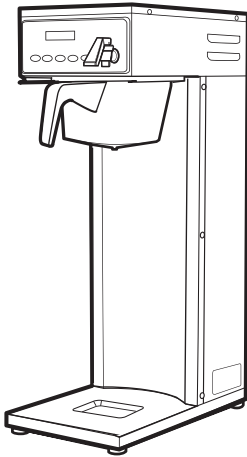




WILBUR CURTIS COMPANY, INC.

Service Manual – D500GT Airpot Brewer



Model Included

• D500GT



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.



WARNING HOT LIQUID.
Scalding may occur.
Avoid splashing.



To avoid temperature drop when first brewing coffee into the airpot, preheat the airpot with hot water.

Important Safeguards/Conventions

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

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

Symbols



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

The Curtis G3 airpot brewer is Factory Pre-Set and Ready to Go... Right from the Box.

Following are the Factory Settings for Curtis airpot brewers:

- Brew Temperature = 200°F
- Brew Volume = Set to vessel requirements (74 oz).

System Requirements:

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

SETUP STEPS

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

NOTE: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, go to www.wilburcurtis.com.

NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 200°F). Where applicable, turn on the Universal Control Module (UCM). When the unit reaches operating temperature, it will display "READY TO BREW".

ISO 9001:2008 REGISTERED

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For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

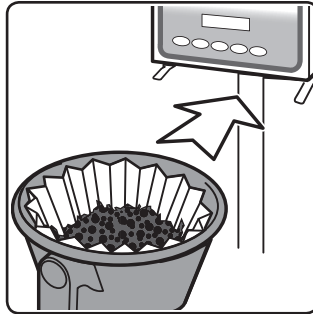
For the latest specifications and information go to www.wilburcurtis.com

Coffee Brewing Instructions

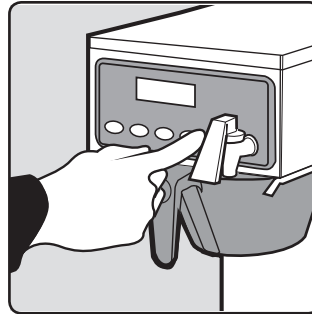
1. Brewer should be ON (Confirm at rear toggle switch, then press the ON/OFF button). Ready-to-Brew should be on the display.
2. Place an empty airpot under the brewcone.



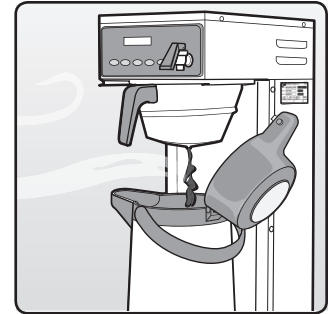
3. Place a clean filter into the brewcone. Fill brewcone with the proper amount of ground coffee.



4. Slide the filled brewcone into the brew rails on the brewer.



5. Press the brew button. Coffee will start to brew into the airpot.



6. Allow the brew cycle to finish before removing the airpot or brew cone. Screen will read Brew Complete. Afterwards it will read to Ready to Brew or Heating.



WARNING – TO AVOID SCALDING, Do not remove brewcone while unit is brewing.

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 <MODEL>
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. Approximately 20 minutes are required to reach the set point temperature.

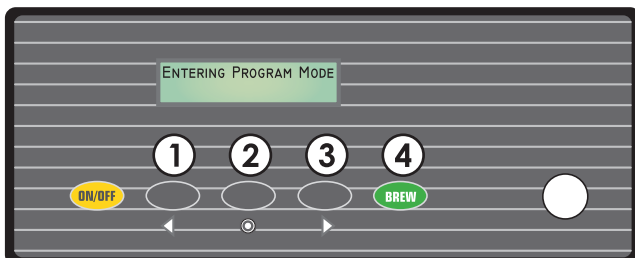
Control will display CURTIS
READY TO BREW when temperature reaches the set point. The unit is now ready to brew.

