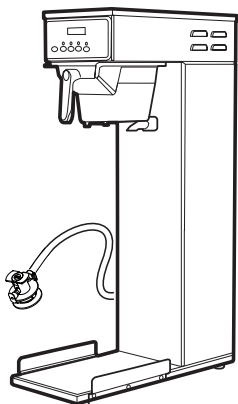# Service Manual – STB Sweet Tea Brewer

Models Included

• STB

CAUTION: Equipment must be installed to comply with applicable federal, state, and local plumbing/electrical codes having jurisdiction.

CAUTION: Follow this setup procedure before attempting to use this unit. Failure to follow these instructions can result in injury and/or void of warranty.

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

IMPORTANT: After setup, run a FULL brew cycle. Place a tea container to catch both hot water from the brew cone and dilution liquid flowing from spout on the front cover.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
Montebello, CA 90640
For the latest information go to
www.wilburcurtis.com
Tel: 800/421-6150

Important Safeguards/Symbols

This appliance 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

Your Curtis G3 Brewer is Factory Pre-Set and Ready to Go, Right Out of the Box. Following are the Factory Settings for your Iced Tea Brewing System:

• Brew Temperature = 204°F

• Brew Volume = Set to dispensing vessel requirements.

Generally there will never be a reason to change your G3 programming. 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 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 secure surface. Connect a water line from the water filter to the brewer.

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 International 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. This equipment is to 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 potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

1. Plug in power cord.

2. Plumb water line. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of 1.0 GPM.

SETUP STEPS (Continued)

3. Connect the Bag-in-Box sweetener. Take the clear line with the QCD bag connector and hookup to the matching connector on the BIB sweetener (see Sweetener Connection, below).

4   Turn on the main power switch (toggle switch, behind the brewer). The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will energize automatically. This eliminates the possibility of element burnout caused by an empty tank

5. The heating tank will require 20 to 30 minutes to reach operating temperature (204°F) indicated by READY-TO-BREW on the LCD readout.

6. Prime the sweetener pump to prepare the unit for brewing. Hold a cup under the dilution spout to catch liquid sweetener. Press the PRIME button. Hold down the button until sweetener flows from the dilution spout. Release the button. The sweetener pump is now primed. Perform this at the initial tea brewer setup and thereafter, each time the BIB sweetener is replaced.

7. Run one full brew cycle, to purge the water lines and valves of air. Five seconds of dilution water at the beginning of each brew cycle is a normal function. This is a default of the system.

8. The unit is ready to brew tea.

SWEETENER CONNECTION PROCEDURE

1. Pull off the shipping cap that covers the spout on the bag.
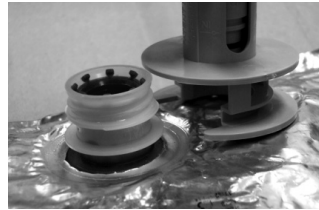
2. Place the QCD next to the spout.
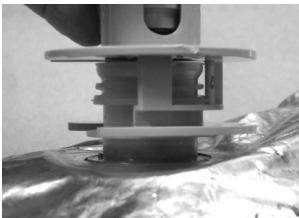
3. Slide QCD sideways, over the bag spout. QCD snaps in place.
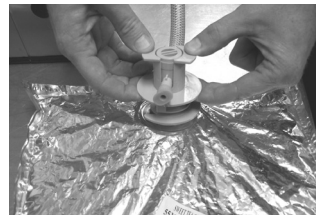
4. Push QCD plunger into bag spout until plunger top is flush with top of QCD. A "click" will be heard when it is fully inserted.

SWEETENER – SCHEMATIC LAYOUT

WATER LINE FROM FACILITY

SHUT-OFF VALVE

WATER FILTER

BREWER WITH SWEETENER OPTION VIEWED FROM BEHIND

BIB SWEETENER

¼" FLARE

15A 120V OUTLET

MAIN POWER SWITCH

SWEETENER PUMP

2
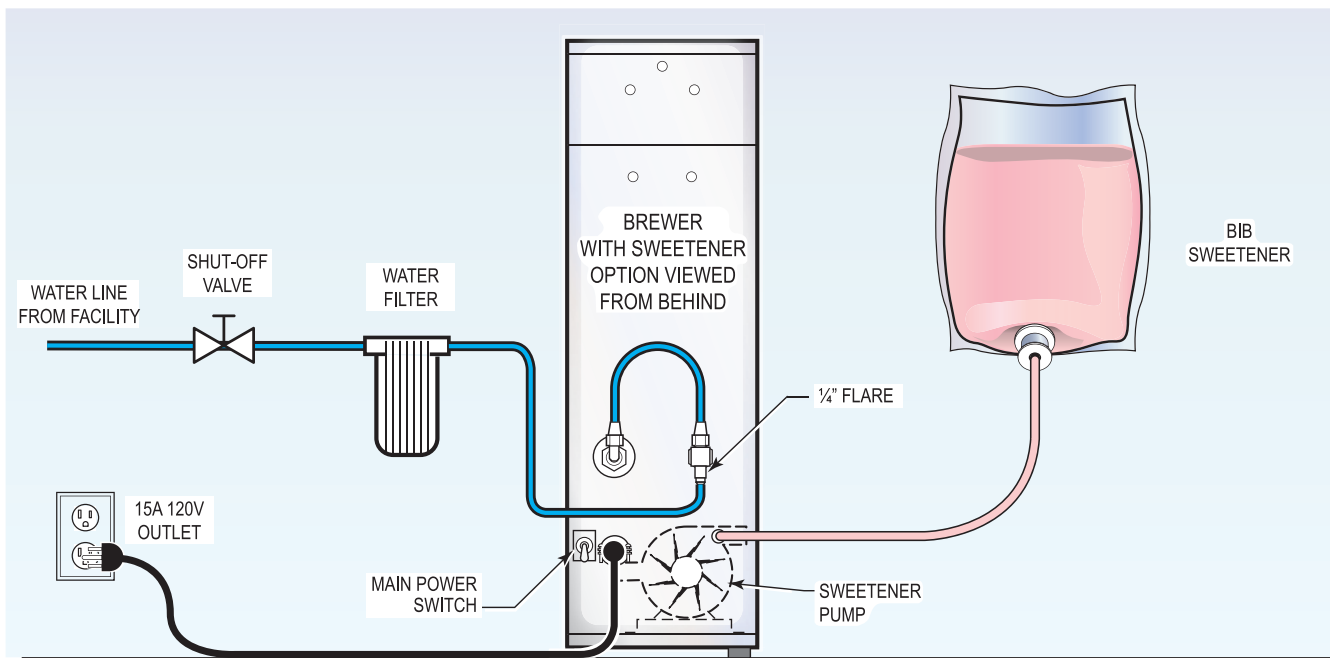
Your Curtis G3 brewer is Factory Pre-Set for Optimum Performance.
After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays `CURTIS` . Press ON/OFF button and the screen will display `<TEA-SWEET> CURTIS` . After a three second delay, `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 set point temperature of 204°F.

