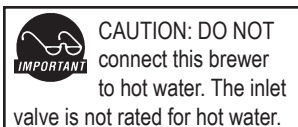
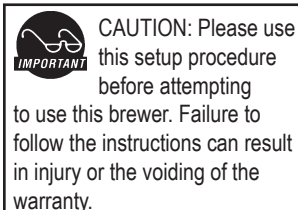
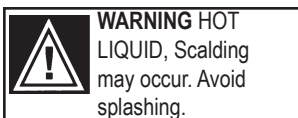


Models Included

- TPS1S



# WILBUR CURTIS COMPANY, INC.

## TPS1S 1 Gallon 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. There are no user serviceable parts inside. Repair should be performed only by authorized service personnel.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach, harsh chemicals or sharp implements.

### Conventions:



**WARNINGS** – To help avoid personal injury



**Important Notes/Cautions**



**Sanitation Requirements**

### Curtis GT Units are Factory Pre-Set and Ready to Go... Right out of the Carton.

Following are the Factory Settings for your TPS1S Coffee Brewing System:

- Brew Temperature = 200°F
- Brew Volume = Set to dispensing vessel requirements (1.0 gallon and .5 gallon)

Generally, factory settings will provide trouble-free operation. 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](http://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 (such as Curtis filter CSC10AC00 or CSC15AC00). This 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 water supply.

1. A 3/8" NPT compression elbow 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 G3 brewers, element burnout caused by an empty tank is no longer a problem.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (200°F). This will be indicated when the screen reads **READY TO BREW**.
5. Prior to brewing, dispense 12 ounces of hot water through the hot water faucet.
6. Run a brewcycle of at least 12 ounces to purge the water lines of any air that may be trapped after filling.



ISO 9001 REGISTERED

WILBUR CURTIS COMPANY  
Montebello, CA 90640

# Quick Start

# TPS1S

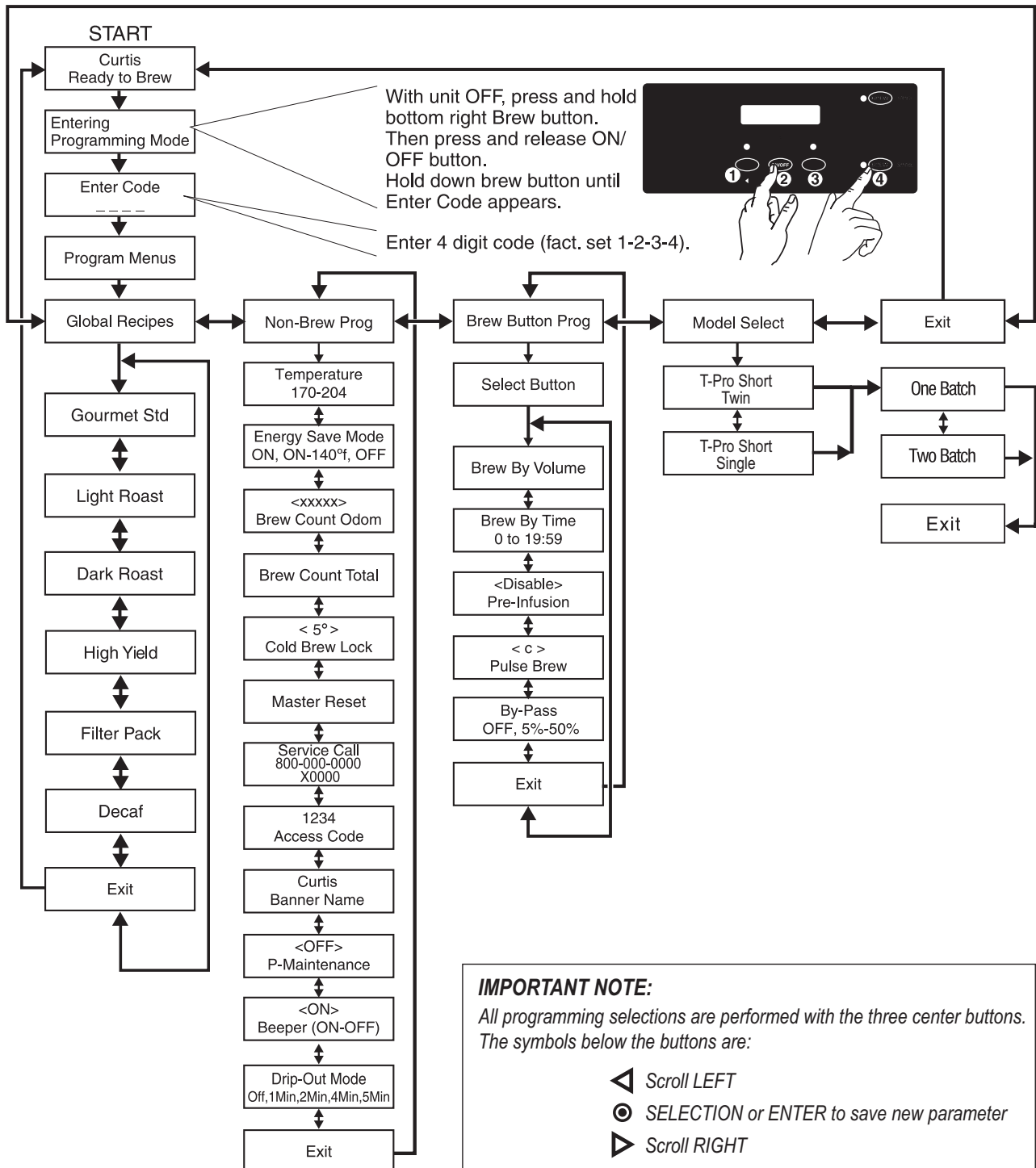
Your Curtis G3 Brewer is Factory Pre-Set for Optimum Performance.

