



WILBUR CURTIS COMPANY, INC.

Service Manual – Iced Tea & Combo Brewer

Important Safeguards/Conventions

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

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh implements.

Conventions



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

Your Curtis G3 Tea Brewer is Factory Pre-Set and Ready to Go... Right out of the Carton.

Following are the Factory Settings for your TCT or PTT Iced Tea Brewing System:

- Brew Temperature = 204°F
- Brew Volume = Set to dispensing vessel requirements

Generally there will never be a reason to change your G3 programming. 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 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top. Connect a water line from the water filter to the brewer. NOTE: Some type of water filtration device must be used to maintain a trouble-free operation. (In areas with extremely hard water, we suggest that a sedimentary and taste & odor filter be installed.) This will prolong the life of your brewing system and enhance coffee quality.



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. This equipment is to be installed with adequate back flow protection to comply with applicable federal, state and local codes..
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 a minimum of 1.0 GPM.
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 Systems 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) as indicated by the READY-TO-BREW LED readout.
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 pre-programmed operating behavior.

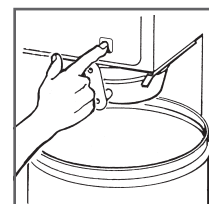
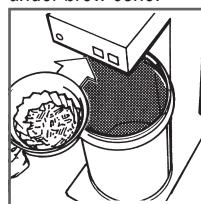
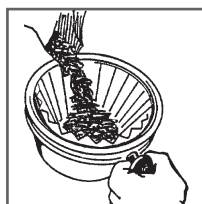
BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew displayed.

2. Place filter in brew basket. Pour leaf tea into basket.

3. Slide brew cone into brew rails. Place tea container under brew cone.

4. Press the BREW button to brew tea.



Models Included:

- TCTS/T
- PTT3

Starting on Page 7:

- CBS
- CBP



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.



CAUTION: DO NOT connect this brewer 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.



WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640

FOR THE LATEST SPECIFICATIONS AND INFORMATION GO TO WWW.WILBURCURTIS.COM

Quick Start

TCT & PTT

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 Press ON/OFF button and the screen will display . After three seconds, is displayed.

Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 204°F.

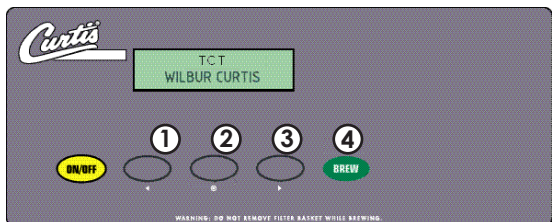
Control will display when temperature reaches the setpoint (204°F). The unit is now ready to brew.

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).

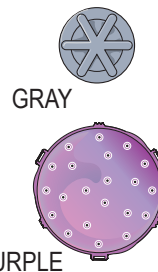
Continue holding BREW button. Display will read , wait until is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

The default code set at the factory is 1-2-3-4. Then will be displayed.



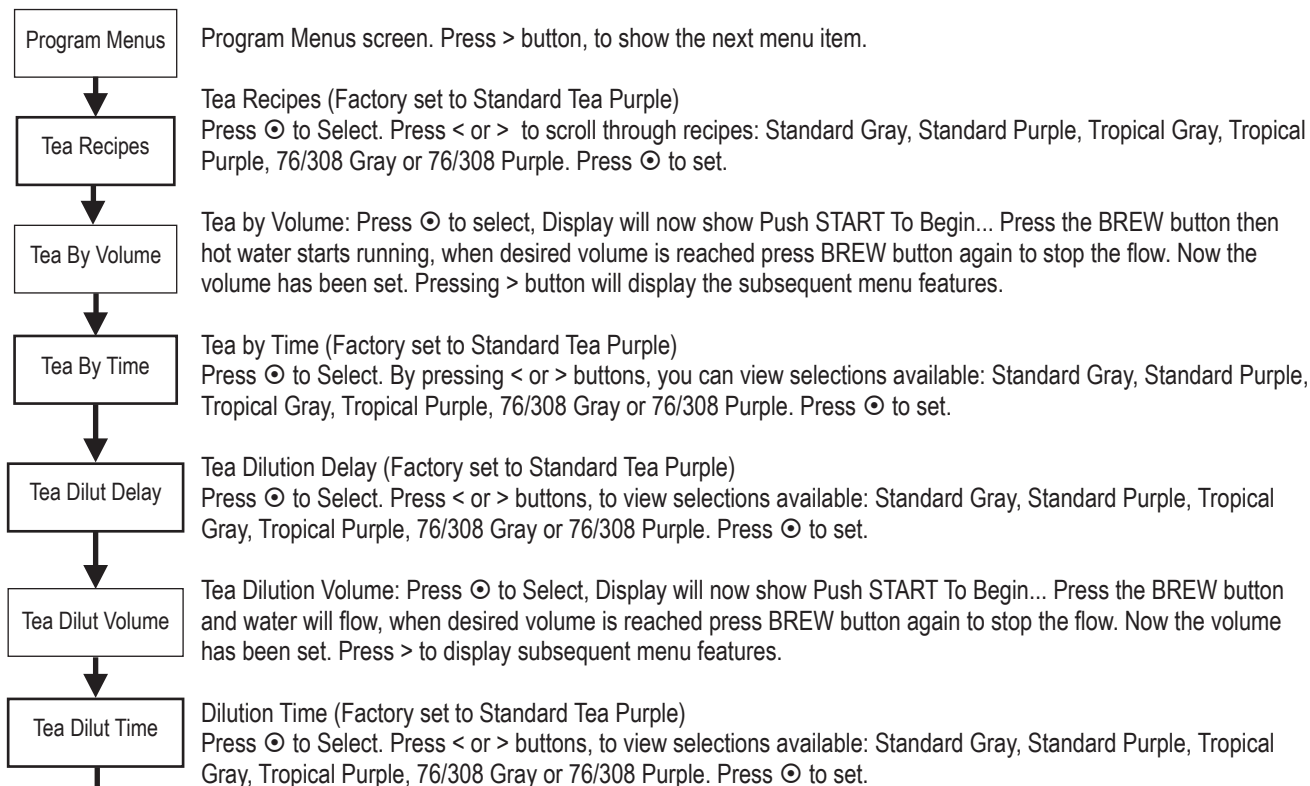
All programming selections are performed with the three center buttons. The symbols below the buttons are:

