



Service Manual – Curtis Gold Cup



Model
• CGC

IMPORTANT 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.

IMPORTANT IMPORTANT: Equipment to be installed to comply with applicable governmental plumbing/electrical codes having jurisdiction.

IMPORTANT CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

Important Safeguards/Symbols

This equipment is designed for commercial use. Any servicing other than cleaning and routine maintenance should be performed by an authorized Wilbur Curtis Company 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. There are no user serviceable parts inside.
- Keep hands and other items away from hot areas of the unit during operation.
- Never clean with scouring powders or harsh chemicals.

Symbols:



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

This Curtis Gold Cup Unit is Factory Pre-Set and Ready to Go Right from the Box. Following are the Factory Settings for your Coffee Brewing System:

- Brew Temperature = 200°F
- Brew Volume = Set to Vessel Requirement.

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 one gallon per minute.



NOTE: A water filtration system must be used to help maintain trouble-free operation. In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com. A water filtration system will greatly prolong the life of the unit and enhance the quality and taste of the product.



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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QUICK START

Your Curtis Gold Cup Series is Factory Pre-Set for Optimum Performance.

After connection to water and power; turn on the brewer at the rear toggle switch. You will hear a beep and the status lights will come on for a moment.

The screen will display MODEL NUMBER
CONTROL BD NUMBER. Next FILLING is displayed. Water will fill the tank (2-3 minutes depending on water flow rate).

When the proper level is reached HEATING will appear on the screen. It takes approximately 30 minutes to reach the set point temperature.

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

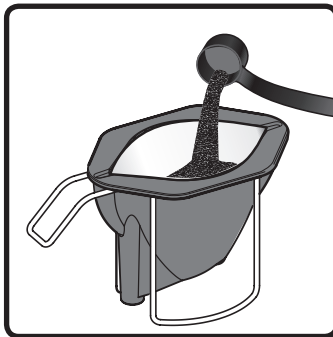
COFFEE BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at the rear toggle switch). The screen should read Ready to Brew.

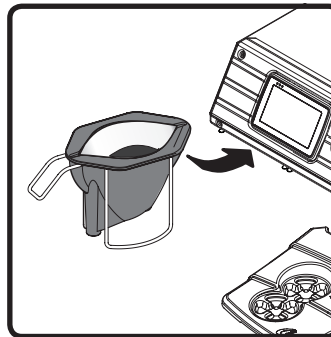
2. Place an empty cup under the brewcone.



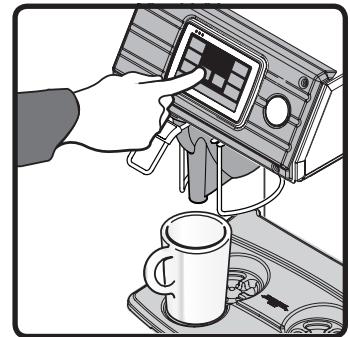
3. Place a clean filter into the brewcone.



4. Fill brewcone with the proper amount of ground coffee.



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



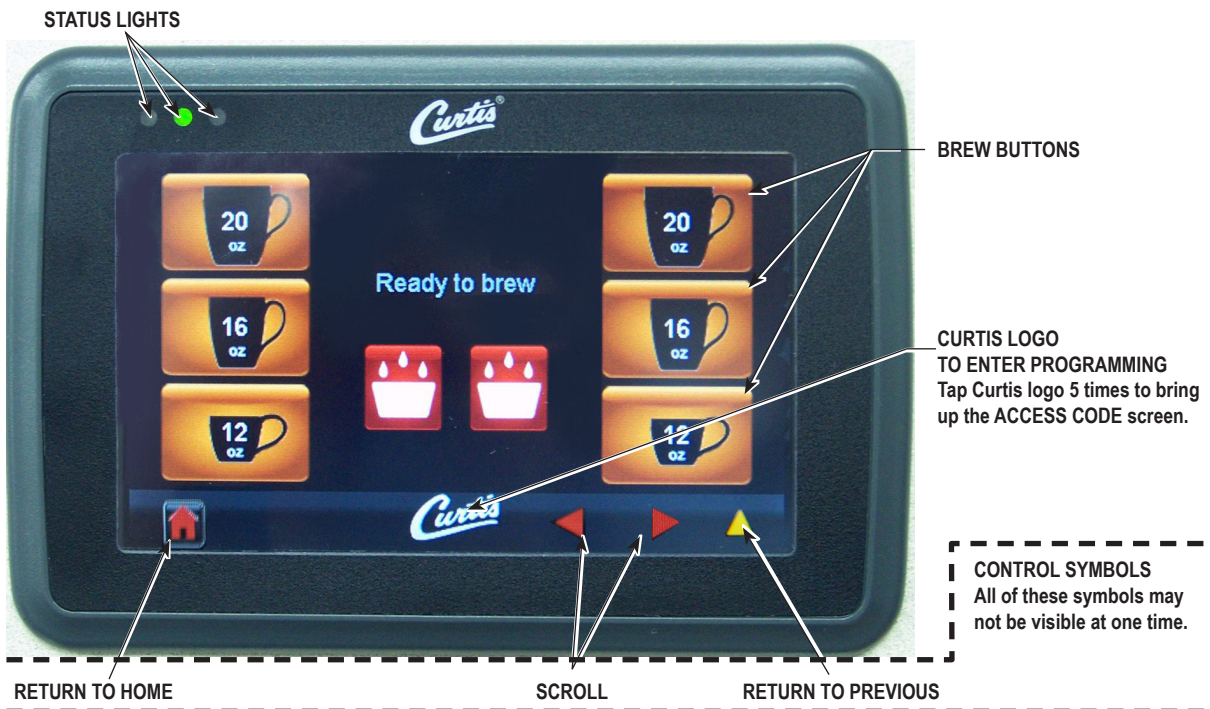
6. Select the desired coffee size. Touch and hold for two seconds to start brewing.



