

# User Manual





Coffee machine **Curtis Genesis Skyline**

English

01.03.03

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## Safety instructions

	<b>WARNING</b> Risk of fire or electric shock. Do not open.	
WARNING, to reduce the risk of fire or electric shock, do not remove cover (or back), no user-serviceable parts inside, repair should be done by authorized service personnel only.		

(33 1453 5000)



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated "dangerous voltage" within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in this User Manual.



Do not use the machine if it is not working properly or if it is damaged.



Never alter built-in safety devices.






Ensure that there is always a receptacle under the outlet when dispensing hot beverages to avoid scalding.



Do not touch hot machine components.



Never reach into the coffee grinder.

-  Before cleaning the operating panel, switch off the coffee machine or use the CleanLock function in order to prevent a beverage from being dispensing accidentally.
-  Never reach under the spouts while system cleaning.
-  Do not reach into the bean hopper or the brewing unit opening when the Coffee Machine is switched on to avoid bruising or crushing when handling moving parts.

## Congratulations on the purchase of your Curtis coffee machine.

The Curtis Genesis Skyline coffee machine is a fully automatic machine for dispensing portions of filtered coffee, brewed fresh and taken from a coffee urn, and a single-cup coffee machine for freshly brewed coffee and hot water dispensed directly into the cup.

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### Follow the User Manual



- > Read the User Manual carefully prior to use.
  - > Please refer to the User Manual, paying special attention to the safety instructions and Safety chapter.
  - > Follow the warning instructions on the coffee machine.
  - > Ensure that the staff and all users have access to the User Manual.
- 



### Hazard to life due to electrical shock



- The voltage inside the coffee machine is a hazard to life.
    - > Never open the housing.
    - > Never loosen the screws, and do not remove any housing parts.
- 



### Conditions for use and installation

- In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
    - > Follow the User Manual.
    - > Maintenance and repairs may only be carried out by the Curtis Service, using original spare parts.
- 

### CAUTION

*Follow the User Manual signs and symbols*  
page 22

*Follow the Safety chapter*  
▷ starting on page 5

### WARNING

*Follow the Safety chapter*  
▷ starting on page 5

### IMPORTANT

*Technical data*  
▷ starting on page 88

*Maintenance*  
▷ starting on page 77

# 1 Safety

---



## Misuse

- Failure to follow the safety instructions can result in death or serious injury.
  - > Follow all the safety instructions.
- 

 **WARNING**

## 1.1 General safety instructions

### Hazards to the operator

At Curtis, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:



- > Read the User Manual carefully prior to use.



- > Do not touch hot machine components.



- > Do not use the coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.

 **CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 years or older while under



continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.

> Children must not play with the device.

> Cleaning and user maintenance must not be performed by children.

---

 **CAUTION**

A coffee machine poses a potential for hazard when correctly used, despite the use of safety devices. Please observe the following instructions when using the coffee machine to prevent injury and health hazards:



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## **Hazard to life due to electrical shock**

 **WARNING**



- The voltage inside the coffee machine is a hazard to life.
    - > Never open the housing.
    - > Never loosen the screws, and do not remove any housing parts.
    - > Avoid damage to the power cord. Do not kink or crush it.
    - > Never use a damaged power cord. A damaged power cord must be replaced by the manufacturer or a service representative in order to prevent a hazard.
    - > Never immerse the mains plug in water or other liquids. Never pour water or other liquids over the mains plug. Always keeps the mains plug dry.
    - > Do not unplug the equipment's plug on the rear of the coffee machine until the power cord has been unplugged from the mains.
    - > The coffee machine must be disconnected from the power supply prior to maintenance and repair work. Pull out the plug to do so. The person performing the maintenance or repair must always be able to check, with a clear line of sight, that the power supply has been disconnected.
-



### **Burn hazard / scalding hazard**



- When dispensing beverages, hot liquid comes out of the spouts.



The adjacent surfaces and spouts become hot.

- Hot water may escape from the outlets in the heating-up phase.
    - > When dispensing beverages, do not reach beneath the spouts.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > Do not touch the spouts immediately after dispensing.
    - > Always place an appropriate cup under the spout before dispensing a beverage.
- 

 **CAUTION**



**Risk of injury**

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet.

**⚠ CAUTION****Pinching or crushing hazard / risk of injury**

- The coffee machine contains moving parts that can cause finger or hand injury.
  - Closing the operating panel can cause a crushing hazard.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
- > Carefully and gently close the operating panel.

**⚠ CAUTION**



**Health hazard**

- > Only use products that are suitable for consumption and for use with the coffee machine.
  - > The bean hopper and the manual insert may only be filled with materials for the use intended.
- 

 **CAUTION**



**Health hazard**

- The cleaning tablets are irritants.
  - > Follow the protective measures on the packaging of the cleaning agents.
  - > Only put in a cleaning tablet when an appropriate message is displayed.
- 

 **CAUTION**



### **Health hazard / irritation and scalding hazard**

**⚠ CAUTION**



- Hot cleaning fluid and hot water runs out of the combi spout when cleaning.
  - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
  - The drip tray may contain hot liquids.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.
- > Be careful when moving the drip tray.



### **Slipping hazard**

**⚠ CAUTION**



- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
- > Regularly check the coffee machine for leaks, and make sure no water is coming out.

## 1.2 Intended use

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### Misuse

 **WARNING**

- If the machine is used other than as intended, this could lead to a risk of injury.
    - > The coffee machine must only be used as intended.
- 

- The Curtis Genesis Skyline is designed to dispense beverages made with coffee into suitable containers.
- The coffee beans must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.
- This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places. It can also be used in a domestic environment.

## Installation location

- The device can be used as a self-service device if it is supervised by trained personnel.  
The machine must be set up so as to allow good visual access.
- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

## Water supply

- 3/8 inch hose connector with water mains tap, and dirt filter with 0.003 in (0.08 mm) mesh size, on-site. At least 29 psi (0.2 MPa/2 bar) supply pressure at 0.53 gal/min (2 l/min).  
Maximum 87 psi (0.6 MPa/6 bar).  
Maximum inlet temperature 95 °F (35 °C).
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.

## Ambient temperature

- Ambient temperature 41 °F to 95 °F (+5 °C to +35 °C)

## Usage

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- **Under no circumstances may the Curtis Genesis Skyline be used to dispense and heat liquids other than coffee, hot water.**

## Hygiene

- The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
- In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

## 1.3 Conditions for use and installation



### Risk of fire and accidents

- > The conditions for use and installation listed in the "Technical Data" chapter must be met.
- > Before inserting the device plug, ensure that the information on the rating plate matches the mains voltage for the installation.

### WARNING

*Technical data*

▷ *page 88*

Any necessary on-site preparatory work for electricity, water, and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorized installation technicians in compliance with general, country-specific and local regulations. The Curtis Service engineers must only connect the coffee machine to existing prepared connection points. Curtis Service is neither authorized nor responsible for carrying out any on-site installation work prior to connection.

### NOTE

The device is to be installed to comply with applicable federal, state or local plumbing codes. This includes sufficient backflow preventers.

# Table of Contents

<b>1</b>	<b>Safety</b>	<b>5</b>
1.1	General safety instructions	5
1.2	Intended use	12
1.3	Conditions for use and installation	15
<b>2</b>	<b>Introduction</b>	<b>20</b>
2.1	Parts of the coffee machine	20
	"Ready to operate" display	20
	Glossary	23
<b>3</b>	<b>Operation</b>	<b>24</b>
3.1	Operation safety instructions	24
3.2	Switch on the coffee machine	25
3.3	Coffee dispensing – self-service (SB mode)	26
3.3.1	Blend selection	26
3.3.2	Size selection	26
3.3.3	Filling volume adjustment	26
3.4	Coffee dispensing – serve mode	27
3.4.1	Beverage dispensing – VB	27
3.4.2	Dispensing fresh brewed beverages	27
	Cancel beverage	27
3.5	Hot water dispensing	28
3.6	Bean hopper lockable	28
3.7	Grounds container	29
3.8	Grounds disposal through the counter (optional)	29
3.9	Drip tray	30
3.10	Switch off the coffee machine	31
<b>4</b>	<b>Software</b>	<b>32</b>
4.1	Overview	32
	Ready to operate	32
	Function bar "Ready to operate" display	32
	Main menu functions	33
	Menu control pads	33
	Messages on the display	33
4.2	Care	34
	System cleaning	34
	CleanLock	34
	Settings	34
4.3	Beverages	35
	General information	35
	Cup volume, multiple brewing, and dispensing option	36
4.3.1	SB mode (self-service)	37
	Change recipes	38
	Select coffee grinder	42
	Text and picture	42
4.3.2	Serve-mode	43
	Change Storage urn level indicator	43
	Change storage urn recipe	43
	Change recipes	45
	Change hot water recipes	46