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



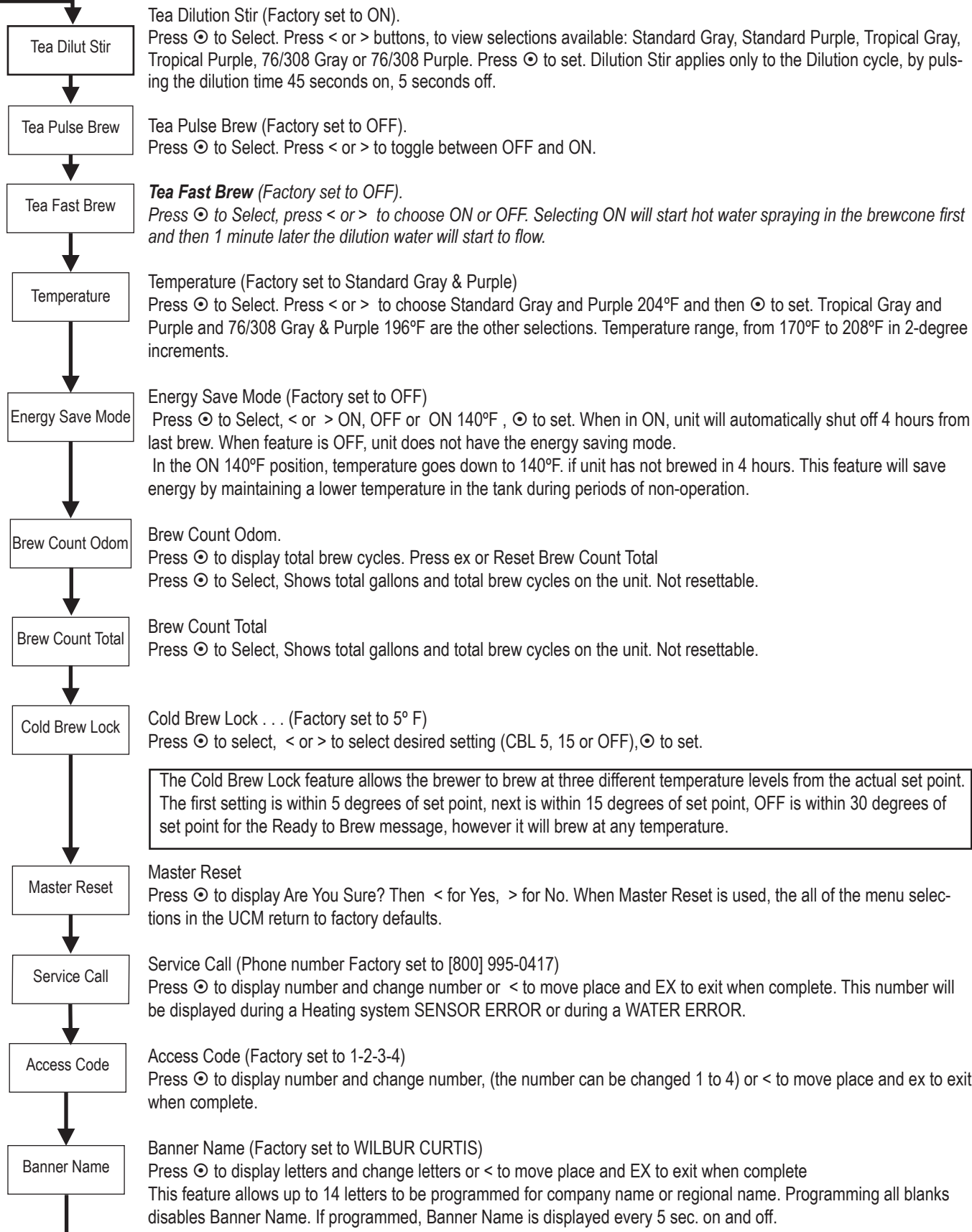
SPRAYHEADS: Mentioned in this Programming guide are the words Gray and Purple. This refers to the color of the sprayhead. The current sprayhead is the purple AFS. The older version is the gray sprayhead. See the illustration at right.