Programming with the Universal Control Module (UCM)

Turn off the control panel by pressing ON/OFF button. Press and hold bottom/right coffee brew button (#4 in illustration) and then press and release the ON/OFF button.

Continue holding the bottom-right brew button. The screen will display ENTERING
PROGRAM MODE, wait until ENTER CODE
— — — — is displayed. Enter the 4-digit access code, the code corresponds to the buttons illustrated below. The default code set at the factory is 1-2-3-4.

After the 4-digit code is entered, PROGRAM MENUS
< SELECT > will be displayed. You can now enter the program menu features.



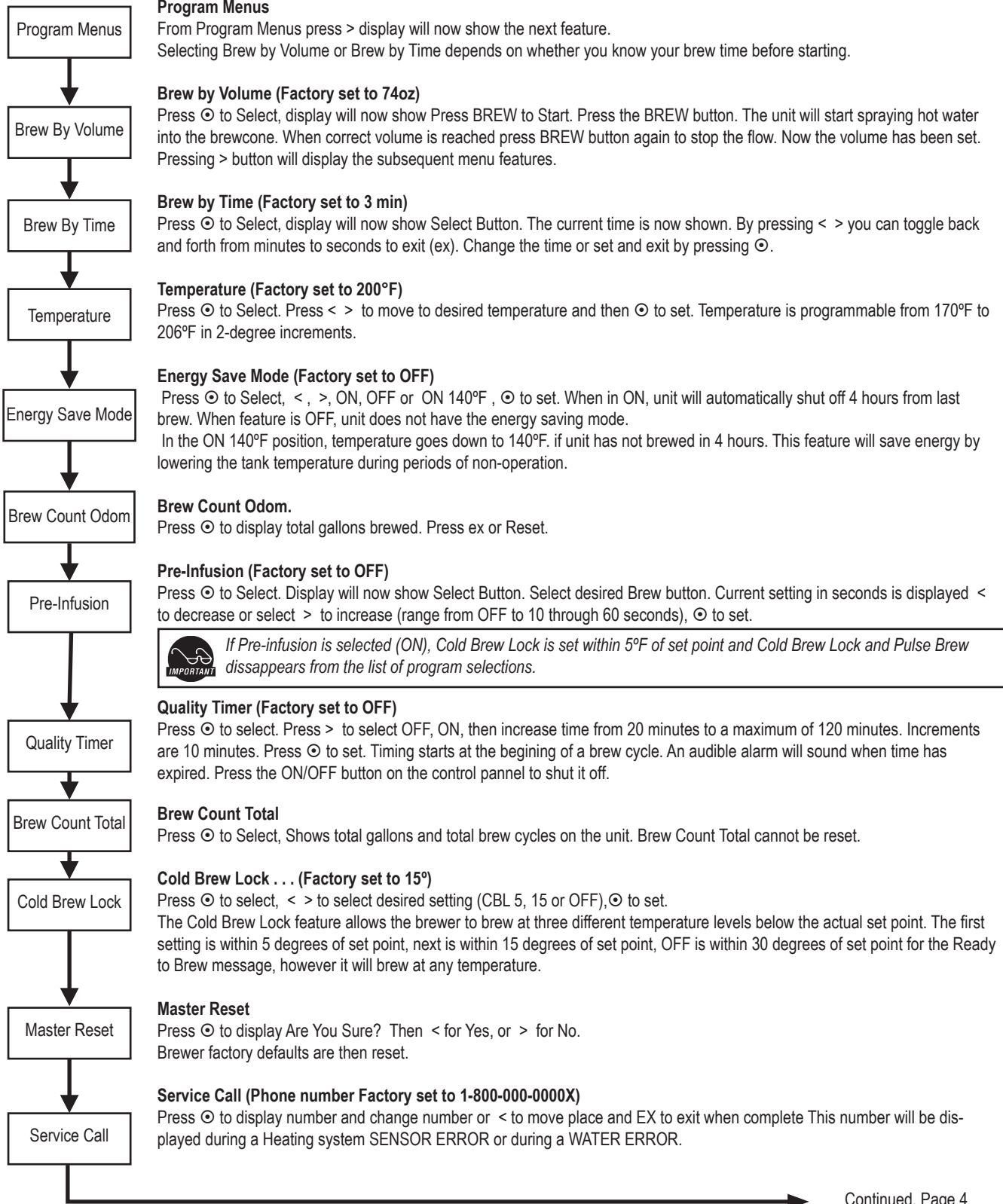
All programming selections are performed with the three center buttons. The symbols near the buttons are:

