

## ThermoPro 1.5 Gallon Server Instructions



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

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

1. Place a clean and empty server centered under one of the brewcones of the ThermoPro brewer.
2. Make sure the 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 side of the brewer with server you wish to brew into.
5. Allow coffee in the brewcone to drip completely before removing the insulated server.

### SERVICING THERMOPRO 1.5 GALLON SERVER

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. Refer to the illustration on page three [3] for assembly sequence.

1. Unscrew the vented cap plug from the top of the gauge glass shield.
2. Carefully lift out the gauge glass tube from the shield and scrub inside the glass with a tube cleaning brush and mild detergent solution. Inspect the glass tube for cracks or chips. If broken, carefully remove all traces of glass and then insert a new gauge glass tube.
3. Check the top and bottom washers that make the tube water tight. Clean the washers. Make sure they are not leaking. Replace if necessary.
4. With the sight glass seated in the gauge glass shield, thread the cap plug onto the top of the shield. Do not overtighten.

### REMOVING THE BASE & BOTTOM COVER

To replace the silicone elbow fitting for repair or cleaning:

1. Remove the base assembly, taking out four screws.
2. Remove the base adapter, taking out three screws.
3. Take off the white plastic bottom cover to reveal the silicone elbow fitting.
4. Squeeze the wire hose clamp and pull elbow from the liner drain pipe. Loosen the hose clamp holding the elbow to the faucet shank and remove elbow.
5. Check for leaks and replace with new part if necessary.
6. Reverse these steps to assemble.

### REMOVING THE FAUCET

The faucet will require periodic cleaning and maintenance.

1. Remove the faucet from the body of the server.  
Unscrew the wing nut from the faucet and the faucet will come off.
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 (fig. 1.) 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 (fig. 2). Check the seat cup for tearing or splitting. Make sure that the faucet spring is free of corrosion. Replace these items if necessary (item 13, page 3).



### ASSEMBLY

Assemble the unit by reversing the steps for disassembly. Finger tighten only wing nut for faucet. Make sure clamps are on properly and all silicone fittings are in good condition. Once assembled, check for leaks around fittings or faucet.

## Cleaning and Sanitizing Instructions for TLXG15



### 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 scourer to clean inside liner.

These cleaning and sanitizing instructions are only a guide line to be used for the cleaning and sanitizing of the TLXG15. Your current in-house cleaning and sanitizing methods may be just as effective.

For cleaning and sanitizing of the TLXG15, 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. Immerse in commercial BarTabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F.) Let the parts soak at least one minute.

### 1. Daily, Rinse the unit after use.

- Rinse unit with hot water and empty completely.
- Fill unit with hot water.
- Open unit and empty contents completely.

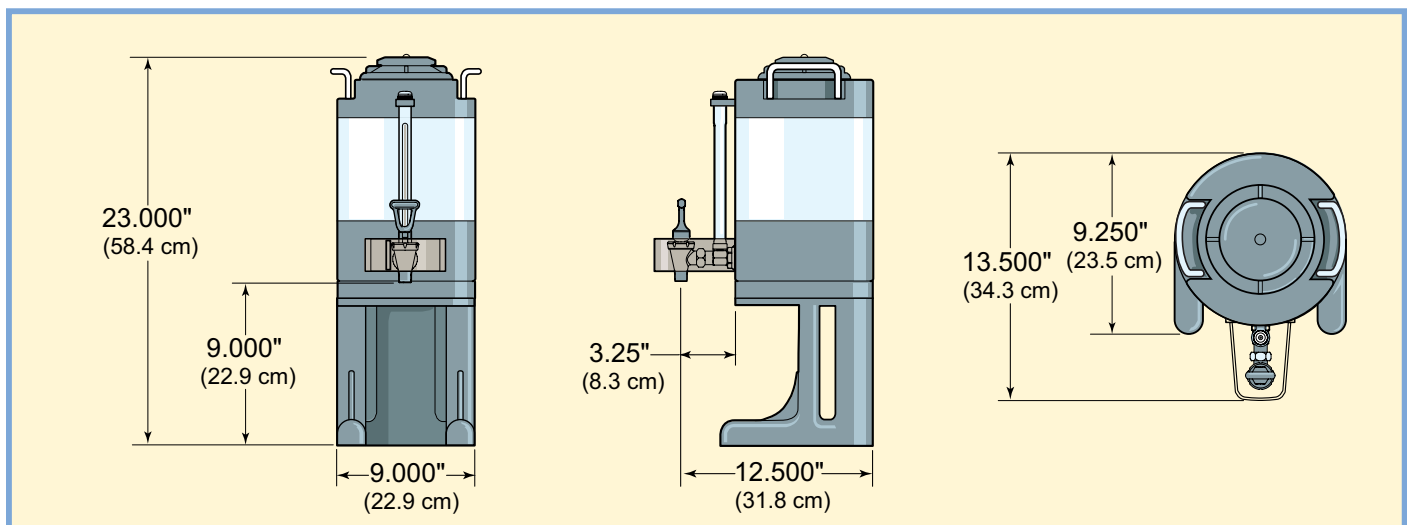
### 2. Clean and sanitize the lid assembly.