Control will display `CURTIS READY TO BREW` when temperature reaches the set point (204°F). Unit is now ready to brew.

BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew is displayed on the screen.

⚠️ **CAUTION** HOT LIQUID, Scalding may occur. Avoid splashing.
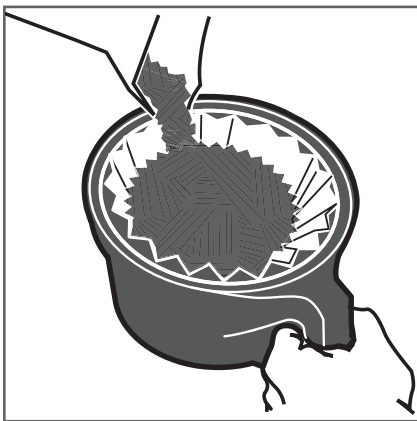
2. Place a filter into the brew basket. Pour leaf tea into the filter.
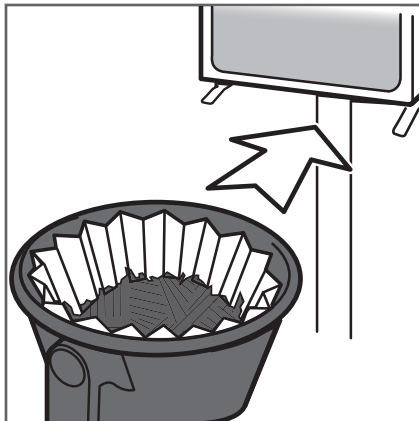
3. Place a tea container on the brew deck. Slide the filled brew cone into the brew rails.
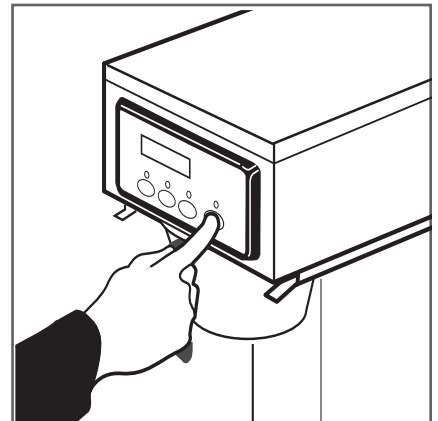
4. Press the BREW button to start a brew cycle.

TEA TIPS

• Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.

• Do not hold brewed tea overnight.

• Make sure your equipment is clean at all times. Clean tea-brewing equipment at least once a day.

• Sanitize equipment at least once per week.

• Do not let fresh-brewed iced tea sit at room temperature for more than 8 hours.

As with other food products, if you adhere to proper preparation, holding, and sanitation procedures, fresh-brewed iced tea is a safe beverage.
The primary cause for high bacteria counts found in tea from food service businesses is related to excessive holding times and/or poor cleaning and sanitizing procedures.

Programming

ENTER PROGRAMMING: Turn off at the ON/OFF button (yellow). Press and <u>hold</u> BREW button (green) and then press and release ON/OFF button (yellow).

Continue holding BREW button. Display will read | ENTERING PROGRAM MODE | , wait until | ENTER CODE - - - - | is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below). The default code set at the factory is 1-2-3-4. Then | PROGRAM MENUS < SELECT > | will be displayed.

PRIME ●
SWT PUMP

ENTER CODE

ON/OFF ● ● ● ● BREW
◁ ⊙ ▷
① ② ③ ④
NG: DO NOT REMOVE FILTE WHILE BREW

All programming selections are performed with the three center buttons.
The symbols below the buttons are:

◁ *Scroll LEFT*

⊙ *SELECTION or ENTER to save new parameter*

▷ *Scroll RIGHT*

Exit *Press ⊙ to select, exits program mode and returns unit to operation.*

Program Menus | **Program Menus** screen. Press > button, to show the next menu item.

Tea Recipes | **Tea Recipes** (Factory set to Standard Purple)
Press ⊙ to Select. Press < or > to scroll through recipes: Standard Gray, Standard Purple, Tropical Gray, tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set.

Tea By Volume * | **Tea by Volume:** Press ⊙ to select, Display will now show Push START To Begin... Press the BREW button then hot water starts running, when desired volume is reached press BREW button again to stop the flow. Now the volume has been set. Pressing > button will display the subsequent menu features.

Tea By Time * | **Tea by Time** (Factory set to Standard Purple Half 2:56, Full 5:52)
Press ⊙ to Select. By pressing < or > buttons, you can view selections available: Standard Gray, Standard Purple, Tropical Gray, tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set.

Tea Dilut Delay * | **Tea Dilution Delay** (Factory set to Standard Purple Half & Full 30 sec)
Press ⊙ to Select. Press < or > buttons, to view selections available: Standard Gray, Standard Purple, Tropical Gray, tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set.

Tea Dilut Volume * | **Tea Dilution Volume:** Press ⊙ to Select, Display will now show Push START To Begin... Press the BREW button and water will flow, when desired volume is reached press BREW button again to stop the flow. Now the volume has been set. Press > to display subsequent menu features.