<b>4.4</b>	<b>Operating options</b>	47
	Operating elements .....	47
	Button layout .....	48
	PostSelection .....	48
	Cancel beverage .....	48
	Logo .....	49
<b>4.5</b>	<b>Information</b>	50
	Last brewing cycle .....	50
	Timer .....	50
	Service .....	50
	Care .....	50
	Water filter and descaling .....	50
	Journal .....	50
	Automatic setup information .....	51
	Remote service .....	51
<b>4.6</b>	<b>Accounting</b>	52
	Counters .....	52
	Vending machines .....	52
	External accounting .....	52
	Free of charge settings .....	52
	Currency .....	53
<b>4.7</b>	<b>PIN rights</b>	53
	Cleaning PIN .....	54
	Settings PIN .....	54
	Accounting PIN .....	54
	Re-enter PIN .....	54
<b>4.8</b>	<b>Timer</b>	55
	Timer overview and setting the timer .....	55
	Delete timer .....	55
	Daily timer overview .....	55
	Set timer switching times .....	56
	Timer .....	56
	Button layout .....	56
	Time / date .....	57
	Daylight saving time .....	57
	Time zone .....	57
	Timer-controlled system cleaning .....	57
	Storage urn mode .....	57
<b>4.9</b>	<b>System</b>	58
	Display and illumination .....	58
	Display brightness .....	58
	Reduce brightness automatically .....	58
	Touch calibration .....	58
	Display background .....	58
	Screen saver .....	58
	Dispensing animation .....	59
	Water filter .....	59
	Temperature .....	60
	Grinding degree setting .....	60
	Portioner .....	60
	Nutritional information .....	60
	Digital solutions .....	60
	Storage urn .....	61
<b>4.10</b>	<b>Language</b>	61

## Table of Contents

---

<b>4.11 USB</b>	<b>62</b>
Load recipes	62
Load beverage symbols	62
Save recipes	62
Export counters	62
HACCP export	63
Data back-up	63
Load data	63
Load language	63
Firmware update	63
Customer update	63
<b>5 Care</b>	<b>64</b>
<b>5.1 Care safety instructions</b>	<b>64</b>
<b>5.2 Cleaning intervals overview</b>	<b>66</b>
<b>5.3 Cleaning programs</b>	<b>67</b>
5.3.1 System cleaning	67
5.3.2 Brewer care	67
<b>5.4 Manual cleaning</b>	<b>68</b>
5.4.1 Clean the operating panel (CleanLock)	68
5.4.2 Clean the grounds container (grounds chute, optional)	68
5.4.3 Clean the brewing unit	69
5.4.4 Clean the drip tray	72
5.4.5 Clean the housing	73
5.4.6 Clean the bean hopper	74
<b>6 HACCP cleaning schedule</b>	<b>75</b>
<b>7 Maintenance and descaling</b>	<b>77</b>
7.1 Maintenance	77
7.2 Curtis Service	78
<b>8 Messages and instructions</b>	<b>79</b>
8.1 Messages for operation	79
8.2 Error messages and malfunctions	80
8.3 Errors without error message	82
<b>9 Safety and warranty</b>	<b>83</b>
9.1 Hazards to the coffee machine	83
9.2 Directives	85
9.3 Duties of the owner / operator	86
9.4 Warranty claims	87
<b>Appendix: Technical data</b>	<b>88</b>
Technical data for coffee machine	88
<b>Appendix: Accessories and spare parts</b>	<b>92</b>
<b>Index</b>	<b>94</b>



## 2 Introduction

### 2.1 Parts of the coffee machine



### "Ready to operate" display



Header bar

Function bar

- 1 Storage urn
- 2 Bean hopper
- 3 Cleaning granulate hopper
- 4 Operating panel
- 5 Combi spout (coffee and hot water)
- 6 Grounds container
- 7 Removable drip tray with drip grid
- 8 Hopper lock
- 9 ON/OFF switch (operating panel open)
- 10 Feet 100 mm

### **"Ready to operate" display**

- 11 Menu pad (opens the main menu)
- 12 Storage urn level indicator
- 13 Hot water button
- 14 Blend button for the urn and for fresh brewing  
(The name of the blend is displayed on the header line)
- 15 Blend button for fresh brewing  
(The name of the blend is displayed on the header line)
- 16 Language pad
- 17 Fill cups
- 18 Fill a cup with reduced cup volume
- 19 Thermo cups

The pads and buttons available on the display depend on the settings and the machine model.

The functions shown here are examples.

Software ▷ starting on page 32

## User Manual Signs and Symbols

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### Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild to severe injury in case of improper use.

---

 **WARNING**

Follow the Safety chapter  
▷ starting on page 5



### Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild injury in case of improper use.

---

 **CAUTION**

Operation safety instructions  
▷ page 24

Care safety instructions  
▷ page 64

Follow the Safety chapter  
▷ starting on page 5



**Electrical shock**



**Hot water  
or steam**



**Pinching or  
crushing hazard**



**Hot surfaces**



**Slipping hazard**

---



### Notice of property damage

- for the coffee machine
  - for the installation location
- > Always follow the User Manual.
- 

**IMPORTANT**

Follow the Warranty chapter  
▷ starting on page 87

Technical data  
▷ starting on page 88



### Note / tip

- Instructions for safe use and tips for easier operation.
- 

**NOTE**

**TIP**

## Glossary

Term	Explanation
•	• Listings, selection options
*†	*† Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee.
Beverage dispensing	Dispensing coffee, hot water
Capacity	For example: the capacity of the water filter in liters
Carbonate hardness	Quoted in °dKH (gpg). The water hardness is a measure of the calcium dissolved in the drinking water.
Decaf	Decaffeinated coffee
Grounds chute	▷Grounds disposal through the counter, page 29
Jet brewing	Brewing method for rapid preparation using greater amounts of ground coffee
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
Self-service mode	Self-service customer operation

## 3 Operation

### 3.1 Operation safety instructions

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#### Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- Hot water and steam may escape from the outlets in the heating-up phase.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > Do not touch the spouts immediately after dispensing.
    - > Always place an appropriate cup under the spout before dispensing a beverage.
- 

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 5*



#### Health hazard

- > Only use products that are suitable for consumption and for use with the coffee machine.
  - > The manual insert may only be filled with materials for the use intended.
- 

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 5*



#### Pinching or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
    - > Do not reach into the area of the moving spout.
- 

 **CAUTION**



## 3.2 Switch on the coffee machine

- \* Slide the operating panel upward

*The ON/OFF switch is on the right side, behind the operating panel.*

- \* Press the ON/OFF switch

*Coffee machine switches on and heats up.*

*An automatic warm rinsing starts.*

*When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.*

The coffee machine can be switched on and off using the timer.



*PIN access control*

▷ PIN rights

page 53

*Set timer switching times*

▷ Timer

page 55

### 3.3 Coffee dispensing - self-service (SB mode)

To dispense a customized coffee drink in self-service mode, several consecutive selection steps are necessary. The post-select procedure is described below.

#### 3.3.1 Blend selection

Touching the blend-button selects the desired type of bean.



#### 3.3.2 Size selection

Touching the button selects the general desired filling volume.

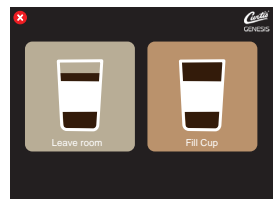


#### 3.3.3 Filling volume adjustment

Touching the button selects the absolut filling volume of the cups.

*Fill Cup = The previously selected quantity is dispensed.*

*Leave Room = The previously selected quantity is reduced to leave room for more ingredients (e.g. cream, syrup).*

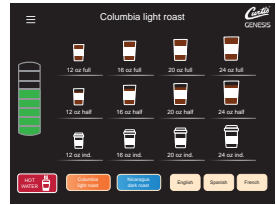


### 3.4 Coffee dispensing - serve mode

Beverages are dispensed directly in serve mode. Dispensing starts when the desired beverage button is pressed.

The type of beans can be changed using the two blend buttons on the function line.

- Orange button = Standard blend for urn brewing or fresh brewing
- Blue button = Second blend, only for fresh brewing



#### 3.4.1 Beverage dispensing - storage urn

The coffee is dispensed in different quantities depending on beverage button assignment.

- \* Place a container of the appropriate size beneath the coffee spout
- \* Touch the desired beverage button

While the urn is being refilled with fresh coffee, the display will show "Wait" for a few seconds.

*If urn mode is set to "Off," then the beverages will be brewed fresh.*



Setting up the beverage size and brewing volume  
 ▷ Beverages  
 page 35



#### 3.4.2 Dispensing fresh brewed beverages

The coffee is dispensed in different quantities depending on beverage button assignment.

- \* Place a container of the appropriate size beneath the coffee spout
- \* Touch the blend button
- \* Touch the desired beverage button



Setting up the beverage size and brewing volume  
 ▷ Beverages  
 page 35

### Cancel beverage

- \* Touch the desired beverage button again

Cancel beverage  
 ▷ Operating options  
 page 48

### 3.5 Hot water dispensing

- \* Place a cup of the appropriate size beneath the combi spout
- \* Touch the hot water button

*Dispensing occurs according to the dispensing option.*



### 3.6 Bean hopper lockable

- If possible, refill bean hoppers in advance.
- Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.



- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
    - > Ensure that no foreign objects land in the coffee bean hopper.
- 

### IMPORTANT

*Follow the Warranty chapter  
▷ starting on page 87*

### 3.7 Grounds container

The grounds container receives the used coffee grounds.

The display shows a message as soon as the grounds container needs to be emptied.

Beverage dispensing is blocked for as long as the grounds container is removed.

- \* Remove grounds container
- \* Empty and replace grounds container
- \* Confirm process on the display



- Replacing without emptying will result in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.
  - > Always empty the grounds container before replacing.
  - > If grounds container cannot be replaced, check chute for coffee residue and remove.



