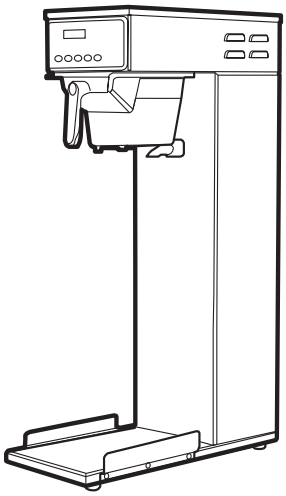
Service Manual – TCT & PTT



Models Included:
- TCTS/T
- PTT3

CAUTION: Equipment must be installed to comply with applicable federal, state, and local plumbing/ electrical codes having jurisdiction.

CAUTION: Follow this setup procedure before attempting to use this unit. Failure to follow these instructions can result in injury and/or void of warranty.

CAUTION: DO NOT connect the unit to hot water. The inlet valve is not rated for hot water.

IMPORTANT: After setup, run a FULL brewcycle. Place a tea container to catch both hot water from the brewcone and dilution water from spout on the front cover.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
Montebello, CA 90640
For the latest information go to
www.wilburcurtis.com
Tel: 800/421-6150

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 Brewer is Factory Pre-Set and Ready to Go… Right from the Box.

Following are the Factory Settings for the G3 Iced Tea Brewer.
- Brew Temperature = 204°F
- Brew Volume = Set to dispensing vessel requirements

Generally there will never be a reason to change the G3/Gold Cup Series default settings. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:
- Water Source 20 – 90 PSI. Minimum flow rate of ½ gpm (1 gpm preferred flow rate).
- Electrical: See electrical schematic on page 6.

SETUP STEPS

The unit should be level (left to right and front to back), and located on a secure counter top. Connect a water line from the water filter to the brewer.

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) so that the machine can be moved for cleaning underneath.
2. In some areas an approved backflow prevention device may be required between the brewer and the water supply.
3. Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

1. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide ½ GPM (preferred flow rate is 1gpm).
2. Connect the unit to an appropriate electrical power circuit.
3. Turn on the toggle (STANDBY/ON) switch behind the unit. The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will energize automatically. With G3 tea brewers there is no danger of element burnout caused by an empty tank.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (204°F). This is indicated when READY-TO-BREW is displayed on the screen.
5. Important: Run one full brewcycle, to purge the water lines and valves of air. Five seconds of dilution water at the beginning of each brewcycle is normal operation.

Quick Start — TCT & PTT

Your Curtis Generation 3 Brewer 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 `CURTIS` . Press ON/OFF button and the screen will display `< TCT > CURTIS`. After three seconds, `CURTIS FILLING` is displayed.

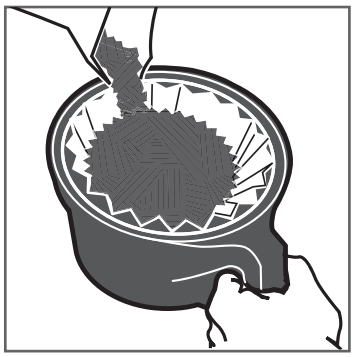
Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached `CURTIS HEATING` will appear on the screen.

It takes approximately 20 minutes to reach set point temperature of 204°F.

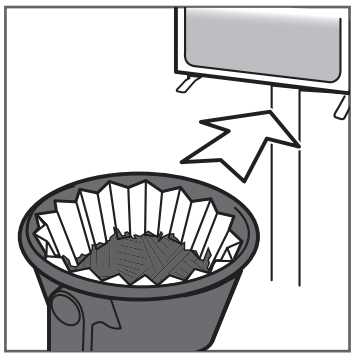
Control will display `CURTIS READY to BREW` when temperature reaches the set point (204°F). Unit is now ready to brew.

BREWING INSTRUCTIONS

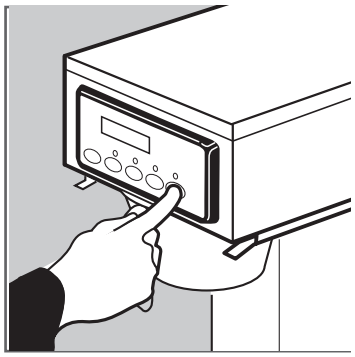
1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button). **Ready-to-Brew** should be displayed on the screen.
2. Make sure tea container is correctly placed on the brew deck, centered under the brewcone.



3. Place a new filter into the brew basket. Pour leaf tea into the brew cone.



4. Slide the tilled brew cone into brew rails.



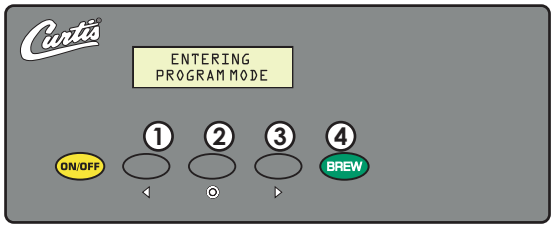
6. Select the desired BREW button and press to start brewing tea.

WARNING TO AVOID SCALDING, Do not remove the brewcone or coffee container until the UCM screen indicates that the brew cycle has finished.

To Go Into Programming

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

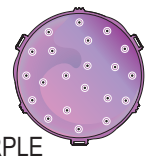
Continue holding BREW button. Display will read `ENTERING PROGRAM MODE` , wait until `ENTER CODE _ _ _ _` is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).
The default code set at the factory is 1-2-3-4. Then `PROGRAM MENUS < SELECT >` will be displayed.



All programming selections are performed with the three center buttons.
The symbols below the buttons are:

- ◁ Scroll LEFT
- ⊙ SELECTION or ENTER to save new parameter
- ▷ Scroll RIGHT

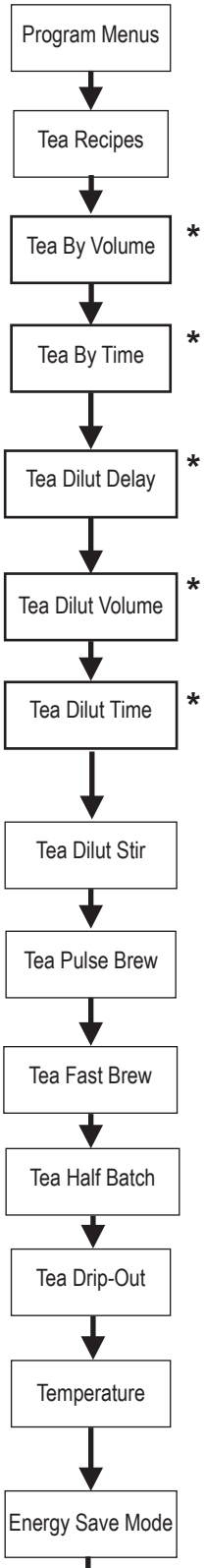
GRAY



PURPLE

SPRAYHEADS: Mentioned in this Programming guide are the words Gray and Purple. This refers to the color of the sprayhead. The current sprayhead is the purple AFS. The older version is the gray sprayhead. See the illustration at right.

