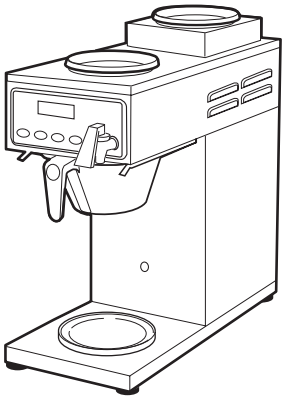
Service Manual – ALPGT Fresh-Trac



Models Included:
- ALPHA 3GT Fresh-Trac
- ALPHA 6GTN Fresh-Trac

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

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 supply. The inlet valve is not rated for hot water.

ISO 9001:2008 REGISTERED

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For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
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Important Safeguards/Conventions

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

Following are the Factory Settings for the Alpha Fresh-Trac:
- Brew Temperature = 200°F
- Brew Volume = Set to vessel requirements (60 oz).

System Requirements:
- Water Source 20 – 90 PSI (minimum flow rate of ½ GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

SETUP STEPS

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of ½ gallon per minute (1 gallon per minute preferred).

   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 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) is required so that the unit can be moved for cleaning.*
   2. *This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.*
   3. *Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.*
3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 200°F). Where applicable, turn on the Universal Control Module (UCM). When the unit reaches operating temperature, it will display "READY TO BREW"..

QUICK START — ALPHA GT

Your Curtis G3 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 [<ALP3/4/5> 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 setpoint temperature of 200°F.

Control will display [CURTIS READY TO BREW] when temperature reaches the setpoint (200°F). Unit is now ready to brew.

BREWING INSTRUCTIONS

1. Brewer should be ON. Confirm this at the rear toggle switch. Press the ON/OFF button on the UCM control panel. Ready-to-Brew should be displayed.
2. Place an empty decanter on the warmer plate.
3. Place a paper filter into the brewcone.

4. Pour ground coffee into the new filter.

5. Position brewcone nto brew rails.

6. Press Brew button to start the brew cycle.

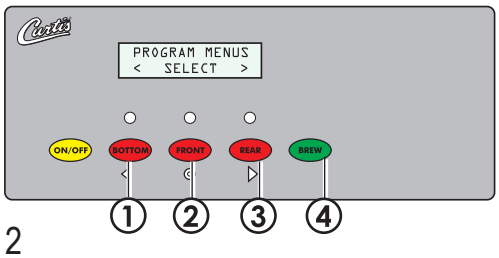
WARNING TO AVOID SCALDING, Do not remove the brewcone or coffee container until the UCM screen indicates that the brew cycle has finished.

To Go Into Programming

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold BREW button (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

PROGRAM MENUS

Model Select – Always perform this first. This feature re-sets all settings to the factory defaults.
Scroll through the menu to Model Select. The choices are **ALPHA-1, ALPHA-2, ALPHA-3/4/5,** and **Thermo-Alpha**. For Fresh-Trac models, select ALPHA-2 or ALPHA-3/4/5.

Brew Volume
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.

During the actual brew cycle, a 2-minute drip mode is added to the brew time. The programmed water level compensates for back to back brewing to allow for an increase of water volume.

Brew by Volume (Factory set to 60 oz.): 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.

Brew by Time (Factory set to 2min–20sec). Press ⊙ 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 ⊙.

Temperature (Factory set to 200°F) Press ⊙ to Select. Press < or > to move to desired temperature and then ⊙ to set. Temperature is programmable from 170ºF to 206ºF, 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 lowering the tank temperature during periods of non-operation.

Brew Count Odom Press ⊙to display total gallons brewed. Press ex or Reset

Pre-Infusion (Factory set to OFF) Press ⊙ to Select. Current setting in seconds is displayed < to decrease or select > to increase. The range is from OFF to 10 through 60 seconds, in 10 second increments. Press ⊙ to set.

If Pre-infusion is selected (ON), Cold Brew Lock is set to within 15ºF 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.

Quality Timer (Factory set to OFF) Press ⊙ to Select. Press < or > to move to OFF, ON, or a range from 20 Min to 120 Min in 10 minute increments. Press ⊙ to set.

Brew Count Total Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Is read only and not resettable.

Cold Brew Lock (Factory set to 15º) Press ⊙ to select, < or > to select desired setting (CBL 5 or 15), ⊙ 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 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 1-[800] 000-0000x) 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 range is 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.

Warmer Auto OFF (Factory set to Disable) Press ⊙ to Select. Press < or > to move to desired time and then ⊙ to set. Timer range is OFF, 2 hours, 3 hours, and 4 hours.

P-Maintenance (Factory set to OFF) Press ⊙ to select. To turn on, press < or > set gallons brewed. The range is from Off to 3000 gallons. Press ⊙ to exit. When the number of brews reaches the set amount, P-Maintenance will display on the screen.

Beeper On/Off (Factory set to ON) Press ⊙ to display ON or OFF. Pressing either < or > to toggle between on and off. Press ⊙ to set.

