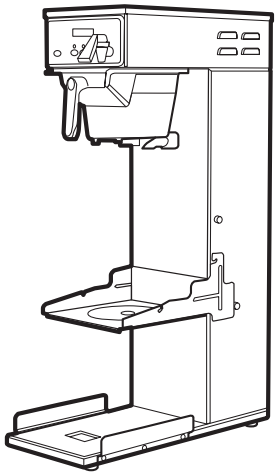
Service Manual – Combo Brewer



Models:

- CBS
- CBP

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.

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
6913 West Acco Street
Montebello, CA 90640-5403
For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

Important Safeguards/Conventions

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

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh chemicals.

Symbols

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

Your Curtis Combo Brewer is Factory Pre-Set and Ready to Go… Right out of the Box.

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 the G3/Gold Cup Series default settings. 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 ½ gpm (1 gpm preferred flow rate).
- 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) and 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.

NSF International 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 the unit.
2. This equipment is to be installed with adequate back flow protection to comply with applicable federal, state and local codes..
3. Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

1. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of ½ gpm (1 gpm is preferred).
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 the G3/Gold Cup Series 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 LCD 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. Ready-to-Brew should be displayed on the UCM screen.
2. Make sure that the folding airpot deck is is in the proper position to accomodate your airpot. Place a clean, empty airpot on the deck.
3. Place a new paper filter into the brewcone.

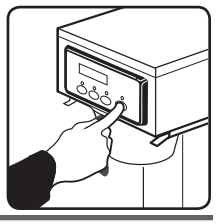
4. Pour ground coffee into brewcone marked COFFEE



5. Position filled brew-cone into brew rails.



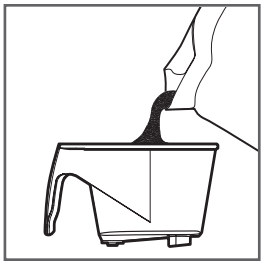
6. Press the COFFEE Brew button.



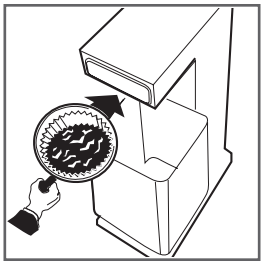
Brewing Instructions – Tea

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.

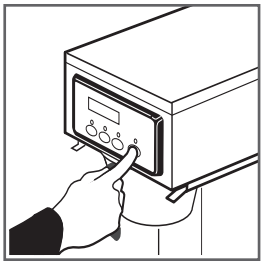
3. Place filter in brew basket. Pour tea into basket marked ICED TEA.



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



5. Press the tea brew button to begin brewing tea.



QUICK START

Your Curtis G3/Gold Cup Series 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/Tea Brewer> CURTIS*]. After three seconds, [*CURTIS FILLING*] is displayed.

The the heating tank will fill in approximately two to three 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 set point temperature of 204°F.

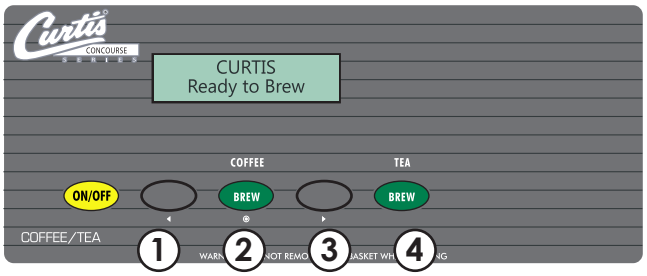
Control will display [*CURTIS READY TO BREW*] when temperature reaches the set point (204°F). Unit is now ready to brew.

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.



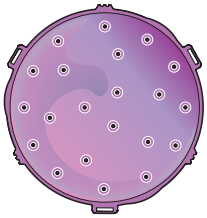
All programming selections are performed with the three center buttons. The symbols below the buttons are:

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

IMPORTANT

SPRAYHEADS: Mentioned in this Programming guide are the words Gray and Purple. This refers to the color of the sprayhead. The current sprayhead is the purple AFS. The older version is the gray sprayhead. See the illustration at right.

PURPLE





GRAY

Program Menus

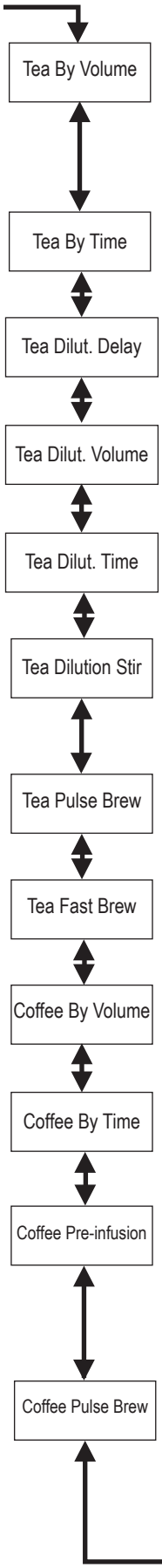
Program Menus → Tea Recipes

*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 Recipes** (Factory set to Standard – Purple)*
Press ⊙ to Select. Press < or > to toggle between Standard-Gray, Standard-Purple, Tropical-Gray, Tropical-Purple, 76/308-Gray and 76/308-Purple. Set and exit programming by pressing ⊙.

