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WILBUR CURTIS COMPANY, INC.

Generation 3 - Coffee/Iced Tea Combo Brewer Instructions

Important Safeguards/Conventions

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

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

Models Included
- *CB GT*

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.

CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

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

Conventions

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

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

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

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

Generally there will never be a reason to change your G3 programming. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:

- ***Water Source*** *20 – 90 PSI (Minimum Flow Rate of 1 GPM)*
- ***Electrical:*** *See attached schematic for standard model or visit www.wilburcurtis.com for your model.*

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

SETUP STEPS

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

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

1. *A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of 1.0 GPM.*
2. *Connect the unit to an appropriate electrical power circuit.*
3. *Turn on the toggle (STANDBY/ON) switch behind the unit. The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will energize automatically. With G3 Systems there is no danger of element burnout due to an unfilled heating tank.*
4. *The heating tank will require 20 to 30 minutes to reach operating temperature (204°F) as indicated by the READY-TO-BREW LED readout.*
5. ***Important:*** *Run one full TEA brewcycle first, before running a coffee brewcycle to purge water lines and valves of air. Five seconds of pulsing dilution water at the beginning of each TEA brewcycle is normal pre-programmed operating behavior.*

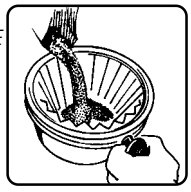
BREWING INSTRUCTIONS – COFFEE

1. *The brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button on control panel).* ***Ready-to-Brew*** *should be displayed on the UCM screen.*

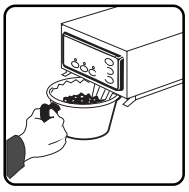
2. *Make sure folding airpot deck is rotated upright. Place a clean, empty airpot on the airpot brew deck.*

3. *Place a new paper filter into the brewcone.*

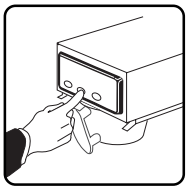
4. *Pour ground coffee into brewcone marked COFFEE*



5. *Position filled brewcone into brew rails.*



6. *Press COFFEE Brew button.*



WILBUR CURTIS COMPANY
Montebello, CA 90640

BREWING INSTRUCTIONS – TEA

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

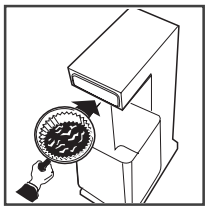
2. Make sure deck is folded down and tea container is in place.

IMPORTANT

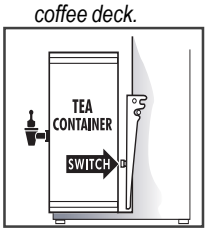
IMPORTANT – Tea container must be pushed all the way to the back to ensure the safety switch is engaged and tea brewing can start.

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

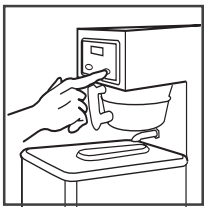
3. *Slide brew cone into brew rails. Place tea container under brew cone.*



4. *Slide container in to activate switch behind folded coffee deck.*



5. *Press the TEA BREW button.*



TEA TIPS

WARNING DO NOT refrigerate unused tea overnight for later consumption.

1. *Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.*
2. *Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours*
3. *Brew only enough tea that you reasonably expect to sell within a few hours.*
4. *To protect tea flavor and to avoid bacterial contamination and growth, clean and sanitize tea brewing, storage and dispensing equipment at least once a day.*

CLEANING

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

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

CAUTION: DO NOT use undiluted bleach or chlorine.