WARNING TO AVOID SCALDING, Do not remove brewcone while brew light is flashing.

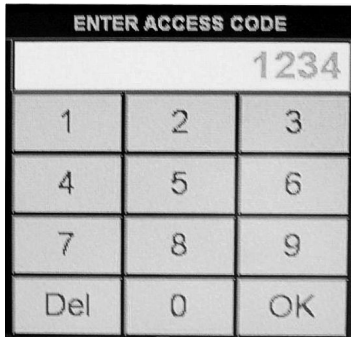
Touch Screen Control Module

The touch screen turns on when power is available to the controller. The screen will contain standard control feature such as symbols and buttons. Pressing these elements with your finger tip will activate the programming functions. The default screen, as well as some added control buttons are shown in the illustration below.

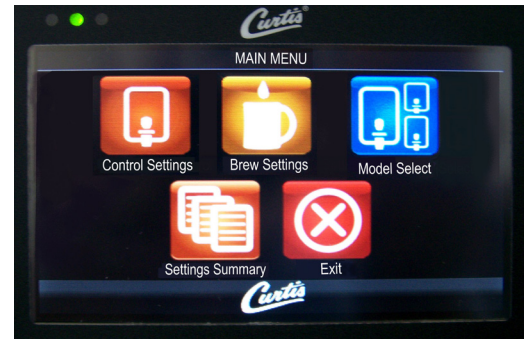


Programming

ACCESS CODE screen. Default is 1 2 3 4. Once the code is entered, press OK. The Main Menu screen will appear.