PROGRAM MENUS



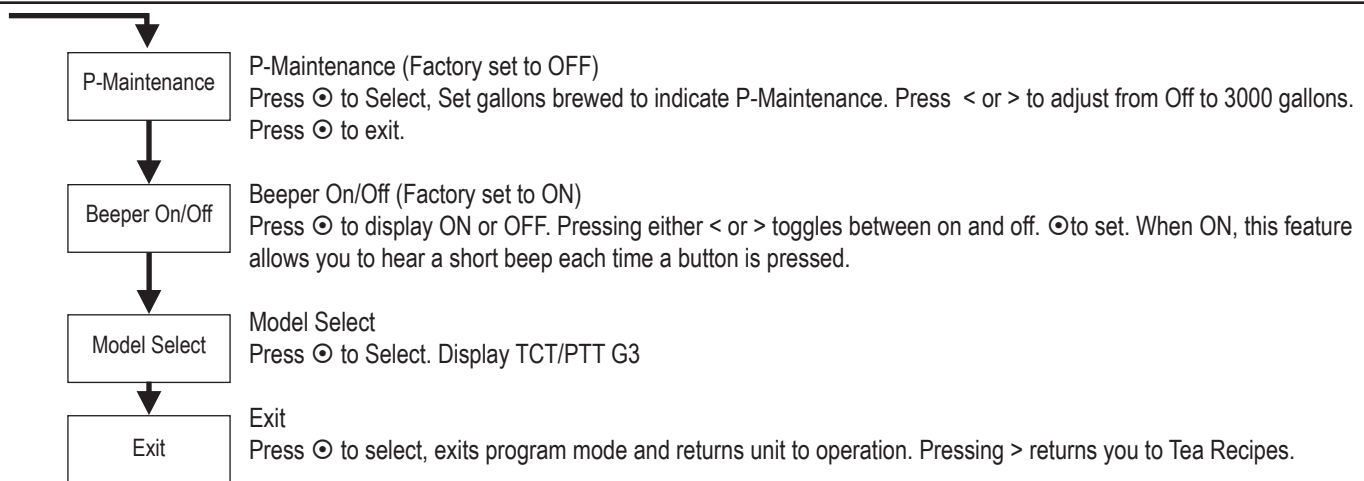
Continued on Page 3

PROGRAM MENUS CONTINUED



Continued on Page 4

Service Manual – Tea Brewer



Tank Temperature Check

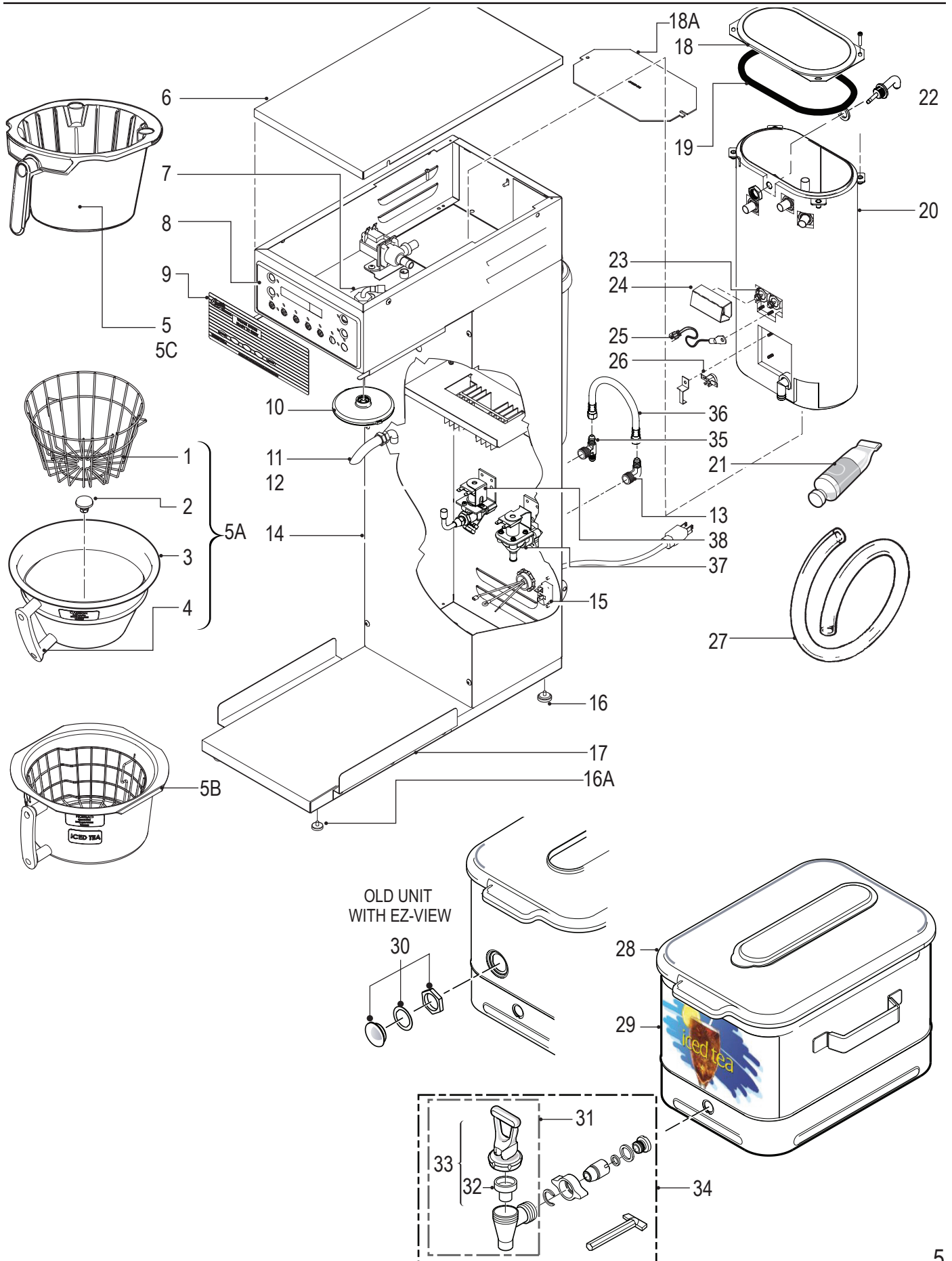
Turn on brewer at the control panel ON/OFF button. Press and hold $\textcircled{3}$ button (see illustration, page 2) for 5 seconds. The current water temperature will be displayed (indicating the temperature inside the heating tank).

PARTS LIST

ITEM	PART Nº	DESCRIPTION
1	WC-3322	BASKET, WIRE 6.4 DIA USE W/WC-3320 (OPTIONAL)
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-37256	KIT, BREW CONE GOURMET PLASTIC ICED TEA
5A	WC-3358	BREWCONE W/WC-3320, WC-3322 & WC-3647 (OPTNL)
5B	WC-33001	BREWCONE ASSY, PARADISE TEA (OPTIONAL)
5C	WC-37239	KIT, BREW CONE BLK PLASTIC PARADISE TEA ONLY
6	WC-58117	COVER, TOP BREWER
7	WC-2977-101	FITTING, SPRAYHEAD ULTEM
8	WC-37189*	UCM KIT, LABEL & OVERLAY 120V TCTS/T
8A	WC-37338	KIT, UCM & OVERLAY W/HALF BATCH BREW TCTS
9	WC-39398*	LABEL, UCM PANEL TCT/PTT GT3 W/O FAUCET CURTIS
9A	WC-39628	LABEL, UCM PANEL W/HALF BATCH W/O FAUCET
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
10A	WC-2942	SPRAYHEAD, GRAY (OLDER UNITS)
11	WC-2965	SPOUT, BYPASS ASSEMBLY
12	WC-8556*	HEAT SINK ASSY DV
13	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD
14	WC-58017	COVER, CENTER WRAP TCT-35S TCTDP-35S
14A	WC-58021	COVER, FRONT CENTER WRAP TCTT/TCTD-35S
14B	WC-58101	COVER, CENTER WRAP SS PTT3
15	WC- 102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE
16	WC-3518	LEG, GLIDE 3/8"-16 STUD SCREW

ITEM	PART Nº	DESCRIPTION
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 ASSY, COMPLETE TEA BREWER
21	WC-5231*	COMPOUND SILICONE 5 OZ
22	WC-37278	KIT, LIQUID LEVEL PROBE GT
22A	WC-5502-01*	PROBE ASSY, W/HEX FTNG, O'RING, NUT (OLDER UNIT)
23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC- 523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220°F MAX
27	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
28	WC-5683	LID ASSY, TCO
29	WC-38471	LABEL, FRONT ICED TEA GENERIC
30	WC-3724*	KIT, EZ-VIEW REPLACEMENT (OLDER UNITS)
31	WC-1803	FAUCET, SPB
32	WC-1805*	SEAT CUP, FAUCET S'
33	WC-3707*	KIT, REPAIR SPB FAUCET
34	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE
35	WC-2707	TEE, FLARE 1/4 x 1/4 x 3/8 BRASS
36	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8"
37	WC- 826L*	VALVE, INLET 1 GPM 120V 10W
38	WC- 801*	VALVE, INLET BRASS .50 GPM 120V 10W RU/WB