Pulse Brew (Factory set to OFF). Press ⊙ to select, < or > to select OFF or one of five pulse patterns (A to E).
This feature allows tuning of the coffee flavor. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the five Pulse Brew options help “tune” or change the coffee flavor.

Pulse Brew continued on page 4 . . .

PROGRAM MENUS

Guidelines for Pulse Brew:
Filter Pack type coffees characteristically extract better with the A and B pulse setting. Decaffeinated coffees normally extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. The A, B or C settings may be satisfactory to go well with your coffee variety or taste profile. There are two additional settings (D and E) that allow you to manually set the ON time pulses and OFF time pulses.

IMPORTANT

If Pulse Brew is selected (ON), Cold Brew Lock is set to within 15ºF 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.

Display Brew Time (Factory set to ON). Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. Press ⊙ to set. When on, this feature will appear when the brew button is pressed. The brew time will count down.

FreshTrac – Glass (Factory set to 30 min) Press ⊙ to Select. Press < or > to move to OFF or a range from 10 Min to 120 Min in 1 minute increments. Press ⊙ to set. This feature allows the operator to control when the RED led on the decanter begins to flash.

Drip-Out Mode (Factory set to 2 min) Press ⊙ to select. Press > to increase time (to a maximum of 5 minutes) or < to decrease the time and turn OFF. Time counts up in 5 second increments. Press ⊙ to set.

Display Messages (Factory set to ON) Press ⊙ to turn ON or OFF. The message displayed is "Rinse Server Before Brewing". This message will alternate; two seconds with Rinse Server Before Brewing, then McDONALD'S - READY will appear for six seconds..

Language (Factory set to English) Pressing < or > toggles between English and French. Press ⊙ to set.

Model Select (Factory set to ALPHA-3/4/5) Press ⊙ to select, < or > to select model. The selections are: ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer, Thermo-Alpha. 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.

Brew Volume – Easy Access

Units can be easily adjusted from the front panel. Written into the software on the Alpha GT UCM, is a feature to access the brew volume without entering the program mode.

On any multi-station Alpha (ALP2/3/4/5/6GT): Press the center Select button (2) (see illustration, page 2) twice, with the second press hold down the button for around five [5] seconds.

The screen will display | *Vol. Adj. < -0 > Oz.* / *- Select +* | pressing < or > will adjust the brew volume up or down, ± 20 oz, in 1 ounce increments.

Warmer Temperature Control (Factory set to 90%)

Turn on brewer at the control panel ON/OFF button. Warmer button should be OFF (LED off). Press and hold desired WARMER button. Screen will display current setting in % of power. Press < or > to increase or decrease power to warmer (50% to 100% in 10% increments). Press ⊙ to set.

Tank Temperature Check

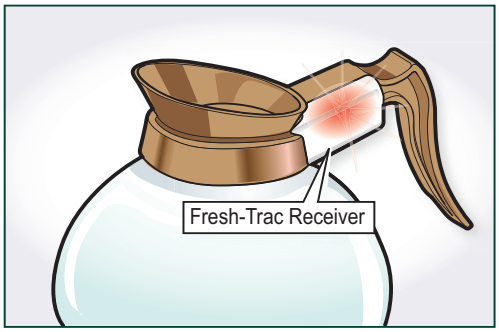
Turn on brewer at the control panel ON/OFF button. Press and hold (3) button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed. The temperature will not display while the unit is in the process of reheating.

NOTE: Alpha 3GT ONLY; when checking tank temperature, first make sure REAR warmer is ON (red LED on) and then press button (3) for 5 seconds to display tank temperature.

FRESH-TRAC TIMER

These instructions will explain the operation and maintenance of the Fresh-Trac coffee timer. This timer will allow the user to track the freshness of coffee brewed into glass decanters. Fresh-Trac is only available with Curtis Alpha GT brewers. A flashing light inside the decanter handle signals when the coffee is no longer fresh.

All changes to the timer settings are made at the Alpha's UCM (Universal Control Module). See Resetting the Timer, on page two. Earlier Alpha UCM controllers do not have the Fresh-Trac feature.

