0.032 m ³
TCNRS21A000	81.28cm x 30.48cm x 45.72cm	11.80 kg	0.113 m ³

Coffee Grinders

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
GSG-3BLK-31	73.66cm x 33.02cm x 50.80cm	23.58 kg	0.123 m ³
SHG-30	66.04cm x 38.10cm x 50.80cm	23.58 kg	0.128 m ³
SLG-30	60.96cm x 38.10cm x 50.80cm	19.50 kg	0.118 m ³
ILGD-31	86.36cm x 50.80cm x 38.10cm	28.12 kg	0.167 m ³

Hot Water Dispensers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
WB5GT3000	38.10cm x 66.04cm x 33.02cm	17.69 kg	0.198 m ³
WB5N30	86.36cm x 38.10cm x 50.80cm	19.05 kg	0.167 m ³
WB-10-60	78.74cm x 48.26cm x 48.26cm	15.87 kg	0.183 m ³
WB-14-60	68.58cm x 78.74cm x 60.96cm	21.31 kg	0.329 m ³

Decanter Warmers

MODEL #	HEIGHT x WIDTH x LENGTH	SHIP WEIGHT	SHIP CUBE
AW-1-30	7.62cm x 20.32cm x 27.94cm	0.90 kg	0.004 m ³
AW-2-30	7.62cm x 22.86cm x 38.10cm	1.80 kg	0.007 m ³
AW-2S-30	22.86cm x 20.32cm x 48.26cm	3.60 kg	0.022 m ³

