

## Mercury Wall Mount Brewer Generation 3 - 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.

- To reduce the risk of fire or electric shock, do NOT open front cover or side 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



CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements



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



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. In some areas an approved backflow prevention device may be required between the brewer and water supply.

The Curtis Generation 3 System is Factory Pre-Set, Ready to Go... Right from the Carton.

Following are the Factory Settings for your Mercury™ GT Coffee Brewing System:

- Brew Volume = 3 Gallon, 6 Gallon, 10 Gallon

Generally there will never be a reason to change your Gen3 programming. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

### SYSTEM REQUIREMENTS

- Horizontal wall space of 57 inches and vertical clearance of 84 inches.
- Electrical Service: 208 or 240 VAC Three Phase, 3 Wire Plus Ground, 50 Amp.
- Duplex outlet: 115 VAC, 20 Amp, immediate area of installation.
- Water connection: Minimum 3/8" O.D. tube for lengths less than 6 3/4". Otherwise 1/2" O.D. tube with gate or ball shut off valve at the supply pipe. Minimum flow rate of 1 GPM.

### SETUP STEPS

1. The wall unit should first be mounted to the wall without removing the outside wrap.
2. Mounting holes are provided on both top and lower flanges of the rear panel, 1/4" or 5/16" lag screws or toggle bolts may be used depending on the wall structure.
3. It is essential that the Wall Mount unit (MWMGT) be positioned so that the center line of the bottom screw holes are exactly 33 1/4" from the floor. This measurement is critical and will allow the wall unit to properly mate with the coffee vessel.
4. Once mounted, the access plate, left side of the machine, must be removed to make the electrical connections. Remove the four screws attaching the access plate to the wrap. Remove the plate to reveal the wiring connections to the power block.
5. A qualified electrician should make the electrical connections using #8 wire. The connection block is located on the left rear of the frame with cable access through the bottom.
6. The water connection should be made with 1/2" O.D. tubing minimum. It is recommended that a non restrictive manual shut-off valve and a good water filter be installed in the water line close to the wall unit.
7. Make sure the water line and electrical wiring is stored so there is no interference with cart access while brewing.
8. Place the hot water delivery tube assembly on the pipe extending from the top of the wall mounted unit. Press down, gently guiding the swivel fitting through the grommet in the top panel and further until it bottoms out. Wrap the control cable once around the swivel fitting in the direction of the 1/4" O.D. conduit and press the plug into the receptacle.
9. Mount the coffee vessel over the positioning lugs, located on top of push cart, with the faucet squarely over the drip tray. Insert the knobbed anchor bolt into the hole underneath the table top and thread it into the coffee vessel bottom. Tighten securely.
10. Turn on the toggle (STANDBY/ON) switch underneath the unit. The Mercury System is ready for operation.

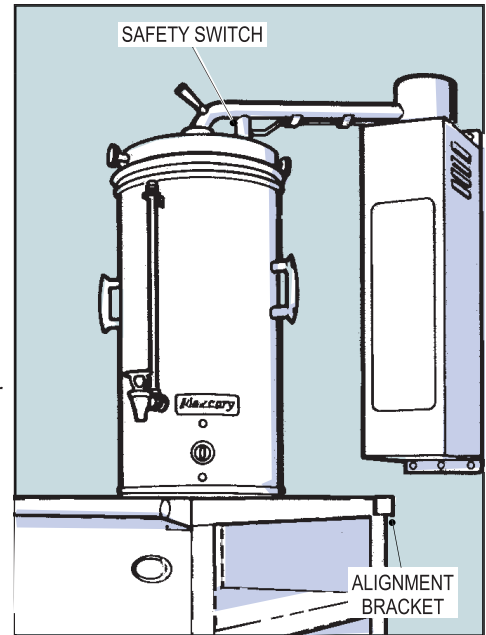
WILBUR CURTIS COMPANY  
Montebello, CA 90640

ISO 9001 REGISTERED

FOR THE LATEST SPECIFICATIONS AND INFORMATION GO TO [WWW.WILBURCURTIS.COM](http://WWW.WILBURCURTIS.COM)