*Clean the grounds container*  
 ▷ *Manual cleaning*  
 page 68

## IMPORTANT

*Follow the Warranty chapter*  
 ▷ *starting on page 87*

### 3.8 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a separate container under the counter.

#### **Important**

*Clean grounds chute daily*  
 ▷ *Manual cleaning*  
 page 68

### 3.9 Drip tray



#### Scalding hazard



- The drip tray may contain hot liquids.
- > Be careful when moving the drip tray.
- > Replace carefully so that no water accidentally drips down.



#### CAUTION

Follow the Safety chapter

▷ starting on page 5

Clean drip tray daily

Care

▷ starting on page 64

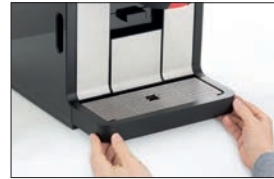


On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

#### NOTE

For coffee machines without a drain connection, the drip tray must be emptied regularly.

\* Carefully remove, empty, and replace drip tray



### 3.10 Switch off the coffee machine



#### Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.
- > Perform daily cleaning before switching off the coffee machine.



#### Follow the manual

- If this is not followed, the liability is invalidated in the event of any resultant damage.

\* Slide the operating panel upward

*The ON/OFF switch is on the right side, behind the operating panel.*

\* Press the ON/OFF switch briefly until a signal sounds  
*Coffee machine switches off.*

\* Disconnect mains plug

\* Turn off main water supply tap



#### CAUTION

Follow the Safety chapter  
▷ starting on page 5

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 64

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 87



PIN access control  
▷ PIN rights  
page 53

## 4 Software



- When setting beverages, the same safety instructions apply as for operating the coffee machine.
  - > Follow all operation safety instructions.

### CAUTION

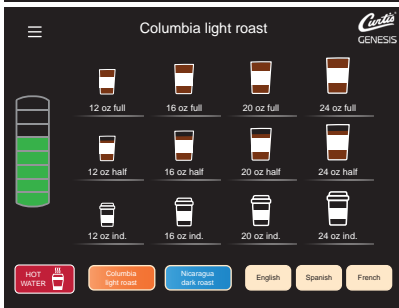
Operation safety instructions  
▷ page 24

### 4.1 Overview

#### Ready to operate



Button layout  
▷ Operating options  
page 48



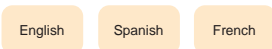
The pads and buttons available on the display depend on the settings and the machine model.

All beverage buttons that are ready to dispense are illuminated.

#### Function bar "Ready to operate" display



Hot water



Language selection



Blend selection



## Main menu functions

starting on page 34



Care  
page 34



Beverages  
page 35



Operating options  
page 47



Information  
page 50



Accounting  
page 52



PIN rights  
page 53



Timer  
page 55



System  
page 58



Language  
page 61



USB  
page 62

## Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard



Cancel



Change recipe



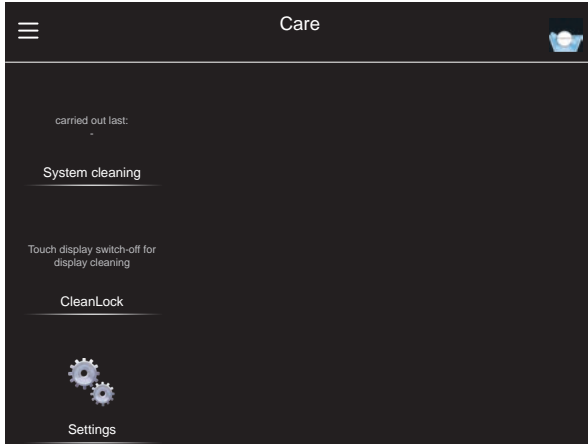
Cup volume

## Messages on the display



Event and error message

## 4.2 Care



Menu control pads

▷ Overview  
page 32

Care

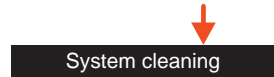
▷ starting on page 64

HACCP cleaning schedule

▷ starting on page 75

### System cleaning

With switch off or without switch off the coffee machine after system cleaning.



System cleaning

▷ Care

starting on page 67

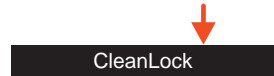
### CleanLock

\* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.



Clean the operating panel

▷ Care

page 68

### Settings

#### Switch off rinsing

Options:      • active                      • inactive

Default value:  active



## 4.3 Beverages



### General information

#### Dispensing test

For many beverage settings, it is possible to start a dispensing test with the new settings before the recipe is saved.



- \* Modify the settings as desired
- \* Touch the "Dispensing test" pad  
*The beverage is dispensed using the newly changed values.*
- \* If the beverage is as desired, touch the Save symbol  
*The recipe is saved.*

#### Save recipes

The modified recipe is saved.



#### Load recipes

A saved recipe is loaded to a beverage button here.

- \* Touch a beverage button
- \* Touch the "Load recipes" pad  
*A submenu opens.*
- \* Mark the desired recipe
- \* Touch the "Save recipes" pad  
*The beverage button is assigned to the newly selected recipe.*



#### Adjust text

Names and headlines can be customized by pressing the corresponding keyboard icon.

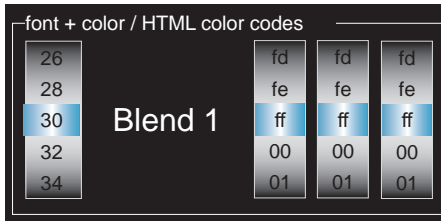


## Adjust font and background

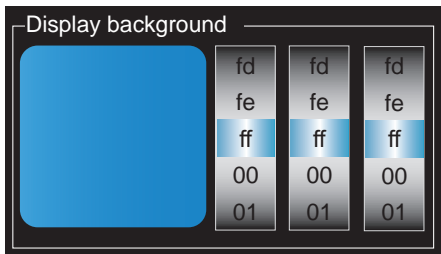


Font and background of the buttons can be customized by pressing the corresponding settings button.

The font size (left) and optional font color can be set in the HTML color code.



Set the background color by pressing the colored icon and selecting the predefined background colors. Optionally, the color can also be defined by entering the HTML color code.



## Cup volume, multiple brewing, and dispensing option



### Cup volume

Set the desired filling volume. The recipe is adjusted accordingly.

100% indicates the previously saved value.

## Multiple brewing

The beverage is brewed several times, as set. Up to 12 times the set quantity can be dispensed with one push of a button.

Available for beverages with coffee and for hot water with the "metered" dispensing option.

## Dispensing option

- **Start-Stop**

The dispensing runs until the set volume is reached. The dispensing can be stopped sooner by touching the button again.

- **Start-Stop-Freeflow**

A brief press of a button starts Start-Stop dispensing.

A longer press of the button, for more than 1 second, starts freeflow dispensing.

- **Freeflow**

The beverage or steam is output for as long as the button is pressed and held.

- **Metered**

The set volume is dispensed. The dispensing option is available for hot water.

*The dispensing option can be set for hot water.*

### 4.3.1 SB mode (self-service)



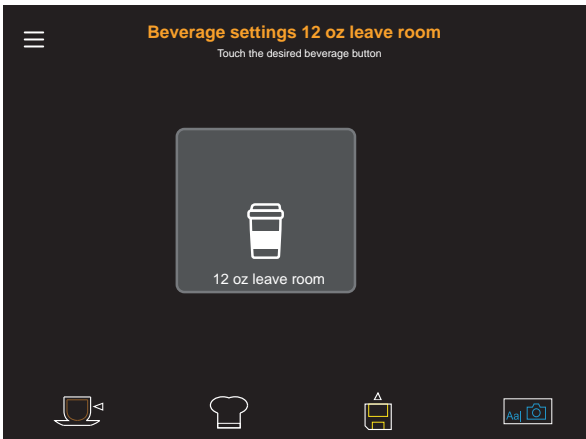
## Change recipes

Select the beverage to be set by clicking through the selection steps:

*Blend* ▷ *Storage urn / Fresh brewed* ▷ *Size*  
▷ *Leave room / Fill cup* ▷ *Beverage*



*Menu control pads*  
▷ *Overview*  
page 32



Beverage settings can be made by clicking on the "Change recipe" button.



### Current recipe composition

The additions in the recipe are displayed here. The preparation order is from left to right. The software indicates whether desired options are not technically possible.

### Inventory of factory additions

The additions that can be used for the recipe are shown here.

※ Touch the desired addition and then touch the desired position in the recipe composition again  
*The addition is immediately inserted at the desired position.*

### Delete addition

Delete a marked addition from the current recipe composition.



### Change addition



✳ Mark the addition and touch the symbol  
"Change addition"

*The "Change addition" menu opens.*

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

### Ground coffee quantity

Enter in grams (g)



### Water quantity

Enter in milliliters (ml)





## Coffee quality

The quality levels influence the coffee brewing cycle. The higher the quality level, the more intensive the release of the flavor and aromatic substances in the coffee.



### Quality levels

- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, a second wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger wet pressing.
- 7 Same as for Quality 6, but with longer wet pressing.