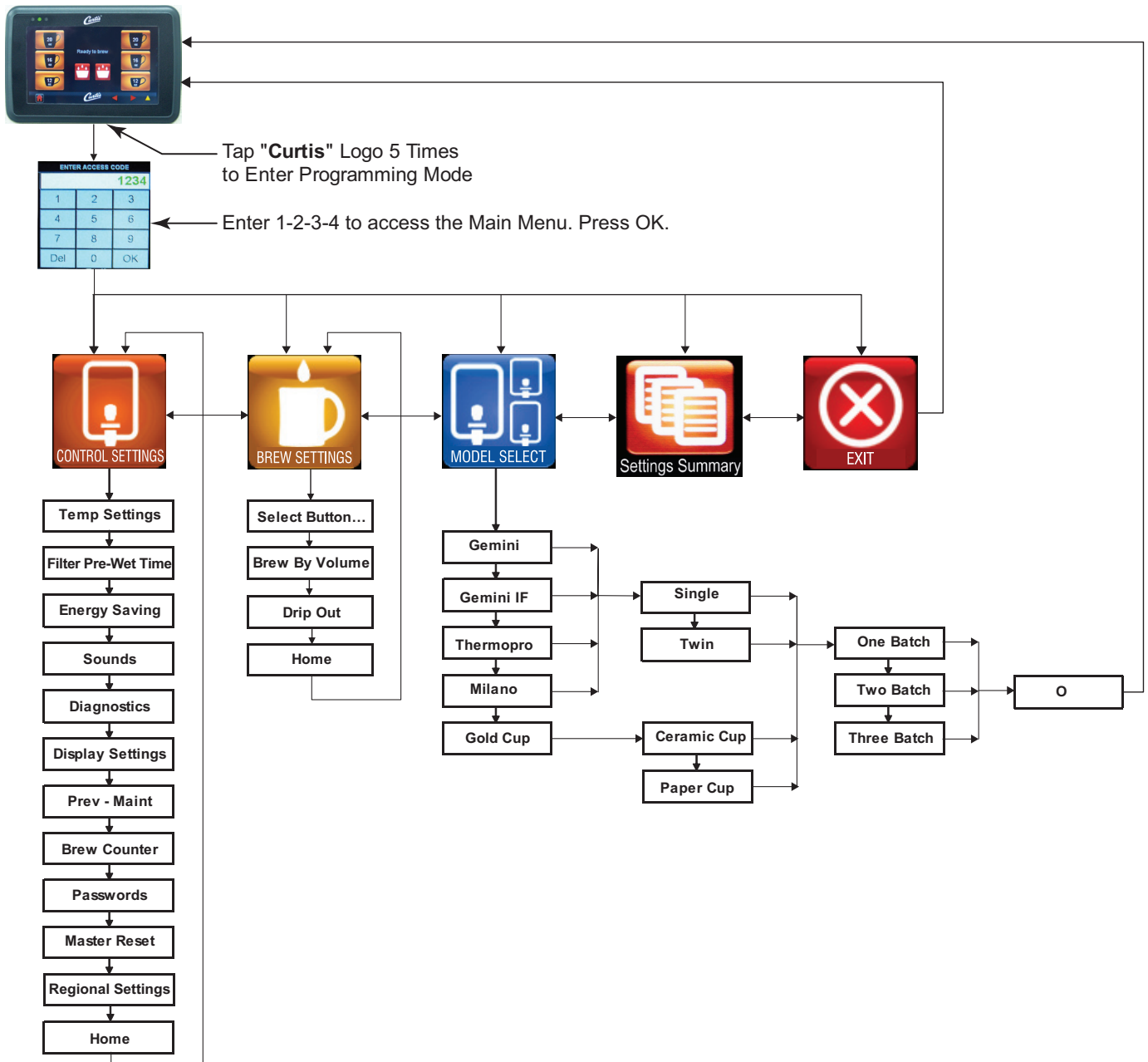


MAIN MENU screen contains five control icons: CONTROL SETTINGS, BREW SETTINGS, MODEL SELECT, SETTINGS SUMMARY and EXIT.



Menu Tree

This chart explains how to enter the program mode and menu selections available from the MAIN MENU.



Programming

GOLD CUP Default Settings			
CONTROL SETTINGS			
FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Temperature Settings	170°F - 206°F , 2°F Increments	200°F	
Filter Pre-Wet Time	Disabled, 1 Second - 2 min, 1 Second Increments.	Enabled, 10 Seconds	
Energy Save Mode	Off	OFF	Off: Tank temperature maintained at 200°
	On		On: Tank temperature is not maintained.
	On-140°F		On-140°: Tank temperature maintained at 140F.
Sounds	Beeper On/Off	On	Turns Board sounds Off or On
Diagnostics	-	Auto Test	Runs Diagnostic Tests
Display Settings	Show Brew Time On/Off	On	Displays Brew Time
	Screen Saver On/Off	Off	Displays Screen Saver
	Display Name	Blank	Displays Banner Name
Prev. Maintenance	Maintenance Interval	Disabled	Off, 1000 to 20000 Gallons, 1000 Increments
	Service Telephone Number	1-800-000-0000 x0000	
Brew Counter	Resetable	Resetable	For maintenance purpose
Passwords	Resetable	1234	Not Resetable
Master Reset	Reset	Are you sure? (Yes / No)	Select to Reset to Restore Factory Defaults
Reginal Settings	SI/US	US	US Units or Metric Units
Home	—	—	Select to go to Home Page

