

Service Manual – ThermoPro Server

Models Included:

- TLXG1 ● TLXG15 ● TLXG2



WARNING – THERMOPRO SERVERS MAY BE HEAVY WHEN FILLED.
CARE MUST BE TAKEN WHEN TRANSPORTING TO AVOID DROPPING OR SPILLING.

Use only coffee or water in the insulated dispenser. Do not use the thermoserver to dispense any other beverage. Preheating is recommended.

1. Place a clean and empty server centered under one of the brewcones of the ThermoPro brewer.
2. Make sure the screen reads **READY TO BREW**.
3. Fill brewcone with the correct measure of ground coffee for the volume of coffee you wish to brew.
4. Press the desired brew button on the side of the brewer with server you wish to brew into.
5. Allow coffee in the brewcone to drip completely before removing the insulated server.

SERVICING THE THERMOPRO SERVER

1. Completely drain the unit of any coffee.
2. Allow server to cool.
3. Unscrew and remove the lid and tube assembly.

REPLACING THE GAUGE GLASS

The gauge glass can be removed for maintenance and cleaning. Refer to the illustration on page three [3] for assembly sequence.

1. Unscrew the vented cap plug from the top of the gauge glass shield.
2. Carefully lift out the gauge glass tube from the shield and scrub inside the glass with a tube cleaning brush and mild detergent solution. Inspect the glass tube for cracks or chips. If broken, carefully remove all traces of glass and then insert a new gauge glass tube.
3. Check the top and bottom washers that make the tube water tight. Clean the washers. Make sure they are not leaking. Replace if necessary.
4. With the sight glass seated in the gauge glass shield, thread the cap plug onto the top of the shield. Do not overtighten.

REMOVING THE BASE & BOTTOM COVER

To replace the silicone elbow fitting for repair or cleaning:

1. Remove the base assembly, taking out four screws.
2. Remove the base adapter, taking out three screws.
3. Take off the white plastic bottom cover to reveal the silicone elbow fitting.
4. Squeeze the wire hose clamp and pull elbow from the liner drain pipe. Loosen the hose clamp holding the elbow to the faucet shank and remove elbow.
5. Check for leaks and replace with new part if necessary.
6. Reverse these steps to assemble.

REMOVING THE FAUCET

The faucet will require periodic cleaning and maintenance.

1. Remove the faucet from the body of the server.
Unscrew the wing nut from the faucet and the faucet will come off.
2. Disassemble the faucet. Unscrew the bonnet from the body of the faucet.
3. Remove the faucet handle by pressing inward on the seat cup (fig. 1.) then unhooking the handle from the center shaft.
4. The seat cup, center shaft and spring will now separate from the bonnet.
5. You may now clean the parts of the faucet (fig. 2). Check the seat cup for tearing or splitting. Make sure that the faucet spring is free of corrosion. Replace these items if necessary (item 13, page 3).



ASSEMBLY

Assemble the unit by reversing the steps for disassembly. Finger tighten only wing nut for faucet. Make sure clamps are on properly and all silicone fittings are in good condition. Once assembled, check for leaks around fittings or faucet.

Cleaning and Sanitizing Instructions



CAUTION

- Do not immerse in water.
- Do not place in dishwasher.
- Do not use harsh powders or cleansers containing chlorine.
- Do not use a wire brush or pot scourer to clean inside liner.

These cleaning and sanitizing instructions are only a guide line to be used for the cleaning and sanitizing of the TLXG15. Your current in-house cleaning and sanitizing methods may be just as effective.

For cleaning and sanitizing of the TLXG15, the three sink method is recommended. This method consists of a sink of water filled with a detergent and water solution, a fresh water rinse, and a sink filled with an aqueous sanitizing solution. Immerse in commercial BarTabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F). Let the parts soak at least one minute.

1. Daily, Rinse the unit after use.

- a. Rinse unit with hot water and empty completely.
- b. Fill unit with hot water.
- c. Open unit and empty contents completely.

2. Clean and sanitize the lid assembly.

- a. Remove lid from unit and submerge it in cleaning solution, cleaning thoroughly.
- b. Using the supplied brush, clean inside the filling tube.
- c. Rinse with clean water.
- d. Submerge in sanitizing solution for 5 minutes then air dry completely.