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 **<TPRO SHORT> 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 200°F.

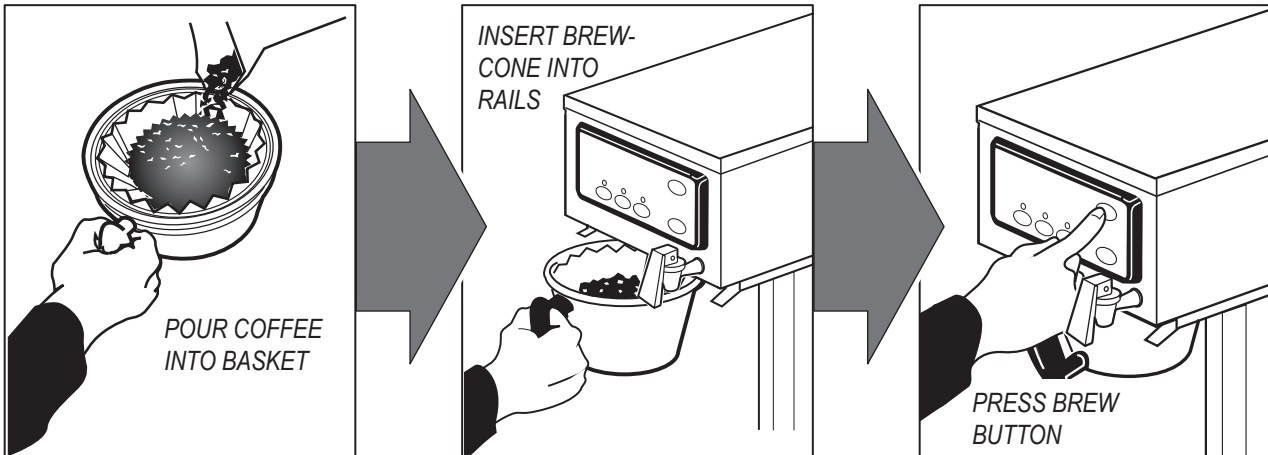
Control will display **CURTIS READY TO BREW** when temperature reaches the setpoint (200°F). Unit is now ready to brew.



## BREWING INSTRUCTIONS

Use only coffee or water in the ThermoPro dispenser. Do not use the server to dispense any other beverage. Preheating the server with hot water is recommended.

1. Place a clean and empty server on the deck. Server should be centered below the brewcone of the brewer.
2. Make sure the brewer is up to temperature and the screen reads **READY TO BREW**.
3. Place a filter in the brewcone and pour in the correct measure of ground coffee for the brew volume.
4. Slide the brewcone into the brew rails.
5. Select and press desired brew button.
6. Allow coffee in the brewcone to out drip completely before removing the insulated server.

