Gemini Digital Brewers – Instructions

Important Safeguards/Conventions

This appliance is designed for commercial use. Any servicing other than cleaning and maintenance should be performed by an authorized Wilbur Curtis service center.

- Do NOT immerse the unit in water or any other liquid.
- To reduce the risk of fire or electric shock, do NOT open top panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh implements.

Conventions

- **WARNING**
  - **WARNING** – To help avoid personal injury

Important Notes/Cautions – from the factory

**Sanitation Requirements**

Your Curtis ADS System is Factory Pre-Set and Ready to Go... Right from the Carton.

Following are the Factory Settings for your InterLock Coffee Brewing Systems:

- **Brew Temperature** = 200°F
- **Water Bypass** = On for 36 cup only
- **Brew Volume** = Set to 36 cup vessel requirements.
- **Sleep Mode** = Off

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.

SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top. Connect a water line from the water filter to the brewer. NOTE: Some type of water filtration device must be used to maintain a trouble-free operation. (In areas with extremely hard water, we suggest that a sedimentary and taste & odor filter be installed.) This will prolong the life of your brewing system and enhance coffee quality.

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. In some areas an approved backflow prevention device may be required between the brewer and the water supply.
3. Connect the unit to an appropriate electrical power circuit.
4. Turn on the toggle (STANDBY/ON) switch behind the unit. The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating elements will energize automatically. With ADS Systems there is no danger of element burnout caused by an empty tank.
5. The heating tank will require 20 to 30 minutes to reach operating temperature (200°F) as indicated by the READY-TO-BREW indicator.
6. Prior to brewing, dispense 12 ounces of hot water through the hot water faucet.
7. Brew a cycle of at least 12 ounces, to purge the water lines of any air that may be trapped after filling.

BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press the ON/OFF button). Ready-to-Brew should be ON. If connected to an InterLock grinder, grinder should be on. If interlocked, grind coffee at this time.
2. Place an empty Satellite on the warmer deck, under the brewcone and press the warmer switch.
3. Place a clean filter into the brewcone.
4. Fill brewcone with ground coffee.
5. Transfer filled brewcone to brewer.
6. Press Brew button. Brewing will begin immediately.
Gemini Warmers feature three temperature settings. Warmers are rated at 90W with High (100%); Med (60%); Low (30%). Pressing the WARMER button once will place it on HIGH; A second time MED; Third time LOW as indicated by the warmer lights. A fourth press of the warmer button turns off the warmer.

**Adjusting the Temperature**

**BREW CYCLE COUNTER**

- Turn OFF the power from the Control Panel by pressing \( \text{OFF} \).
- Press and HOLD the \( \text{BREW} \) button and press and RELEASE \( \text{OFF} \).
- Continue HOLDING \( \text{BREW} \) until \( \text{READY-TO-BREW} \) light starts blinking; RELEASE.

**BREW VOLUME - Factory Preset to Brewer Requirements**

- Press and HOLD the \( \text{BREW VOLUME} \) button until \( \text{READY TO BREW} \) light starts blinking.
- When desired volume is reached, press \( \text{OFF} \) again to stop flow.

**WARNING**

- These steps involve working with hot water. Scalding may occur if care is not taken against spilling.

**NOTE:** For all functions you must first enter the programming mode.

**Steps to Programming**

**Program Tamper Switch**

To enable programming, turn on the Program Switch on the control board (See illustration, right). On the Gem-612 & TL9002 DOWN is on. On the Gem-600 & TL9001 Left (while facing unit) is on. Upon completion of programming, the switch can be returned to its normal (tamperproof) position or allowed to remain in the on position.

**Brew Temperature - Factory Pre-Set to 200°F**

Function to set brew temperature, 170° to 204°F. Brew temperature will be indicated by READY-TO-BREW light blinking.

**CONFIRM/RESET BREW TEMPERATURE - Factory Preset to 200°F**

- Press for two seconds, then RELEASE.
- The light will start blinking. Each blink equals 2°F starting at 170°F.
- To change Temperature, press and HOLD the \( \text{BREW} \) button.
- The light will start QUICK flashing. Each Quick flash equals 2°F. After reaching 204°F, temperature starts over at 170°F.
- RELEASE the \( \text{BREW} \) button when the desired temperature is reached.
- To set and exit, press \( \text{OFF} \).

