

Model

• D1000GT

Important Safeguards & Symbols

This appliance is designed for commercial use. Any servicing other than cleaning and preventive maintenance should be performed by an authorized Wilbur Curtis service technician.

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open service panels. No user serviceable parts inside.
- Keep hands and other items away from hot surfaces of unit during operation.
- Never clean with scouring powders, bleach or harsh chemicals.

Symbols



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

The Curtis G3 airpot brewer is Factory Pre-Set and Ready to Go... Right from the Box.

Following are the Factory Settings for Curtis airpot brewers:

- Brew Temperature = 200°F
- Brew Volume = Set to vessel requirements (75 oz).

System Requirements:

- Water Source 20 – 90 PSI (minimum flow rate of 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

Setup Steps

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of 1 GPM.

NOTE: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com.



NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 200°F). Where applicable, turn on the Universal Control Module (UCM). When the unit reaches operating temperature, it will display "READY TO BREW".

IMPORTANT CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.

IMPORTANT CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

ISO 9001:2008 REGISTERED

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QUICK START

D1000GT

Your Curtis ADS System is Factory Pre-Set for Optimum Performance.

After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

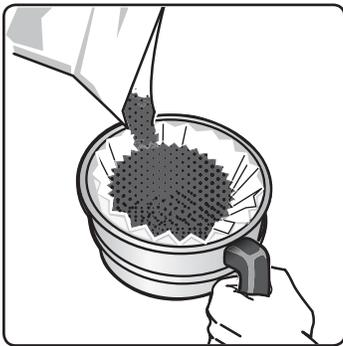
The control displays **WILBUR CURTIS**. Press ON/OFF button and the screen will display **<Airtop Brewer>
WILBUR CURTIS**. After three seconds, **WILBUR CURTIS
FILLING** is displayed.

Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached **WILBUR CURTIS
HEATING** will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 200°F.

Control will display **WILBUR CURTIS
READY TO BREW** when temperature reaches the setpoint (200°F). Unit is now ready to brew.

Brewing Instructions

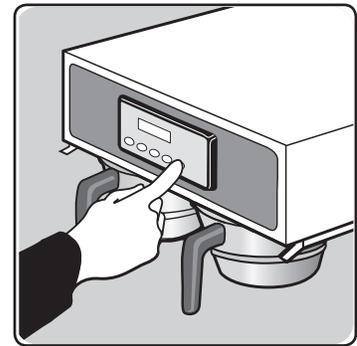
1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button). Ready to Brew on screen.
2. Open the lid on an empty airtop and place it on the brew deck. Be careful to center it under the brew cone.
3. Place a new filter into the brew cone.



4. Pour the proper amount of ground coffee into the brew cone.



5. Position the filled brew cone onto brew rails of the machine.



6. Press the BREW button to start brewing.



WARNING HOT LIQUID, Scalding may occur. Avoid splashing.



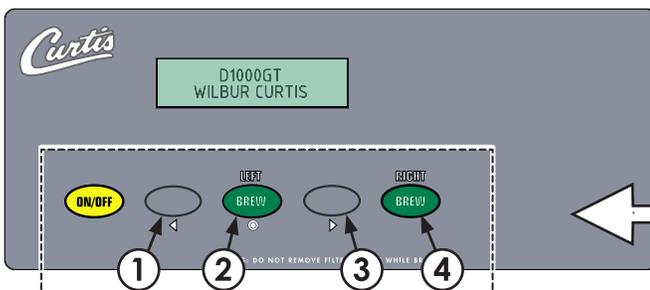
IMPORTANT To avoid temperature drop when first brewing coffee into the airtop, preheat the airtop with hot water.

To Go Into Programming

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold BREW button ④ (green), then press and release ON/OFF button.

