



“Gourmet” flavor is easy with G3 technology and a ThermoPro™ decanter solution. You’ll think it’s magic . . . but it’s just smart brewing.

Brewing and serving great tasting, “gourmet” style coffee is no longer “hocus pocus”. Curtis’ G3 brewing systems make this complex process simple with easy-to-program features including... digital temperature and brew-by-volume control, pre-infusion and pulse technology, preventive maintenance alerts, cold water brew lock-out, and much more.

Add a ThermoPro decanter, and perfectly brewed temperature and gourmet taste is maintained without additional heat. Its direct pour design and brew-through top makes the the D60 ultra convenient. While its contemporary looks are perfect for the conference rooms, office coffee locations or other applications.

From traditional to gourmet roasts, the Curtis G3 System continually provides you great coffee flavor and increased profits every brew.

ITEM NO

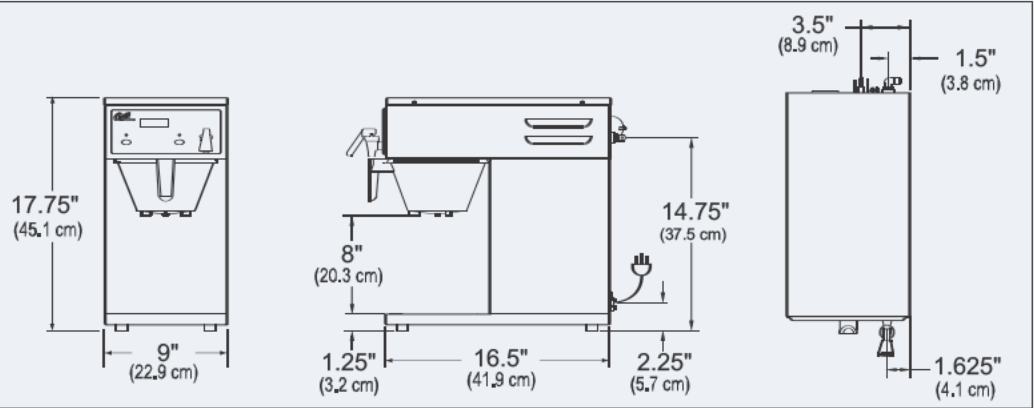
PROJECT

DATE

FEATURES AT A GLANCE

- **Precise “gourmet” control over all critical functions** — The G3 Digital Control Module provides you the expertise to brew premium gourmet coffee with ease.
- **Stainless Steel ThermoPro™ Pour Pots Keep Coffee Quality at its Peak of Freshness** — High heat retention design maintains temperature without additional warming.
- **Built-In Fine Tuning Brewing Modes** — Pre-infusion and other modes enhance extraction of gourmet coffee flavor. Cold water brew lock-out prevents brewing when water temperature is below set level.
- **Curtis’ Exclusive G3 3-Year Warranty on Digital Control Components.**
- **Out-of-the-Box Operation** — Pre-programmed factory settings deliver ideal results.
- **Reliability You Can Depend On** — Digital Control Module is encapsulated in high-tech polymer and is impervious to heat, steam and moisture.
- **Intuitive Scroll-Through Precision Programming** — Large, brightly lighted display communicates functions at a glance. Easily adjust time, volume, temperature, brew functions and more.
- **Tamper Resistant** — Changeable access code prevents unauthorized adjustment.
- **Easy-to-Use** — Simple graphic design with color-coded buttons for all operating functions.
- **Saves Operating Costs** — Energy save mode automatically reduces energy consumption when brewer is idle.
- **Reduce Downtime** — G3 on-board self-diagnostics continually sense proper brewing operation. A Service Phone Number and error code will be displayed in the rare event technical assistance is required.
- **Programmable Display Banner** — Can be set to display your operation’s name and message.
- **Quick and Simple Installation** — Standard 120VAC Operation.

D60GT



SPECIFICATIONS	D60GT*	D60GT* (Dual Voltage)
Brewing Heads	1	1
Finished Brew Capacity	60 oz.	60 oz.
Dimensions (HxWxD)	17.75" x 9" x 16.5"	17.75" x 9" x 16.5"
Electrical	120VAC/60Hz 2W+G	120/220VAC/60Hz 2W/3W+G
Power Requirements	1500W/12.5A	1700W/14.1A 3300W/15A
Cord & Plug	6 ft./NEMA 5-15P	6 ft./NEMA 5-15P
Water Inlet**	1/4" Flare	1/4" Flare
Shipping Weight (lbs.)	30	30
Cube (cu. ft.)	3.6	3.6

*ThermoPro pour pots NOT included. **Water Filtration Device Recommended.



ThermoPro™ CLXP64
(Sold separately)
64 oz. stainless steel pour pot server



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