CREM®
A Welbilt Brand

APPROVED
European Coffee Brewing Centre
OSLO

ThermoKinetic SERIES

The trusted brewers

ThermoKinetic SERIES

Our well-known and trusted coffee brewers have taken a step further to meet the ECBC standards. Freshly, unmatchable brewed coffee based on a proven and refined expertise acquired through the years. As a result, a superior generation of coffee brewers designed to satisfy any kind of business: café, restaurant, dining or a hotel.

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CREMTech inside

ThermoKinetic TECHNOLOGY

The Thermokinetic Series brewers feature an innovative solution* to **control the temperature according to the ECBC standards.** Together with a PID system, we have sophistically combined different systems to keep the temperature stable and the proper contact time in the filter basket, thus performing an improved TDS rate and a genuine, exceptional taste.

Our new coffee brewers used the kinetic energy generated by the air introduced into the boiler, thus increasing or decreasing the temperature of the water inside the boiler and, in consequence, the water which is poured into the brewing basket. The air supply accuracy, together with a specific PID Control (proportional, integral and derivative) which predicts how the system is reacting, consistently provide the right water temperature in contact with the coffee.

What's ECBC?

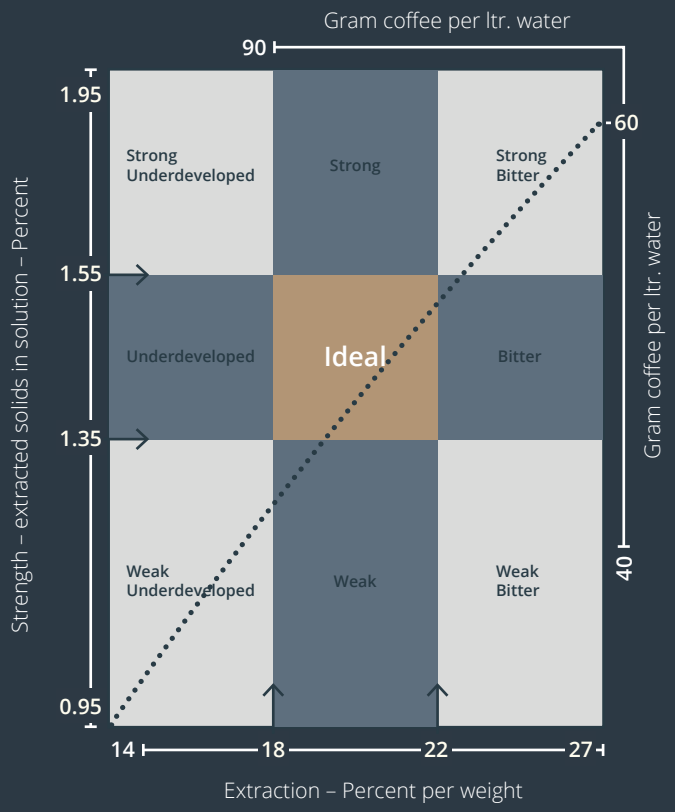
Brewing Time and coffee grind
Brewing time relates directly to coffee grind, so equipment may be modified to give shorter – or, in some cases, longer – water contact times. However, it should never exceed 8 minutes.

Brewing Temperature
A coffee brewer will meet the temperature requirements if, during normal operation, the temperature in the brew basket reaches 92ºC within the first minute of the brew and stays between 92- 96ºC throughout the brew cycle. The temperature should never exceed 96ºC.

Solubles Concentration Measurement
The solubles concentration (strength) of the beverage may range from 1.30% to 1.55%.

Solubles Yield
The value for the solubles concentration will be plotted on the Coffee Brewing Control Chart and extended to the diagonal line that represents the coffee-to-water ratio of 50-60 grams per litre. The solubles yield may range between 18.0% to 22.0%.

Coffee brewing control chart



(*) Patent applied

M1, M2 & A2 TK-SERIES

Our highly-esteemed, faithful machine comes with both manual or automatic water refilling. The coffee brewers have hot plates. The automatically waterfilled coffee brewers have digital displays and an alarm that signals when brewing is finished. The brewing amount 4-12 cups is easily adjusted on the front of the machine. 1.8 litre decanters come with all models. The automatic water-refill models also come with a water hose.

DM4 & DA4 TK-SERIES

The larger model has four hot plates. Water refilling is manual in DM4, while it is automatic in DA4. The automatic water-refilling model has a digital display, adjustable brewing quantity and an alarm that signalsthat brewing is finished.

Thermos M & A TK-SERIES

With Thermos you brew your coffee directly into a practical 2,2 litre air pot. Handy when you need to keepthe coffee warm as well as retain its taste and aroma. Remove the thermos from the coffee brewer and position it where you want the coffee to be served. This coffee brewer is available with either manual or automatic water filling.