Continue holding BREW button. Display will read **ENTERING PROGRAM
MODE**, wait until **ENTER CODE** is displayed. Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

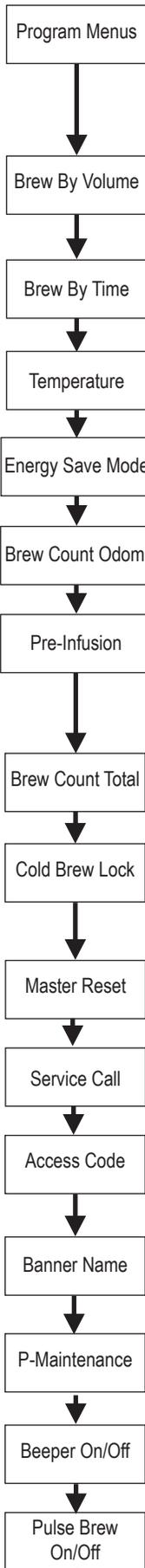
The default code set at the factory is 1-2-3-4. Then **PROGRAM MENUS
< SELECT >** will be displayed.



All programming selections are performed with the three center buttons.

The symbols below the buttons are:

- ◀ Scroll LEFT ①
- ⊙ SELECTION or ENTER to save new parameter ②
- ▶ Scroll RIGHT ③



Program Menus

From Program Menus press > display will now show the next feature.

Selecting Brew by Volume or Brew by Time depends on whether you know your brew time before starting.



Each brew button volume is independently programmable for Brew Volume (volume or time), Pre-infusion, and Pulse Brew. During actual brew cycle a 2-minute drip mode is added to the brew time.

Brew by Volume (Factory set to 74 oz)

Press \odot to Select, display will now show Select Button. Select desired Brew button. To Begin... Press the BREW button then hot water starts running, when correct volume is reached press BREW button again to stop the flow. Now the volume has been set. Pressing > button will display the subsequent menu features.

Brew by Time (Factory set to 3 min – 0 sec)

Press \odot to Select, display will now show Select Button. The current time is now shown. By pressing < > you can toggle back and forth from minutes to seconds to exit (ex). Change the time or set and exit by pressing \odot .

Temperature (Factory set to 200°F)

Press \odot to Select. Press < > to move to desired temperature and then \odot to set. Temperature is programmable from 170°F to 206°F in 2-degree increments.

Energy Save Mode (Factory set to OFF)

Press \odot to Select. Press < > to select ON or OFF, \odot to set. When in ON, unit will automatically shut off 4 hours from last brew. When feature is OFF, unit does not have the energy saving mode. In the ON 140°F position, temperature goes down to 140°F if unit has not brewed in 4 hours. This feature will save energy by not heating the tank during periods of non-operation.

Brew Count Odom.

Press \odot to display total gallons brewed. Press ex or Reset

Pre-Infusion (Factory set to OFF)

Press \odot to Select. Display will now show Select Button. Select desired Brew button. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds), \odot to set.

If Pre-infusion is selected (ON), Cold Brew Lock is set to Delta 1 within 5°F of set point and Cold Brew Lock and Pulse Brew disappears from the list of program selections.

Brew Count Total

Press \odot to Select, Shows total gallons and total brew cycles on the unit. Cannot be reset.

Cold Brew Lock . . . (Factory set to 5°)

Press \odot to select, < > to select desired setting (5°, 15° or OFF), \odot to set.

The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point, OFF is within 30 degrees of set point for the Ready to Brew message, however it will brew at any temperature.

Master Reset

Press \odot to display Are You Sure? Then press < for Yes, or > for No. Brewer factory defaults are then reset.

Service Call (Phone number Factory set to 1-800-000-0000)

Press \odot to display number and change number or < to move place and EX to exit when complete This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

Access Code (Factory set to 1-2-3-4)

Press \odot to display the Access Code number (the number range is 1 to 4). Press > or < to move the cursor. Press ex to exit when complete.

Banner Name (Factory set to Curtis)

Press \odot to display current banner. Press < > to move place and EX to exit when complete. This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. Once the banner has been programmed, the words will be displayed during normal operation, above the words Ready to Brew.