Continued on Page 3

Program Menus



***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 (COFFEE or TEA), the display will read Press BREW to Start 0:00 Time. Press the FULL BREW button and hot water starts dispensing. When the desired volume is reached, press FULL BREW again to stop the flow. The brew volume has now been set (HALF BREW will always be half of the FULL BREW volume). When EXIT is displayed, Press ⊙ to select and exit the programming mode. Pressing > button will display the subsequent menu features.*

***Tea by Time**. (Factory set to 5:50 Full Brew, 2:56 Half Brew) Press ⊙ to Select. Press < or > to increase or decrease time. Tea by Time has a range of 0:00 to 9:59 (Increments are minutes and seconds). The HALF BREW button will be set at half the brew time.*

***Dilution Delay**: (Factory set to 30 sec Full Brew, 30 sec Half Brew) Press ⊙ to Select. Press < or > to toggle between Standard-Gray (30 sec), Standard-Purple (30 sec), Tropical-Gray (9 min), Tropical-Purple (9 min), 76/308-Gray (4 min) and 76/308-Purple (4 min). Range is from 0 seconds, 1 minute to 10 minutes.*

***Dilution Volume**: Press ⊙ to Select, Display will now show Push START To Begin... Press the BREW button then 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**: (Factory set to 4:05 Full, 2:02 Half) Press ⊙ to Select. Press < or > to toggle between Standard-Gray (4min-5sec), Standard-Purple (4min-5sec), Tropical-Gray (4min-26sec), Tropical-Purple (4min-26sec), 76/308-Gray (4min-55sec) and 76/308-Purple (4min-55sec). Dilution Time is from 30 sec to 9 min, 59 sec.*

***Tea Dilution Stir** (Factory set to Standard – Purple On).*
Press ⊙ to Select, press < or > for a choice of Standard-Gray: On, Standard-Purple: On, Tropical-Gray-Off, Tropical-Purple-Off, 76/308-Gray-Off and 76/308-Purple-Off. Dilution Stir applies only to the Dilution cycle, by pulsing the dilution time 45 seconds on, 5 seconds off.

***Tea Pulse Brew** (Factory set to OFF).*
Press ⊙ to Select, press < or > to choose ON/OFF or D (manual programming). D will give you a pulsing spray of 1-20 pulses on and off at 5 second increments, depending on the total time set for brew (see Tea by Time).

***Tea Fast Brew** (Factory set to OFF).*
Press ⊙ to Select, press < or > to choose ON or OFF. Selecting ON will start hot water spraying in the brewcone first and then 1 minute later the dilution water will start to flow.

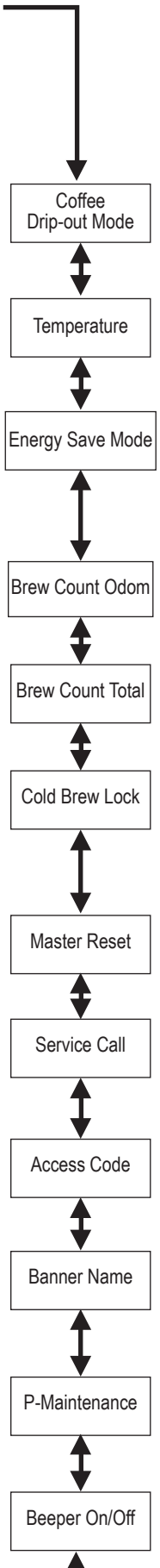
***Coffee by Volume**: (Factory set to 60 oz Full Brew, 30 oz Half Brew) Press ⊙ to Select, Display will now show Push START To Begin... Press the FULL BREW button then hot water starts running, when desired volume is reached press FULL BREW button again to stop the flow. Now the volume has been set (HALF BREW will always be half of the FULL BREW volume).*

***Coffee by Time** (Factory set to 2:25 Full Brew, 1:12 Half Brew). 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 five pulse patterns (A to E) .
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

Continued on Page 4



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. Decaf 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. Settings D and E are manual pulse counts. 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 maintaining 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. Cannot be reset.

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 1-800-000-0000)*
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.

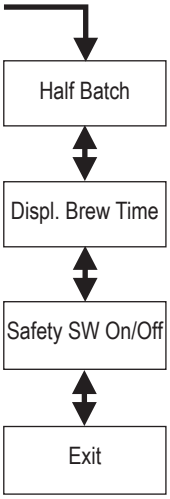
Banner Name *(Factory set to CURTIS)*
Press ⊙ to display letters and change letters or < to move place and EX to exit when complete
This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. If programmed, Banner Name is displayed 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.

