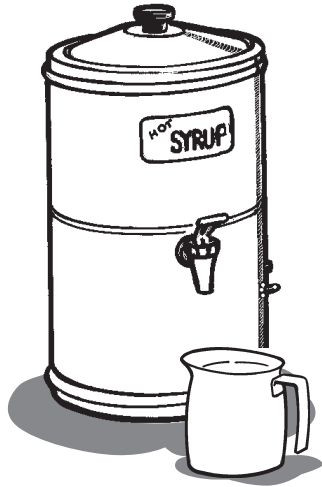




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WILBUR CURTIS COMPANY, INC.

Service Manual – Syrup Warmer SW-2



SYRUP WARMER FEATURES:

- 2 Gallon Capacity
- Syrup Ready light glows red when syrup is warm.
- Automatic thermostat maintains constant 125° F.
- Urn type faucet - No-drip finger tip serving.
- 120 volt electrical.
- Sloping bottom will allow syrup to drain completely.



Before pouring syrup into this warmer, wash inside to remove any traces of oil, debris or dust. Use a mild solution of dish soap and water. Rinse with running water until all soap residue is removed.

SETUP INSTRUCTIONS

1. Place the syrup warmer unit on a solid, level counter top. Locate the unit close to a 120VAC electrical outlet.
2. Plug the power cord into the electrical outlet.
3. Remove the lid and fill with syrup.
4. Switch on the unit at the ON/OFF switch. Allow the temperature to come up to normal, 125°F.
5. When the syrup is at proper temperature, the Syrup Ready indicator light will come on.
6. Dispense syrup into individual serving vessels. Hold container under the faucet and tilt the handle. Warm syrup will pour into the container.

SPECIFICATIONS

- Capacity, 2 Gallons
- Faucet Clearance, 5½"
- Diameter, 9½"
- Height, 16¼"
- Power Requirements, 100 watts
- Voltage, 120VAC / 60 Hz
- Shipping Weight, 7 lbs.

ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640



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CLEANING

Regular cleaning of the syrup warmer is essential in maintaining the best quality flavor that your unit is capable of dispensing.

1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the unit should be cleaned with stainless steel polish to prevent scratches.
2. Clean the unit with a mild detergent solution and scrub well to remove residue. Rinse thoroughly with warm water. Dry with clean cloth.
3. Remove the faucet assembly from the syrup warmer.
 - A. Unscrew the handle assembly from the faucet.
 - B. Clean the faucet shank with a gage glass brush (circular bristle) by pushing the brush through the shank.
 - C. Using the same brush, clean the faucet body inlet and outlet.
 - D. Clean the faucet cap and silicone seat cup.

SANITIZING

After cleaning, you may sanitize the faucet parts.

1. Place parts into a sink.

CAUTION - DO NOT USE UNDILUTED BLEACH OR CHLORINE

2. In a clean container, mix one of these sanitizing solutions:
 - **Chlorine** (50 ppm).
 - **Iodine** (14 ppm).
 - **Quaternary Ammonium compound** (100 ppm). These solutions should be warm (75° F).
3. Pour this solution into the sink and allow the parts to soak for at least one minute.
4. Thoroughly rinse parts with hot water.
5. Air dry all parts that were sanitized.
6. After cleaning, sanitizing and drying, assemble the faucet parts and install on the syrup warmer unit.

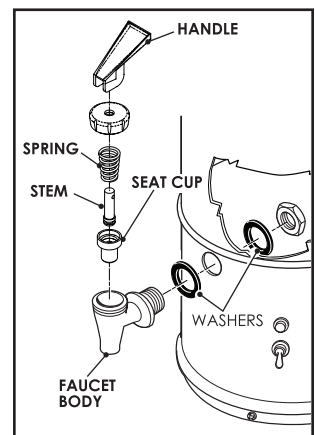


Figure 1. Faucet Parts

PARTS LIST - SYRUP WARMER, SW-2

Refer to Illustrated Parts Breakdown (Figure 2, Page 3)

ITEM N ^o	PART N ^o	DESCRIPTION
1	WC-5610	LID, W/KNOB (OLDER UNITS)
1A	WC-5682	LID, PLASTIC TC-2,3,5,SW-2
2	WC-3202	KNOB, LID (OLDER UNITS)
3	WC-3860	LABEL, HOT SYRUP
4	WC-1864	FAUCET, HOT SYRUP SW-1/SW-2

ITEM N ^o	PART N ^o	DESCRIPTION
5	WC- 200	LAMP, 115V INDICATOR
6	WC- 102	SWITCH, TOGGLE NON-LIT SPST
7	WC- 565	THERMOSTAT, ADJ @ 125F
8	WC-37102	KIT, WARMER ELMNT, 100W 120V