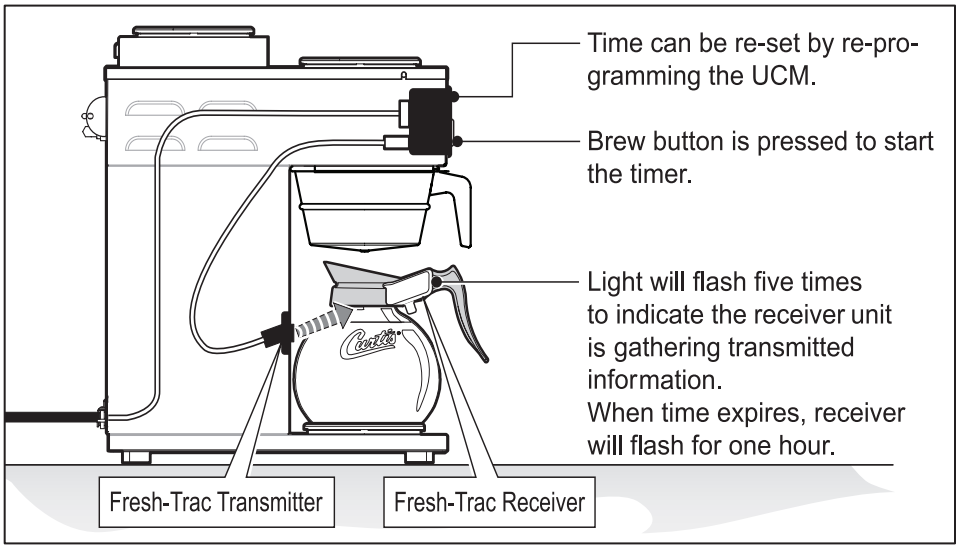


The Fresh-Trac timer uses a visual alarm in the form of a flashing light. When a new brewcycle begins, you will observe five quick flashes indicating that the timer has started. Timing data is transmitted to the Fresh-Trac receiver on the decanter. The timer adjustment range is from 10 minutes to 120 minutes. The factory setting is 30 minutes (default time in the UCM).

When time has expired, the Fresh-Trac will light every five seconds. The light will turn off completely after one hour or unless you brew again into the same decanter.

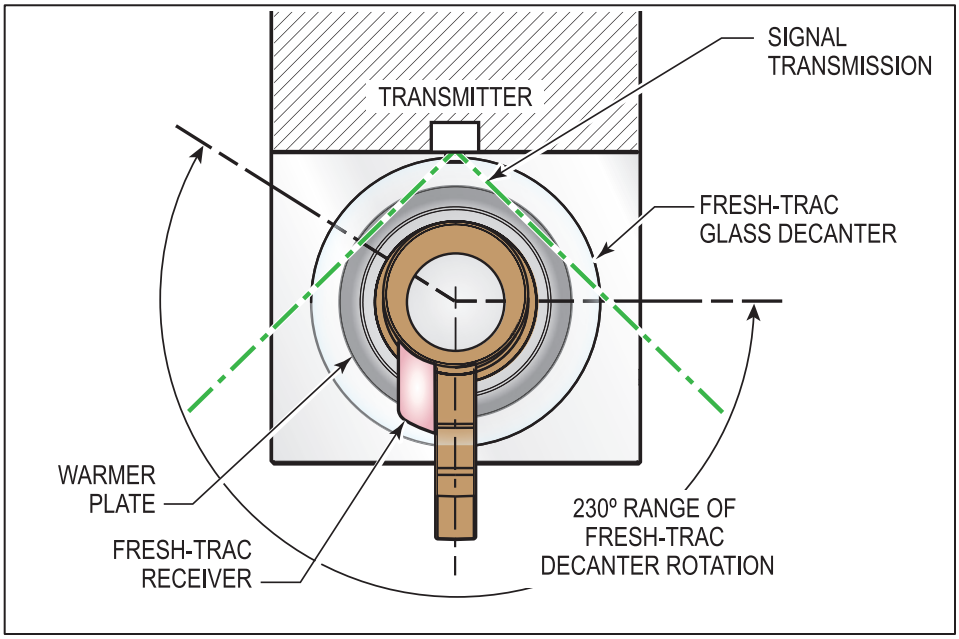
The Fresh-Trac decanter is dish-washer safe. The expected battery life in the light unit is two years. The battery is not replaceable.