Continued on Page 5

Program Menus



Half Batch *(Factory set to OFF)*
Activates Half Brew buttons. Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. When this feature is ON, a half batch button can be used on the control panel.

Displ. Brew Time *(Factory set to ON)*
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off.

Safety Sw On/Off *(Factory set to OFF – This feature is no longer available.)*
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off.

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

Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold ③ button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed (temperature in heating tank).

Error Message

With G3/Gold Cup Series brewers, there are three error messages that can appear on the screen to advise the user of a malfunction. If one of these error messages appear, the brewer will lock up and stop functioning until the error is corrected. An error message will occur under the following conditions:

(800) 000-000
Water Level Err

1. Water level fill error or overflow. This error message occurs when the inlet valve solenoid has been on for more than 10 minutes. This error message also occurs when the valve is refilling the tank during a brew cycle for more than 1½ minutes.

(800) 000-000
Sensor Err

2. Water temperature control system error. An open probe or a break in the temperature control circuit is detected.

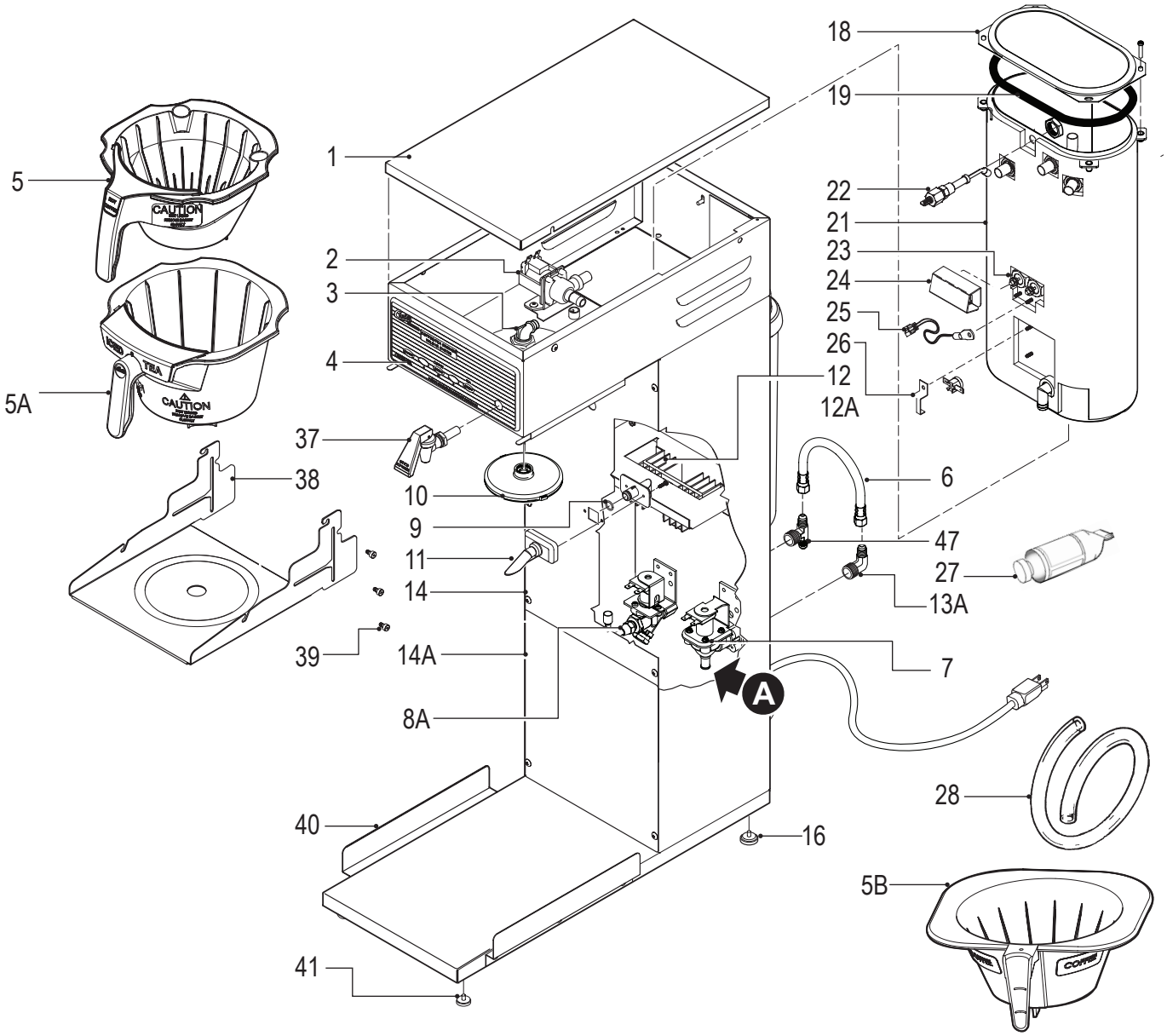
The screen may display a phone number to call for service. After the malfunction is corrected, the error message must be cleared. To reset the control panel and return to normal operation, press ⊙ for 5 seconds.

