

PRECISION BREW*

DECANTER & AIRPOT BREWING SYSTEMS









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PRECISIONBREW Series



Model B-3 (Decanters sold separately)

Single 64oz. Decanter Brewer One warmer on base, two warmers on top



(Decanters sold separately)

Dual 64oz. Decanter Brewer Two warmers on base, four warmers on top





Model B-3WL (Decanters sold separately)

Single 64oz. Decanter Brewer

Two warmers on bottom, one on side (Wide left model shown. Wide right model, B-3WR available.)

Commercial Brewing Systems



Model B-SAP

(Airpot sold separately)

Single Airpot Brewer

Brews into 1.9L or 3.0L airpot



(Airpots sold separately)

Dual Airpot Brewer

Brews into 1.9L or 3.0L airpots



Model B-ID

(Insulated decanter sold separately)

Single 1.9L Decanter Brewer

Brews into vacuum insulated decanter



(Containers sold separately)

Dual 2.5L Gravity Pot Brewer

Brews into vacuum insulated gravity dispense containers





For Serious Coffee Drinkers



Precise Brew Temperature

Brewer will maintain the brew temperature to $\pm 1^{\circ}$ F or 0.5°C throughout brew cycle.

Pulse Brewing/Pre-infusion

Brewer will extract up to 20% more dissolved solids per batch of coffee. Programmable: number of pulses, pulse-on and pulse-off time. Changing pulse sequence will not vary brew volume.





Low-Temp/No-Brew

Allows brew cycle to begin only if water has reached optimum brew temperature.



The brewer counts the number of brew cycles for preventative maintenance.





Programming Lock Out

The brewer settings can be "locked" to prevent tampering.

Brew Volume Setting

Brew volume can be set by "teach" mode to eliminate trial and error set up or by minutes and seconds, once determined.



What makes the perfect cup of coffee?

PROPER FORMULA

The ratio of coffee grounds to water should be approximately 10 grams of coffee for every 6 fluid ounces of water.

GRINDMASTER brew baskets are large enough to hold these quantities of ground coffee.

WATER QUALITY

A cup of coffee is approximately 98.7% water. Water used to brew coffee should be odor and taste free.

COFFEE GRIND PROFILE

The ideal grind profile for 64-ounce decanter type brewers is *Fine*. Using **GRINDMASTER's** complete line of coffee grinders you can be assured the grind profile will be exactly as it should be for this type of brewer.

EQUIPMENT CLEANLINESS

The brewer and associated components should be clean prior to brewing. It does not take much to taint a good cup of coffee. So keep your brewing equipment clean.



BED DEPTH

The ideal bed depth of coffee in the brew basket is 1 to 2 inches. **GRINDMASTER's** brew baskets were designed to this specification.

IDEAL BREW TEMPERATURE

The brew temperature should be between 195°F and 205°F.

GRINDMASTER's precision temperature control allows you to brew your coffee at your selected temperature at ±1°F throughout the brew cycle.

CONTACT TIME

The ideal contact time for 64-ounce decanter type brewers is 3 to 5 minutes. **GRINDMASTER's**Precision Brew Control allows you to program what the perfect contact time for your coffee is.

Specification Sheets Available by Model on our Full Line of PrecisionBrew™ Brewers:



Model B-3



Model B-6



Model B-3WL

Electrical Worldwide Voltages Available	120V / 1800W / 15Amps 120/240V / 3800W / 16Amps 120/208V / 2860W / 13.8Amps	120/240V / 6600W / 27.5Amps 120/208V / 5110W / 24.5Amps	120V / 1800W / 15Amps 120/240V / 3800W / 16Amps 120/208V / 2860W / 13.8Amps
Water Line/Pressure	1/4" (6.35mm) flare / 30-80 psi	1/4" (6.35mm) flare / 30-80 psi	1/4" (6.35mm) flare / 30-80 psi
Tank Size/Tank Drain	1.38 gallons (5.2 L) / Yes	4.3 gallons (16.3 L) / Yes	1.38 gallons (5.2 L) / Yes
Brew Capacity	(8) at 120V; (16) at 240V; (15) at 208V (64 oz. decanters per hour)	(32) at 240V; (25) at 208V (64 oz. decanters per hour)	(9) at 120V; (16) at 240V; (15) at 208V (64 oz. decanters per hour)
Dimensions (H x W x D) Weight	19" x 8-1/4" x 17-3/4" / 27 lbs. 49 cm x 21 cm x 45 cm / 12.2 kg	19" x 16-1/4" x 17-3/4" / 46 lbs. 48 cm x 41 cm x 45 cm / 21 kg	17-3/4" x 16-1/4" x 17-3/4" / 29-1/2 lbs. 45 cm x 41 cm x 45 cm/13.4 kg







Model B-ID

Electrical Worldwide Voltages Available	120V / 1780W / 14.9Amps 120/240V / 3500W / 14.6Amps 120/208V / 2630W / 12.7Amps	120/240V / 6000W / 25Amps 120/208V / 4492W / 21.6Amps	120V / 1780W / 14.9Amps 120/240V / 3500W / 14.6Amps 120/208V / 2630W / 12.7Amps
Water Line/Pressure	1/4" (6.35mm) flare / 30-80 psi	1/4" (6.35mm) flare / 30-80 psi	1/4" (6.35mm) flare / 30-80 psi
Tank Size/Tank Drain	1.38 gallons (5.2 L) / Yes	4.3 gallons (16.3 L) / Yes	1.38 gallons (5.2 L) / Yes
Brew Capacity	(8) at 120V; (16) at 240V; (12) at 208V (# of 2.2L airpots per hour)	(27) at 240V; (23) at 208V (# of 2.2L airpots per hour)	(8) at 120V; (16) at 240V; (12) at 208V (# of 1.9L insulated decanters per hour)
Dimensions (H x W x D) Weight	25" x 8-1/4" x 17-3/4" / 28 lbs. 64 cm x 21 cm x 45 cm / 12.7 kg	25" x 16-1/4" x 17-3/4" / 46 lbs. 64 cm x 41 cm x 45 cm / 21 kg	17-3/4" x 8-1/4" x 17-3/4" / 28 lbs. 45 cm x 21 cm x 45 cm / 12.7 kg

Electrical Worldwide Voltages Available	120/240V / 6000W / 25Amps 120/208V / 4492W / 21.6Amps	
Water Line/Pressure	1/4" (6.35mm) flare / 30-80 psi	
Tank Size/Tank Drain	4.3 gallons (16.3L) / Yes	
Brew Capacity	(26) at 240V; (20) at 208V (# of 2.5L containers per hour)	
Dimensions (H x W x D) Weight	29" x 16-1/4" x 17-3/4" / 46 lbs. 73 cm x 41 cm x 45 cm / 21 kg	



Model B-DGP