Tea Dilut Time * | **Dilution Time** (Factory set to Standard Purple Half 2:02, Full 4:05, Sweet Tea Full 3:20)
Press ⊙ to Select. Press < or > buttons, to view selections available: Standard Gray, Standard Purple, Tropical Gray, tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set.

Tea Dilut Stir | **Tea Dilution Stir** (Factory set to Standard Purple ON).
Press ⊙ to Select. Press < or > buttons, to view selections available: Standard Gray, Standard Purple, Tropical Gray, tropical Purple, 76/308 Gray or 76/308 Purple. Press ⊙ to set. Dilution Stir applies only to the Dilution cycle, by pulsing the dilution time 45 seconds on, 5 seconds off.

Tea Pulse Brew | **Tea Pulse Brew** (Factory set to OFF).
Press ⊙ to Select. Press < or > to toggle between OFF and ON.

Tea Fast Brew | **Tea Fast Brew** (Factory set to OFF).
Press ⊙ to Select. Press < or > to toggle between OFF and ON. This is programmable from 30 seconds to 10 Minutes, in 30 second intervals.

Tea Half Batch | **Tea Half Batch** (Factory set to OFF).
Press ⊙ to Select. Press < or > to toggle between OFF and ON. This feature is only available when TCT-SWEET and DUAL SWEET models are chosen in Model Select.

** On units with the **half batch option**, the half batch brew button may be independently set.*

4

```
Tea Drip Out
```

Tea Drip Out (Factory set to OFF).
Press ⊙ to Select. Press < or > buttons, to increase or decrease. The range is 5 seconds to 15 Minutes, in 5 second intervals.

```
Sweetener Time
```

Sweetener Time (Factory set to Half 1 min, Full 2 min)
Press ⊙ to Select. Press < or > to toggle between minutes, seconds or exit. Pressing select ⊙ to choose minutes will increase the minutes. Press ⊙ to add minutes. Press < or > to move to seconds or exit.

```
Swtnr Dil Pulse
```

Swtnr Dil Pulse (Factory set to OFF).
Press ⊙ to Select. Press < or > to toggle between OFF and ON.

```
Temperature
```

Temperature (Factory set to Standard Gray & Purple 204ºF)
Press ⊙ to Select. Press < or > to choose Standard Gray and Purple 204ºF and then ⊙ to set. Tropical Gray and Purple and 76/308 Gray & Purple 196ºF are the other selections. Temperature range, from 170ºF to 208ºF in 2-degree increments.

```
Energy Save Mode
```

Energy Save Mode (Factory set to OFF)
 Press ⊙ to Select, then press < or > to choose between ON, OFF or ON 140ºF. ⊙ to set. When in ON, the unit will automatically shut off 4 hours from last brew. When the feature is OFF, the unit does not have the energy saving mode. When ON 140ºF position, temperature goes down to 140ºF. if unit has not brewed in 4 hours. This saves energy by lowering the tank temperature during periods of non-operation.

```
Brew Count Odom
```

Brew Count Odom.
Press ⊙ to display total brew cycles. Press ex or Reset Brew Count Total. Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. The Brew Count Odom can be reset.

```
Brew Count Total
```

Brew Count Total
Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Brew Count Total cannot be reset.

```
Cold Brew Lock
```

Cold Brew Lock (Factory set to 5º F)
Press ⊙ to select, < or > to select desired setting (CBL 5, 15 or OFF),⊙ to set.
The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point, OFF is within 30 degrees of set point for the Ready to Brew message, however it will brew at any temperature.

```
Master Reset
```

Master Reset
Press ⊙ to display Are You Sure? Then < for Yes, > for No. If you select Yes, the Master Reset returns the UCM to the factory defaults. The exception is Brew Count Total.

```
Service Call
```

Service Call (Phone number Factory set to 1-800-000-0000)
Press ⊙ to display number and change number or < to move place and EX to exit when complete. This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

```
Access Code
```

Access Code (Factory set to 1-2-3-4)
Press ⊙ to display number and change number, (the number can be changed 1 to 4) or < to move place and ex to exit.

```
Banner Name
```

Banner Name (Factory set to Curtis)
Press ⊙ to display letters and change letters or < to move place and EX to exit. This feature allows up to 14 letters to be programmed for company name. Programming all blanks disables Banner Name. Banner Name is displayed 5 sec. on and off.

```
P-Maintenance
```

P-Maintenance (Factory set to OFF)
Press ⊙ to Select, Set gallons brewed to indicate P-Maintenance. Press < or > to adjust from Off to 3000 gal. Press ⊙ to exit.

PROGRAM MENUS CONTINUED

Beeper On/Off

Beeper On/Off (Factory set to ON)
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. ⊙ to set. When ON, the unit will emit a short beep each time a button is pressed.

Quality Timer

Quality Timer (Factory set to OFF)
Press ⊙ to Select. Press < or > to adjust from 0 to 10 hours in 1 hour increments. Timing starts when a brew button is pressed. When time expires, the UCM will emit an audio alarm and the words Quality Timer will appear flashing on the screen.

Displ. Brew Time

Display Brew Time (Factory set to ON)
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. When ON brew time displays and counts down (during the brew cycle). When OFF, only the word Brewing is displayed during the brew cycle.

Displ. Messages

Display Messages (Factory set to ON)
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. When ON, screen displays "Rinse Server Before Brewing" message.

Model Select

Model Select (Factory set to TEA/IC-1BATCH)
Press ⊙ to select, < or > to select model. The selections are: TEA/IC-1BATCH, TEA/IC-2BATCH,TEA/IC 3BATCH,TEA/IC-4BATCH,TEA-SWEET, DUAL-DILUTION, DUAL-SWEET, COMBO, COMBO/IC, and COMBO-SWEET. Press ⊙ to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

Exit

Exit
Press ⊙ to select, exits program mode and returns unit to operation.

