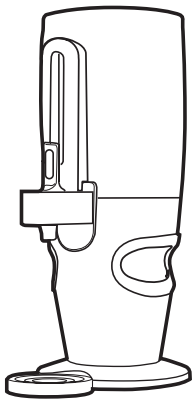
WILBUR CURTIS COMPANY, INC.

Service Manual TLCG1509S Milano 1.5 Gallon Server



BREWING INTO SERVERS

Use only coffee or water in the thermoserver. Do not use the thermoserver to dispense any other beverage. Preheating is recommended.

1. *Place a clean and empty server centered under the brewcone of the Milano brewer.*
2. *Make sure the LCD screen reads READY TO BREW.*
3. *Fill brewcone with the correct measure of ground coffee for the volume of coffee you wish to brew.*
4. *Press the desired brew button on the brewer control panel.*
5. *Allow coffee in the brewcone to drip out completely before removing the thermoserver.*

WARNING – SERVERS MAY BE HEAVY WHEN FILLED.
CARE MUST BE TAKEN WHEN TRANSPORTING TO AVOID DROPPING OR SPILLING.

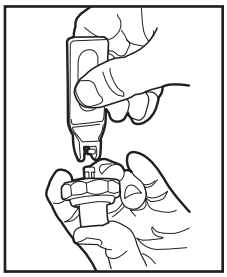
SERVICING

1. *Completely drain the unit of any coffee.*
2. *Allow server to cool.*
3. *Unscrew and remove the lid and tube assembly.*

REPLACING THE GAUGE GLASS

The gauge glass can be removed for maintenance and cleaning.

1. *Remove the gauge glass shield by pulling upward.*
2. *Carefully, pull up on the gauge glass to free it from the silicone base gasket that sits on the faucet assembly.*
3. *Pull off the silicone cap on top of the tube.*
4. *Scrub inside the glass with a tube cleaning brush and mild detergent solution. Inspect the glass tube for cracks or chips.*



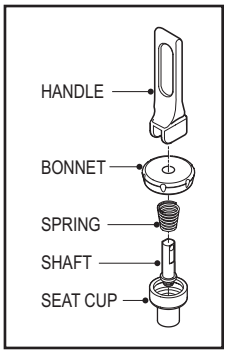
WARNING – If gauge glass was broken, carefully remove all traces of glass. Brush out the silicone base. From inside the liner, brush out the faucet shank. Run clear water through the shank to make sure any glass shards have been washed from the faucet and base.

5. *Check the top cap and bottom silicone base. Clean these fittings, making sure they are not leaking. Replace if necessary.*
6. *Once clean and dry, assemble the parts that were removed for maintenance.*

SERVICING THE FAUCET

The faucet will require periodic cleaning and maintenance.

2. *Disassemble the faucet. Unscrew the bonnet from the body of the faucet.*
3. *Remove the faucet handle by pressing inward on the seat cup (see illustration, right) then unhooking the handle from the center shaft.*
4. *The seat cup, center shaft and spring will now separate from the bonnet.*
5. *You may now clean the parts of the faucet (illustration, bottom right). Check the seat cup for tearing or splitting. Make sure that the faucet spring is free of corrosion. Replace these items if necessary.*



Cleaning and Sanitizing Instructions for TLCG15

These cleaning and sanitizing instructions are only a guide line to be used for the cleaning and sanitizing of the TLCG15. Your current in-house cleaning and sanitizing methods may be just as effective.
For cleaning and sanitizing of the TLCG15, the three sink method is recommended. This method consists of a sink of water filled with a detergent and water solution, a fresh water rinse, and a sink filled with an aqueous sanitizing solution.
Immersion of parts in commercial BarTabs/Sani-Tabs sanitizing solution is recommended. The solution must be warm (75°F.) Let the parts soak at least one minute.

Continued on page 2...

CAUTION
Do not immerse in water.
Do not place in dishwasher.
Do not use harsh powders or cleansers containing chlorine.
Do not use a wire brush or pot scour to clean inside liner.

1. Daily, Rinse the unit after use.

a. Rinse unit with hot water.
b. Fill unit with hot water.
c. Open unit and empty contents completely.

2. Clean and sanitize the lid assembly.

a. Remove the lid from the server and clean it thoroughly.
b. Using a tube cleaning brush, clean inside the filling tube.
c. Rinse with clean water.
d. Submerse in sanitizing solution for 5 minutes then air dry completely.