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

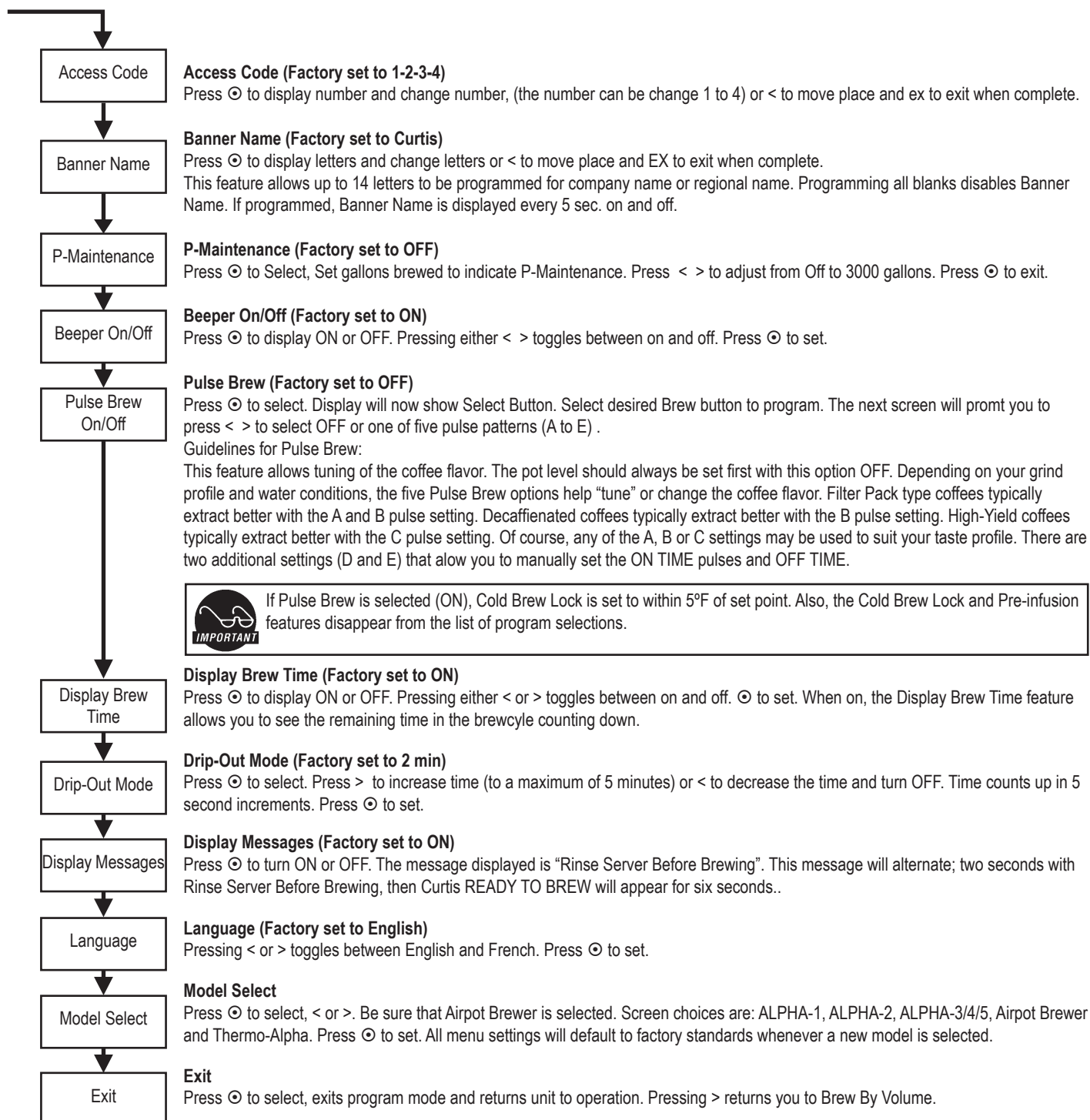


Model Select - D500GT ONLY. Always perform this first. This feature re-sets all settings to the factory defaults.
Scroll through menu to Model Select. Choices are: ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer and Thermo-Alpha. **Select only Airpot Brewer.**

