Service Manual – Curtis Gold Cup
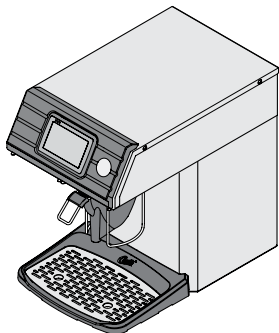
Model CGC shown

Models
- CGC
- CGC1

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 service technician.

- DO NOT immerse the brewer 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 brewer during operation.
- Never clean with scouring powders or harsh chemicals.

Symbols:

⚠ *WARNINGS – To help avoid personal injury*

Important Notes/Cautions – from the factory

(NSF) *Sanitation Requirements*

This Curtis Gold Cup Brewer is preset at the factory and ready to use 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 1/2 gpm)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

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

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

SETUP INSTRUCTIONS

1. The unit should be level (left to right - front to back), on a secure surface. Install the leg support (optional on model CGC) before leveling. Install it according to the instructions on page 23.

WARNING: Use the leveling legs to level the brewer only. Do not use them to adjust brewer height. Do not extend them higher than necessary.

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 sufficient 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. **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, please log on to www.wilburcurtis.com.*

(NSF) *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 back flow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state and local codes.

NOTE: *Electrical source should have a minimum 30 A internal common trip circuit breaker between the brewer and the main supply, which breaks all poles with a contact separation of at least 3 mm.*

3. Connect the unit to an electrical circuit with appropriate amperage rating; refer to the serial tag on the machine and local/national electrical codes to determine the circuit requirements.

4. Once power has been supplied to the unit, turn 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. The water in the tank will require approximately one half hour before reaching the operating temperature (factory set to 200°F). When the unit reaches operating temperature, it will display "Ready to brew".

ISO 9001:2008 REGISTERED

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Your Curtis Gold Cup Series Brewer is factory preset 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.*

The screen 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). When a screen saver is running, touch the screen to restore the control screen. This screen should read "Ready to brew".

2. Place an empty cup under the brew basket.

⚠️ **WARNING:** *TO AVOID SCALDING, do not remove the brew basket while "Brewing" appears on the display.*
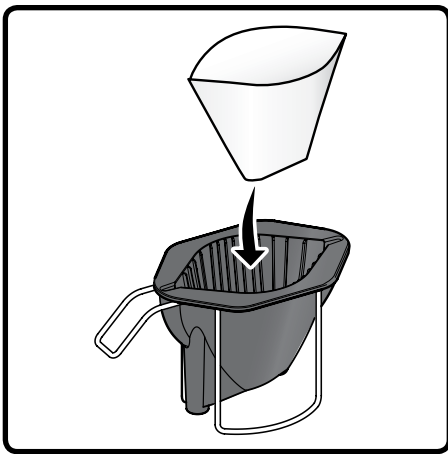
3. Place a clean filter into the brew basket.
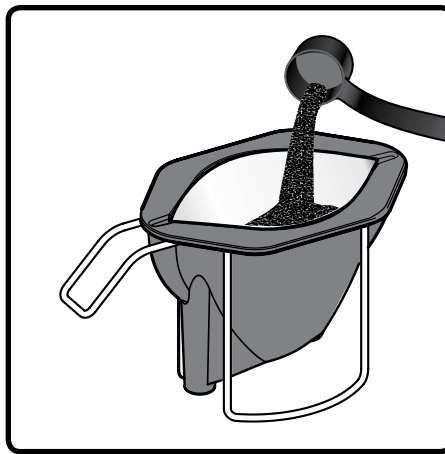
4. Fill brew basket with the proper amount of ground coffee.
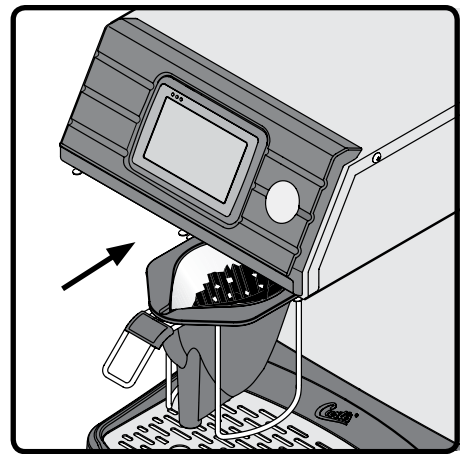
5. Slide the filled brew basket into the brew rails on the brewer.
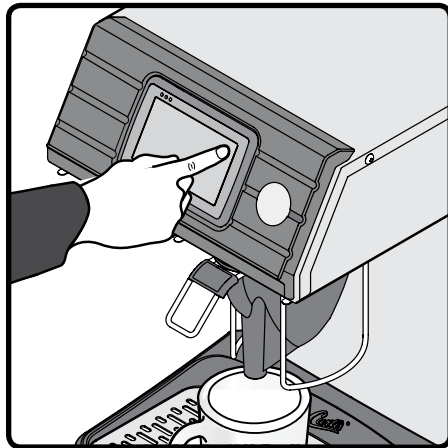
6. Start the brew cycle by holding your finger on the desired brew icon. As soon as you hear the click of the brew valve, the brew cycle has started and you can lift your finger.

ENTER BREW CODE

1	2	3
4	5	6
7	8	9
Del	0	OK

Brew Code: You may find that when a brew button is pressed, a key pad appears on the screen. This is a brew lock-out feature that requires a code to be entered before a brew will start. The default is OFF. Refer to page 8 for more information about the brew code.

⚠️ **WARNING:** When enabled, as soon as you enter the brew code a brew cycle starts.

12 oz
1:45
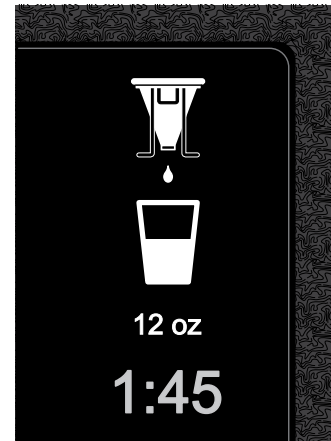
During the brew cycle, an animated coffee cup icon will appear on the screen and a brew timer will count down the time remaining for the brew cycle.

Touch Screen Control Module

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

STATUS LIGHTS

BREW BUTTONS

Ready to brew

CURTIS LOGO
TO ENTER PROGRAMMING
Tap Curtis logo 5 times to bring up the ACCESS CODE screen.

CONTROL SYMBOLS
All of these symbols may not be visible at one time.

RETURN TO HOME   SCROLL   RETURN TO PREVIOUS
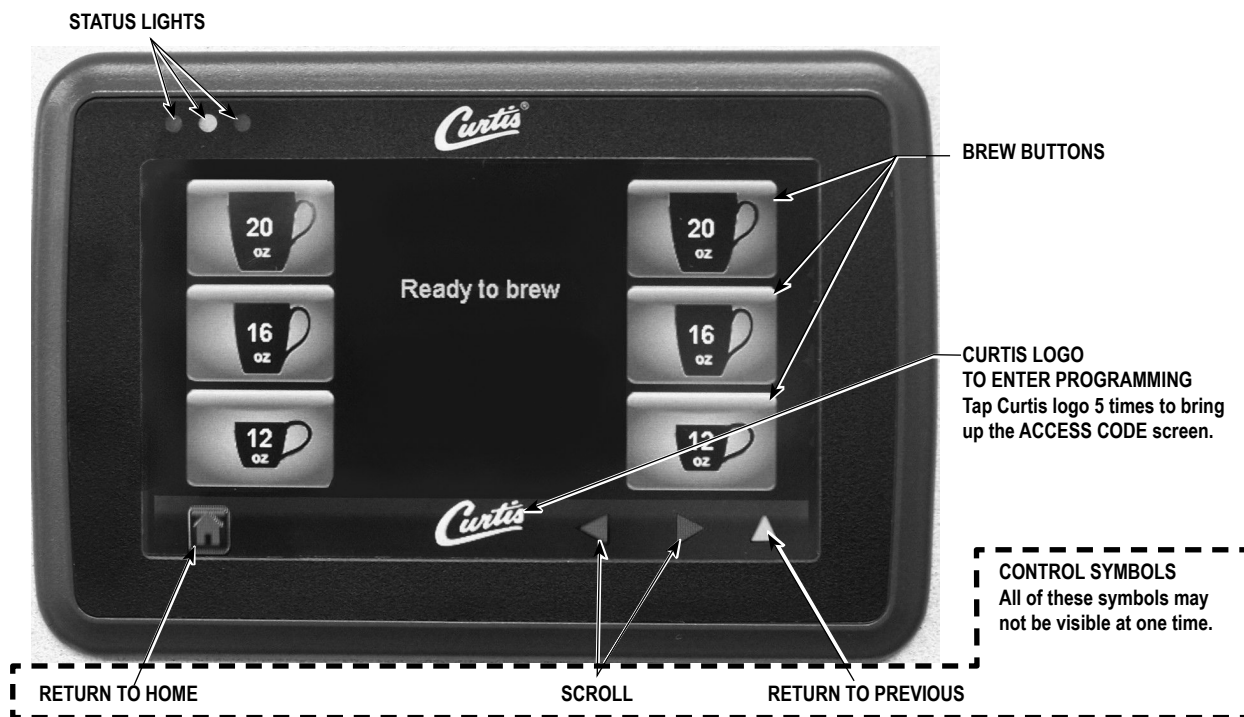
Programming

