

Curtis Omega® Features & Benefits

- ✓ **MEGA GALLON BREWING** – Omega twin head systems brew up to 36 gallons of coffee/hour; single head systems brew up to 25 gallons/hour.
- ✓ **HIGH-VOLUME TANK CAPACITY** – 6.5 gallons (Single), 14.5 gallons (Twin).
- ✓ **G4 DIGITAL TOUCH CONTROLS** – Provides precise control over all aspects of brewing, including pre-wetting, pulse-brew, bypass and volume.
- ✓ **HIGH-VOLUME BREW BASKET** – Accommodates up to 28 oz. of ground coffee while maintaining proper bed size and depth.
- ✓ **IN-FIELD ELECTRICAL CONVERSION** – Omega systems feature standard three phase connection. Units can be field converted to single phase.
- ✓ **PRE-SET, ONE TOUCH RECIPES** – Based on coffee type, roast and grind to produce gourmet brewing results right out-of-the-box.
- ✓ **BUILT IN SELF DIAGNOSTIC SYSTEM** – Continuous system alerts operator to machine conditions and preventative maintenance scheduling
- ✓ **3.0 GALLON VACUUM INSULATED STAINLESS STEEL SERVERS** – Designed to hold 3.0 gallons of coffee hot, fresh and ready.
- ✓ **WATER FILTRATION** – The better the water, the better the coffee. For optimum brewing and to ensure the service life of the Omega System, proper water filtration is always recommended.

Omega® Service Cart

Sturdy, durable foodservice cart safely transports Curtis Omega 3.0 Gallon dispensers to any remote service location. The cart is designed to securely support up to two servers, with shelves for accessories such as cups, saucers and other coffee related items. Each server securely locks in place for safety. Smooth rolling, ball bearing casters with locks makes it easy to transport and position up to 6.0 gallons of coffee to any remote service location. Carts are available with either rubber or pneumatic wheels.



Curtis



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Curtis Omega® Ultra High-Volume Coffee Brewing System



Perfecting the art of brewing since 1941 **Curtis**

OMEGA. Where Ultra High Volume Meets Precision Brewing.

The Brewer for Quantity and Quality

Whether dining with five or 500 people, guests always expect a fine cup of coffee to start, accompany or finish their meal. The Curtis Omega® Brewing System helps larger operations deliver on that expectation, time and time again. Available in single or twin brewer configurations, each includes high tech stainless steel vacuum insulated servers capable of holding gallons of coffee, fresh and hot for hours... without the need for additional heat.

This brewer is perfect for banquets, catering, conferences, and any events where large quantities of hot, delicious coffee are needed. The heavy-duty stainless steel design of the Omega® withstands the constant rigorous demands found in commercial foodservice environments and will continue to perform to meet the highest service standards.

It's the little things that make this big brewer so special.

High Capacity Brew Basket – Easily handles up to 28 oz. of freshly ground coffee with perfect bed size and depth. High-tech plastic construction eliminates the “heat sink” effect associated with metal baskets. Two-handles afford convenient carrying.

Advanced Spray Head – The AFS spray head allows for proper pre-wetting, coverage and brewing turbulence to capturing the full flavor intended from the roaster.

Convenient Hot Water Faucet – Gallons of piping hot water at your disposal.

Back to Back to Back Brewing – The Omega's high capacity water tank, advanced digital sensors/controls and its heavy duty heating system, allows for practically continuous brewing



Generation 4 Digital Touch Controls – Empowered Brewing

The icon driven display is easily operated and provides precise control over all functions. Expertly profiled, pre-set recipes enable out-of-the-box one-touch brewing. Advanced self-diagnostics continually monitor the system. In the event of an error condition, the display clearly indicates the issue, often allowing quick resolution right over the phone.

High Capacity Service

Keeping it hot & fresh three gallons at a time.

3.0 Gallon Stainless Steel Vacuum Insulated Servers

Designed to maintain perfect coffee temperature and freshness, the Omega allows high-volume foodservice operations to serve cup after cup of fresh quality coffee to even the largest gatherings. Available in single or twin configurations, the Omega twin can brew up to 36 gallons of coffee per hour with its 14.5 gallon tank capacity .

Phenomenal Heat Retention

Constructed of double-wall, heavy-duty stainless steel, the server is designed with a vacuum insulated body preventing the exchange of temperature between the inside of the server and outside temperature. It keeps coffee hot and fresh until it's ready to be served.

Universal Design

Curtis Omega Servers have been designed to fit other competitive high volume systems, so it's easy to upgrade to the holding power of Curtis.

Offset Insulated Handles

Dual handles are offset allowing for Omega Servers to be nested next to each other. Padded/Insulated handles provide more comfortable movement.



High Volume Faucet

The Omega® Server features a high-volume, fast flow faucet for quick filling of service decanters.



Cup After Cup After Cup
The Omega® Brewer is easily capable of a massive 768 cups per hour to keep ALL your guests satisfied.*

*Twin head system; 6.0 oz/cup

