



Gemini® IntelliFresh® FreshTrac™ Satellite

For use only with GEMX series satellite brewers.
See brewer user guide for brewing instructions.

READ AND SAVE THESE INSTRUCTIONS

NOTICE TO INSTALLER: Please leave this booklet with the machine.

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Contact Information

Wilbur Curtis Co., Inc.

6913 Acco Street | Montebello, CA 90640 US
Phone: 323-837-2300 | Toll Free: 800-421-6150
Email: csrassistance@wilburcurtis.com | Web: www.wilburcurtis.com

For the latest specifications and information go to www.wilburcurtis.com
Toll Free: 800-995-0417 | Monday - Friday 5:30 A.M. - 4:00 P.M. PT
Email: techsupport@wilburcurtis.com

Due to continued product improvement, the products illustrated/photographed in this guide may vary slightly from the actual product.

Symbols



This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



DANGER - Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING - Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION - Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE - Indicates a situation which, if not avoided, could result in property damage.



IMPORTANT - Provides information and tips for proper operation.



SANITATION REQUIREMENTS

Important Safeguards/Conventions



WARNING:

- Keep hands, arms and other items away from hot surfaces.
- Clean the satellite completely before using it for the first time as according to the CLEANING INSTRUCTIONS. Clean it regularly as instructed in the CLEANING INSTRUCTIONS. Do not use harsh powders or cleansers containing chlorine. Do not use a wire brush or pot scour to clean inside liner. When cleaning satellites with a connector on the back, do not allow liquids to get into the connector during cleaning.
- Satellites may be heavy when filled. Take care when transporting to avoid dropping or spilling.
- Use this unit only for its intended use, serving hot and/or cold beverages/water.
- This satellite is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the satellite by a person responsible for their safety.

CE Requirements

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes. For safe use, an all-pole disconnection must be incorporated into the fixed wiring in accordance with the wiring rules outlined in clause 7.12.2 of IEC 6.335-1 for meeting the minimum electrical safety of this standard.
- This appliance must not be cleaned by water jet.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance not intended to be used in applications such as:
 - farm houses
- Access to the service areas permitted by Authorized Service personnel only.
- The A-Weighted sound pressure level is below 70 dBA.

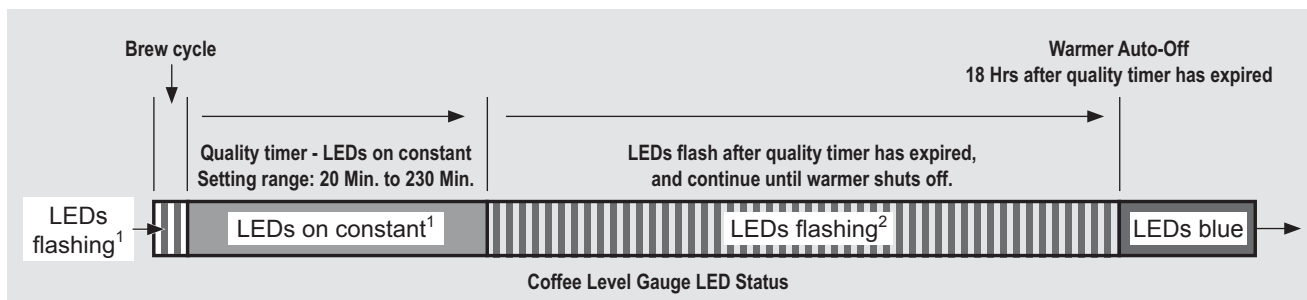
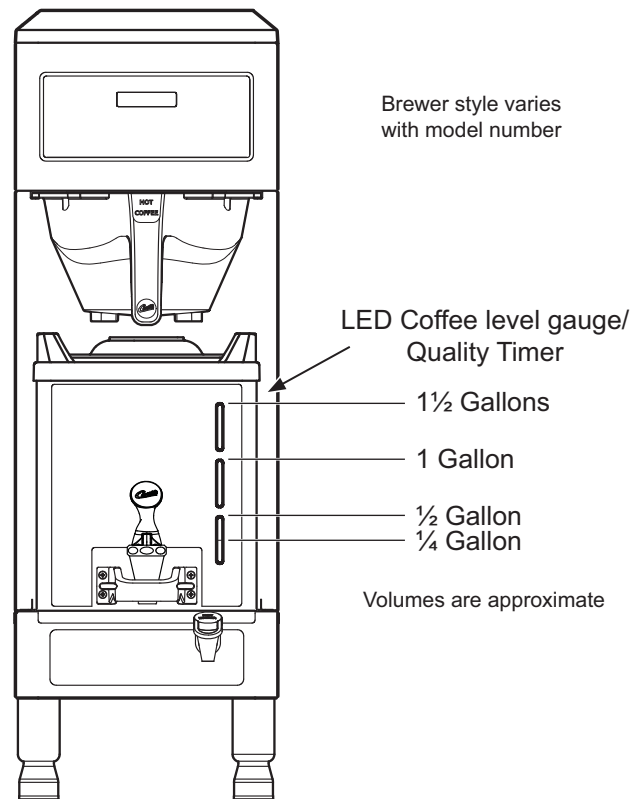
IntelliFresh Function and Features