## BREWING

1. Prepare to start machine with the coffee vessel placed on the cart. With the cart locator affixed to the wall, the cart will be aligned to allow for the mating of the wall unit with the vessel.
2. Nest the filter paper into the brew basket and add appropriate ground coffee for the anticipated brew selection.
3. With the filter brew basket in place and with the coffee vessel cover positioned, insert the hot water delivery tube into the center receptacle of the vessel cover. Make sure the tube is pushed down into the vessel cover and the safety switch is pushed in by the nut locator on top of the lid. If the safety switch is not pressed firmly by this locator, the wall mount unit will not operate.
4. Push one of the three selector buttons and after a minute or so, hot water will start to pour out over the ground coffee.
5. Plug the coffee vessel into a 115 volt wall outlet. Turn on the heating elements by setting the dial to around 5. Check occasionally for proper temperature.
6. When the selected amount has been dispensed, the indicator lamp will turn off. The wall unit has now shut down automatically.
7. After brewing coffee, lift the cover and tilt to allow any remaining hot water to drain out. Remove the filter basket and discard the used coffee grounds. Replace the lid.



**WARNING** HOT LIQUID, Scalding may occur. Avoid splashing.

8. Push the aerator button once to completely mix the coffee. This will run for 30 seconds.
9. Make sure to unplug the electrical cord before moving the vessel to another location. To maintain the temperature of the coffee, park the cart by an electrical outlet where the vessel can be plugged in.

## Quick Start

### Your Curtis GT System is Factory Pre-Set for Optimum Performance.

After connection to water and power; the STANDBY/ON toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays **WILBUR CURTIS**. Press ON/OFF button and the screen will display **WILBUR CURTIS 3 GL 6 GL 10 GL** and **READY TO BREW 3 GL 6 GL 10 GL** alternately.

### To Go Into Programming

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold STOP BREW/RESET button (orange) and then press and release ON/OFF button (yellow).

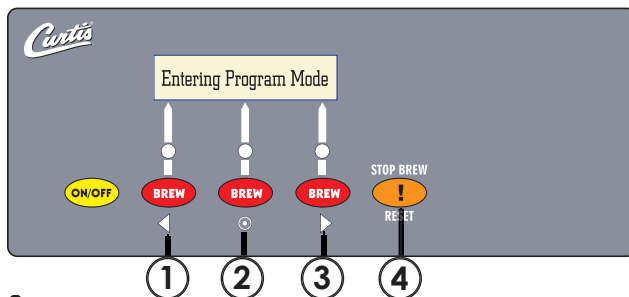
Continue holding STOP BREW button. Display will read **ENTERING PROGRAM MODE**, wait until **ENTER CODE** is displayed. Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

**ENTERING PROGRAM MODE**

**ENTER CODE**

**READY TO BREW 3 GL 6 GL 10 GL**

**PROGRAM MENUS < SELECT >**



The default code set at the factory is 1-2-3-4. Then **PROGRAM MENUS < SELECT >** will be displayed.