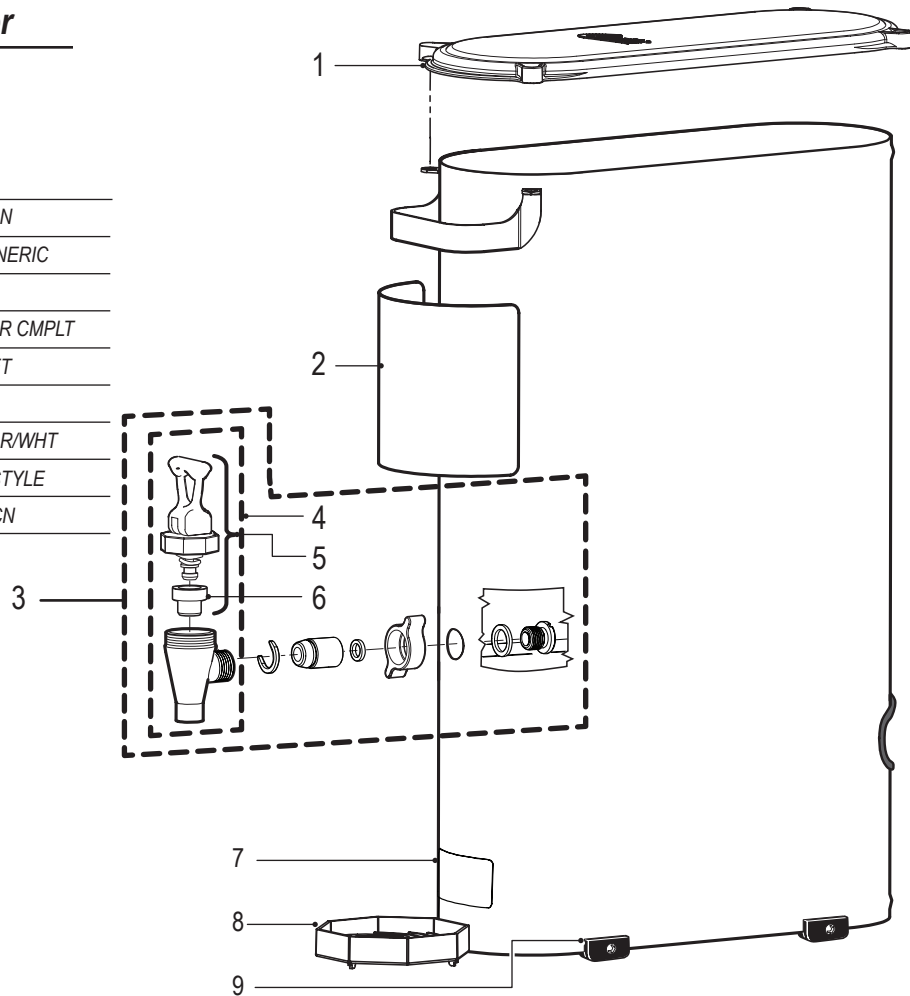
* Recommended parts to stock



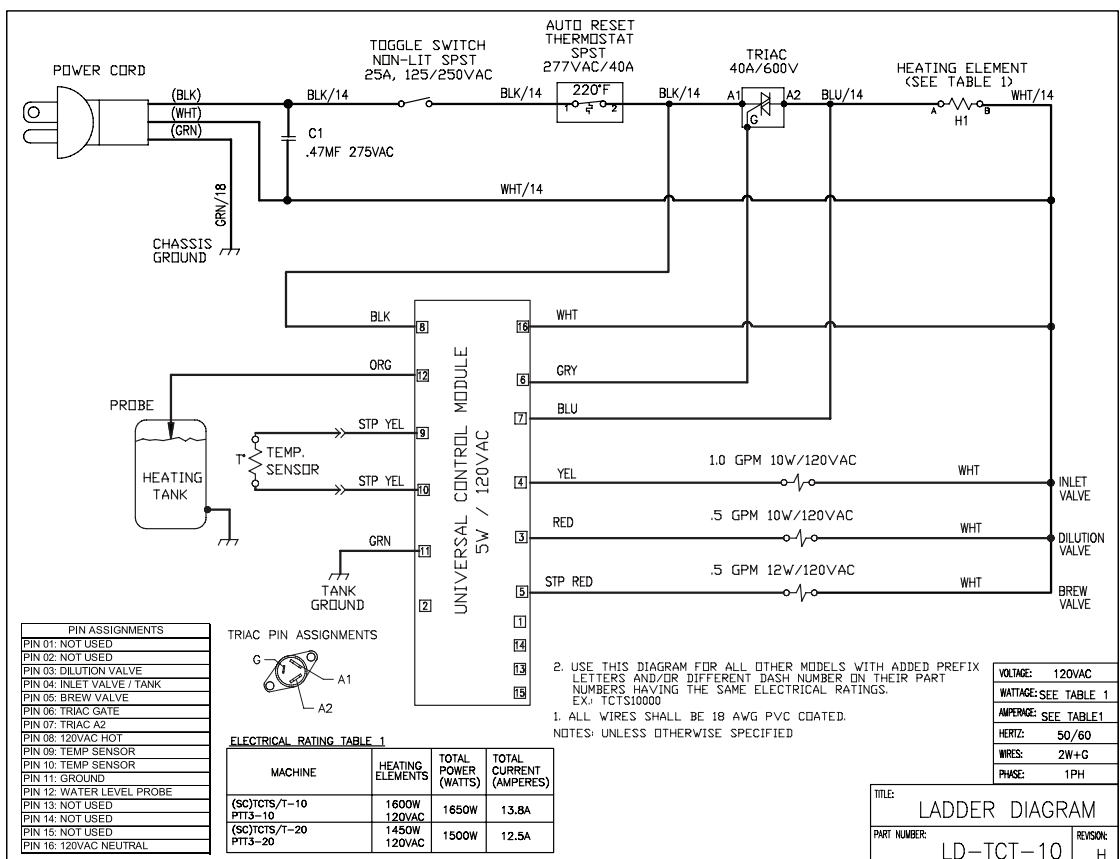
Service Manual – Tea Brewer

Illustrated Parts List TCN

ITEM	PART N ^o	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 CMPLT
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



ICED TEA BREWER ELECTRICAL SCHEMATIC



Models:

- CBS
- CBP

Important Safeguards/Conventions

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- To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh implements

Conventions



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

Your Curtis Combo Brewer is Factory Pre-Set and Ready to Go... Right out of the Carton.

Following are the Factory Settings for your Coffee/Tea Brewing System:

- Brew Temperature = 204°F
- Brew Volume = Set to dispensing vessel requirements

Generally there will never be a reason to change your G3 programming. 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 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top. Connect a water line from the water filter to the brewer. NOTE: Some type of water filtration device must be used to maintain a trouble-free operation. (In areas with extremely hard water, we suggest that a sedimentary and taste & odor filter be installed.) This will prolong the life of your brewing system and enhance coffee and tea quality.

NSF International requires the following water connection:

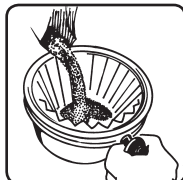
1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. In some areas an approved backflow prevention device may be required between the brewer and water supply.

1. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of 1.0 GPM.
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 Systems there is no danger of element burnout due to an unfilled heating tank.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (204°F) as indicated by the READY-TO-BREW LED readout.
5. Important: Run one full TEA brewcycle first, before running a coffee brewcycle to purge water lines and valves of air. Five seconds of pulsing dilution water at the beginning of each TEA brewcycle is normal pre-programmed operating behavior.

BREWING INSTRUCTIONS – COFFEE

1. The brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button on control panel). Ready-to-Brew should be displayed on the UCM screen.
2. Make sure folding airpot deck is rotated upright. Place a clean, empty airpot on the airpot brew deck.
3. Place a new paper filter into the brewcone.

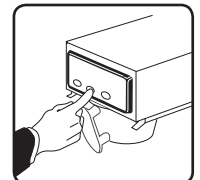
4. Pour ground coffee into brewcone marked COFFEE



5. Position filled brewcone into brew rails.



6. Press COFFEE Brew button.



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.

IMPORTANT IMPORTANT: After setup, run a full TEA cycle first before running a COFFEE cycle. Place an empty tea container to catch both hot water from the brewcone and dilution water from spout on the front cover.

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

Service Manual – Combo Brewer

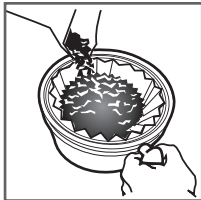
BREWING INSTRUCTIONS – TEA

1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew displayed.
2. Make sure deck is folded down and tea container is in place.

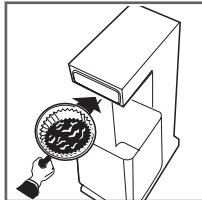


IMPORTANT – Tea container must be pushed all the way to the back to ensure the safety switch is engaged and tea brewing can start.

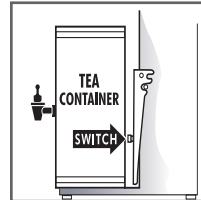
3. Place filter in brew basket. Pour leaf tea into basket marked ICED TEA or TROPICAL TEA.



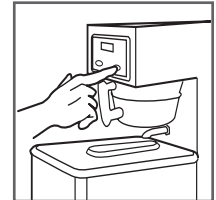
4. Slide brew cone into brew rails. Place tea container under brew cone.



5. Slide container in to activate switch behind folded coffee deck.



6. Press the TEA BREW button.



Quick Start

CBP & CBS

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 **CURTIS**. Press ON/OFF button and the screen will display **<Coffee/Tea Brewer> CURTIS**. After three seconds, **CURTIS FILLING** 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.

