



THERMOPRO™ INSULATED POUR POT SERVERS

MODELS: TLXP1201S000, TLXP1201S000D, TLXPS1201S000, TLXPS1201S000D, TLXP1901S000, TLXP1901S000D, CLXP6401S100, CLXP6401S100D

ITEM NO _____

PROJECT _____

DATE _____



TLXP1901S000/TLXP1901S000D



TLXP1201S000/TLXP1201S000D



TLXPS1201S000/TLXPS1201S000D



CLXP6401S100/CLXP6401S100D

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™ servers. 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 Curtis Alpha™, ThermoPro™, and other decanter-style brewers.* They are available in both regular and decaf models. (Regular and Orange Decaf lids may be ordered separately.)

CLXP Models are perfect for brewing directly from D60GT Brewing Systems.

Uniquely designed base "nests" into standard warmer plates.



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 TLXPS12 is ideal for "leave on the table" use freeing up wait staff to serve customers.
- **Fits on Standard Warmer***

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



TLP Brewer with TLXP1901S000



D60GT with CLXP6401S100

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.)
TLXP1201S000	1.2L (40.5 oz.)	9.5"	2.0 lbs.	0.21
TLXP1201S000D	1.2L (40.5 oz.)	9.5"	2.0 lbs.	0.21
TLXPS1201S000	1.2L (40.5 oz.)	9.25"	1.9 lbs.	0.19
TLXPS1201S000D	1.2L (40.5 oz.)	9.25"	1.9 lbs.	0.19
TLXP1901S000	1.9L (64 oz.)	11.4"	2.3 lbs.	0.27
TLXP1901S000D	1.9L (64 oz.)	11.4"	2.3 lbs.	0.27
CLXP6401S100	1.9L (64 oz.)	7.04"	2.3 lbs.	0.26
CLXP6401S100D	1.9L (64 oz.)	7.04"	2.3 lbs.	0.26

SPECIFICATIONS (Master Case)	Dimensions (H x W x D)	Shipping Weight (lbs)	Cube (cu. ft.)
TLXP1201S000	18" x 13" x 11"	14 lbs.	1.49
TLXP1201S000D	18" x 13" x 11"	14 lbs.	1.49
TLXPS1201S000	18" x 13" x 12"	15 lbs.	1.25
TLXPS1201S000D	18" x 13" x 12"	15 lbs.	1.25
TLXP1901S000	17" x 14" x 13"	17 lbs.	1.76
TLXP1901S000D	17" x 14" x 13"	17 lbs.	1.76
CLXP6401S100	22" x 17" x 9"	16 lbs.	2.06
CLXP6401S100D	22" x 17" x 9"	16 lbs.	2.06



WARNING - These products can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov



WILBUR CURTIS COMPANY, INC.

6913 Acco Street, Montebello, CA 90640-5403

Telephone: 800-421-6150 · 323-837-2300

Fax: 323-837-2406

www.wilburcurtis.com



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