The LED coffee level gauge on the front of the satellite is also the indicator for the IntelliFresh Quality Timer system. When the quality timer is set to on (default), it alerts you to when the coffee has exceeded the programmed freshness time. The Quality Timer is activated via a signal sent through corresponding connectors from the brewer to the satellite. When the warmer (automatically) shuts off, the coffee level gauge turns blue, provided there is still coffee in the satellite. Otherwise the LEDs turn off completely.

See the **PROGRAMMING GUIDE** to change the Quality Timer settings, including freshness (quality) time and LED color.

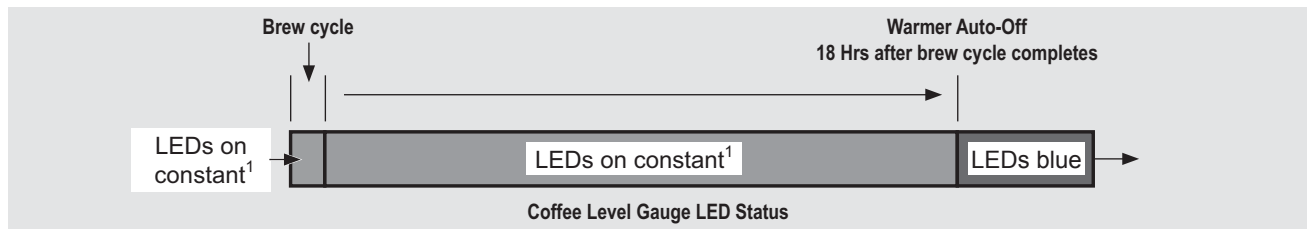


NOTE: After the brew cycle is complete, if the GEMX satellite is transferred from the brewer to a Curtis IntelliFresh warmer stand, the following satellite settings will remain the same: Quality Timer, Warmer Default (heat setting) and Satellite (Intellifresh) Color Scheme.



¹Color 1 (coffee is fresh)
²Color 2 (coffee is no longer fresh) } Colors are user selectable, see **PROGRAMMING GUIDE**

LED Coffee Level Gauge - Intellifresh Quality Timer ON



¹Color 1: User selectable, see **PROGRAMMING GUIDE**

LED Coffee Level Gauge - Quality Timer OFF

Cleaning the Satellite (Daily)



WARNING: DO NOT immerse the satellite in water or any other liquid. Do not place the satellite in a dishwasher. Placing the satellite in a dishwasher will void the warranty.



IMPORTANT: Clean the satellite daily to avoid the build up of coffee oil residue on the Intellifresh® sensors inside the liner. Residue build up may cause the Intellifresh indicator to malfunction.