**SLEEP MODE (220V Models Only) - Factory Preset to Disabled**

This function conserves energy by automatically reducing tank temperature to 140°F when the unit is idle for more than two hours. To recover, simply press any BREW (or Grind button if InterLocked) or ON/OFF button. Once the water in the tank reaches brewing temperature, the brew cycle will automatically start. Recovery is indicated by a yellow RECOVERY light on the membrane control panel. Recovering from a SLEEP mode is faster and more efficient than heating after switching off the power.

**SLEEP MODE – Factory Preset to Disabled**

- When the desired time is reached, RELEASE the \( \text{OFF} \) button.

**To Enable Sleep Mode:**

- UNIT MUST BE ON. Press and HOLD \( \text{OFF} \) until \( \text{SLEEP} \) light turns ON; press \( \text{OFF} \) again. Sleep Mode is now ENABLED.

**To Disable Sleep Mode:**

- UNIT MUST BE ON. Press and HOLD \( \text{OFF} \) until \( \text{SLEEP} \) light turns OFF; press \( \text{OFF} \) again. Sleep Mode is now ENABLED.

**To Determine Warmer Setting and Change Time:**

- **WARMER MUST BE OFF.** Press and HOLD \( \text{OFF} \) until the light comes ON and goes OFF; RELEASE.
- The light will start blinking. Count the blinks. Each blink = 20 minutes (maximum 200 minutes).
- At the end of the cycle, press and HOLD \( \text{OFF} \) until the light begins QUICK flashing. The cycle will start over after 11 flashes (Note: A setting of 11 flashes is the OFF position).
- When the desired time is reached, RELEASE \( \text{OFF} \).
- To set and exit, press \( \text{OFF} \).

**BYPASS FLOW ADJUSTMENT**

1. Slide brew cone out to expose bypass outlet. Place one measuring cup under the bypass fitting, and another measuring cup under the brew cone outlet. Press the LARGE brew button for 15 seconds, then press the ON/OFF button to stop the brew cycle.
2. Divide the number of ounces collected from the bypass outlet into the total ounces collected from the sprayhead and bypass. This will determine the percentage of bypass.
3. To increase or decrease the volume of bypass water, turn the adjustment screw on the bypass valve as indicated. Clockwise for less water; counterclockwise for more water.
4. You must reprogram the brew volume to maintain the proper total amount of coffee brewed into the insulated server. Reprogramming is required every time you make a bypass adjustment or change to a different sprayhead.
All parts shown are interchangeable between the Gem-600ILD and the TL9001, except where noted.

**Gem-600ILD & TL9001**

- WC-5421: COVER, TOP
- WC-3357: BREWCONE W/HANDLE GEM-600ILD
- WC-3354: BREWCONE GOURMET LD CAP TL9001
- WC-5423: DECK ASSEMBLY GEM-600ILD
- WC-5409: DECK ASSEMBLY TL9001
- WC-37102: KIT, WARMER ELEMENT GEM-600ILD
- WC-6221: GRID, DROP TRAY TL9001 (NOT SHOWN)
- WC-1820: FAUCET, HOT WATER
- WC-29129: SPOT ON HOT WATER NO SPILL
- WC-39194-1: MEMBRANE CONTROL PANEL GEM-612
- WC-39194-1: MEMBRANE CONTROL PANEL TL9001
- WC-59222: MEMBRANE CONTROL PANEL TL9001
- WC-610: CONTROL BOARD
- WC-847: VALVE, INLET
- WC-37102: KIT, VALVE REPAIR
- WC-8500: HEAT SHIELD 1PH GEM
- WC-1601: FUSE HOLDER ASSY W/9A FUSE
- WC-106: SWITCH, TOGGLE
- WC-37121: KIT, VALVE PASS
- WC-37121: KIT, DUMP VALVE LEFT
- WC-3766: KIT, DUMP VALVE EATON REPAIR
- WC-419: COIL, DUMP VALVE 115V EATON
- WC-1430-101: SENSOR, HEATING TANK
- WC-5271: COMPRESS, SILICONE
- WC-5405: TANK ASSEMBLY COMPLETE
- WC-4382: GUARD, SHOCK ELEMENTS
- WC-528: THERMOSTAT, RESET
- WC-2927: HEAT SINK ASSY1PH GEM (INCL HS & TRUAC)
- WC-5810: LABEL, BOTTOM GEM-612ILD
- WC-37120: THERMOSTAT, RESET
- WC-37120: GUARD, SHOCK RESIST THERMOSTAT
- WC-3819: TOP, BOTTOM GEM-612ILD
- WC-5829: COVER, FRONT GEM-600ILD
- WC-58014: COVER, CENTER WRAP TL9001
- WC-37068: KIT, TANK LD
- WC-5502: THERMOCOUPLE ASSEMBLY WATER LEVEL
- WC-1467: CABLE, 8' INTERLOCK
- WC-38310: LABEL, CAUTION HOT SURFACE GEM-612
- WC-38306: LEG, 4. ADJUSTABLE
- WC-2805: SPRAYHEAD, RED PLASTIC (.131 DIA)
- WC-2977-01: FITTING, ASSY SPAYHEAD
- WC-3886: VALVE, HOT WATER

