



## WILBUR CURTIS COMPANY, Inc.

# SERVICE MANUAL – MODEL TLXG0201S000

### USING THE THERMOPRO SERVER



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 airtop to dispense any other beverage. Preheating the airtop is recommended.

1. Place a clean and empty server centered under one of the brewcones of the ThermoPro brewer.
2. Make sure the READY TO BREW indicator is lit.
3. Fill brewcone with the correct measure of ground coffee.
4. Press the desired brew button on the side of the brewer with the empty airtop. The ThermoPro airtop employs the Curtis Brew-Thru lid and it is not necessary to remove the top lid before brewing.
5. Allow the brewcone to completely drip before removing airtop for remote service.

### SERVICING AIRPOT/THERMOPRO SERVER

Completely clear the unit of any coffee by opening the faucet to drain over a sink. Unscrew and remove the lid and tube assembly.

#### 1. REPLACING THE GAUGE GLASS

The gauge glass can be removed for maintenance or to replace if broken.

1. Carefully take hold of the gauge glass guard and lift away the guard from the front of the unit.
2. The sight glass guard contains two extra glass tubes for replacing a broken gauge glass. These are held in slots designed into the guard that run the length of the guard (see fig. 1).
3. Once the gauge glass guard is removed, you will observe that the gauge glass is held by the black plastic elbow at the top. Pull back on the gauge glass tube while slightly lifting at the elbow (flexible silicone fitting at the elbow will allow you to tilt the gauge glass tube). Lift the gauge glass out from the top of the faucet.
4. The glass tube will come out with a small silicone seal attached, one on each end. You can pull these off for cleaning (take care to replace the silicone seal as it was removed, with the large opening sliding over the glass tube).

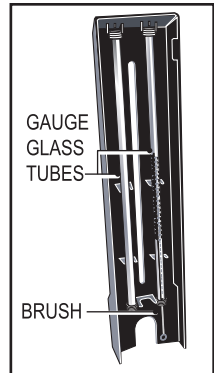


Figure 1

#### 2. REMOVING THE BASE ASSEMBLY

Remove the base assembly for faucet repair or to move the body of the unit for placement on a remote serving stand.

1. Remove the wing nut at the centerline of the ThermoPro.
2. Pull tab, left side (fig. 2).
3. Hold the handle and Twist  $\frac{1}{4}$  turn to lift off of base. Before lifting off the unit, please notice the mark on the bottom right edge of the airtop marked, "ALIGN TO INSTALL". This will assist in the assembly of the base and body of the unit.

#### 3. REMOVING THE FAUCET

To replace the faucet or the silicone elbow fitting for repair or cleaning:

1. Remove the base assembly as described above.
2. Remove the Liner Mounting Retainer at the bottom of the liner (held in place by a black plastic nut). There is a key slot in the stainless body of the unit that aligns with a pin on the liner retainer for assembly.

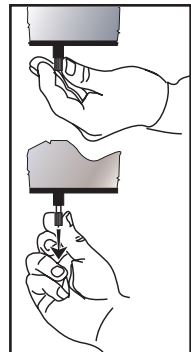


Figure 2.

3. The silicone fitting is held by two wire clamps. Squeeze the wire ears of the clamps to loosen and slide one from the faucet and the other off of the liner drain port.
4. Remove the faucet, unscrew the wing nut and pull out from the front of the unit.
5. To remove the faucet guard, unscrew the four phillips screws holding it to the body of the unit.

#### 4. SERVICING THE FAUCET

The faucet will require periodic cleaning and maintenance.

1. To disassemble the faucet unscrew the bonnet from the body of the faucet.
2. Remove the top handle by pressing inward on the seat cup (fig. 3.) and unhooking the handle from the center shaft.
3. The seat cup/center shaft and spring will now separate from the bonnet.
4. You may now clean or replace the parts of the faucet (fig. 4). Check the seat cup for tearing of splitting. Make sure that the faucet spring is free of corrosion. Replace these items if necessary (items 12 & 13, page 3).



Figure 3.

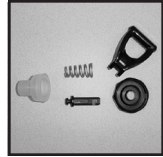


Figure 4.

#### ASSEMBLY

Assemble the unit by reversing the steps for disassembly. Do not overtighten the plastic nuts holding the base and the liner retainer. Finger tighten only. Make sure clamps are on properly and all silicone fittings are in good condition. Once assembled, check for leaks around fittings or faucet.

### CLEANING INSTRUCTIONS



**CAUTION:** When washing, do not submerge the entire airpot.

When cleaning the stainless steel surface of the ThermoPro server, DO NOT use powders, liquids, cleansers, or any substance containing chlorine.