**Note.**

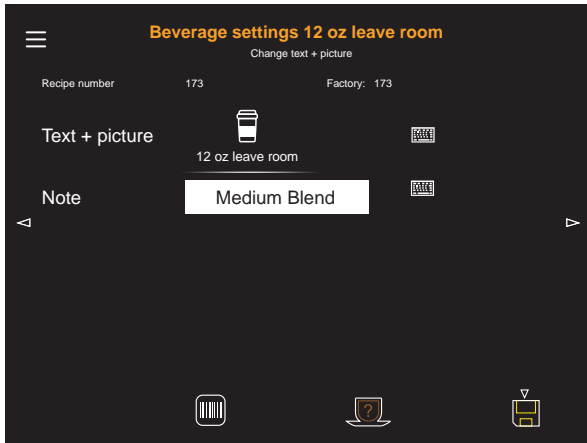
*If very finely ground coffee is used with a small amount of brewing water, a high quality level can cause a brewing water flow error.*

## Select coffee grinder

A full portion of coffee to be ground corresponds to 10. The total amount can be produced cumulatively by different grinders. This means that a variety of individual recipes are possible.



## Text and picture



*Menu control pads*  
▷ Overview  
page 32

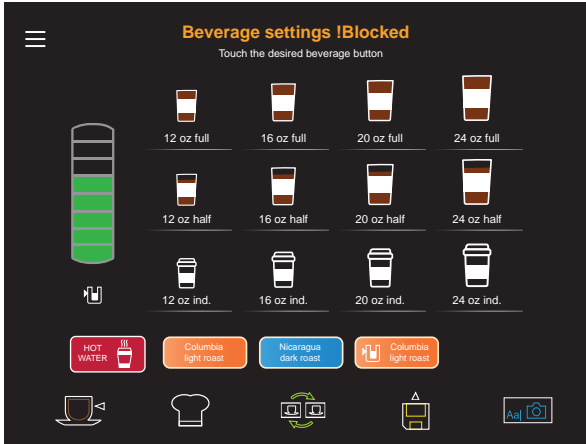
The beverage name and photo of a beverage button are adjusted here.  
Activate the keyboard by touching the keyboard pad

*Load custom beverage pictures*  
▷ USB  
page 62

## Note

A note about the beverage can be saved here.

### 4.3.2 Serve-mode



#### Change Storage urn level indicator

The beverage name and photo of a beverage button are set here.

\* Activate the keyboard by touching the keyboard pad



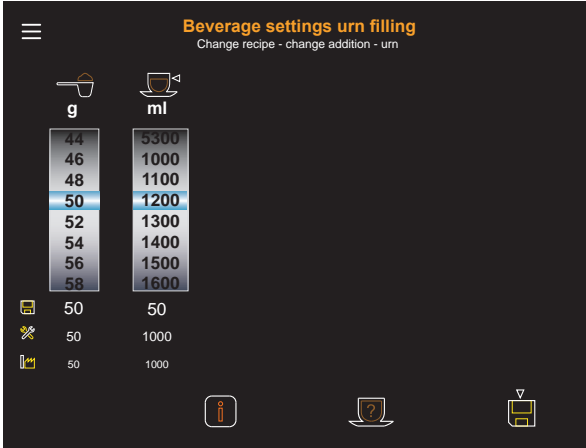
#### Change storage urn recipe



"Storage urn" menu  
 ▷ "Ready to operate" display page 32

Brewing batch for the storage urn can be defined and stored here.

Standard: 24 oz



## Change recipes

The blend button can be used to select the desired mixture for the beverage being set up.

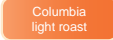


Menu control pads  
 ▷ Overview  
 page 32

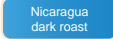
### Blend buttons:



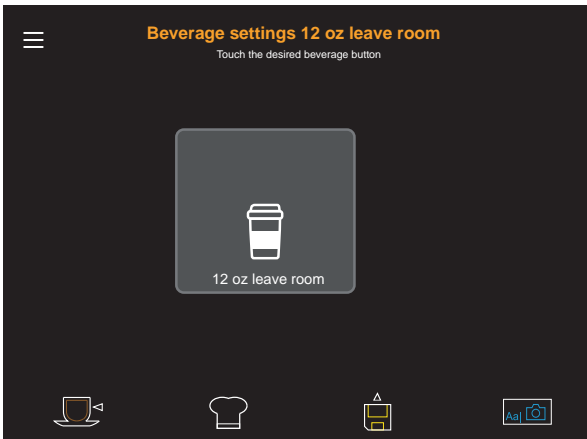
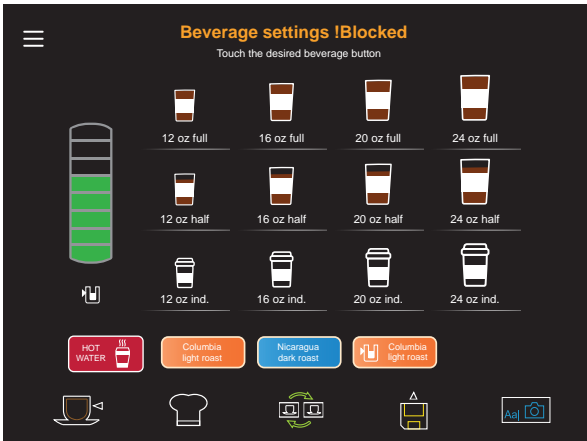
Urn recipe, blend 1



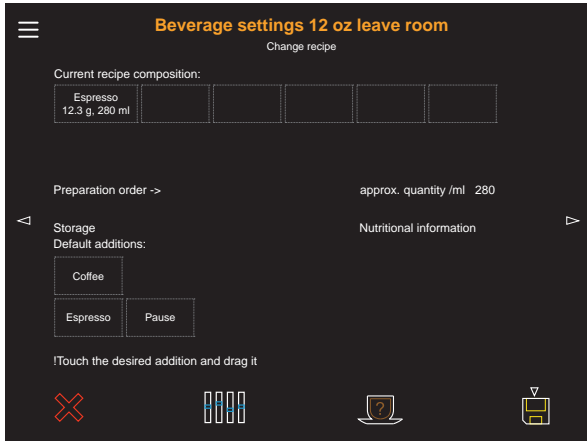
Fresh brewing recipe, blend 1



Fresh brewing recipe, blend 2



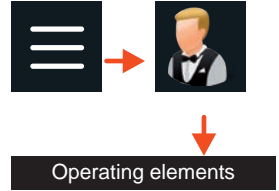
Beverage settings can be made by clicking on the "change recipe" button.



## Change hot water recipes

\* Press the hot water button in the beverage settings  
*Hot water settings can be made by clicking on the "Change recipe" button.*

## 4.4 Operating options



### Operating elements

#### Menu pad

Options:  active  inactive

Default value:  active

**active** The menu pad reacts immediately when the pad is touched.

**inactive** Touching the empty pad twice calls up the main menu.

#### Error message

The error is displayed in various colors in the header bar on the display.

Options:  active  inactive

Default value:  active

**active** The errors are shown on the display as a text message.

#### Language pre-selection

This setting determines whether languages and flags pre-selection can be set from the beverage settings. "Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout.

Options:  active  inactive

Default value:  inactive

*Button layout "Self-service+Flags"*

*▷ Button layout*

*page 48*

### Storage urn settings

Open the settings for the coffee urn:

*The coffee machine is ready to operate*

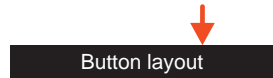
\* Touch the level indicator

Options:      • active                      • inactive

Default value:  inactive

### Button layout

Various standard button layouts are saved and can be selected here.



### PostSelection

For self-service mode, a few functions can be switched to be inactive.

The functions and their pads are not displayed in the inactive state.



### Cancel beverage

Options:      • active                      • inactive

Default value:  inactive

active    Beverage dispensing can be interrupted by touching the beverage button again.



## Logo

### Manufacturer's logo

Options:      • active                      • inactive

Default value:  active

active    The manufacturer's logo is shown at the top right of the "Ready to operate" display.

### Customer's logo

Options:      • active                      • inactive

Default value:  inactive

active    When the option is set to "active" and a customer's logo has been downloaded, the customer's logo is shown at the center of the header bar when "Ready to operate". When the vending devices are connected it shows the customer's logo. In this case, both logos cannot be displayed.

### Load customer's logo

Insert the USB stick containing the customer's logo.  
Load the customer's logo.

### Size of customer's logo

The logo must not be greater than 80 pixels high.  
Larger logos will be scaled to this size automatically.

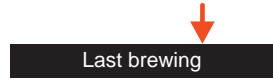
## 4.5 Information

The info menu has the following selection options, as described below.



### Last brewing cycle

Information about the last brewing cycle.



### Timer

The weekly overview of the timer opens. All switch-on and switch-off times are displayed in this overview.



### Service

Contact data for Curtis Service.  
Serial number of the coffee machine.



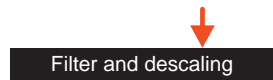
### Care

The last cleaning and care actions that run via coffee machine programs are displayed here.



### Water filter and descaling

Information on the remaining capacity of the water filter and the time of the next descaling.



### Journal

Journal of events and errors during operation and cleaning of the coffee machine.



### Automatic setup information

Information on the current grinding degree setting and for data backup.

  
**Automatic setup information**

### Remote service

The WMF Service department can activate Smart Remote. This function can now be activated here.

Options:      • active                      • inactive

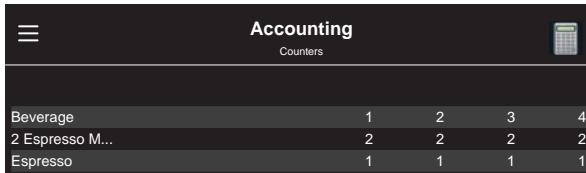
Default value:  active       inactive

active      Technicians can connect to the coffee machine for service tasks.