1. *Turn off the unit button on the front control panel.*
2. *Wipe exterior surfaces with a damp cloth, removing spills and debris.*
3. *Slide the brewcone out and clean it. Thoroughly soap the sprayhead area with a mild detergent solution.*
4. *Wash the brewcone and wire brew basket, if applicable. Use a soft bristled brush for hard to clean areas. Wash both parts with a detergent solution or put these parts through a dishwasher.*
5. *Wash the tea container and top cover with a detergent solution. Remove the faucet assembly. Unscrew the handle assembly from the faucet and remove. Clean the faucet shank with a gage glass brush (circular bristle) by pushing the brush through the shank. Using the same brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup.*
6. *After the cleaning, place the parts (sprayhead, brewcone and basket and faucet parts) into a sink to be sanitized. To sanitize the disassembled parts:*
   A. Use a clean container to submerge all parts. Wear rubber gloves for protection.
   B. Immerse in commerical Bar Tabs/Sani-Tabs sanitizing solution
   The solution must be warm (75°F.) Let the parts soak for at least one minute.
7. *Thoroughly rinse parts with hot water. Air dry, all parts that were sanitized.*
8. *After cleaning, sanitizing and drying, assemble any parts taken from the tea container.*
9. *Clean out airpots with a sponge brush and a mild detergent solution. To remove mineral deposits, fill liner with vinegar and allow to soak.*

CAUTION
Do not immerse airpots in water.
- Do not place in dishwasher.
- Do not use harsh powders or cleansers containing chlorine.
- Do not use a wire brush or pot scourer to clean inside liner.

Tank Temperature Check

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

Quick Start

CB GT

Your Curtis ADS System is Factory Pre-Set for Optimum Performance.

After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays CURTIS *. Press ON/OFF button and the screen will display* <Coffee/TeaBrewer> CURTIS *After three seconds,* CURTIS FILLING *is displayed.*

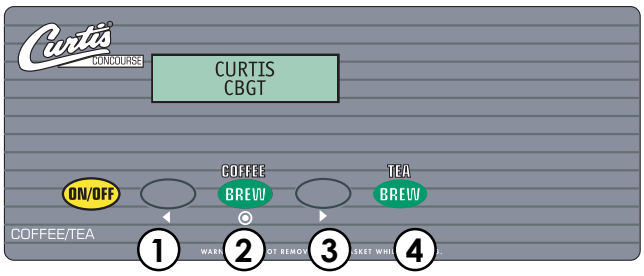
Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached CURTIS HEATING *will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 204° F.*

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

To Go Into Programming

*Turn off (dark display) by pressing **ON/OFF** button (yellow). Press and hold **BREW** button ④ (green) and then press and release **ON/OFF** button (yellow).*

*Continue holding **BREW** button. Display will read* ENTERING PROGRAM MODE *, wait until* ENTER CODE _ _ _ _ *is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).*
The default code set at the factory is 1-2-3-4. Then PROGRAM MENUS < SELECT > *will be displayed.*



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

- ◁ Scroll LEFT ①
- ⊙ SELECTION or ENTER to save new parameter ②
- ▷ Scroll RIGHT ③

PROGRAM MENUS

Program Menus
↓
Tea Recipes
↕
Tea By Volume
↕
Tea By Time
↕
Tea Dilut. Delay
↕
Tea Dilut. Volume
↕
Tea Dilut. Time
↑

Brew Volume (Factory set to 3.0 Gallons)
*Selecting **Brew by Volume** or **Brew by Time** depends on whether you know your brew time before starting. From Program Menus press **>** display will now show the next feature.*

Tea Recipe (Factory set to Standard Tea)
*Press ⊙ to Select. Press **<** or **>** to toggle between **STANDARD TEA**, **TROPICAL TEA** and **#3 76/308**. Set and exit by pressing ⊙.*

***Tea by Volume**: Scroll until **Brew by Volume** is displayed. Press ⊙ to Select. The display will read **Select Brew Button!** Once the desired brew button is selected, the display will read **Press BREW to Start 0:00 Time**. Press the **BREW** button and hot water starts dispensing. When the desired volume is reached, press **BREW** again to stop the flow. The brew volume has now been set. When **EXIT** is displayed, Press ⊙ to select and exit the programming mode. Pressing **>** button will display the subsequent menu features.*

***Tea by Time.** 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 ⊙. Brew by Time is programmable from 0:00 to 9:59. Increments are minutes and seconds.*