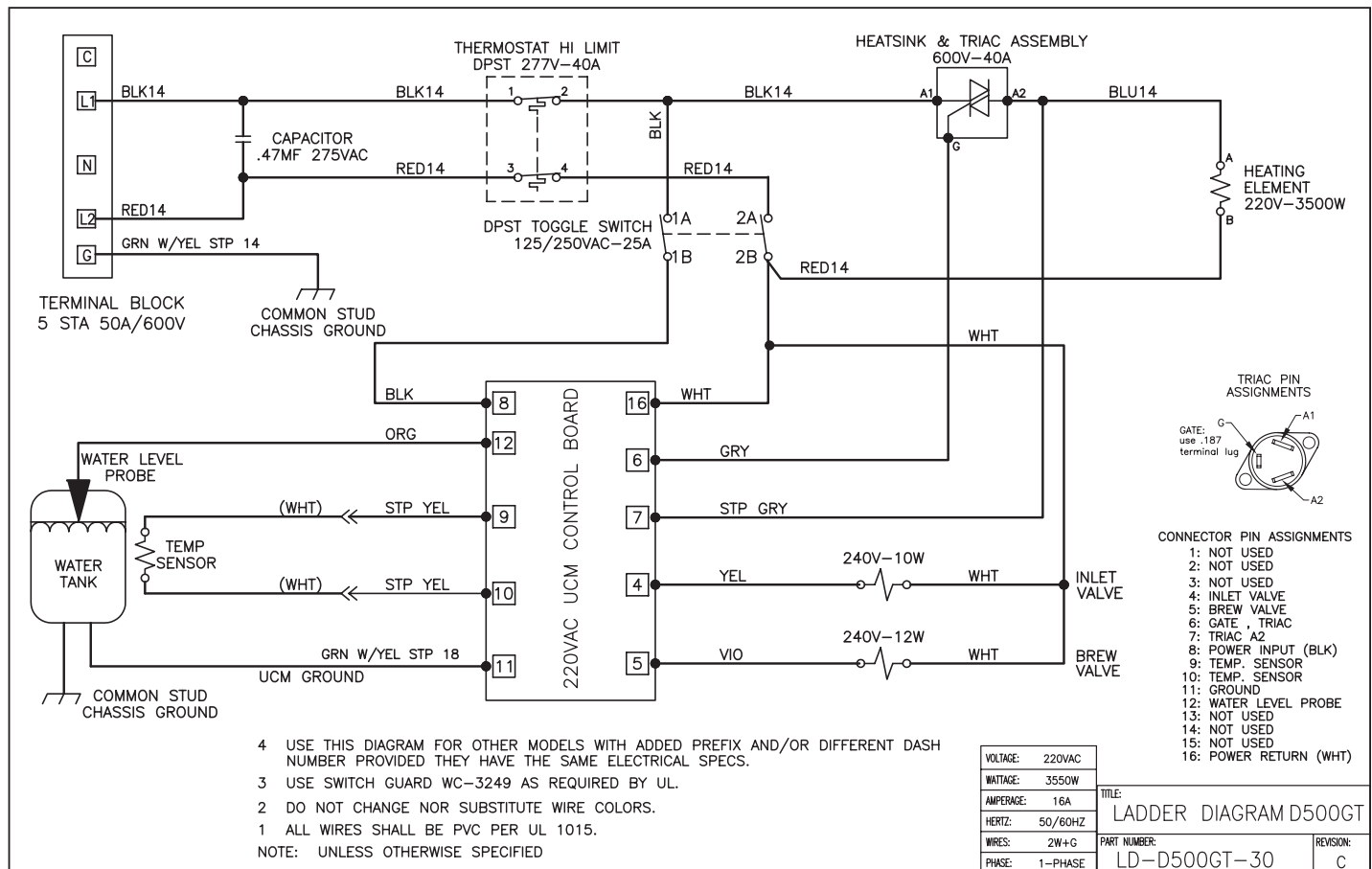