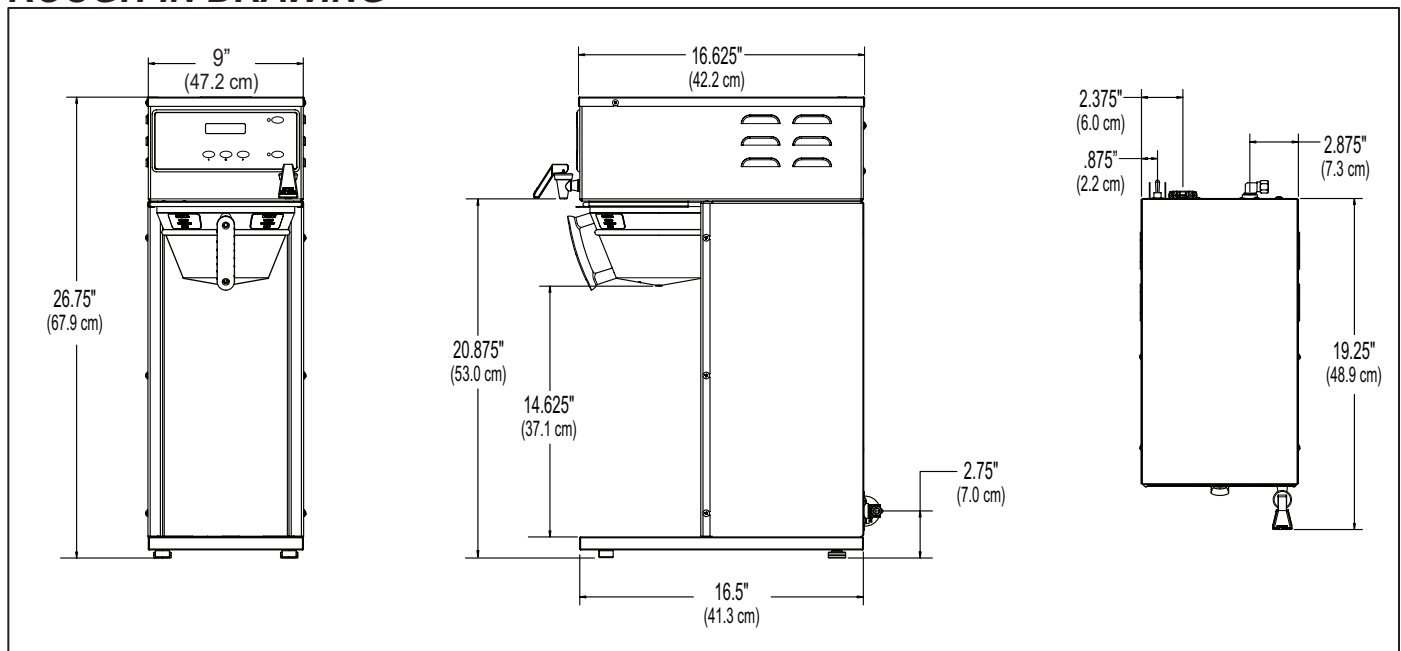


**WARNING** – THERMOPRO SERVERS MAY BE HEAVY WHEN FILLED.  
CARE MUST BE TAKEN WHEN TRANSPORTING TO AVOID DROPPING OR SPILLING.