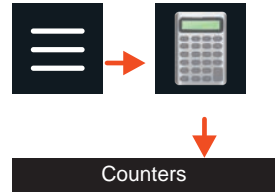
## 4.6 Accounting

### Counters

The counters for the individual dispensed beverages and the totals of the beverages are displayed here. A journal can be read out via the USB port.




Beverage	1	2	3	4
2 Espresso M...	2	2	2	2
Espresso	1	1	1	1



### Standard setting

- Counter 1 = day counter
- Counter 2 = week counter
- Counter 3 = month counter
- Counter 4 = year counter

 Each counter can be reset.

**TIP**

### Vending machines


See vending machines User Manual.

### External accounting

See the waiter accounting instructions.

### Free of charge settings

The free settings are available, along with optional accounting units.

  
Free of charge settings

### All free of charge

Options:      • active                      • inactive

Default value:  inactive

### Beverage free of charge

Options:      • active                      • inactive

Default value:  inactive

### Message display

When "All free of charge" is set to active, a text can be saved here. (for example, "Free"). The text is displayed in the header bar.

### Display beverage buttons

When "All free of charge" is set to active, a text for the beverage button can be saved here.

### Currency

All currency settings are entered here.



## 4.7 PIN rights

One PIN can be assigned for each of the areas listed below.

- Cleaning
- Settings
- Accounting



The PINs are hierarchical.

This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

If no PIN is assigned, then the area is accessible without a PIN. If a PIN has been assigned for a particular level, no access will be granted without a PIN.

### Cleaning PIN









On entering the valid PIN, access granted to:

 Care



### Settings PIN









On entering the valid PIN, access granted to:

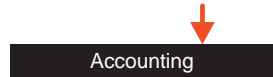
 Care	 Timer
 Beverages	 System
 Operating options	 Language
 USB	 Accounting (without "delete")



### Accounting PIN

On entering the valid PIN, access granted to:

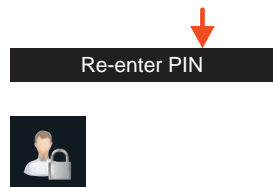
 Care	 PIN
 Beverages	 Timer
 Operating options	 System
 Accounting (with "delete")	 USB



*The Accounting PIN can be used to change the other two PIN numbers. If you have forgotten the Accounting PIN, it can be reset only by our service department.*

### Re-enter PIN

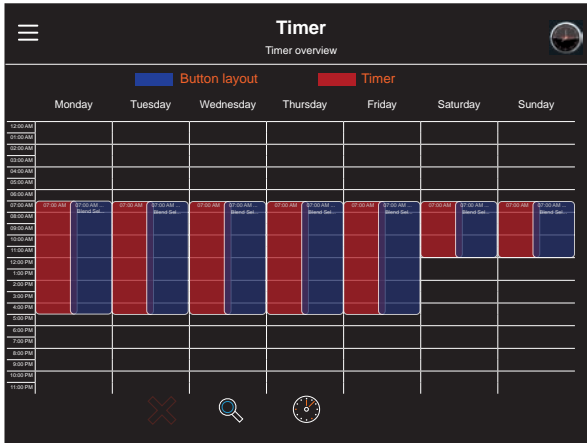
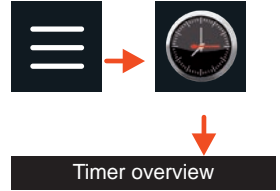
Once a PIN has been assigned for access rights, the PIN number must be entered here in order to assign a new PIN.



## 4.8 Timer

### Timer overview and setting the timer

Overview of all switch on and switch off times



### Delete timer

To delete a previously highlighted switching time, touch the Delete symbol.



### Daily timer overview

Switching between daily and weekly overview. The daily overview shows switching times for the current day.



### Set timer switching times

- Select individual day or days
- Set switch-on time and switch-off time



The times are set for all selected days.  
After confirmation, a weekly overview is displayed with the switch time settings. The individual times can be modified in this weekly overview, as desired.

### Timer

Timer information

Options:       active                       inactive

Default value:  active

active    The timer switching times are active.

inactive The timer switching times are not carried out.

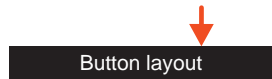


### Button layout

Options:      • active                      • inactive

Default value:  inactive

active    Button layouts can be assigned automatically via the timer.



*For example: Self-service from 9:00 pm to 06:00 am.*



## Time / date

The current time of day and the date are set here.

  
**Time / date**


## Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed only if no telemetry module is installed.


Options:      active                      inactive

Default value:  active     inactive

  
**Daylight saving time**

## Time zone

The time zone can be set here.


  
**Time zone**

## Timer-controlled system cleaning

- Select individual day or days
- Set start time

Recommended conditions for starting cleaning by means of the timer.

- The coffee grounds container must be emptied
- The cleaning hose must be mounted under the spout

  
**Timer cleaning**

## Storage urn mode

The brewing mode (fill levels) can be set as needed using the timer.

*For example:*

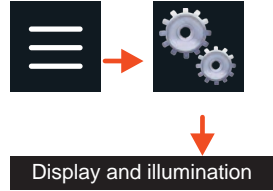
*Fill the coffee urn with 128 oz until 10:00 a.m.*

*Then fill with 64 oz until 2:00 p.m.*

*Switch the coffee urn to "Off" after 2:00 p.m.*

  
**Storage Urn Mode**

## 4.9 System



### Display and illumination

#### Display brightness

The brightness of the display is adjusted here.

#### Reduce brightness automatically

Options:      • active                      • inactive

Default value:  active

**active** If "Reduce brightness" is set to "active", then the display brightness is reduced automatically 5 minutes after the last beverage is dispensed. If the display brightness has been dimmed, the display returns to the selected brightness level when it is first touched. The second time a beverage button is touched, the corresponding beverage is dispensed.

#### Touch calibration

Recalibrate the touch display.

#### Display background

The color design for the touch display can be set here.

- Color of the **main page**
- Color for **additional pages**

#### Screen saver

The display duration for the screen saver can be set here.

## Dispensing animation

The display duration for the dispensing animation can be set up here.

## Water filter

Options:      • active                      • inactive

Default value:  inactive

active      Water filter is fitted. Capacity and water hardness are queried.



Water filter

### Note

*We recommend using a water filter. Your Curtis service partner will be happy to advise you on the right water filter to use.*

## Measured carbonate hardness

Enter the measured water hardness in °dKH (gpg) here.



If the coffee machine is run with the wrong water hardness setting, this can lead to severe lime build up and thus to leaking valves. No liability is assumed for any resulting damage.

**NOTE**

## Determine the water hardness

\* Request drinking water hardness reading from water supplier, or determine using Curtis carbonate hardness test (complete with instructions) in the accessories

## Measured total hardness

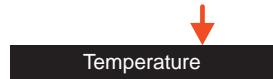
Enter the measured total hardness.

## Filter capacity

Enter the filter capacity in liters here.

## Temperature

The boiler water temperature is set here.  
(coffee brewing water temperature)



## Grinding degree setting

The grinding degree can be adjusted from the display.

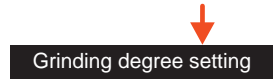
- Grinding degree grinder 1
- Grinding degree grinder 2

Lower number -> finer grinding degree

Higher number -> more coarse grinding degree

The setting has intervals of 0.25. Up to half a grinding degree can be adjusted in each step. The grinder must be run between each adjustment.

Only for trained personnel and service.



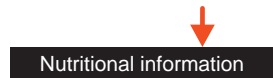
## Portioner

The names of the beans used can be saved here.  
Espresso or Café Crème are the default options available.



## Nutritional information

Detailed information on about nutritional values and ingredients can be captured here for each grinder.  
An overview is available.



## Digital solutions

### Remote actions

Media packets that have been received via WMF Coffee Connect but were not directly installed can be installed here at a later point in time.

## Storage urn

The general settings for the storage urn are made here.



## Storage urn mode

The brewing mode for the coffee urn is set here.

Various fill levels can be selected.

- 128 oz Performance (full)
- 96–112 oz
- 80–96 oz
- 64 oz Economy (half-ful)
- 32–48 oz
- 16–32 oz
- Off (empty)

## Set storage time

The storage urn storage time is set here. After this set storage time has elapsed, the storage urn will be emptied via the coffee machine spout.

Maximum storage time: 240 min

Once emptied, the machine can also be set for automatic post-brewing.



### Storage time via timer

The coffee urn is emptied automatically as soon as the timer switches to "Off".

### Storage time without timer

The coffee in the coffee urn is used for as long as it is possible to dispense the largest beverage.

**NOTE**

## 4.10 Language

The language used in the display is set here.

The available languages are displayed in English.



## 4.11 USB

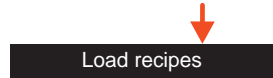
Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

The USB connection is at the top left on the reverse side of the operating panel, behind a cover.



### Load recipes

The recipes stored on the USB stick are loaded to the coffee machine here.



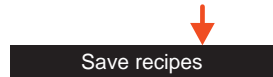
### Load beverage symbols

Load photos or beverage symbols from USB stick.



### Save recipes

Current recipes are exported from the coffee machine to the USB stick here.



### Export counters

Current counter levels are exported from the coffee machine to the USB stick here.



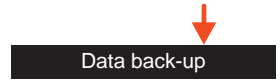
## HACCP export

The cleaning cycles performed are recorded and are exported to the USB stick here as evidence for HACCP.