Programming



Program Menus *screen. Press > button, to show the next menu item.*

Tea Recipes *(Factory set to Standard Tea Purple)*
Press ⊙ to Select. Press < or > to scroll through recipes: Standard Gray, Standard Purple, Tropical Gray, Tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set.

* ***Tea by Volume:*** *Press ⊙ to select, Display will now show Push START To Begin... Press the BREW button then hot water starts running, when desired 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.*

* ***Tea by Time*** *(Factory set to Full 5:52, Half 2:56)*
Press ⊙ to select. By pressing < or > buttons, you can increase and decrease time. Press ⊙ to set minutes and seconds. Units with the half batch option, the Half Batch brew button is factory set at for half the brew time (2:56).

* ***Tea Dilution Delay*** *(Factory set to 0:30)*
Press ⊙ to Select. Press < or > buttons, to add or decrease time. Press ⊙ to set.

* ***Tea Dilution Volume:*** *Press ⊙ to Select, Display will now show Push START To Begin... Press the BREW button and water will flow, when desired volume is reached press BREW button again to stop the flow. Now the volume has been set. Press > to display subsequent menu features.*

* ***Tea Dilution Time*** *(Factory set to Full 4:05, Half 2:02)*
Press ⊙ to Select. By pressing < or > buttons, you can increase and decrease time. Press ⊙ to set minutes and seconds.

Tea Dilution Stir *(Factory set to ON).*
Press ⊙ to Select. Press < or > buttons, to toggle between OFF and ON. Press ⊙ to set.

Tea Pulse Brew *(Factory set to OFF).*
Press ⊙ to Select. Press < or > to select ON, OFF or D. D is a manual adjust from 1 to 20 pulses with an ON time from 5 to 150 seconds and an OFF time from 5 to 150 seconds.

Tea Fast Brew *(Factory set to OFF).*
Press ⊙ to Select, press < or > to choose ON or OFF. Selecting ON will start hot water spraying in the brewcone first and then 1 minute later the dilution water will start to flow.

Tea Half Batch *(Factory set to On. Applies to Models Built after 3/2015).*
Press ⊙ to Select. Press < or > buttons, to toggle between OFF and ON. Press ⊙ to set.

Tea Drip-Out *(Factory set to OFF)*
Press ⊙ to Select. Press < or > to adjust time. Settings are OFF, up to 15 minutes, at one minute increments.

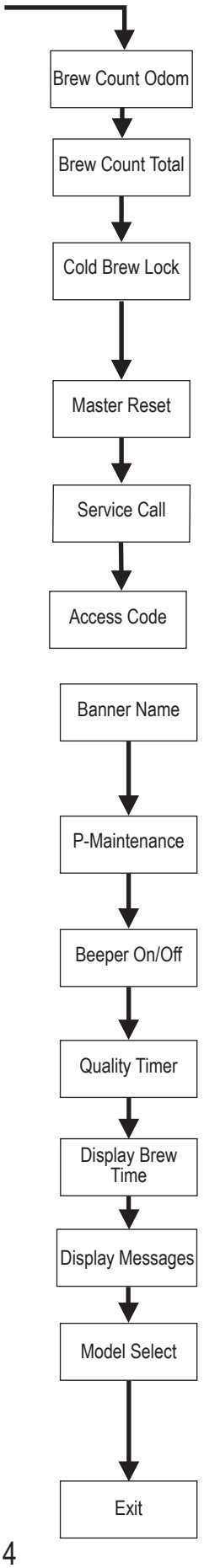
Temperature *(Factory set to 204ºF)*
Press ⊙ to Select. Press < or > to increase or decrease setting. Temperature range, from 170ºF to 208ºF in 2-degree increments.

Energy Save Mode *(Factory set to OFF)*
Press ⊙ to Select, < or > ON, OFF or ON 140ºF , ⊙ 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 140ºF position, temperature goes down to 140ºF. if unit has not brewed in 4 hours. This feature will save energy by maintaining a lower temperature in the tank during periods of non-operation.

* *On units with the* ***half batch option****, the half batch brew button may be independently set.*

Continued on Page 4

Programming



Brew Count Odom.
Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Press ex or Reset Brew Count Total.

Brew Count Total
Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Cannot be reset.

Cold Brew Lock *(Factory set to 5º F)*
Press ⊙ to select, < or > to select desired setting (CBL 5, 15 or OFF),⊙ 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 ⊙ to display Are You Sure? Then < for Yes, > for No. When Master Reset is used, the all of the menu selections in the UCM return to factory defaults.

Service Call *(Phone number Factory set to 1-800-000-0000)*
Press ⊙ 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 ⊙ to display number and change number, (the number can be changed 1 to 4) or < to move place and ex to exit when complete.

Banner Name *(Factory set to CURTIS)*
Press ⊙ to display letters and change letters or < 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. If programmed, Banner Name is displayed every 5 sec. on and off.

P-Maintenance *(Factory set to OFF)*
Press ⊙ to Select, Set gallons brewed to indicate P-Maintenance. Press < or > to adjust from Off to 3000 gallons. Press ⊙ to exit.

Beeper On/Off *(Factory set to ON)*
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. ⊙ to set. When ON, this feature allows you to hear a short beep each time a button is pressed.

Quality Timer *(Factory set to OFF)*
Press ⊙ to Select. By pressing < or > buttons, you can increase and decrease time. Setting range is from 0 to 10 hours in 1 hour increments. Press ⊙ to set. Expired time indicated by audio alarm and flashing "Quality Timer".

