

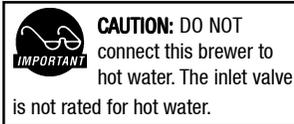
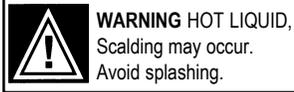


WILBUR CURTIS COMPANY, INC.

Airpot Brewers D500AP & D1000AP – Instructions

Models Included

- ◆ D500AP/APT
- ◆ D1000AP/APT



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 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 ADS System is Factory Pre-Set and Ready to Go... Right from the Carton.

Following are the Factory Settings for your D500AP or D1000AP Coffee Brewing Systems:

- **Brew Temperature = 200°F**
- **Brew Volume = Set to dispensing vessel requirements (74 Ounces or 2.2 Liters)**

Generally there will never be a reason to change your ADS 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.



The National Sanitation Foundation 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.

1. A 3/8" NPT x 1/4" Flare elbow 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 elements will energize automatically. With ADS 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 (200°F) as indicated by the READY-TO-BREW indicator.
5. Prior to brewing, dispense 12 ounces of hot water through the hot water faucet.
6. Brew a cycle of at least 12 ounces, to purge the water lines of any air that may be trapped after filling.

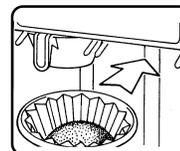
BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button). Ready-to-Brew light should be ON.
2. Place empty airpot(not included) under brewcone.
3. Place filter in Brewcone.

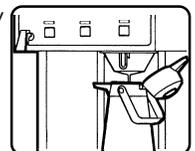
4. Pour ground coffee into brewcone.



5. Position brewcone into brew rails.



6. Press Brew button. Brewing will begin immediately.



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WILBUR CURTIS COMPANY
Montebello, CA 90640

STEPS TO PROGRAMMING

PROGRAMMING ONLY REQUIRED IF FACTORY SETTINGS MUST BE CHANGED

Changing the ADS™ System Program



WARNING These steps involve working with hot water. Scalding may occur if care is not taken against spilling.



IMPORTANT – Before entering the program mode, allow the unit to reach brewing temperature, then press the BREW button to dispense at least 12 ounces of water. This is to clear any air that may be trapped within the water lines.

NOTE: For ALL functions you must first enter the programming mode.

Brew Temperature – Factory Pre-Set to 200° F

Function to set brew temperature, 170° to 204°F. Brew temperature will be indicated by READY-TO-BREW light blinking.

ENTERING THE PROGRAM MODE #1

- Turn OFF the power from the Control Panel by pressing .
- Press and HOLD and press and RELEASE .
- Continue HOLDING until starts blinking; RELEASE.

CONFIRM/RESET BREW TEMPERATURE - Factory Preset to 200°

ENTER THE PROGRAMMING MODE #1:

- Press for two seconds, then RELEASE.
- will start blinking. Each blink equals 2° F, starting at 170°.
- To change Temperature, press and HOLD .
- will start QUICK flashing. Each QUICK flash equals 2° F. After reaching 204°, temperature starts over at 170°.
- RELEASE when the desired temperature is reached.
- To set and exit, press .

BREW VOLUME - Factory Preset to Brewer Requirements

CHANGE BREW VOLUME

ENTER THE PROGRAMMING MODE #1

- Press and HOLD until hot water starts running from sprayhead; then RELEASE.
- When desired volume is reached, press again to stop flow.
- To set and exit, press .

BREW CYCLE COUNTER

ENTER THE PROGRAM MODE #2

- Turn OFF the power from the Control Panel by pressing .
- Press and HOLD and press and RELEASE .
- Continue HOLDING until STOPS blinking; RELEASE.

TO ACCESS BREW CYCLE COUNTER

ENTER THE PROGRAMMING MODE #2:

- will now start a pattern of LONG and SHORT blinks. This pattern identifies the number of brew cycles. SHORT blinks indicate the brew number from one [1] to nine [9]. LONG blinks separate the 1's, 10's, 1,000's and 10,000's.