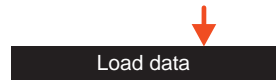
## Data back-up

Data settings, such as machine data, beverage data, etc. are saved to the USB stick here.



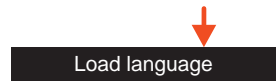
## Load data

Data settings, such as machine data, beverage data, etc. are loaded here from the USB stick to the coffee machine.  
(Can be protected by a PIN.)



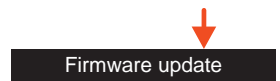
## Load language

If available, another display language can be loaded to the coffee machine from the USB stick here.



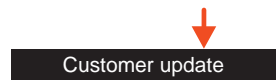
## Firmware update

For Service only.



## Customer update

Load new software on the coffee machine.



## 5 Care

### 5.1 Care safety instructions

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.



#### Health hazard / hygiene

- > Follow all hygiene instructions.
  - > Follow the HACCP cleaning schedule.
- 



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 5



#### Health hazard / hygiene

- Germs can multiply in a coffee machine that is not in use.
  - > Prior to and after every instance that the machine is shut off for several days, perform all cleanings.
- 



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 5





### Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.
- > Use only Curtis cleaning agent.

**⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 5



### Health hazard / irritation and scalding hazard



- Hot cleaning fluid and hot water runs out of the combi spout when cleaning.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Always lock out the touch display with "CleanLock" before cleaning.
- > Ensure that no one ever drinks the cleaning solution.

**⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 5



### Burn hazard / scalding hazard



- Hot cleaning fluid and hot water runs out of the combi spout when cleaning.
- > Before starting the cleaning, place the cleaning hose under the spout.
- > Never reach under the spout while cleaning.

**⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 5



## 5.2 Cleaning intervals overview

Care							Instructions
Daily	Weekly	Regularly	Automatic	Message			
<b>Cleaning programs</b>							
x				x	System cleaning	0	
<b>Manual cleaning</b>							
x					Clean the operating panel (CleanLock)	0	
x					Clean the grounds container		
		x			Clean the brewing unit		
x					Clean the drip tray	0	
x					Clean the housing		
		x			Clean the bean hopper		



Cleaning programs  
▷ starting on page 67

▷ page 68

▷ page 68

▷ page 69

▷ page 72

▷ page 73

▷ page 74

- Daily = Daily, at least once per day, and as needed
- Weekly = Weekly cleaning
- Regularly = Regularly as needed
- Automatic = Automatic processing
- Message = After the display shows a message
- (x) = Daily for severe soiling
- \* = Optional (depending on the model)

## 5.3 Cleaning programs

### 5.3.1 System cleaning

System cleaning is an automated cleaning program for cleaning the coffee system and uses Curtis cleaning granulate.

Total duration is approx. 10 minutes.



#### Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
  - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.



- The coffee grounds container must be emptied prior to the timer-controlled system cleaning.
- If there is no cleaning granulate, the machine locks out after the third message about system cleaning.



The cleaning program provides a step-by-step guide through the system cleaning on the display.  
Follow the messages.

#### CAUTION

Follow the Safety chapter  
▷ starting on page 5

#### IMPORTANT

Timer chapter  
▷ starting on page 55

#### NOTE

### 5.3.2 Brewer care

After 15,000 brewing cycles, the O-ring in the brewer must be replaced.

- \* Replace the O-ring
- \* Confirm the replacement

## 5.4 Manual cleaning

Order numbers for the Curtis care program  
▷ Accessories and spare parts  
page 92

### 5.4.1 Clean the operating panel (CleanLock)

\* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.



#### Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
    - > Always lock out the touch display with "CleanLock" before cleaning.
- 

**CAUTION**

Follow the Safety chapter  
▷ starting on page 5



- There is a risk of causing scratches or scoring.
    - > Clean the display with a clean, damp cloth. Do not use any cleaners or implements.
    - > Use soft cloths for cleaning.
    - > We recommend a damp microfiber cloth.
- 

**IMPORTANT**

Follow the Warranty chapter  
▷ starting on page 87

### 5.4.2 Clean the grounds container (grounds chute, optional)

- \* Empty grounds container and rinse under running drinking water
- \* Clean with a clean, damp cloth
- \* Dry the grounds container and replace it



- > On coffee machines with grounds disposal through the counter, the grounds chute must be cleaned daily.
    - > Never use force. Danger of breakage.
- 

**IMPORTANT**

Follow the Warranty chapter  
▷ starting on page 87

### 5.4.3 Clean the brewing unit



#### Pinching or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- There is a risk of pinching when removing the brewing unit.
  - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
  - > Hold the brewing unit tightly and remove it carefully.



#### CAUTION

Follow the Safety chapter  
▷ starting on page 5

The brewing unit should be cleaned when needed and at regular intervals. Recommendation: monthly.

- \* Press the ON/OFF switch briefly until a signal sounds
- \* Disconnect mains plug
- \* Remove grounds container
- \* Remove the drip tray

*Brewing unit is now fully accessible.*



## Burn hazard



- The brewing unit can still be hot immediately after switching off.
- > Allow the coffee machine to cool before cleaning.



- The brewing unit can slip downwards.
- > Always hold the brewing unit securely.
- > Never use force. Danger of breakage.

- \* With one hand, reach into the chute under the brewing unit and release and hold the retaining catch (illustration 1)
- \* Slowly guide the brewing unit downwards, tilt and pull forward
- \* Remove the brewing unit and hold firmly (illustration 2)

Use the multitool from the accessories.

- \* Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the scraper is in the forward position
- \* Squeeze the funnel [1] slightly and pull it up to remove it
- \* Pull the springs outward and press them down  
*This unlocks the insertion chute.*

- \* Swing the insertion chute [2] upwards
- \* Clean the brewing sieve under running water or with a cloth

## CAUTION

Follow the Safety chapter  
▷ starting on page 5

## IMPORTANT

Follow the Warranty chapter  
▷ starting on page 87



Illustration 1



Illustration 2



Illustration 3



Illustration 4

- \* Remove coffee grounds residue using a paint-brush or scrubber
- \* Rinse the brewing unit under running water

### Potential damage

- The brewing unit can be damaged by cleaning agent or in a dishwasher
  - > Only use water to clean the brewing unit.
  - > Never clean the brewing unit in the dishwasher.

\* Dry the brewing unit with a cloth  
Allow to dry completely before reinstalling in the coffee machine.


Remove coffee grounds residue from the chute.

- \* Wipe out the coffee grounds forward or suck out using a vacuum cleaner
- \* Replace springs in insertion chute (illustration 5)
- \* Squeeze the funnel [1] slightly and re-insert it

*Use the guides.*

*Refit the brewing unit after it has been dried.*

- \* Hold the retaining catch compressed and replace the brewing unit in the chute against rear cover
- \* Push the brewing unit upwards until it engages in the retaining catch
- \* Replace the grounds container
- \* Remove the drip tray

 If the brewing unit cannot be inserted without resistance:

- > Turn the thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
- > Never use force. Danger of breakage.

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 87

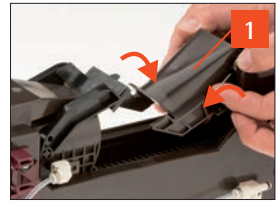


Illustration 5



Brewing sieve

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 87

#### 5.4.4 Clean the drip tray

---



#### Scalding hazard



- The drip tray may contain hot liquids.
  - If the drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
    - > Be careful when moving the drip tray.
    - > Replace carefully so that no water accidentally drips down.
    - > Always make sure the drip tray is seated correctly.
- 



#### CAUTION

Follow the Safety chapter  
▷ starting on page 5

- \* Lift up the front of the drip tray slightly and remove it
- \* Clean drip tray thoroughly
- \* Rinse the drip tray with clear drinking water
- \* Dry off the drip tray and replace it





## 5.4.5 Clean the housing



- There is a risk of causing scratches or scoring.
  - > Do not clean with scouring powders or the like.
  - > Use only very mild cleaning agents.
  - > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
  - > Use soft cloths for cleaning.
  - > We recommend a damp microfiber cloth.

- \* Switch off the coffee machine using the ON/OFF switch
- \* Allow the coffee machine to cool
- \* Once the coffee machine has cooled down, clean the housing with a damp cloth

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 87

#### Note

*Durability can be compromised with alkaline cleaning agents, solvents such as acetone, carbon, carbon tetrachloride, paint thinner, or alcohol compounds >5%, ammonia, benzene, glycerine, xylol, abrasives, degreasing flushing agents, and strong spray cleaners for glass are also not suitable.*



*Clean the display with a clean, damp cloth. Do not use any cleaners or implements.*

### 5.4.6 Clean the bean hopper

The bean hoppers should be cleaned when needed and at regular intervals. Recommendation: monthly.



#### Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet.

CAUTION



#### Pinching or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.

CAUTION



- > Never clean the bean hoppers in a dishwasher.

IMPORTANT

- \* Slide the operating panel upward  
*The ON/OFF switch is on the right side, behind the operating panel.*
- \* Press the ON/OFF switch briefly until a signal sounds
- \* Disconnect mains plug
- \* Turn the lock on the bean hopper 180° to open it
- \* Lift bean hoppers out
- \* Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- \* Allow bean hoppers to dry completely
- \* Refill and replace bean hoppers
- \* Turn the lock on the bean hopper 180° to lock it



Rotate the lock by 180°



## 6 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should perform a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installation, care, maintenance, and cleaning, Curtis coffee machines meet the requirements described above. If care and cleaning of the coffee machine is not carried out properly, dispensing beverages will constitute a food hygiene hazard point.

