



## THERMOPRO™ G3 DIGITAL COFFEE BREWING SYSTEMS

MODELS: TP15S SINGLE, TP15T TWIN, THERMOPRO & MILANO SERVER

ITEM NO \_\_\_\_\_

PROJECT \_\_\_\_\_

DATE \_\_\_\_\_



### Easy Gourmet Brewing.

- 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
- Single unit is field selectable for One, Two or Three Batch brewing
- Enhanced Recovery Circuitry – boosts performance on 220V/single phase models
- All features Standard from Curtis... extra from others



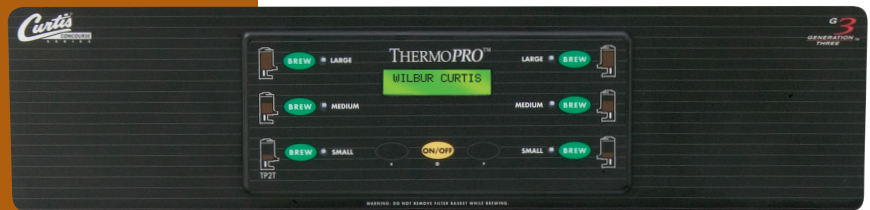
# The Curtis ThermoPro™ Brewing System

## Incredible Advanced Design — Incredibly Easy to Use

With Generation Three (G3) technology and the state-of-the-art ThermoPro™ vacuum sealed servers, Curtis introduces the most advanced gourmet coffee brewing system on the market today. The unique Universal Control Module, easy to read display and simple interface make operating easy.

ThermoPro™ systems are available in both single and twin, designed to optimize coffee quality and flavor, while reducing maintenance and service. The unique stainless-steel vacuum servers maintain coffee temperature, preserving the rich and bold flavor without the need for additional heat. On-board self diagnostics continually sense proper brewing operations and a Service Phone Number and error code are displayed in the event technical assistance is required.

Curtis G3 Technology combines precision brewing capability with an easy-to-use interface. All brewing functions are displayed in real time, not a coded system of indicators. Curtis ThermoPro systems are factory set for out-of-the-box operation with pre-programmed recipes that ensure a consistent brew, every time. And with scroll-through menus, it's just as easy to fine-tune the brewing process for your exacting gourmet coffee profile.



## G3 Digital Control Module

### Complex flavor from simple controls.

- Precise, digital fine-tuning of the entire brewing process — optimizes signature coffee flavor and provides consistent brewing every time.
- Provides gourmet coffee control with Pre-Infusion, Pulse Brewing, Water Bypass, Cold Brew Lock-Out and much more.  
*Each is easily adjusted right from the front panel... NO manual adjustments needed.*

\*Recipes are based on SCAA Guidelines.

### Simplicity combined with complete flexibility.

- **Proprietary Heating Algorithm** maintains brew temperature to ensure optimal flavor extraction.
- **Fully customizable brew settings** can be set for each individual brew button.
- **Simple, easy-to-understand graphic overlay.**
- **Large LCD display** provides scroll-through menu of programming options.
- **All brewer functions are clearly displayed in real time.**
- **Single control module** — speeds learning across multiple systems.
- **Automatic notification of preventative maintenance needs or service requirements.**
- **Common parts and front access** create an easy to service unit.
- **Error codes/condition/service phone number automatically displayed.**
- **Encapsulated control board, components and switches** protect against steam, water and impact.
- **User defined Energy Saving Circuitry** reduces power consumption.
- **One touch grind-to-brew** — when combined with a Curtis ILGD Digital Grinder, brew cycle is automatically adjusted to correspond with selected grind amount for error-free brewing (three batch option only).
- **High-volume, hot water faucet** for instant beverages and other hot water needs.
- **Nationwide network of factory trained service professionals.**
- **Standard electronic brew cone lock.**



## PRE-SET GOURMET BREW RECIPES... AT THE TOUCH OF A BUTTON.

While other “gourmet” brewing systems may require expensive and complicated additional equipment to fine tune the brewing process, Curtis ThermoPro Systems accomplish these settings at the touch of a button!

One simple button lets you select your brew from a variety of pre-programmed coffee recipes. When enabled, the recipe programming will precisely set ALL gourmet functions automatically... from pre-infusion to pulse brewing to water bypass percent. And, you can fine tune your signature beverage even further.

**Standard recipes include:** Gourmet Standard\*, Dark Roast, Light Roast, High Yield, Filter Pack and Decaf.

*\*Our out-of-the-carton default setting.*



ThermoPro TP15S with  
Milano TLCG15 Server.



ThermoPro TP15S  
with ThermoPro  
2.2L Airpot.

## Versatility for your Versatile Needs

Because different operations require different types of service, the ThermoPro™ Digital Coffee Brewing System is designed to meet your specific needs. Whether you are brewing for restaurant table service, a hotel lobby or the neighborhood C-Store, the ThermoPro™ is ready. In both the single and twin models, ThermoPro Vacuum Servers will always provide the freshest coffee available. For added elegance, choose the stylish, contemporary Curtis Milano Server.