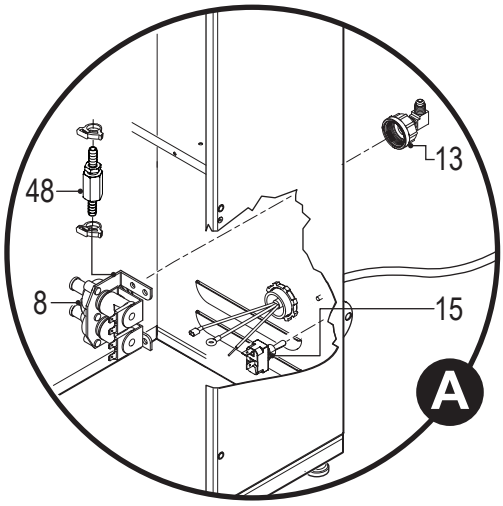
Tea Tips

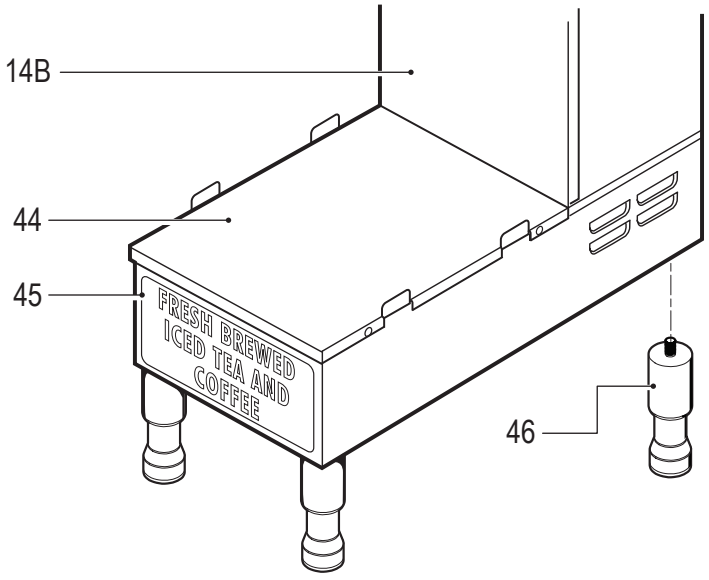
1. Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
2. Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours
3. Brew only enough tea that you reasonably expect to sell within a few hours.
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.

WARNING DO NOT refrigerate unused tea overnight for later consumption.

