

Service Manual – Combo Brewer

Models Included

- CBS
- CBP



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.

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.

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.

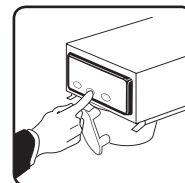
4. Pour ground coffee into brewcone marked COFFEE



5. Position filled brewcone into brew rails.



6. Press COFFEE Brew button.



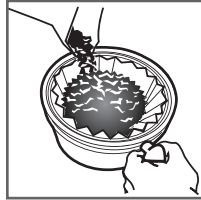
BREWING INSTRUCTIONS – TEA

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.

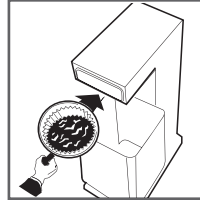


IMPORTANT – Tea container must be pushed all the way to the back to ensure the safety switch is engaged and tea brewing can start.

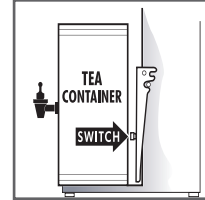
3. Place filter in brew basket. Pour leaf tea into basket marked ICED TEA or TROPICAL TEA.



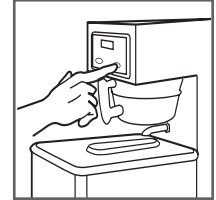
4. Slide brew cone into brew rails. Place tea container under brew cone.



5. Slide container in to activate switch behind folded coffee deck.



6. Press the TEA BREW button.



WARNING DO NOT refrigerate unused tea overnight for later consumption.

TEA TIPS

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.

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 commercial 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.



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.



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


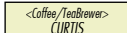

Turn on brewer at the control panel ON/OFF button. Press and hold  button (see illustration, page 3) for 5 seconds. Water Temperature will be displayed (temperature in heating tank).


Quick Start

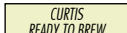
CBP & CBS

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.

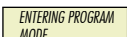

The control displays  Press ON/OFF button and the screen will display  After three seconds,  displayed.


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

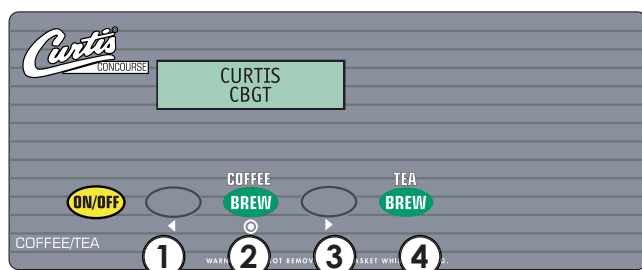
Control will display  when temperature reaches the setpoint (204°F). Unit is now ready to brew.

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  , wait until  is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