**Gem-612ILD & TL9002**

- WC-5421: COVER, TOP
- WC-3357: BREWCONE W/HANDLE GEM-612ILD
- WC-3354: BREWCONE GOURMET LD CAP TL9002
- WC-5423: DECK ASSEMBLY GEM-612ILD
- WC-5409: DECK ASSEMBLY TL9002
- WC-37102: KIT, WARMER ELEMENT GEM-612ILD
- WC-6221: GRID, DROP TRAY TL9002 (NOT SHOWN)
- WC-1820: FAUCET, HOT WATER
- WC-29129: SPOT ON HOT WATER NO SPILL
- WC-39194-1: MEMBRANE CONTROL PANEL GEM-612
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- WC-3886: VALVE, HOT WATER

Additional notes:
- Recommended parts to stock.
- Components used on earlier Gemini models, equipped with electric faucets.
CLEANING

REGULAR AND PREVENTIVE MAINTENANCE IS ESSENTIAL IN KEEPING YOUR ADS SYSTEM LOOKING AND WORKING LIKE NEW.

- PREVENTIVE MAINTENANCE

1. Remove spray head from the brewer and clean it weekly or more often in heavy lime areas.

2. Remove and Clean the Satellite faucet seat cups weekly. Replace if cracked or leaking.

3. Remove hot water spout aerator; clean it once a week.

4. Periodic De-Liming of Heat Tank may be necessary especially in areas with especially hard water. (Excessive Lime buildup in heat tank may void warranty.)

- CLEANING

A daily routine of cleaning should maintain its new appearance and insure the good flavor of the coffee.

1. Wipe off any spills, dust or debris from the exterior surfaces.

2. Clean the outside of the brewer and satellite with stainless steel polish. Coarser agents may scratch the machine.

3. Clean and polish inside the Satellite with a SOFT scouring pad.

4. Slide out brew cone. Rinse thoroughly with clean water.

5. Remove the spray head and clean. Clean around the dome area, wiping with a nontoxic cleaner.

6. Clean the brew cone rails with a damp cloth or brush. Dry thoroughly with clean cloth.
WARRANTY

We hereby certify that the products manufactured by the Wilbur Curtis Company, Inc., are, to the best of our knowledge, free from all defects and faulty workmanship.

The following warranties and conditions are applicable:

• **90 Days for Labor and 1 Year Parts from Date of Purchase from Factory:** This warranty covers all electrical parts, fittings and tubing.

• **40 Months or 40,000 Pounds of Coffee on a set of Grinding Burrs. (ADS Grinders)**

• **2 Years from Date of Purchase:** This warranty covers electronic control boards and leaking or pitting of a stainless steel body of a Brewer or Urn.

• **90 Days from Date of Purchase:** On replacement parts that have been installed on out of warranty equipment

All in-warranty service calls must have prior authorization from the manufacturer. For an RMA (Return Merchandise Authorization) number, call the Technical Service Department at 1-800-995-0417. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

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 these 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, certified technician and must comply with all local electrical, mechanical and plumbing codes.

3) Wilbur Curtis Company will not be responsible for the operation of equipment at other than the stated voltages on the serial plate.

4) 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.

5) Replacement of items subject to normal use and wear. This shall include, but is not limited to, light bulbs, shear disks, "O" rings, gaskets, canister assemblies, whisker chambers and plates, mixing bowls, agitation assemblies and whisker propellers.

6) Any faults resulting from inadequate water supply. This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.

7) All repairs and/or replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use.

8) All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner.

9) 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.

10) All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Service Department before return of the unit to the factory.

11) All equipment returned to us must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.

12) Damaged in transit.

13) The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner.

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 center, where service is available. Call the factory for location near you.