TEA BREWER CLEANING

DAILY

Regular cleaning and preventive maintenance is essential in keeping your tea brewer looking and working like new. To clean the tea brewer and components, prepare a mild solution of dish washing detergent and warm water.

⚠ 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 any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the brewer should be cleaned with stainless steel polish only, to prevent scratches.

2. Clean the sprayhead and domed area around the sprayhead with the detergent solution. Scrub well to remove residue. Rinse with a water soaked cloth, removing all traces of the detergent solution. Dry with a clean cloth.

3. Remove the plastic brew cone and wash with a detergent solution or put through a dishwasher.

4. Wash the tea container.

   a. Clean the container and top cover with a detergent solution.

   b. Remove the faucet assembly. Unscrew the handle assembly from the faucet and remove. Clean the faucet shank with a gauge glass brush (circular bristle) by pushing the brush through the shank.

   c. Unscrew the bonnet assembly from the faucet. Brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup. Dry and assemble parts.
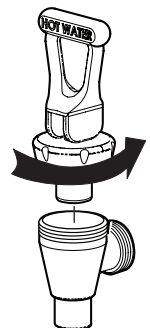
IMPORTANT: Clean out the screen, within the brew cone, to maintain the flow of brewed tea. Neglecting this screen will eventually cause the brew cone to overflow, spilling hot liquid over the unit.
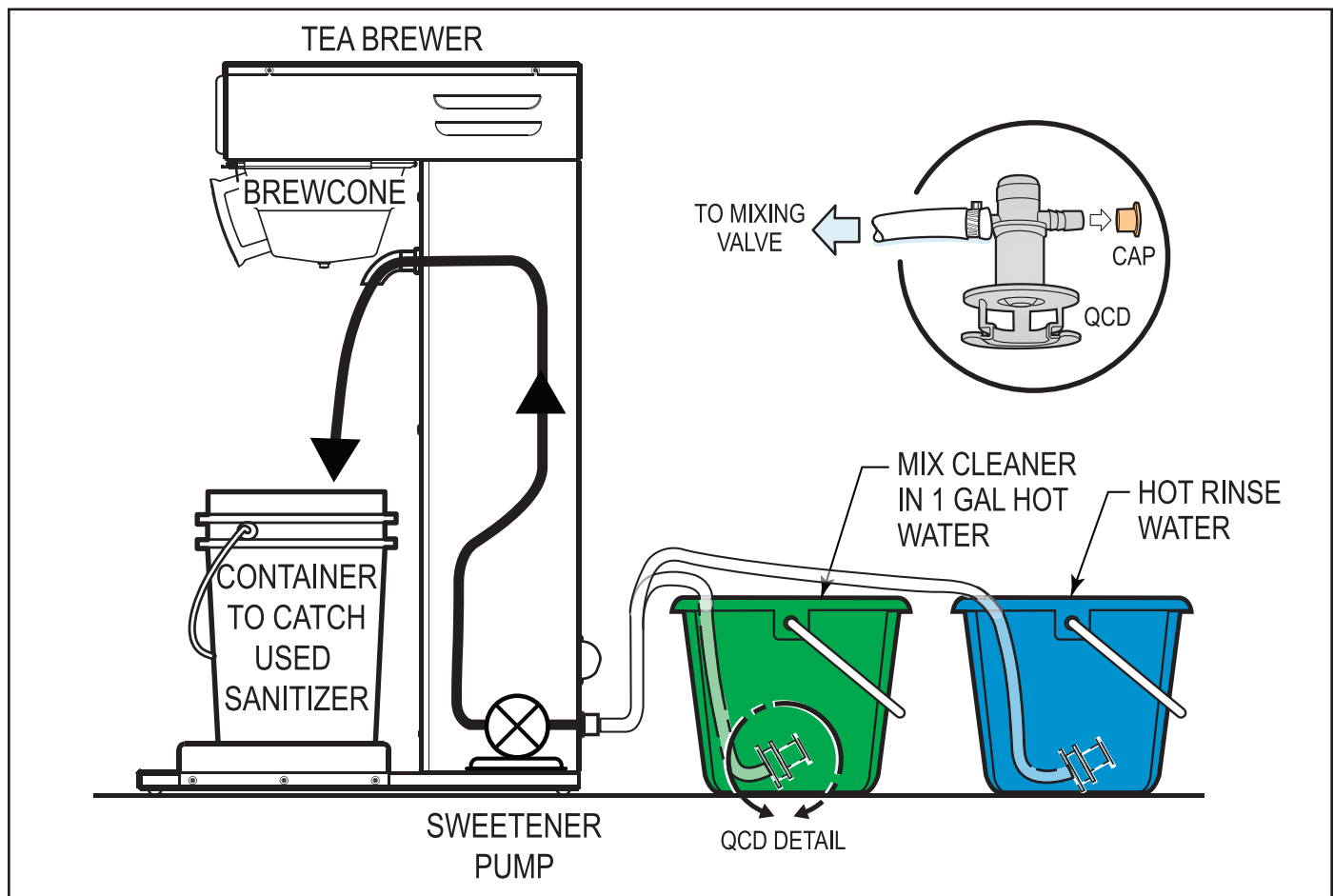
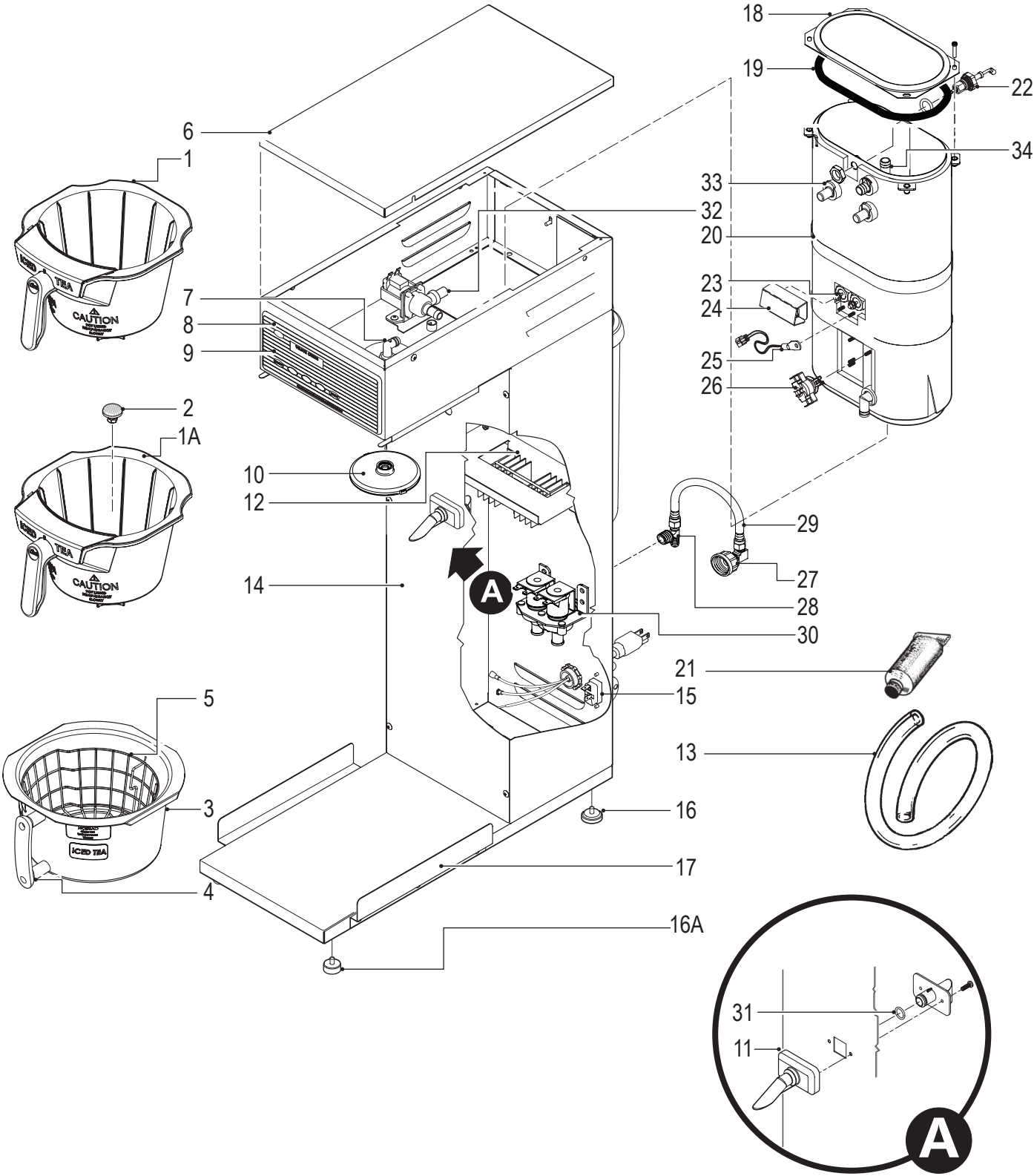## SWEET TEA MIXING SYSTEM CLEANING & SANITIZING