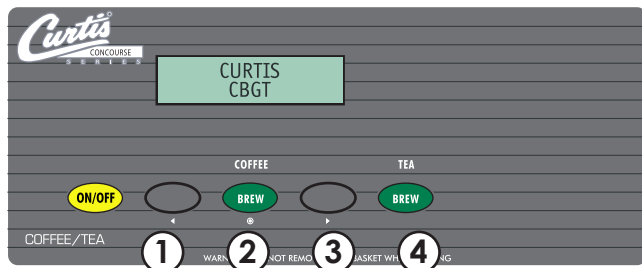
Control will display **CURTIS READY TO BREW** when temperature reaches the set point (204°F). Unit is now ready to brew.

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).

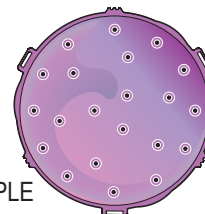
Continue holding BREW button. Display will read **ENTERING PROGRAM MODE**, wait until **ENTER CODE** is displayed. Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

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



PURPLE



GRAY



IMPORTANT **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.

PROGRAM MENUS

Program Menus

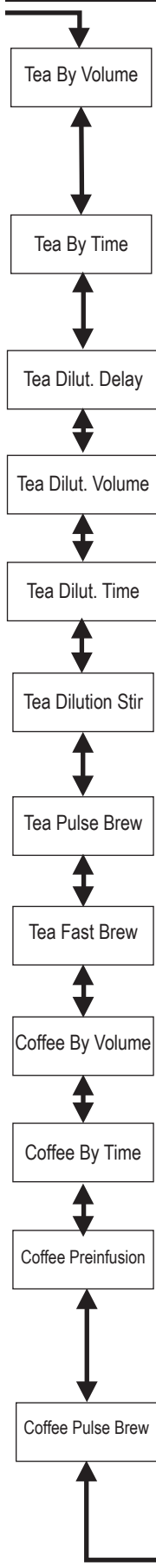
Brew Volume (Factory set to 3.0 Gallons)

Selecting Brew by Volume or Brew by Time depends on whether you know your brew time before starting. From **Program Menus** press > display will now show the next feature.

Tea Recipes

Tea Recipes (Factory set to Standard Tea – Purple)

Press ⊙ to Select. Press < or > to toggle between Standard-Gray, Standard-Purple, Tropical-Gray, Tropical-Purple, 76/308-Gray and 76/308-Purple. Set and exit by pressing ⊙.



Tea by Volume: Scroll until Brew by Volume is displayed. Press \odot to Select. The display will read Select Brew Button! Once the desired brew button is selected (COFFEE or TEA), the display will read Press BREW to Start 0:00 Time. Press the FULL BREW button and hot water starts dispensing. When the desired volume is reached, press FULL BREW again to stop the flow. The brew volume has now been set (HALF BREW will always be half of the FULL BREW volume). When EXIT is displayed, Press \odot to select and exit the programming mode. Pressing > button will display the subsequent menu features.

Tea by Time. Press \odot to Select. Press < or > to toggle between Standard-Gray (4min-12sec), Standard-Purple (5min-52sec), Tropical-Gray (3min-30sec), Tropical-Purple (4min-57sec), 76/308-Gray (2min-25sec) and 76/308-Purple (3min-30sec). Set and exit by pressing \odot . Tea by Time has a range of 0:00 to 9:59 (Increments are minutes and seconds). The HALF BREW button will be set at half the brew time.

Dilution Delay: Press \odot to Select. Press < or > to toggle between Standard-Gray (30 sec), Standard-Purple (30 sec), Tropical-Gray (9 min), Tropical-Purple (9 min), 76/308-Gray (4 min) and 76/308-Purple (4 min). Range is from 0 seconds, 1 minute to 10 minutes.

Dilution Volume: Press \odot to Select, Display will now show Push START To Begin... Press the BREW button then 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.

Dilution Time: Press \odot to Select. Press < or > to toggle between Standard-Gray (4min-5sec), Standard-Purple (4min-5sec), Tropical-Gray (4min-26sec), Tropical-Purple (4min-26sec), 76/308-Gray (4min-55sec) and 76/308-Purple (4min-55sec). Dilution Time is from 30 sec to 9 min, 59 sec.

Tea Dilution Stir (Factory set to Standard – Purple On).

Press \odot to Select, press < or > for a choice of Standard-Gray: On, Standard-Purple: On, Tropical-Gray-Off, Tropical-Purple-Off, 76/308-Gray-Off and 76/308-Purple-Off. Dilution Stir applies only to the Dilution cycle, by pulsing the dilution time 45 seconds on, 5 seconds off.

Tea Pulse Brew (Factory set to OFF).

Press \odot to Select, press < or > to choose ON/OFF or D (manual programming). D will give you a pulsing spray of 1-20 pulses on and off at 5 second increments, depending on the total time set for brew (see Tea by Time).

Tea Fast Brew (Factory set to OFF).

Press \odot 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.

Coffee by Volume: Press \odot to Select, Display will now show Push START To Begin... Press the FULL BREW button then hot water starts running, when desired volume is reached press FULL BREW button again to stop the flow. Now the volume has been set (HALF BREW will always be half of the FULL BREW volume).

Next item in the sequence is **Coffee by Time** (Factory set to 2min-25sec). Press \odot to Select to change the brew time. Display will now show the current time. By pressing < or > you can toggle back and forth from minutes to seconds to exit (ex). Change the time or set and exit by pressing \odot .

Pre-Infusion (Factory set to OFF)

Press \odot to Select. 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 disappears from the list of program selections. When Pre-infusion is ON, Pulse Brew disappears from the list of program selections.

Pulse Brew (Factory setting OFF)

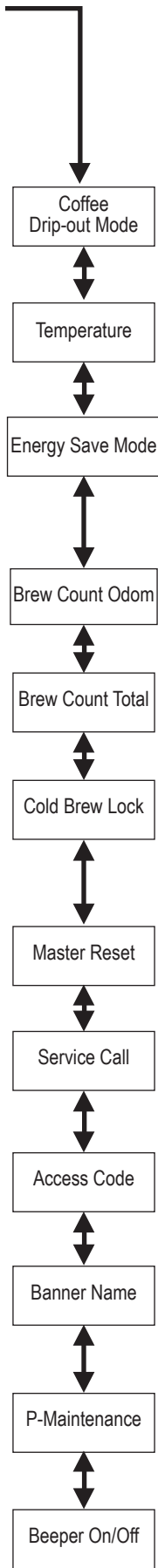
Press \odot to select, < or > to select OFF or one of five pulse patterns (A to E) .

Guidelines for Pulse Brew:

This feature allows tuning of the coffee flavor. This option should only be used with the standard Gray or Purple AFS sprayheads. The pot level should always be set first with this option OFF. Depending on your grind profile and water

Continued on Page 10

Service Manual – Combo Brewer



conditions, the three Pulse Brew options help “tune” or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaf 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. Settings D and E are manual pulse counts. If Pulse Brew is selected (ON), Cold Brew Lock is set to Delta 1 within 5°F of set point and Cold Brew Lock disappears from the list of program selections. When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

Drip-out Mode (Factory set to 2 minutes)

Press **⊙** to Select. Press < or > to move to desired time. Settings are OFF, 1, 2, 3, 4 and 5 minutes. Press **⊙** to Select time.