- Remove lid from unit and submerge it in cleaning solution, cleaning thoroughly.
- Using the supplied brush, clean inside the filling tube.
- Rinse with clean water.
- Submerge in sanitizing solution for 5 minutes then air dry completely.

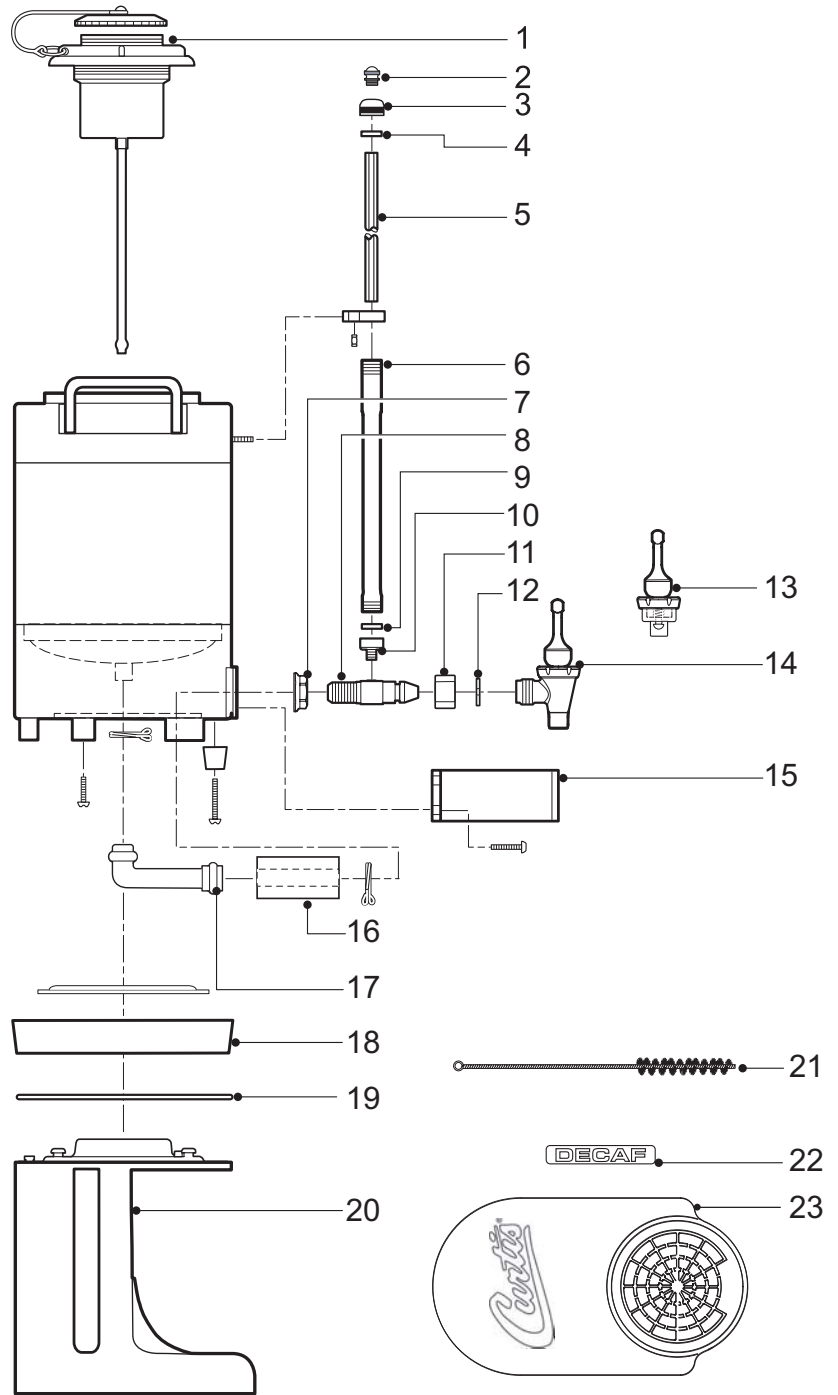
### 3. Cleaning and sanitizing body assembly.