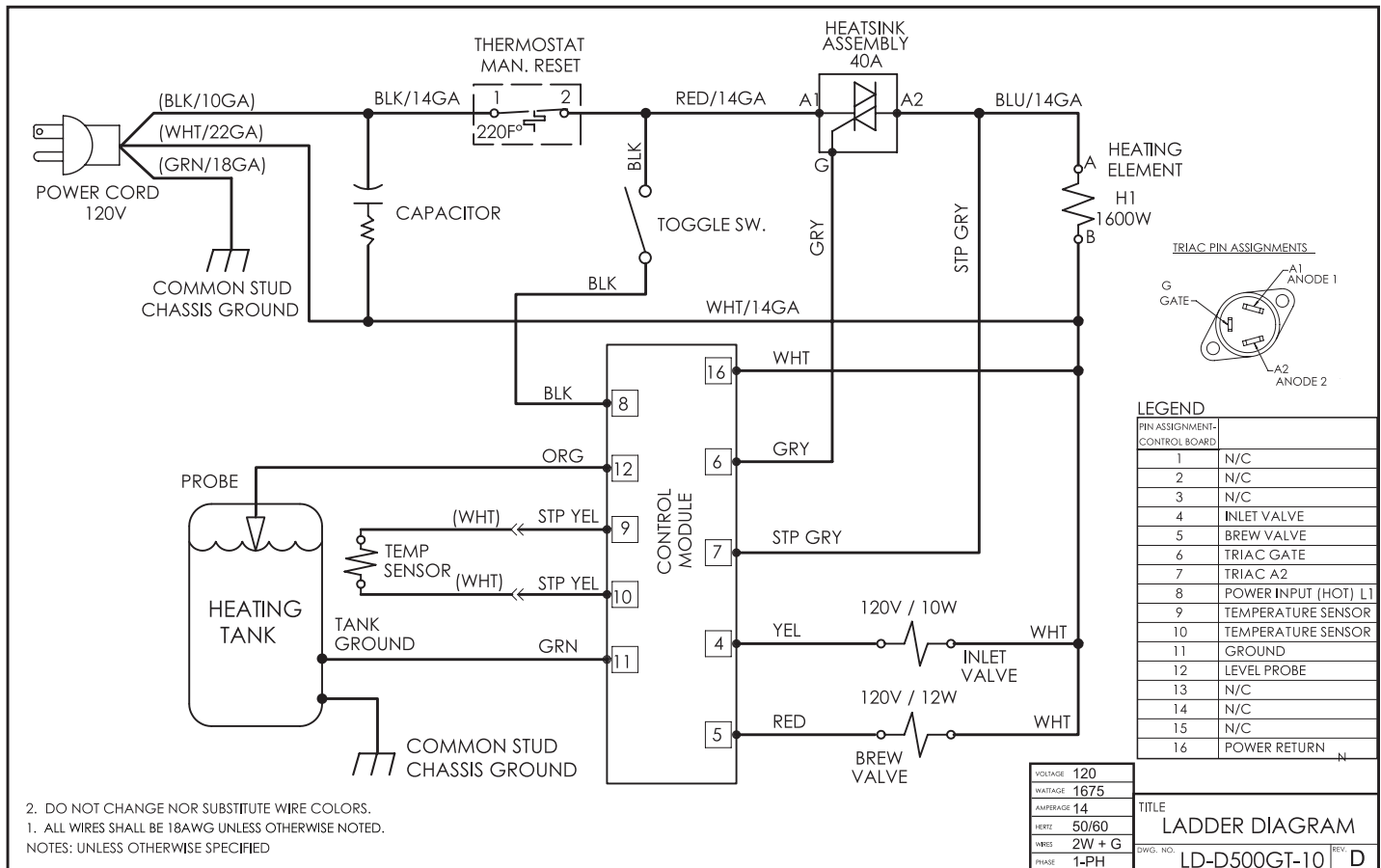
Program Menus