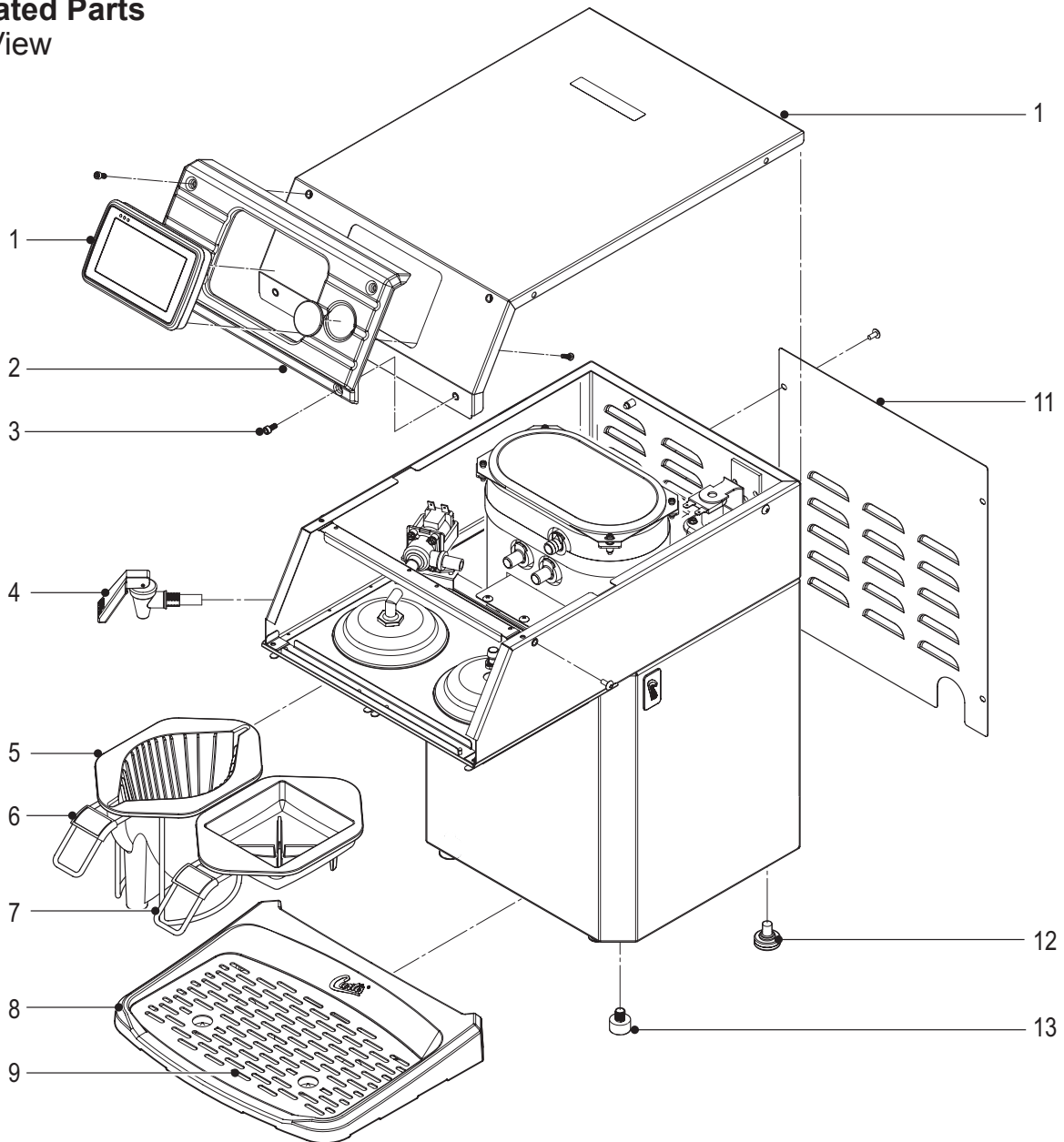
Programming

GOLD CUP Default Settings			
Brew Settings			
FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Pulse Brew On/Off	E = Manual Program: "PULSE COUNT = 1 to 20 pulses"; "ON TIME = 0 - 150 seconds", 1 sec Increments; "OFF TIME = 1 - 150 seconds", 1 sec Increments.	<u>20 Oz.</u> : 11 Pulses, Pulse 1: 11sec ON, 15sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17sec OFF, Pulse 5: 4sec ON, 12sec OFF, Pulse 6: 4sec ON, 12sec OFF, Pulse 7: 4sec ON, 15sec OFF, Pulse 8: 3sec ON, 13sec OFF, Pulse 9: 2sec ON, 8sec OFF, Pulse 10: 2sec ON, 1sec OFF, Pulse 11: 2sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 46 Sec.; Total "OFF" Time = 128 Sec.; Total Brew Time = 214 Sec.
		<u>16 Oz.</u> : 7 Pulses, Pulse 1: 11sec ON, 15sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17sec OFF, Pulse 5: 4sec ON, 12sec OFF, Pulse 6: 4sec ON, 12sec OFF, Pulse 7: 4sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 37 Sec.; Total "OFF" Time = 91 Sec.; Total Brew Time = 168 Sec.
		<u>12 Oz.</u> : 5 Pulses, Pulse 1: 11sec ON, 17sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17 OFF, Pulse 5: 3sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 28 Sec.; Total "OFF" Time = 67 Sec.; Total Brew Time = 125 Sec.
Icon Volume	0 - 30 Oz, 1 Oz. Increments	20 Oz.	-
		16 Oz.	
		12 Oz.	
Drip Out Mode	Off, 1 Seconds - 15min, 1 Second Increments	20 Oz.: 40 Seconds	-
		16 Oz.: 40 Seconds	
		12 Oz.: 30 Seconds	
Home	-	-	Select to go to Home Page