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

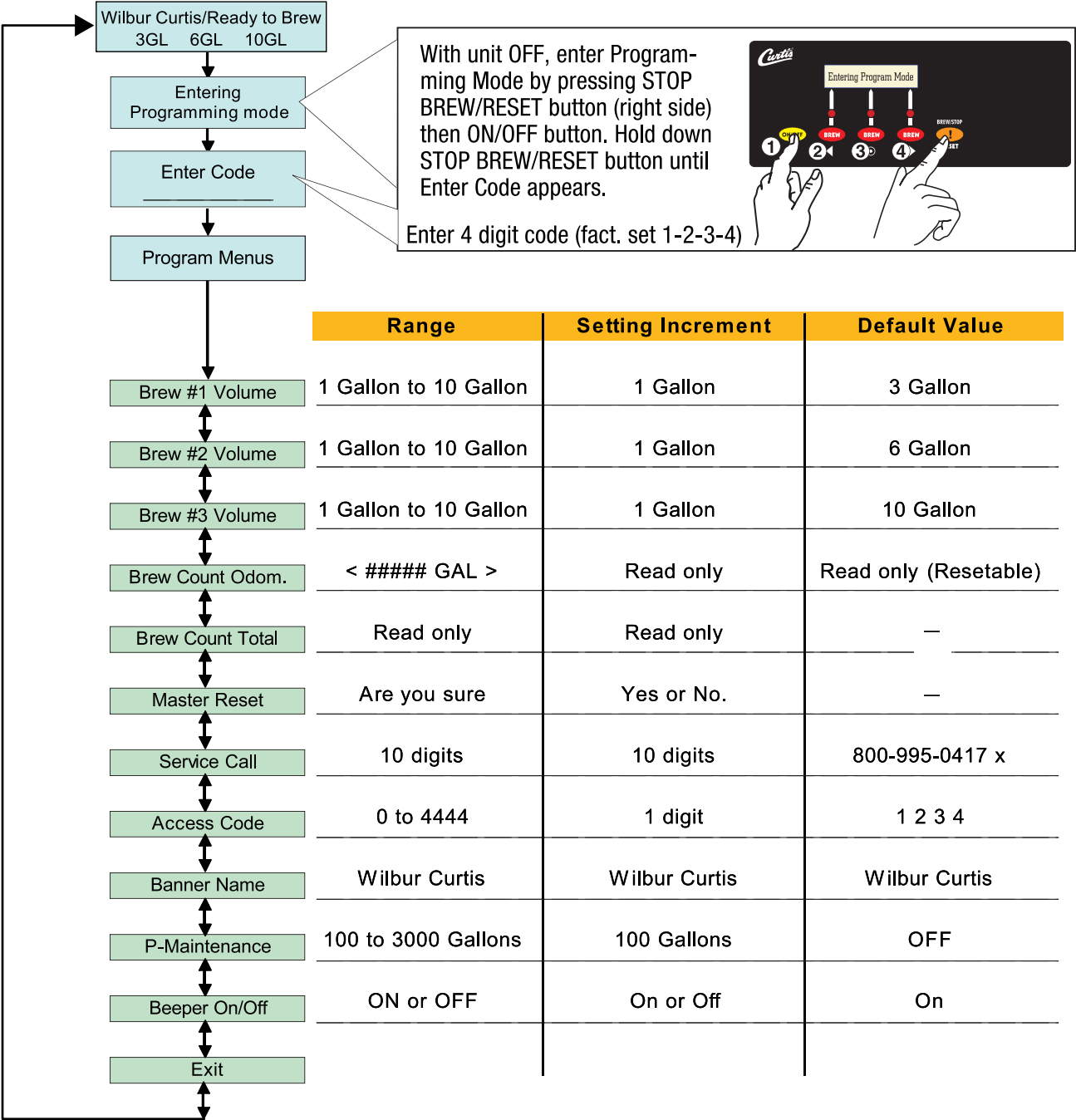
◀ Scroll LEFT

⊙ SELECTION or ENTER to save new parameter

▶ Scroll RIGHT

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

PROGRAM MENUS



SYSTEM CODE KEY

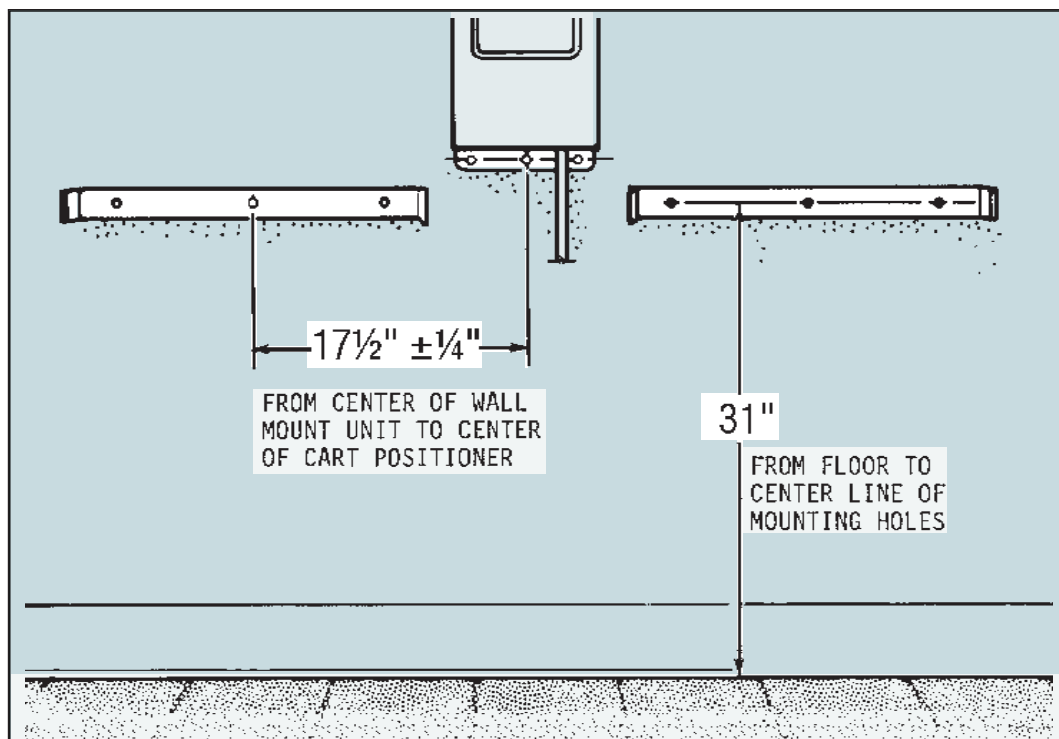
VESSEL ERROR  
3 GAL 6GAL 10GAL

= Safety Switch is not in place. Operator is attempting to brew coffee without the lid in place or the discharge arm is improperly inserted over the acorn nut protrusion on top of the lid.

SAFETY STOP  
BREW CANCELED

= Safety Switch has been opened. The discharge arm has been moved away from the coffee vessel lid.