WEEKLY

The brewer is programmed for the sweetener to pour into the tea at the end of the brew cycle. Setting the brewer to Tea Fast Brew can speed up the cleaning procedure (see page 4 for programming instructions to turn on Tea Fast Brew).

Use a concentrated cleaning solution to simplify the cleaning procedure. This procedure requires a one gallon bucket of a cleaning solution of hot water (minimum 160ºF) and a granulated concentrated cleaner (a cleaner like Coffee Dispenser Cleaner Corporation JavaClean3), diluted at 1.5 oz per gallon and a one gallon bucket of clean hot water (minimum 165ºF).

1. Make sure brewer is on and water supply line is connected.

2. Remove the quick disconnect from the tea sweetener bag-in-box product.

3. Pull the cap off of the QCD and place this end of the line into the container containing the cleaning solution (see illustration below).

4. Place an empty tea container on the brew deck and an empty brew cone into the rails below the sprayhead.

5.   Press the SWEET TEA brew button to run one complete brew cycle.

6. Allow the brewer to sit overnight with the cleaning solution in the sweetener line before flushing cleaning solution.

7. Flush the system by filling a one gallon container with clean hot water (no cleaning solution) and press the SWEET TEA brew button to run a brew cycle until all the cleaning solution has been flushed from the system.