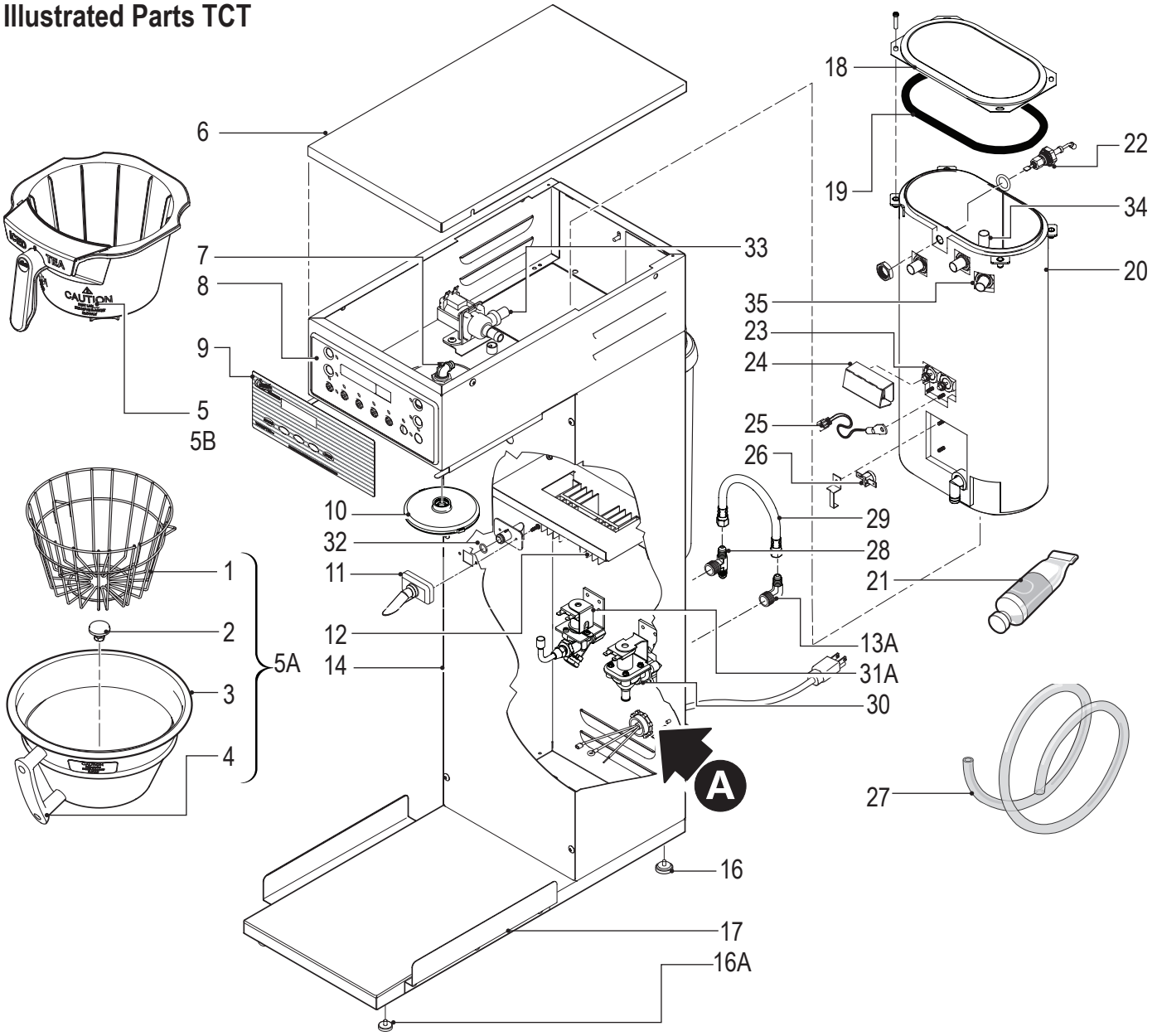
Display Brew Time *(Factory set to ON)*
Press ⊙ to Select. Pressing < or > toggles between ON and OFF.

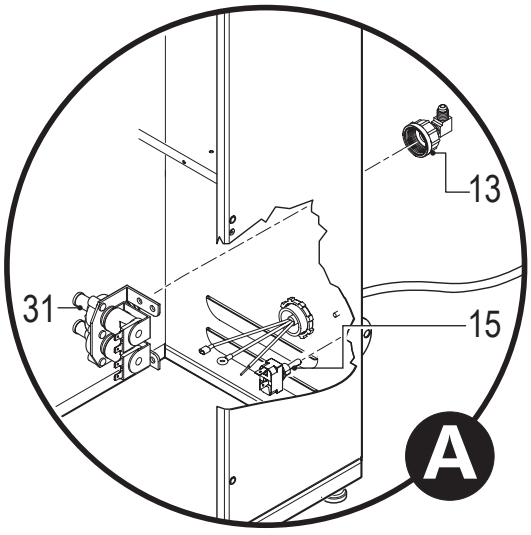
Display Messages (Factory set to ON)
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. This feature allows the operator to select the message "Rinse Server Before Brewing". This will be displayed any time the unit is not brewing.

Model Select *(Factory set to* TEA/IC-1BATCH*)*
Press ⊙ to Select. Pressing < or > toggles between 1/Half Batch and 3-Batch. For units built after 3/2015 the selections are: TEA/IC-1BATCH, TEA/IC-2BATCH,TEA/IC 3BATCH,TEA/IC-4BATCH,TEA-SWEET, DUAL-DILUTION, DUAL-SWEET, COMBO, COMBO/IC, and COMBO-SWEET. Press ⊙ to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

Exit
Press ⊙ to select, exits program mode and returns unit to operation. Pressing > returns you to Tea Recipes.