OPERATION OF THE FRESH-TRAC SYSTEM



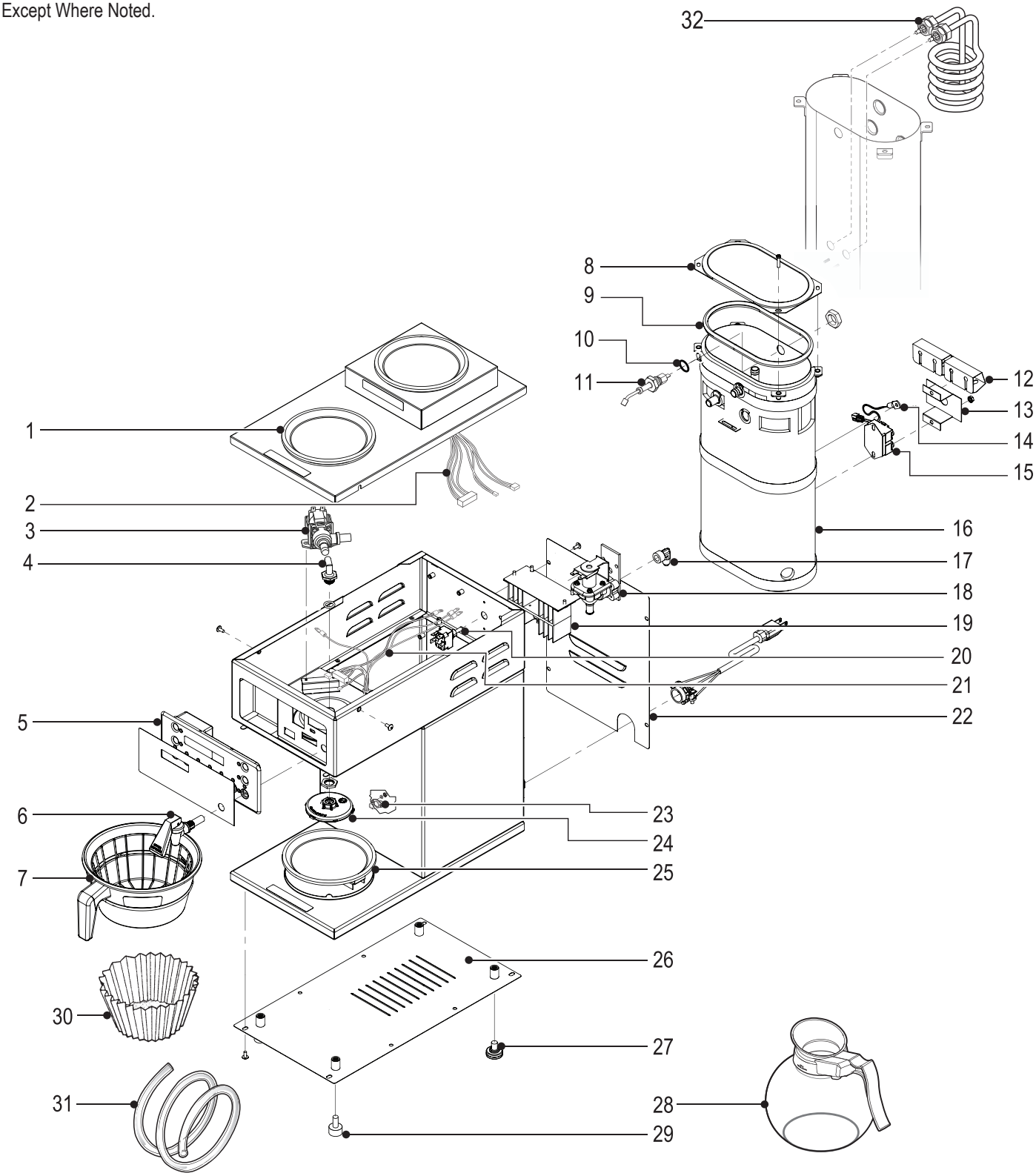
TRANSMITTER RANGE

The most effective signal range of the Fresh-Trac transmitter is 230º. This is shown as a top view in the illustration.



ILLUSTRATED PARTS
ALPHA GT

Alpha 3GT Model Shown,
Other Models Identical
Except Where Noted.