3. Cleaning and sanitizing body assembly.

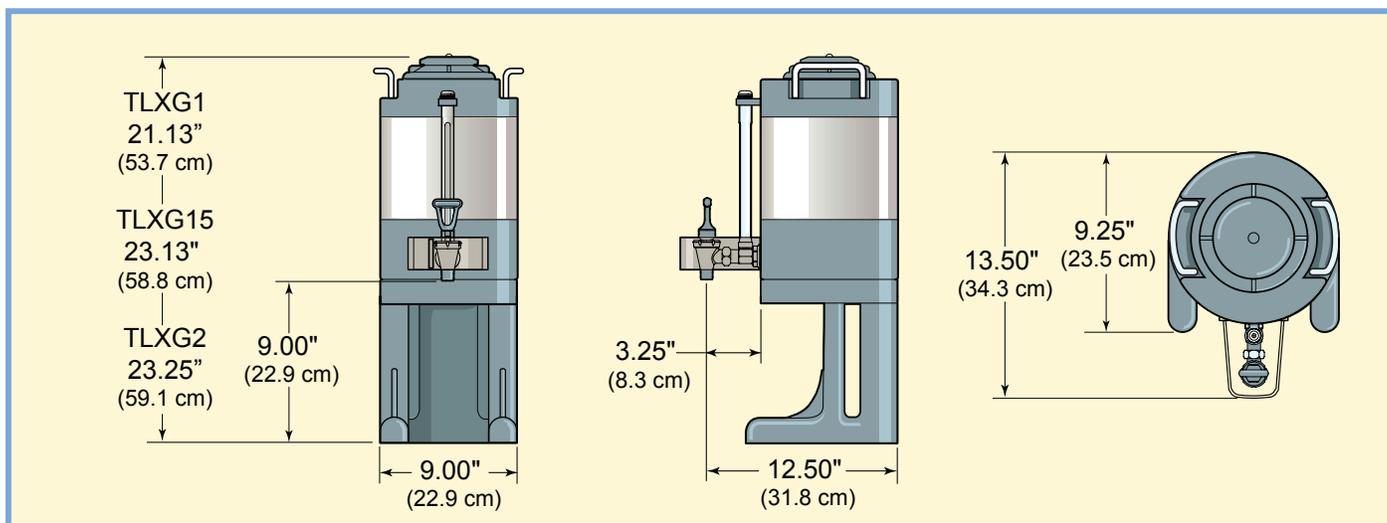
- a. Completely fill the unit with cleaning solution. With a sponge brush, thoroughly clean inside liner.
- b. Rinse the unit using a fresh water rinse.
- c. Fully fill unit with sanitizing solution. Allow to sit for 5 minutes then drain through the faucet.
- d. Remove faucet and gauge glass from unit and brush out with cleaning solution.
- e. With the faucet removed, clean the silicone elbow fitting (Tank to Faucet Tube). Use the tube brush soaked in cleaning solution, inserted through the faucet shank. Rinse by pouring water from inside the unit, allowing rinse water to flow into a sink until water runs clear.
- f. Wipe outside of unit with clean cloth moistened with cleaning solution.
- g. Place body assembly upside down on rack to thoroughly air dry.