ENTER ACCESS CODE

		1234
1	2	3
4	5	6
7	8	9
Del	0	OK

Access code screen. Default is **1 2 3 4**. Once the code is entered, press **OK**. The **MAIN MENU** screen will appear.
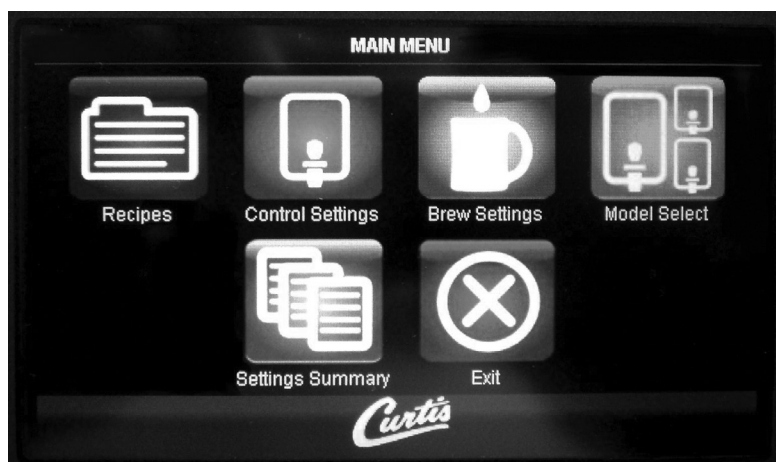
The **MAIN MENU** screen contains six control icons:

Recipes, **Control Settings**, **Brew Settings**, **Model Select**, **Settings Summary** and **Exit**.

3

Menu Tree

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

MODEL SELECT
Recipe and brew parameters will be reset
OK   CANCEL

ENTER ACCESS CODE
1234
1	2	3
4	5	6
7	8	9
Del	0	OK

Tap "Curtis" logo 5 times to enter programming mode

Enter 1-2-3-4 to access the MAIN MENU

Recipes | **Control Settings** | **Brew Settings** | **Settings Summary** | **Model Select** * | **Exit**

Recipes	Control Settings	Brew Settings
Gourmet STD	Temp Settings	Select Button...
Light Roast	** Warmer Settings	Brew By Volume
Dark Roast	Quality Timer	Brew By Time
High Yield	Energy Saving	Pre-Infusion
Filter Pack	Sounds	Pulse Brew On/Off
Decaf	Diagnostics	Bypass On/Off
Home	Display Settings	Drip Out
	Prev - Maint	Home
	Brew Counter	
	Passwords	
	Master Reset	
	Regional Settings	
	*** Filter Pre-Wet Time	
	Home	

Settings Summary
Home

Model Select:
Gemini
Gemini IF → Single / Twin → One Batch / Two Batch / Three Batch
Thermopro
Milano
Gold Cup → Single / Twin → Ceramic Cup → One Batch / Two Batch / Three Batch
Paper Cup (Single Head Only)
Filter Pack (One Batch Only)
Seraphim → Single / Twin → Paper Cup
Omega → Single / Twin → One Batch / Two Batch / Three Batch
Thermopro 1 Gal. → Single / Twin → One Batch / Two Batch

* When installation new control board, default is Gemini Twin - Three Batch

** Applies to Gemini models only

*** Applies to Gold Cup/Seraphim models only

4

Programming

CGC - CURTIS GOLD CUP			
Global Default Settings			
CONTROL SETTINGS			
FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Temperature Settings	**175°F - 206°F , 1°F Increments**	**Tank Temp = 200°F**	
		Minimum Brew Temp = 185°F	
Filter Pre-Wet Time	**Disabled/Enabled, 1 Second - 20 seconds, 1 Second Increments.**	**Disabled**	**Enabled = Default is 4 Seconds**
Energy Save Mode (Activates after 4 Hours of Inactivity)	**No Change**	**No Change**	**Tank temperature is maintained at the temp set point default**
	Turn Tank Heater Off		**Tank is turned off.**
	Reduce tank temp to: 140°F		**Tank temperature maintained at 140F.**
Sounds	**Beeper On/Off**	**On**	**Turns Board sounds Off or On**
Diagnostics	**-**	**Auto Test**	**Runs Diagnostic Tests**
Display Settings	**Brew Timer-Hide/Show**	**Show**	**Displays Brew Time**
	Quality Timer Hide/Show	**Show**	**Displays Quality Timer**
	Icon <Original or Square Blue>	**Original**	**Square Blue or Original**
	Screen Saver	**Off**	**Displays Screen Saver**
	Display Name	**Blank**	**Displays Banner Name**
Prev. Maintenance	**Maintenance Interval**	**Disabled**	**Off, 100 to 3000 Gallons, 100 Increments**
	Service Telephone Number	**1-800-000-0000 x0000**	
Brew Counter	**Resettable**	**Resettable**	**For maintenance purpose**
Passwords	**Programming**	**1234**	**Reprogrammable; allows access to programming screens**
	Brew (Enabled/Disabled)	**Disabled**	**Reprogrammable; allows access to brewing screens**
Master Reset	**Reset**	**Are you sure? (Yes / No)**	**Select to Reset to Restore Factory Defaults**
Regional Settings	**SI/US**	**US**	**US Units or Metric Units**
	Language	**English**	**Allows the user to select multiple languages**
Home	**-**	**-**	**Select to go to Home Page**

Programming

CGC – CURTIS GOLD CUP			
Brew Button Default Settings (Paper Cup/Ceramic Cup)			
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.	20 Oz.: 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 = 45 Sec.; Total "OFF" Time = 128 Sec.; Total Time = 173 Sec.
		16 Oz.: 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: 3sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 36 Sec.; Total "OFF" Time = 91 Sec.; Total Time = 127 Sec.
		12 Oz.: 5 Pulses, Pulse 1: 11sec ON, 15sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17 OFF, Pulse 5: 2sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 27 Sec.; Total "OFF" Time = 67 Sec.; Total Time = 94 Sec.
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

CGC – CURTIS GOLD CUP			
Brew Button Default Settings (Filter Pack)			
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.	12 Oz.: 12 Pulses, Pulse 1: 5sec ON, 5sec OFF, Pulse 2: 2sec ON, 5sec OFF, Pulse 3: 2sec ON, 5sec OFF, Pulse 4: 2sec ON, 5sec OFF, Pulse 5: 2sec ON, 5sec OFF, Pulse 6: 2sec ON, 5sec OFF, Pulse 7: 2sec ON, 5sec OFF, Pulse 8: 2sec ON, 5sec OFF, Pulse 9: 2sec ON, 5sec OFF, Pulse 10: 2sec ON, 5sec OFF, Pulse 11: 2sec ON, 5sec OFF, Pulse 12: 1sec ON	Total "ON" Time = 26 Sec.; Total "OFF" Time = 55 Sec.; Total Time = 81 Sec.
Drip Out Mode	Off, 1 Seconds - 15min, 1 Second Increments	12 Oz.: 30 Seconds	-
Home	-	-	Select to go to Home Page

Programming

BREW BUTTON DEFAULT SETTINGS			
CURTIS GOLD CUP - CGC1 (Paper Cup Only)			
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.	60 Oz. (See Above for Defaults)	
		20 Oz. (See Above for Defaults)	
		12 Oz. (See Above for Defaults)	
Icon Volume	0 - 60 Oz, 1 Oz. Increments	60 Oz.	
		20 Oz.	-
		12 Oz.	
Drip Out Mode	Off, 1 Seconds - 15min, 1 Second Increments	60 Oz.: 2min	
		20 Oz.: 40 Seconds	-
		12 Oz.: 30 Seconds	
Home	-	-	Select to go to Home Page

Programming

Recipe Defaults for CGC1 Models

Pulse	1	2	3	4	5	6	7	8	9	10	11	12	Total
60 oz													
On	134												2:20
oz	60.3												60.3
Off	0												0:00
Spray Head	Purple									Brew Volume			60 oz
										Total Brew Time			4:20
										Drip-out			2:00

Pulse	1	2	3	4	5	6	7	8	9	10	11	12	Total
20 oz													
On	11	5	5	4	4	4	4	3	2	2	1		:45
oz	4.95	2.25	2.25	1.80	1.80	1.80	1.80	1.35	0.90	0.90	0.45		20.3
Off	15	17	17	17	12	12	15	13	8	1	1		2:08
Spray Head	Purple									Brew Volume			20.3 oz
										Total Brew Time			3:33
										Drip-out			0:40

Pulse	1	2	3	4	5	6	7	8	9	10	11	12	Total
12 oz													
On	11	5	5	4	2								:27
oz	2.2	2.96	1.85	1.85	1.11								12.1
Off	15	17	17	17	1								1:07
Spray Head	Purple									Brew Volume			12.1 oz
										Total Brew Time			2:04
										Drip-out			0:30

Important Screen Messages

WARNING MESSAGES - ALLOWS BREWING		
MESSAGE DISPLAY	**WARNING DESCRIPTION**	**CAUSE**
Maintenance Required	Maintenance Required	Brew count "Gallons Since Reset" exceeds programmed Preventative Maintenance period
Low Water Flow Warning	Low Water Flow	If the Inlet valve remains on longer than XX 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. XX = Alpha 20 secs; Gem/TP Twin 40 secs; Gem/TP Single 30 secs

ERROR MESSAGES - STOPS BREWING		
MESSAGE DISPLAY	**ERROR ESCRIPTION**	**CAUSE**
Water Level Error	Fill run error / Overflow	The fill solenoid has either run for more than 10 minutes on the initial tank fill or 120 Seconds on Large Brewers and 30 Seconds on CGC Brewer in normal operation
Sensor Error	Open Sensor	Break in the temperature thermistor circuit or short curcuit.
Over Temp. Error	Excess Temperature	The sensor is reading that temperature in the heating tank has risen above 210°F, or sensor has shorted to ground.
Internal Error 1	UPM-UCM Communication	Break in the UPM-UCM Communication circuit.