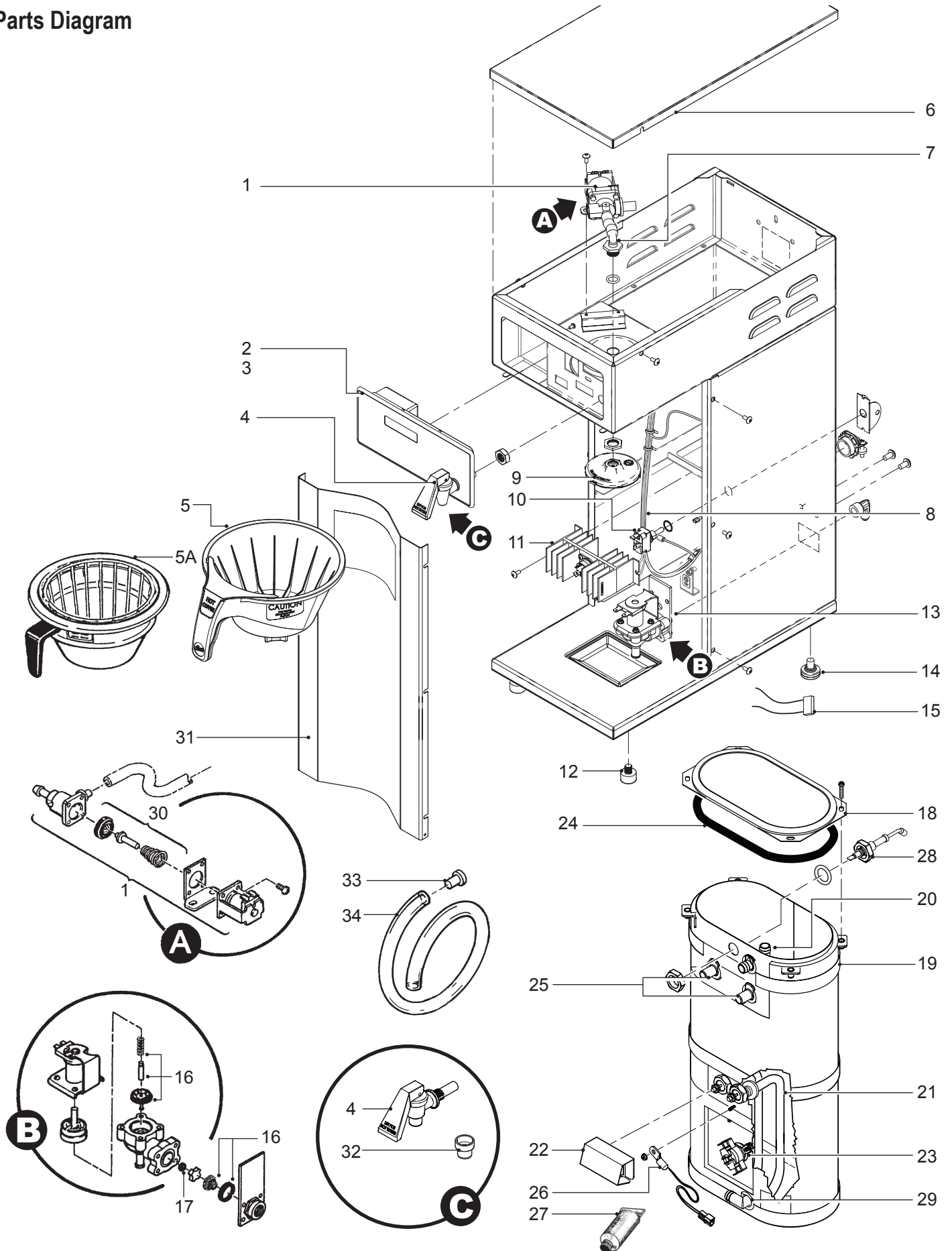
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Electrical Schematic



