

You are what you drink.



CAFE
98[®]





Some manufacturers of coffee brewing equipment would have you believe that brewing coffee is simple. The truth is always more complicated than it first appears though, and coffee science is not a simple subject. But if a manufacturer has studied coffee science and has engineered the coffee brewing equipment to control the elusive variables, that equipment should allow you to adjust the extraction to accommodate the flavor of your coffees.

Café 98 is the first commercial coffee brewing system to be certified by the Specialty Coffee Association of America. The SCAA certification program objectively measures the ability of coffee brewing equipment to produce consistently good coffee. After thorough testing, the SCAA certified that the Café 98 system meets all the criteria for proper operation of coffee brewing equipment as outlined in the SCAA Coffee Brewing Handbook.

In order to be certified, brewing equipment must control three variables consistently:

- 1. Time of contact between the coffee grounds and water.** It takes time for the coffee particles to absorb the water, for the water to dissolve and extract the soluble material in the particles, and for the dissolved material to migrate into the beverage. Because water extracts different chemical compounds from ground coffee at different rates, the mixture of soluble materials in the beverage changes continuously. Therefore, controlling the brewing time contributes to optimal extraction and produces uniform results. Single valve mechanical brewers depend on outside water pressure to determine the length of the brew cycle, so the contact time varies with water pressure and volume. Only the Café 98 patented dual valve system separates the timing of the water cycle from the volume control to deliver consistent contact time regardless of the water pressure or volume.
- 2. Temperature of the water.** Cold water does not extract coffee as completely or as rapidly as hot water. Water that ranges in temperature from 195 degrees to 205 degrees liberates the aromatic materials more rapidly and permits proper extraction of other solubles within a reasonable time. As a general rule, the temperature should remain constant throughout the brewing cycle. The Café 98 patented digital system combines an electronic thermistor with liquid level sensors to deliver water temperatures between 198 and 202 degrees during the entire brew cycle.

- 3. Turbulence in the brew basket.** As water passes through and over the coffee grounds, it creates a mixing action known as turbulence. Sufficient turbulence is necessary to first wet the coffee particles and then to cause the water to flow uniformly through them. Wetting allows the water to penetrate the particle fibers, and a uniform flow allows the soluble material to dissolve. Spray heads tend to concentrate turbulence in the center of the brew basket, over extracting the center of the grounds and leaving the outside underdeveloped. The unique design of Café 98 brew basket incorporates a stainless steel soaker dish to ensure uniform flow and adequate turbulence which combine to deliver consistent extraction.

Ultimately, the quality of coffee beverage depends in the ability of the operator to control the brewing process. The Café 98 brewing system eliminates the variability inherent in all commercial brewing systems and delivers consistent control of the brewing process into the hands of the operator.

Café 98 Features

- < Precision adjustments for controlling extraction
 - Electronic temperature control
 - Electronic timing of water contact
 - Adjustable water volume control
- < Liquid level sensors fill water tank automatically allowing use of hot water spigot without shorting the brew cycle
- < Optional 3500 watt heating element only draws 20 amps and eliminates recovery time providing 12 x 85 ounce brew cycles per hour with no variation in brewing temperature
- < Easy to operate soft touch control panel
 - Portion selection
 - Cancel button
 - Ready light/Autobrew mode: electronically stores brewing commands
 - Brewing caution indicator
 - Call for service light
 - Adjustable audible signal at the end of each brew cycle
- < Modern powder coated matte finish
- < Modular construction to adapt to any size of thermal server at any time
- < Patented gourmet “shower” basket available for optimizing extraction

Next Generation Brewers

Automatic coffee brewing systems for thermal servers.

All Next Generation Brewers are of modular construction and may be adapted to fit any size thermal server.



0 Series

SPECIFICATIONS

0-Series (with 0" Riser) (145-0, 180-0 & 350-0)

Accommodates Superbowls
and Personal Carafes

9.5" wide x 18" deep x 18" high



3 Series

3-Series (with 3" Riser) (145-3, 180-3 & 350-3)

Accommodates Low Dispensers
with Sight Gauge

9.5" wide x 18" deep x 21" high



4 Series

4-Series (with 4" Riser) (145-4, 180-4 & 350-4)

Accommodates All Airpots
and Handypots

9.5" wide x 18" deep x 22" high



8 Series

8-Series (with 8" Riser) (145-8, 180-8 & 350-8)

Accommodates Tall Dispensers
with Sight Gauge

9.5" wide x 18" deep x 26.25" high

ELECTRICAL:

145 models:	120 volt	15 amp	1400 watt tank heater
180 models:	120 volt	20 amp	1750 watt tank heater
350 models:	220 volt	20 amp	3500 watt tank heater

ACCESSORIES



110700



700915



701800



111040



MODEL	PART #	CAPACITY	HEAT RETENTION	COLOR	HEIGHT
AIRPOT	110866	1.9L	10 HOURS	SILVER DIAMOND	12 3/8"
AIRPOT	110865	2.2L	10 HOURS	SILVER DIAMOND	12 1/2"
AIRPOT	110867	2.5L	10 HOURS	SILVER DIAMOND	13 5/8"
AIRPOT	110868	3.0L	10 HOURS	SILVER DIAMOND	14"
AIRPOT	110861	1.9L	10 HOURS	GOLD DIAMOND	12 3/8"
AIRPOT	110860	2.2L	10 HOURS	GOLD DIAMOND	12 1/2"
AIRPOT	110862	2.5L	10 HOURS	GOLD DIAMOND	13 5/8"
AIRPOT	110863	3.0L	10 HOURS	GOLD DIAMOND	14"



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