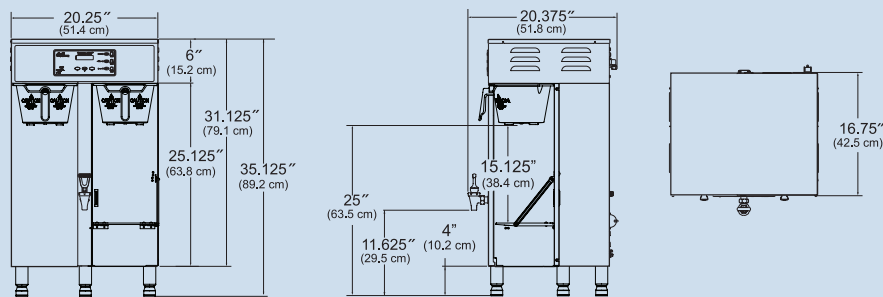
## ThermoPro or Milano Stainless Steel Vacuum Servers — designed to provide optimum heat retention.

- 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.
- Sturdy handles and dual function faucet guard provide multiple carrying points for ease of transportation.
- Separate drip mat/tray for easy cup location and cleaning.
- Significant faucet clearance for cup and decanter service.
- Includes sight glass cleaning brush.

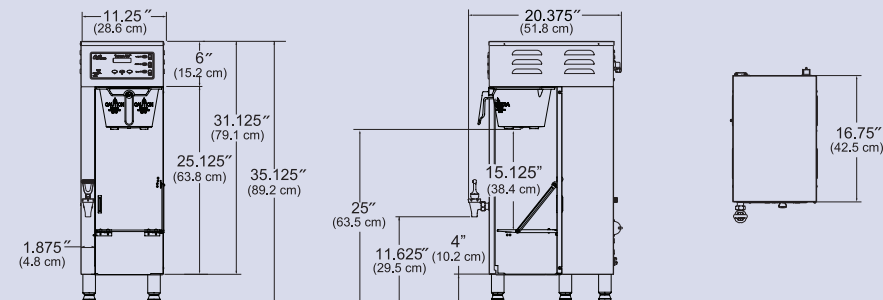
Optional  
WS1 Wire Stand  
with ThermoPro  
TXSG15 Server.



## TP15T Twin

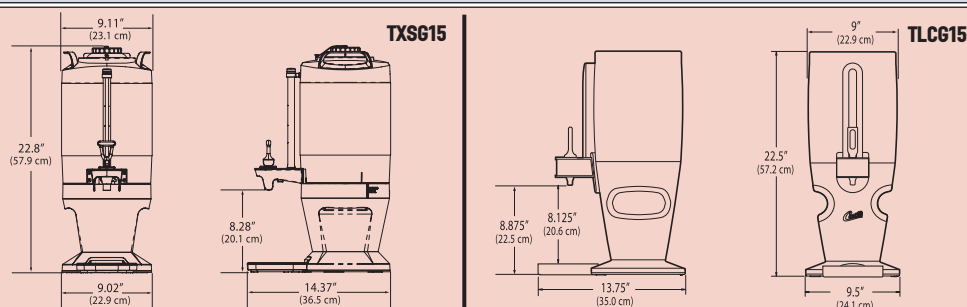


## TP15S Single

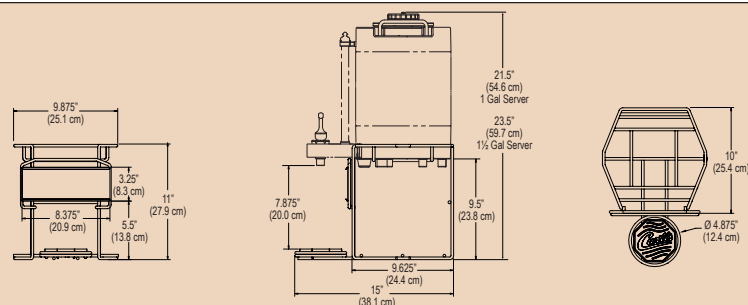


## TXSG15 ThermoPro Server

## TLCG15 Milano Server



## WS1 Wire Stand



Specifications	Batch Brewing Selections	Finished Brewing Capacity	Dimensions (H x W x D)	Voltage	Power Requirements	Water Source	Shipping Wt (lbs. w/o server)	Cube (cu ft.)
<b>TP15T Twin</b> (includes 2 servers)	6	3 Gal. (1.5 per side)	35.125" x 20.25" x 16.75"	220V/Single Phase* 3 Wire Plus Ground	5100W/7600W***	3/8" Flare	68	14.3
<b>TP15S Single</b> (server included)	3	1.5 Gal.	35.125" x 11.25" x 16.75"	220V/Single Phase** 3 Wire Plus Ground	4300W	3/8" Flare	55	9.1
<b>TXSG15 Server</b> (includes base)	N/A	1.5 Gal.	22.8" x 9.02" x 14.37"	N/A	N/A	N/A	15	3.7
<b>TLCG15 Server</b> (includes base)	N/A	1.5 Gal.	22.5" x 9.5" x 13.75"	N/A	N/A	N/A	14	3.7
<b>WS1 Wire Stand</b>	N/A	N/A	11" x 9.875" x 10"	N/A	N/A	N/A	4	1.09

\*Optional 220VAC/3 Phase – Specify 3 Wire or 4 Wire Plus Ground. \*\* Optional Dual Voltage 120/220VAC

\*\*\* Field convertible to higher wattage. Export Voltage Available – contact factory.

### Field Changeable Enhanced Recovery Circuitry

ThermoPro twin\* units ship standard with a robust 5000 watts of recovery power. Should you have a higher rated circuit at the installation, a single connection change\*\*\* boosts the ThermoPro to a powerful 7500 watts providing enhanced recovery and brewing speed.

NOTE: \*220VAC/Single Phase Models Only

\*\*\* Should be connected only by a qualified installation technician.



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