P-Maintenance (Factory set to OFF)

Press \odot to Select, Set gallons brewed to indicate P-Maintenance. Press < > to adjust from Off to 3000 gallons. Press \odot to exit.

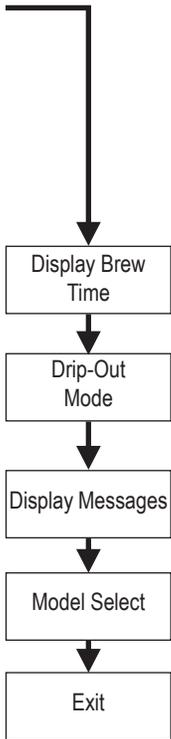
Beeper On/Off (Factory set to ON)

Press \odot to display ON or OFF. Pressing either < > toggles between on and off. \odot to set.

Pulse Brew (Factory set to OFF)

Press \odot to select. Display will now show Select Button. Select desired Brew button to program. The next screen will prompt you to press < > to select OFF or one of four pulse patterns (A to E) .

Pulse Brew Continued on Page 4



Guidelines for Pulse Brew:

The pot level should always be set first, with the Pulse Brew option OFF. Depending on your grind profile and water conditions, the five Pulse Brew options help “tune” or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaffeinated coffees typically extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. Of course, any of the A, B or C settings may be used to suit your taste profile. There are two additional settings (D and E) that allow you to manually set the ON TIME pulses and OFF TIME.

If Pulse Brew is selected (ON), Cold Brew Lock is set to Delta 1 within 5° F of set point. Cold Brew Lock and Pre-infusion disappears from the list of program selections. When Pulse Brew is ON, Pre-Infusion disappears from the list of program selections.

Display Brew Time (Factory set to ON)

Press \odot to display ON or OFF. Pressing either < or > toggles between on and off. \odot to set. When on, the Display Brew Time feature allows you to see the remaining time in the brew cycle counting down.

Drip-Out Mode (Factory set to 2 min)

Press \odot to select. Press > to increase time (to a maximum of 5 minutes) or < to decrease the time and turn OFF. Time counts up in 5 second increments. Press \odot to set.

Display Messages (Factory set to ON)

Press \odot to turn ON or OFF. The message displayed is “Rinse Server Before Brewing”. This message will alternate; two seconds with Rinse Server Before Brewing, then Curtis READY TO BREW will appear for six seconds.

Model Select (Factory set to D1000GT)

Press \odot to select. Press > or < to toggle between D1000GT and D500GT 2Batch. Press \odot to set.