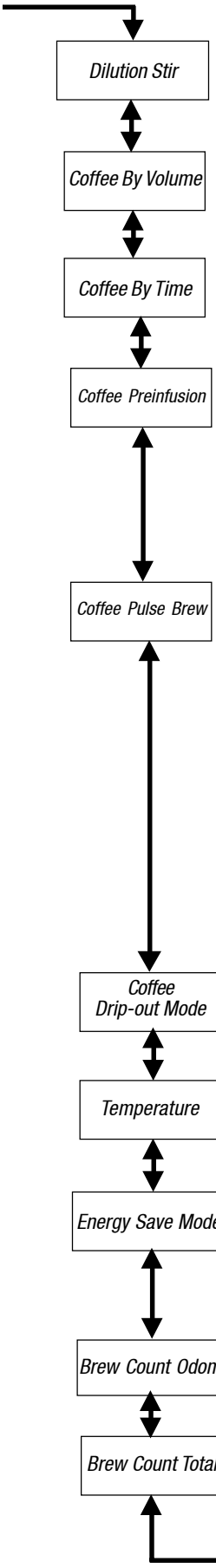
***Dilution Delay**: Press ⊙ to Select, Delay Time in minutes (m.) and seconds (s.) will display. Press **<** or **>** to increase or decrease time. Range is from 30 seconds to 10 minutes.*

***Dilution Volume:** 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.*

***Dilution Time**: Press ⊙ to Select, Display will now show the current **Time** and **ex** (exit) will flash. Press **<** or **>** to toggle between minutes, seconds or exit. Pressing select ⊙ to choose minutes will increase the minutes. Press ⊙ to add minutes. Press **<** or **>** to move to seconds or exit. Dilution Time is from 0:00 to 9:59. Increments are minutes and seconds.*

Continued on Page 4

PROGRAM MENUS CONTINUED



Dilution Stir (Factory set to ON).
Press ⊙ to Select, press < or > to toggle between ON or OFF. Dilution Stir applies only to the Dilution cycle, by pulsing the dilution time 45 seconds on, 5 seconds off.

***Coffee by Volume**: 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.*

*Next item in the sequence is **Brew by Time.** 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 ⊙.*

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

If Pre-infusion is selected (ON), Cold Brew Lock is set to Delta 1 within 5ºF of set point and Cold Brew Lock disappears from the list of program selections. When Pre-infusion is ON, Pulse Brew disappears from the list of program selections.

Pulse Brew (Factory setting OFF)
Press ⊙ to select, < or > to select OFF or one of four pulse patterns (A to D) .
Guidelines for Pulse Brew:
This feature allows tuning of the coffee flavor. This option should only be used with the standard Gray or Purple AFS sprayheads. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the three Pulse Brew options help "tune" or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaff coffees typically extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. Of course, any of the A, B or C settings may be used to suit your taste profile.

If Pulse Brew is selected (ON), Cold Brew Lock is set to Delta 1 within 5ºF of set point and Cold Brew Lock disappears from the list of program selections.
When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

Drip-out Mode (Factory set to 2 minutes)
Press ⊙ to Select. Press < or > to move to desired time. Settings are OFF, 1, 2, 3, 4 and 5 minutes. Press ⊙ to Select time.

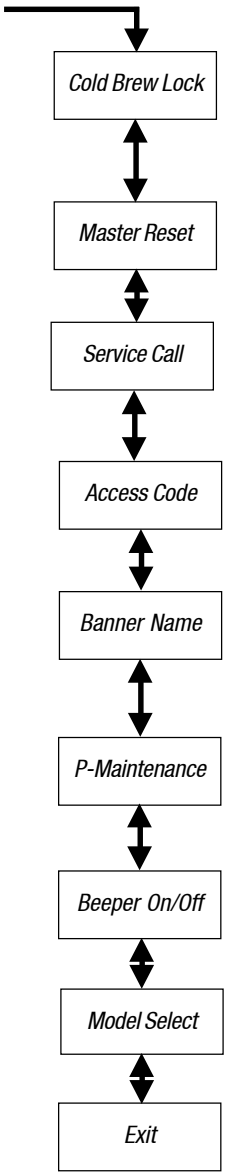
Temperature (Factory set to 204°F)
Press ⊙ to Select. Press < or > to move to desired temperature and then ⊙ to set. Temperature is programmable from 170ºF to 204ºF in 2-degree increments.