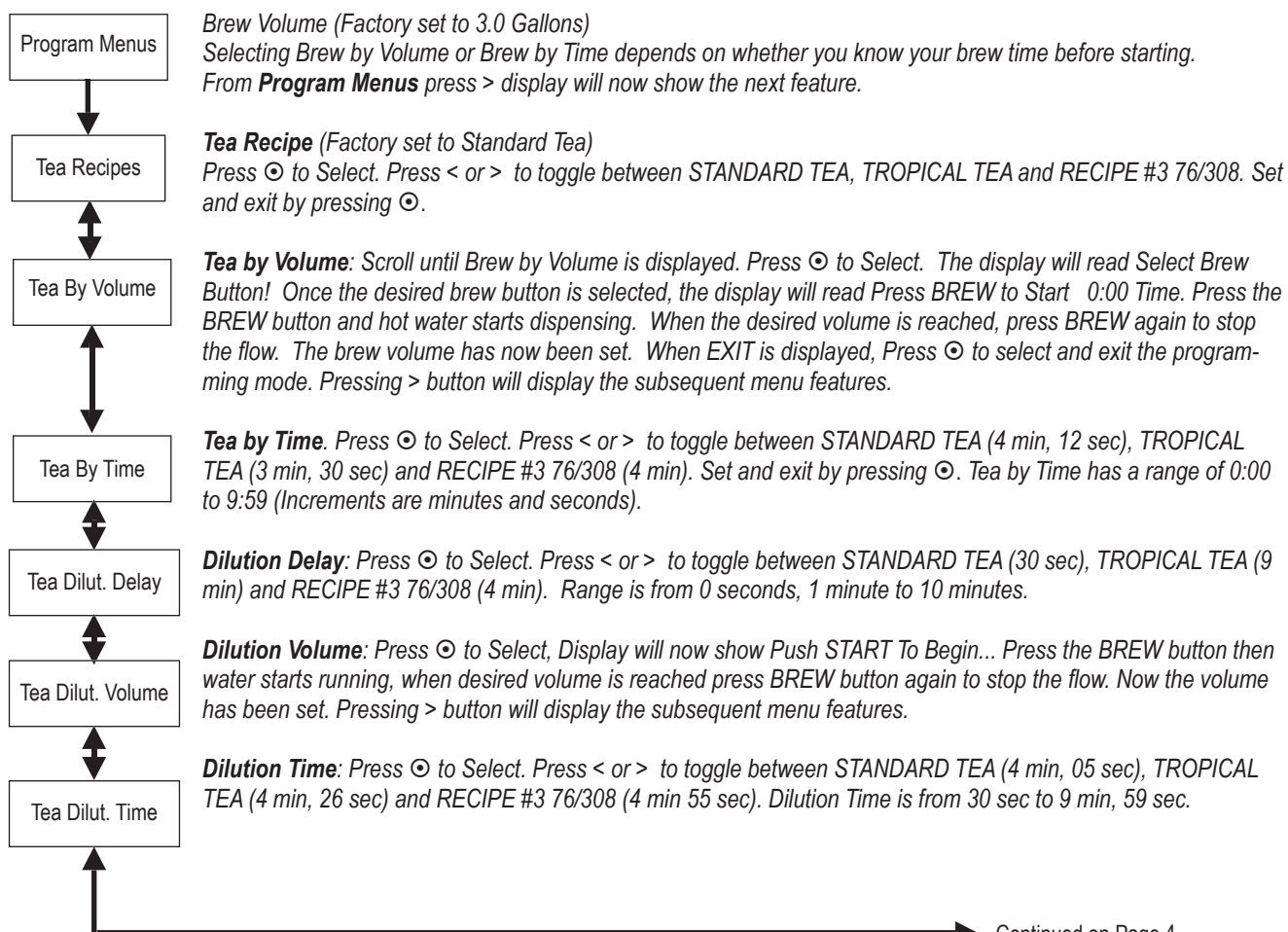
The default code set at the factory is 1-2-3-4. Then  will be displayed.