Coffee Recipe Selections
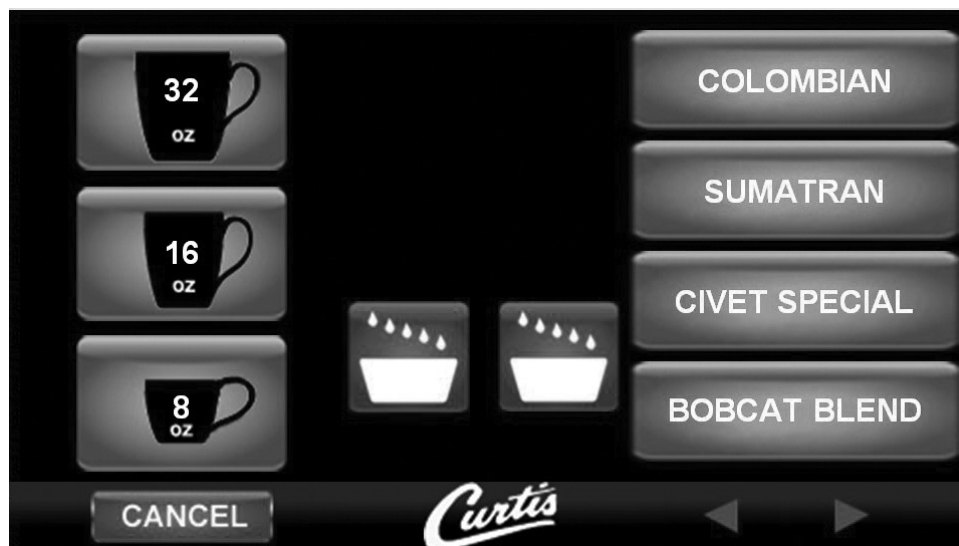
When coffee recipes are offered, the recipe selection will be shown BEFORE a brew size button can be pressed.

Pressing a recipe button will show the size selection (left brew head is shown at this stage).

Selecting a size will start the brew.

Pressing the **CANCEL** button will return the screen to recipe selection.

The touch screen will display four recipes per brew head, per screen.

To view more than four recipes (if available), the left/right arrows will bring up the next four recipes.

Programming Recipes

Enter programming mode to view the **MAIN MENU** screen (refer to page 3).

From the **MAIN MENU** screen, pressing the **Recipes** button will show you the screen above.

Note: When **Master Reset** or **Model Select** are entered, only one recipe will be shown, with the default pulse/drip-out times.

You may select four recipes per page; in this example 15 recipes have been saved so there are four pages of recipes. All of the standard six recipes will be overwritten.

Programming – Recipes

Recipes will be (by default) shown in the order they were created.

The up/down buttons will change the order of the recipes.

The right/left arrow buttons will go to next/previous screens of recipes.

The **New** and **Copy** buttons will create a new recipe (or a copy of the selected recipe) AFTER the selected recipe.

The **Rename** button will go to the **ENTER RECIPE NAME** screen.

The **Edit** button will go to the **EDIT RECIPE** screen.

The **Delete** button will remove the recipe.

The **Options** button will go to **OPTIONS** screen   .

The maximum number of recipes that can be stored is fixed at 20. When the limit is reached, the **New** and **Copy** buttons will be disabled.

The recipe buttons use the same icon buttons as used on the main brew screen.

If the recipes are disabled (in the options screen), all buttons on this screen are disabled apart from the **Options** button.

Edit Recipe

EDIT RECIPE 'GOURMET STANDARD'		
Button	-	MED	+
Pulse Number	-	1	+
On Time (sec)	-	7	+
Off Time (sec)	-	8	+
Drip-out Time (min:sec)	-	1:30	+

A recipe consists of two adjustable features; water pulsing off and on times and drip-out time.

The **Undo** button will operate as for the existing screens.

Changes are saved automatically upon on exiting.

Pressing the check mark button returns you to the **RECIPES** screen.

The only buttons that are selectable are **LG**, **MED** and **SM**, but not **Left** and **Right**.

Enter Name

ENTER RECIPE NAME

GOURMET STANDARD

The **New** screen is for entering a recipe name when creating a new recipe or for copying an existing recipe.

When naming a recipe, the name can be up to 15 to 20 characters long, depending on character width.

All changes are saved automatically upon exiting.

The check mark button returns you to the **Recipes** screen.

Recipe Options

RECIPE OPTIONS

Enabled   Disabled
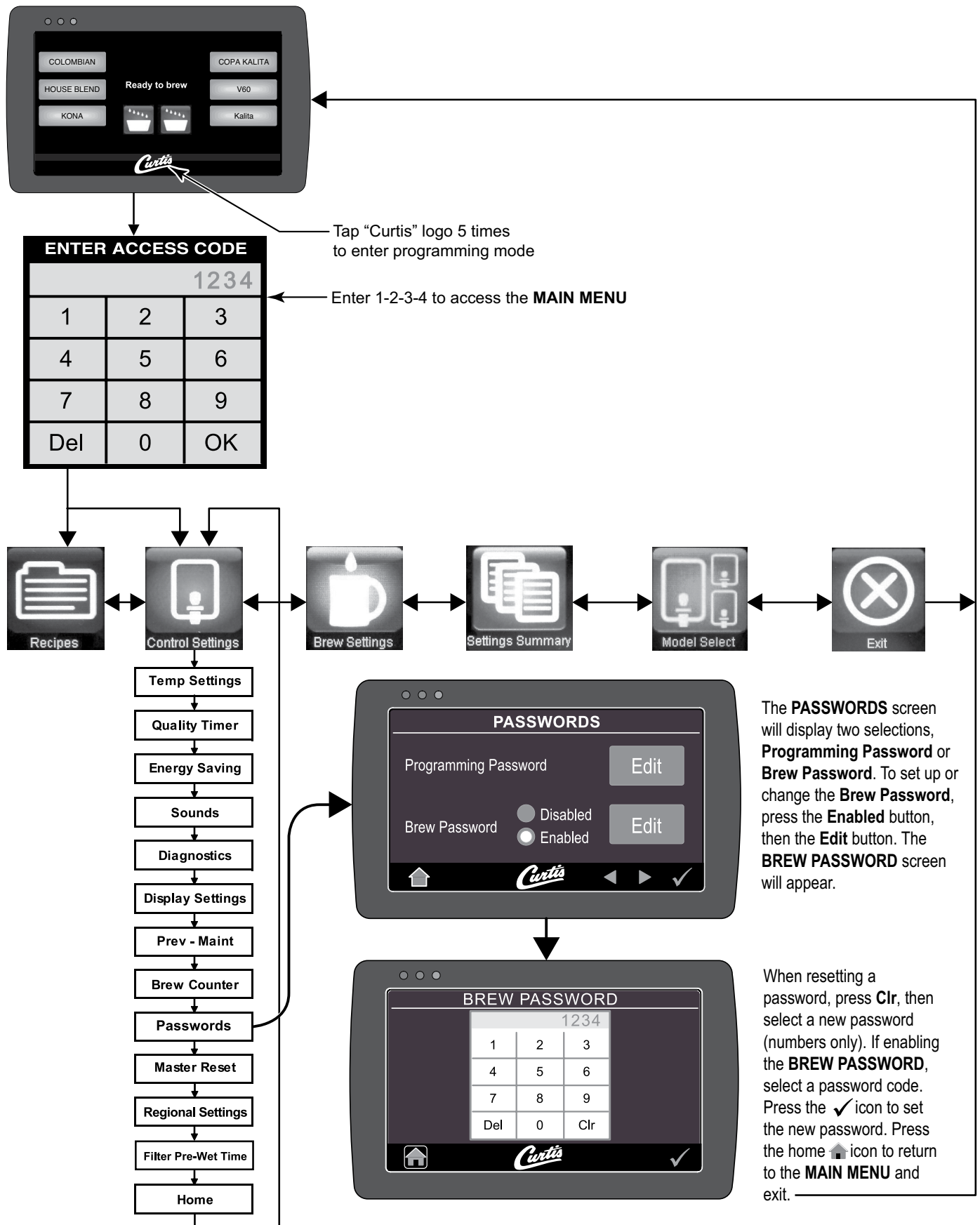
The above screen will appear when the **Options** button is pressed on the **RECIPES** screen.

When recipes are enabled, the pulsing and drip-out time are disabled and cannot be accessed through the brew button program-ming screens.

Pressing the check mark button will return you to the **RECIPES** screen.