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 maintianing a lower temperature in the tank in periods of non-operation.

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

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

PROGRAM MENUS CONTINUED



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

Press ⊙ to select, < or > to select desired setting (CBL 5, 15 or OFF),⊙ to set.

The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point, OFF is within 30 degrees of set point for the Ready to Brew message, however, it will brew at any temperature.

Master Reset

*Press ⊙ to display **Are You Sure?***
*Then < for **Yes**, > for **No**. Brewer factory defaults are then reset.*

Service Call (Phone number Factory set to [800] 000-0000)

Press ⊙ to display number and change number or < to move place and EX to exit when complete. This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

Access Code (Factory set to 1-2-3-4)

*Press ⊙ to display number and change number, (the number can be changed 1 to 4) or < to move place and **ex** to exit when complete.*

***Banner Name** (Factory set to CURTIS)*

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

P-Maintenance (Factory set to OFF)

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

Beeper On/Off (Factory set to ON)

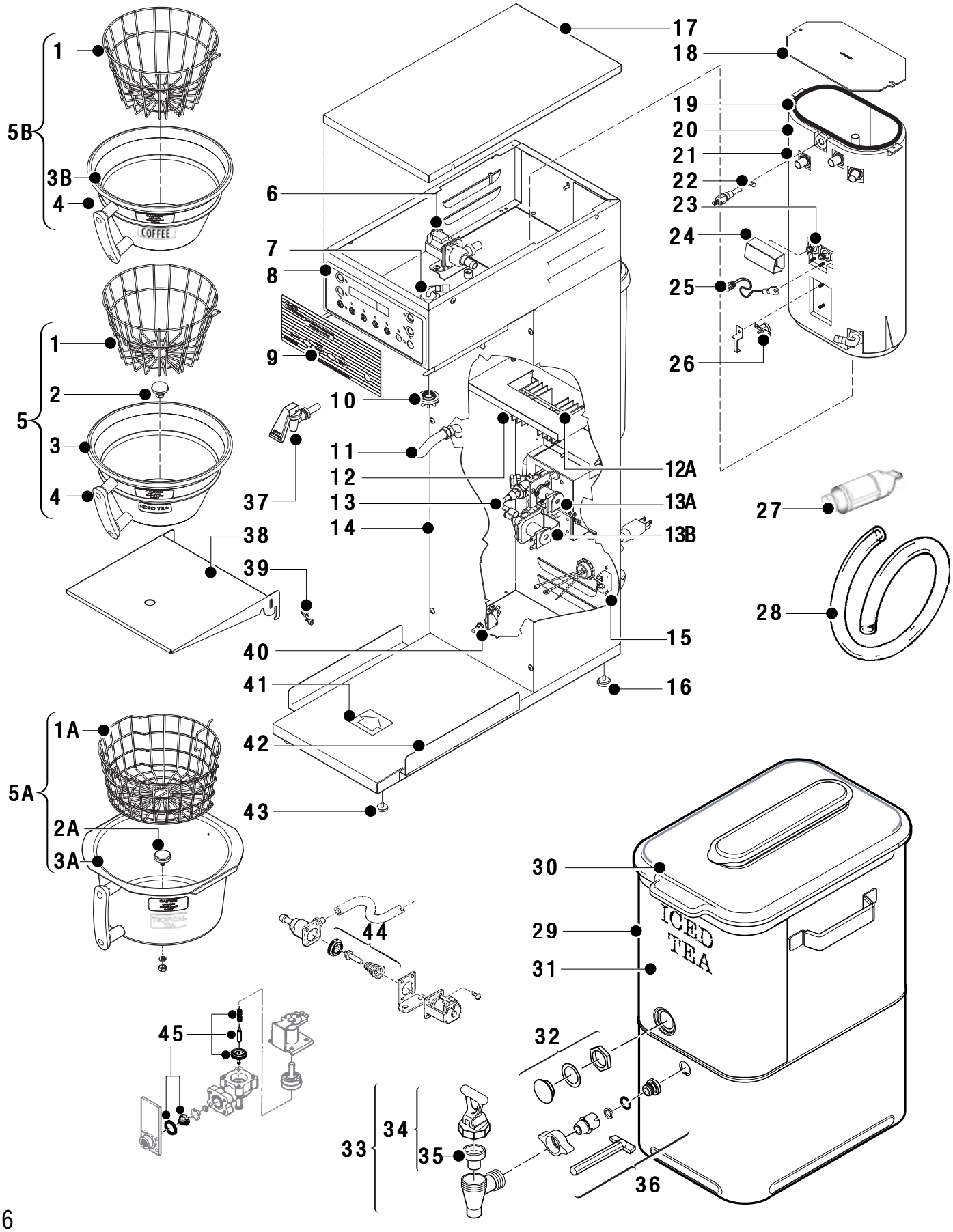
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. ⊙ to set. When ON, this feature allows you to hear a short beep each time a button is pressed.