Parts Diagram



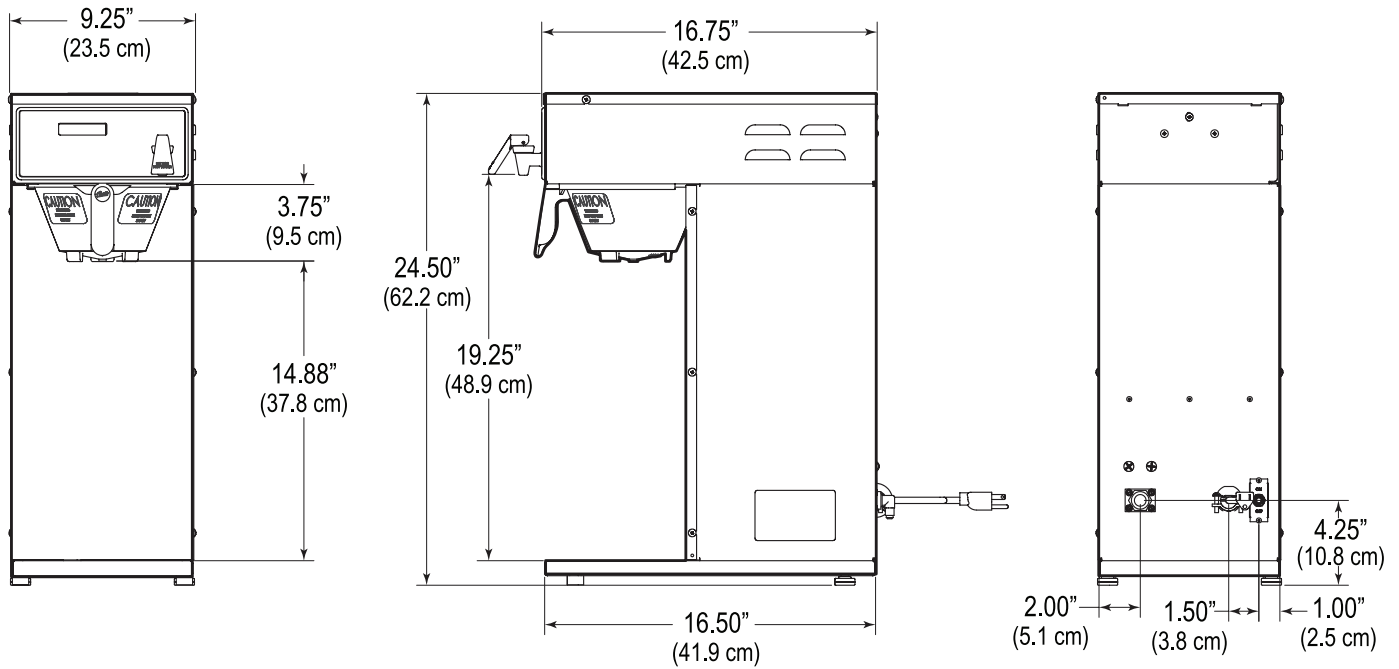
Parts List

Item №	Part №	Description
1	WC-889-101*	VALVE, DUMP LEFT 120V
1A	WC-860	VALVE, DUMP LEFT 220V 12W
2	WC-37064*	KIT, LABEL & UCM D500GT CURTIS
2A	WC-724	CONTROL MODULE, AIRPOT 220V 16 PIN
3	WC-39346	LABEL, CONTROL PANEL (CURTIS LOGO)
4	WC-37252*	KIT, HOT WATER FAUCET RPLCMNT
5	WC-3621-101	BREW CONE, NON-METAL UNIVERSAL
5A	WC-3316	BREW CONE, ASSY S.S. (OPTIONAL)
6	WC-5450	COVER, TOP (OLDER MODELS)
6A	WC-58117	COVER, TOP D500GT
7	WC-2962-101K	KIT, FITTING SPRAYHEAD KYNAR
8	WC-13237	HARNESS, ASSY D500GT/H-10
9	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
10	WC-102*	SWITCH, TOGGLE 125/250 VAC RESISTIVE
10A	WC-103	SWITCH, TOGGLE NON-LIT DPST 25A 220V
11	WC-8556*	HEAT SINK & TRIAC ASSY 40A 600V
12	WC-3503	LEG, SCREW BUMPER 3/8-16 STD
13	WC-826L*	VALVE, INLET 1 GPM 120V 10W
13A	WC-856	VALVE, INLET 1 GPM 240V 10W
14	WC-3518	LEG, GLIDE 3/8"-16 STUD SCREW
15	WC-8591	CAPACITOR, X2
16	WC-3765L*	KIT, VALVE REPAIR USE ON WC-826

Item №	Part №	Description
17	WC-830	WASHER, FLOW ½" 1.0 GPM USE W/WC-826
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE
19	WC-6277	TANK COMPLETE, D500GT 120V
19A	WC-6290	TANK, COMPLETE 3.5KW 220V D500GT
20	WC-37266*	KIT, TANK OVERFLOW ELBOW FITTING
21	WC-904-04*	KIT,ELEMENT, HEATING 1.6KW120V W/NUTS
21A	WC-922-04	KIT,ELEMENT HEATING 3.5KW 220V
22	WC-4394	GUARD, SHOCK HEATING ELEMENT
23	WC-523*	THERMOSTAT, MANUAL RESET
23A	WC-522	THERMOSTAT, HI LIMIT DPST 277V 40A
24	WC-43062*	GASKET, HEATING TANK
25	WC-37317*	KIT, PLASTIC FITTING & BUSHING
26	WC-1438-101*	SENSOR, HEATING TANK
27	WC-5231*	COMPOUND, SILICONE 5 OZ TUBE