Illustrated Parts TCT





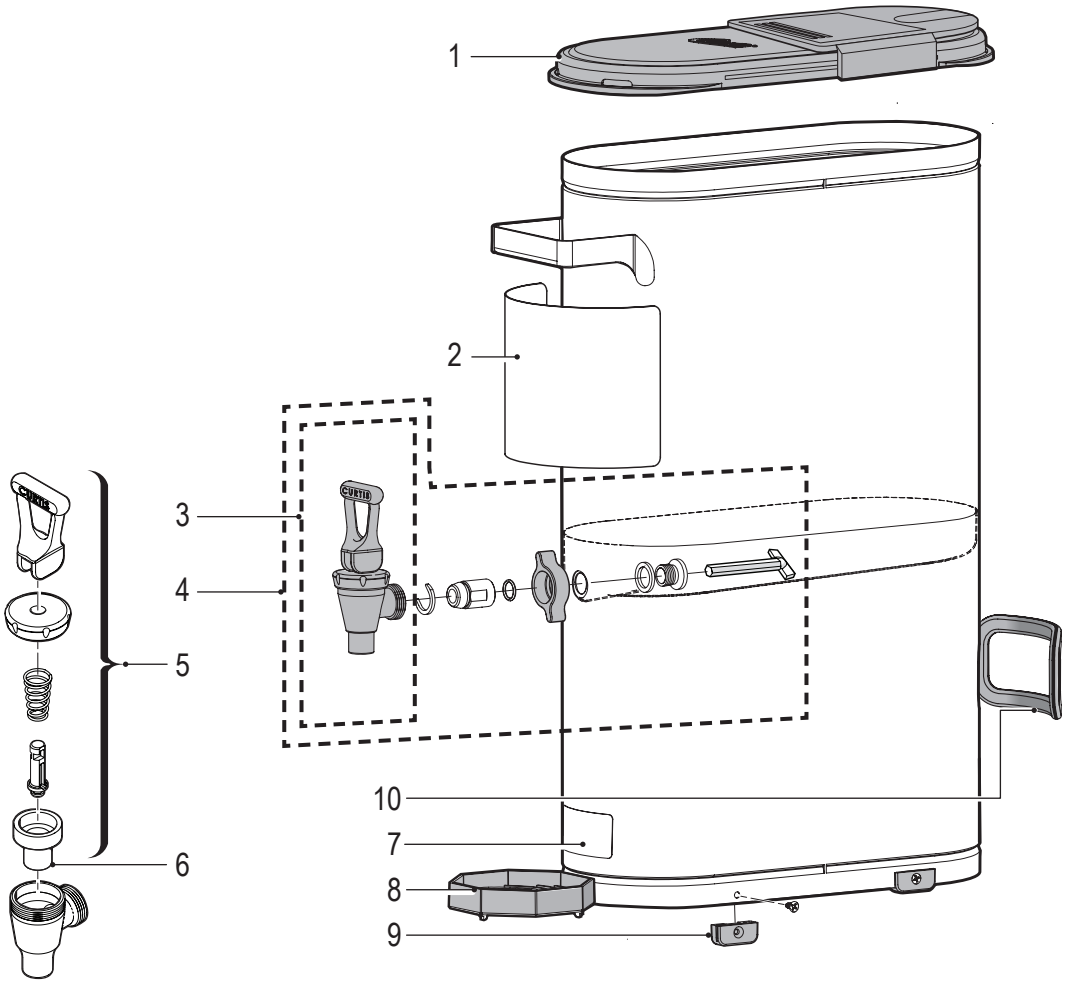
ITEM	PART Nº	DESCRIPTION
1	WC-3301	BASKET, WIRE 7.00 DIA. USE WITH WC-3311 (OPTNL)
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)
2A	WC-8532	STRAINER, TROPICAL BREWCONE
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRNR (OPTIONAL)
4	WC-3201	HANDLE, BREW CONE BLACK FOR WC-3320
5	WC-3398	BREW CONE, ASSY STD TEA NON-METAL W/BLU GUARD
5A	WC-3358	BREWCONE W/WC-3320, WC-3301 & WC-3647 (OPTNL)
5B	WC-3399	BREWCONE, ASSY TROPICAL TEA NON-MTL W/YEL GRD
6	WC-58117	COVER, TOP BREWER
7	WC-2977-101K	KIT,SPRAYHEAD FITTING PLASTIC
8	WC-37189*	UCM KIT, LABEL & OVERLAY 120V TCTS/T
8A	WC-729	CONTROL MODULE, (UCM) 220VAC TEA/COMBO (EXPORT)
9	WC-39628	LABEL, UCM PANEL W/HALF BATCH W/O FAUCET
9A	WC-390168	LABEL, UCM OVERLAY TCT/PTT 1-BATCH (AFTER 2/2015)
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
10A	WC-2942	SPRAYHEAD, GRAY (OLDER UNITS)

PARTS LIST

ITEM	PART Nº	DESCRIPTION
11	WC-66079	SPOUT ASSY , DILUTION PLASTIC
11A	WC-2965	SPOUT, BYPASS ASSEMBLY (OLDER UNITS)
12	WC-8556*	HEAT SINK ASSY DV
13	WC-37255	KIT, DUAL VALVE WATER INLET
13A	WC-2401	ELBOW, 3/8 NPT X 1/4 FLARE PLATED
14	WC-58017-104	COVER, FRONT TCTS
14A	WC-58021-103	COVER, FRONT CENTER WRAP TCTT
14B	WC-58101-102	COVER, CENTER WRAP PTT3
14C	WC-58017	COVER, CENTER WRAP TCT-35S TCTDP-35S (OLDER UNITS)
14D	WC-58021	COVER, FRONT CENTER WRAP TCTT/TCTD-35S (OLDER UNITS)
15	WC-102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE
15A	WC-103	SWITCH, TOGGLE DPST 25A 125/250VAC RESISITVE (EXPORT)
16	WC-3518	LEG, GLIDE 3/8”-16 STUD SCREW
16A	WC-3503	LEG, 8-32 STD SCREW BUMPER
17	WC-8531	RAIL, BASE TCTD
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE
18A	WC-5851	COVER, TANK W NOTCHES (OLDER UNITS)
19	WC-43062	GASKET, TANK LID
20	WC-6277	TANK, COMPLETE 1600W 120V
20A	WC-6290-101	TANK, COMPLETE TCT/PTT/CBS/W/WC-934-01 ELEMENT (EXPORT)
21	WC-5231*	COMPOUND SILICONE 5 OZ
22	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
23	WC-904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
23A	WC-934-04	KIT, HEATING ELEMENT 2.5KW/220V W/JAM NUT, WSHR (EXPORT)
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC-523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220ºF MAX
26A	WC-522	THERMOSTAT, HI LIMIT HEATER DPST 277V-40A (EXPORT)
27	WC-5310*	TUBING, 5/16” ID X 1/8” W SILICONE
28	WC-2707	TEE, FLARE ¼ x ¼ x ⅜ BRASS
29	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8”
30	WC-826L*	VALVE, INLET 1 GPM 120V 10W (OLDER UNITS)
31	WC-895-105	VALVE, INLET DUAL 120V 10W 2 GPM X .5 GPM
31A	WC-801*	VALVE, INLET BRASS .50 GPM 120V 10W RU/WB (OLDER UNITS)
31B	WC-878-102	VALVE, INLET DUAL 220V/10W 1 GPM X .5 GPM DILUTION (EXPORT)
32	WC-43134	O’RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS
33	WC-889	VALVE, DUMP LEFT 120VAC 12W
33A	WC-860	VALVE, DUMP LEFT 220VAC 12W (EXPORT)
34	WC-37266	KIT, FITTING TANK OVERFLOW
35	WC-37317	KIT, STRAIGHT FITTING & BUSHNG 8MM