8. Discard solution that poured into the container.

9. Remove the QCD from the flushing container and replace the cap. Reconnect the QCD to the Bag in the Box sweetener.

10. If desired, reset Tea Fast Brew to OFF. The unit is ready to resume brewing.

TEA BREWER

BREWCONE

TO MIXING VALVE

CAP

QCD

CONTAINER TO CATCH USED SANITIZER

MIX CLEANER IN 1 GAL HOT WATER

HOT RINSE WATER

SWEETENER PUMP

QCD DETAIL

PARTS LIST
STB

ITEM №	PART №	DESCRIPTION
1	WC-3398	BREW CONE, ASSY STD TEA NON METAL W/BLU SPLASH PKT
1A	WC-3399**	BREW CONE, ASSY TROPICAL TEA YEL SPLASH PKT STRAINER
2	WC-8532**	STRAINER, ASSY BASKET SCTCTDP/SCPTTDP/SCTCTPS
3	WC-33001-101	BREW CONE ASSY, TEA W/STRAINER (OPTIONAL)
4	WC-3201M	HANDLE, BREW CONE BLACK (FOR WC-33001-101)
5	WC-3353	WIRE BASKET, LARGE CAPACITY (OPTIONAL)
6	WC-58117	COVER, TOP BREWER
7	WC-2977-101K	KIT, SPRAYHEAD FITTING W/O-RING
8	WC-37456*	KIT, UCM & LABEL STB CURTIS LOGO
9	WC-37458	KIT, UCM & LABEL STB W/HALF BATCH CURTIS LOGO
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
10A	WC-2942	SPRAYHEAD, GRAY
11	WC-66079	SPOUT ASSY , DILUTION PLASTIC
12	WC-8556*	HEAT SINK ASSY DV
13	WC-5310*	TUBING, 5/16” ID X 1/8” W SILICONE
14	WC-58017-104	COVER, FRONT TCTS
15	WC-102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE
16	WC-3518	LEG, GLIDE 3/8”-16 STUD SCREW
16A	WC-3503	LEG, 8-32 STD SCREW BUMPER
17	WC-8531	RAIL, BASE TCTD
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE
19	WC-43062	GASKET, TANK LID
20	WC-6277	TANK ASSY, COMPLETE TEA BREWER
21	WC-5231*	COMPOUND SILICONE 5 OZ
22	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
23	WC-904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC-523*	THERMOSTAT, MANUAL RESET 120/240VAC 25A 220ºF
27	WC-37255	KIT, DUAL VALVE WATER INLET
28	WC-2707	TEE, FLARE ¼ x ¼ x ⅜ BRASS
29	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8”
30	WC-895-105*	VALVE, INLET DUAL 120V 10W 2 GPM X .5 GPM
31	WC-43134	O'RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS
32	WC-889 *	VALVE, DUMP LEFT 120VAC 12W
33	WC-37317*	KIT, STRAIGHT FITTING & BUSHNG 8MM
34	WC-37266*	KIT, FITTING TANK OVERFLOW

  * Recommended parts to stock

  ** Tropical tea only

2 FEET

2 FEET

37

34

35

33

6 FEET

36

33

32
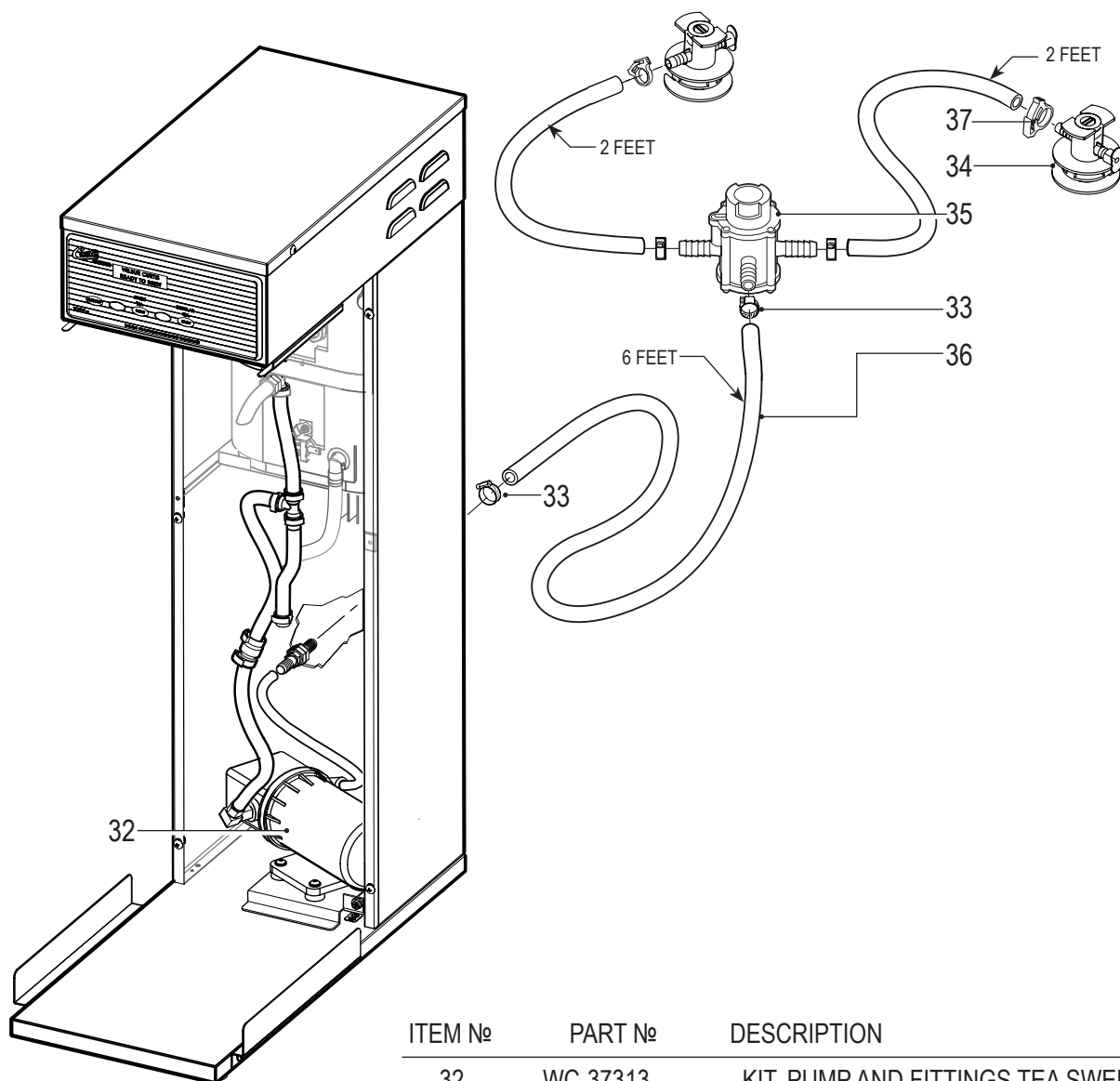
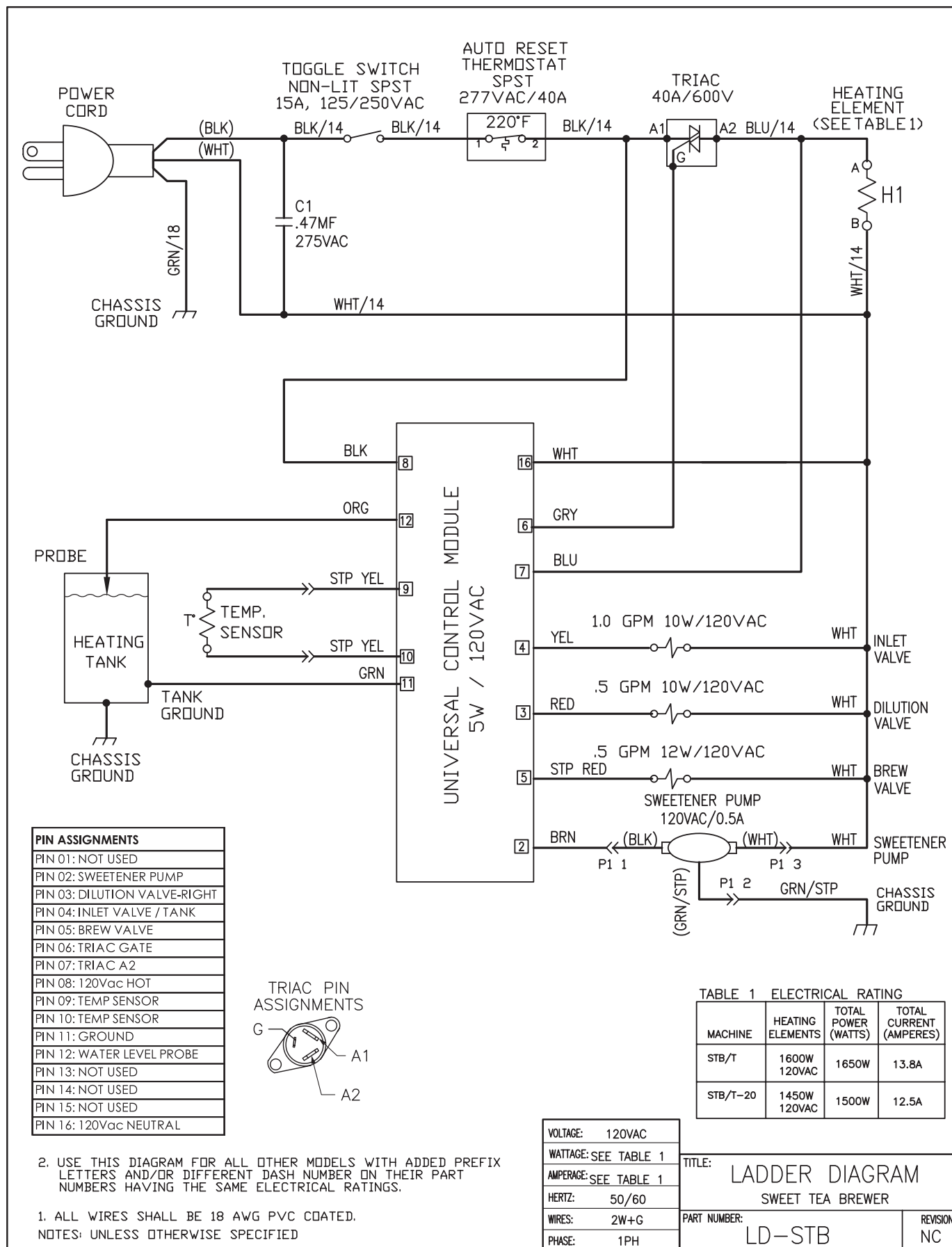| ITEM №	PART №	DESCRIPTION
32	WC-37313	KIT, PUMP AND FITTINGS TEA SWEETENER
33	WC-43003	CLAMP, WORM GEAR 7/32"-5/8" SS
34	WC-8653	QCD, LIQUID BOX BAG CONNECTOR
35	WC-800	VALVE, TRANSFER FLOJET SWEET TEA
36	WC-53116	TUBE, CLEAR BEV 3/8 SWEETENER SYS
37	WC-43059	CLAMP, HOSE SNAP NYLON .616/.707

