



THERMOPRO™ INSULATED POUR POT SERVERS

MODELS: TLXP12; TLXP19; CLXP64

ITEM NO

PROJECT

DATE



TLXP19



TLXP12



CLXP64

ThermoPro Pour Pot Servers with Insulated Stainless Steel Liner . . . the unbreakable way to keep coffee hot, fresh & delicious.

From breakfast to dinner, pour hot, fresh-brewed coffee any time in the Curtis ThermoPro™. These high-tech thermal servers are constructed entirely of stainless steel for durable, long-lasting use. Each features vacuum insulation to maintain coffee's just-brewed temperature and seal its tempting aroma and flavor for hours . . . WITHOUT additional heat!

Brew-Direct Convenience.

ThermoPro™ Servers (CLXP Models) are compatible with the new Curtis G3 Alpha™, ThermoPro Alpha™, and other decanter-style brewers.* They are available in both regular and decaf models. (Regular and Orange Decaf lids may be ordered separately.)

Taller ThermoPro TLXP Models are perfect for brewing directly from Curtis Thermo Alpha (D60GT) Brewing Systems.

FEATURES AT A GLANCE

- **High-Tech Vacuum Insulated Stainless Steel Liner** – Keeps coffee hot and at its peak of freshness without additional warming.
- **Unbreakable** – Unlike glass, stainless steel liners will not break when bumped or dropped.
- **Brew-Direct Design** – Fits directly below the brew cone for simple filling.
- **Ergonomically Engineered** – Comfortable handle and large spout allow for easy pouring.
- **Server or Self-Serve Use** – Smaller TLXP12 is ideal for “leave on the table” use freeing up wait staff to serve customers.
- **Fits on Standard Warmer**

* CAREFUL: Warmer should be disconnected by a qualified service technician when using stainless steel servers.

Uniquely designed base “nests” into standard warmer plates.





TLP Brewer with TLXP-19



D60GT with CLXP-64

Brew-Direct Design for Maximum Coffee Flavor.

ThermoPro™ Servers are compatible with many different brewing systems. By brewing directly into the server, coffee flavor and temperature is kept at its optimum.

Additionally, these servers can be “remoted” to create convenient serving stations. Smaller ThermoPro models can even be left on the table freeing up wait staff and ensuring customer satisfaction.

| SPECIFICATIONS (Individual Units) | Capacity | Clearance for Airpot | Shipping Weight (lbs) | Cube (cu. ft.) | SPECIFICATIONS (Master Case) | Dimensions | Shipping Weight (lbs) | Cube (cu. ft.) |
|-----------------------------------|-----------------|----------------------|-----------------------|----------------|------------------------------|-----------------|-----------------------|----------------|
| CLXP64 | 1.9L (64 oz.) | 8" | 2.3 lbs | 0.26 | TLXP1201S000 | 10" x 12" x 18" | 15 lbs | 1.25 |
| TLXP12 | 1.2L (40.5 oz.) | 9.25" | 1.9 lbs | 0.19 | TLXP1901S000 | 13" x 13" 18" | 18 lbs | 1.76 |
| TLXP19 | 1.9L (64 oz.) | 11.4" | 2.3 lbs | 0.27 | CLXP6401S000 | 9" x 22" x 18" | 18 lbs | 2.06 |



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