LOW TEMPERATURE BREW LOCKOUT (DELTA) – Factory Preset to Delta 3

ENTER THE PROGRAM MODE #3

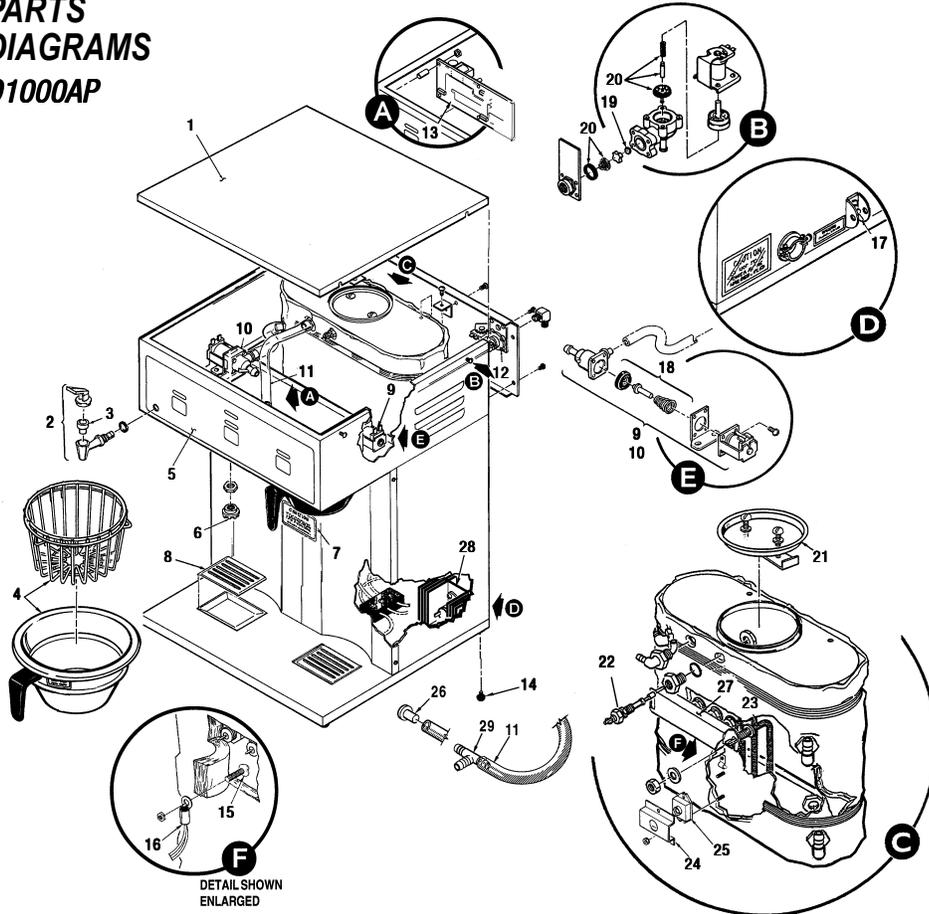
- Turn OFF the power from the Control Panel by pressing .
- Press and HOLD and press and RELEASE .
- Continue HOLDING until stops blinking and remains on; RELEASE.

ENTER THE PROGRAMMING MODE #3

This mode will give you a choice of minimum brew temperatures.

- **Delta 1** allows you to brew within 5 degrees from set temperature. This provides for consistent brew temperature and consistent water density. If Delta 1 is used, run one half decanter first, cancel and discard water. Enter program mode #1 and change brew volume to 1/2" below collar of decanter (one small finger width).
- **Delta 2** allows you to brew within 15 degrees from set temperature. If Delta 2 is used, run 3/4 of a decanter first, cancel and discard water. Enter program mode #1 and change brew volume to 3/4" below collar of decanter (between one and two small finger widths).
- **Delta 3** (this is factory setting) will allow you to brew at any temperature. Back to back brewing is only possible in this mode. If Delta 3 is used, run one half decanter first, cancel and discard water. Enter program mode #1 and change brew volume to 1" below collar of decanter (two small finger widths). The brew cone must be empty without a filter. This will ensure proper operation at all brew rates.
- Press and HOLD until gives off one quick flash, then release . You have now added a blink to your blining light pattern.
- By pressing and holding the again, you add another blink.

