Curtis®

Smart Looking.

THERMO PRO X

Smart Brewing.

Introducing the ThermoProX™ Brewing System
Exclusively from Curtis

Make a Great Fresh Impression

Operators always want to make a good first impression. They also want to serve hot, fresh, delicious coffee to their customers all day long.

That's why the Wilbur Curtis Company developed the ThermoProX™.

Featuring high-tech, vacuum-insulated servers plus a dazzling new streamlined design, these innovative brewers offer precision brewing, thermal efficiency and other must-have elements in a system that's simple yet powerful—and conveys today's sleek styling.
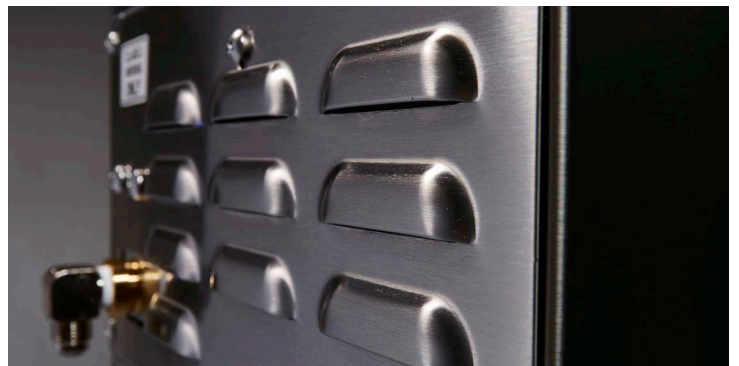
THERMO PRO X

Compliment your counter and your coffee

The ThermoProX™ looks as good as it performs. New design features include modernistic rounded, smooth corners, an elegant sloping top plus other style points to make it stand out in any foodservice operation – from c-stores and hotels to specialty coffee shops… anywhere quality coffee is served.

Smooth side panels with integrated USB port

Rear facing louvers

Honeycomb front panel

G4 1.5 Gallon – G4TPX2T10A3100

G3 1.5 Gallon –TPX2T10A3100

G4 1.0 Gallon – G4TPX1T10A3100

Touch button coffee perfection

Making sure customers have hot, fresh, delicious coffee ready any time of the day is far from simple—unless you have Curtis ThermoProX G3 or G4 technology on-board. With features like one-touch operation, pre-set recipes and self-diagnostics, you'll enjoy performance brewing, and always be in control. Plus, for multi-unit operations ThermoProX can be pre-programmed with your signature coffee recipes.

G3 ThermoProX

- Provides precise, digital fine-tuning of the brewing process and complete control over pre-infusion, pulse-brewing, water bypass and more
- Universal Control Module features an easy-to-read, true-green LED display and simple interface
- Pre-set, one touch global recipes simplify profile setting for gourmet results every time

G4 ThermoProX

- A large 4.3" touchscreen features an icon-driven interface that streamlines and simplifies operation
- On-screen instructions provide fast, intuitive training and real-time feedback on the brewing process
- Self-diagnostics alert the operator for preventive maintenance
- One-touch setting of brew recipes
- A USB port makes it easy to transfer recipes throughout multi-unit chains

Keep coffee fresh and hot Without the heat

The high-tech, vacuum-insulated, stainless-steel servers are at the heart of the ThermoProX™ keeping coffee at the ideal serving temperature — without external heat.

Add advanced Curtis G3 or G4 digital technology and you have a system that makes serving fresh gourmet coffee a no-brainer for all skill levels.

But your customers won't notice the science. They'll only remember the great coffee, and will keep coming back for more.

Gauge freshness and volume at a glance

Strong beverage sales depend on keeping coffee fresh and available throughout the day. Add the Curtis Thermal FreshTrac®(TFT) to a ThermoPro server and monitor freshness time and volume without any additional labor or effort. Together, the ThermoPro® Server and Thermal FreshTrac will redefine freshness for your coffee program.

Activated the moment coffee is brewed, its silent LED system indicates coffee quality. Plus, it alerts you when the time comes to make a new batch.

❶ Liquid Level	❷ Coffee Quality Timer	❸ Active LEDs
Represented by successive horizontal bars.	Counts up or down so you know when it is time to brew a new batch.	Flashing green indicates coffee freshness, flashing red means it's time for a new brew.

Merchandising made easy

Add ThermoPro servers (sold separately) and offer your customers an enticing selection of different coffees at once. What's more, servers are interchangeable between brewers.

Serve coffee anywhere

Sturdy handles with multiple lift points make it easy to transport servers.

Slim down

The perfect solution for tight over- or under-the-counter placements, one-gallon ThermoProX™ Brewers and ThermoPro servers offer the same high-performance in a smaller, space-efficient form factor.

Because water is everything

We strongly recommend adding filtration to your ThermoProX™ system, since higher quality water produces even better coffee. You'll also extend the life of the brewer.