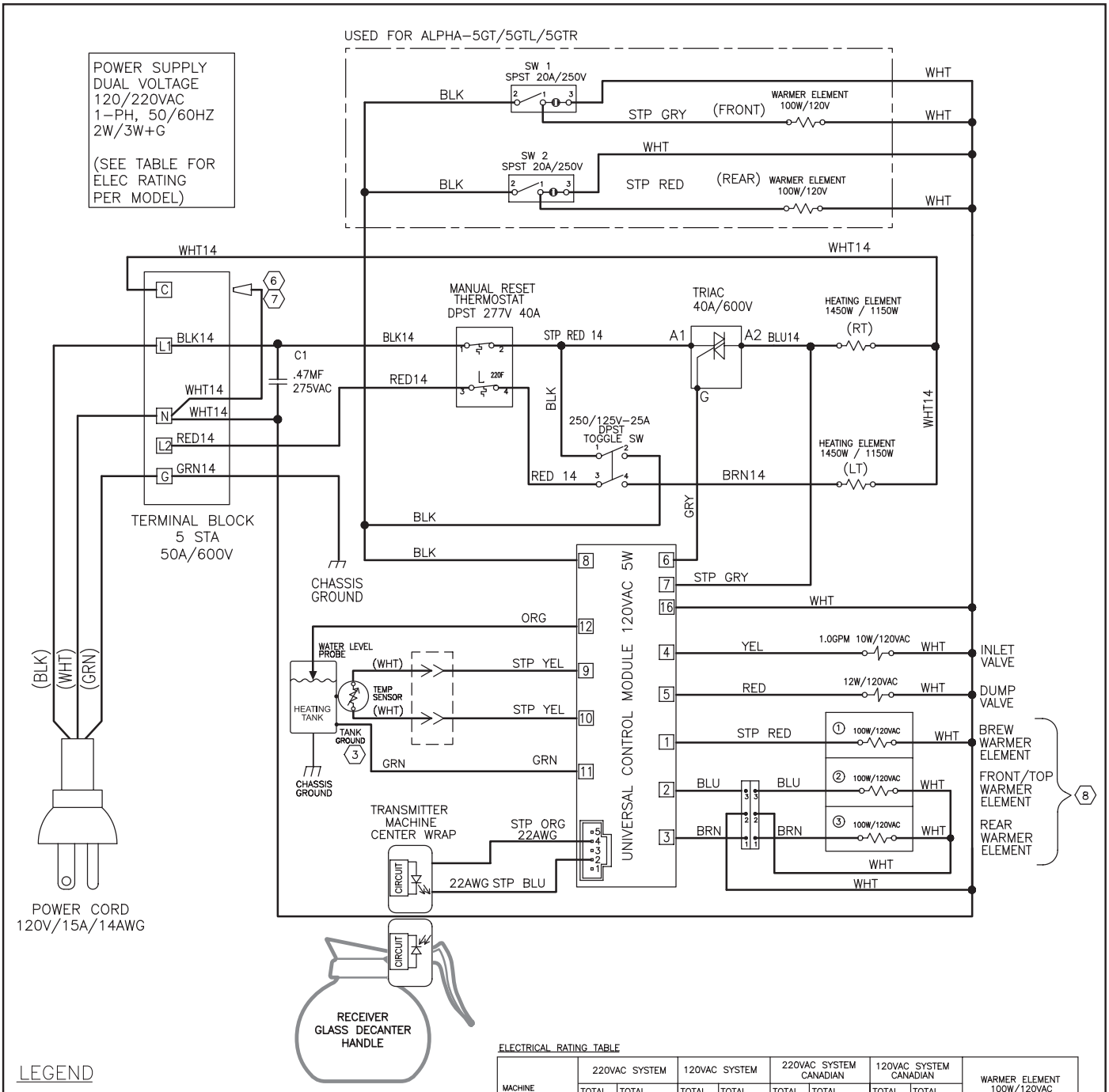


PARTS LIST
ALPHA GT

ITEM №	PART №	DESCRIPTION
1	WC-6812	WARMER, ASSY TOP ALP3GT
1A	WC-8619	WARMER, TOP ASSY ALP6GT
2	WC-13164	HARNESS ASSY, WARMER ALPGT UPPER WARMER
3	WC-889-101	VALVE, DUMP LEFT 120V 12W
3A	WC-860	VALVE, DUMP LEFT 220V 12W
4	WC-2962-101K	KIT, SPRAYHEAD
5.	WC-37441*	KIT UCM & LABEL ALP3GT FRESH-TRAC
6	WC-1809*	FAUCET, PS/HSP SERIES HOT WATER 1/2-20 UNF
7	WC-3316*	BREW CONE ASSY, w/HANDLE 7.1" DIA.
8	WC-5853-102	COVER, TOP HEATING TANK
9	WC-43062*	GASKET, TANK LID
10	WC-4320	O' RING ½" I.D.
11	WC-5527K*	KIT, WATER LEVEL PROBE W/O-RING & NUT
12	WC-4394	GUARD, SHOCK HEATING ELEMENT
13	WC-43055	GUARD, SHOCK RESET THERMOSTAT
14	WC-1438-101*	SENSOR, TEMPERATURE TANK
15	WC-522 *	THERMOSTAT, HI LIMIT HEATER DPST 277V-40A
16	WC-6267*	TANK, COMPLETE ALP-DS/GT 220V
17	WC-2401	ELBOW, 3/8 NPT x 1/4 FLARE PLTD
18	WC-826L*	VALVE, INLET 1.15GPM 120Vac 10W
18A	WC-856	VALVE, INLET 1 GPM 240V 10W
19	WC-8556*	HEATSINK and TRIAC ASSY 40A 600V
20	WC-103 *	SWITCH, TOGGLE DPST 25A 125/250VAC RESISTIVE
21	WC-13315-101	HARNESS COMPLETE ALPHAGTN-15
22	WC-5970	COVER, BACK ALP3GT
22A	WC-61595-101	COVER, BACK BOTTOM ALP6GT
23	WC-10002D	TRANSMITTER ASSY, D-STYLE
24	WC-29025	SPRAYHEAD, ASSY AFS-PURPLE
25	WC-972 *	PLATE, WARMER COMPLETE 100W, 120V
25A	WC-975	WARMER, ASSY COMPLETE 100W 220V
26	WC-58056	COVER, BOTTOM ALP3GT
26A	WC-61596	COVER, BOTTOM ALP6GT
27	WC-3518	LEG, 3/8"-16 X 1/2" L GLIDE
28	70580000303*	DECANTER, GLASS CURTIS FRESH-TRAC
29	WC-3503	LEG, 3/8"- 16 STUD SCREW BUMPER
30	CR-10 *	FILTER, PAPER COFFEE #506 1000/PKG
31	WC-5310*	TUBE, 5/16 ID X 1/8 W SILICONE
32	WC-922-04*	KIT,ELEMENT HEATING 3.5KW 220V W/JAM NUTS & SILICONE WASHERS

* SUGGESTED PARTS TO STOCK

ELECTRICAL SCHEMATIC

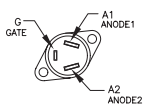


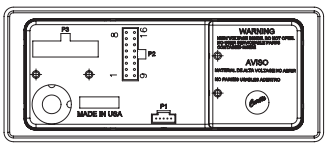
LEGEND

CONNECTOR PIN ASSIGNMENTS

1: BREW WARMER
2: FRONT WARMER
3: REAR WARMER
4: INLET VALVE
5: BREW VALVE
6: GATE TRIAC
7: TRIAC A2
8: HOT (BLK)
9: SENSOR
10: SENSOR
11: GROUND
12: LEVEL PROBE
13: NOT USED
14: NOT USED
15: NOT USED
16: NEUTRAL (WHT)

