

How quickly the Curtis Gold Cup adds profit to your operation.

CGC ROI CALCULATOR			
1	COST OF COFFEE/CUP	\$0.48*	\$
2	RETAIL SALE PRICE/CUP	\$2.25	\$
3	PROFIT/CUP	\$1.77	\$
4	AVERAGE CUPS/DAY	15	
5	PROFIT/DAY	\$26.55	\$
6	CGC BREWER COST	\$2,200†	\$
7	ROI (PAYBACK) DAYS	83	
*Above example based on \$7/lb coffee.			
†CGC is based on MSRP. Your numbers may vary.			

FEATURES & BENEFITS

G4: Generation 4 digital controls with an instinctive touch screen provide simple training, unmatched accuracy and seamless operation.

Twin Brewing Heads: Brew both sides simultaneously.

Siphon Technology: The brew cone's patented design allows water to rise to the perfect level without exiting for ideal pre-infusion; stops immediately at end of brew.

Pre-Wet/Wash Filter: Streams hot water over paper filters to eliminate any undesirable paper taste prior to brewing.

USB Port: Firmware updates and custom recipes are easily imported and shared.

Reduce Waste: Thanks to single cup brewing, you no longer need to waste pots of decaf or afternoon coffee.

Hot Water Faucet: Perfect for pre-heating cups or drawing hot water for tea and other instants.

- 1 Enter your **cost of ground coffee/cup** (typically 1 oz.).
- 2 Enter your **retail sale price per cup**.
- 3 Subtract **cost/cup** from retail **sale/cup** and enter the **profit/cup**.
- 4 Enter your **average cups/day** sold.
- 5 Multiply **profit/cup** times **cups/day** then enter your **profit/day**.
- 6 Enter your **Curtis Gold Cup Brewer (CGC) cost**.
- 7 Divide **CGC unit cost** by **profit/day** to determine your **Return On Investment** in days.



Specifications

Brew Capacity: 12 - 16 - 20 oz. / side
Dim. (H x W x D): 18.125" x 13.125" x 21"
(46cm x 34cm x 54cm)
Electrical: 120/220V - 50/60hz
12.5/13.4A - 1500/2950W

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CURTIS GOLD CUP
CGC
SINGLE CUP BREWER





How the Curtis Gold Cup Brewer fits in any operation.

Bar/Cafés ►

With your signature coffee menu, customers can relax and enjoy a unique coffee experience at the end of their meal.



◄ Fine Dining

Increase your profitability “one cup at a time” with an “after meal” menu of inspired, perfectly paired, distinctive blends that provide the ultimate coffee & dessert experience.

◄ Hotels

Offer executive level guests a signature specialty coffee during breakfast or check-in with either self-service or full-service brewing.

Casual Restaurants/Bakeries ►

Create a profitable, LTO “brew-to-order” single cup program or supplement your everyday batch brewing during off-peak hours.

Executive Offices ►►

Serve your business associates delicious, hand-crafted coffee using pillow packs that require no grinding or measuring.



Dual Brew Cones

Patented brew cones are designed to extract the most out of either freshly ground or pillow pack coffees.

Specialty Restaurants ►

What's the best complement for an incredible menu? Incredible “Golden Cup” coffee that delivers the perfect cup, every time.