4. Cleaning the faucet parts.

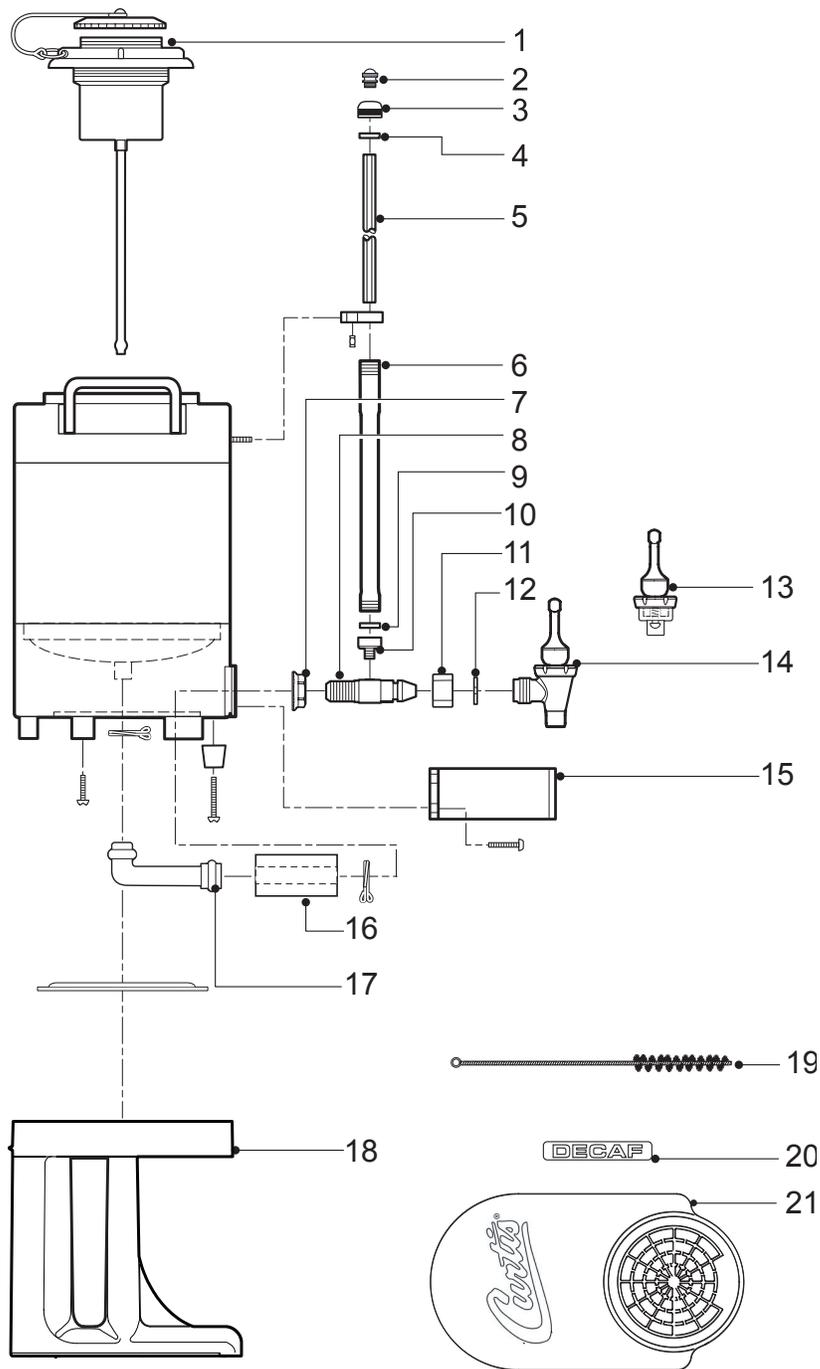
- a. Unscrew the bonnet/handle assembly from the faucet and disassembly removing spring, seat cup and shaft.
- b. Clean and rinse parts. Place in sanitizing solution for 5 minutes, remove and air dry,

5. When all pieces are completely dry reassemble for use.

Rough-In Drawing



Illustrated Parts ThermoPro Gravity Pot



Illustrated Parts List

All parts are common among 1, 1½ and 2 gallon servers, except where noted.

Index N°	Part N°	Description
1	WC-56008	LID ASSY, TLXG15 Z-TYPE
1A	WC-56019	LID ASSY, TLXG1 Z-TYPE
2	WC-2003	CAP PLUG, VENTED 44
3	WC-2002	CAP SHIELD W/CLEANOUT
4	WC-2005	WASHER, SHIELD CAP 1/8"
5	WC-2027	GLASS, GAUGE 10" TLXG15
5A	WC-2025	GLASS, GAUGE 8" TLXG1
5B	WC-2030	GLASS, GAUGE 13" TLXG2
6	WC-2012	SHIELD, GAUGE GLASS 10" TLXG15
6A	WC-2010C-101	SHIELD, GAUGE GLASS 8" TLXG1
6B	WC-2017	SHIELD, GAUGE GLASS 13" TLXG2
7	WC-1939	NUT, FLANGED TLS-2
8	WC-1938	SHANK, PLASTIC CAP-T2

Index N°	Part N°	Description
9	WC-2006-101	WASHER, .188 x .188
10	WC-2004	SHIELD BASE
11	WC-1905	NUT, WING PLASTIC
12	WC-1906	C' RING .917 x .760 x .090
13	WC-3705	KIT, FAUCET REPAIR
14	WC-1841	FAUCET, ESP BLACK
15	WC-64067	GUARD, FAUCET TLXG15 Z-TYPE
16	WC-3699	INSULATION, TUBE SLIT 3/8" THK
17	WC-2426	ELBOW, SILICONE TLXG15 Z-TYPE
18	WC-56013	BASE ASSY, SERVER
19	WC-36076	BRUSH, GAUGE GLASS
20	WC-38281	LABEL, DECAF
21	WC-5680	DRIP TRAY, THERMOSERVER

Product Warranty Information

The Wilbur Curtis Company 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 Company 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 Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company, Inc. The Wilbur Curtis Company 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 Company 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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WWW.WILBURCURTIS.COM