#### CLEANING OF LINER

1. Rinse out the liner with hot water to remove coffee from the server.
2. Fill the liner with a mild detergent solution and let it stand for 10 to 15 minutes.
3. After about 15 minutes take a sponge and scrub out the stainless steel liner.
4. Completely drain out the soapy solution from the liner.
5. Fill the airpot with clean water to rinse out any detergent left inside the unit. Repeat this rinsing several times until the water runs clear and free of all traces of detergent solution.

#### CLEANING OF PARTS

This insulated server is designed to be easily disassembled for maintenance (see page one for recommended disassembly).

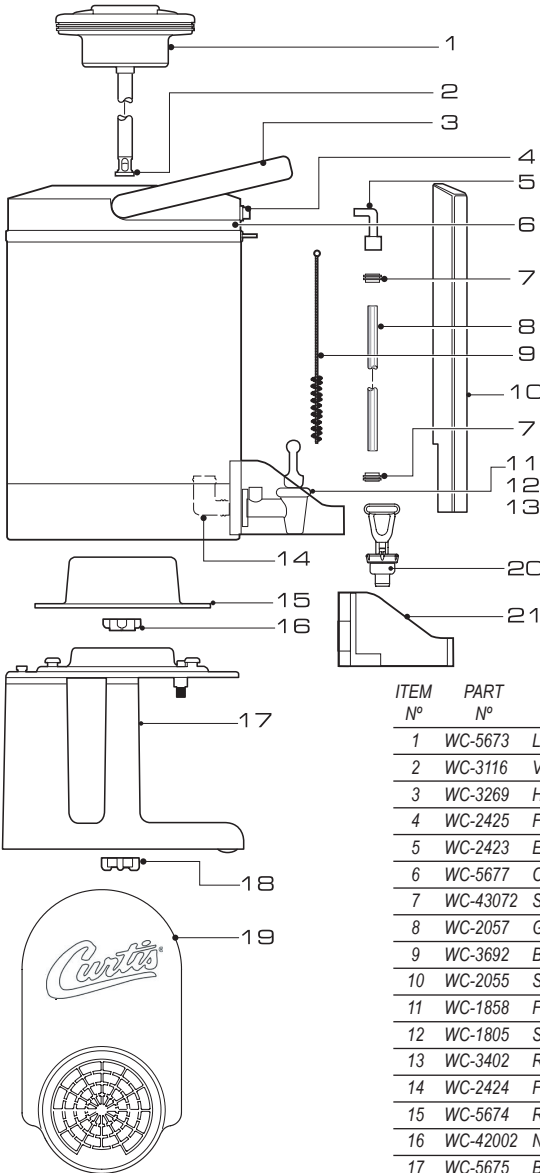
Use three sinks to clean and sanitize airpot parts. Fill one sink with tepid water containing detergent. In the other sink, fill with clean water for rinsing. Fill the last sink with a solution with chloride type of sterilization liquid diluted with water to a density of 200 ppm.

1. In the sink filled with the detergent solution, clean the removed parts. A small, soft bristled brush will clean hard to reach areas.
2. Pay special attention to the small gauge glass liquid level hole on the body of the faucet. You can brush this out with a small pipe cleaner.
3. Rinse the parts in clear water.
4. Place the parts into the sanitizing sink and immerse them for five minutes.
5. Allow all cleaned parts to completely air dry.
6. When parts are dry, assemble them onto the airpot.



# ThermoPro - 2 Gal Server

## TLXG0201S000 ILLUSTRATED PARTS LIST



ITEM N°	PART N°	DESCRIPTION
1	WC-5673	Lid & Filling Tube Assy TLXG020
2	WC-3116	Valve, Check W/Ball t O' Ring TLXG020
3	WC-3269	Handle, Carrying Black Plastic TLXG020
4	WC-2425	Fitting, Gauge Glass/Elbow Silicone
5	WC-2423	Elbow, Gauge Glass Black Plastic TLXG020
6	WC-5677	Cover, Top Black Plastic
7	WC-43072	Seal, Gauge Glass Silicone TLXG020
8	WC-2057	Gauge Glass, .36 OD x 11.25 L
9	WC-3692	Brush, Gauge Glass TLXG020
10	WC-2055	Shield, Gauge Glass TLXG020
11	WC-1858	Faucet Assy, for 2 Gal Server TLXG020
12	WC-1805	Seat Cup, S' Faucet
13	WC-3402	Return Spring, S' Series Faucet
14	WC-2424	Fitting, Faucet Elbow Silicone TLXG020
15	WC-5674	Retainer, Liner Mounting TLXG020
16	WC-42002	Nut, Black Plastic Faucet
17	WC-5675	Base Assembly Stand
18	WC-42003	Nut Wing Base Hold-down Black Plastic
19	WC-5680	Drip Tray ThermoPro Server
20	WC-3707	Kit, Faucet SPB Series Non-Lock
20A	WC-3705D	Kit, Faucet SPB Series Decaf Non-Lock
21	WC-56035	Guard, Faucet TLXG02

## WARRANTY

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](http://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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