PARTS DIAGRAMS D1000AP

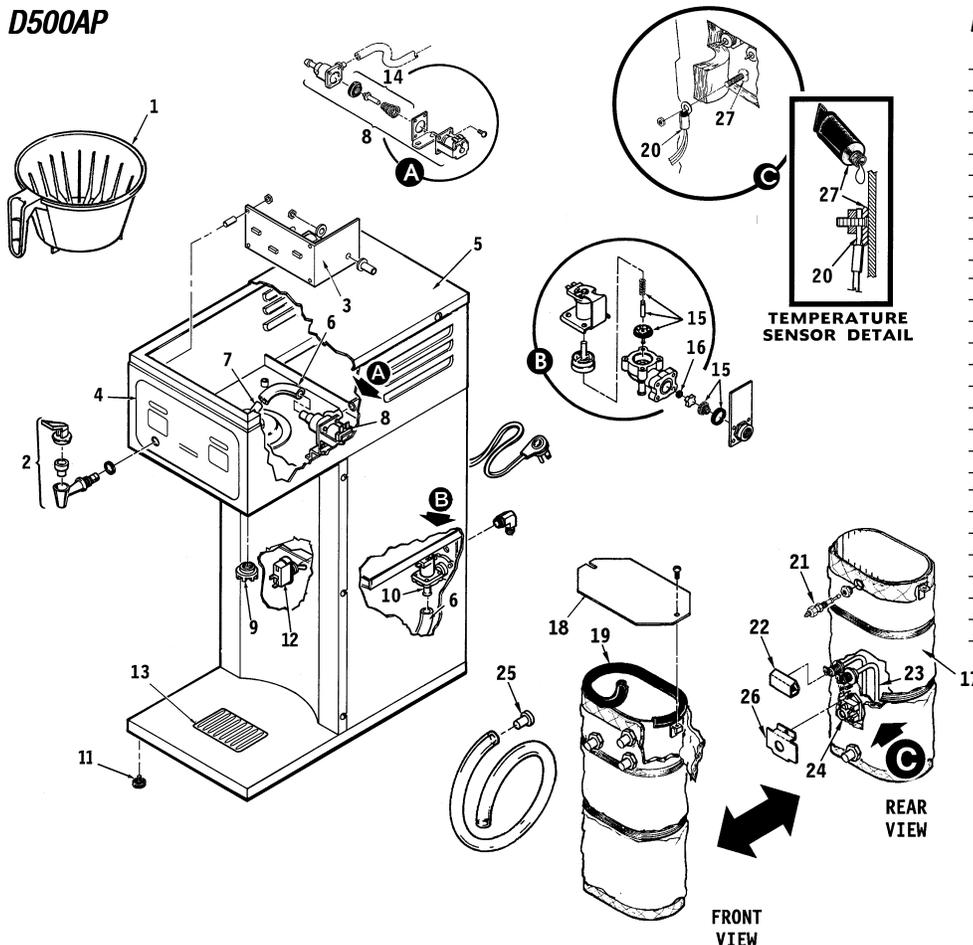


Illustrated Parts List – D1000AP

N ^o	Part N ^o	Description
1	WC-5421	COVER, TOP
2	WC-1809	FAUCET, HOT WATER W/JAM NUT
3	WC-1806	SEAT CUP, SILICONE
4	WC-3316	BREW CONE, W/HANDLE ASSY 7 1/8", S/S
5	WC-39193	MEMBRANE CONTROL PANEL D1000AP
6	WC-2936	SPRAYHEAD RED (.131 DIA)
7	WC-39017	LABEL, "TO REDUCE RISK..."
8	WC-6221	GRID, DRIP TRAY AIRPOT BREWERS
9	WC- 817	VALVE, DUMP RIGHT 120V
10	WC- 889	VALVE, DUMP LEFT 120V
11	WC-5310	TUBING, SILICONE, 5/16" I.D. (PER FT)
12	WC- 847	VALVE, INLET, 2 GPM, 120V
13	WC- 683	CONTROL BOARD, D1000AP 120V
14	WC-3502	LEG, SCREW BUMPER 8-32 STUD
14A	WC-3503*	LEG, 3/8-16 STUD SCREW
14B	WC-3518*	LEG, GLIDE 3/8-16 STUD SCREW
15	WC-5231	COMPOUND, SILICONE 5 OZ TUBE
16	WC-1438-101	SENSOR, TEMPERATURE TANK
17	WC- 102	SWITCH, TOGGLE SPST 25A 125/250VAC
18	WC-3763	KIT, DUMP VALVE FOR WC-817/WC-889
19	WC- 833	WASHER, FLOW, .75 GPM
20	WC-3765	KIT, REPAIR WATER INLET VALVE
21	WC-5661	LID ASSY, HEATING TANK
22	WC-5502	PROBE, WATER LEVEL ASSY
23	WC- 934	HEATING ELEMENT, 2500 WATT, 220V
24	WC-43055	GUARD, SHOCK, RESET THERMOSTAT
25	WC- 522	THERMOSTAT, RESET, WC-508R
26	WC-43058	PLUG, TANK DRAIN, PP RED
27	WC-4382	GUARD, SHOCK HEATING ELEMENT
28	WC-8560	HEAT SINK, D1000AP
29	WC-29046	TEE, INLET PLASTIC GEN USE