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

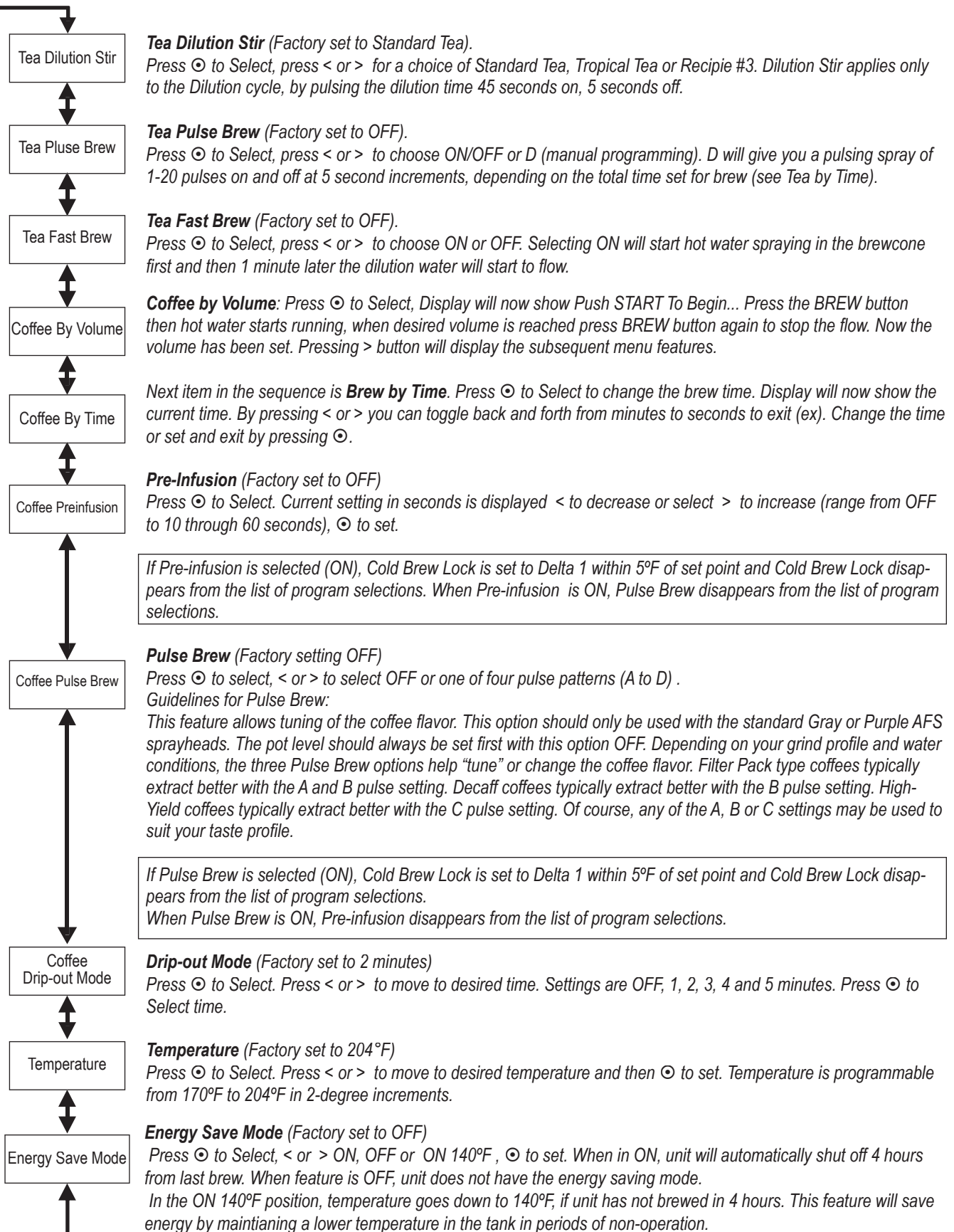
- ◀ Scroll LEFT ①
- ⊙ SELECTION or ENTER to save new parameter ②