Important Screen Messages

WARNING MESSAGES - ALLOWS BREWING		
MESSAGE DISPLAY	WARNING DESCRIPTION	CAUSE
Component Failure Service Required 1-(800)-000-0000x	A Component has Failed	Current in one of the components is not within normal range.
Maintenance Required Service Required 1-(800)-000-0000x	Maintenance Required	Brew count "Gallons Since Reset" exceeds programmed Preventative Maintenance period
Lime Scale Warning Service Required 1-(800)-000-0000x	Scale Starting to Build Up Water Level Probe	Water level probe resistance above warning threshold (test value 23k Ohm)
Low Water Flow Warning Service Required 1-(800)-000-0000x	Low Water Flow	If the Inlet valve remains on longer than 40 Seconds (during the brew cycle only) and repeats TWICE during that brew cycle. It shall clear upon the next brew and if the same low flow exists again, it will re-appear.
ERROR MESSAGES - STOPS BREWING		
MESSAGE DISPLAY	ERROR DESCRIPTION	CAUSE
Water Level Error Service Required 1-(800)-000-0000x	Fill run error / Overflow	The fill solenoid has either run for more than 10 minutes on the initial tank fill or 1.5 minutes in normal operation
Sensor Error Service Required 1-(800)-000-0000x	Open Sensor	Break in the temperature thermistor circuit or short circuit.
Over Temp. Error Service Required 1-(800)-000-0000x	Excess Temperature	The sensor is reading that temperature in the heating tank has risen above 210°F, or sensor has shorted to ground.
Lime Scale Error Service Required 1-(800)-000-0000x	Probe	Water level probe resistance above error threshold (test value 180kOhm)
Internal Error 1 Service Required 1-(800)-000-0000x	UPM-UCM Communication	Break in the UPM-UCM Communication circuit.