Illustrated Parts







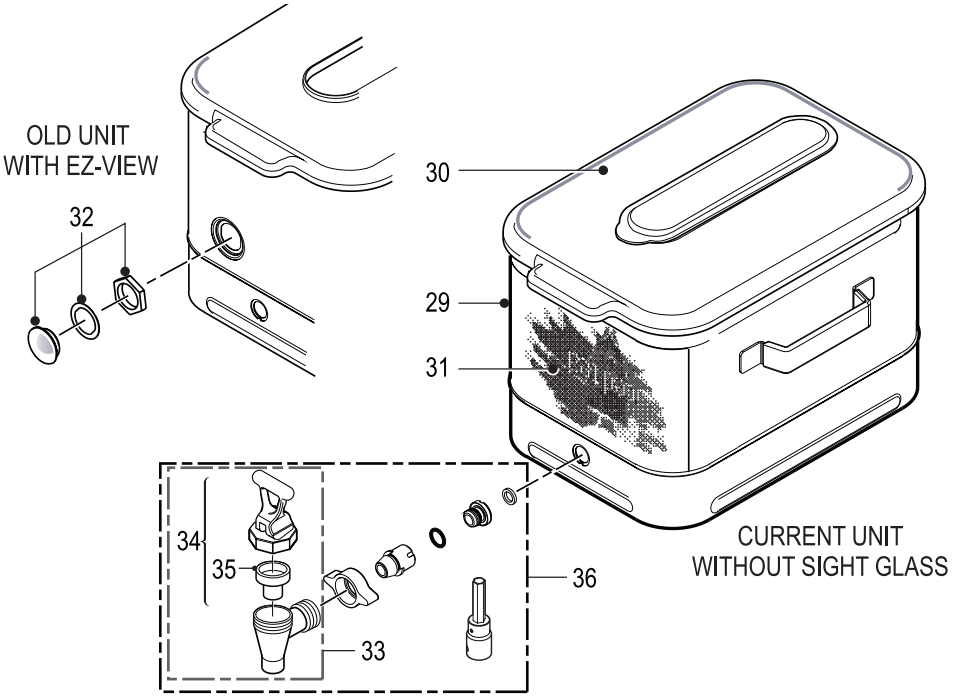
Parts List

ITEM №	PART №	DESCRIPTION
1	WC-58117	COVER, TOP BREWER
2	WC- 889*	VALVE, DUMP LEFT 120V 12W
3	WC-2977-101K*	KIT, FITTING SPRAYHEAD PLASTIC
4	WC-37184*	KIT, LABEL & UCM CBS CURTIS
4A	WC-37301	KIT, LABEL & UCM CBS W/½ BREW (OPTIONAL)
5	WC-3417	BREW CONE,ASSY W/SPLASH POCKET BROWN COFFEE
5A	WC-3398*	BREW CONE, ASSY STD TEA NON-METAL W/BLU GUARD
5B	WC-37242	KIT, BREW CONE BLACK W/COFFEE LABELS (OPTIONAL)
6	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8" (OLDER UNITS)
7	WC- 826L*	VALVE, INLET 1 GPM 120V 10W (OLDER UNITS)
8	WC- 895-105	VALVE, INLET DUAL 120V 10W 2 GPM X .5 GPM
8A	WC- 801*	VALVE, INLET BRASS .50 GPM 120V 10W (OLDER UNITS)
9	WC-43134	O'RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
11	WC-66079	SPOUT ASSY , DILUTION PLASTIC
11A	WC-2965	SPOUT, BY-PASS ASSEMBLY (OLDER UNITS)
12	WC-8556*	HEAT SINK ASSY DV
12A	WC-6193-0	TRIAC, 40A 600V
13	WC-37255	KIT, DUAL VALVE WATER INLET
13A	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD (OLDER UNITS)
14	WC-61716-101	COVER, FRONT TOP CBS
14A	WC-61717-101	COVER, FRONT BOTTOM NO SWITCH HOLE
14B	WC-58101-101	COVER, CENTER WRAP SS CBP
15	WC- 102*	SWITCH, TOGGLE NON-LIT SPST 15A 125Vac RESISTIVE
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE
19	WC-43062*	GASKET, TANK LID
21	WC-6277	TANK ASSY, COMPLETE TEA BREWER
22	WC-5502-01*	KIT, PROBE, WATER LEVEL 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- 523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220ºF MAX
27	WC-5231*	COMPOUND SILICONE 5 OZ
28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
29	TCO308A000	TEA CONTAINER OVAL 3 GAL 8 ½" (INCLD W/PTT BRWR)
29A	TCO417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
29B	TCO419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
29C	TCO421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
30	WC-5683	LID ASSY, TCO
31	WC-38471	LABEL, FRONT TCO ICED TEA GENERIC
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-61709*	SHELF, SS CBS
38A	WC-61708	SHELF, SS CBS (FOR UNITS BUILT BEFORE 2010)
39	WC-4538	SCREW, SHOULDER 8-32 X .25 x 3/16 LG THRD S.S.
39A	WC-4526	SCREW, 8-32 x .188 SHOULDER (OLDER UNITS)
40	WC-8531	RAIL, BASE TCTD
41	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER
42	WC-3763*	KIT, VALVE REPAIR USE ON WC-889 (NOT SHOWN)
43	WC-3765L*	KIT, INLET VALVE REPAIR FOR WC-826L (NOT SHOWN)
44	WC-85008	SUPPORT, DECK EXTENDED SS (CBP ONLY)
45	WC-39550	LABEL, BOTTOM CPB
46	WC-3528	LEG, 4" ADJUSTABLE 3/8-16 THRD ITALIAN STYLE
47	WC-2707	TEE, FLARE ¼ x ¼ x ⅜ BRASS
48	WC- 810-103	VALVE, CHECK 3/8 X 3/8 BARB SS WITH O-RING, SPRING