Brew Access Code

COLOMBIAN   COPA KALITA

HOUSE BLEND   **Ready to brew**   V60

KONA   Kalita

Curtis

Tap "Curtis" logo 5 times
to enter programming mode

ENTER ACCESS CODE

1 2 3 4

1	2	3
4	5	6
7	8	9
Del	0	OK

Enter 1-2-3-4 to access the **MAIN MENU**

Recipes Control Settings Brew Settings Settings Summary Model Select Exit

Temp Settings

Quality Timer

Energy Saving

Sounds

Diagnostics

Display Settings

Prev - Maint

Brew Counter

Passwords

Master Reset

Regional Settings

Filter Pre-Wet Time

Home

PASSWORDS

Programming Password   Edit

Brew Password   ○ Disabled   Edit
                 ● Enabled

The **PASSWORDS** screen will display two selections, **Programming Password** or **Brew Password**. To set up or change the **Brew Password**, press the **Enabled** button, then the **Edit** button. The **BREW PASSWORD** screen will appear.

BREW PASSWORD

1234

1	2	3
4	5	6
7	8	9
Del	0	Clr

When resetting a password, press **Clr**, then select a new password (numbers only). If enabling the **BREW PASSWORD**, select a password code. Press the ✓ icon to set the new password. Press the home 🏠 icon to return to the **MAIN MENU** and exit.
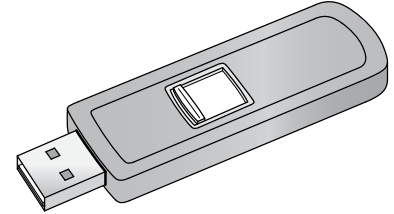
USB – Easy Programming

There are two methods that can be used to change the default settings on Curtis Generation 4 (G4) brewers. The settings can be programmed at the brewer using the universal control module (UCM) touch screen or using the universal serial bus (USB) data port on the side of the brewer. The brewer can easily be reprogrammed by using the USB connection to copy data from a USB flash drive.

The flash drive can be used to copy all the settings from one G4 brewer to another G4 brewer. Doing so eliminates the need to manually go through all the usual programming steps using the brewer touch screen. This allows program settings to be standardized on multiple G4 brewers.

Use a flash drive with USB 2.0 support and a type-A USB connection. Storage capacity should be 2 GB minimum.

IMPORTANT: The flash drive must be completely blank. Before starting, erase any existing files on the flash drive.

SOFTWARE INFORMATION TRANSFER

UPLOAD TO USB

1. Make sure that the brewer is on. Determine that the G4 brewer you wish to copy programming from is properly programmed to the desired settings.

2. Insert the empty flash drive into the USB port on the brewer. The UCM on the brewer will automatically upload all of its settings data onto the flash drive. The yellow LED on above the brewer touch screen will light indicating that data is transferring. The process will only take a second to complete.

DOWNLOAD TO BREWER

1. Select the brewer you wish to make the program changes to. The brewer should be on.

2. Plug the loaded flash drive into the USB port on the brewer. The data copied from the first G4 brewer will automatically download, overwriting all the existing settings on the second brewer.

3. The red LED above the brewer touch screen lights indicating that the download is in process. The process will only take a second to complete.

4. Once the download is complete, the UCM will reboot automatically so that the changes take effect.

5. The download is complete. Remove the flash drive. The data on the flash drive can be downloaded to as many G4 brewers as needed.

USB – File Transfer

The screen below will be present whenever the USB flash drive is inserted, provided that the UCM is showing the main brew screen and is not currently brewing.

The default action is "no action".

The UCM will always create a backup on the USB flash drive before downloading settings/recipes or a screen-saver.

If a firmware update file is present on the USB flash, the firmware update procedure will start BEFORE this screen is shown.

Case 1: Settings/recipes file present, screen-saver not present. User has selected 'Download from USB' for settings/recipes file.

FILE TRANSFER

	Upload to USB	Download from USB	No action
Settings/recipes Present on USB	○	◉	○
Screensaver Not present on USB	○	(disabled)	◉

Start

Case 2: Same as above, but user has selected 'Upload to USB' for settings/recipes file. With this action, the overwrite warning appears.

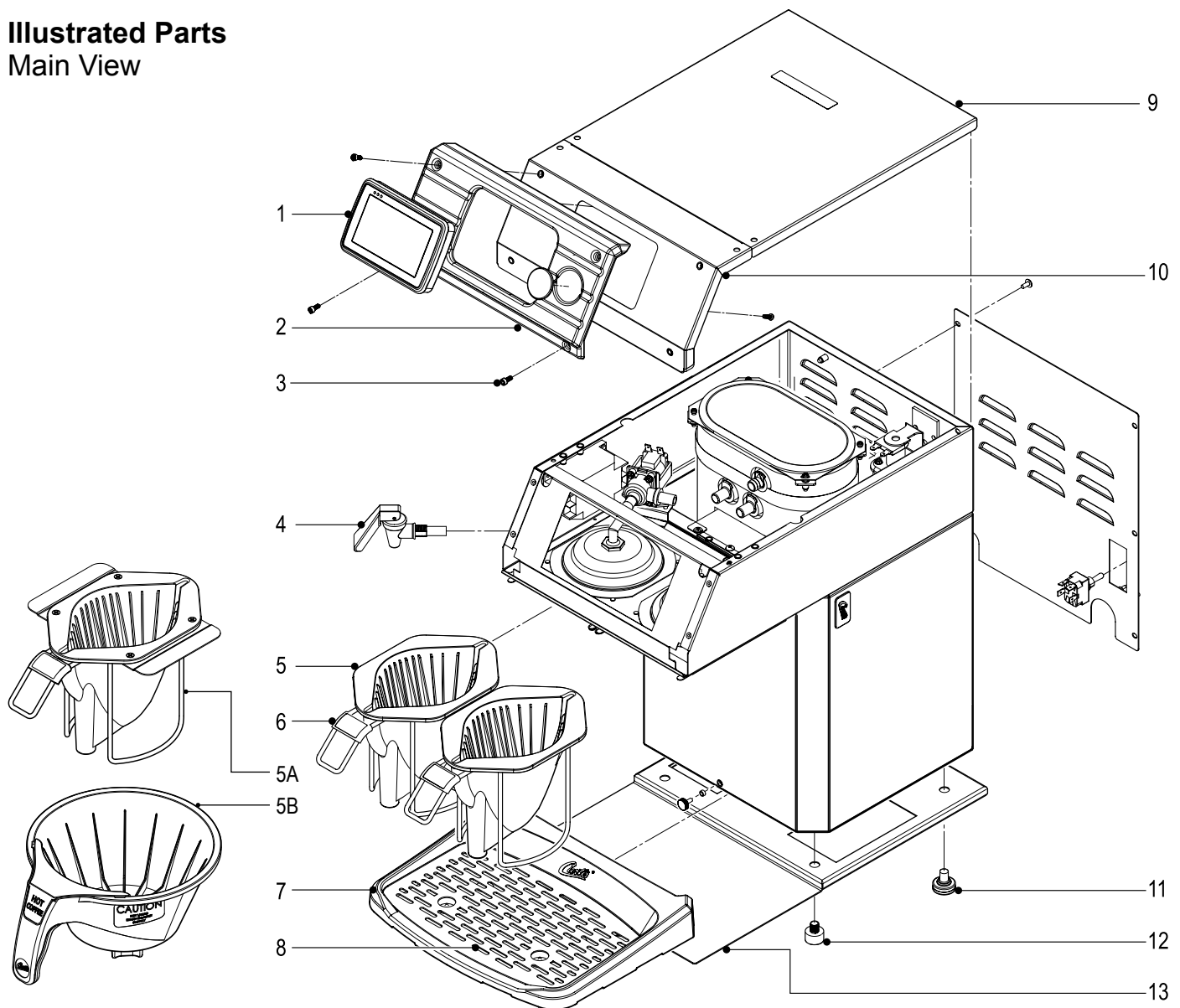**FILE TRANSFER**

	Upload to USB	Download from USB	No action
Settings/recipes Present on USB - will be overwritten	◉	○	○
Screensaver Not present on USB	○	(disabled)	◉

