

GXDF-8D



Newco's GX Dual series is designed to withstand the rigors and demands of your high volume coffee accounts. Choose between a heat assisted satellite (G-15's) or Thermal dispensers (Econo Servers) to meet your client's request. Multiple volume brew selection, digital heating technology, gravity hot water faucet and a 6-Gallon hot water reservoir make the GX series a perfect solution for high volume coffee locations.

Features

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 - 110 psi) 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 the proper brew temperature.

Thermostat Over-ride: The thermostat over-ride functions 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.

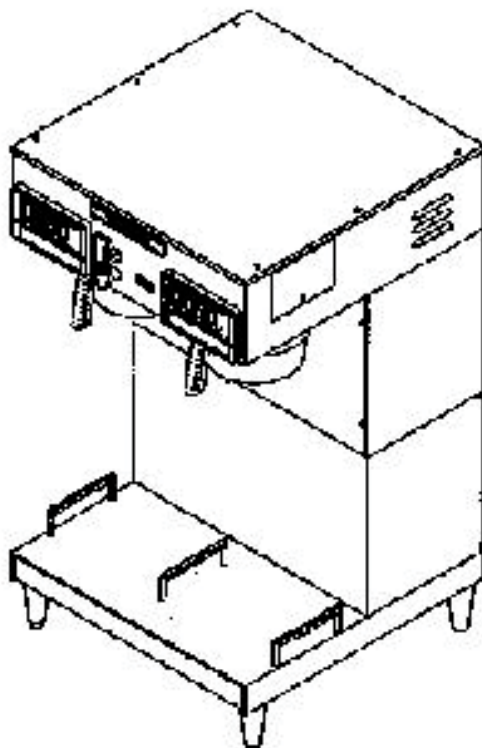
Thermal Satellite: Available in a 2.2 gallon design, this stainless steel lined container is the latest in high volume thermal dispensing. Being a true "air-void" container, the temperature holding capability rivals conventional glass lined thermal airpots. Equipped with a brew thru lid and a special insulated faucet for maximum heat retention, the container ensures high volumes of coffee to be served hot and fresh throughout the day.



PN: 701855

The 2-gallon servers are no longer available. The recommended replacement is the 1.5 gallon Vaculator server.

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Additional Information

BREWING VOLUME: 1 GALLON - 2 GALLON
BREWING CAPACITY: 390 - 540 CUPS PER HOUR
WATER-SUPPLY-COLD: 10 - 110 - PSI
BREWER SHIPPING CUBE: 11.98 CU. FT.
BREWER SHIPPING WEIGHT: 65 LBS.