* Recommended parts to stock

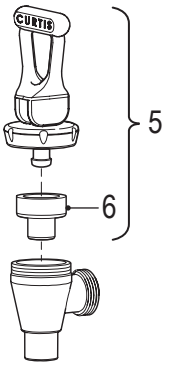
Illustrated Parts List

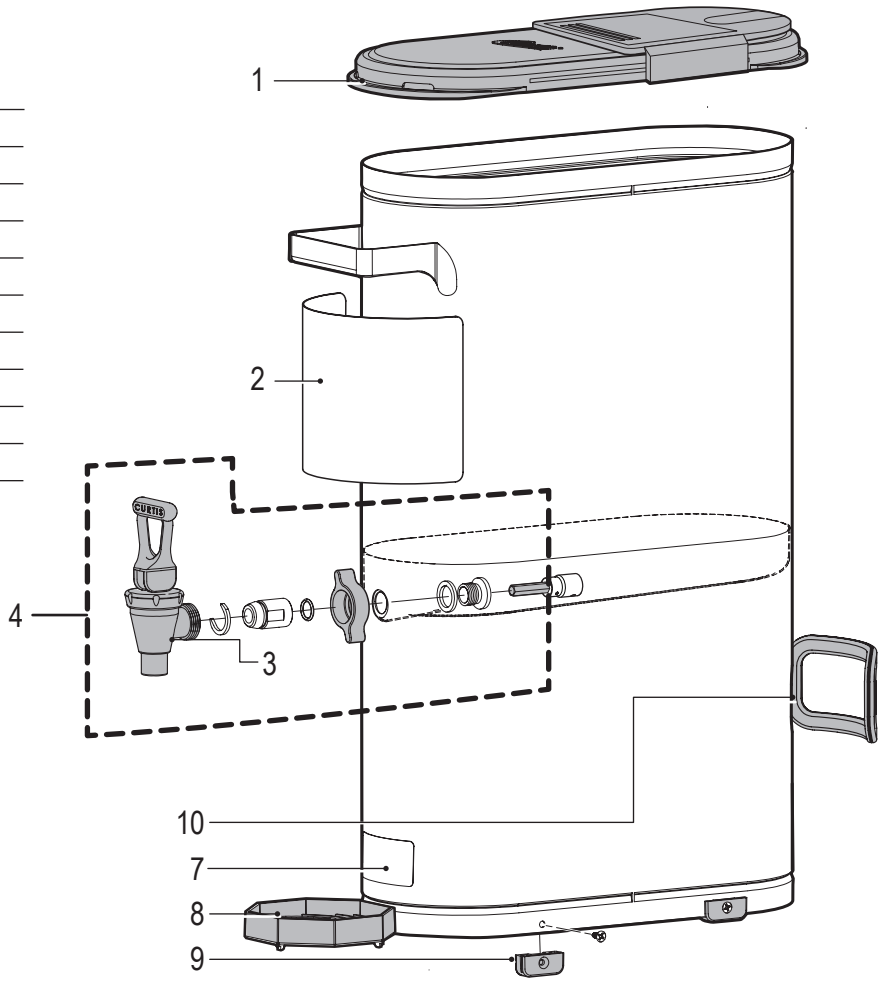
TCO Tea Server



Illustrated Parts List
TCN Tea Server

ITEM	*PART №*	*DESCRIPTION*
1	WC-56052	LID, BREW THROUGH ASSY
2	WC-38471	LABEL, FRONT TCN GENERIC
3	WC-1803	FAUCET, SPB
4	WC-37260	KIT, FAUCET W/ADAPTER CMPLT
5	WC-3707	KIT, REPAIR SPB FAUCET
6	WC-1805	SEAT CUP, FAUCET S'
7	WC-38163	LABEL, CURTIS SWP CLR/WHT
8	WC-5686	DRIP TRAY, OCTAGON STYLE
9	WC-3531	LEG, PLASTIC GLIDE TCN
10	WC-3289	HANDLE, GASKET





Cleaning the Brewer

Regular cleaning and preventive maintenance is essential to keep your coffee brewer looking and working like new.

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

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

Cleaning the Tea Containers

1. Wash the tea container and top cover. Use a detergent solution and a soft bristled brush to clean inside the container. Wipe the exterior surfaces with a sponge and detergent solution. Rinse thoroughly.
2. Clean 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.
3. After the cleaning, place the parts (sprayhead, brewcone and basket and faucet parts) rinse the parts in hot water to remove traces of detergent.

To sanitize the disassembled parts:

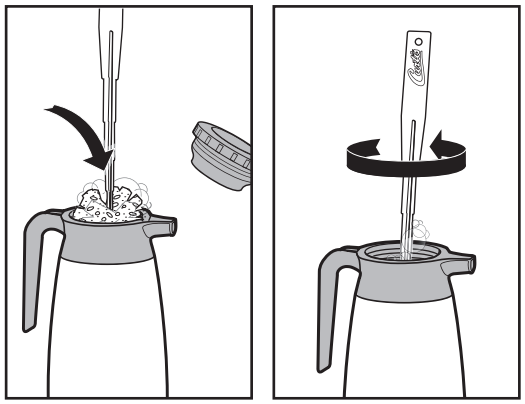
Wear rubber gloves for protection.

1. Place the cleaned parts into a sink.
2. Immerse them in commercial Bar Tabs/Sani-Tabs sanitizing solution The solution must be warm (75°F.) Allow the parts soak in the sanitizer for at least one minute.
3. Remove the parts from the sanitizer and air dry.

4. After cleaning, sanitizing and drying, assemble the parts taken from the tea container.

Cleaning Airpots:

1. In a container, mix a mild detergent solution for cleaning your airpots.
2. Discard any old coffee from the airpot.
2. Wipe the exterior surfaces with a sponge moistened with the detergent solution, removing water spots and coffee.
3. Remove and clean the syphon tube/funnel with a detergent solution.
3. Clean inside the airpots with a sponge brush soaked in detergent solution.
4. An easy way to clean remove mineral deposits from the brewcone and airpot, is to use coffee equipment cleaning tablets.
   a. Place a tablet into the brewcone.
   b. Place the airpot onto the brew deck and open the lid.
   c. Start a coffee brew cycle by pressing the Brew button on the control panel.
   c. Once the brew cycle has finished, allow the cleaning solution to sit in the airpot for a minute. Discard the used cleaner from the airpot.
   d. Rinse the airpot and brewcone with running water. Both the brewcone and airpot should be clean and ready to use.



Airpot Precautions:

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 scour to clean inside liner.