Exit

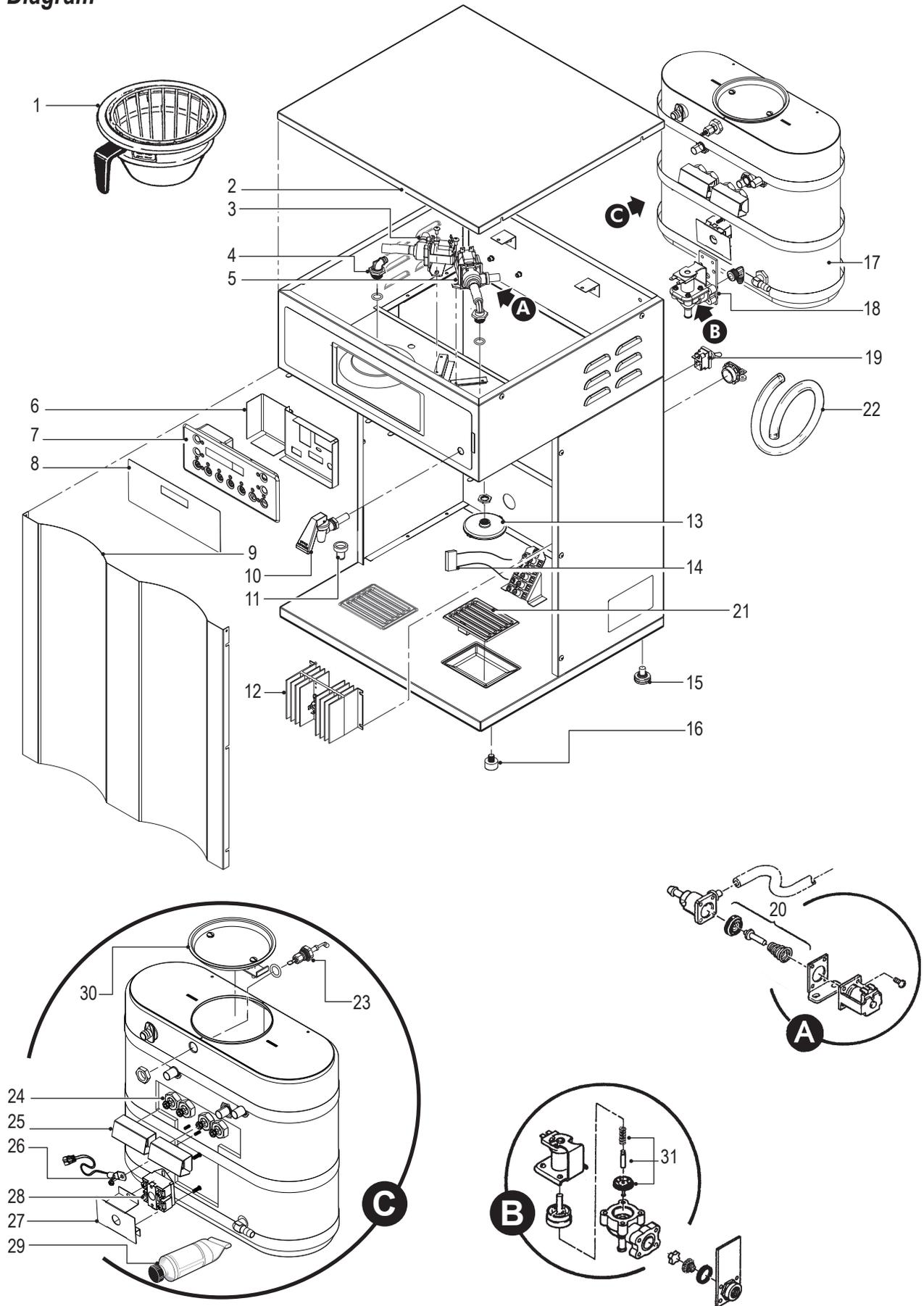
Press \odot to select, exits program mode and returns unit to operation. Pressing > returns you to Brew By Volume.

Parts List

Item №	Part №	Description	Item №	Part №	Description
1	WC-3316	BREW CONE, ASSY S.S. (OPTIONAL)	16	WC-3503	LEG, 3/8-16 STUD SCREW
2	WC-5421	COVER, TOP	17	WC-75285	TANK, COMPLETE D1000GT 220V
3	WC-889*	VALVE, DUMP VALVE LEFT 120VAC 10W	17A	WC-75284	TANK, COMPLETE D1000GT 120/220V DV
3A	WC-860	VALVE, DUMP LEFT 220V 12W	18	WC-847*	VALVE, INLET 2 GPM
4	WC-2962-101K	KIT, FITTING SPRAY HEAD KYNAR	18A	WC-856	VALVE, INLET 1 GPM 240V 10W
5	WC-817*	VALVE, DUMP RIGHT 120V 12W	19	WC-103*	SWITCH, TOGGLE NON-LIT DPST 25A
5A	WC-861	VALVE, DUMP RIGHT 240V 9W	20	WC-3763*	KIT, VALVE REPAIR (FOR #s 3, 3A, 5, 5A)
6	WC-67101	BRACKET, UCM	21	WC-6221	GRID, DRIP TRAY AIRPOT (OPTIONAL)
