

# GXDF2-15

## X-BREWER FEATURES & BENEFITS:

**Auto-Arm:** With water temperature playing such a vital role in the brewing of a great cup of coffee, NEWCO's "Auto-Arm" function ensures that the unit will always brew at the precise temperature. When a brew cycle is initiated, the control board verifies that the temperature in the tank is equal to the thermostat setting. If the temperature is ok, the brew cycle will begin. If the water is not at the proper temperature, the brew cycle is stored in memory and communicates that the brewer is "heating" via a heating lamp on the front of the machine. Once the temperature rises to the proper setting, the brewer will automatically begin to brew. You can count on brewing at the proper temperature every time for the best extraction possible.

**Visa-Brew:** The "Visa-Brew" function helps to communicate to the user that a brew cycle is in process. Once a brew cycle begins, a brewing lamp flashes for an adjustable period of time to help prevent the removal of a brewbasket or serving vessel prematurely.

**PDS Valve:** NEWCO's exclusive porcelain flow control valve ensures extremely accurate pot levels, brew after brew. The PDS valve works under extreme fluctuating water pressures (10 psi-110psi) and under harsh water conditions with exact consistency. By ensuring pot levels are accurate, your coffee profile will remain consistent and costly service calls will be eliminated.

**Solid State Thermostat:** By incorporating a solid state thermostat into the GX brewer, maintaining an accurate water temperature (+ or - 3 degrees) in the tank, helps to ensure proper brew temperature.



**Thermostat Over-ride:** The thermostat over-ride function begins when a brew cycle is initiated. The control board simply bypasses the thermostat control and instantly turns on the heating element for a period of 1 minute. This allows the brewer to recover faster, but more importantly provides a more consistent brew temperature from beginning to end for optimum extraction.

**G Satellite:** Available in three sizes (1.5, 2.5 & 3.0 gallons), the G-Containers are non-insulated dispensers that maintain the temperature of the coffee through indirect heat. The base of the dispenser is designed to sit around a warming plate rather than coming in direct contact with the heat source. This radiating heat process helps to prolong the life of the coffee by slowing the break down process.

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## Model GXDF2-15

## SPECIFICATIONS:

BREWING VOLUME	3/4 GALLON-1 1/2 GALLON
BREWING CAPACITY	340-440 CUPS PER HOUR
WATER SUPPLY-COLD	10-110-PSI
BREWER SHIPPING CUBE	8.65 CU. FT
BREWER SHIPPING WEIGHT	65 LBS.
SATELLITE SHIPPING CUBE*	1.04 CU.FT.
SATELLITE SHIPPING WT.*	9 LBS.
*SATELLITE SOLD SEPARATELY	

## ELECTRICAL:

120V/240V  
24.9 AMPS/5,500 WATTS SINGLE PHASE