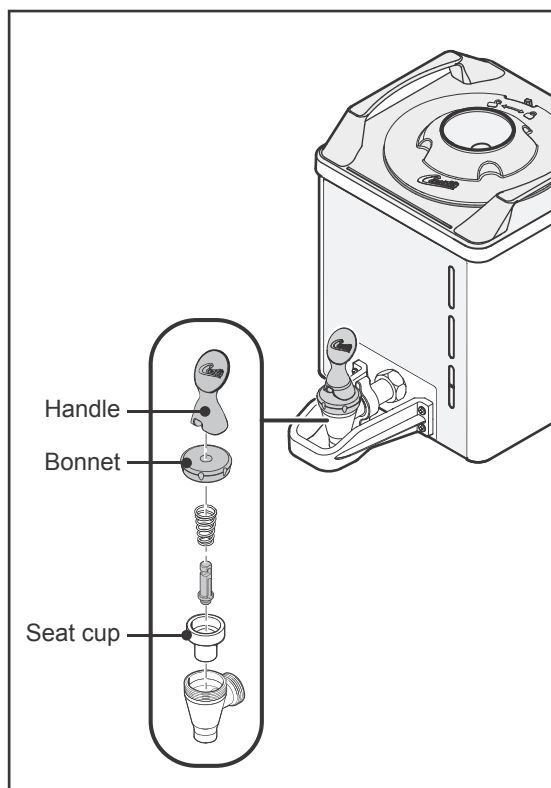
Cleaning the Liner

- 1 Prepare a mild solution of detergent and warm water. Remove the satellite from the brewer and remove the lid. Rinse.
- 2 **Wash** - Wipe the exterior surfaces of the satellite and the lid with a sponge soaked with the detergent solution to remove spills and debris. Fill the liner with the detergent solution. Take a soft nylon brush and scrub out the stainless steel liner.



NOTICE: DO NOT use a metal brush to clean the liner. Damage to the Intellifresh sensors inside will result.

- 3 **Rinse** - Rinse with clean, warm water.