Temperature (Factory set to 204°F)

Press **⊙** to Select. Press < or > to move to desired temperature and then **⊙** to set. Temperature is programmable from 170°F to 204°F in 2-degree increments.

Energy Save Mode (Factory set to OFF)

Press **⊙** to Select, < or > ON, OFF or ON 140°F, **⊙** 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 maintaining a lower temperature in the tank in periods of non-operation.

Brew Count Odom

Press **⊙** to display total brew cycles. Press ex or Reset

Brew Count Total

Press **⊙** to Select, Shows total gallons and total brew cycles on the unit. Not resettable.

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

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. Brewer factory defaults are then reset.

Service Call (Phone number Factory set to [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)

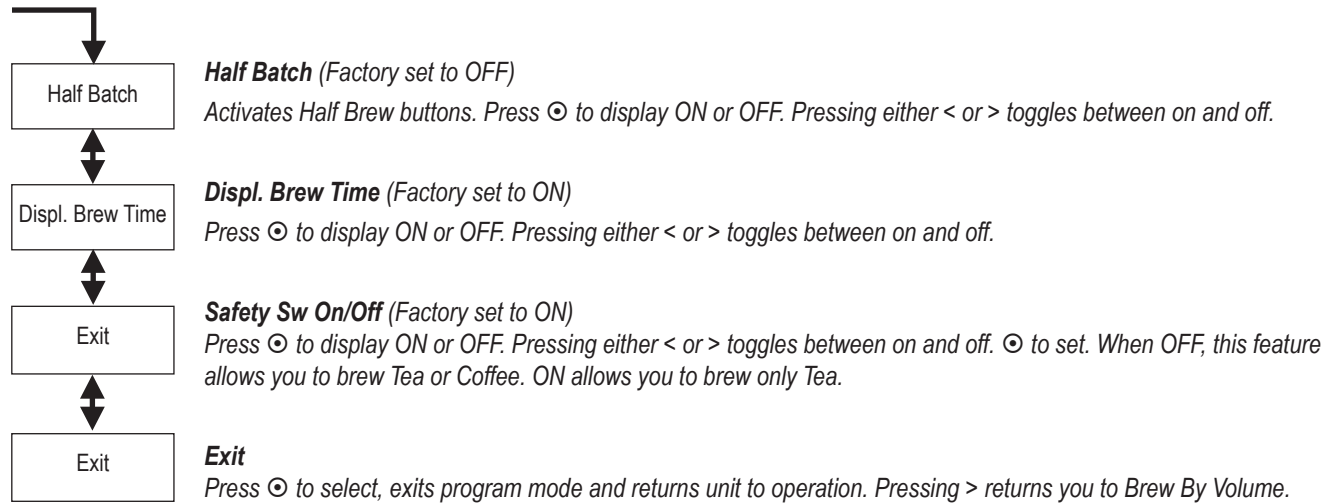
Press **⊙** to display letters and change letters or < to move place and EX to exit when complete. This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. If programmed, Banner Name is displayed every 5 sec. on and off.

P-Maintenance (Factory set to OFF)

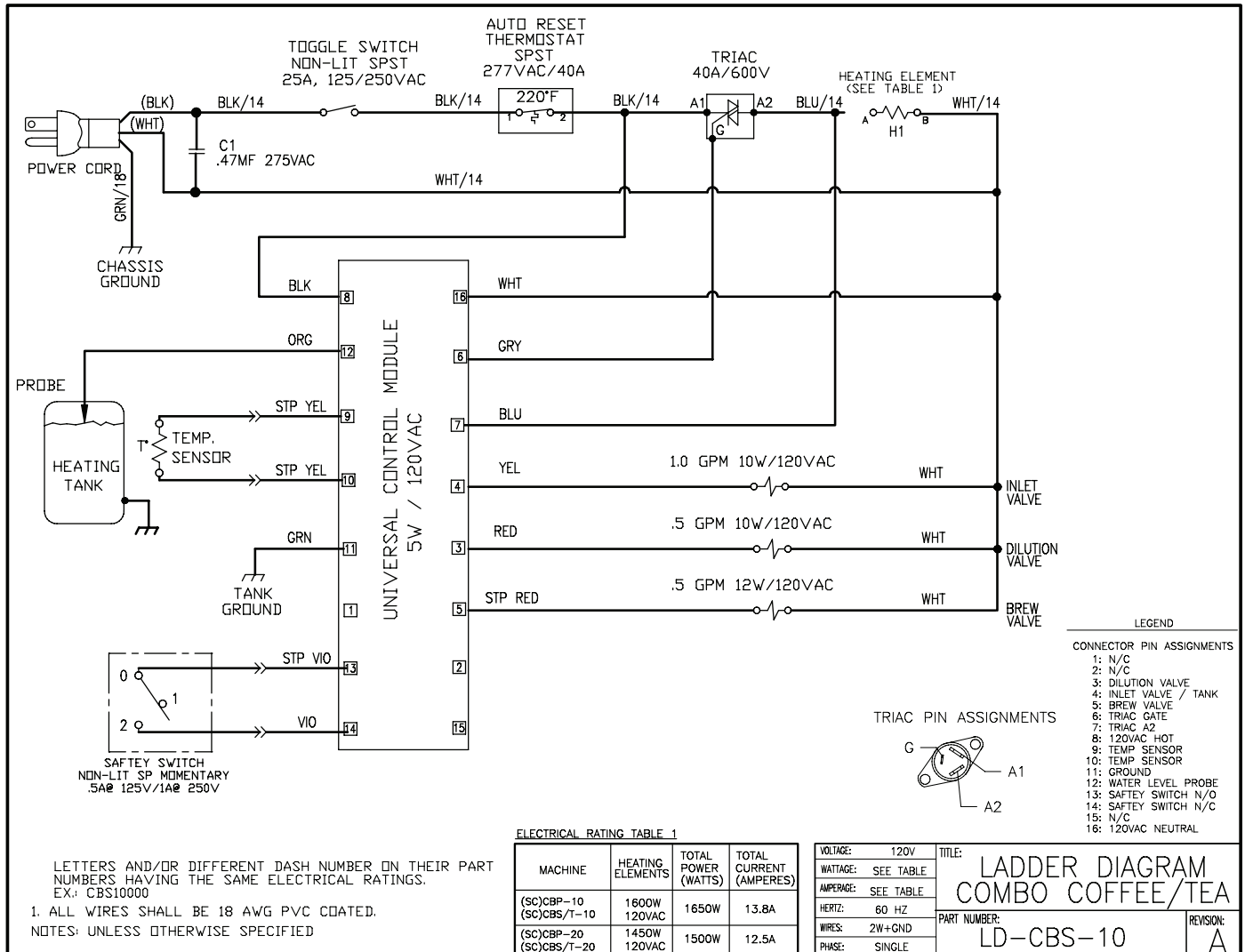
Press **⊙** to Select, Set gallons brewed to indicate P-Maintenance. Press < or > to adjust from Off to 3000 gallons. Press **⊙** to exit.

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.

