# Revised: April, 2002

## **MODELS INCLUDED**

- TI P10
- TLP15
- TLP20
- TI P.30\*
- TI P61

#### \* NOT UL LISTED



CAUTION: DO NOT

connect this brewer to hot waterTheinlet valveisnotratedforhotwater



**IMPORTANT:** This equipment is to be installed to comply with theapplicablefederal.state.or local plumbing and electrical

codes having jurisdiction.



#### WARNING: To avoid scalding, do NOT remove brew cone while brew indicatorlightisflashing.



IMPORTANTThe brewcycle is adjusted

atthefactorytofilla standard2.5literairpotwith 2.2 liters of brewed coffee. The duration of the brewcycle is set between 2 minutes, 40 seconds and 3 minutes.



ISO 9001 REGISTERED

WILBUR CURTIS COMPANY Montebello, CA 90640

# Wilbur Curtis Company, Inc.

## TLP 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 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



## SYSTEM REQUIREMENTS

• Water Source: 20 - 100 PSI (Minimum Flow Rate of 1 GPM)

· Electrical: See attached schematic for your model.

#### 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. These will prolong the life of your brewing system and enhance coffee 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
- thewatersupply.(Check local plumbing codes).

1. A ¼ flare water inlet fitting 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 elements will energize automatically. With ADS Systems there is no danger of element burnout caused by an empty tank.
- 4. Turn on the control panel by pressing the ON/OFF button.
- 5. The heating tank will require 20 to 30 minutes to reach operating temperature (200°F) as indicated by the READY-TO-BREW indicator
- 6 Prior to brewing, dispense 12 ounces of hot water through the hot water faucet.
- 7. Run brew cycle of at least 16 ounces to purge the water line of any air trapped in the lines after filling.

### BREWING COFFEE



Place airpot in position, under the spravhead. Place a new filter in the brewcone.



2. Pour ground coffee into the brewbasket



3. Slide the brewcone into position on brew rails.



4. Wait until the READY-TO-BREW light comes on and then press the desired BREW button. The indicator light above the selected brew will begin flashing when the brewcycle starts

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# STEPS TO<br/>PROGRAMMINGYour Curtis ADS System is Factory Pre-Set for Optimum Performance. Generally, There Will Not be a<br/>Need to Change Programming.