- 4 **Sanitize** - Sanitize the interior of the satellite and the lid, using a commercial sanitizer suitable for food grade applications. Sanitize according to the directions on the package.
- 5 Disassemble the faucet - Unscrew the handle/bonnet assembly from the top of the faucet and remove it. Inspect the seat cup for wear. Replace the seat cup if it is damaged.
- 6 **Air Dry** - Turn the satellite and lid upside down and allow to air dry.

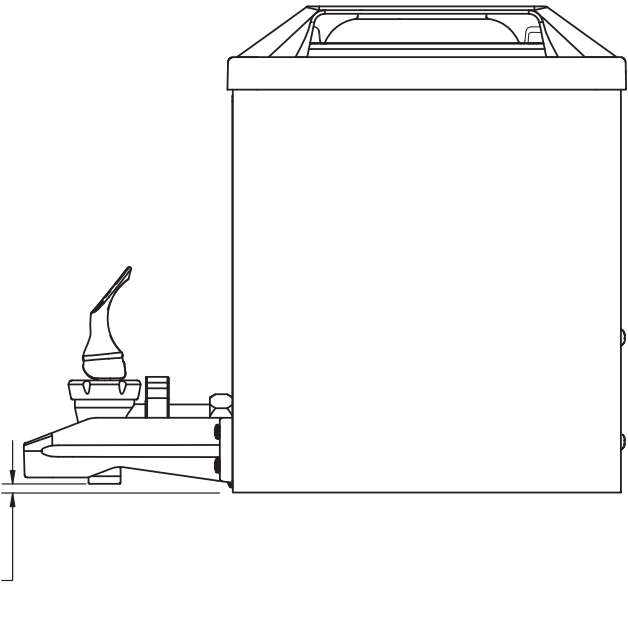
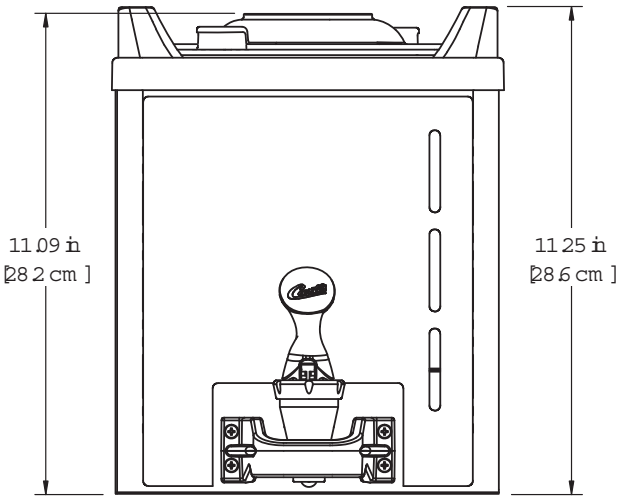
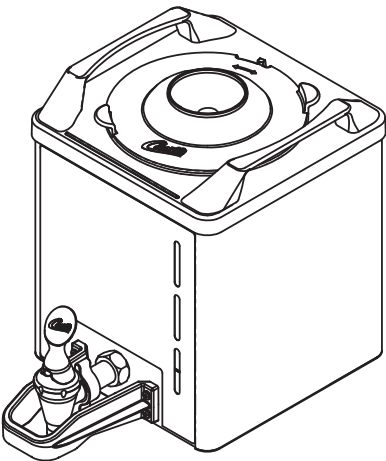
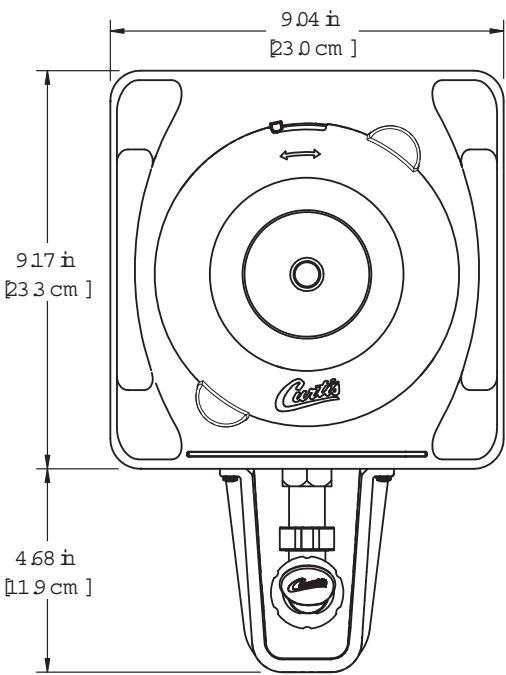