Start

Illustrated Parts
Main View

CGC CHASSIS SHOWN, MODEL CGC1 HAS SINGLE SPRAY HEAD

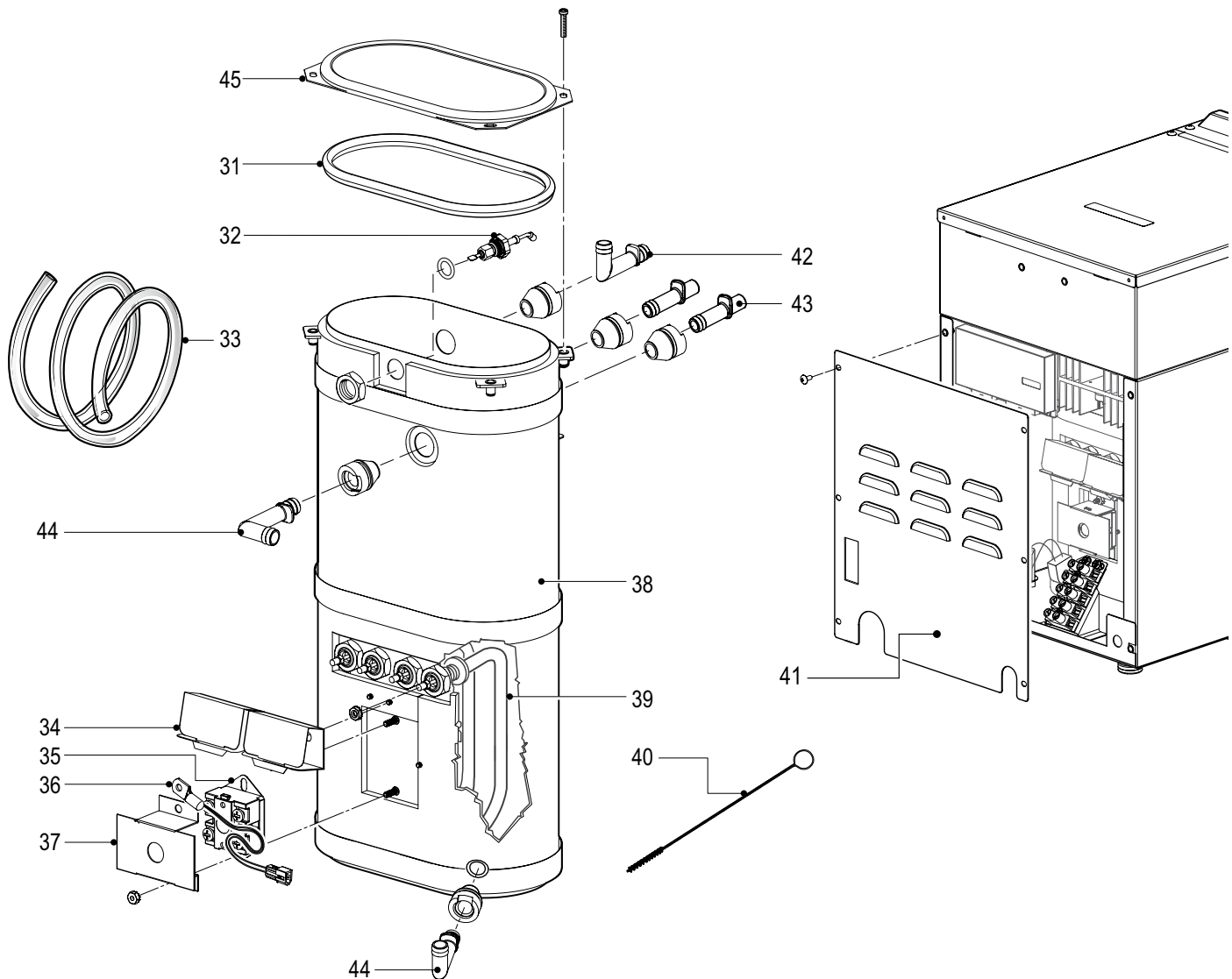| ITEM NO.	PART NO.	DESCRIPTION
1	WC-10000*	CONTROL MODULE, TOUCH SCREEN G4
2	WC-66081	BEZEL, FRONT CGC
3	WC-4426	SCREW, 8-32x3/8 PH HEAD TRUSS
4	WC-1809*	FAUCET, PS/HPS SERIES HOT WTR 1/2-20 UNF AP/ALP
5	WC-3411	BREW CONE ASSY, OPEN BREW CGC
5A	WC-3411-101	BREW CONE, CGC1 W/EXTENDED SIDES CGC1
5B	WC-3621-101	BREW CONE, NON-METAL UNIVERSAL (WITH SPLASH POCKET) (CGC1 ONLY)
6	WC-66082	FLAVOR, CLIP BREWCONE CGC
7	WC-66070	PAN, DRIP TRAY CGC
8	WC-66085	SCREEN, DRIP TRAY CGC
9	WC-61492-101	COVER, TOP BACK SINGLE CUP
10	WC-61492	COVER, TOP FRONT SINGLE CUP
11	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW
12	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER
13	WC-61497	PLATE, LEG SUPPORT CGC (OPTIONAL ON CGC, STANDARD ON CGC1)

* SUGGESTED PARTS TO STOCK

Illustrated Parts
Top Wrap

14
15
16
17
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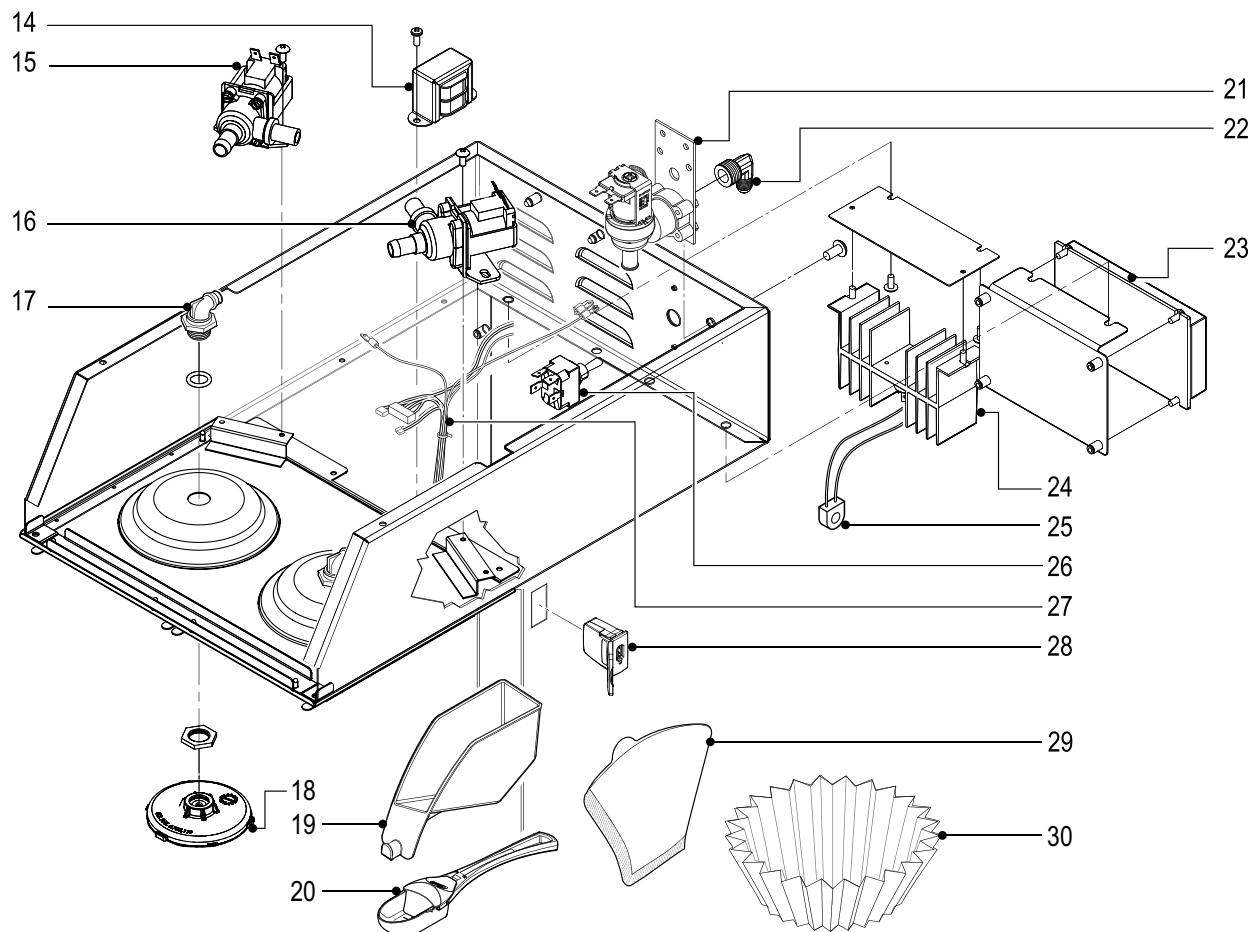
CGC CHASSIS SHOWN, MODEL CGC1 HAS SINGLE SPRAY HEAD