Please observe the following points in order to comply with the HACCP cleaning schedule:


*"Food Hygiene Ordinance from 05.08.1997"*


*Use our HACCP cleaning schedule for monitoring of regular cleaning. HACCP export*  
▷ page 63

*Use only cleaning agents that have been approved by Curtis.*

*Follow the Care chapter*  
▷ starting on page 64



Call up the journal of the most recent cleaning operations via Information pad .

The USB pad  can be used to export an HACCP journal.

**TIP**

Month \_\_\_\_\_ Year \_\_\_\_\_

### HACCP cleaning schedule

**Cleaning steps:**

- 1. Perform a system cleaning  
 ▷ User Manual, Care chapter
- 2. Clean the brewing unit  
 ▷ User Manual, Care chapter
- 3. Regular cleaning of bean hoppers  
 ▷ User Manual, Care chapter
- 4. General machine cleaning  
 ▷ User Manual, Care chapter

Date	Cleaning steps				Signature
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Date	Cleaning steps				Signature
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

## 7 Maintenance and descaling

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling.

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. If maintenance is undertaken by Curtis Service, then descaling of the brewing system is done at the same time.

The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any subsequent damage.

### 7.1 Maintenance

Maintenance after the display message; may only be undertaken by trained personnel or by Curtis Service, as in this instance components affecting safety must be replaced.

The following care or maintenance stages are provided:

- Descaling must be undertaken by the Curtis service.
- Maintenance after the display message; may only be undertaken by trained personnel or by Curtis Service, as in this instance components affecting safety must be replaced.

*Service maintenance message*  
▷ Messages and instructions  
page 79

*Service maintenance message*  
▷ Messages and instructions  
page 79

## 7.2 Curtis Service

You can reach Curtis Service if the local service point is not known.

Technical service:

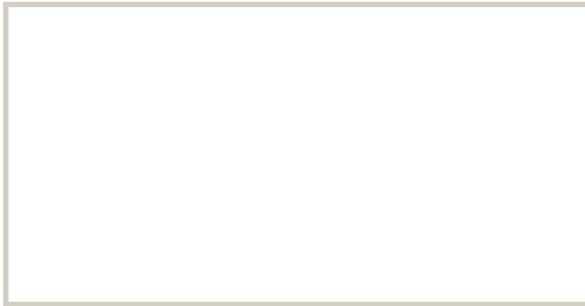
Phone: +1 800-995-0417

Mail: [techsupport@wilburcurtis.com](mailto:techsupport@wilburcurtis.com)

[www.wilburcurtis.com](http://www.wilburcurtis.com)

**Important.**


*For other maintenance work and repairs, please contact your local Curtis Service. The telephone number can be found on the address sticker on the coffee machine and on the delivery note.*



## 8 Messages and instructions

### 8.1 Messages for operation

#### Refill beans

- \* Refill bean hopper (refer to display)
- \* Check:
  - Is the bean hopper lock open?
- ▷ *Care*
- Coffee beans do not feed through.
- \* Stir with a large spoon and confirm with 

#### Open water supply

- \* Turn on water tap and confirm

#### Empty grounds container

- \* Empty grounds container

#### Grounds container missing

- \* Replace the grounds container correctly

#### Change water filter

- \* Change water filter

*Follow water filter instructions.*

- \* Call Curtis Service when needed

#### Call Curtis Service

Error number is displayed

*Error messages and malfunctions*

▷ *page 80*

#### Service message

Service maintenance after the display shows a message.

- \* Call Curtis Service

*Service messages are instructions.*

*It is generally possible to continue operating the coffee machine.*

## 8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

- \* Switch coffee machine off and then on again after a few seconds
- \* Repeat the process which led to the error


In many cases, this eliminates the malfunction and you can continue working.

If this is not successful: find the error message or error number in the following error list and follow the action instructions indicated.

If this does not rectify the error or if the error indicated is not listed please call Curtis Service.

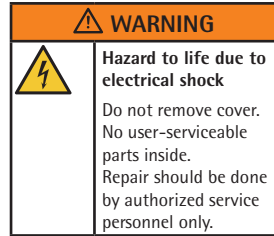
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your Curtis Genesis Skyline is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

If there is a current error or a message to the operator, the  pad is displayed.

- \* Touch 

*The error message and the error number are displayed.*







The ON/OFF switch reacts after about 1 second and the coffee machine switches off.

In order to clear an error, for example if the software hangs up, touching and holding the ON/OFF switch will switch off the controller. Afterwards, switch the coffee machine on again.

**NOTE**

Error number	Error description	Action instructions
88	Boiler: over-temperature	<ul style="list-style-type: none"> <li>* Switch the coffee machine off, allow to cool and switch on again</li> <li>* If error not remedied call Curtis Service</li> </ul>
89	Boiler: heat-up time error	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and on again</li> <li>* If error not remedied call Curtis Service</li> </ul>
161	Flow error: brewing water	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 69</li> <li>* Set the grinding degree coarser ▷ Software ▷ System ▷ Grinding degree setting, page 60</li> <li>* Reduce quality ▷ Settings ▷ Recipes, page 38</li> <li>* If error not remedied call Curtis Service</li> </ul>
162	Flow error: when cleaning	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 69</li> <li>* If error not remedied call Curtis Service</li> </ul>

<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
9507	Flow error: water pressure missing	<ul style="list-style-type: none"> <li>* Open the water tap or fill up the water tank</li> <li>* If error not remedied call Curtis Service</li> </ul>
9678 9679	Right grinder blocked Left grinder blocked	<ul style="list-style-type: none"> <li>* Set the grinding degree one level coarser until the blockage is cleared</li> <li>▷ <i>Software</i> ▷ <i>System</i> ▷ <i>Grinding degree setting, page 60</i></li> <li>* If error not remedied call Curtis Service</li> </ul>

### 8.3 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"> <li>• No hot water dispensing but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Call Curtis Service</li> </ul>
<ul style="list-style-type: none"> <li>• Pump runs continuously, water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Call Curtis Service</li> </ul>
<ul style="list-style-type: none"> <li>• Bean hopper cannot be replaced</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether bean hopper is accidentally locked</li> </ul>

## 9 Safety and warranty

### 9.1 Hazards to the coffee machine



#### Follow the manual

Failure to follow this and resultant damage will result in loss of liability.

Follow the conditions for use and installation.

#### Installation location

- The installation location must be dry and protected against water spray.
- Some condensate, water, or steam can always be discharged from a coffee machine.
  - > Do not use the coffee machine outdoors.
  - > Set up the coffee machine so that it is protected against water spray.
  - > Always place the coffee machine on a water-resistant and heatproof base in order to protect the installation surface against damage.

#### Coffee grinder

- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
  - > Ensure that no foreign objects land in the coffee bean hopper.

#### IMPORTANT

*Follow the Warranty chapter  
▷ starting on page 87*

*Conditions for use and installation  
▷ starting on page 15*

Please observe the following instructions so as to prevent problems with and damage to the coffee machine:

- For drinking water with carbonate hardness from 5 °dKH (5 gpg) or higher, a water filter must be fitted. Failing to use the water filter recommended by Curtis Service may damage the coffee machine (e.g. due to scale deposits).
- For insurance reasons always ensure that, at the end of operation, the mains switch is switched off or the device is unplugged. For machines with a constant water connection, the water mains tap for the inlet pipe must be closed.
- We recommend damage prevention measures, such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.

*System cleaning*  
▷ *Cleaning programs*  
*starting on page 67*

## 9.2 Directives

Manufacturer: WMF GmbH, 73312 Geislingen  
(Germany)

The coffee machine conforms to the requirements of  
UL 197/NSF4 and CSA C22.2 Nr. 109.

The manufacturer indicated above declares that this  
machine conforms to all applicable provisions of the  
directives listed. Any modifications to the machines  
that are not approved by us will cause this declaration  
to become invalid.

This device complies with part 15 of the FCC Rules and  
ICES 003.

Operation is subject to the following two conditions:  
(1) this device may not cause harmful interference, and  
(2) this device must accept any interference received,  
including interference that may cause undesired  
operation.

### 9.3 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by Curtis Service technicians, their agents or other authorized persons, and checking of safety devices.

Access to the service area is permitted only for persons with knowledge of and practical experience with the device, especially regarding safety and hygiene.

The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.

In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (in USA in accordance with NEC). In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

These measures are conducted by Curtis Service or by Curtis authorized service personnel as part of the maintenance work.

Machine cleaning must be carried out using only the Curtis special cleaning agent intended by Curtis for the coffee machine (tablets).

Machine descaling may be performed only by Curtis Service.

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) must be followed.

*Cleaning intervals overview*

▷ page 66

*HACCP*

▷ page 75

*Curtis special cleaning agent*

▷ Accessories and spare parts  
page 92

## 9.4 Warranty claims



### Follow the manual

- Failure to follow this and resultant damage will result in loss of liability.
  - > Follow the conditions for use and installation.

### IMPORTANT

*Conditions for use and installation*  
▷ starting on page 15

Whether the purchaser has any rights under warranty, and the nature of any such warranty rights that the purchaser may have, is determined by the agreement made between the purchaser and the vendor. If the requirements of this User Manual are not followed, warranty claims will not be recognized.