Cleaning the Faucet Parts

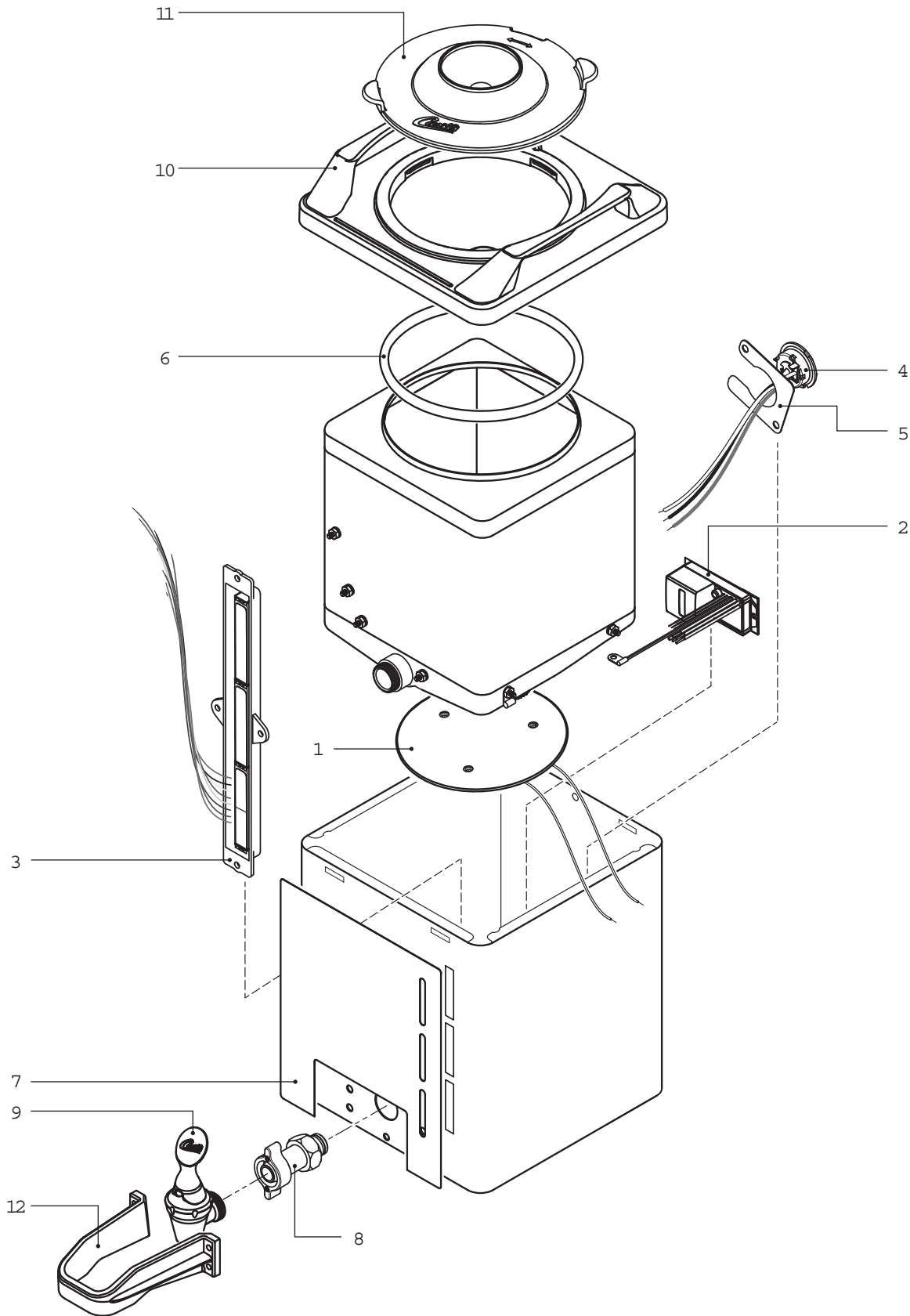
- 7 **Wash** - Wash all faucet parts with the detergent solution.
- 8 **Rinse** - Thoroughly rinse all parts with clean, warm water.
- 9 **Sanitize** - After rinsing, place all faucet parts in a sink to be sanitized. Immerse them in a commercial sanitizer suitable for food grade applications. Sanitize according to the directions on the package.
- 10 **Air Dry** - Allow all parts to thoroughly air dry.
- 11 Reassemble - When dry, reassemble the handle/bonnet. Hand tighten the handle/bonnet onto the top of the faucet assembly. Reinstall the lid.



GEM3XIFT - Satellite Server



GEM3XIFT - Exploded View



GEM3XIFT - Main Chassis - Parts List

ITEM #	PART #	DESCRIPTION
1	WC-981K	KIT, INTELLIFRESH HEATR WC-981 GEM3IF
2	WC-10032K	KIT FOR WC-10032, UPM (INCLUDES SENSOR)
3	WC-10037K	KIT, CONTROL MODULE, LED ASSEMBLY GEM3XIFT
4	WC-13426	WIRE ASSY, IF CONNECTOR GEM3IF
5	WC-61963	PLATE, HOLDER IF CONNECTORS GEMTIF
6	WC-43062	GASKET, TANK LID
7	WC-390354	LABEL, FRONT GEM3XIFT CURTIS