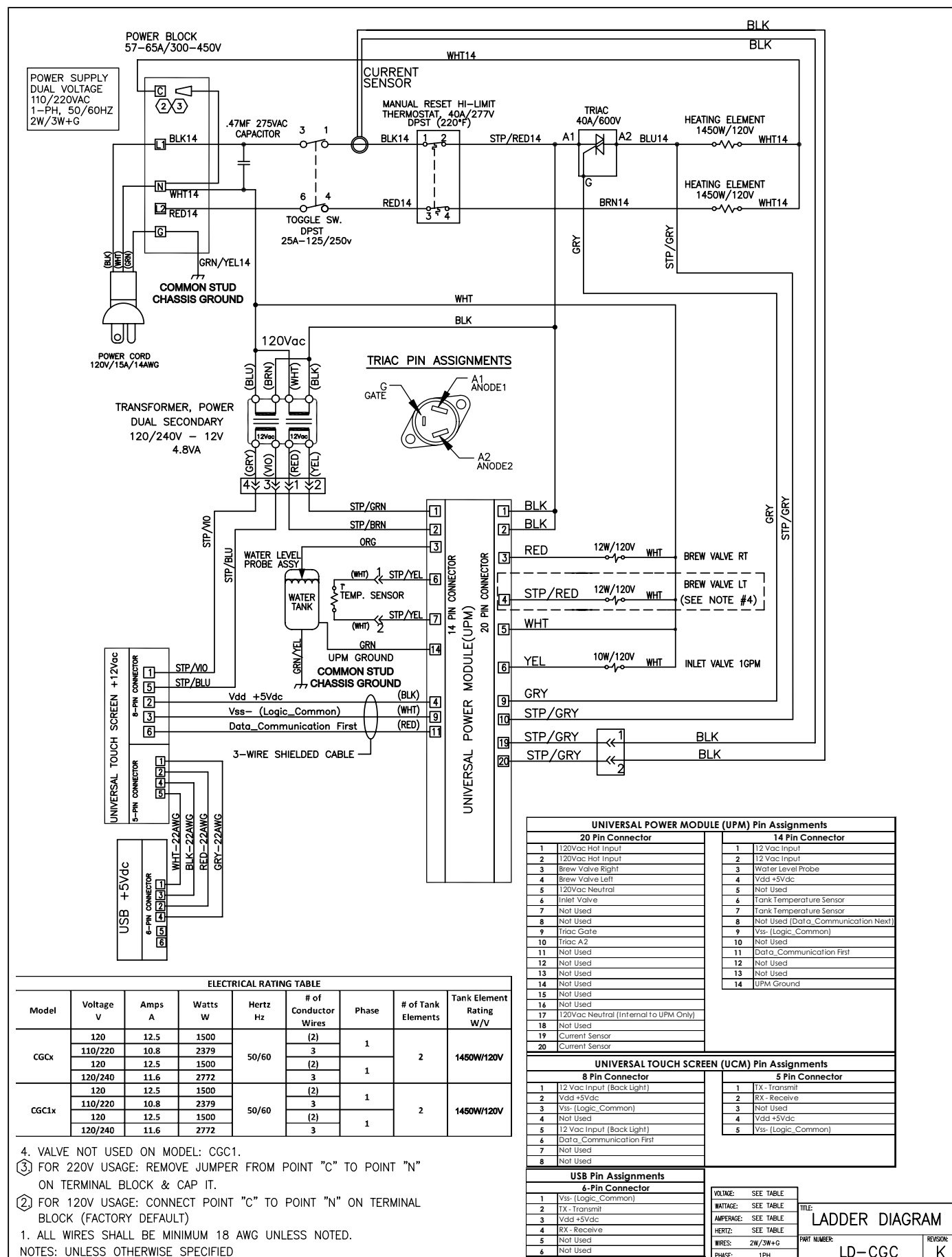| ITEM NO.	PART NO.	DESCRIPTION
14	WC-589-101	TRANSFORMER,120VAC-24V 4.8A W/ LEADS & MOLEX CONN.
15	WC-889*	VALVE, DUMP LEFT 120V 12W ALPHA'S/D1000/GEM-12/TLP
16	WC-817*	VALVE, DUMP RIGHT 120V 12W W/RECTIFIER AP/GEM (CGC ONLY)
17	WC-2962-101K	KIT, FITTING SPRAYHEAD KYNAR
18	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
19	WC-66087	FILTER HOLSTER CGC
20	WC-66090	SCOOP ASSEMBLY CGC
21	WC-826L*	VALVE, INLET 1 GPM 120V 10W ALP/AP/TLP GREY BODY
22	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLATED
23	WC-10001*	CONTROL MODULE, UPM 120/220V
24	WC-8556*	HEATSINK, ASSY DV ALPDS/D500AP TCTD/PTTD
25	WC-14045-101	CURRENT SENSOR ASSY G4
26	WC-103	SWITCH, TOGGLE NON-LIT DPST 25A 125/250VAC RESISTIVE
27	WC-13443	HARNESS, ASSY COMPLETE CGC
28	WC-10008K	KIT, INSTALLATION UNIVERSAL USB
29	CGC4FILTER*	#4 COFFEE FILTER CGC/CGCE (40/PKG)
30	CR-10	FILTER, COFFEE #506 1000/PK 9-3/4" X 4-1/2"

* SUGGESTED PARTS TO STOCK

Illustrated Parts
Heating Tank

ITEM NO.	PART NO.	DESCRIPTION
31	WC-43062*	GASKET, TANK LID
32	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
33	WC-5310	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
34	WC-4394	GUARD, SHOCK/HEATING ELEMENT FOR SINGLE HEATING ELEMENT
35	WC-522*	THERMOSTAT, HI LIMIT HEATER CONTROL DPST 277V 40A
36	WC-1438-101*	SENSOR, TEMPERATURE TANK
37	WC-43055	GUARD, SHOCK RESET THERMOSTAT (WC-522)
38	WC-54324DV*	TANK, ASSY DUAL VOLTAGE 120/22 (2) 1450W SINGLE CUP (CGC ONLY)
38A	WC-54324DV-101	TANK, ASSY DUAL VOLTAGE CGC1 (2) 1450W 120V (CGC1 ONLY)
39	WC-917-04*	ELEMENT, HEATING 1.45KW 120V W/JAM NUTS & SILICONE O-RING
40	WC-36077	BRUSH, 3/32" SPIRAL NYLON WC-3411/ CGC
41	WC-61491	COVER, BACK SINGLE CUP
42	WC-37266	KIT, FITTING TANK OVERFLOW
43	WC-37317	KIT, STRAIGHT FITTING & BUSHNG 8mm GEN USE
44	WC-37365	KIT, FITTING TANK INLET
45	WC-5853-102	COVER, TOP HEATING TANK GEN USE

SUGGESTED PARTS TO STOCK

18

Electrical Schematic - Curtis Gold Cup Brewer

POWER BLOCK
57-65A/300-450V

POWER SUPPLY
DUAL VOLTAGE
110/220VAC
1-PH, 50/60HZ
2W/3W+G

BLK

BLK

WHT14

CURRENT SENSOR

MANUAL RESET HI-LIMIT THERMOSTAT, 40A/277V
DPST (220°F)

TRIAC
40A/600V

HEATING ELEMENT
1450W/120V

.47MF 275VAC CAPACITOR

BLK14

STP/RED14

A1

A2 BLU14

WHT14

BLK14

BLK14

RED14

BRN14

HEATING ELEMENT
1450W/120V

WHT14

N WHT14

RED14

TOGGLE SW.
DPST
25A-125/250v

G

GRN/YEL14

COMMON STUD
CHASSIS GROUND

(BLK) (WHT) (GRN)

POWER CORD
120V/15A/14AWG

120Vac

GRY

STP/GRY

WHT

BLK

TRIAC PIN ASSIGNMENTS

G GATE

A1 ANODE1

A2 ANODE2

TRANSFORMER, POWER
DUAL SECONDARY
120/240V - 12V
4.8VA

(BLU) (BRN) (WHT) (BLK)

12Vac 12Vac

(GRY) (VIO) (RED) (YEL)

4 3 1 2

STP/VIO

STP/BLU

STP/GRN

STP/BRN

ORG

WATER LEVEL PROBE ASSY

WATER TANK

TEMP. SENSOR

(WHT) 1 STP/YEL

(WHT) 2 STP/YEL

GRN

UPM GROUND

GRN/YEL

COMMON STUD
CHASSIS GROUND

14 PIN CONNECTOR

20 PIN CONNECTOR

UNIVERSAL POWER MODULE (UPM)

1 BLK
2 BLK
3 RED   12W/120V WHT   BREW VALVE RT
   STP/RED   12W/120V WHT   BREW VALVE LT (SEE NOTE #4)
5 WHT
6 YEL   10W/120V WHT   INLET VALVE 1GPM
9 GRY
10 STP/GRY
19 STP/GRY   BLK
20 STP/GRY   BLK

GRY STP/GRY

UNIVERSAL TOUCH SCREEN +12Vac

8-PIN CONNECTOR
1 STP/VIO
5 STP/BLU
2 Vdd +5Vdc   (BLK) 4
3 Vss- (Logic_Common) (WHT) 9
6 Data_Communication First (RED) 11

3-WIRE SHIELDED CABLE

5-PIN CONNECTOR
1
2
4
5

USB +5Vdc

WHT-22AWG
BLK-22AWG
RED-22AWG
GRY-22AWG

6-PIN CONNECTOR
1
2
3
4
5
6

UNIVERSAL POWER MODULE (UPM) Pin Assignments

20 Pin Connector		14 Pin Connector	
1	120Vac Hot Input	1	12 Vac Input
2	120Vac Hot Input	2	12 Vac Input
3	Brew Valve Right	3	Water Level Probe
4	Brew Valve Left	4	Vdd +5Vdc
5	120Vac Neutral	5	Not Used
6	Inlet Valve	6	Tank Temperature Sensor
7	Not Used	7	Tank Temperature Sensor
8	Not Used	8	Not Used (Data_Communication Next)
9	Triac Gate	9	Vss- (Logic_Common)
10	Triac A2	10	Not Used
11	Not Used	11	Data_Communication First
12	Not Used	12	Not Used
13	Not Used	13	Not Used
14	Not Used	14	UPM Ground
15	Not Used		
16	Not Used		
17	120Vac Neutral (Internal to UPM Only)		
18	Not Used		
19	Current Sensor		
20	Current Sensor		

UNIVERSAL TOUCH SCREEN (UCM) Pin Assignments

8 Pin Connector		5 Pin Connector	
1	12 Vac Input (Back Light)	1	TX - Transmit
2	Vdd +5Vdc	2	RX - Receive
3	Vss- (Logic_Common)	3	Not Used
4	Not Used	4	Vdd +5Vdc
5	12 Vac Input (Back Light)	5	Vss- (Logic_Common)
6	Data_Communication First		
7	Not Used		
8	Not Used		

USB Pin Assignments

6-Pin Connector	
1	Vss- (Logic_Common)
2	TX - Transmit
3	Vdd +5Vdc
4	RX - Receive
5	Not Used
6	Not Used

ELECTRICAL RATING TABLE

Model	Voltage V	Amps A	Watts W	Hertz Hz	# of Conductor Wires	Phase	# of Tank Elements	Tank Element Rating W/V
CGCx	120	12.5	1500	50/60	(2)	1	2	1450W/120V
	110/220	10.8	2379		3			
	120	12.5	1500		(2)	1		
	120/240	11.6	2772		3			
CGC1x	120	12.5	1500	50/60	(2)	1	2	1450W/120V
	110/220	10.8	2379		3			
	120	12.5	1500		(2)	1		
	120/240	11.6	2772		3			

4. VALVE NOT USED ON MODEL: CGC1.
3. FOR 220V USAGE: REMOVE JUMPER FROM POINT "C" TO POINT "N" ON TERMINAL BLOCK & CAP IT.
2. FOR 120V USAGE: CONNECT POINT "C" TO POINT "N" ON TERMINAL BLOCK (FACTORY DEFAULT).
1. ALL WIRES SHALL BE MINIMUM 18 AWG UNLESS NOTED.
NOTES: UNLESS OTHERWISE SPECIFIED

| VOLTAGE:	SEE TABLE	TITLE:
WATTAGE:	SEE TABLE	
AMPERAGE:	SEE TABLE	LADDER DIAGRAM
HERTZ:	SEE TABLE	
WIRES:	2W/3W+G	PART NUMBER:
PHASE:	1PH	LD-CGC REVISION: K

Cleaning the Gold Cup Brewer

Regular cleaning and preventive maintenance is essential in keeping your coffee brewer in good working condition.