Illustrated Parts Main View

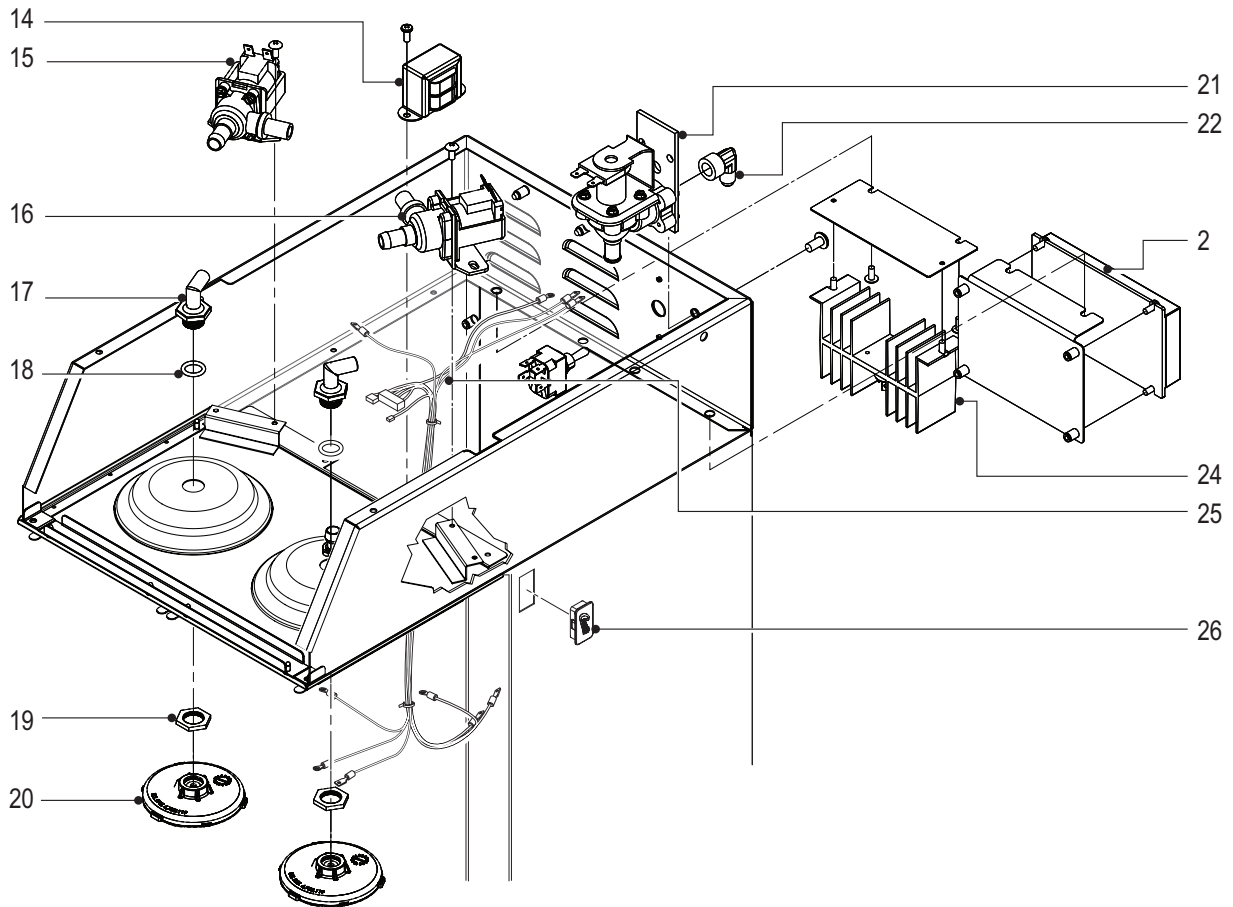


ITEM NO.	PART NO.	DESCRIPTION
1	WC-10000*	CONTROL MODULE, TOUCH SCREEN G4
2	WC-66081	FRONT BEZEL
3	WC-4868	SCREW, 8-32x3/8 SOCKET HEAD HD SS
4	WC-1809*	FAUCET, PS/HSP SERIES HOT WATER 1/2-20 UNF
5	WC-3411	BREW CONE ASSY, OPEN BREW CGC
6	WC-66082	FLAVOR CLIP, BREW CONE
7	WC-3412	BREW CONE ASSY, FP CGC (OPTIONAL)
8	WC-66070	DRIP TRAY
9	WC-66085	SCREEN, DRIP TRAY
10	WC-61492	COVER, TOP
11	WC-61491	COVER, BACK
12	WC-3518*	LEG, 3/8"-16 x 1/2" LG. GLIDE
13	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER

* SUGGESTED PARTS TO STOCK

Illustrated Parts

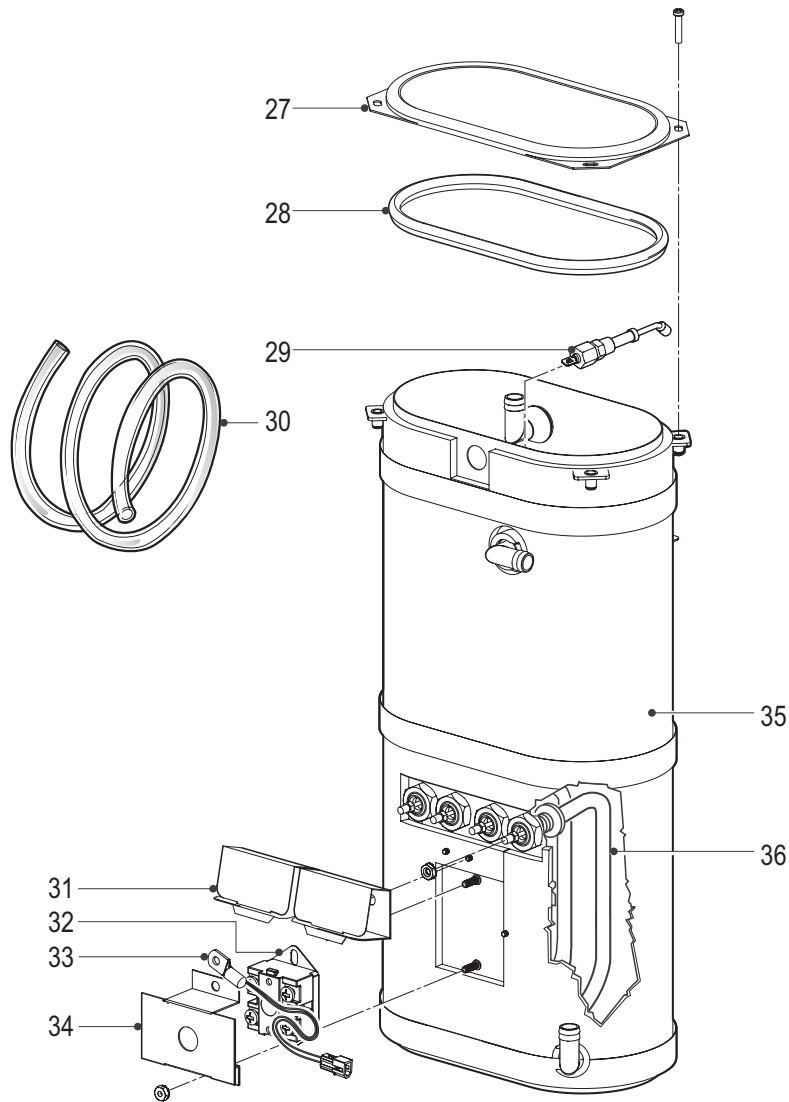
Top Wrap



ITEM NO.	PART NO.	DESCRIPTION
14	WC- 589-101	TRANSFORMER, 120/230VAC - 24VAC 4.8VA w/LEADS & TRMNLs
15	WC- 817*	VALVE, DUMP RIGHT 120V-12W
16	WC- 889*	VALVE, DUMP LEFT 120V-12W
17	WC-2962	FITTING, SPRAYHEAD
18	WC-4320	O'RING, 1/2" I.D.
19	WC-4213	NUT, 5/8 LOCK PLATED
20	WC-29025*	SPRAYHEAD, ASSY AFS-PURPLE
21	WC- 826L*	VALVE, INLET 1.15GPM 120Vac 10W
22	WC-2401	ELBOW, 3/8 NPT x 1/4 FLARE PLTD
23	WC-10001*	UNIVERSAL POWER MODULE - G4
24	WC-8556*	HEATSINK and TRIAC ASSY 40A 600V
25	WC-13443	HARNESS ASSY COMPLETE CGC
26	WC-10008K	UNIVERSAL HOST ADAPTER, USB (OPTIONAL)