- ▶ Scroll RIGHT ③

PROGRAM MENUS



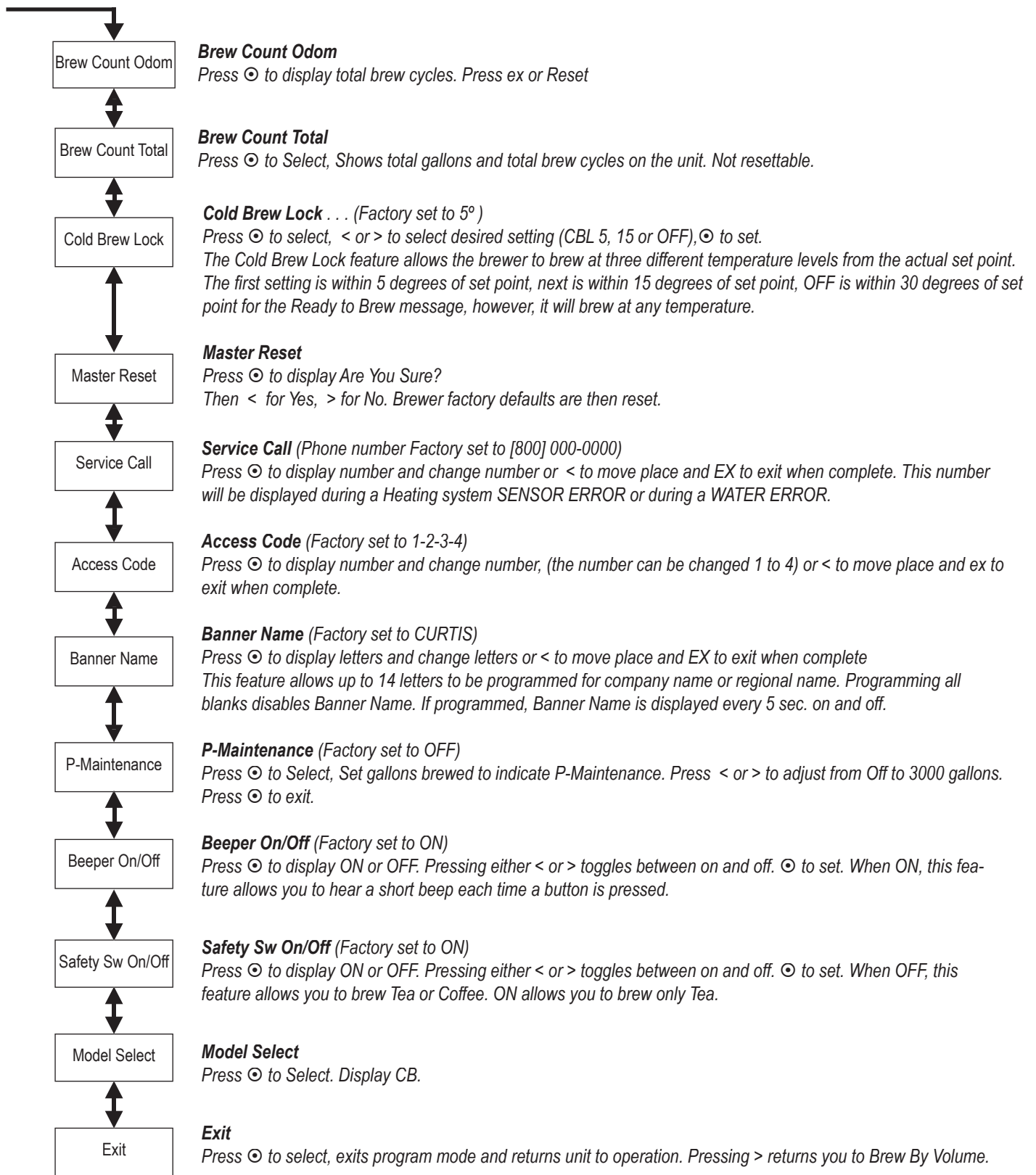
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PROGRAM MENUS CONTINUED