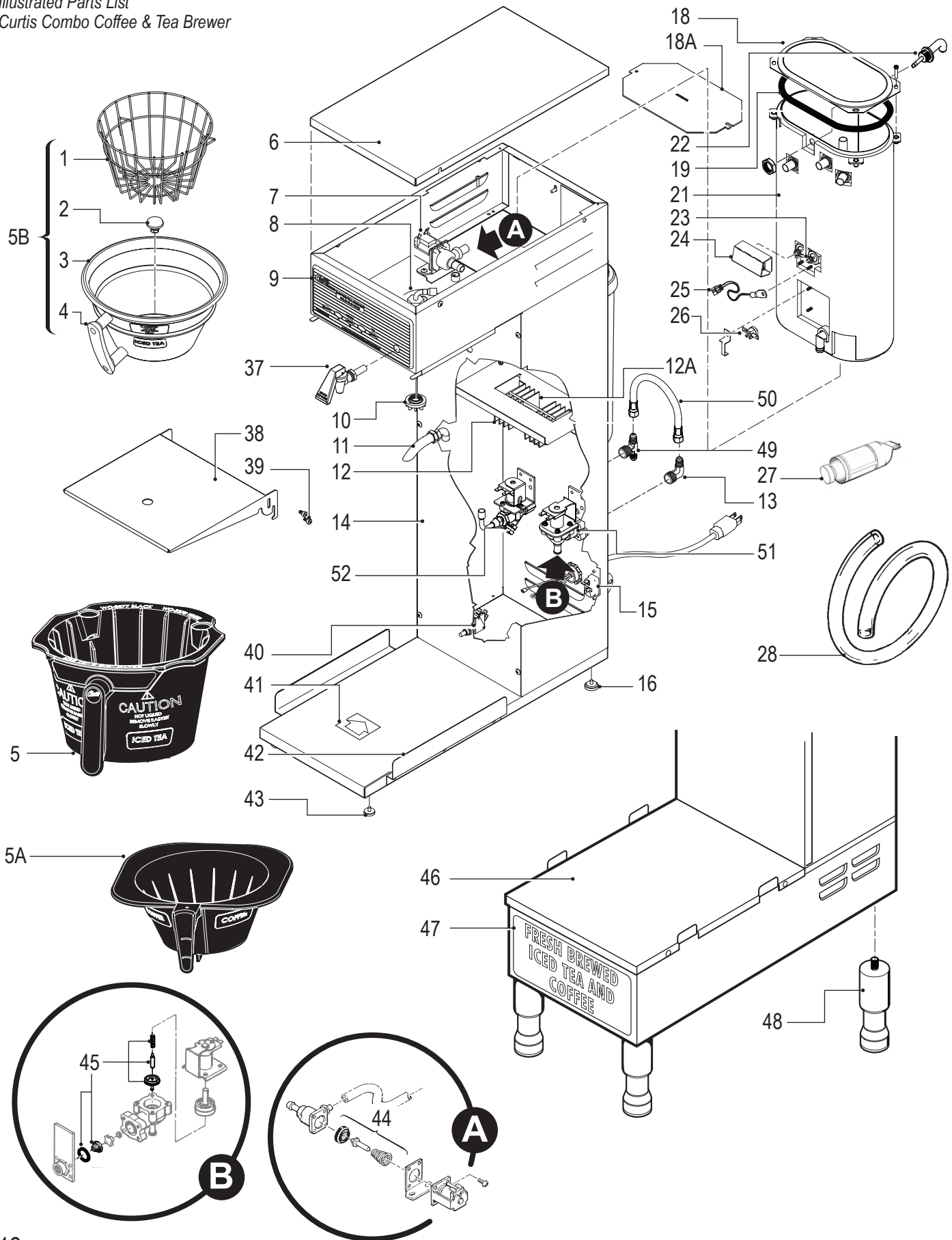


COMBO BREWER
ELECTRICAL SCHEMATIC



Service Manual – Combo Brewer

Illustrated Parts List
Curtis Combo Coffee & Tea Brewer

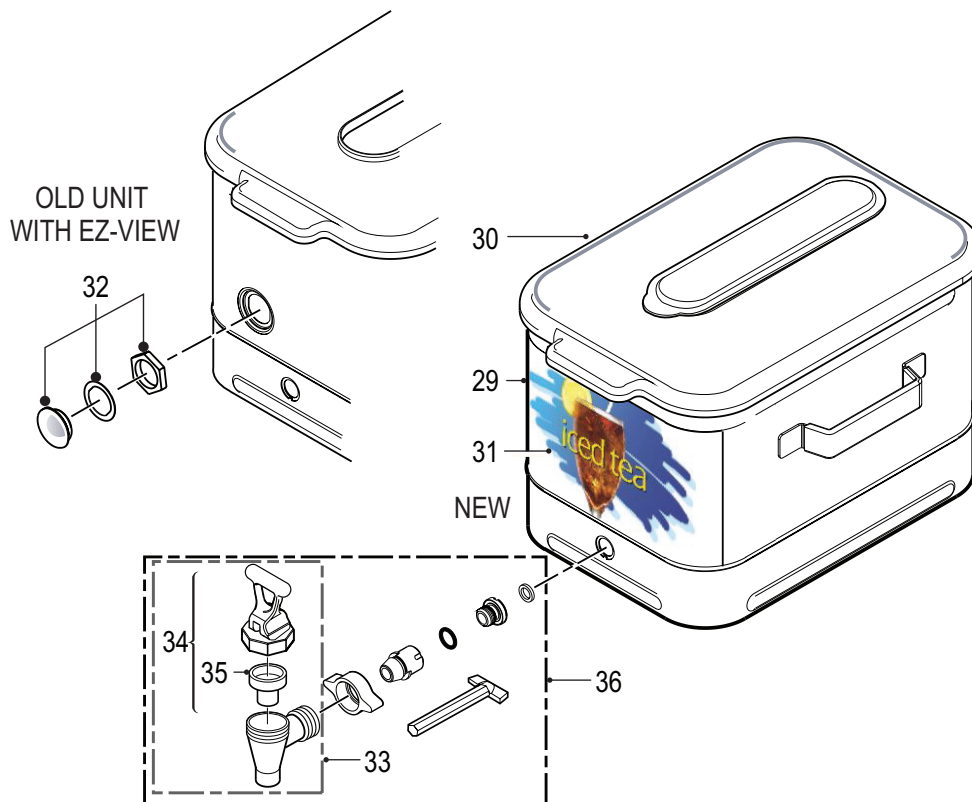


Illustrated Parts List Curtis Combo Coffee & Tea Brewer

ITEM	PART N°	DESCRIPTION	ITEM	PART N°	DESCRIPTION
1	WC-3301	BASKET, WIRE (OPTIONAL)	26	WC- 523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220°F MAX
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)	27	WC-5231*	COMPOUND SILICONE 5 OZ
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRNR (OPTIONAL)	28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
4	WC-3201	HANDLE, BREWCONE BLACK (FOR WC-3320)	29	TCO308A000	TEA CONTAINER OVAL 3 GAL 8 ½" (INCLD W/PTT BRWR)
5	WC-37256	KIT, BREW CONE GOURMET PLASTIC TEA UNITS	29A	TCO417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
5A	WC-37242*	KIT, BREW CONE BLACK PLASTIC W/COFFEE LABELS	29B	TCO419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
5B	WC-3358*	BREWCONE ASSY, ICED TEA (OPTIONAL)	29C	TCO421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
6	WC-58117	COVER, TOP BREWER	30	WC-5683	LID ASSY, TCO
7	WC- 889*	VALVE, DUMP LEFT 120V 12W	31	WC-38471	LABEL, FRONT TCO ICED TEA GENERIC
8	WC-2977-101	FITTING, SPRAYHEAD ULTEM	32	WC-3724*	KIT, E-Z VIEW REPLACEMENT
8A	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING (OLDER UNITS)	33	WC-1803	FAUCET, SPB
9	WC-37184*	KIT, LABEL & UCM CBS CURTIS	34	WC-3707*	KIT, REPAIR SPB FAUCET
9A	WC-37301	KIT, LABEL & UCM CBS W/½ BREW (OPTIONAL)	35	WC-1805*	SEAT CUP, FAUCET S'
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW	36	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE
10A	WC-2942*	SPRAYHEAD, GRAY (OLDER UNITS)	37	WC-1809	FAUCET, HOT WATER
11	WC-2965	SPOUT, BY-PASS ASSEMBLY	38	WC-3011*	SHELF, ADAPTER
12	WC-8556*	HEAT SINK ASSY DV	39	WC-4526	SCREW 8-32 x .188 SHOULDER
12A	WC-6193-0	TRIAC, 40A 600V	40	WC- 169*	SWITCH, TEA CONTAINER TRIGGER 1A@125V
13	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD	41	WC-38275	LABEL, PRESS TEA CONTAINER
14	WC-58017-101	COVER, CENTER WRAP CBS SHORT	42	WC-8531	RAIL, BASE TCTD
14A	WC-58021-101	COVER, FRONT CENTER WRAP CBS TALL	43	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER
15	WC- 102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE	44	WC-3763*	KIT, VALVE REPAIR USE ON WC-889
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW	45	WC-3765L*	KIT, INLET VALVE REPAIR USE ON WC-826L
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE	46	WC-85008	SUPPORT, DECK EXTENDED SS (CBP ONLY)
18A	WC-5851	COVER, TANK W NOTCHES	47	WC-39550	LABEL, BOTTOM CPB