### Tank Temperature Check

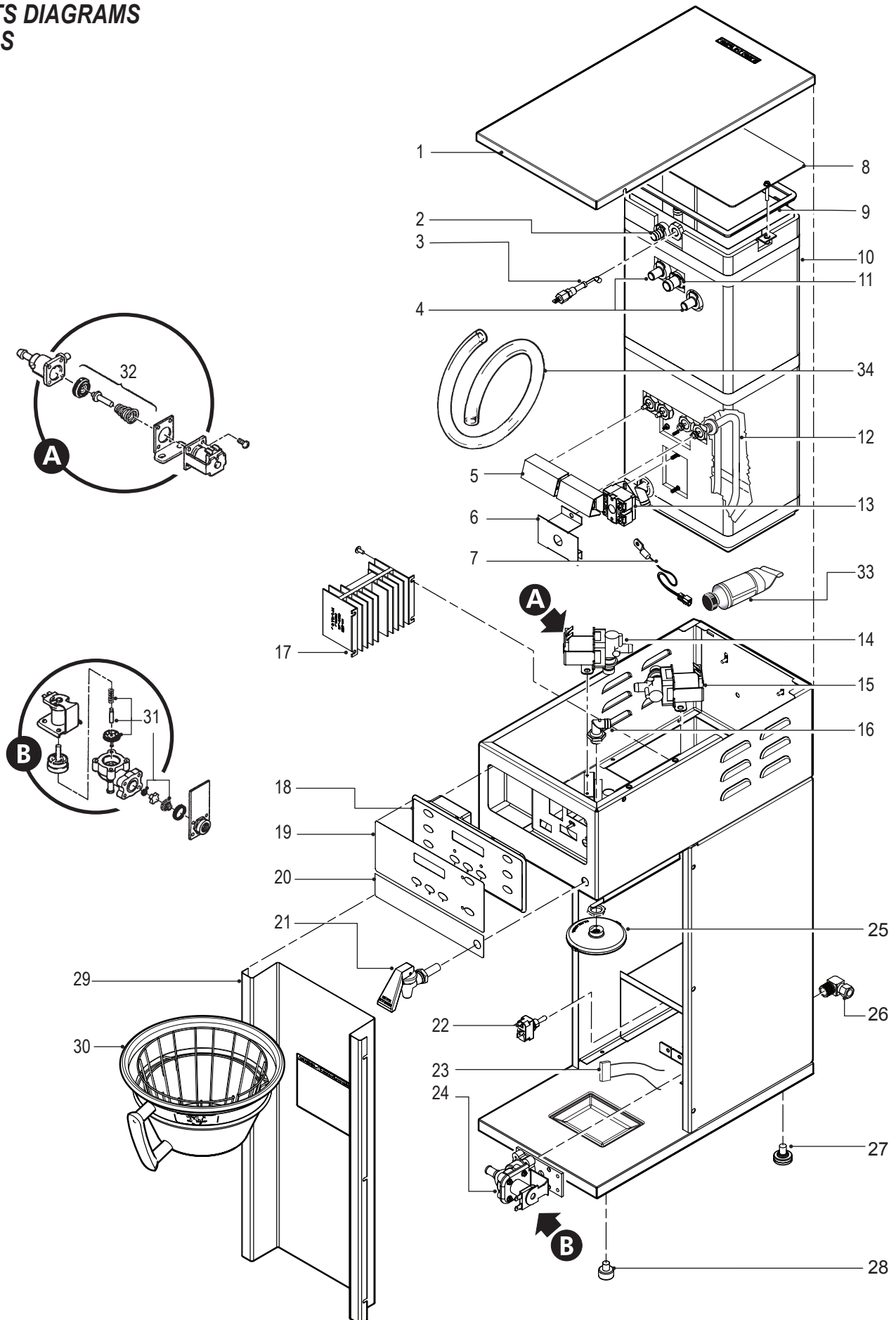
When brewer is on and Ready to Brew is displayed, press and hold ► button (see illustration, page two) for 5 seconds. The water temperature inside the tank will be displayed.