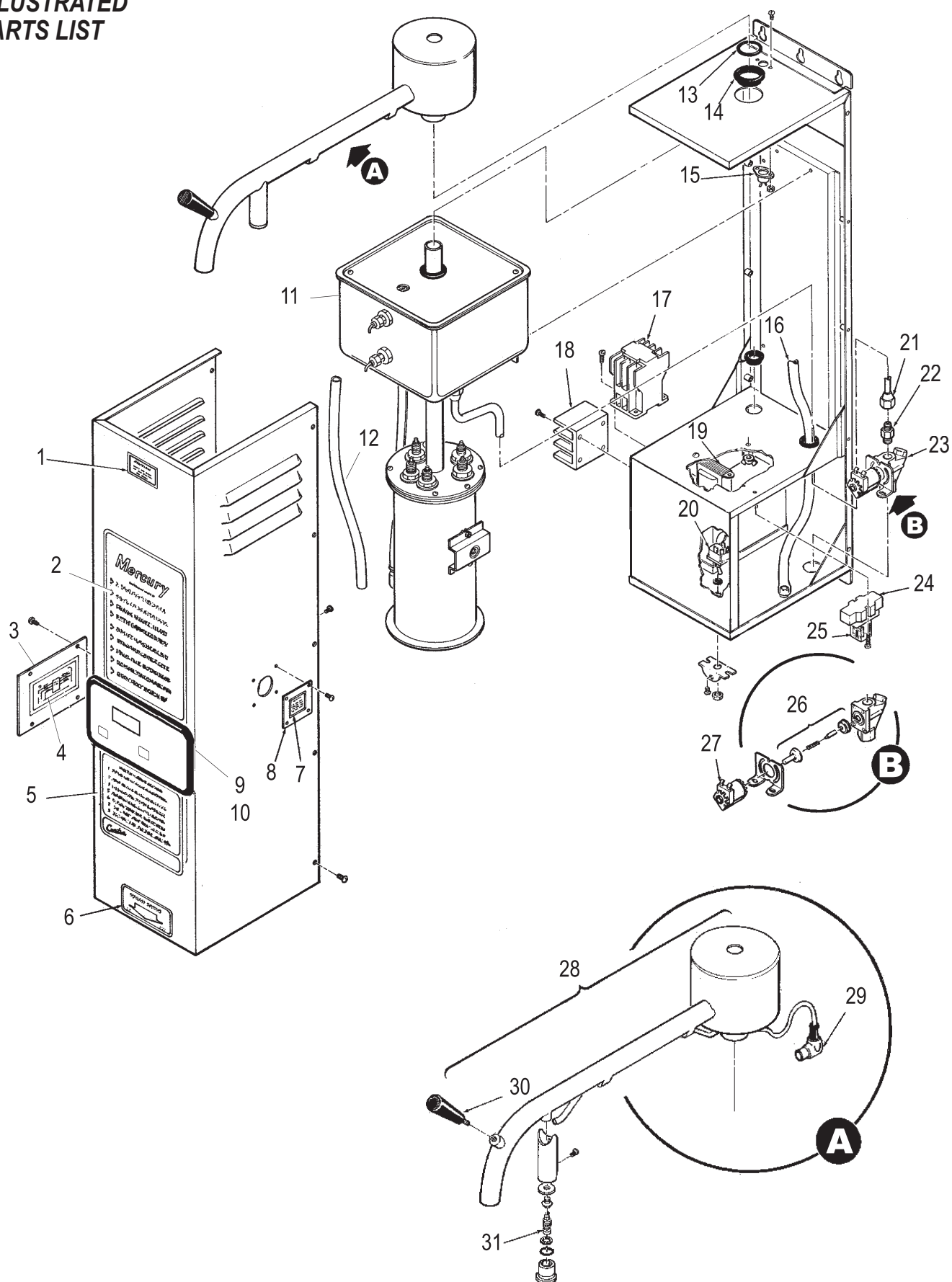
## CART ALIGNMENT BRACKET



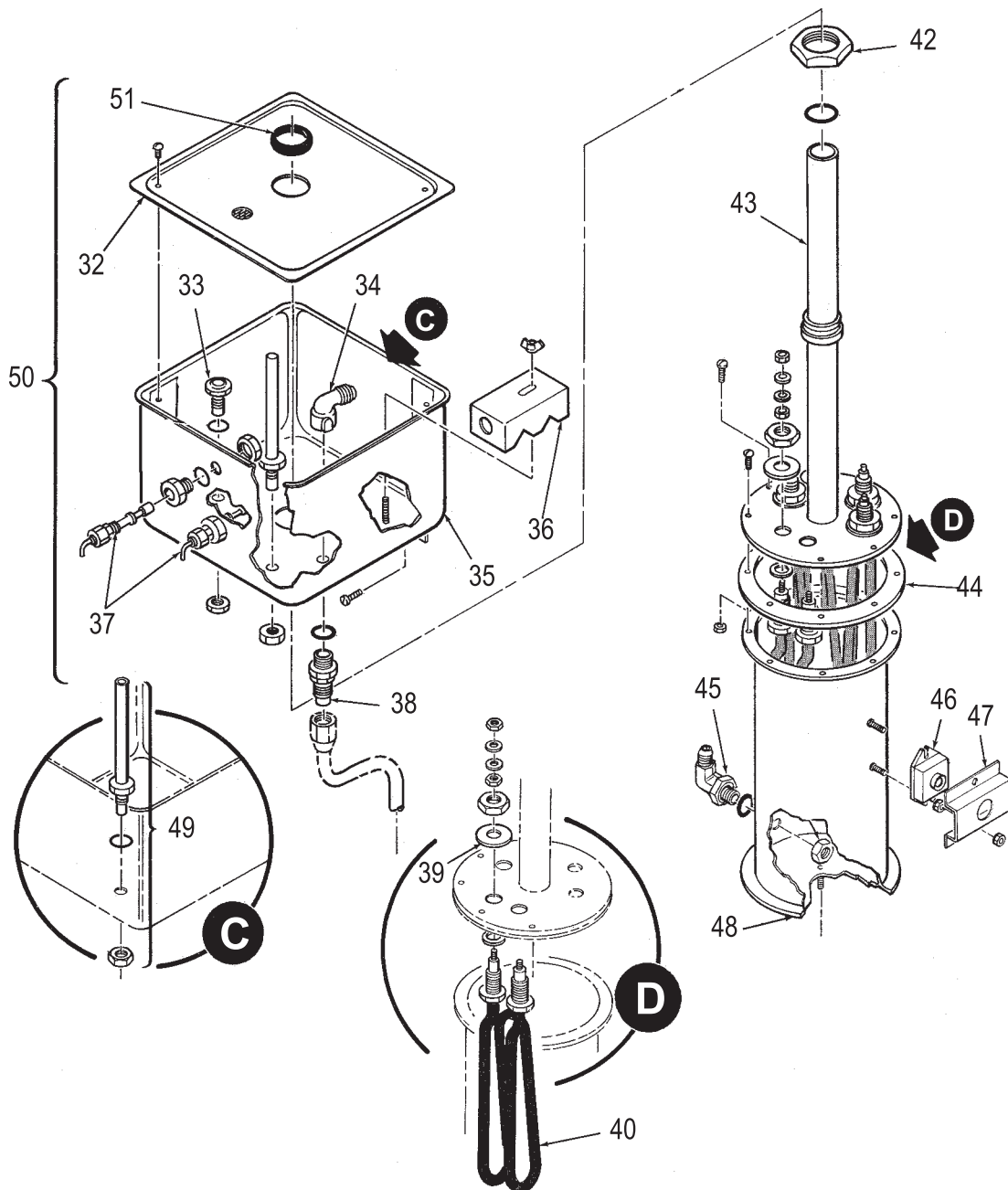
## ILLUSTRATED PARTS LIST

ITEM	PART Nº	DESCRIPTION	ITEM	PART Nº	DESCRIPTION
1	WC-3837	LABEL, CAUTION USE ONLY W/MCV	26	WC-3700	KIT, INLET VALV REPAIR
2	WC-39405	LABEL, BREWING INSTRUCTIONS ENGLISH	27	WC- 410	COIL, DOLE VALVE 220V S-45
3	WC-6109	COVER, POWER BLOCK MWM-10	28	WC-8007	HOT WATER DELIVERY ARM (MWM-10)
4	WC-3829	LABEL, 208V POWER BLOCK WIRING DIAG.	29	WC-1415M	PLUG, MALE #05DL-5M MERCURY
5	WC-39406	LABEL, BREWING INSTRUCTIONS SPANISH	30	WC-3200	HANDLE, SPRAY ARM BLACK PLASTIC
6	WC-3840	LABEL, POWER ON/OFF	31	WC- 127	SWITCH, SAFETY WATER DELIVERY ARM W/CAP
7	WC-3839	LABEL, CAUTION RESET THERMOSTAT	32	WC-8003	COVER, ASSY RESERVOIR MWM-10
8	WC-6108	COVER, RESET BUTTON	33	WC-2943	FITTING, COLD WATER TANK PLTD