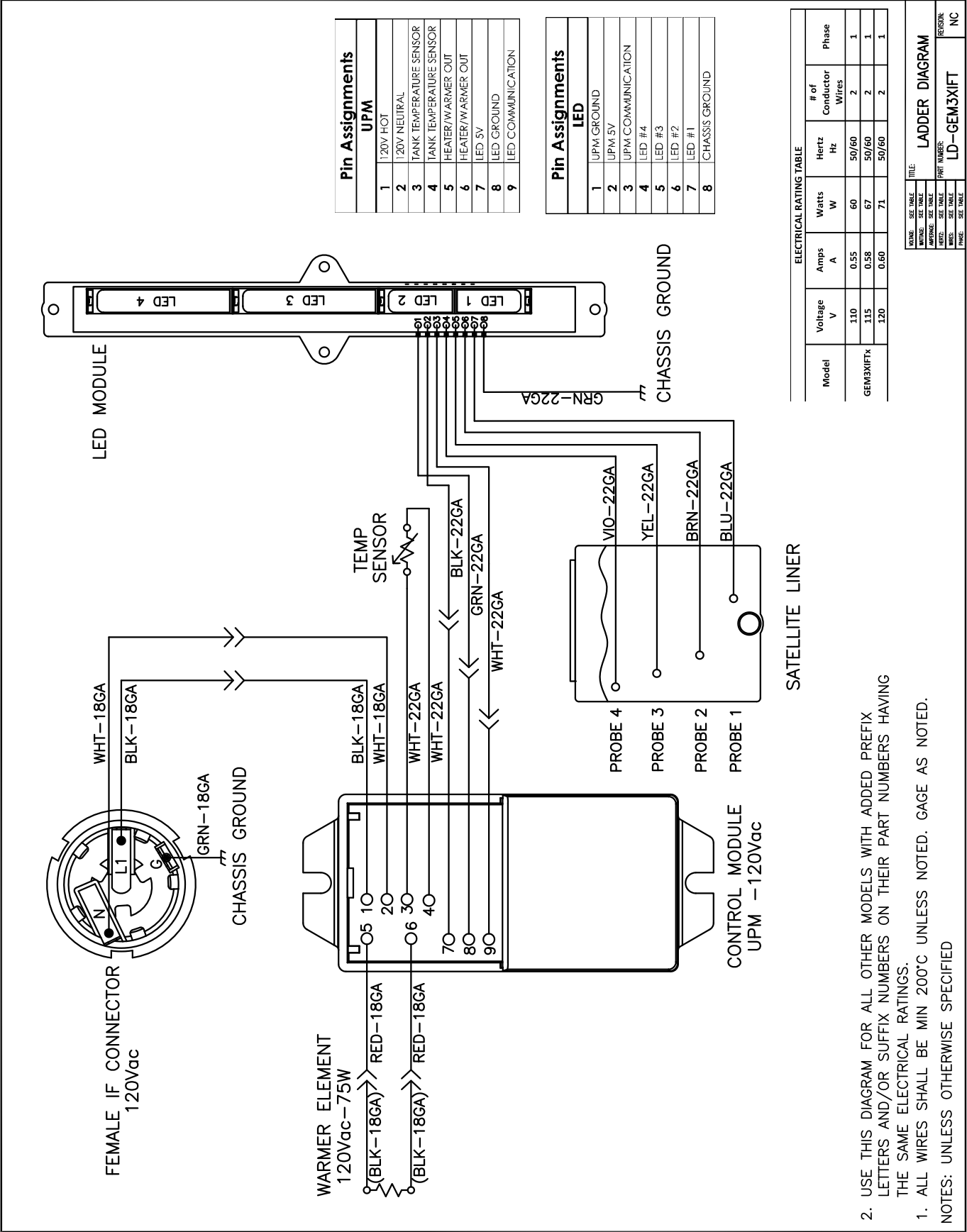
GEM3XIFT - Recommended Parts to Stock

ITEM #	PART #	DESCRIPTION
1	WC-981K	KIT, INTELLIFRESH HEATR WC-981 GEM3IF
2	WC-10032K	KIT FOR WC-10032, UPM (INCLUDES SENSOR)
3	WC-10037K	KIT, CONTROL MODULE, LED ASSEMBLY GEM3XIFT

ITEM #	PART #	DESCRIPTION
8	WC-1901A-104	FAUCET SHANK
9	WC-1803	FAUCET, "SPB" SERIES, BLACK HANDLE/PLASTIC 1-1/32-14 UNS CURT
10	WC-66111K	KIT, TOP AND HANDLES
11	WC-66117	LID
12	WC-66119	FAUCET GUARD