TRIAC PIN ASSIGNMENTS





ELECTRICAL RATING TABLE

MACHINE	220VAC SYSTEM		120VAC SYSTEM		220VAC SYSTEM CANADIAN		120VAC SYSTEM CANADIAN		WARMER ELEMENT 100W/120VAC		
	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	① WARMER	② WARMER	③ WARMER
ALPHA–1GT	3100	14.1	1600	13.3	2500	11.4	1300	10.8	●		
ALPHA–2GT	3200	14.5	1700	14.2	2600	14.2	1400	11.7	●	●	
ALPHA–3GT	3300	15	1800	15	3300	15.0	1500	12.5	●	●	●
ALPHA–3GTL	3300	15	1800	15	3300	15.0	1500	12.5	●	●	●
ALPHA–3GTR	3300	15	1800	15	3300	15.0	1500	12.5	●	●	●
ALPHA–5GT	3500	15.9	2000	16.3	2900	13.2	N/A	N/A	N/A	N/A	N/A
ALPHA–5GTL	3500	15.9	2000	16.3	2900	13.2	N/A	N/A	N/A	N/A	N/A
ALPHA–5GTR	3500	15.9	2000	16.3	2900	13.2	N/A	N/A	N/A	N/A	N/A
(8) ALPHA–3GTL/R–76	3300	15	1800	15	2700	12.3	1500	12.5	●	●	●

(7) FOR 120V: CONNECT POINT C TO POINT N ON TERMINAL BLOCK

(6) FOR 220V: REMOVE JUMPER FROM POINT C TO POINT N ON TERMINAL BLOCK AND CAP IT.

(5) USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER

4. FROM THE HARNESS, WHENEVER APPLICABLE, DO NOT CONNECT BRN14 & RED14 WIRES. CAP & STOW UNTERMINATED ENDS.

3. INSTALL A GROUND WIRE ASSEMBLY FROM THE BOARD TO THE SEPARATE GROUND STUD ON TANK

2. DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1. ALL WIRES SHALL BE TEFLON PER UL1330

NOTES: UNLESS OTHERWISE SPECIFIED

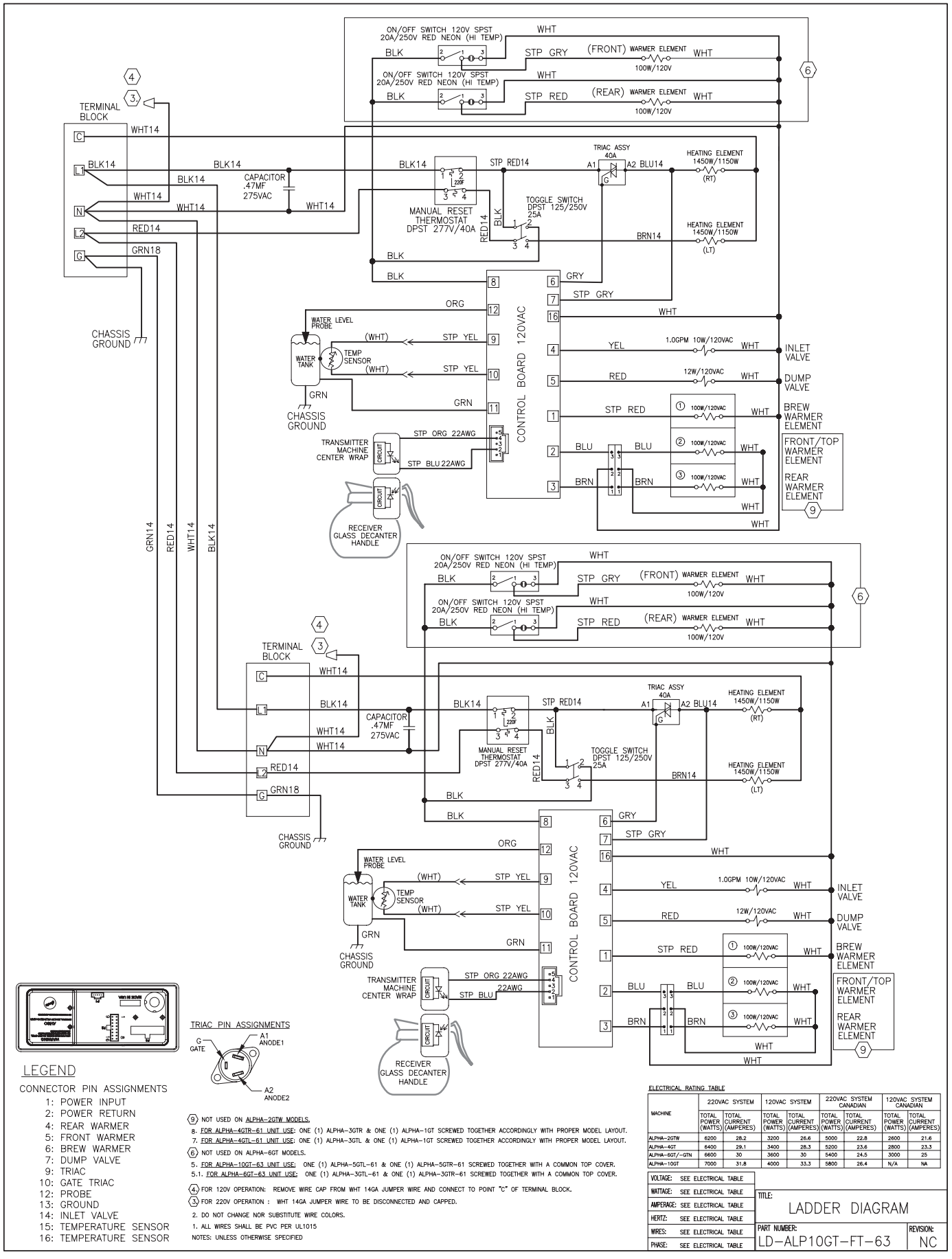
VOLTAGE:	120/220V
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	50/60 HZ
WIRES:	2W + G
PHASE:	1 PH