- Completely fill the unit with cleaning solution. With a sponge brush, thoroughly clean inside liner.
- Rinse the unit using a fresh water rinse.
- Fully fill unit with sanitizing solution. Allow to sit for 5 minutes then drain through the faucet.
- Remove faucet and gauge glass from unit and brush out with cleaning solution.
- With the faucet removed, clean the silicone elbow fitting (Tank to Faucet Tube). Use the tube brush soaked in cleaning solution, inserted through the faucet shank. Rinse by pouring water from inside the unit, allowing rinse water to flow into a sink until water runs clear.

## TLXG1501S000 Rough-In Drawing



**Illustrated Parts**  
**TLXG15 Thermo Server**



**Illustrated Parts List**

Index N <sup>o</sup>	Part N <sup>o</sup>	Description	Index N <sup>o</sup>	Part N <sup>o</sup>	Description
1	WC-56008	LID ASSY, TLXG15 Z-TYPE	13	WC-3705	KIT, FAUCET REPAIR
2	WC-2003	CAP PLUG, VENTED 44	14	WC-1841	FAUCET, ESP BLACK
3	WC-2002	CAP SHIELD W/CLEANOUT	15	WC-64067	GUARD, FAUCET TLXG15 Z-TYPE
4	WC-2005	WASHER, SHIELD CAP 1/8"	16	WC-3699	INSULATION, TUBE SLIT 3/8" THK
5	WC-2027	GLASS, GAUGE 10"	17	WC-2426	ELBOW, SILICONE TLXG15 Z-TYPE
6	WC-2012	SHIELD, GAUGE GLASS	18	WC-5699	ADAPTER, BASE TLXG15
7	WC-1939	NUT, FLANGED TLS-2	19	WC-43081	O' RING TLXG15
8	WC-1938	SHANK, PLASTIC CAP-T2	20	WC-5697	STAND, BASE ASSY 8.38 INCHES
9	WC-2006-101	WASHER, .188 x .188	21	WC-36075	BRUSH, GAGE GLASS 1 1/2"
10	WC-2004	SHIELD BASE	22	WC-38281	LABEL, DECAF
11	WC-1905	NUT, WING PLASTIC	23	WC-5680	DRIP TRAY, THERMOSERVER
12	WC-1906	C' RING .917 x .760 x .090			

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## 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:

- **2 Years Parts and Labor from Date of Purchase from Factory:** This warranty covers all parts, fittings and tubing.
- **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 Technical Support 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, whipper chambers and plates, mixing bowls, agitation assemblies and whipper 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 Support 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.



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