28	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
29	WC-37365*	KIT, TANK INLET FITTING
30	WC-3763*	KIT, VALVE REPAIR USE ON WC-889
31	WC-6217	COVER, FRONT
32	WC-1806*	SEAT CUP, SILICONE (USE ON WC-1809)
33	WC-43058	PLUG, TANK DRAIN, PP RED
34	WC-5310*	TUBING, SILICONE, 5/16" I.D. (1 FT.)

* SUGGESTED PARTS TO STOCK

Rough-In Drawing



Cleaning the Brewer

Regular cleaning of the airpot brewer will maintain the highest quality coffee your equipment is capable of producing. Proper cleaning is essential to maintain a fresh, appealing look to your coffee service. For cleaning, prepare a mild solution of dish washing detergent and warm water.

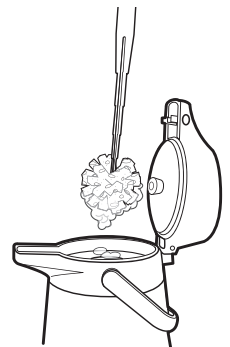
1. Wipe the exterior surfaces with a cloth soaked in the cleaning solution. Scrub off coffee spots, spills, or coffee grounds.
2. Remove the brew cone and clean it in a sink, using the cleaning solution. Rinse and dry the brew cone.
3. With the brew cone removed, Wipe the spray head area with a cloth soaked in cleaning solution.
4. Rinse the area with a water soaked cloth, removing any residual detergent. With a dry cloth, wipe the area.
5. Rub a stainless steel polish on the outside surfaces of the brewer cabinet as a protection for the metal.



CAUTION: DO NOT use undiluted bleach or chlorine.

Cleaning Airpots

- Clean with warm water and dish washing detergent. Use a sponge cleaning brush to scrub inside.
- Rinse thoroughly with hot water.
- Do not immerse airpots in water. Do not place in dishwasher.



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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

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