TITLE: LADDER DIAGRAM 120/220V

PART NUMBER: LD–ALPGT–FT–63

REVISION: NC

ELECTRICAL SCHEMATIC



LEGEND

CONNECTOR PIN ASSIGNMENTS

1: POWER INPUT
2: POWER RETURN
4: REAR WARMER
5: FRONT WARMER
6: BREW WARMER
7: DUMP VALVE
9: TRIAC
10: GATE TRIAC
12: PROBE
13: GROUND
14: INLET VALVE
15: TEMPERATURE SENSOR
16: TEMPERATURE SENSOR

(9) NOT USED ON ALPHA-2GTW MODELS.

8. FOR ALPHA-4GTR-61 UNIT USE: ONE (1) ALPHA-3GTR & ONE (1) ALPHA-1GT SCREWED TOGETHER ACCORDINGLY WITH PROPER MODEL LAYOUT.

7. FOR ALPHA-4GTL-61 UNIT USE: ONE (1) ALPHA-3GTL & ONE (1) ALPHA-1GT SCREWED TOGETHER ACCORDINGLY WITH PROPER MODEL LAYOUT.

(6) NOT USED ON ALPHA-6GT MODELS.

5. FOR ALPHA-10GT-63 UNIT USE: ONE (1) ALPHA-5GTL-61 & ONE (1) ALPHA-5GTR-61 SCREWED TOGETHER WITH A COMMON TOP COVER.

5.1. FOR ALPHA-6GT-63 UNIT USE: ONE (1) ALPHA-3GTL-61 & ONE (1) ALPHA-3GTR-61 SCREWED TOGETHER WITH A COMMON TOP COVER.

(4) FOR 120V OPERATION: REMOVE WIRE CAP FROM WHT 14GA JUMPER WIRE AND CONNECT TO POINT "C" OF TERMINAL BLOCK.

(3) FOR 220V OPERATION : WHT 14GA JUMPER WIRE TO BE DISCONNECTED AND CAPPED.

2. DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1. ALL WIRES SHALL BE PVC PER UL1015

NOTES: UNLESS OTHERWISE SPECIFIED

ELECTRICAL RATING TABLE

MACHINE	220VAC SYSTEM		120VAC SYSTEM		220VAC SYSTEM CANADIAN		120VAC SYSTEM CANADIAN	
	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
ALPHA-2GTW	6200	28.2	3200	26.6	5000	22.8	2600	21.6
ALPHA-4GT	6400	29.1	3400	28.3	5200	23.6	2800	23.3
ALPHA-6GT/-GTN	6600	30	3600	30	5400	24.5	3000	25
ALPHA-10GT	7000	31.8	4000	33.3	5800	26.4	N/A	NA

VOLTAGE:	SEE ELECTRICAL TABLE
WATTAGE:	SEE ELECTRICAL TABLE
AMPERAGE:	SEE ELECTRICAL TABLE
HERTZ:	SEE ELECTRICAL TABLE
WIRES:	SEE ELECTRICAL TABLE
PHASE:	SEE ELECTRICAL TABLE

TITLE: LADDER DIAGRAM

PART NUMBER: LD-ALP10GT-FT-63

REVISION: NC

Cleaning the Coffee Brewer

Regular cleaning and preventive maintenance is essential in keeping your coffee brewer looking and working like new.

CAUTION – Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

1. Wipe exterior surfaces with a moist cloth, removing spills and debris.
2. Slide the brew cone out and clean it. Clean the spray head area with a moist clean cloth.
3. Rinse and dry the brew cone.
4. Drain drip tray of coffee. Wash out the drip tray. Dry the tray.
5. Rub a stainless steel polish on the outside surfaces to protect the brewer.