* SUGGESTED PARTS TO STOCK

Illustrated Parts Heating Tank

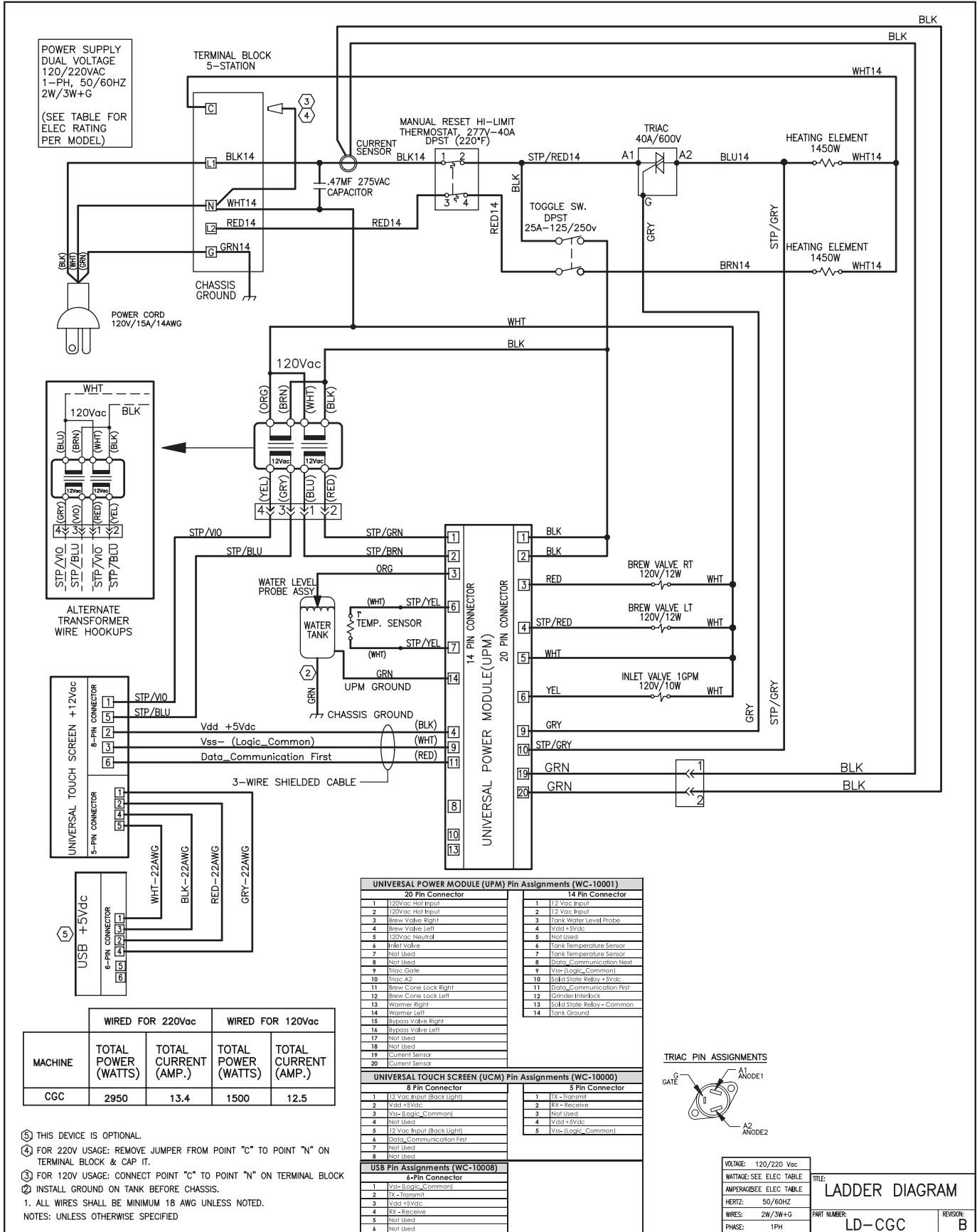


ITEM NO.	PART NO.	DESCRIPTION
27	WC-5853-102	COVER, TOP HEATING TANK
28	WC-43062*	GASKET, TANK LID
29	WC-5502*	PROBE, WATER LEVEL
30	WC-5310	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
31	WC-4394	GUARD, SHOCK/HEATING ELEMENT
32	WC- 522*	THERMOSTAT, HI LIMIT HEATER DPST 277V-40A
33	WC-1438-101*	SENSOR, TEMPERATURE TANK
34	WC-43055	GUARD, SHOCK RESET THERMOSTAT
35	WC-54324DV*	TANK ASSY 1.73 GAL, 120/220V, (2) 1450W ELEMENT
36	WC- 917-04*	ELEMENT, HEATING 1.45KW 120V W/JAM NUTS & SILICONE WSHRS

* SUGGESTED PARTS TO STOCK

Electrical Schematic

Curtis Gold Cup Brewer



- ⑤ THIS DEVICE IS OPTIONAL.
 ④ FOR 220V USAGE: REMOVE JUMPER FROM POINT "C" TO POINT "N" ON TERMINAL BLOCK & CAP IT.
 ③ FOR 120V USAGE: CONNECT POINT "C" TO POINT "N" ON TERMINAL BLOCK
 ② INSTALL GROUND ON TANK BEFORE CHASSIS.
 1. ALL WIRES SHALL BE MINIMUM 18 AWG UNLESS NOTED.
 NOTES: UNLESS OTHERWISE SPECIFIED

VOLTAGE: 120/220 Vac	TITLE: LADDER DIAGRAM
WATTAGE: SEE ELEC TABLE	
HERTZ: 50/60HZ	
PHASE: 1PH	
WATTAGE: SEE ELEC TABLE	PART NUMBER: LD-CGC
WIRE: 2W/3W+G	REVISION: B

Cleaning the Coffee Brewer

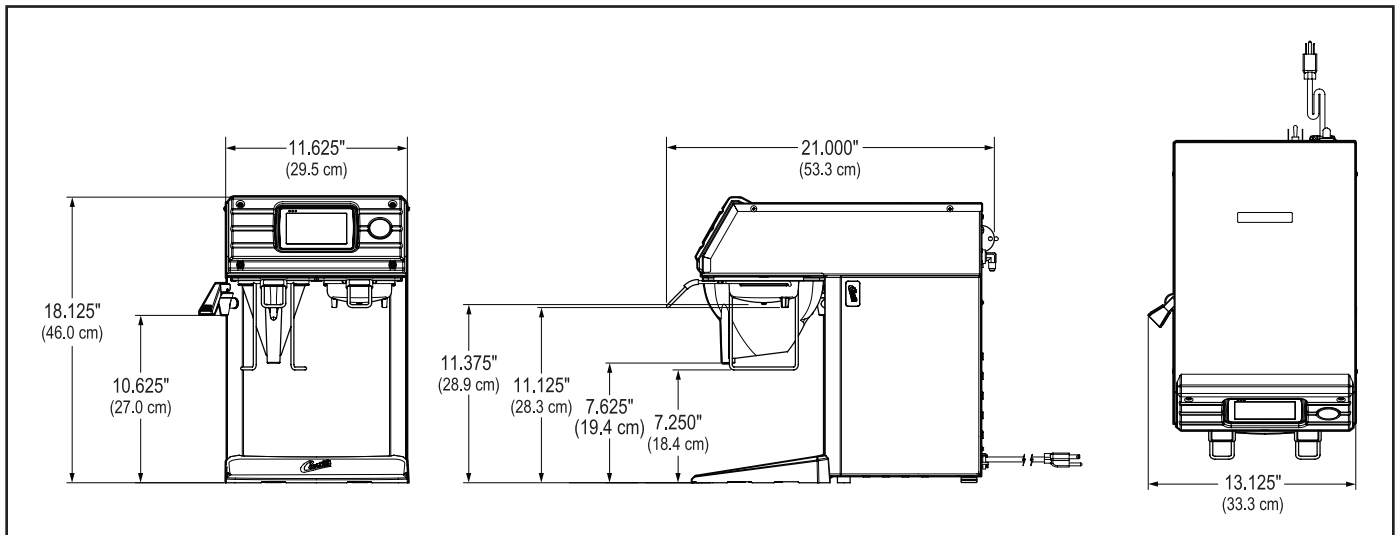
Regular cleaning and preventive maintenance is essential in keeping your coffee brewer looking and working like new.



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 brewcone out and clean it. Clean the sprayhead area with a moist clean cloth.
3. Rinse and dry the brewcone.
4. Drain drip tray of coffee. Wash out the drip tray. Dry the tray.

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, "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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