3. Cleaning and sanitizing body assembly.

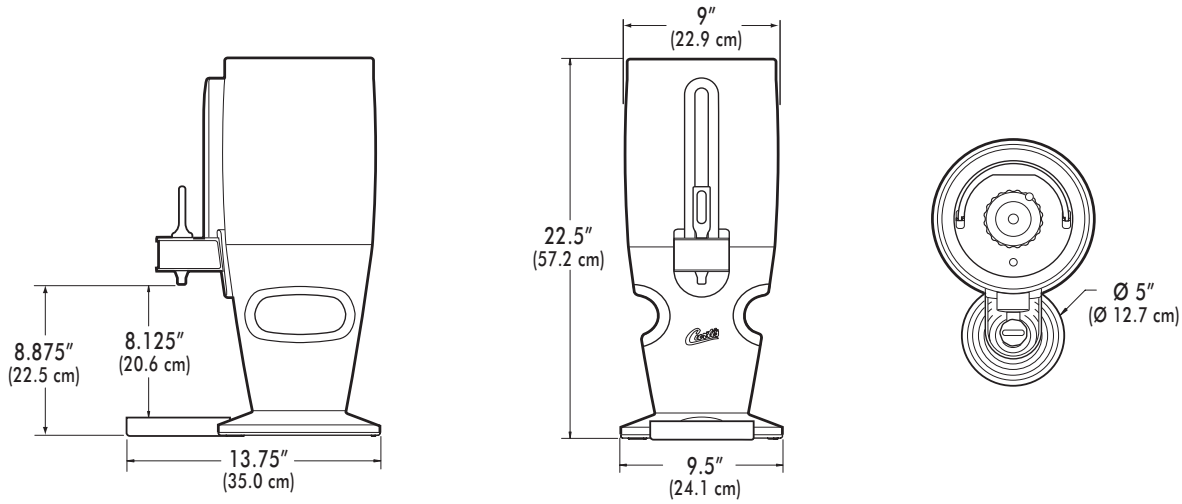
a. Fill the unit with cleaning solution. With a sponge brush, thoroughly clean inside the liner.
b. Rinse the unit with a fresh water rinse.
c. Fill unit with sanitizing solution. Allow to sit for 5 minutes then drain through the faucet.
d. Wipe outside of unit with clean cloth moistened with cleaning solution.
e. Place body assembly upside down on rack to thoroughly air dry.

4. Cleaning the faucet parts.

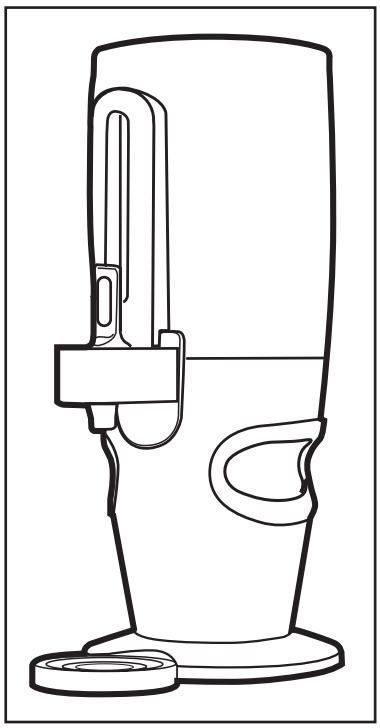
a. Unscrew the bonnet/handle assembly from the faucet and disassembly removing spring, seat cup and shaft.
b. Clean and rinse parts. Place in sanitizing solution for 5 minutes, remove and air dry.
c. Use a tube brush soaked in cleaning solution to clean the faucet shank. Push the brush into the center tube of the faucet shank and scrub it. Rinse by pouring water from inside the unit, allowing rinse water to flow into a sink until water runs clear.

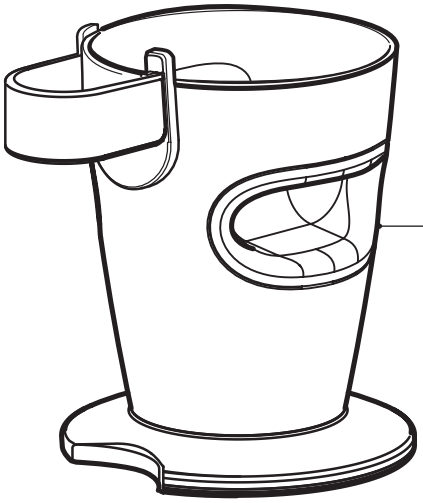
5. When all pieces are completely dry reassemble for use.