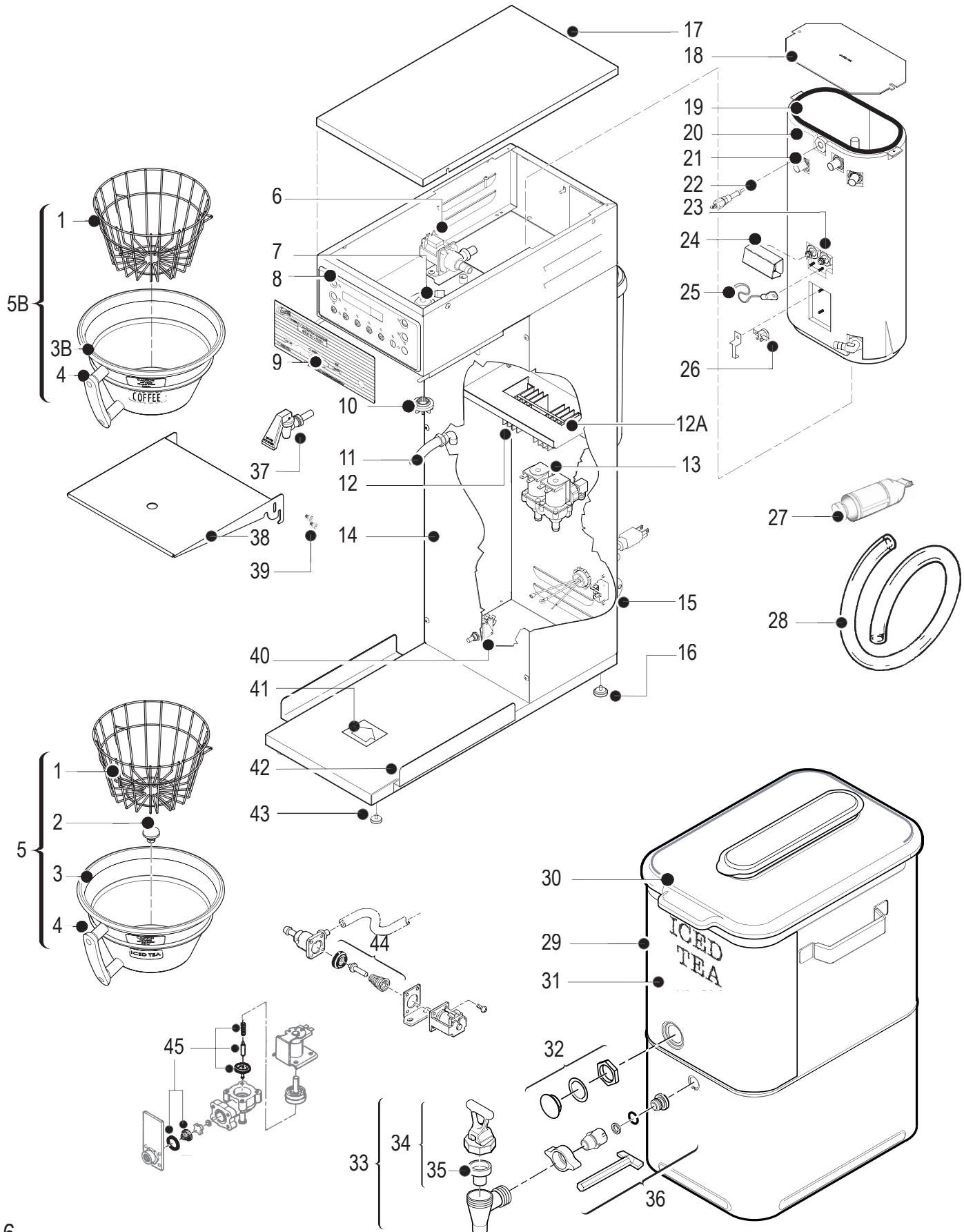


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PROGRAM MENUS CONTINUED



ILLUSTRATED PARTS LIST



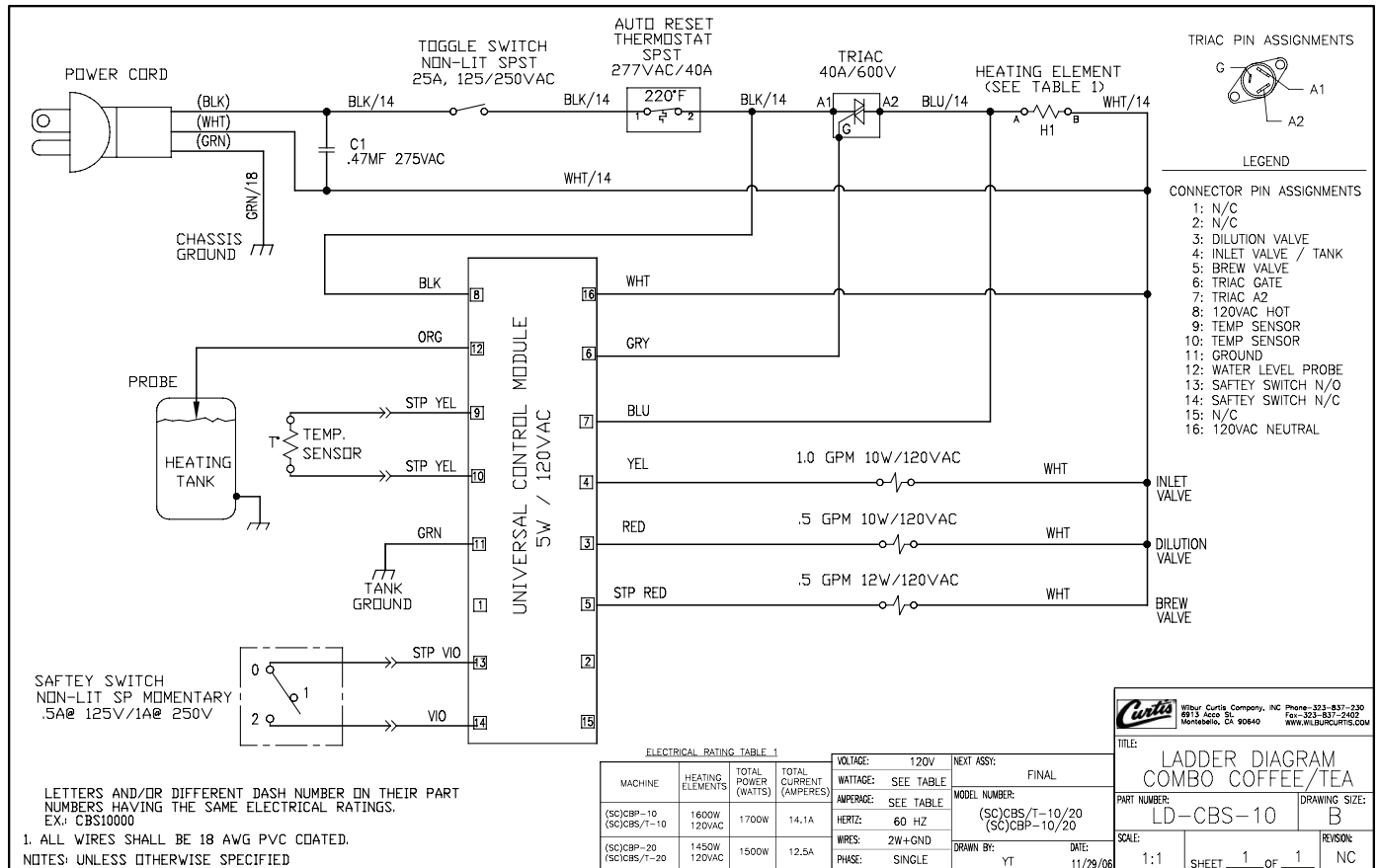
PARTS LIST

Illustrated Parts List
Curtis Combo Coffee & Tea Brewer

ITEM	PART N°	DESCRIPTION	ITEM	PART N°	DESCRIPTION
1	WC-3301	BASKET, WIRE	21	WC-6277-101	TANK ASSY, COMPLETE TEA BREWER
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)	22	WC-5502-01*	PROBE ASSY, W/HEX FITTING, O'RING & NUT
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRAINER	23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
3A	WC-3311	BREWCONE W/HANDLE COFFEE GEM	24	WC-4394	SHOCK GUARD, HEATING ELEMENT
4	WC-3201	HANDLE, BREWCONE BLACK	25	WC-1438-101*	SENSOR, TEMPERATURE TANK
5	WC-3358*	BREWCONE ASSY, W/WC-3320, WC-3322 & WC-3647	26	WC- 521*	THERMOSTAT, HIGH LIMIT
5A	WC-3325*	BREWCONE ASSEMBLY COFFEE	27	WC-5231*	COMPOUND SILICONE 5 OZ
6	WC- 889*	VALVE, DUMP LEFT 120V 12W	28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
7	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING	29	TCO417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
8	WC- 786-102*	CONTROL MODULE, 120V CB GT	29A	TCO419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
9	WC-39421*	LABEL, UCM PANEL CB GT	29B	TCO421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
10	WC-2942*	SPRAYHEAD, GRAY	30	WC-5683	LID ASSY, TCO
11	WC-8562	SPOUT, ASSY BYPASS SCTC	31	WC-38102	LABEL, FRONT TCO-308
12	WC-8556*	HEAT SINK ASSY DV	31A	WC-38103	LABEL, FRONT TCO-417/419/421