19	WC-43062*	GASKET, TANK LID	48	WC-3528	LEG, 4" ADJUSTABLE 3/8-16 THRD ITALIAN STYLE
21	WC-6277	TANK ASSY, COMPLETE TEA BREWER	49	WC-2707	TEE, FLARE ¼ x ¼ x ¾ BRASS
22	WC-37278*	KIT, LIQUID LEVEL PROBE GT	50	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8"
23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS	51	WC- 826L*	VALVE, INLET 1 GPM 120V 10W
24	WC-4394	SHOCK GUARD, HEATING ELEMENT	52	WC- 801*	VALVE, INLET BRASS .50 GPM 120V 10W RU/WB
25	WC-1438-101*	SENSOR, TEMPERATURE TANK			

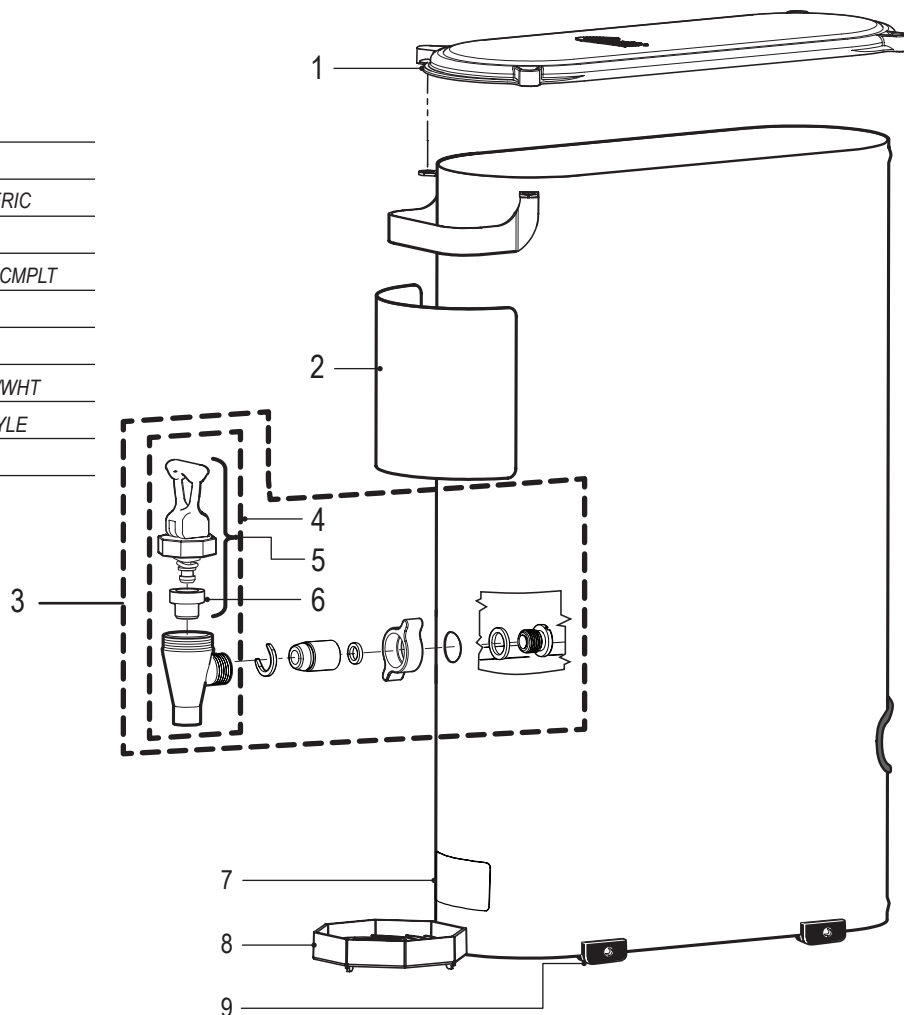
* Recommended parts to stock

Illustrated Parts List TCO Tea Server



Illustrated Parts List TCN Tea Server

ITEM	PART N ^o	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 CMLPT
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



CLEANING



IMPORTANT: Clean out the screen, within the brewcone, to maintain the flow of brewed tea. Neglecting this screen will eventually cause the brewcone to overflow, spilling hot liquid over the unit.



CAUTION: DO NOT use undiluted bleach or chlorine.



CAUTION Do not immerse airpots 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.

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

1. Turn off the unit at the 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 with a detergent solution. Remove 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.
6. 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. Wear rubber gloves for protection.
 - B. Immerse in commercial Bar Tabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F.) Let the parts soak for at least one minute.
7. Thoroughly rinse parts with hot water. Air dry, all parts that were sanitized.
8. After cleaning, sanitizing and drying, assemble any parts taken from the tea container.
9. Clean out airpots with a sponge brush and a mild detergent solution. To remove mineral deposits, fill liner with vinegar and allow to soak.



WARNING DO NOT refrigerate unused tea overnight for later consumption.

TEA TIPS

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 sell 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.*

Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold ③ button (see illustration, page 8) for 5 seconds. Water Temperature will be displayed (temperature in heating tank).

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.



WILBUR CURTIS CO., INC.

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♦ Technical Support Phone: 800/995-0417 (M-F 5:30A - 4:00P PST)

♦ Web Site: www.wilburcurtis.com

♦ E-Mail: techsupport@wilburcurtis.com

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