



G3 THERMOPRO™ DIGITAL COFFEE BREWERS

MODEL: TP15S10A5100, TP15T10A5100



TP15S10A5100
Single brewer with one
1.5 gallon TFT15G dispenser



TP15T10A5100
Twin brewer with two
1.5 gallon TFT15G dispensers

G3 ThermoPro™ Digital Coffee Brewing Systems

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.

Thermal FreshTrac™ Dispensers

SIGNALS, MONITORS, AND MANAGES COFFEE QUALITY & VOLUME

The key to a well executed coffee program is consistently serving hot, fresh coffee every time. Monitoring the holding time and the amount of coffee in a dispenser is crucial to freshness and quality. Without proper management, coffee can get cold or stale from sitting too long. Even worse, dispensers can run out and customers have to wait for a new brew.

Curtis' Thermal FreshTrac™ is a simple visual system that communicates time and volume that's easy to see, even from across the room. The FreshTrac™ system is activated from the moment coffee is brewed into the dispenser to keep your coffee program on track.

ITEM NO

PROJECT

DATE

BREWER FEATURES

G3 THERMOPRO™ DIGITAL COFFEE BREWING SYSTEMS

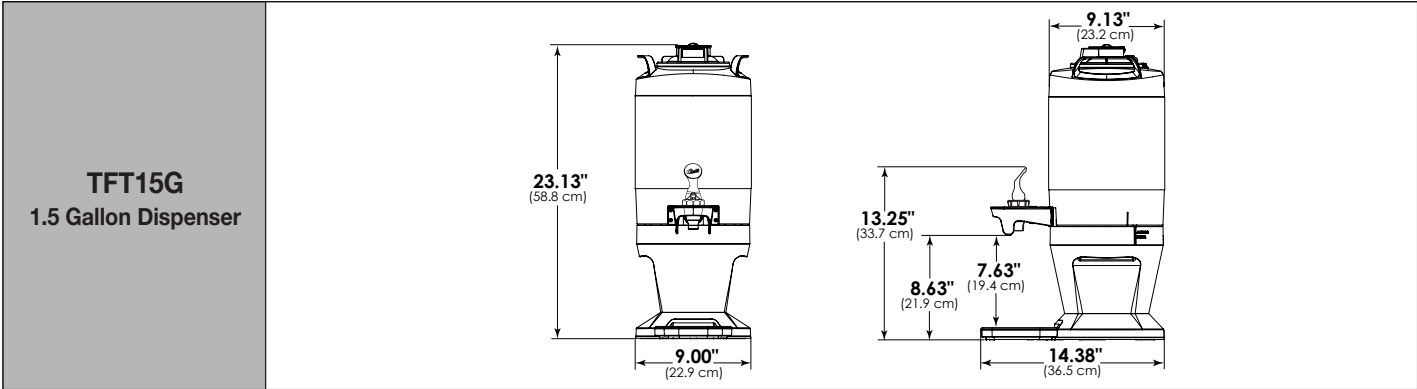
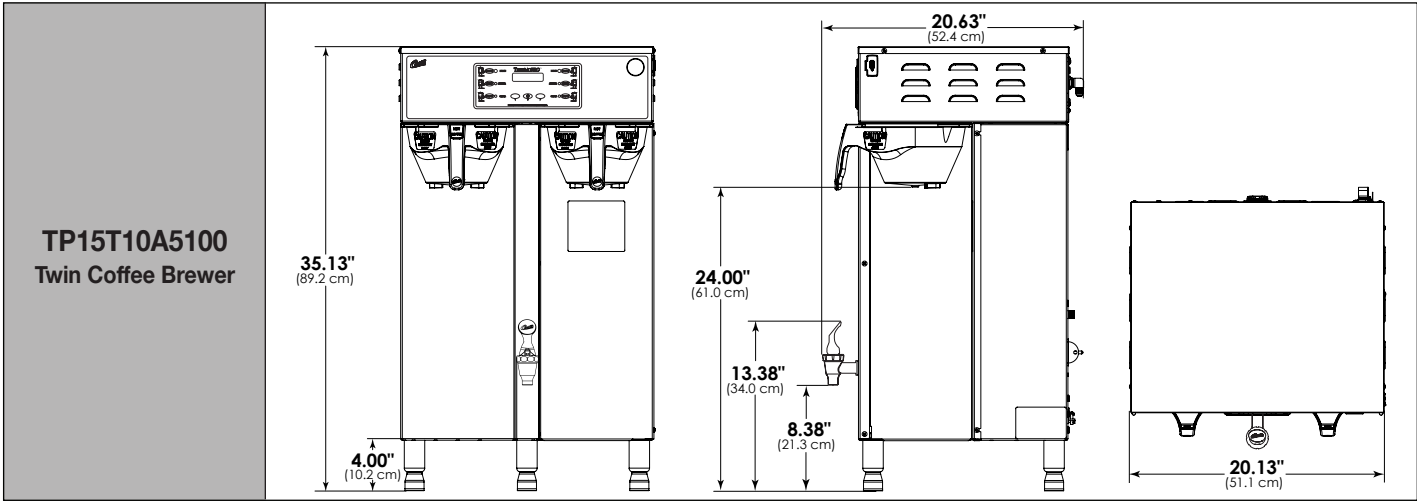
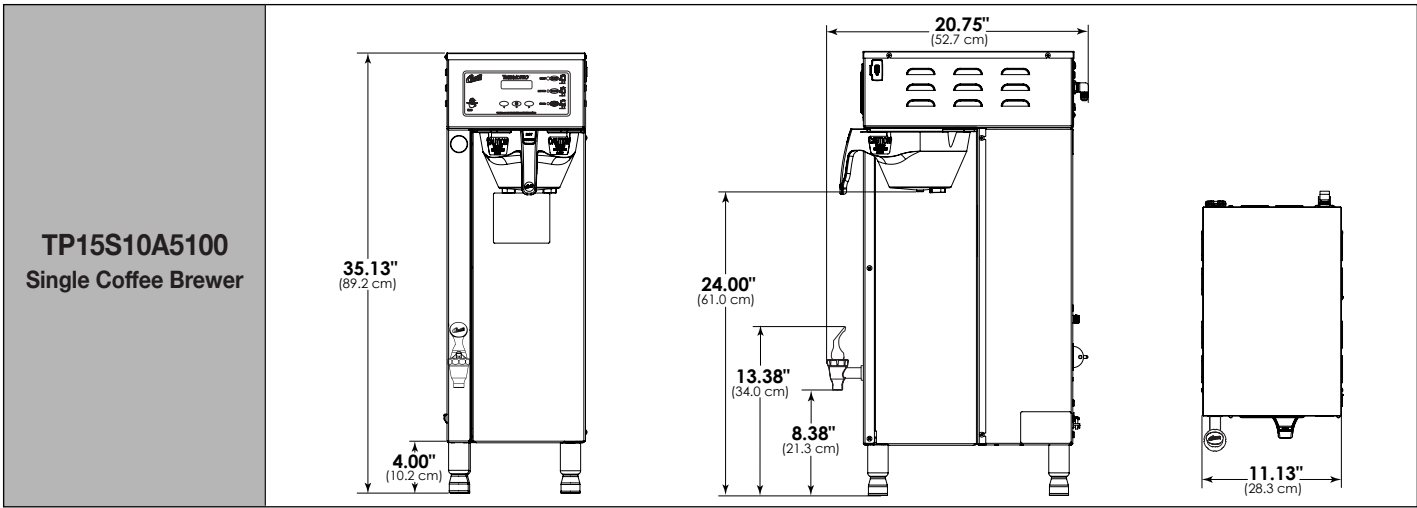
- **G3 Digital Control Module** — Provides precise control over all aspects of brewing in an intuitive, easy-to-operate system
- **Fully Customizable Brew Settings** — Can be set for each individual brew button
- **Pre-Set Global Recipes At The Touch Of A Single Button** — No complex equipment required
- **Single Unit is Field Selectable** — One, Two or Three Batch brewing
- **Enhanced Recovery Circuitry** — Boosts performance on 220V/single phase models