Liquid Level Probe

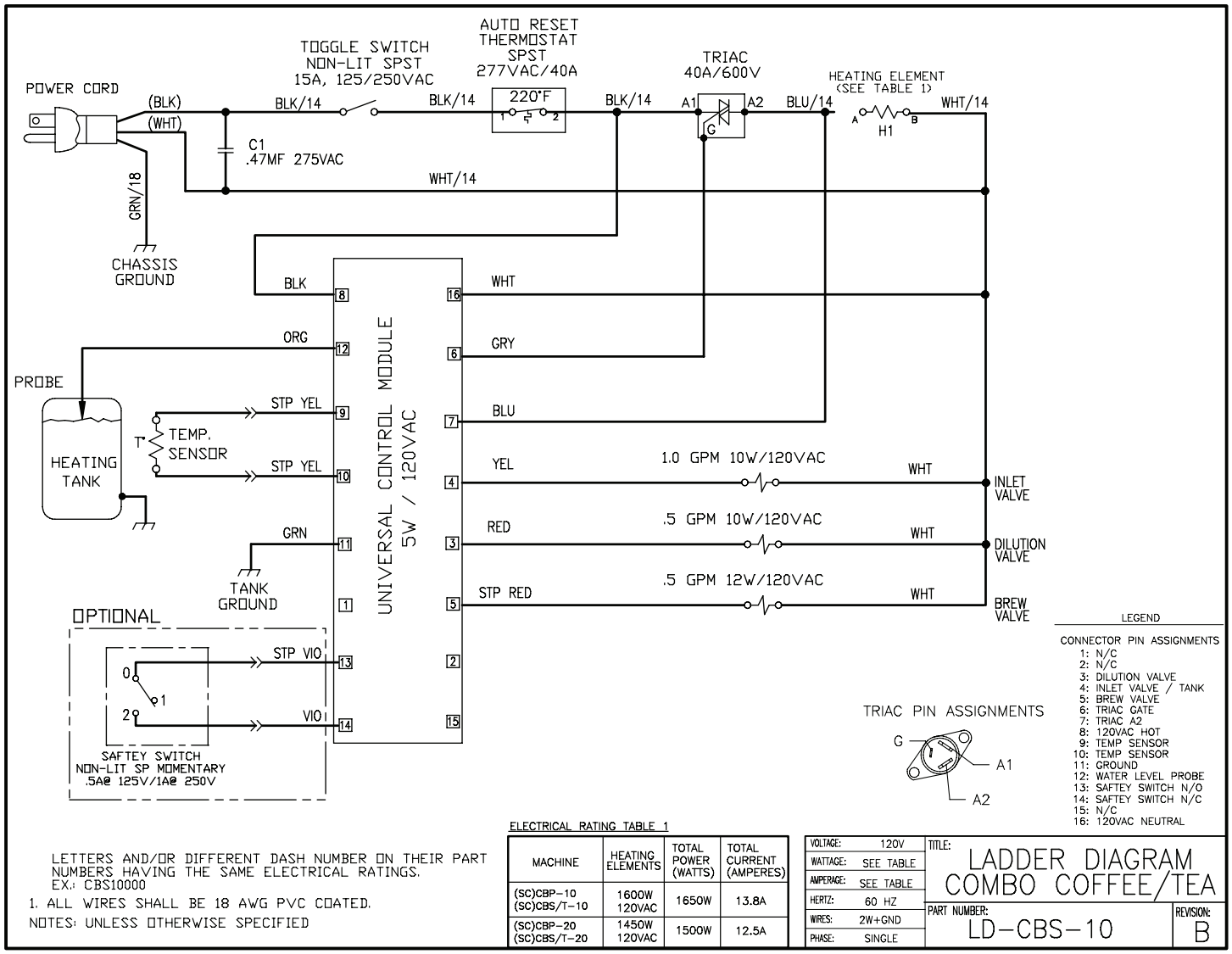
Cleaning intervals for the probe are to be determined by the user or the service tech based on water conditions. The use of water filters, or the type of water filter that is being used can impact the service interval. Intervals can be from one month to several years, however, replacing rather than cleaning the probe is preferable.

WARNING: Disconnect electrical power before removing access panels!

CAUTION: This procedure involves working with hot water and hot surfaces!

1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the unit. Locate the top of the tank and remove the cover.
3. Drain the tank to a level about 3" below the tip of the probe.
4. Allow some time for the probe to cool before working on the brewer.
5. Clean the tip of the probe using a Scotch-Brite™ scuff pad.
6. If a residual white layer is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the white layer is removed.