* RECOMMENDED PARTS TO STOCK

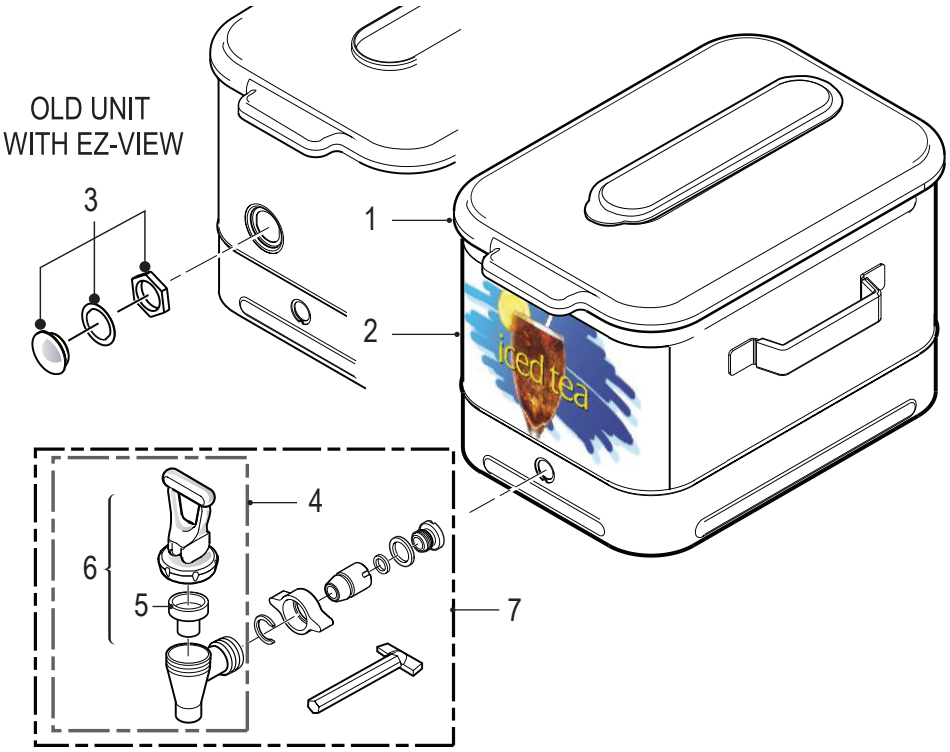
Illustrated Parts List
TCN



ITEM	PART Nº	DESCRIPTION
1	WC-61436	LID, BLACK PLASTIC TCN
2	WC-38471	LABEL, FRONT TCN GENERIC
3	WC-1803*	FAUCET, SPB
4	WC-37260	KIT, FAUCET W/ADAPTER COMPLETE
5	WC-3707*	KIT, REPAIR SPB FAUCET
6	WC-1805*	SEAT CUP, FAUCET S’
7	WC-38163	LABEL, CURTIS SWP CLR/WHT
8	WC-5686	DRIP TRAY, OCTAGON STYLE
9	WC-3531*	LEG, PLASTIC GLIDE TCN
10	WC-3289	HANDLE, GASKET