Cleaning Glass Decanter

Curtis glass decanters are dish-washer safe. Coffee decanters may be hand washed.

1. Prepare a mild solution of detergent and warm water.
2. Immerse the decanter in detergent solution and clean with a sponge brush.
3. Thoroughly rinse out the glass decanter with clean warm water.
4. Dry the decanter.

WARNING – To Avoid Damage or Injury

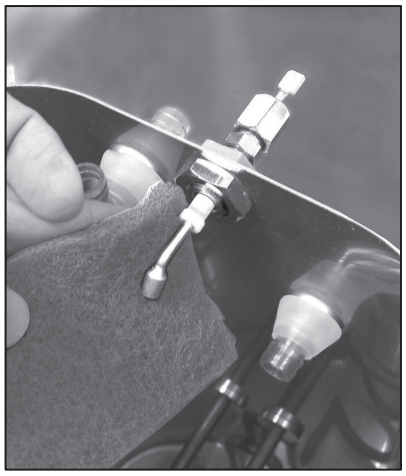
- Do not boil dry or heat pot when empty.
- Do not clean with materials that scratch.
- Do not use gas flame or range top of any kind.
- Do not pour towards people.
- Do not carry two decanters in one hand.
- Clean only with mild detergent or an urn cleaning solution specifically intended for coffee decanters.

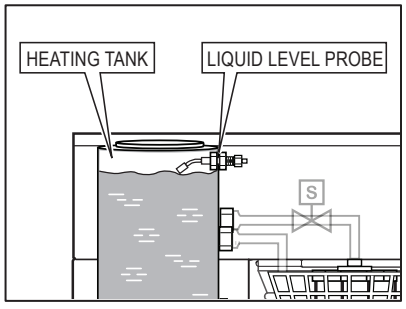
Liquid Level Probe

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.

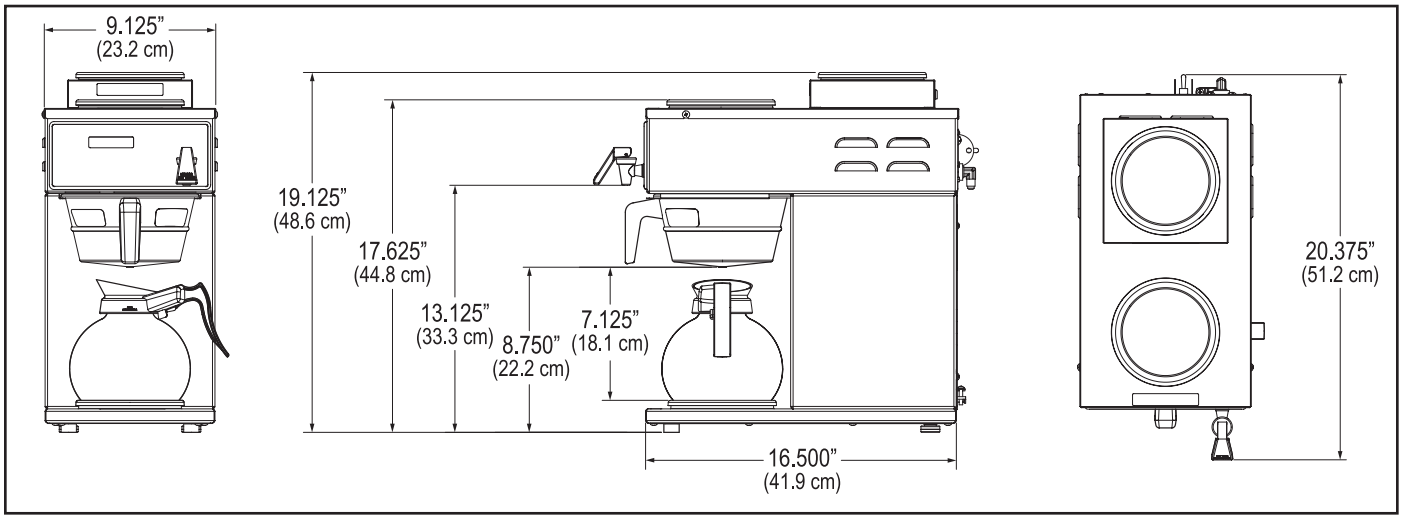
WARNING: Disconnect electrical power before removing access panels! This procedure involves working with hot water and hot surfaces!

1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the unit. Locate the top of the tank and remove the cover.
3. Drain the tank to a level about 3” below the tip of the probe.
4. Allow some time for the probe to cool before working on the brewer.
5. Clean the tip of the probe using a Scotch-Brite™ scuff pad.
6. If scale is still visible, remove the probe and soak it in vinegar or a scale removing chemical.
7. When assembling the probe back onto the tank, make sure the tip of the probe is pointing downward as illustrated.





ROUGH-IN DRAWING



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, "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 Company will allow up to 100 miles, round trip, per in-warranty service call.

RETURN MERCHANDISE AUTHORIZATION: All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL. All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

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

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