

MERCURY HIGH-VOLUME COFFEE BREWING SYSTEM



The G3 Mercury Advantage... gourmet brewing brains <u>and</u> brawn.

Now brew <u>hundreds</u> of cups of gourmet quality coffee and keep each hot, fresh and delicious while serving with the G3 Mercury Coffee Brewing System. Mercury is designed from the ground up to simplify volume coffee production and service.

Coffee Where You Need It Most!

Working as a complete integrated system, the Mercury brews up to 800 cups of coffee per hour, then lets you move it precisely where it's most convenient for service.

Meeting rooms, banquets, convention halls, poolside receptions...there's no end to where Mercury's portable ten gallon SuperSatellite can be placed.

Gourmet Flavor From Practically Every Roast.

The key to the Mercury System is its powerful wall-mounted brewing module. At the touch of a button, it instantly delivers up to ten gallons of "brew temperature" water.

The Mercury brewing module features Curtis' advanced G3 digital control. G3 simplifies the complex process of extracting great "gourmet" coffee flavor. It's pre-programmed for "out of the carton" use, and can be adjusted to fine tune flavor with easy to program features including digital brew temperature and brew volume control, preventive maintenance alerts and much more.

Safety That Makes Sense.

Mercury incorporates proven protection features designed for large volume coffee service. Wall-mounted guide brackets position the vessel precisely in place during the brew cycle. A brew-interlock safety switch allows brewing <u>only</u> when the spout is correctly positioned, preventing the possibility of spills or burns.

The SuperSatellite vessel is securely fastened to the service cart, which features a wide-wheel base for extra stability.

Plus, Mercury forever ends the dangerous practice of hand carrying large trays, laden with pots of hot, scalding coffee from the brewer to the service area.

Get the MERCURY ADVANTAGE.

Curtis puts over 50 years of foodservice coffee brewing experience into the high-volume Mercury System. Put that expertise to work in your operation and start enjoying the benefits of a more efficient, more profitable high-volume coffee service today.

ITEM NO		

MODEL: MWMGT

PROJECT

DATE



High Output Brewing Module with G3 Control

- Quickly brews up to ten gallons.
- Three separate brew buttons 3, 6, and 10 gallon brews.
- Digital display provides "scroll-through" programming.
- Easy to use. Simple color coded buttons. Instructions in English and Spanish.
- Safety heater lockout system provides failsafe heater control

Safety Interlocking Brew Spout — Brews only when properly connected to its SuperSatellite.

10 Gallon SuperSatellite Vessel

- Thermostatically controlled warming element maintains ideal serving temperature.
- Self contained aerator keeps coffee fresh
- Integral drip tray
- Vessel secured to cart for safety

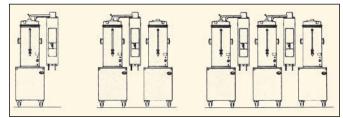
Integral Serving Cart — Wide stance provides stability. Shelves offer storage for transportation

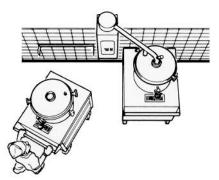


Design Mercury to Fit Your Specific Needs.

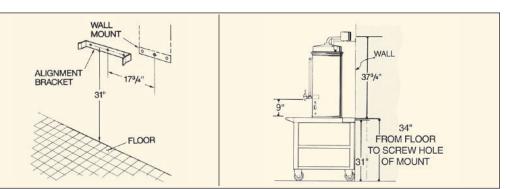
The Mercury coffee brewing system's modularity lets you design a configuration to fit your exact needs. By integrating the individual modular units, your system can produce the quantities of coffee you need in the most efficient, productive manner.

COMMON CONFIGURATIONS:





Cart Alignment Bracket Installation and Brewing Module Installation



Specifications	Brewing Module (MWMGT-10)	Coffee Vessel (MCV-10)	Cart (MCVC-1)	Wall Bracket Guides
Capacity	Up to 800 Cups/hr.	10 gal.	N/A	N/A
Electrical (Three Phase Only)	208VAC/60Hz/3-Phase Three Wire Plus Ground	120VAC/60Hz Standard Duplex Outlet	N/A	N/A
Power Requirements	15kw/42A	ЗA	N/A	N/A
Plumbing	3/8″ Water Inlet	N/A	N/A	N/A
Height x Width x Depth	(See Illustration)	(See Illustration)	32″x34″x22″	N/A
Shipping Weight (lbs.)	60	54	89	2



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