9	WC-37183	KIT, UCM & LABEL MWMGT	34	WC-2950	ELBOW, 1/2 x 3/8 FLRE-FPT PLTD
10	WC-39404	LABEL, UCM PANEL MERCURY	35	WC-8002	TANK, W/A WATER RESERVOIR MERC
11	WC-8000	TANK ASSEMBLY, WATER HEATING UNIT	36	WC-6100	DEFUSER, WATER MWM
12	WC-5350	TUBING, 1/2" ID SILICONE	37	WC-5506	PROBE, WATER LEVEL ASSY MWM-10
13	WC-4387	O' RING DELIVERY ARM	38	WC-2961	FITTING, WATER INLET UPPER TANK
14	WC-4376	GROMMET, 1.5" ID X 1/16" GROOVE	39	WC-4377	WASHER, 5/8" S/S SAE FLAT
15	WC-1415F	PLUG, FEMALE #57GB-5F MERCURY	40	WC- 926	ELEMENT, HEATING 5KW 208V MERCURY
16	WC-5310	TUBING 5/16" ID SILICONE	42	WC-4236	NUT, 1-3/8 - 12 HEX UNS PLATED
17	WC- 443	CONTACTOR, 3POLE 40A 208-240V	43	WC-8006	HOT WTR LIFT TUBE ASSY MWM-10
18	WC- 300	POWER BLOCK, 3 STA 175A 600V	44	WC-4361	GASKET, RD SILICONE RUBBER/MRC