HOT WATER D	vispense Button (Orange)	
READY TO BR	EW Indicator Light (Red)	
ON/OFF Button (Yellow)		I/O READY TO BREW
FULL BREW Button (Green)		
HALF BREW B	Putton (Green)	
WARNING: Steps involve working with hot water. Scalding may occur. Take care against spilling.	Changing the ADS System features a dynamic n Brew Temperature – Fa	tem Program nemory. In the event of a power loss, it will remember ALL program settings. Inctory Pre-Set to 200°F
	Function to set brew temperature, 170°	to 204°F. Brew temperature will be indicated by READY-TO-BREW light blinking.
		CONFIRM/RESET BREW TEMPERATURE - Factory Preset to 200°
ENTERING THE PROGRAM MODE #1         For ALL functions you must first enter the programming mode.         • Turn OFF the power from the Control Panel by pressing [VO DWOFF]         • Press and HOLD [LILER] and press and RELEASE [VO DWOFF]		ENTER THE PROGRAMMING MODE #1: • Press for two seconds, then RELEASE.
		• READY TORREW will start blinking. Each blink equals 2° F, starting at 170° (max. temp. 204° F or 18 blinks).
		To change Temperature, press and HOLD
Continue HOLDING     International United States Starts blinking: RELEASE.		• READY TOBREW will start QUICK flashing. Each QUICK flash equals 2° F. After reaching 204°, temperature starts over at 170°.
	READY 10 BREW	• <i>RELEASE</i> when the desired temperature is reached (new temp. will now be displayed). To set and exit, press
	The Half Brew button <b>()</b> is alw, Change the brew volume of your ADS <b>()</b> Before changing the <b>Before changing the</b> Before container centered	ays half of the brewtime of the setting of the Full Brew button. You cannot program the Half Brew. System by following these steps. brew volume, wait until unit reaches brew temperature (Ready to Brew rt the brewcone into place on the brewer, then place a measuring beneath the brewcone. CHANGE BREW VOLUME
(When programming the brewer for vol important to realize that after you prog unit, it must reach full brew temperatur will allow you to brew.)	ume, it is jram the e before it	ENTER THE PROGRAMMING MODE #1 (Be sure to have brewcone & airpot in position). • Press and HOLD until hot water starts running from sprayhead; then RELEASE. • When desired volume is reached, press again to stop flow. • To set and exit, press (NORF).
	BREW CYCLE COUN	ITER
ENTER THE PROGRAM MODE #2		TO ACCESS BREW CYCLE COUNTER
Turn OFF the power from the Control     Press and HOLD	s and RELEASE [/O worf] .	will now start a pattern of LONG and SHORT blinks.     Will now start a pattern of LONG and SHORT blinks.     This pattern identifies the number of brew cycles. SHORT blinks indicate the brew number from one [1] to nine [9]. LONG blinks separate the 1's, 10's, 1,00's and 10,000's.
	LOW TEMPERATURE	BREW LOCKOUT (Delta) - Factory Preset to Delta 3
DELTA 1 (this is factory setting) allow: discard water. Program to 's" b DELTA 2 allows you to brew within 10 d DELTA 3 will allow you to brew at any te finger widths). The brew cone r During back to back brew cycle increase. Typically an increases	source of the second se	erature. This provides for consistent brew temperature and consistent water density. If Delta 1 is used, run half brew first, d, run half brew first and discard water. Program to ¼" below collar of airpot (between one and two small finger widths). lble in this mode (120V). If Delta 3 is used, run half brew first and discard water. Program to 1" below collar of airpot (two small p proper operation at all brew rates. 'o drop, as these brew cycles increase the water gets cooler. With cooler water in the tank the density changes and the flow rate will ease of 4 ounces in the airpot.
ENTER THE PROGRAM MODE #3		CHANGING THE DELTA FEATURE
Turn OFF the power from the Control Panel by pressing UC .     Press and HOLD and press and RELEASE UC.		eNTER THE PROGRAMMING MODE #3: • Press and HOLD I I until Article shows one quick flash, then RELEASE. You have now added a blink to your
Continue HOLDING LINE until READY TO BREW	TOPS blinking and remains on, then from one to three.	<ul> <li>blinking light pattern. READY TO BREW</li> <li>By pressing and holding you add another blink.</li> </ul>



25 \* WC-8591 \* Suggested Parts List

### ELECTRICAL SCHEMATIC

#### Brewer Model TLP10 & TLP12



WARRANTY We hereby certify that the products manufactured by the Wilbur Curtis Company, Inc., are, to thebest of our knowledge, free from all defects and faulty workmanship. The following warranties and conditions are applicable

- 90 Days for Labor and 1 Year Parts from Date of Purchase from Factory: This warranty covers all electrical parts, fittings and tubing.
- 40 Months or 40, 000 Pounds of Coffee on a set of Grinding Burrs. (ADS Grinders)
- 2 Years from Date of Purchase: This warranty covers electronic control boards and leaking or pitting of a stainless steel body of a Brewer or Urn.
- · 90 Days from Date of Purchase: On replacement parts that have been installed on out of warranty equipment

All in-warranty service calls must have prior authorization from the manufacturer. For an RMA (Return Merchandise Authorization) number, call the Technical Service Department at 1-800-995-0417. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

#### 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 these 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, certified technician and must comply with all local electrical, mechanical and plumbing codes.

3) Wilbur Curtis Company will not be responsible for the operation of equipment at other than the stated voltages on the serial plate.

- 4) 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.
- 5) Replacement of items subject to normal use and wear. This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, canister assemblies. whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers
- 6) Any faults resulting from inadequate water supply. This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
   7) All repairs and/or replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use.
   8) All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner.

- 9) 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.
- 10) All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Service Department before return of the unit to the factory.
- 11) All equipment returned to us must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.
- 12) Damaged in transit.
- 13) The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner.

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 center, where service is available. Call the factory for location near you.



#### WILBUR CURTIS CO., INC. 6913 Acco St Montehello CA 90640-5403 LISA

- Phone: 800/421-6150 Fax: 323-837-2410
  - Technical Service Phone: 800/995-0417 (M-F 5:30A 4:00P PST) E-Mail: techservice@wilburcurtis.com
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