* RECOMMENDED PARTS TO STOCK

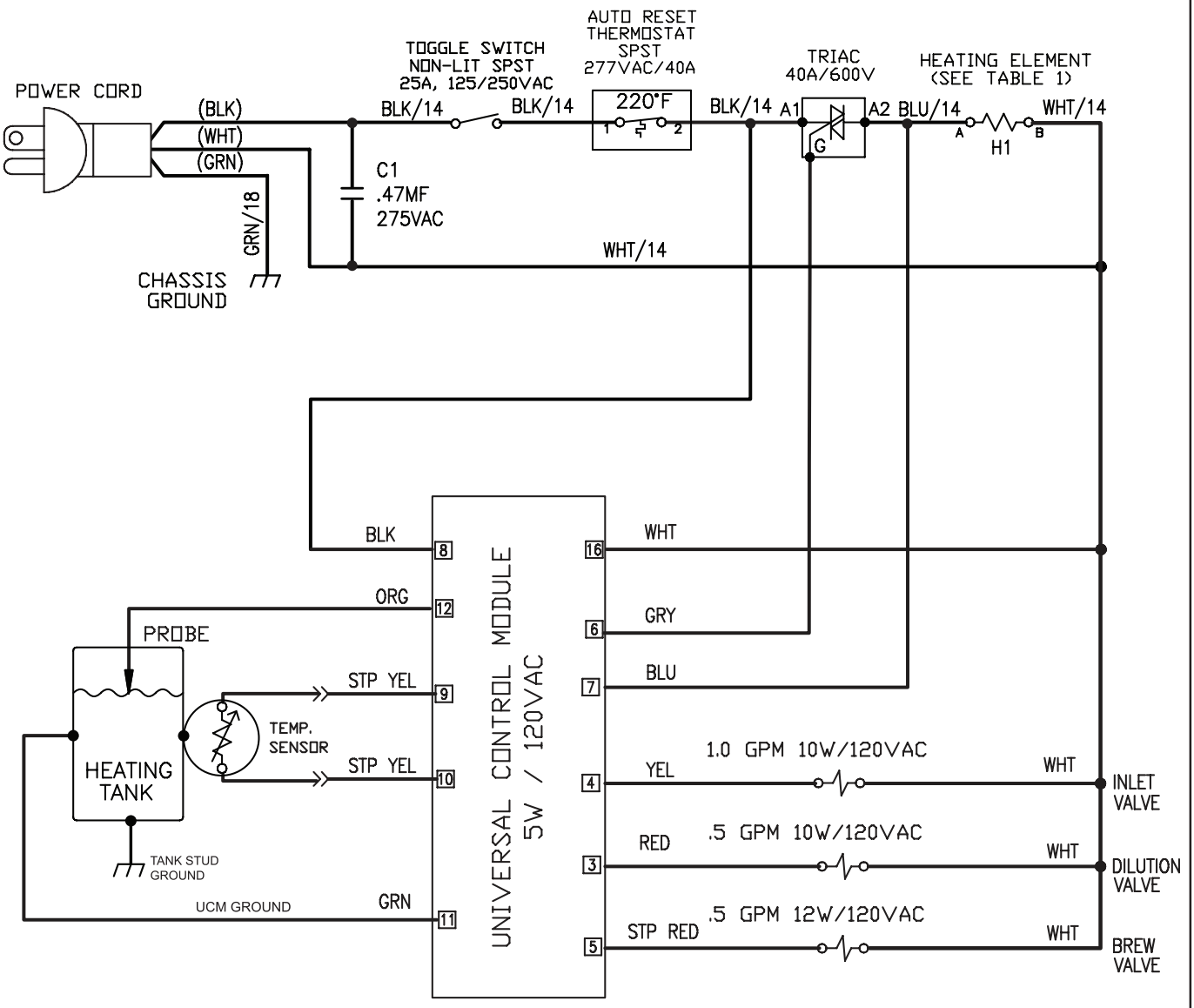
Illustrated Parts List – TCO



ITEM	PART Nº	DESCRIPTION
1	WC-5683	LID ASSY, TCO
2	WC-38471	LABEL, FRONT ICED TEA GENERIC
3	WC-3724*	KIT, EZ-VIEW REPLACEMENT (OLDER UNITS)
4	WC-1803	FAUCET, SPB
5	WC-1805*	SEAT CUP, FAUCET S’
6	WC-3707*	KIT, REPAIR SPB FAUCET
7	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE

* RECOMMENDED PARTS TO STOCK

TCT ELECTRICAL SCHEMATIC

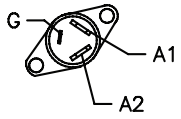


PIN ASSIGNMENTS
PIN 01: NOT USED
PIN 02: NOT USED
PIN 03: DILUTION VALVE
PIN 04: INLET VALVE / TANK
PIN 05: BREW VALVE
PIN 06: TRIAC GATE
PIN 07: TRIAC A2
PIN 08: 120VAC HOT
PIN 09: TEMP SENSOR
PIN 10: TEMP SENSOR
PIN 11: GROUND
PIN 12: WATER LEVEL PROBE
PIN 13: NOT USED
PIN 14: NOT USED
PIN 15: NOT USED
PIN 16: 120VAC NEUTRAL

ELECTRICAL RATING TABLE 1

MACHINE	HEATING ELEMENTS	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
(SC)TCTS/T-10 PTT3-10 / TBS	1600W 120VAC	1650W	13.8A
(SC)TCTS/T-20 PTT3-20 / TBS-20	1450W 120VAC	1500W	12.5A

TRIAC PIN ASSIGNMENTS



VOLTAGE:	120VAC
WATTAGE:	SEE TABLE 1
AMPERAGE:	SEE TABLE1
HERTZ:	50/60
WIRES:	2W+G
PHASE:	1PH

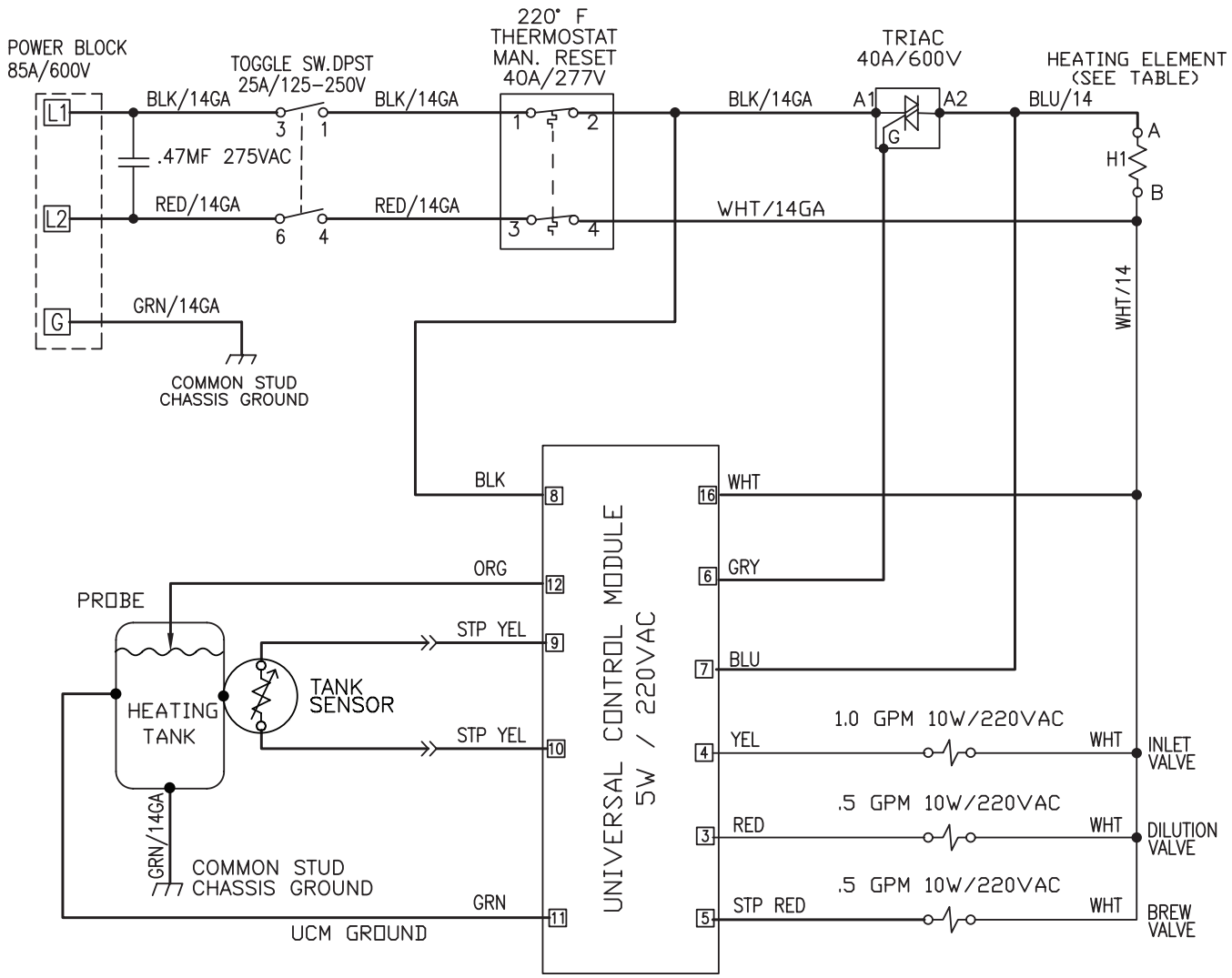
2. USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.
EX.: TCTS10000