ILLUSTRATED PARTS LIST TCO & TCN TEA SERVERS

The faucet parts are common to both the TCN tea server and the TCO tea servers. The differences are specified in bold.
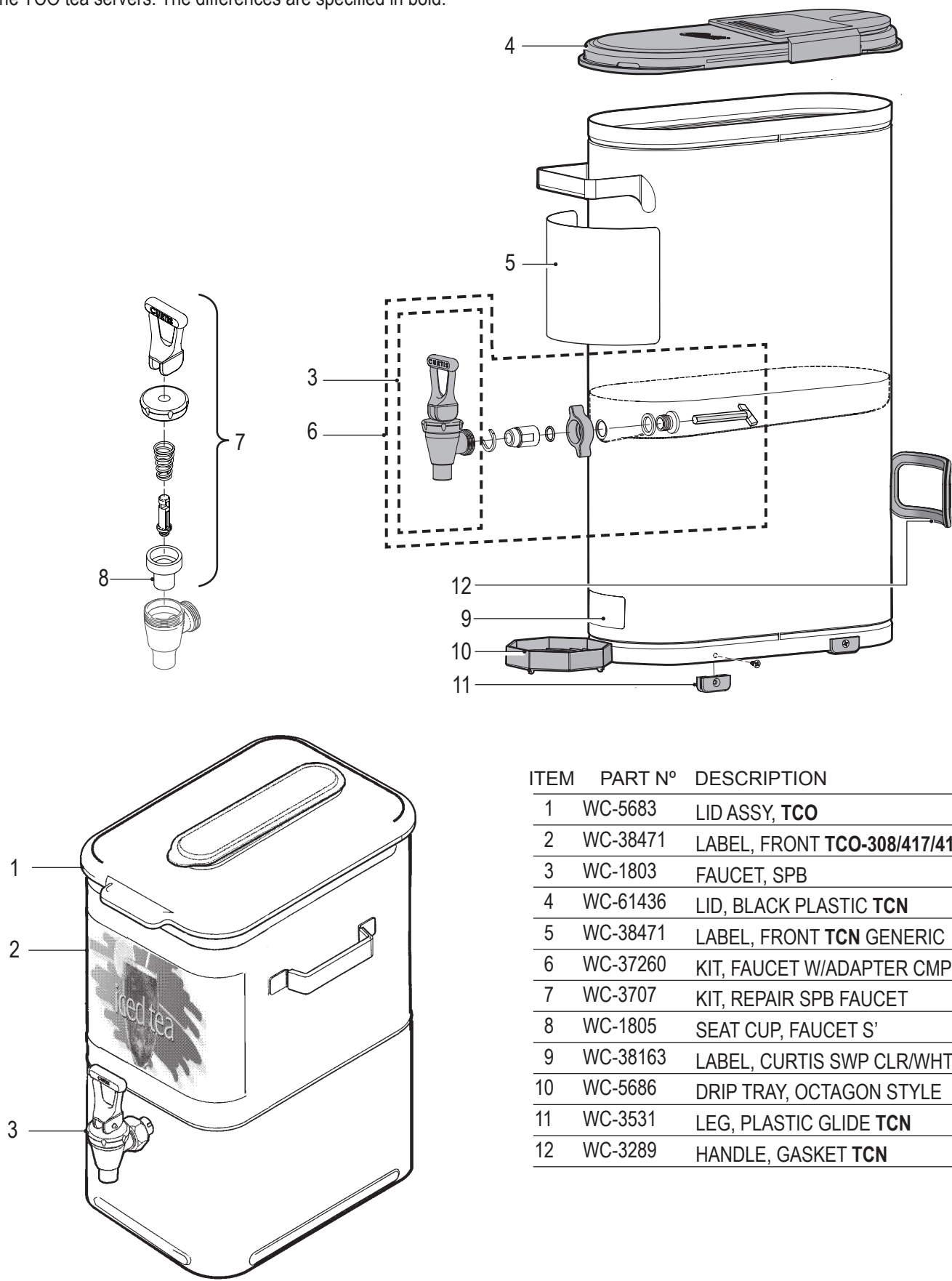
ITEM	PART Nº	DESCRIPTION
1	WC-5683	LID ASSY, **TCO**
2	WC-38471	LABEL, FRONT **TCO-308/417/419/421**
3	WC-1803	FAUCET, SPB
4	WC-61436	LID, BLACK PLASTIC **TCN**
5	WC-38471	LABEL, FRONT **TCN** GENERIC
6	WC-37260	KIT, FAUCET W/ADAPTER CMPLT
7	WC-3707	KIT, REPAIR SPB FAUCET
8	WC-1805	SEAT CUP, FAUCET S'
9	WC-38163	LABEL, CURTIS SWP CLR/WHT **TCN**
10	WC-5686	DRIP TRAY, OCTAGON STYLE
11	WC-3531	LEG, PLASTIC GLIDE **TCN**
12	WC-3289	HANDLE, GASKET **TCN**

ELECTRICAL SCHEMATIC

POWER CORD

(BLK)
(WHT)

TOGGLE SWITCH
NON-LIT SPST
15A, 125/250VAC

BLK/14   BLK/14

AUTO RESET
THERMOSTAT
SPST
277VAC/40A

220°F
1   5   2

BLK/14

TRIAC
40A/600V

A1   A2   BLU/14
G

HEATING
ELEMENT
(SEE TABLE 1)

A
H1
B

WHT/14

GRN/18

CHASSIS GROUND

C1
.47MF
275VAC

WHT/14

UNIVERSAL CONTROL MODULE
5W / 120VAC

BLK   8

ORG   12

PROBE

HEATING TANK

TEMP. SENSOR

STP YEL   9
STP YEL   10
GRN   11

TANK GROUND

CHASSIS GROUND

16   WHT

6   GRY

7   BLU

4   YEL   1.0 GPM 10W/120VAC   WHT   INLET VALVE

3   RED   .5 GPM 10W/120VAC   WHT   DILUTION VALVE

5   STP RED   .5 GPM 12W/120VAC   WHT   BREW VALVE

SWEETENER PUMP
120VAC/0.5A

2   BRN   (BLK)   (WHT)   WHT   SWEETENER PUMP
P1 1   P1 3

(GRN/STP)   P1 2   GRN/STP   CHASSIS GROUND

PIN ASSIGNMENTS
PIN 01: NOT USED
PIN 02: SWEETENER PUMP
PIN 03: DILUTION VALVE-RIGHT
PIN 04: INLET VALVE / TANK
PIN 05: BREW VALVE
PIN 06: TRIAC GATE
PIN 07: TRIAC A2
PIN 08: 120Vac HOT
PIN 09: TEMP SENSOR
PIN 10: TEMP SENSOR
PIN 11: GROUND
PIN 12: WATER LEVEL PROBE
PIN 13: NOT USED
PIN 14: NOT USED
PIN 15: NOT USED
PIN 16: 120Vac NEUTRAL

TRIAC PIN ASSIGNMENTS

G
A1
A2

TABLE 1   ELECTRICAL RATING

MACHINE	HEATING ELEMENTS	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
STB/T	1600W 120VAC	1650W	13.8A
STB/T-20	1450W 120VAC	1500W	12.5A

VOLTAGE:	120VAC
WATTAGE:	SEE TABLE 1
AMPERAGE:	SEE TABLE 1
HERTZ:	50/60
WIRES:	2W+G
PHASE:	1PH

TITLE:
LADDER DIAGRAM
SWEET TEA BREWER

PART NUMBER:
LD-STB

REVISION:
NC

2. USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.

1. ALL WIRES SHALL BE 18 AWG PVC COATED.
NOTES: UNLESS OTHERWISE SPECIFIED

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Product Warranty Information

The 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, the Wilbur Curtis Co., Inc. warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, which-ever 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 Co., Inc., assumes no responsibility for substitute replace-ment parts installed on Curtis equipment that have not been purchased from Wilbur Curtis Co., Inc. The 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 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, "0" 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 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 Co., Inc. 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.

FOR THE LATEST SPECIFICATION INFORMATION GO TO WWW.WILBURCURTIS.COM

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