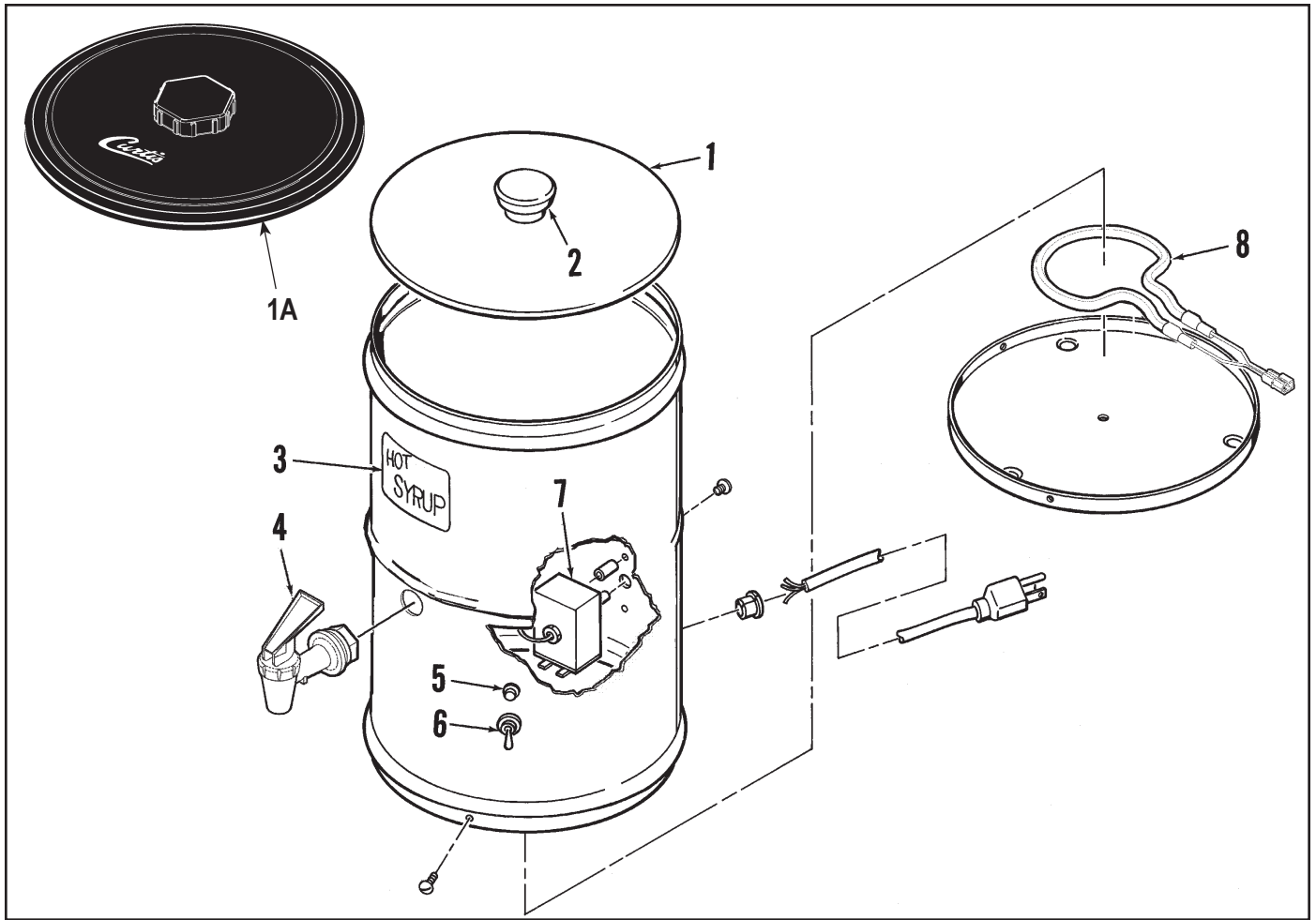


Figure 2. Illustrated Parts Breakdown, SW-2

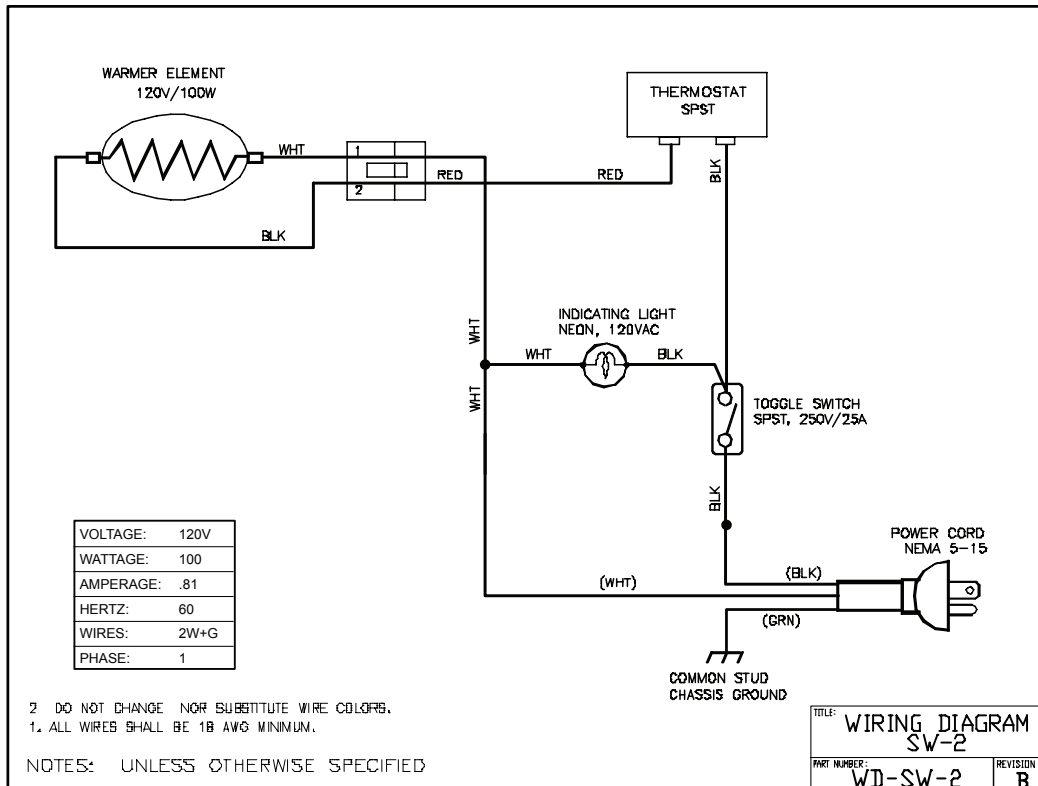


Figure 3. Wiring Diagram

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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