Model Select

Press ⊙ to Select. Display Combo CB.

Exit

Press ⊙ to select, exits program mode and returns unit to operation. Pressing > returns you to Brew By Volume.


1
5B
3B
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COFFEE
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ICED
TEA

PARTS LIST

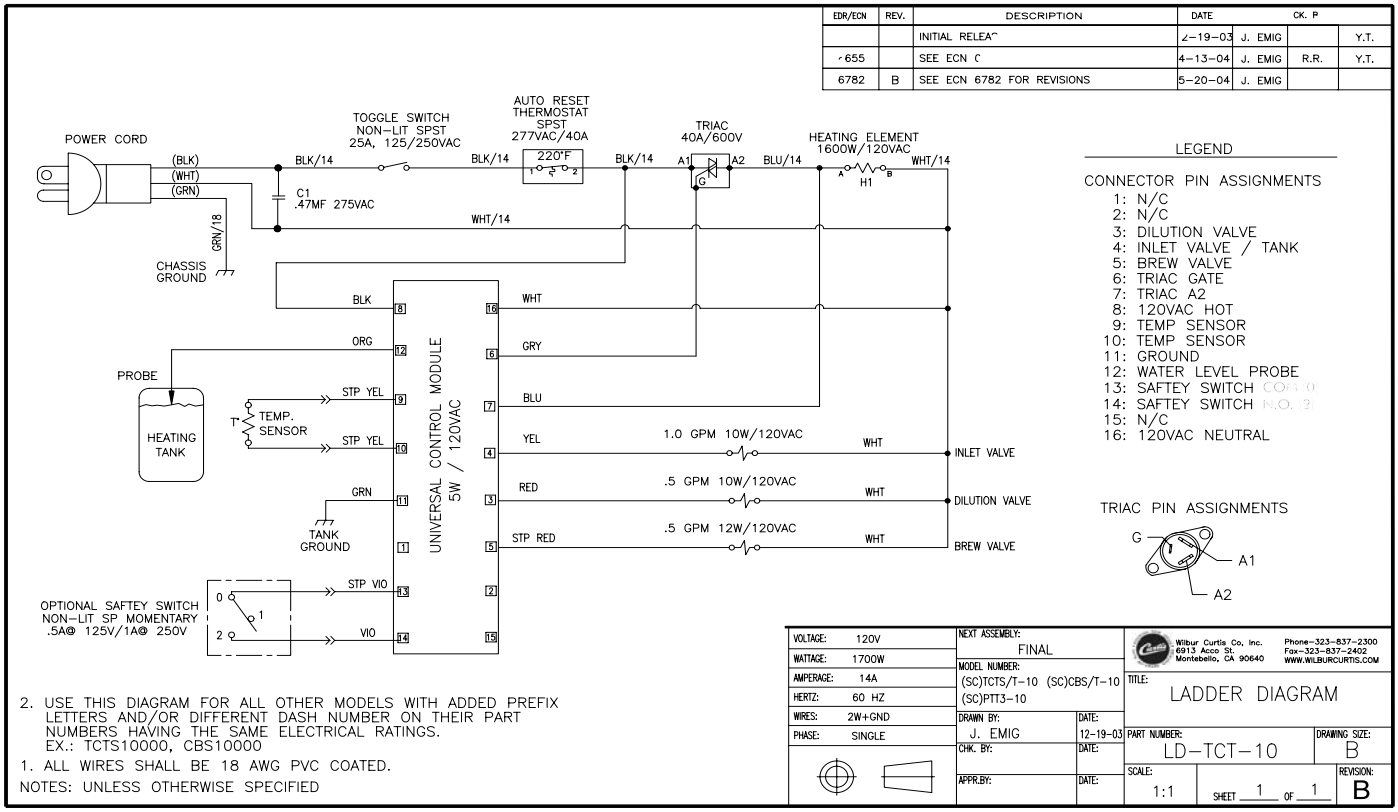
Illustrated Parts List - CB GT
Curtis Combo Coffee & Tea Brewer