## ROUGH-IN DRAWING



# **PARTS DIAGRAMS**

## **TPS1S**



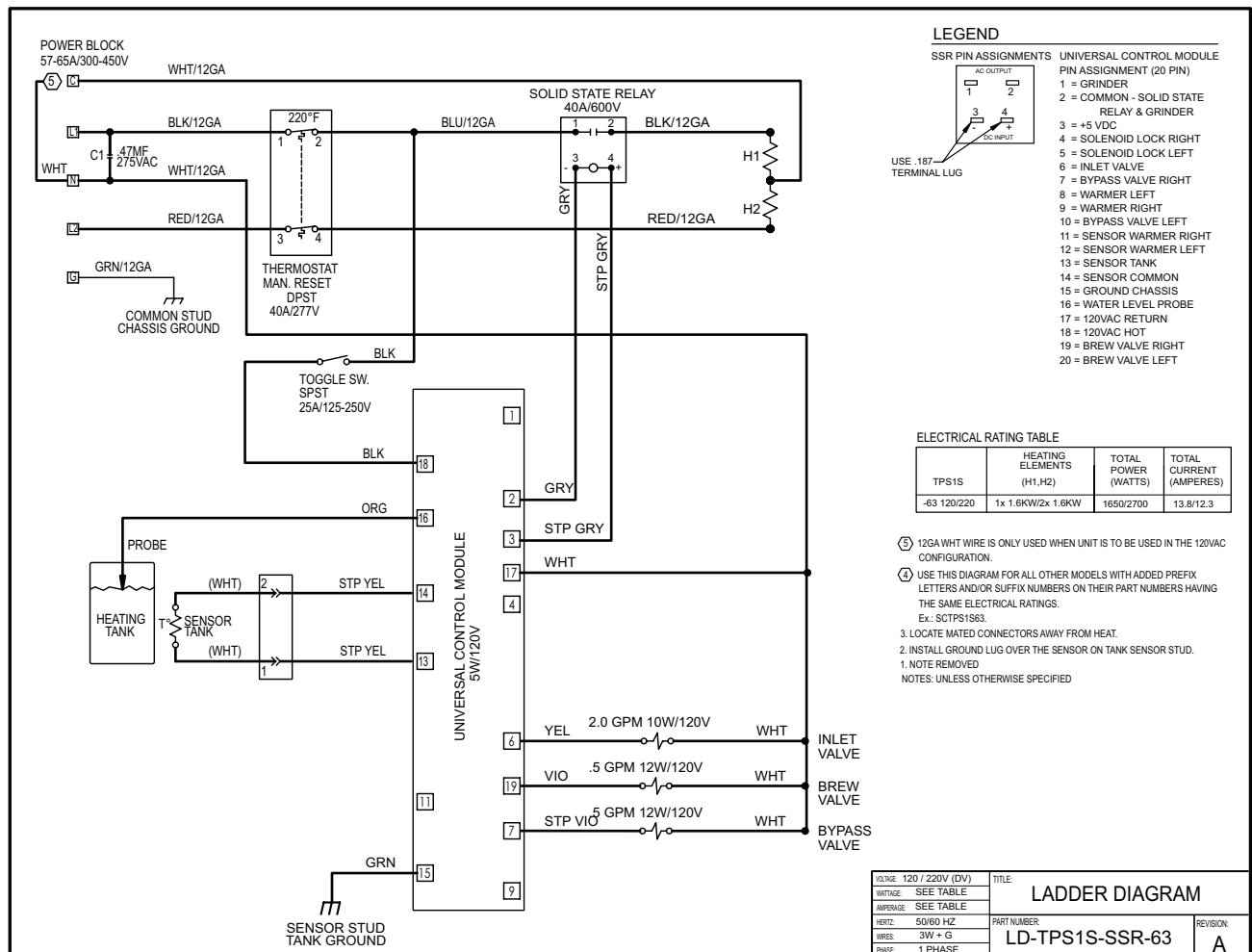
## PARTS LIST TPS1S

Item N°	Part N°	Description
1	WC-58117	COVER, TOP
2	WC-29047	ELBOW, OVERFLOW PLASTIC
3	WC-5502	PROBE, WATER LEVEL
4	WC-29048	FITTING, STRAIGHT PLASTIC
5	WC-4394	GUARD, SHOCK HEATING ELEMENT
6	WC-43055	GUARD, SHOCK RESET THERMOSTAT
7	WC-1438-101	SENSOR, HEATING TANK
8	WC-61556	COVER, TANK
9	WC-43068	GASKET, TANK LID
10	WC-62037	TANK COMPLETE TPS1S
11	WC-2959-101	FITTING, STRAIGHT PLASTIC 12MM
12	WC- 904-04	ELEMENT, HEATING 1.6KW 120V W/JAM NUT
13	WC- 522*	THERMOSTAT, HI LIMIT HTR DPST 277V 40A
14	WC- 844-01	VALVE, BY-PASS, NON-ADJUSTABLE W/RSTRCTR
15	WC-37122	KIT, DUMP VALVE RIGHT
16	WC-2977-101	FITTING, SPRAYHEAD ULTEM
17	WC-8559	RELAY, SOLID STATE 40A W/HEAT SINK
18	WC- 723-101	CONTROL MODULE, 120V TPS1S