### No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical, or electrical effects.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the unit (e.g., User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original Curtis spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without the consent of Curtis, or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

### Important

*Maintenance*  
▷ page 77

## Appendix: Technical data

### Technical data for coffee machine

External dimensions	Width 12.8 in (325 mm) Height 38.50 in (978 mm) (with 100 mm feet) Depth 23.23 in (590 mm)
Bean hopper, right	Approx. 70.55 oz (2,000 g) per load <sup>(1)</sup>
Bean hopper, center	Approx. 17.64 oz (500 g) per load <sup>(1)</sup>
Storage urn capacity	4 Liter
Weight empty	82.67 lb (37.5 kg)
Water supply	3/8 inch hose connector with water mains tap, and dirt filter with 0.003 in (0.08 mm) mesh size, on-site. <sup>(2)</sup> At least 29 psi (0.2 MPa/2 bar) supply pressure at 0.53 gal/min (2 l/min). Maximum 87 psi (0.6 MPa/6 bar). Maximum inlet temperature 95 °F (35 °C). The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.
Water quality	For drinking water with carbonate hardness from 5 °dKH (5 gpg) or higher, a water filter must be fitted.
Water drain tube	Hose a minimum of DN 19, minimum downward slope of 0.02 in/in (2 cm/m)
Use at elevation above sea level	<6,562 ft

We reserve the right to make technical modifications.

<sup>(1)</sup> The capacity depends on the size of the coffee beans.

<sup>(2)</sup> These specifications (IEC 60335-2-75) for the water connection to the coffee machine apply in EU member states. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the coffee machine.



Nominal power rating	2.9–3.8 kW
Power supply	208–240 V, 60 Hz, (2P/3W)
Degree of protection	IP X0
Protection class	class 1
Calibration pressure	Boiler 1.6 MPa (232 psi)
Continuous sound pressure level (Lpa)	<70 dB(A) <sup>(3)</sup>
Ambient temperature	41 °F bto 95 °F (+5 °C to +35 °C). (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

We reserve the right to make technical modifications.

<sup>(3)</sup> A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-Curtis components of not less than 1.97 in (50 mm) at the sides and 1.97 in (50 mm) at the back.</p> <p>A minimum working space of 31.50 in (800 mm) in front the coffee machine and overhead clearance of at least 7.87 in (200 mm) above the product hoppers are recommended. The height of the installation surface above the floor is at least 33.47 in (850 mm). If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.</p>
Installation dimensions of the water filter	See the User Manual for the water filter.


We reserve the right to make technical modifications.

**It may be necessary to also observe additional country-specific regulations.**

*The customer's on-site electrical system must be designed to meet country-specific regulations per IEC 60364 and must match the information on the rating plate.*

*An isolated ground socket or a country-specific single-phase socket for single-phase connection, or a 5-pole CEE / CEKON socket per DIN EN 50310 VDE 0800-2-310 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The power cord must not come into contact with hot surfaces. If the power cord for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.*

*In order to avoid possible faults from arising in our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system (see DIN EN 50310 VDE 0800-2-310).*

	<b>⚠ CAUTION</b>
	Risk of fire and electric shock. Replace only with manufacturer's cord set, please see spare parts list.

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.
<b>Coffee grounds container</b>			
1	Pcs	Coffee grounds container	33 2634 1200
1	Pcs	Sliding part for coffee grounds container	33 2633 9000
1	Pcs	Grounds container (grounds disposal through counter)	33 2634 1300
1	Pcs	Slider (grounds disposal through counter)	33 2633 9100
<b>Constant water supply, drainage</b>			
1	Pcs	Connecting tube for constant water connection	33 2292 1000
1	Pcs	Angle for drain tube	33 2165 8000
1.5	Meter	Drain tube	00 0048 0042
<b>Accessories and tools</b>			
1	Pcs	Multitool	33 2408 4000
1	Pcs	Cleaning hose (splash guard)	33 2674 0000
1	Pack	Set of feet	33 1389 3000
<b>Complete bean hopper</b>			
1	Pcs	Cover for bean hopper, right / left	33 2925 5099
1	Pcs	Bean hopper, center (500 g)	
1	Pcs	Bean hopper, right (2,000 g)	
<b>Order numbers for the Curtis care program</b>			
1	Pack	Curtis special cleaning agent (1,000 g)	33 2118 6000
<b>Documentation and instructions</b>			
1	Pcs	Set of documents User Manual Curtis Genesis Skyline	33 4487 3930



## Index

---

### A

Accessories and spare parts 92  
Accounting 52  
Accounting PIN 54  
Additions 39

---

### B

Bean hopper 21  
Bean hopper / powder hopper 28  
Beverage dispensing - VB 27  
Beverages 35  
Blend button 21  
Button layout 48, 56

---

### C

Cancel beverage 27, 48  
Carbonate hardness 59  
Care 34, 50, 64  
Care safety instructions 64  
Change addition 40  
Change recipes 38, 45  
Change Storage urn level indicator 43  
Change storage urn recipe 43  
Cleaning granulate hopper 21  
Cleaning intervals 66  
Cleaning PIN 54  
Cleaning programs 67  
CleanLock 34  
Clean the bean hopper 74  
Clean the brewing unit 69  
Clean the cup sensor 73  
Clean the drip tray 72  
Clean the grounds container 68  
Clean the housing 73  
Clean the operating panel (CleanLock) 68  
Coffee dispensing - self-service (SB mode) 26  
Coffee dispensing - serve mode 27  
Coffee quality 41  
Combi spout 21  
Comments on the recipe 42  
Conditions for use and installation 15  
Counters 52  
Cup volume 36  
Current recipe composition 39  
Curtis Service 78  
Customer's logo 49

---

### D

Daily timer overview 55  
Data back-up 63  
Daylight saving time 57  
Decrease display brightness 58  
Delete addition 39  
Delete timer 55

---

Descaling 50  
Digital solutions 60  
Directives 85  
Dispensing fresh brewed beverages 27  
Dispensing option 37  
Dispensing test 35  
Display and illumination 58  
Display background 58  
Display brightness 58  
Drip tray 30  
Duties of the owner / operator 86

---

### E

Error message 47  
Error messages and malfunctions 80  
Errors without error message 82  
Export counters 62  
External accounting 52

---

### F

Feet 21  
Fill cups 21  
Filter capacity 59  
Firmware update 63  
Freeflow 37  
Function bar "Ready to operate" display 32

---

### G

General safety instructions 5  
Glossary 23  
Grinding degree setting 60  
Ground coffee quantity 40  
Grounds container 21, 29  
Grounds disposal through the counter (optional) 29

---

### H

HACCP cleaning schedule 75  
HACCP export 63  
Hazards to the coffee machine 83  
Hopper lock 21  
Hot water button 21

---

### I

Information 50  
Installation clearances 90  
Installation surface 89  
Intended use 12  
Introduction 20  
Inventory of factory additions 39

---

### J

Journal 50

---

## L

Language 61  
 Language pad 21  
 Language pre-selection 47  
 Last brewing cycle 50  
 Load beverage symbols 62  
 Load data 63  
 Load language 63  
 Load recipes 35, 62  
 Lock recipes 35  
 Logo 49

## M

Main menu functions 33  
 Maintenance 77  
 Maintenance and descaling 77  
 Manual cleaning 68  
 Manufacturer's logo 49  
 Measured carbonate hardness 59  
 Measured total hardness 59  
 Menu control pads 33  
 Menu pad 21, 47  
 Messages and instructions 79  
 Messages for operation 79  
 Messages on the display 33  
 Metered 37  
 Multiple brewing 37

## N

Nominal power rating 89  
 No warranty is provided: 87  
 Nutritional information 60

## O

ON/OFF switch 21  
 Operating elements 47  
 Operating options 47  
 Operating panel 21  
 Operation 24  
 Operation safety instructions 24  
 Overview 32

## P

Parts of the coffee machine 20  
 PIN rights 53  
 Portioner 60  
 PostSelection 48

## Q

Quality level 41

## R

Ready to operate 32  
 "Ready to operate" display 20, 21  
 Reduced cup volume 21  
 Re-enter PIN 54  
 Removable drip tray with drip grid 21

## S

Safety 5  
 Safety devices 5  
 Save recipes 62  
 Select coffee grinder 42  
 Self-service mode 37  
 Serve-made 43  
 Service 50  
 Set timer switching times 56  
 Settings 34  
 Settings PIN 54  
 Software 32  
 Start-Stop 37  
 Start-Stop-Freeflow 37  
 Storage urn 21  
 Storage urn level indicator 21  
 Storage urn mode 57  
 Storage urn settings 48  
 Switch off 31  
 Switch off rinsing 34  
 Switch on the coffee machine 25  
 System 58  
 System cleaning 34, 67

## T

Technical data 88  
 Technical data for coffee machine 88  
 Temperature 60  
 Text and picture 42  
 Thermo cups 21  
 Time/date 57  
 Timer 50, 55, 56  
 Timer-controlled system cleaning 57  
 Timer overview and setting the timer 55  
 Time zone 57  
 Total hardness 59  
 Touch display calibration 58

## U

USB 62  
 User Manual Signs and Symbols 22  
 User Manual Symbols 22

## V

Vending machines 52, 53

## W

Warranty claims 87  
 Water filter 50, 59  
 Water quality 88  
 Water quantity 40  
 Water supply 88



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