1. ALL WIRES SHALL BE 18 AWG PVC COATED.

NOTES: UNLESS OTHERWISE SPECIFIED

TITLE:		
LADDER DIAGRAM		
PART NUMBER:	LD-TCT-10	REVISION: J

TCT ELECTRICAL SCHEMATIC 220V

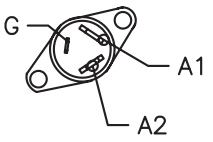


PIN ASSIGNMENTS
PIN 01: NOT USED
PIN 02: NOT USED
PIN 03: DILUTION VALVE-RIGHT
PIN 04: INLET VALVE / TANK
PIN 05: BREW VALVE
PIN 06: TRIAC GATE
PIN 07: TRIAC A2
PIN 08: 220VAC
PIN 09: TEMP SENSOR
PIN 10: TEMP SENSOR
PIN 11: UCM GROUND
PIN 12: WATER LEVEL PROBE
PIN 13: NOT USED
PIN 14: NOT USED
PIN 15: NOT USED
PIN 16: 220VAC

ELECTRICAL RATING TABLE

TANK ELEMENT (WATTS)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
2500W/220V	2600	11.8
3500W/220V	3600	16.4

TRIAC PIN ASSIGNMENTS



2. USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.

1. ALL WIRES SHALL BE 18 AWG PVC COATED.

NOTES: UNLESS OTHERWISE SPECIFIED

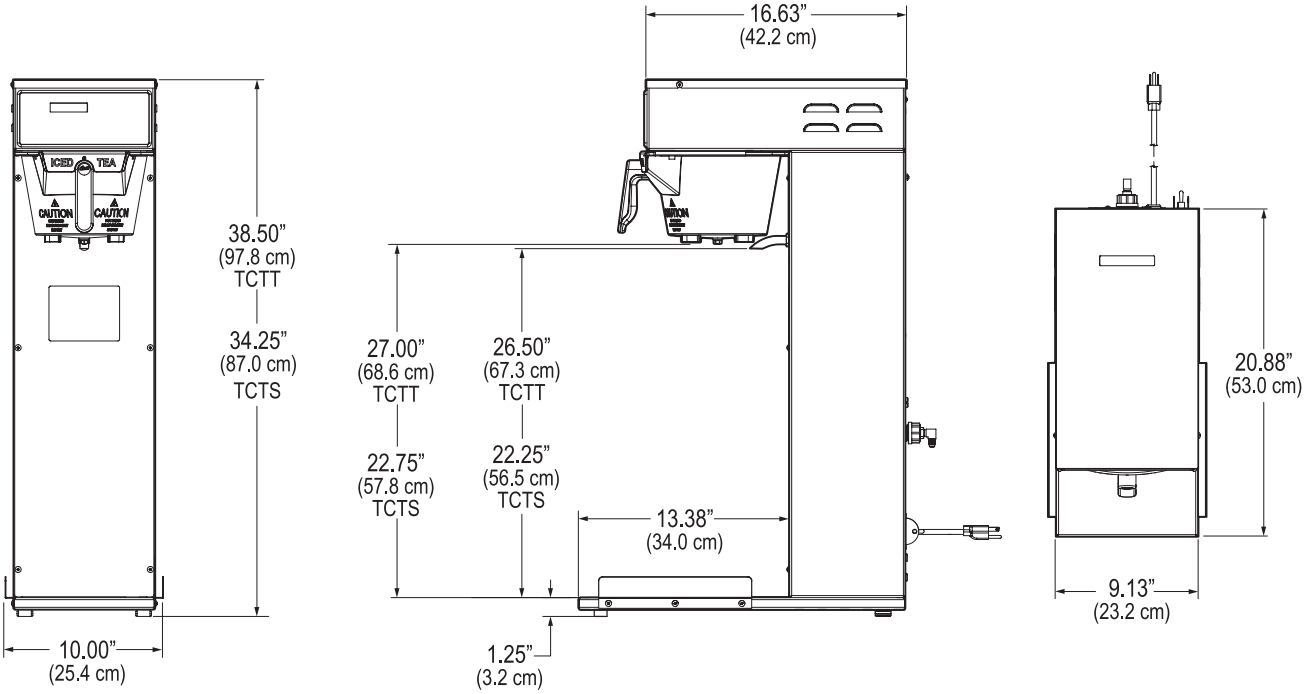
VOLTAGE:	220V
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	50/60
WIRES:	2W+G
PHASE:	1PH

TITLE: LADDER DIAGRAM

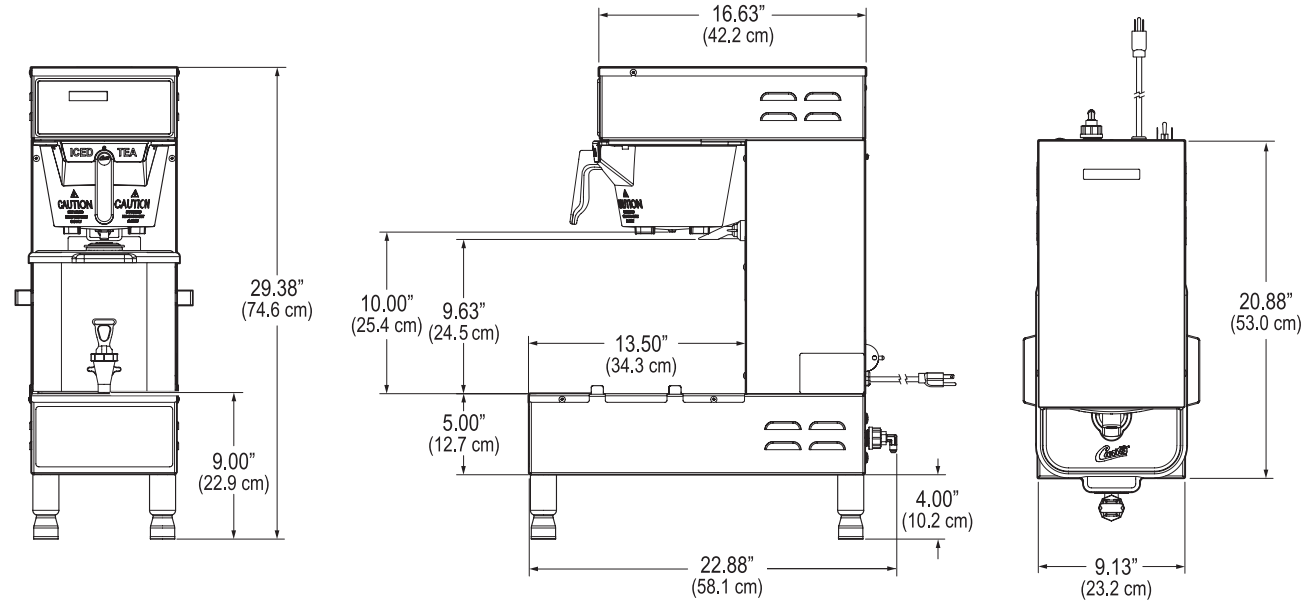
PART NUMBER: LD-TCT-30

REVISION: E

TCT ROUGH-IN DRAWING



PTT ROUGH-IN DRAWING



TEA TIPS

WARNING DO NOT refrigerate unused tea overnight for later consumption.

1. Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
2. Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours
3. Brew only enough tea that you reasonably expect to serve within a few hours.
4. To protect tea flavor and to avoid bacterial contamination and growth, clean and sanitize tea brewing, storage and dispensing equipment at least once a day.

CLEANING

IMPORTANT: If the brew cone comes with a screen; clean the screen to maintain the tea flow. Neglecting this screen will eventually cause the brewcone to overflow, spilling hot liquid over the unit.

CAUTION: DO NOT use undiluted bleach or chlorine.

Regular cleaning of your tea containers will maintain the highest quality iced tea your equipment is capable of producing. A proper cleaning is essential in preserving the appearance of the brewer.

1. Turn off the tea brewer at the ON/OFF button on the front control panel.
2. Wipe exterior surfaces with a damp cloth, removing spills and debris.
3. Slide the brewcone out and clean it. Thoroughly soap the sprayhead area with a mild detergent solution.
4. Wash the brewcone and wire brew basket, if applicable. Use a soft bristled brush for hard to clean areas. Wash both parts with a detergent solution or put these parts through a dishwasher.
5. Wash the tea container and top cover. Use a detergent solution and a soft bristled brush to clean inside the container. Wipe the exterior surfaces with a sponge and detergent solution. Rinse thoroughly.
6. Clean the faucet assembly. Unscrew the handle assembly from the faucet and remove. Clean the faucet shank with a gage glass brush (circular bristle) by pushing the brush through the shank. Using the same brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup. Thoroughly rinse parts with hot water.
7. After the cleaning, place the parts (sprayhead, brewcone and basket and faucet parts) into a sink to be sanitized.

   To sanitize the disassembled parts:

   A. Use a clean container to submerge all parts.

   B. Immerse in commercial Bar Tabs/Sani-Tabs sanitizing solution The solution must be warm (75°F.) Let the parts soak for one minute.
8. Air dry, all parts that were sanitized.
9. After cleaning, sanitizing and drying, assemble any parts taken from the tea container.
10. Clean out airpots with a sponge brush and a mild detergent solution. To remove mineral deposits, fill liner with vinegar and allow to soak.

LIQUID LEVEL PROBE

Cleaning intervals for the probe are to be determined by the user or the service tech, based on water conditions. The use of water filters, or the type of water filter that is being used can impact the service interval. Intervals can be from one month to several years, however, replacing rather than cleaning the probe is preferable.

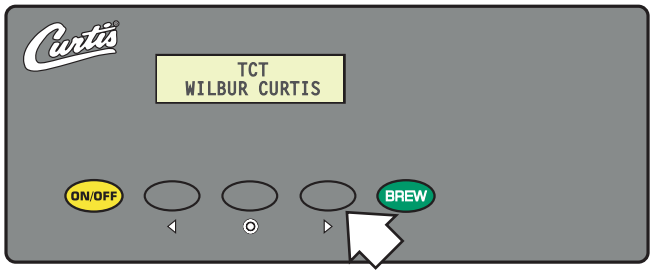
WARNING: Electric shock hazard. Disconnect electrical power before removing access panels.

CAUTION: Scalding and Burn hazard. Hot water and hot surfaces. Allow unit to cool before working.

1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the tea brewer. Locate the heating tank and remove the top cover.
3. Drain the tank to a level about 3” below the tip of the probe.
4. Allow some time for the heating tank and liquid level probe to cool down before proceeding.
5. Clean the tip of the probe using a Scotch-Brite™ scuff pad.
6. If a white residue is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the probe is clean.

Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold the button (arrow) for 5 seconds. The water temperature in the heating tank will be displayed on the screen. Press ⊙ to exit.
This feature only applies to brewers using the control module UCM, part number WC-786.



Error Message

With the G3/Gold Cup Series brewers, there are three error messages that can appear on the screen to advise the user of a malfunction. If one of these error messages appear, the brewer will lock up and stop functioning until the error is corrected. An error message will occur under the following conditions:

(800) 000-000
Water Level Err

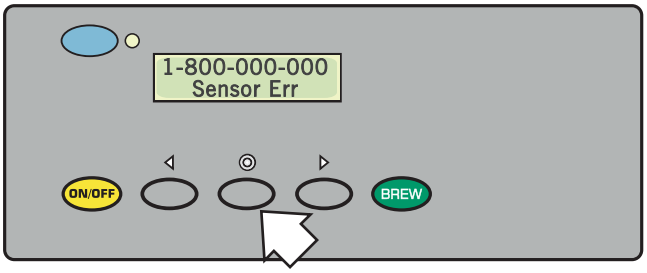
1. Water level fill error or overflow. This error message occurs when the inlet valve solenoid has been on for more than 10 minutes. This error message also occurs when the valve is refilling the tank during a brew cycle for more than 1½ minutes.

(800) 000-000
Over Temp Error

2. Water temperature control system error. An open probe or a break in the temperature control circuit is detected. This error message indicates there is an overheating problem. The sensor is reading that temperature in the heating tank has risen above 210ºF.

(800) 000-000
Sensor Err

3. Usually the screen will display a service call phone number. Once a malfunction is corrected, the error message must be cleared. To reset the control panel and return to normal operation, press the ⊙ button for 5 seconds.



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, "0" 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 Co., Inc. 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.

Rev V . ECN 16087 . 8/14/14@11.0

WILBUR CURTIS CO., INC.
6913 Acco St., Montebello, CA 90640-5403 USA
Phone: 800/421-6150 Fax: 323-837-2410
Technical Support Phone: 800/995-0417 (M-F 5:30A - 4:00P PST) E-Mail: techsupport@wilburcurtis.com
Web Site: www.wilburcurtis.com