Serve hot, fresh, delicious coffee... beautifully

G4 1.5 Gal	Single Head	G4TPX2S63A3100
	Twin Head	G4TPX2T10A3100

Shown with optional thermal servers – sold separately

| TFT15G | TXSG1501S600 | TXSG0101S600 | TFT1G | TFT1G3 | TFT1G2 | WC-56020 base assembly | TFTR1G | TFTR15G |

Thermal Dispensers and Base

MODEL #	DESCRIPTION
TXSG0101S600	Insulated 1.0 Gallon Dispenser, Black Sight Glass, Wide Mouth Lid
TXSG1501S600	Insulated 1.5 Gallon Dispenser, Sight Glass, Wide Mouth Lid
TFT1G	1.0 Gallon Thermal Freshtrac® Dispenser, Lockable Base, Wide Mouth Lid
TFTR1G	1.0 Gallon Thermal Freshtrac® Dispenser, Lockable Base, Wide Mouth Rear Facing Lid
TFT1G2	1.0 Gallon Thermal Freshtrac® Dispenser, without Base, Wide Mouth Lid
TFT1G3	1.0 Gallon Thermal Freshtrac® Dispenser, Non-Lockable Base, Wide Mouth Lid
TFT15G	1.5 Gallon Thermal Freshtrac® Dispenser, Lockable Base, Wide Mouth Lid
TFTR15G	1.5 Gallon Thermal Freshtrac® Dispenser, Lockable Base, Wide Mouth Rear Facing Lid
TFT15G2	1.5 Gallon Thermal Freshtrac® Dispenser, without Base, Wide Mouth Lid
TFT15G3	1.5 Gallon Thermal Freshtrac® Dispenser, Non-Lockable Base, Wide Mouth Lid
WC-56020	Single Thermal Dispenser Base

G3 1.5 Gal	Single Head	TPX2S10A3100
	Twin Head	TPX2T10A3100

Shown with optional thermal servers – sold separately

G4 1.0 Gal	Single Head	G4TPX1S63A3100
	Twin Head	G4TPX1T10A3100

Shown with optional thermal servers – sold separately

Water Filters

MODEL #	DESCRIPTION	RATED LIFE*	FLOW
CSC10AC00 with Head, 10" Filter	Chlorine & Sediment Removal, Scale Prevention	10,000 Gal.	1.7 GPM
CSC10CC00 with 10" Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	10,000 Gal.	1.7 GPM
CSC10AV00 with Head, 10" Vend Filter	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	10,000 Gal.	1.7 GPM
CSC10CV00 with 10" Vend Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention/OCS/VEND	10,000 Gal.	1.7 GPM
CSC10CF00 with 10" Fibredyne Cartridge Only	Chlorine Removal, Scale Prevention, Extra Sediment Loading	5,000 Gal.	1.0 GPM
CSC15AC00 with Head, 15" Filter	Chlorine & Sediment Removal, Scale Prevention	15,000 Gal.	2.0 GPM
CSC15CC00 with 15" Replacement Cartridge Only	Chlorine & Sediment Removal, Scale Prevention	15,000 Gal.	2.0 GPM

* 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.

Accessories

MODEL #	DESCRIPTION
WC-3422	High Volume Brew Basket
GEM-6-101	Paper Filter for WC-3422 (High Volume Brew Basket)
GEM-6	Paper Filter for WC-3417 (Standard Brew Basket)

WC-3422

GEM-6-101
15.00" x 5.50"

GEM-6
12.50" x 4.00"

The features are dynamic, the benefits... exceptional

THERMO PRO X

Features	Benefits
Cool, sophisticated looks, easy-to-clean design	Modernistic rounded, smooth corners, an elegant sloping top, slender side panels, plus a textured honeycomb front panel.
Choice of Curtis G3 or G4 Technology	Provides simple yet powerful touch-button gourmet coffee brewing capabilities.
Stainless-steel, vacuum-insulated servers	Keeps coffee fresh, flavorful and at the perfect serving temperature — without external heat.
Detachable server bases	Easily detach and reattach for remote coffee merchandising. Servers are also interchangeable between brewers.
On-screen instructions	Reduce training time and the need for service calls.
Self-diagnostics	Continually monitors brewing system. Helps resolve issues faster.
Energy Saving Mode	Saves electricity when system is not in use.
Integrated hot water faucet	For instant beverages and other needs.
Pre-set, one-touch global recipes	Yield gourmet results based on coffee type, grind and weight.
Mineral-tolerant design	Patented fast-wetting AFS spray head, non-metallic water level probe and non-immersed water temperature sensor counteract mineralization.
Encapsulated control board	Guards against steam, water and impact.
Enhanced recovery circuitry	Boosts performance on 220V single-phase models.
Locking Lid and Brew Cone	Helps prevent accidental spills.

For more information, contact your local Curtis Representative.