ITEM	PART Nº	DESCRIPTION
1	WC-3301	BASKET, WIRE
1A	WC-3353	BASKET, WIRE LARGE CAPACITY
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)
2A	WC-8532	STRAINER, TROPICAL BREWCONE
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRAINER
3A	WC-3352	BREWCONE ASSEMBLY, GOURMET (OPTIONAL)
3B	WC-3311	BREWCONE W/HANDLE COFFEE GEM
4	WC-3201	HANDLE, BREWCONE BLACK
5	WC-3358*	BREWCONE ASSY, W/WC-3320, WC-3322 & WC-3647
5A	WC-33001*	BREWCONE ASSEMBLY, ICED TEA
5B	WC-3357*	BREWCONE ASSEMBLY COFFEE
6	WC- 889*	VALVE, DUMP LEFT 120V 12W
7	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING
8	WC- 786-102*	CONTROL MODULE, 120V CB GT
9	WC-39421*	LABEL, UCM PANEL CB GT
10	WC-2942*	SPRAYHEAD, GRAY
11	WC-8562	SPOUT, ASSY BYPASS SCTC
12	WC-8556*	HEAT SINK ASSY DV
12A	WC-6193-0	TRIAC, 40A 600V
13	WC-85013*	VALVE, SUB ASSEMBLY
13A	WC- 801	VALVE, INLET BRASS .5 GPM 120V 10W
13B	WC- 826L	VALVE, 1 GPM 120V 10W
14	WC-58017-101	COVER, CENTER WRAP TCTD-35S
14A	WC-58021-101	COVER, FRONT CENTER WRAP TCTD-35
15	WC- 102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW
17	WC-58117	COVER, TOP BREWER
18	WC-5851	COVER, TANK W NOTCHES
19	WC-43062	GASKET, TANK LID

ITEM	PART Nº	DESCRIPTION
20	WC-54136	TANK ASSY, 120V
21	WC-6277-101	TANK ASSY, COMPLETE TEA BREWER
22	WC-5502-01*	PROBE ASSY, W/HEX FITTING, O'RING & NUT
23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC- 521*	THERMOSTAT, HIGH LIMIT
27	WC-5231*	COMPOUND SILICONE 5 OZ
28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
29	TC0417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
29A	TC0419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
29B	TC0421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
30	WC-5683	LID ASSY, TCO
31	WC-38102	LABEL, FRONT TCO-308
31A	WC-38103	LABEL, FRONT TCO-417/419/421
32	WC-3724*	KIT, E-Z VIEW REPLACEMENT
33	WC-1803	FAUCET, SPB
34	WC-3707*	KIT, REPAIR SPB FAUCET
35	WC-1805*	SEAT CUP, FAUCET S'
36	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE
37	WC-1809	FAUCET, HOT WATER
38	WC-3011*	SHELF, ADAPTER
39	WC-4526	SCREW 8-32 x .188 SHOULDER
40	WC- 169*	SWITCH, TEA CONTAINER TRIGGER 1A@125V
41	WC-38275	LABEL, PRESS TEA CONTAINER
42	WC-8531	RAIL, BASE TCTD
43	WC-3503*	LEG, 3/8 STUD SCREW BUMPER
44	WC-3763*	KIT, VALVE REPAIR USE ON WC-889
45	WC-3765L*	KIT, INLET VALVE REPAIR USE ON WC-826L

***** *Recommended parts to stock*

ELECTRICAL SCHEMATIC



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.