7	WC-37177*	KIT, UCM & OVERLAY D1000GT	22	WC-5310*	TUBING, SILICONE, 5/16" I.D. (1 FT.)
7A	WC-789	CONTROL MODULE, 220V D1000GT/H	23	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
8	WC-39396	LABEL, UCM OVERLAY D1000GT CURTIS	24	WC-934-04*	ELEMENT, HEATING 2.5W 220V
9	WC-5847	COVER, FRONT D1000GT	25	WC-4394	GUARD, SHOCK HEATING ELEMENT
10	WC-1809	FAUCET, HOT WATER W/JAM NUT	26	WC-1438-101*	SENSOR, TEMPERATURE TANK
11	WC-1806	SEAT CUP, SILICONE (USE ON WC-1809)	27	WC-43055	GUARD, SHOCK RESET THERMOSTAT
12	WC-8560	HEAT SINK, 1 PH ASSEMBLY	28	WC-522*	THERMOSTAT, HI LIMIT HTR CONTROL
13	WC-29025*	SPRAY HEAD, PURPLE ADVANCE FLOW	29	WC-5231*	COMPOUND, SILICONE 5 OZ TUBE
14	WC-8591*	CAPACITOR, X2	30	WC-37008*	KIT, HEATING TANK LID
15	WC-3518	LEG, GLIDE 3/8-16 STUD SCREW	31	WC-3765L*	KIT, VALVE REPAIR USE ON WC-847