12A	WC-6193-0	TRIAC, 40A 600V	32	WC-3724*	KIT, E-Z VIEW REPLACEMENT
13	WC- 895-103*	VALVE, ASSY INLET DUAL MULLER (NEWER MODELS)	33	WC-1803	FAUCET, SPB
13A	WC-85013*	VALVE, SUB ASSEMBLY (OLDER MODELS)	34	WC-3707*	KIT, REPAIR SPB FAUCET
13B	WC- 801	VALVE, INLET BRASS .5 GPM 120V 10W (OLDER MDLS)	35	WC-1805*	SEAT CUP, FAUCET S'
13C	WC- 826L	VALVE, 1 GPM 120V 10W (OLDER MODELS)	36	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE
14	WC-58017-101	COVER, CENTER WRAP TCTD-35S	37	WC-1809	FAUCET, HOT WATER
14A	WC-58021-101	COVER, FRONT CENTER WRAP TCTD-35	38	WC-3011*	SHELF, ADAPTER
15	WC- 102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE	39	WC-4526	SCREW 8-32 x .188 SHOULDER
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW	40	WC- 169*	SWITCH, TEA CONTAINER TRIGGER 1A@125V
17	WC-58117	COVER, TOP BREWER	41	WC-38275	LABEL, PRESS TEA CONTAINER
18	WC-5851	COVER, TANK W NOTCHES	42	WC-8531	RAIL, BASE TCTD
19	WC-43062	GASKET, TANK LID	43	WC-3503*	LEG, 3/8 STUD SCREW BUMPER
20	WC-54136	TANK ASSY, 120V	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, "O" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*
- 9) **Repairs and/or Replacements** *are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.*

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



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♦ Web Site: www.wilburcurtis.com

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Printed in U.S.A. 12/05 F-3371-S Rev B