Gemini®
IntelliFresh® Satellite

See brewer user guide for brewing instructions

READ AND SAVE THESE INSTRUCTIONS

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

WARNING - This product can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov.

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 IntelliFresh Quality Timer system will alert you to when the coffee has exceeded the desired freshness time. The Quality Timer is activated by a connector on the satellite connecting to a corresponding connector on the brewer. The IntelliFresh LED freshness indicator shuts off when the warmer (automatically) shuts off. Both the warmer Auto Shut-Off time and the Quality Timer are adjustable through the universal control module (UCM) on the brewer.

See the *Programming Guide* to change the Warmer Auto-Off and Quality Timer settings.

* LED will not flash if Warmer Auto-Off time is set to a shorter time than the Quality Timer.

**IntelliFresh LED Freshness Indicator**
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.

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 with a sponge soaked with the detergent solution to remove spills and debris. Fill the liner with the detergent solution. Take a sponge brush and scrub out the stainless steel liner and the lid.

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.

   Disassemble the sight gauge (some versions). Remove the cap and unscrew the guard, as shown, to disassemble the gauge. Remove the glass tube. Inspect it for cracks or chips. If broken, replace the glass with a new one.

6. **Air Dry** - Turn the satellite and lid upside down and allow to air dry.

Cleaning the Faucet Parts and Site Gauge

7. **Wash** - Wash all faucet and gauge glass parts with the detergent solution. Clean the inside of the gauge glass with a gauge brush soaked with detergent solution.

8. **Rinse** - Thoroughly rinse all parts with clean, warm water.

9. **Sanitize** - After rinsing, place all faucet and gauge 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.

   continued...
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 site gauge (if applicable). If replacing a broken gauge glass, carefully remove any traces of glass from the silicone parts before inserting the new gauge glass tube. Reinstall the lid.
When replacing the faucet shank, apply food grade lubricant (ITEM 23, not included) to both o-rings before installation.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>PART #</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1*</td>
<td>WC-5622</td>
<td>LID, SATELLITE PLASTIC GEM-3</td>
</tr>
<tr>
<td>2</td>
<td>WC-2001</td>
<td>CAP, SHIELD WVVENT 77-4 GEN USE</td>
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<tr>
<td>3*</td>
<td>WC-2005</td>
<td>WASHER, SHIELD CAP 1/6&quot; GEM-3/TC'S W/SG</td>
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<tr>
<td>4*</td>
<td>WC-2025</td>
<td>GLASS, GAUGE 8&quot;</td>
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<td>5</td>
<td>WC-2010C</td>
<td>SHIELD, GAUGE GLASS 3/4&quot;D.X 8&quot;</td>
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<td>6*</td>
<td>WC-2006</td>
<td>WASHER, .188 ID X .188 THK BOTTOM GAUGE GLASS GEN USE</td>
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<td>7</td>
<td>WC-2102</td>
<td>GAUGE GLASS, ASSY 8&quot;C</td>
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<td>8</td>
<td>WC-39747</td>
<td>LABEL, SIDE GEM-3/IF CURTIS LOG</td>
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<td>9</td>
<td>WC-2007</td>
<td>BRACKET, GAUGE GLASS GEM-3</td>
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<td>10</td>
<td>WC-6417</td>
<td>GUARD, FAUCET GEM-3</td>
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<tr>
<td>11A</td>
<td>WC-1901A1-103</td>
<td>SHANK ASSY, FAUCET W/SHEILD BASE O-RING STYLE</td>
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<td>WC-1901A1</td>
<td>SHANK, FAUCET W/SHEILD BASE</td>
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<tr>
<td>12A</td>
<td>WC-1800</td>
<td>FAUCET, &quot;S&quot; SERIES BLK LOCKING 1-1/32-14 UNS CURTIS</td>
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<tr>
<td>12B</td>
<td>WC-1800D</td>
<td>FAUCET ASSY, ORANGE HANDLE 1-1/32-14 UNS CURTIS</td>
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<tr>
<td>12C</td>
<td>WC-1800-CH</td>
<td>FAUCET, &quot;S&quot; SERIES NONLOCKING 1-1/32-14 UNS CLASSIC</td>
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</table>

1 When replacing the faucet shank, apply food grade lubricant (ITEM 23, not included) to both o-rings before installation.
2 For units built after 11/16/15

* Recommended parts to stock.
GEM3IF

FEMALE IF CONNECTOR 110–120Vac

WHT–18GA

BLK–18GA

GRN–18GA

CHASSIS GROUND

WARmer ELEMENT 120Vac–75W

(BLK–18GA) RED–18GA

(BLK–18GA) RED–18GA

STP ORG–22GA

BLU–22GA

LED 5mm – RED 1.8Vdc

or

LED 5mm – GREEN 1.9Vdc

CONTROL MODULE UPM 120V

ELECTRICAL RATING TABLE

<table>
<thead>
<tr>
<th>Model</th>
<th>Voltage V</th>
<th>Amps A</th>
<th>Watts W</th>
<th>Hertz Hz</th>
<th># of Wires</th>
<th>Phase</th>
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<tbody>
<tr>
<td>GEM3IFx</td>
<td>110</td>
<td>0.55</td>
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<td>50/60</td>
<td>2</td>
<td>1</td>
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<td>115</td>
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<td>67</td>
<td>50/60</td>
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<td>1</td>
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<td></td>
<td>120</td>
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<td>71</td>
<td>50/60</td>
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<td>1</td>
</tr>
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Pin Assignments

1. 120V HOT
2. 120V NEUTRAL
3. TANK TEMPERATURE SENSOR
4. TANK TEMPERATURE SENSOR
5. HEATER/WARMER OUT
6. HEATER/WARMER OUT
7. LED (+)
8. LED (-)

2. USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR SUFFIX NUMBERS ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.
1. ALL WIRES SHALL BE MIN 200°C UNLESS NOTED, GAGE AS NOTED. NOTES: UNLESS OTHERWISE SPECIFIED
GEM3IF-30

FEMALE IF CONNECTOR 220-240Vac

WARMER ELEMENT 220Vac-75W

BLK-18GA

RED

BLK-18GA

RED

BLK-18GA

RED

STP ORG-22GA

GRN-18GA

GROUND

WHT-18GA

WHT-22GA

TEMP SENSOR

LED 5mm - RED 1.8Vdc
or
LED 5mm - GREEN 1.9Vdc

CONTROL MODULE, UPM 220V

ELECTRICAL RATING TABLE

<table>
<thead>
<tr>
<th>Model</th>
<th>Voltage V</th>
<th>Amps A</th>
<th>Watts W</th>
<th>Hertz Hz</th>
<th># of Conductor Wires</th>
<th>Phase</th>
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<tbody>
<tr>
<td>GEM3IF30x</td>
<td>220</td>
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<td>75</td>
<td>50/60</td>
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<td></td>
<td>230</td>
<td>0.36</td>
<td>82</td>
<td>50/60</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>240</td>
<td>0.37</td>
<td>89</td>
<td>50/60</td>
<td>2</td>
<td>1</td>
</tr>
</tbody>
</table>

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

1. ALL WIRES SHALL BE MIN 18AWG PVC/UL1015 UNLESS NOTED. NOTES: UNLESS OTHERWISE SPECIFIED

LADDER DIAGRAM

PART NUMBER: LD–GEM3IF–30

REVISION: A
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 four (4) years from the date of purchase. 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.
- **Unauthorized repair or modification:** This equipment must be serviced only by qualified service technicians, using factory specified parts to factory specifications.
- **Modified/Missing Serial Tag:** The serial number label (tag) must not be defaced or removed.

Reparis 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.