* Suggested Parts to Stock

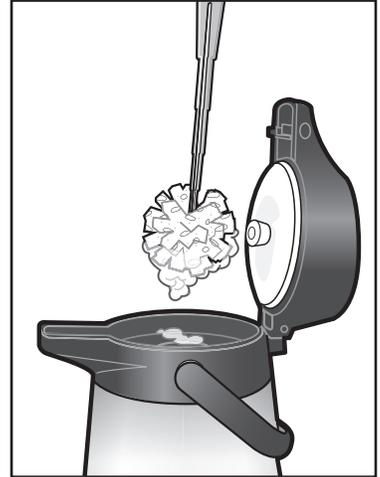
Parts Diagram



Cleaning the Brewer

Regular cleaning of the airpot brewer will maintain the highest quality coffee your equipment is capable of producing. Proper cleaning is essential to maintain that fresh, appealing look to your coffee service.

1. Turn off the brewer at the ON/OFF button on the control panel.
2. Wipe any spills, dust or debris from the exterior surfaces, with a damp cloth. Apply a stainless steel polish to prevent scratches.
3. Wipe down the spray head area with a moist cloth.
4. Slide out the brew cone and clean it with a mild detergent solution.
5. Turn on the brewer at the ON/OFF button.

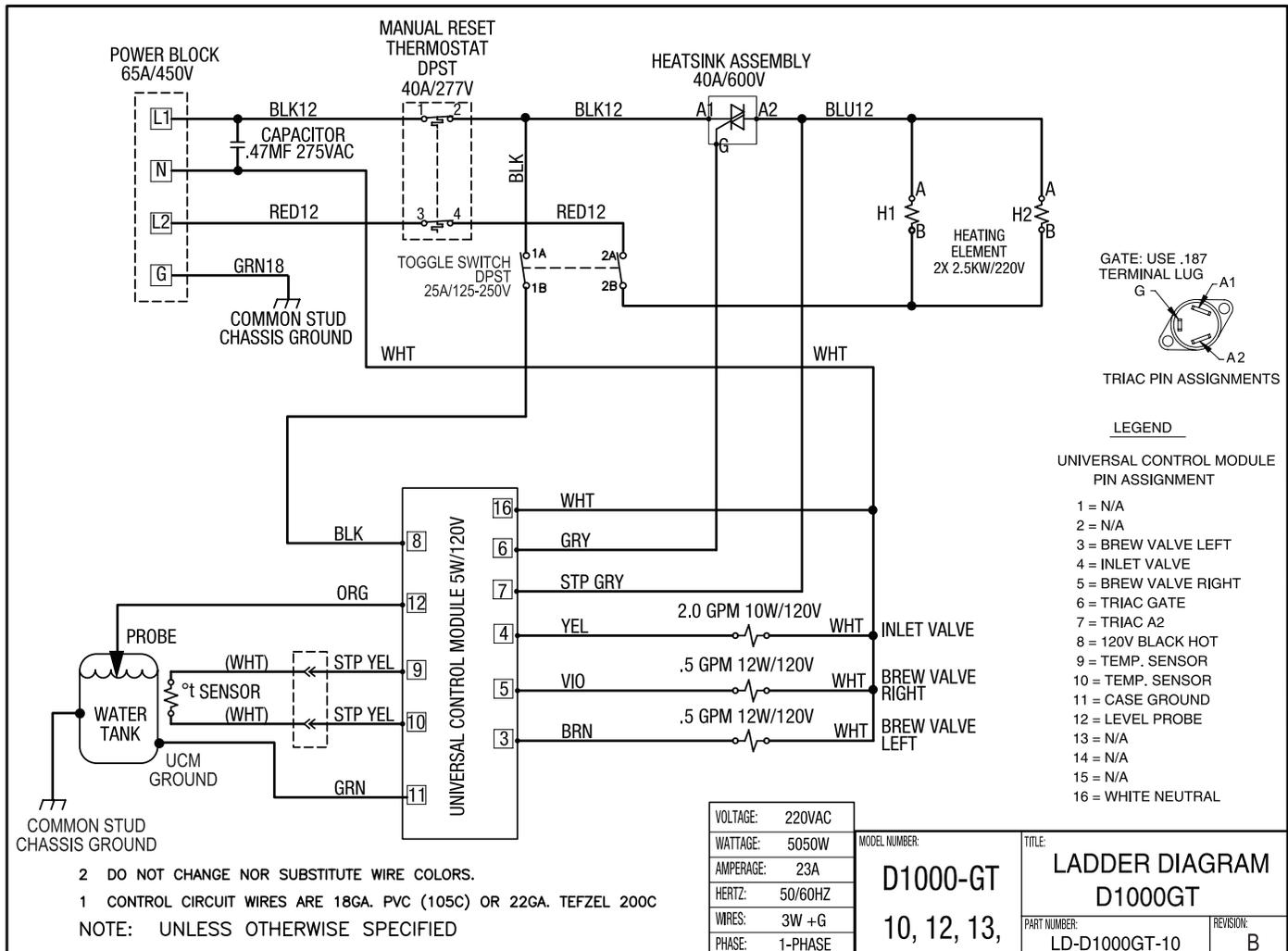


CAUTION: DO NOT use undiluted bleach or chlorine.