ITEM #	PART #	DESCRIPTION
9	WC-1803	FAUCET, "SPB" SERIES, BLACK HANDLE/PLASTIC 1-1/32-14 UNS CURT
11	WC-66117	LID

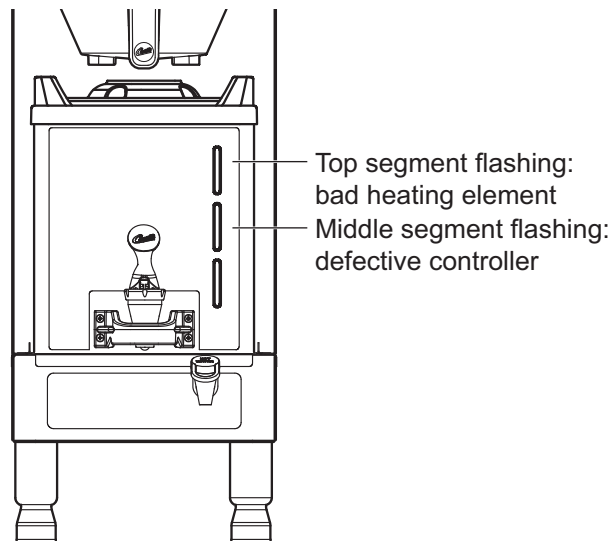
GEMXIFT



Satellite Does Not Heat

NOTE: The satellite heating element is designed to keep brewed coffee hot, but is not of sufficient wattage to reheat cold coffee.

- 1 First check to see if one of the LED bars on the satellite is flashing an error code. The top LED bar flashing red indicates a bad heating element. The middle LED bar flashing red indicates a defective sensor circuit on the controller (replace the controller).
- 2 Check to see if the IntelliFresh LED on the front of the satellite comes on at the beginning of the brew cycle. If neither the LED nor the warmer come on, then it can be assumed that there is no power to the satellite. Make sure that power is being supplied to the IntelliFresh (IF) connector on the brewer when the BREW button is pressed. The voltage varies based on the model, see the **ELECTRICAL SCHEMATIC**. If power is present at the connector, check the connector contacts. If power is not present at the IF connector, trace the circuit back to the control module to see if it is supplying power to the IF connector.
- 3 Check the contacts on the satellite IF connector to make sure that they are making good contact with the connector on the brewer.
- 4 If the satellite is receiving power from the IF connector and there are no error codes, suspect the controller.



None of the LED Bars Light, Regardless of Coffee Level (Warmer is Working OK)

NOTE: If the satellite is empty, the LED bars will not light.

- 1 Check for chassis ground, UPM ground and UPM 5 Volts into the LED array (see LED pin assignment on satellite schematic).
- 2 If power and ground are being supplied to the LED array and none of the LED sections come on when the satellite is full, the LED array is probably bad.

Some LED Bars Do Not Light

Short the probe wire for the LED section that is not working to ground. If the section lights, check the probe connection. If the section does not light, the LED array is bad.

One or More LED Bars are Constantly On Regardless of Coffee Level

- 1 Clean the inside of the satellite according to the **CLEANING INSTRUCTIONS** section to remove any residue build-up that may be causing a malfunction.
- 2 Check for a probe wire that is shorted to ground.
- 3 If the probe wires are OK, suspect the LED array.

IntelliFresh Feature Does Not Work (Warmer OK)

- 1 Check to make sure that the UCM IntelliFresh settings on the brewer are correct.
- 2 Check the continuity of the UPM/LED communication wire.
- 3 Replace the LED module. If the IntelliFresh feature does not work properly after replacing the LED module, the satellite UPM module is probably bad.

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 other 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. 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 800-995-0417. 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:

- **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.*
- **Replacement of items subject to normal use and wear:** *This shall include, but is not limited to, spray heads, faucets, light bulbs, shear disks, "O" rings, gaskets, silicone tubing, silicone elbows, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*

The warranty is void under the following circumstances:

- **Improper operation of equipment:** *The equipment must be used for its designed and intended purpose and function.*
- **Improper installation of equipment:** *This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.*
- **Improper voltage:** *Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.*
- **Improper water supply:** *This includes, but is not limited to, excessive or low water pressure and inadequate or fluctuating water flow rate.*
- **Damaged in transit:** *Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.*
- **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.*

Repairs and/or Replacements are subject to Curtis' 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 (RMA): 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 properly re-packaged in the original carton and received by Curtis within 45 days following the issuance of a RMA.** 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 warranty claims must be submitted within 60 days of service. Invoices will not be processed or accepted without a RMA number. Any defective parts must be returned in order for warranty invoices to be processed and approved.** 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.