

Curtis ThermoPro® Features & Benefits

- ✓ **GENERATION FOUR (G4) DIGITAL CONTROL MODULE** – large, 4.3" touch screen. Icon-driven interface streamlines operation and provides precise control over all brewing.
- ✓ **STAINLESS-STEEL, VACUUM-INSULATED SERVERS** – keep coffee fresh, flavorful and at the perfect serving temperature.
- ✓ **MERCHANDISING MADE EASY** – ThermoPro is ideal for offering multiple flavor profiles..
- ✓ **ON-SCREEN INSTRUCTIONS** – provide fast, intuitive training; reduces service calls.
- ✓ **BUILT-IN SELF DIAGNOSTIC SYSTEM** – includes real-time feedback of the brewing process and energy saving mode.
- ✓ **PRE-SET, ONE-TOUCH GLOBAL RECIPES** – based on coffee type, grind and weight. Simplifies profile setting for gourmet results every time.
- ✓ **MINERAL TOLERANT DESIGN** – patented fast-wetting AFS Sprayhead, Non-metallic water level probe, Non-immersed water temperature sensor.
- ✓ **ENCAPSULATED CONTROL BOARD** – protects against steam, water and impact.
- ✓ **ENHANCED RECOVERY CIRCUITRY** – boosts performance on 220V/single phase models.

Curtis G4 ThermoPro® Gourmet Brewing with One Simple Touch

Monitor Coffee Freshness and Volume with the Optional Thermal FreshTrac™

Add the new Curtis Thermal FreshTrac (TFT) to a ThermoPro Server and monitor freshness time and volume at a glance, even from across the room. Activated from the moment coffee is brewed, the TFT keeps constant track of coffee quality and alerts employees when it's time for a new brew. Together, the ThermoPro Server and Thermal FreshTrac will redefine freshness for your coffee program.



LIQUID LEVEL

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

COFFEE QUALITY TIMER

The LCD timer is able to count up or down so you know when it is time to brew

ACTIVE LED LIGHT DISPLAY

Flashing green and red lights indicate coffee freshness. Green: Fresh; Red: Time to brew more

Curtis®



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Perfecting the art of brewing since 1941

Curtis®

ThermoPro®. Quality, Flavor & Consistency That's Hard to Beat.

The innovative ThermoPro with its high-tech, vacuum insulated stainless steel servers provide operators with precision brewing and thermal efficiency in a simple, easy to operate system. At the touch of a button the ThermoPro is ready to brew from a variety of pre-programmed, factory set recipes. And with scroll-through, intuitive menus, it's easy to fine-tune recipes for your signature coffee profile.

Servers that offer versatility, durability, most importantly... fresh and delicious coffee.

- High-Tech, Vacuum Insulated, Stainless Steel Servers** – maintain coffee's ideal freshness and quality.
- Attractive Design** – complements hotel lobbies and coffee service bars.
- Integral Removable Base** – makes it easy to create remote coffee stations.
- Sturdy Handles** – provide multiple carrying points for ease of transportation.



Low Profile One-Gallon ThermoPro® The perfect fit for limited space operations.

- Same high performance brewer in a smaller, space efficient footprint.
- Available in single or twin head models.
- Versatile brewing solution for under the counter or limited counter space.
- Server base is easily detached for brewing and reattaches for remote coffee merchandising.
- Servers are interchangeable with other ThermoPro Brewers.
- Integral hot water faucet for convenience.



Filtration
Because higher quality water produces even better coffee, filtration attachments are recommended. They will also extend the life of the brewer.

Generation 4 Digital Technology... So you're always in control



The intuitive, icon driven G4 display provides precise control over all brewing 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.

Brewer models to fit any operation