Item N°	Part N°	Description
19	WC-39580	LABEL, UCM OVERLAY 2-BATCH
19A	WC-39585	LABEL, UCM OVERLAY 1-BATCH
20	WC-38439	LABEL, FRONT HOT WATER
21	WC-1809	FAUCET, HOT WATER W/JAMNUT
22	WC- 102*	SWITCH, TOGGLE 125/250 VAC RESISTIVE
23	WC-8591*	CAPACITOR, X2
24	WC- 847*	VALVE, INLET 2GPM
25	WC-29050	SPRAYHEAD, AMBER ADVANCED FLOW
26	WC-2805	ELBOW, COMPRESSION 3/8 NPT X 3/8 O.D.
27	WC-3518	LEG, GLIDE 3/8-16 STUD SCREW
28	WC-3503	LEG, 3/8-16 STUD SCREW (NON-GLIDE)
29	WC-61551	COVER, FRONT SS TPS1S
30	WC-3357	BREWCONE W/HANDLE (STD CAPACITY)
31	WC-3765L*	KIT, VALVE REPAIR USE ON WC-847
32	WC-37132*	KIT, VALVE REPAIR USE ON WC-844WDR
33	WC-5231*	COMPOUND, SILICONE 5 OZ TUBE
34	WC-5310*	TUBING, SILICONE, 5/16" I.D. ( 1 FT.)

\* Suggested Parts to Stock

## ELECTRICAL SCHEMATIC



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## CLEANING

Regular cleaning of your TPS1T coffee brewer will maintain the highest quality coffee your equipment is capable of producing. Proper cleaning is essential to maintain that fresh, appealing look to your coffee service.

1. First turn off the brewer using the ON/OFF button on the front control panel.
2. Wipe all exterior surfaces with a damp cloth, removing spills and debris.
3. Slide the brewcone out and clean it. Thoroughly wipe sprayhead area with a damp cloth.
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.



### CAUTION

Do not use harsh powders or cleansers containing chlorine.

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## Cleaning and Sanitizing Instructions for TLXG01 Server

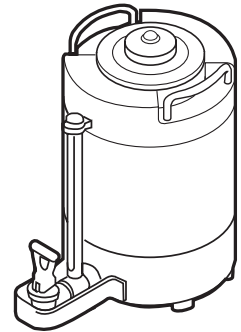


### CAUTION

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

These cleaning and sanitizing instructions are only a guide line to be used for the cleaning and sanitizing of the TLXG01. Your current in-house cleaning and sanitizing methods may be just as effective.

For cleaning and sanitizing of the TLXG01, the three sink method is recommended. This method consists of a sink of water filled with a detergent and water solution, a fresh water rinse, and a sink filled with an aqueous sanitizing solution. Immerse parts in commercial BarTabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F.) Let the parts soak at least one minute.



### 1. Daily, Rinse the unit after use.

- a. Rinse unit with hot water and empty completely.
- b. Fill unit with hot water.
- c. Open unit and empty contents completely.

### 2. Clean and sanitize the lid assembly.

- a. Remove lid from unit and submerge it in cleaning solution, cleaning thoroughly.
- b. Using the supplied brush, clean inside the filling tube.
- c. Rinse with clean water.
- d. Submerge in sanitizing solution for 5 minutes then air dry completely.

### 3. Cleaning and sanitizing body assembly.

- a. Completely fill the unit with cleaning solution. With a sponge brush, thoroughly clean inside liner.
- b. Rinse the unit using a fresh water rinse.
- c. Fully fill unit with sanitizing solution. Allow to sit for 5 minutes then drain through the faucet.
- d. Remove faucet and gauge glass from unit and brush out with cleaning solution.
- e. With the faucet removed, clean the silicone elbow fitting (Tank to Faucet Tube). Use the tube brush soaked in cleaning solution, inserted through the faucet shank. Rinse by pouring water from inside the unit, allowing rinse water to flow into a sink until water runs clear.
- f. Wipe outside of unit with clean cloth moistened with cleaning solution.
- g. Place body assembly upside down on rack to thoroughly air dry.

### 4. Cleaning the faucet parts.

- a. Unscrew the bonnet/handle assembly from the faucet and disassembly removing spring, seat cup and shaft.
- b. Clean and rinse parts. Place in sanitizing solution for 5 minutes, remove and air dry,

### 5. When all pieces are completely dry reassemble for use.





## 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](http://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.



#### **WILBUR CURTIS CO., INC.**

6913 Acco St., Montebello, CA 90640-5403 USA

Phone: 800/421-6150 ♦ Fax: 323-837-2410

♦ Technical Support Phone: 800/995-0417 (M-F 5:30A - 4:00P PST) ♦ E-Mail: [techsupport@wilburcurtis.com](mailto:techsupport@wilburcurtis.com)

♦ Web Site: [www.wilburcurtis.com](http://www.wilburcurtis.com)

FOR THE LATEST SPECIFICATION INFORMATION GO TO [WWW.WILBURCURTIS.COM](http://WWW.WILBURCURTIS.COM)