⚠️ **CAUTION –** Do not use cleaning liquids, compounds or powders containing chlorine (bleach) or corrosives. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

1. Mix dishwashing liquid in warm water to make a mild cleaning solution.

2. Drain the drip tray. Wash the tray and screen. Dry these parts.

3. Wipe exterior surfaces with a cloth moistened with detergent solution. Clean off dried coffee, spills or debris.

4. Wipe exterior surfaces with a cloth soaked in clean water to remove all traces of cleaner.

5. Slide the brew basket(s) out and clean with detergent solution and a soft brush.

6. With the brew basket(s) removed, clean the spray head area with detergent solution. Clean the brew rails with a brush to remove any coffee residue.

7. Wipe the spray head area with a cloth soaked in clean water to remove any traces of cleaning solution.

8. Rinse and dry the brew basket(s). Return them onto the brew rails.

9. Dry exterior surfaces with a clean soft cloth.
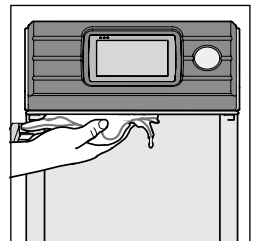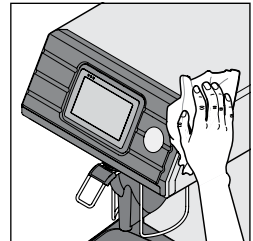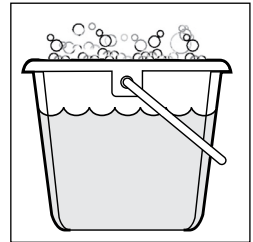
Liquid Level Probe

Cleaning intervals for the probe are to be determined by the user or the service tech, based on water conditions. The use of water filters, or the type of water filter that is being used can impact the service interval. Intervals can be from one month to several years, however, replacing rather than cleaning the probe is preferable.

⚠️ **WARNING:** This procedure is to be performed only by qualified service personnel. Disconnect electrical power before removing access panels! This procedure involves working with hot water and hot surfaces!
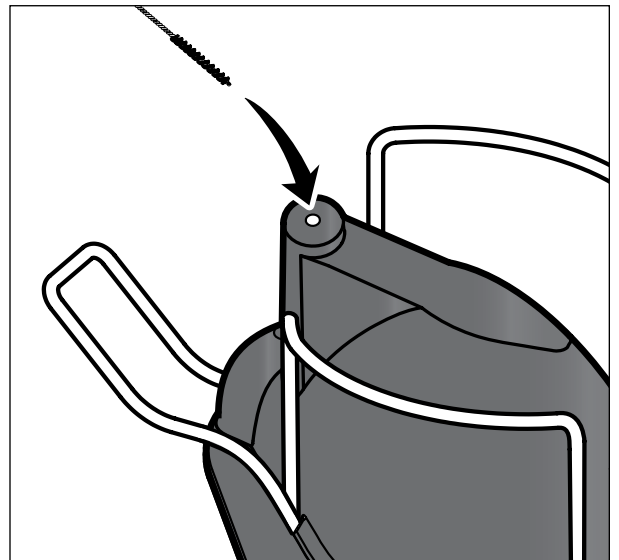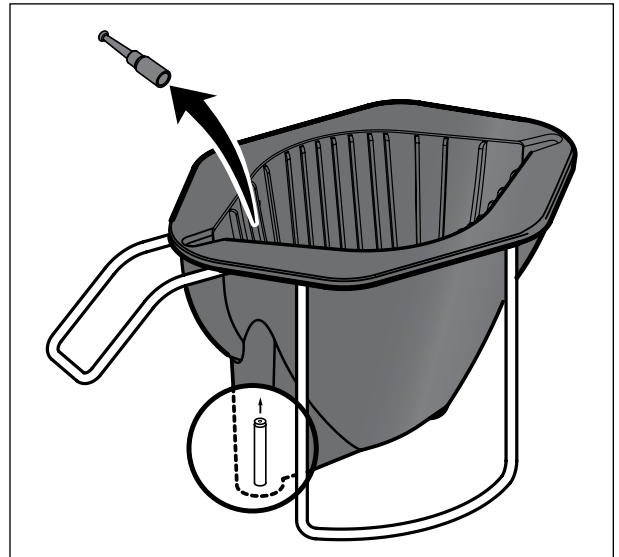
1. Unplug the power cord and shut off the water supply.

2. Remove the top cover of the unit. Locate the top of the tank, make sure it is cool, then remove the cover.

3. Drain the tank to a level about 3" below the tip of the probe.

4. Clean the tip of the probe using a Scotch-Brite™ scuff pad.

5. If a residual white layer is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the white layer is removed.

6. When assembling the probe back onto the tank, make sure the tip of the probe is pointing downward as illustrated.

HEATING TANK   LIQUID LEVEL PROBE
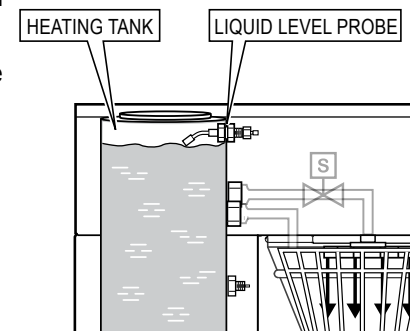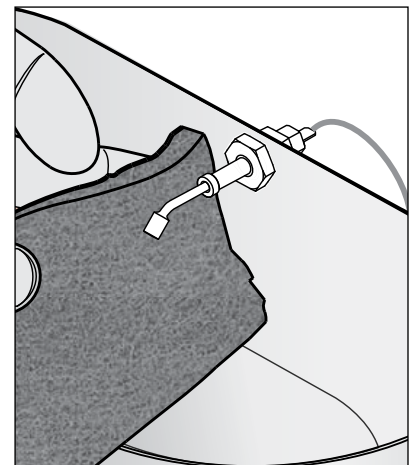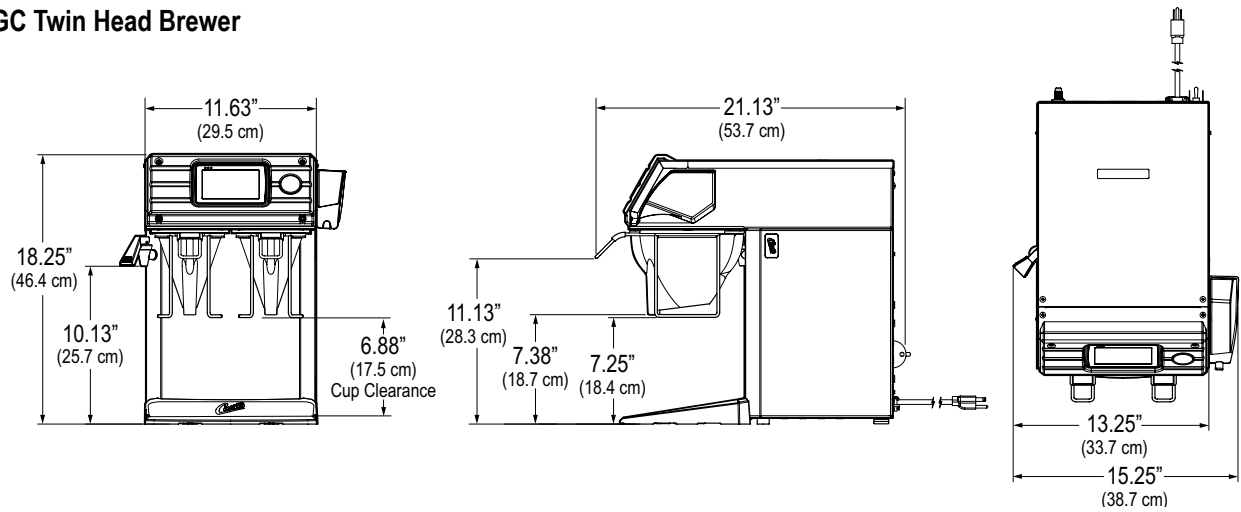
Cleaning the Single Cup Brew Baskets

Clean the dispensing spout of the single cup brew basket once a month or more often in locations where the unit gets heavy use.