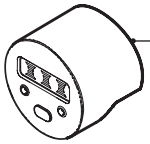
TLCG1509S Milano 1.5 Gallon Server Rough-In Drawing

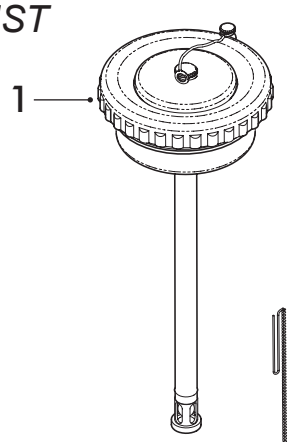


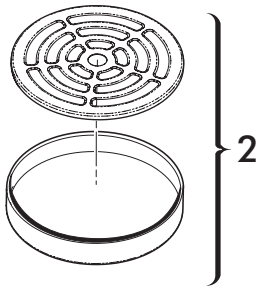
REPLACEMENT PARTS LIST

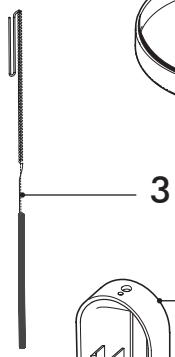


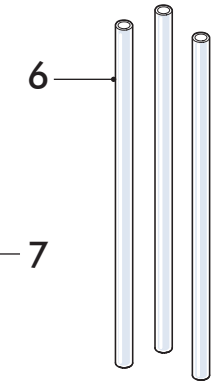


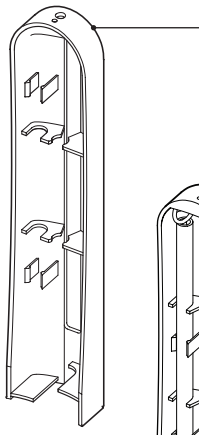


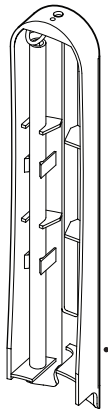


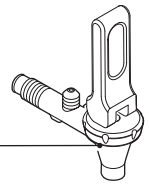


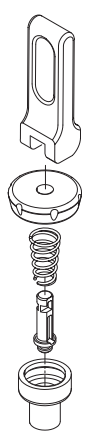


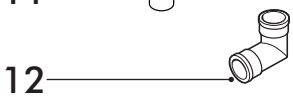












Index Nº	Part Nº	Description
1	WC-75279	LID ASSEMBLY
2	WC-75280	DRIP TRAY ASSEMBLY
3	WC-36076	BRUSH, GAUGE GLASS
4	WC-56003	COVER, SIGHT GLASS MILANO
5	WC-43078	GASKET, VENT TOP SILICONE
6	WC-37264	KIT, SIGHT GLASS
7	WC- 568	TIMER, QUALITY (OPTIONAL PART

Index Nº	Part Nº	Description
8	WC-1856	FAUCET, ASSY LCKNG HNDL
9	WC-37275	KIT, FAUCET LOCKING
10	WC-75286	COVER, SIGHT GLASS ASSY
11	WC-53110	TUBE, SILICONE ADAPTER
12	WC-1944	ELBOW, SILICONE MILANO
13	WC-56021	BASE ASSEMBLY, SIGHT GLS TYPE

Product Warranty Information

The Wilbur Curtis Company certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

3 Years, Parts and Labor, from Original Date of Purchase on digital control boards.

2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.

1 Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.
All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.
Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS
The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the
Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

1) Improper operation of equipment: The equipment must be used for its designed and intended purpose and function.
2) Improper installation of equipment: This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.
3) Improper voltage: Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
4) Improper water supply: This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
5) Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.
6) Damaged in transit: Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.
7) Abuse or neglect (including failure to periodically clean or remove lime accumulations): Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.
8) Replacement of items subject to normal use and wear: This shall include, but is not limited to, light bulbs, shear disks, "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 Company will allow up to 100 miles, round trip, per in-warranty service call.

RETURN MERCHANDISE AUTHORIZATION: All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL. All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

WILBUR CURTIS CO., INC.
6913 Acco St., Montebello, CA 90640-5403 USA
Phone: 800/421-6150 ◆ Fax: 323-837-2410
◆ Technical Support Phone: 800/995-0417 (M-F 5:30A - 4:00P PST) ◆ E-Mail: techsupport@wilburcurtis.com
◆ Web Site: www.wilburcurtis.com

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