DISPENSER FEATURES

THERMAL FRESHTRAC™ DISPENSERS TFT15G

- **Twin LEDs** — Enables you to easily check coffee quality – even from across the room
- **Stand Alone Operation** — Curtis TFT requires no connection with the brewing system
- **Universal Fit** — Curtis TFT is designed to fit existing models of Curtis Thermal Servers
- **Brew-Through Convenience** — Maintains coffee flavor, temperature and quality
- **Long Service Life** — Curtis TFT high-tech power module features a one-year performance guarantee





Electrical Supply Requirements

MODEL #	PHASE	VOLTS	AMPS	HEATING CONFIG	WIRE	WATTS	HERTZ	GAL/HR
TP15S10A5100	1 PH	220V	19.5A	2X2000W	3W+G	4300W	50/60 Hz	12.0
TP15T10A5100	1 PH	220V	23.0/34.5A	3X2500W	3W+G	5100/7600W	50/60 Hz	21.0

Dimensions

MODEL #	HEIGHT	WIDTH	DEPTH	SHIP WEIGHT	SHIP CUBE
TP15S10A5100	35.13"	11.13"	20.75"	68.0 lbs.	8.15 cu. ft.
TP15T10A5100	35.13"	20.13"	20.63"	105.0 lbs.	14.08 cu. ft.
TFT15G	23.13"	9.00"	14.38"	15.0 lbs.	2.30 cu. ft.

Water Supply Requirements

WATER CONNECT	WATER PRESSURE	MIN. FLOW RATE	WATER TANK VOL.
3/8" Flare	20 - 90 psi	1.0 GPM	2.9 Gal.
3/8" Flare	20 - 90 psi	2.0 GPM	6.9 Gal.
N/A	N/A	N/A	N/A

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



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