1. Look into the brew basket to locate the cap covering the spout tube. Remove this cap by grasping the top portion and pulling it straight up and out.

2. Clean the inside orifice of the spout tube. For better cleaning, you can mix a mild dishwashing solution to use while cleaning. Insert a small brush through the spout tube from the outside of the brew basket. Spin the brush a few times to remove any coffee residue. Look inside the brew basket and verify that the brush has gone completely through the spout.

3. Clean the small opening on the side of the spout tube. Insert the brush into the side opening and spin it a few times. Run the brush completely through the side opening.

4. Rinse the brew basket with clear water. Observe the flow of water from the dispensing spout to make sure you have a good flow. Replace the spout tube cap.
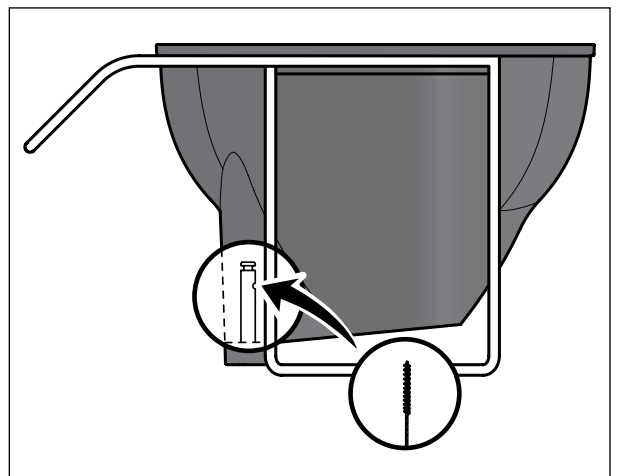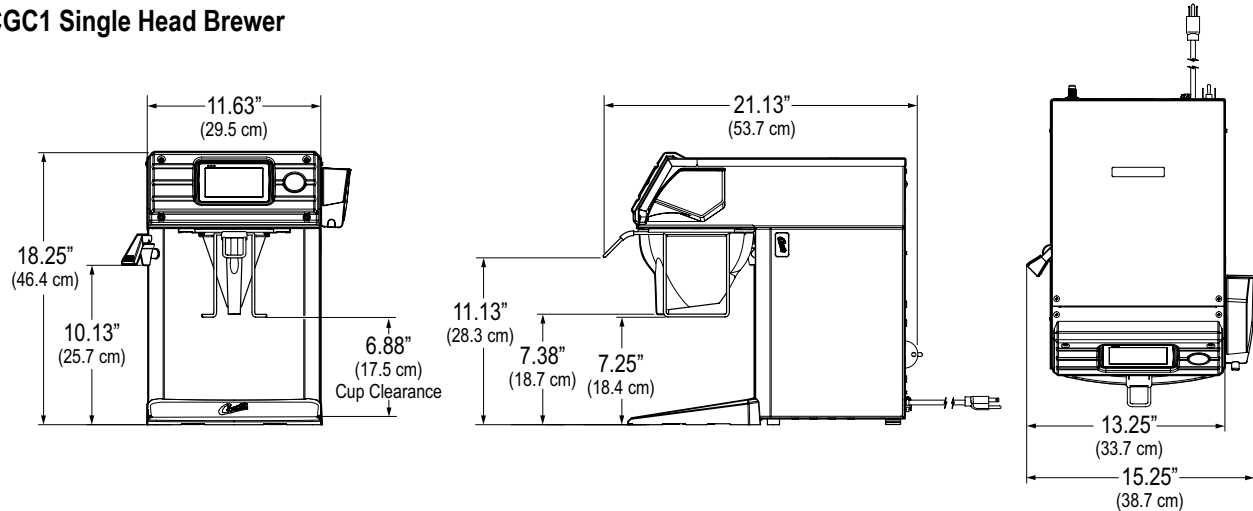
Rough-In Drawings

CGC Twin Head Brewer

11.63"
(29.5 cm)

21.13"
(53.7 cm)

18.25"
(46.4 cm)

10.13"
(25.7 cm)

6.88"
(17.5 cm)
Cup Clearance

11.13"
(28.3 cm)

7.38"
(18.7 cm)

7.25"
(18.4 cm)

13.25"
(33.7 cm)

15.25"
(38.7 cm)

CGC1 Single Head Brewer

11.63"
(29.5 cm)

21.13"
(53.7 cm)

18.25"
(46.4 cm)

10.13"
(25.7 cm)

6.88"
(17.5 cm)
Cup Clearance

11.13"
(28.3 cm)

7.38"
(18.7 cm)

7.25"
(18.4 cm)

13.25"
(33.7 cm)

15.25"
(38.7 cm)

Appendix A - Leg Support Plate Installation Instructions (Optional on Model CGC)

For ease of installation, the brewer may be laid on its side to allow access to the bottom. Lay the unit on a soft padded surface to avoid scratches.

1. Remove the four legs from the bottom of the brewer by unscrewing them. The front legs are different from the rear legs. Note the location and difference between the two types during removal.

2. Place the leg support plate on the bottom of the unit. Line up the leg holes in the plate with the leg holes on the bottom of the unit.

3. Reinstall the legs in the same positions they were removed from in step 1.

⚠ **EXCESSIVE WEIGHT WARNING:** When lifting the brewer, at least two persons are required to avoid personal injury.

⚠ **CAUTION:** Drain the water tank before laying the brewer on its side.

LEG SUPPORT PLATE

REAR LEG

FRONT LEG
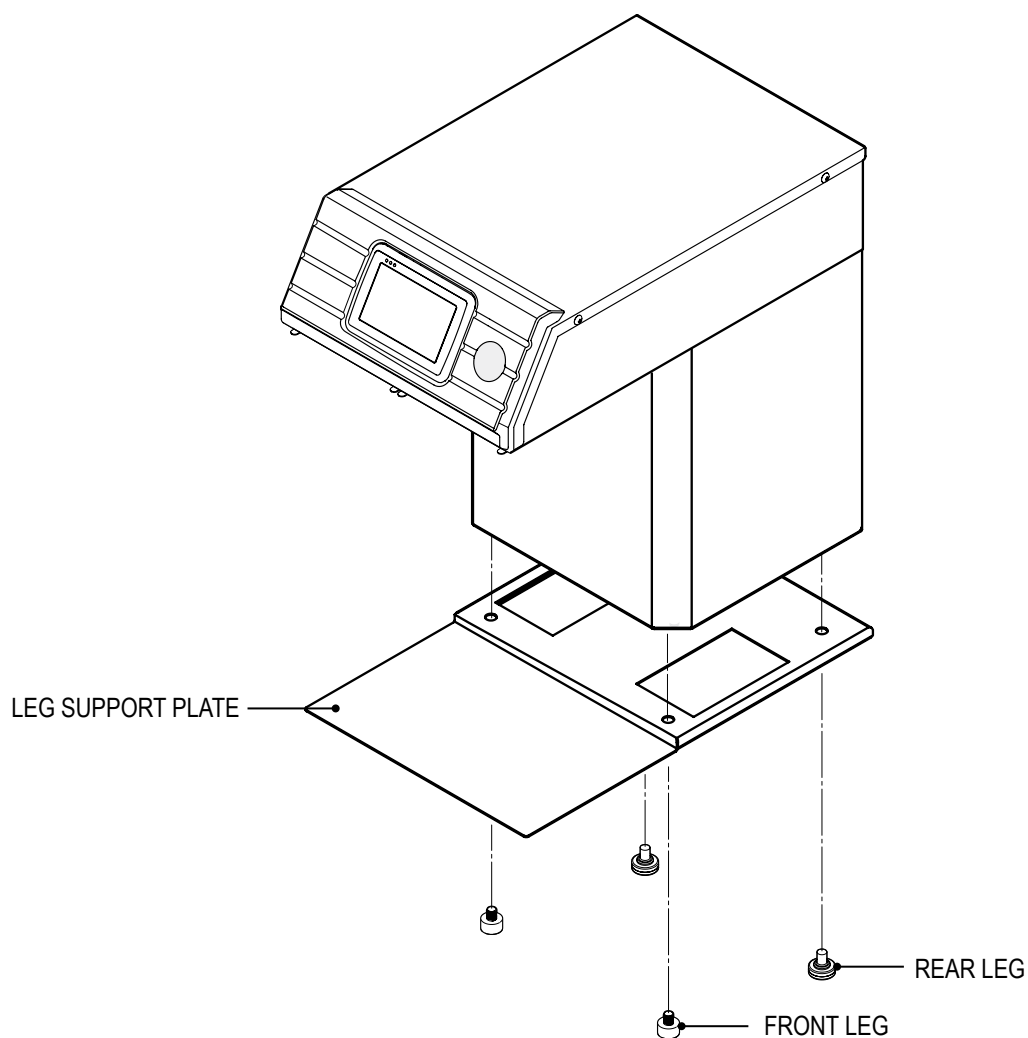
Product Warranty Information

Wilbur Curtis Co., Inc. 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, Wilbur Curtis Co., Inc. warrants its grinding burrs for forty (40) months from the date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless steel components are warranted for two (2) years from the date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from the 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. The 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. Wilbur Curtis Co., Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from Wilbur Curtis Co., Inc. Wilbur Curtis Co., Inc. 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 an 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):** *The 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. Wilbur Curtis Co., Inc. 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 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). THE 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.

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