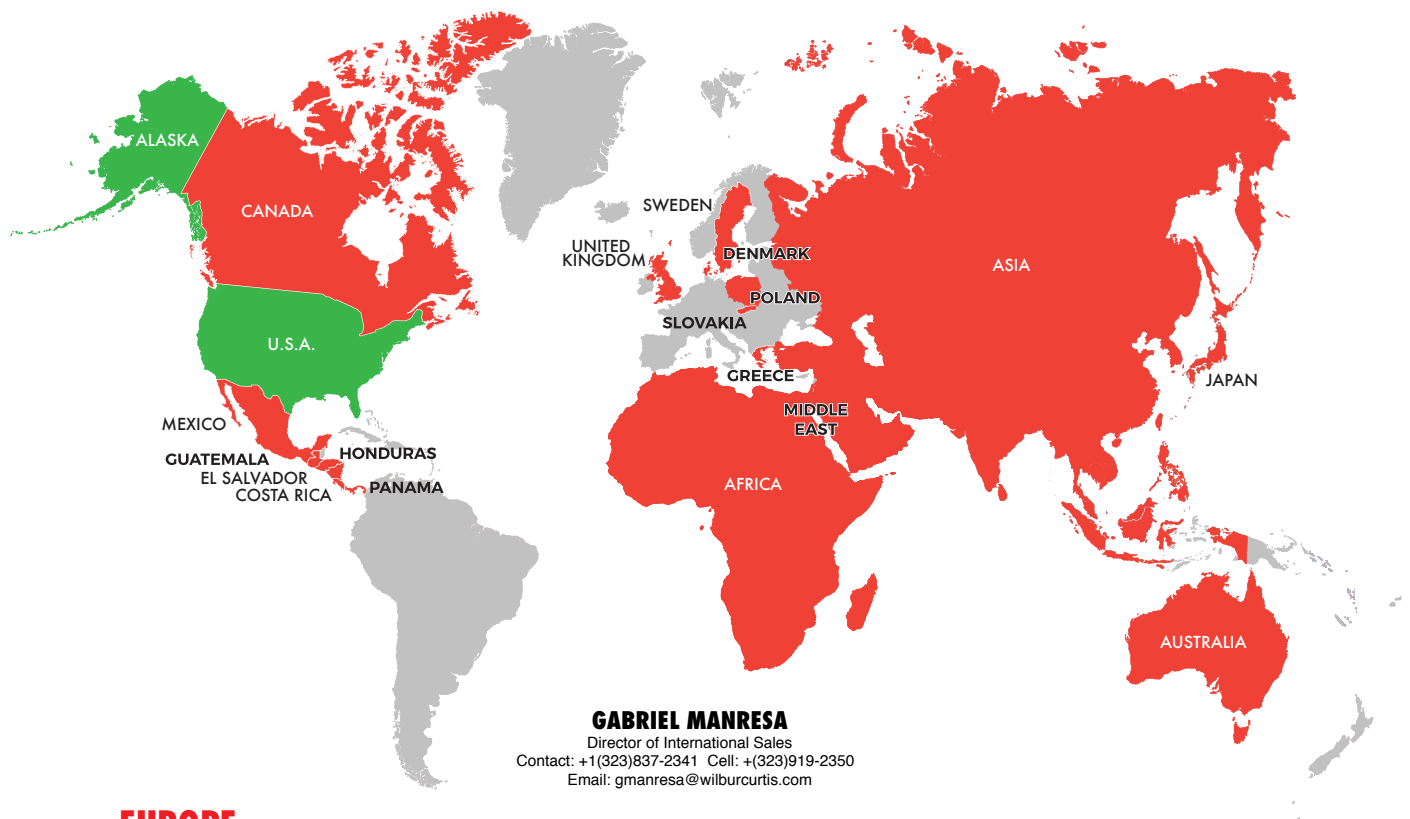
Cups Per Hour



MODEL #	LITERS/HOUR	MILILITERS/HOUR	236.59 mL	354.88 mL	473.18 mL	591.47 mL
SERAPHIM BREWERS	37.85 LPH	37850.00mL	160	107	80	64
CGC/CGC1 BREWERS	18.93 LPH	18930.00mL	80	53	40	32
GEMINI SINGLE BREWERS	37.85 LPH	37850.00mL	160	107	80	64
GEMINI TWIN BREWERS	79.49 LPH	79490.00mL	336	224	168	34
THERMOPRO SINGLE BREWERS	37.85 LPH	37850.00mL	160	107	80	64
THERMOPRO TWIN BREWERS	79.49 LPH	79490.00mL	336	224	168	34
D500 AIRPOT BREWERS	26.5 LPH	26500.00mL	112	75	56	45
D1000 AIRPOT BREWERS	30.28 LPH	30280.00mL	128	85	64	51
D60 THERMAL CARAFE BREWERS	34.07 LPH	34070.00mL	144	96	72	58
TLP LOW PROFILE BREWERS	18.93 LPH	18930.00mL	72	48	36	29
ALPHA 1 DECANter BREWERS	15.14 LPH	15140.00mL	64	43	32	26
ALPHA 2 DECANter BREWERS	15.14 LPH	15140.00mL	64	43	32	26
ALPHA 3 DECANter BREWERS	34.07 LPH	34070.00mL	144	96	72	58
ALPHA 5 DECANter BREWERS	34.07 LPH	34070.00mL	144	96	72	58
ALPHA 6 DECANter BREWERS	34.07 LPH	34070.00mL	144	96	72	58
CAFEOP POUROVER AIRPOT BREWERS	15.14 LPH	15140.00mL	64	43	32	26
CAFEOPP POUROVER THERMAL CARAFE BREWERS	15.14 LPH	15140.00mL	67	45	34	27
CAFE POUROVER DECANter BREWERS	15.14 LPH	15140.00mL	67	45	34	27
MWMGT10000	113.6 LPH	113600.00mL	480	320	240	192
RU-150	49.21 LPH	49210.00mL	208	139	104	83
RU-22	56.78 LPH	56780.00mL	240	160	120	96
RU-300	49.21 LPH	49210.00mL	208	139	104	83
RU-600	113.6 LPH	113600.00mL	480	320	240	192
RU-1000	113.6 LPH	113600.00mL	480	320	240	192
OMEGA SINGLE BREWERS	94.64 LPH	94640.00mL	400	267	200	160
OMEGA TWIN BREWERS	90.85 LPH	90850.00mL	384	256	92	154
G3 TEA BREWERS	45.42 LPH	45420.00mL	192	128	96	77
COMBO BREWERS	45.42 LPH	45420.00mL	192	128	96	77
PCGT	37.85 LPH	37850.00mL	160	107	80	64
CAFEPC	18.93 LPH	18930.00mL	80	53	40	32
WB2A30	7.58 LPH	7580.00mL	32	23	16	12
WB5N30	56.78 LPH	56780.00mL	240	160	120	96
WB5GT	83.28 LPH	83280.00mL	344	229	172	138
WB-10-60	75.71 LPH	75710.00mL	320	213	160	128
WB-14-60	56.78 LPH	56780.00mL	240	160	120	96
WB-14-12	79.49 LPH	79490.00mL	336	224	168	134

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

International Map



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Advanced Brew Basket Design



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

Notes

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