Electrical Schematic



LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.
EX.: CBS10000

1. ALL WIRES SHALL BE 18 AWG PVC COATED.

NOTES: UNLESS OTHERWISE SPECIFIED

ELECTRICAL RATING TABLE 1

MACHINE	HEATING ELEMENTS	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
(SC)CBP-10 (SC)CBS/T-10	1600W 120VAC	1650W	13.8A
(SC)CBP-20 (SC)CBS/T-20	1450W 120VAC	1500W	12.5A

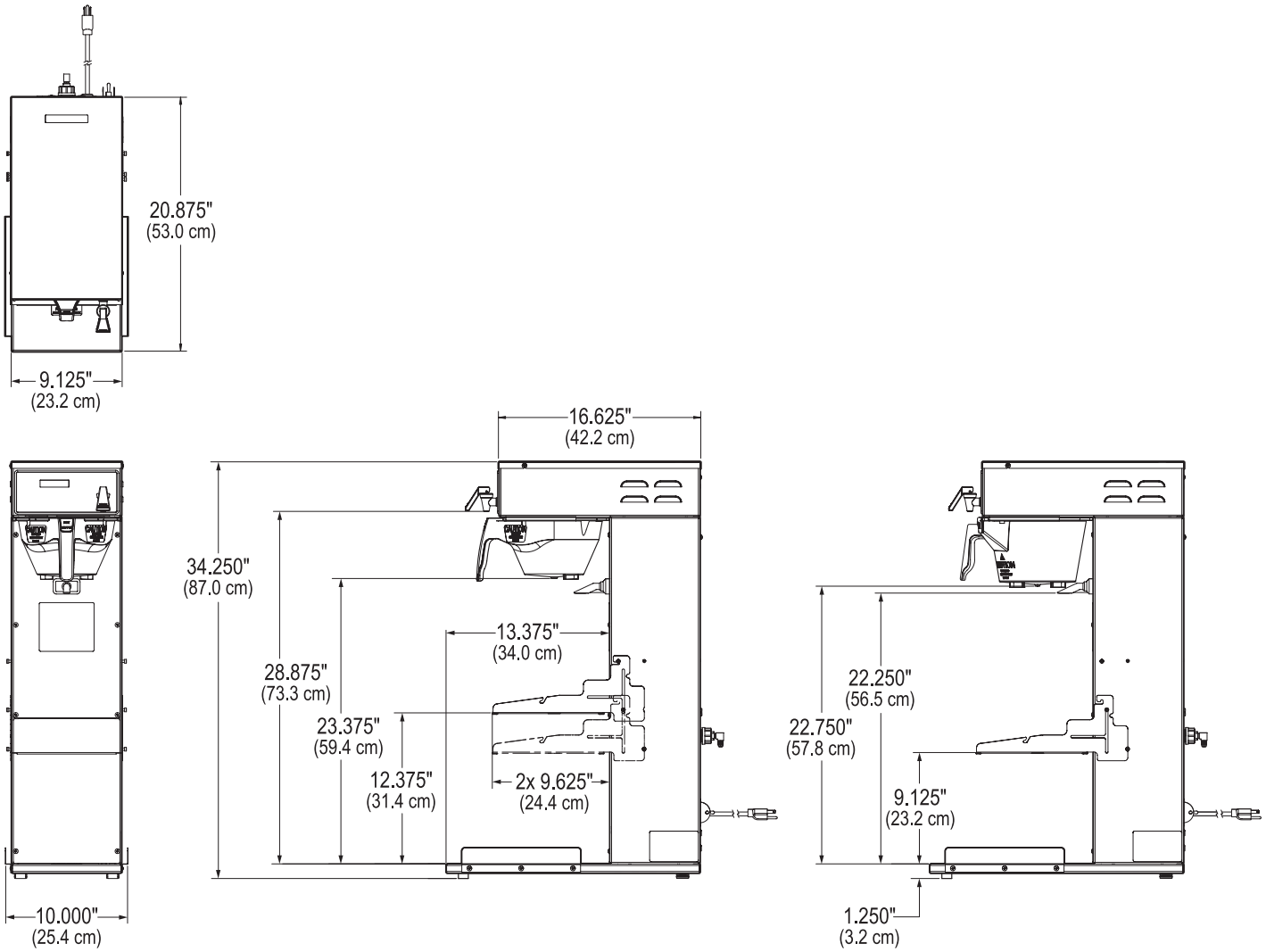
VOLTAGE:	120V
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	60 HZ
WIRES:	2W+GND
PHASE:	SINGLE

TITLE: LADDER DIAGRAM COMBO COFFEE/TEA

PART NUMBER: LD-CBS-10

REVISION: B

Rough-In Drawing



Product Warranty Information

The Wilbur Curtis Company certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

3 Years, Parts and Labor, from Original Date of Purchase on digital control boards.

2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.

1 Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.
All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.
Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS
The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the
Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

1) Improper operation of equipment: The equipment must be used for its designed and intended purpose and function.
2) Improper installation of equipment: This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.
3) Improper voltage: Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
4) Improper water supply: This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
5) Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.
6) Damaged in transit: Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.
7) Abuse or neglect (including failure to periodically clean or remove lime accumulations): Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.
8) Replacement of items subject to normal use and wear: This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.
9) Repairs and/or Replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

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

ECN 14691 . 1/11/13@14.6 . EAR 11098 . revJ

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

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