* Used in newer D1000AP Brewers (14A front, 14B back legs).

D500AP

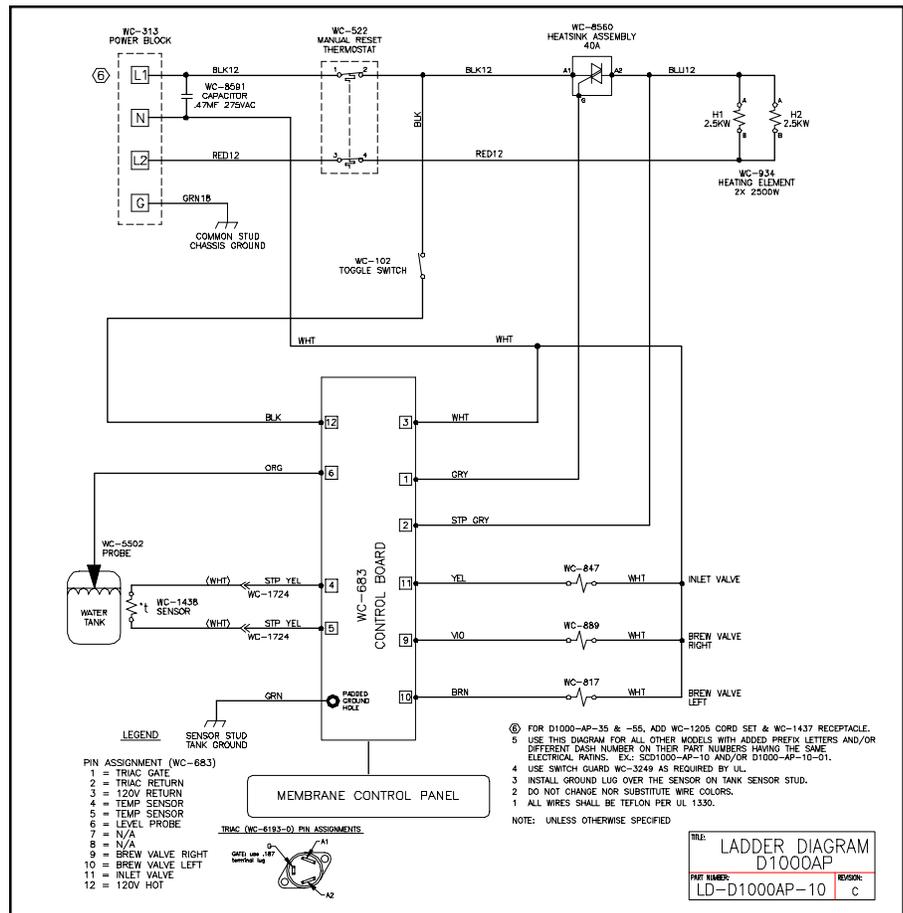


Illustrated Parts List – D500AP

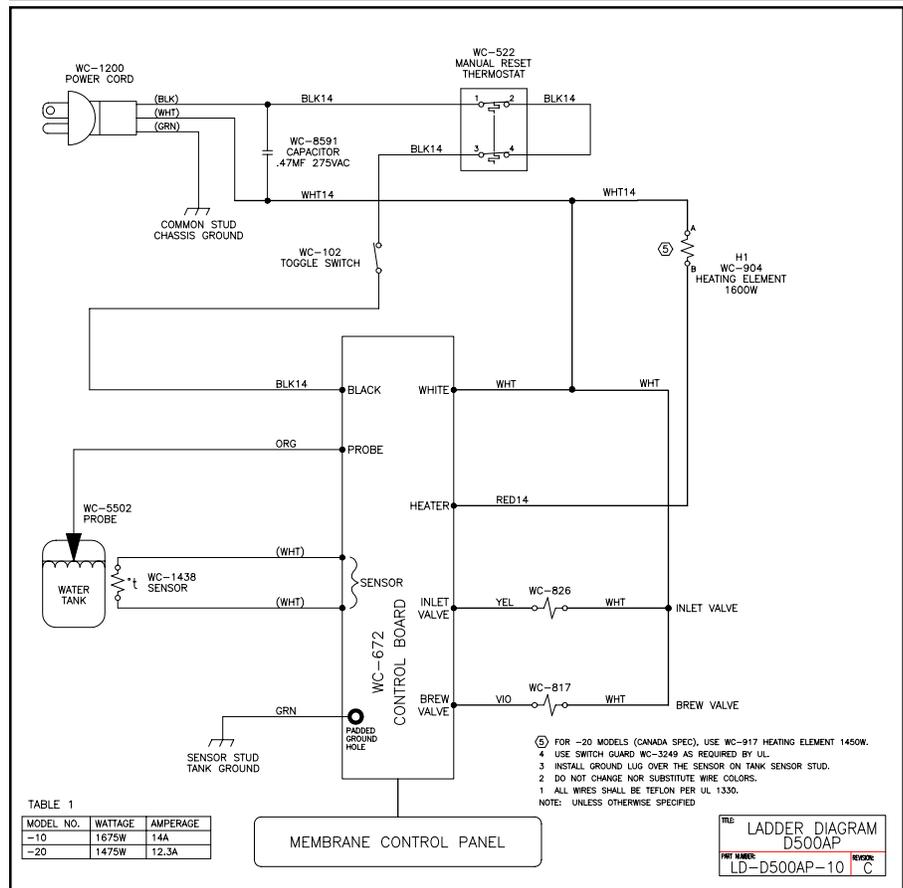
N ^o	Part N ^o	Description
1	WC-3621	BREW/CONE, UNIV7 1/8" BLK PLASTIC
2	WC-1809	FAUCET, HOT WATER W/JAM NUT
3	WC- 687	KIT, CONTROL BOARD 120/220V D500AP
4	WC-39164	MEMBRANE CNTRL PNL (CURTIS LOGO)
5	WC-5450	COVER, TOP
6	WC-5310	TUBING, SILICONE, 5/16" I.D. (1 FT.)
7	WC-2977	FITTING ASSY, SPRAYHEAD
8	WC- 817	VALVE, DUMP RIGHT 120V
9	WC-2936	SPRAYHEAD, RED (.131 DIA.)
10	WC- 826	VALVE, 1.15 GPM 120V
11	WC-3503	LEG, SCREW BUMPER 3/8-16 STD
12	WC- 102	SWITCH, TOGGLE 125/250 VAC RESISTIVE
13	WC-6221	GRID, DRIP TRAY AIRPOT
14	WC-3763	KIT, VALVE REPAIR USE ON WC817
15	WC-3765	KIT, VALVE REPAIR USE ON WC-826
16	WC- 830	WASHER, FLW 1/2" 1.0 GPM USE W/WC-826
17	WC-54063	TANK COMPLETE, D500AP 120V
18	WC-5851	COVER, TANK W/NOTCHES
19	WC-43062	GASKET, HEATING TANK
20	WC-1438	SENSOR, TEMPERATURE TANK
21	WC-5502-01	PROBE ASSY, WATER LEVEL
22	WC-4394	GUARD, SHOCK HEATING ELEMENT
23	WC- 904-04	ELEMENT, HEATING 16KW 120V
24	WC- 522	THERMOSTAT RESET
25	WC-43058	PLUG, TANK DRAIN, PP RED
26	WC-43055	GUARD, SHOCK RESET THERMOSTAT
27	WC-5231	COMPOUND, SILICONE 5 OZ TUBE

ELECTRICAL SCHEMATICS

D1000AP-10



D500AP-10



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) ♦ E-Mail: techsupport@wilburcurtis.com

♦ Web Site: www.wilburcurtis.com

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