Cleaning Airpots

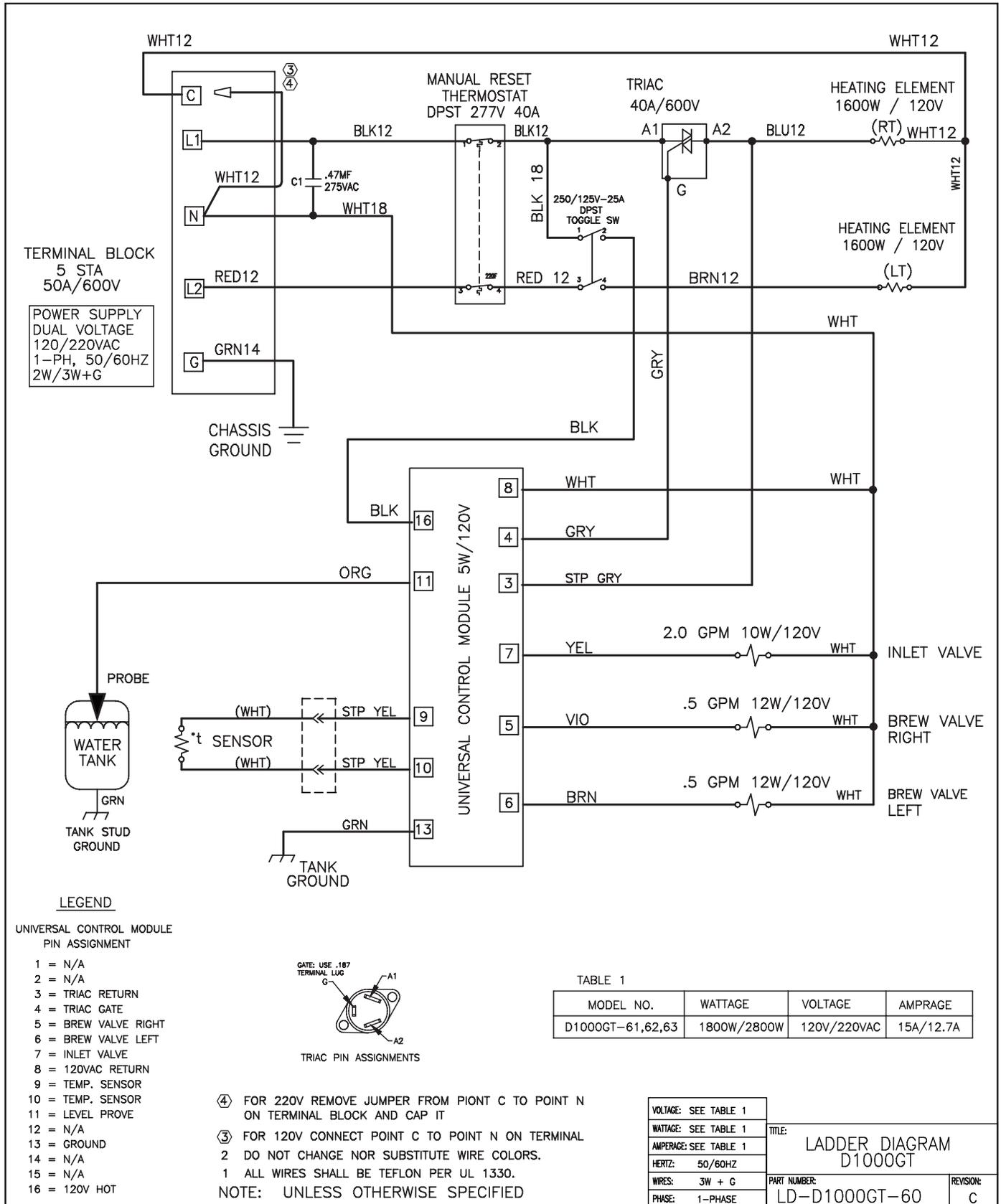
1. Clean with warm water and dish washing detergent. Use a sponge cleaning brush to scrub the inside liner.
2. Rinse thoroughly with hot water.
3. Do not immerse airpots in water. Do not place in dishwasher.

Electrical Schematic



Electrical Schematic

Dual Voltage



Product Warranty Information

The Wilbur Curtis Co., Inc. certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

- 3 Years, Parts and Labor, from Original Date of Purchase on digital control boards.
- 2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.
- 1 Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Co., Inc. warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.

All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.

Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Co., Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from Wilbur Curtis Co., Inc. The Wilbur Curtis Co., Inc. will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

- 1) **Improper operation of equipment:** *The equipment must be used for its designed and intended purpose and function.*
- 2) **Improper installation of equipment:** *This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.*
- 3) **Improper voltage:** *Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.*
- 4) **Improper water supply:** *This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.*
- 5) **Adjustments and cleaning:** *The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.*
- 6) **Damaged in transit:** *Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.*
- 7) **Abuse or neglect (including failure to periodically clean or remove lime accumulations):** *Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.*
- 8) **Replacement of items subject to normal use and wear:** *This shall include, but is not limited to, light bulbs, shear disks, "O" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*
- 9) **Repairs and/or Replacements** *are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Co., Inc. will allow up to 100 miles, round trip, per in-warranty service call.*

RETURN MERCHANDISE AUTHORIZATION: All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. **NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.** All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

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FOR THE LATEST SPECIFICATION INFORMATION GO TO WWW.WILBURCURTIS.COM