The model with automatic water connection has electronic time control, adjustable amount of brew and brewing complete signal. Amount of brew 4-15 cups can easily be adjusted at the front of the machine. Air pots included both models. The model with automatic water filling comes with a connection hose for water.

Thermos Office TK-SERIES

A small, flexible machine with manual water refilling. Brews coffee directly through the lid into a 1.9 litre thermos, which facilitates handling and serving. Its 12-cup capacity per brew makes the machine perfect for small workplaces or serving sites. Brewing time approx. 7 minutes.

Mega gold TK-SERIES

Coffee Queen Mega Gold brews straight into an elegant 2.5 litre serving station with tap and level indicator tube. Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time.

The serving station fits into all possible environments, and is quick and easy to handle. Lift the serving station off the brewer and put it wherever you want to serve the coffee. You can also specially design display covers for the serving stations,for easy indication of the coffee that is served. Simple and really neat!

Mega Gold is available with both manual and automatic water filling. The automatic brewers with a water supply have electronic timers and a signal when the coffee is ready. The brewing volume, 4-17 cups, is easy to adjust from the front of the machine. One 2.5 litre serving station is included with both models. Coffee brewers with automatic water refilling are provided with a connection hose for the water.

Serving Station

Our serving station is elegant, timeless and practical. The serving station has a stainless steel inner lining and it has a practical tap and level indication tube. Since no external heat is supplied, the coffee retains its excellent taste and aroma for a long time. The serving station also fits into all possible environments, and is quick and easy to handle. Lift the serving station off the brewer and put it wherever you want to serve the coffee.

The serving station does not just allow you to serve good tasting coffee. You can also show consideration for your guests by putting specially designed covers on the serving stations. Simple and really neat! Just think of the impression it makes, when every coffee blend served is profiled on the cover. Or why not just enhance your company's logotype? It is the sum of all the small details that makes the complete impression.

Grinder Original

Combine your ThermoKinetic brewer with Grinder Original to be able to adjust the grinding for perfect brewing extraction to get optimal quality and taste of the coffee.

Grinder Original is an elegant and silent grinder for grinding coffee beans directly into the filter holder or measuring cup. A clear display and you can easily adjust the coarseness of the grinding. Grinder Original fits all our manual filter coffee brewers, as well as most 1.8 litre brewers on the market. The bean hopper can hold about 2.5 kg of beans.

- 2.5kg bean hopper
- Fresh Coffee
- Adjust grind coarsness on front
- Dosage in number of cups

Specifications

	M1/M2 TK-Series	A2 TK-Series	DM4 TK-Series	DA4 TK-Series	Grinder Original
Height	428 mm	428 mm	428 mm	428 mm	360 mm
Depth	410 mm	410 mm	410 mm	410 mm	475 mm
Width	205 mm	205 mm	410 mm	410 mm	215 mm
Weight	6.2 kg / 7 kg	7.2 kg	13.8 kg	14.7 kg	12 kg
Hot plates	1/2	2	4	4	–
Decanter/Thermos	1.8 L Decanter	2 x 1.8 L Decanter	4 x 1.8 L Decanter	4 x 1.8 L Decanter	–
Capacity	15 L/h	15 L/h	30 L/h	30 L/h	–
Brew time	< 6 min	< 6 min	< 6 min	< 6 min	–
Water refill	Manual	Manual/Automatic	Manual	Manual/Automatic	–
Water connection	–	Cold water 1/2" R	–	Cold water 1/2" R	–
Power ratings	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	380-400V 2N~4780W 50-60Hz	380-400V 2N~4780W 50-60Hz	230V 1N/400W

	Thermos Office TK-Series	Thermos M TK-Series	Thermos A TK-Series	Mega gold M TK-Series	Mega gold A TK-Series
Height	428 mm	557 mm	557 mm	655 mm	655 mm
Depth	410 mm	410 mm	410 mm	445 mm	445 mm
Width	205 mm	205 mm	205 mm	205 mm	205 mm
Weight	6.4 kg	7.9 kg	8.5 kg	9.6 kg	10.2 kg
Hot plates	–	–	–	–	–
Decanter/Thermos	1.9 L Thermos	2.2 L Pump thermos	2.2 L Pump thermos	2.5 L Serving station	2.5 L Serving station
Capacity	15 L/h	15 L/h	15 L/h	19 L/h	19 L/h
Brew time	< 6 min	< 8 min	< 8 min	< 8 min	< 8 min
Water refill	Manual	Manual	Manual/Automatic	Manual	Manual/Automatic
Water connection	–	–	Cold water 1/2" R	–	Cold water 1/2" R
Power ratings	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz	220-230V 2200W 50-60Hz

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table • **welbilt.com**

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