19	WC- 708	TRANSFORMER, SAFETY CIRCUIT	45	WC-2996	FITTING, 3/8 X 5/8 HOSE BARB 90°
20	WC- 103	SWITCH, TOGGLE NON-LIT DPST	46	WC- 522	THERMOSTAT, HI LIMIT HEATER CONTROL DPST
21	WC-5383	TUBE ASSY, 3/8 NUTS W/WATER INLET	47	WC-4381	GUARD, RESET THERMOSTAT SHOCK
22	WC-2605	CONNECTOR, 3/8 FLARE X 3/8 NPT	48	WC-8005	HEATING TANK ONLY MWM
23	WC- 841	VALVE, INLET 220V 3/8 FL FT	49	WC-2998	FITTING, ASSY OVERFLOW RESERVOIR TANK
24	WC- 416	SOCKET, SAFETY CIRC.RELAY MERC	50	WC-8000	TANK ASSY, WATER HEATING UNIT
25	WC- 415	RELAY, SAFETY CIRCUIT MERCURY	51	WC-4375	GROMMET, 1.125"ID 1/16" GROOVE

# ILLUSTRATED PARTS LIST



## ILLUSTRATED PARTS LIST



## CLEANING

Regular cleaning of the Mercury wall mount brewer, Mercury coffee vessel and cart is essential in maintaining the highest standards of coffee that your equipment is capable of producing.

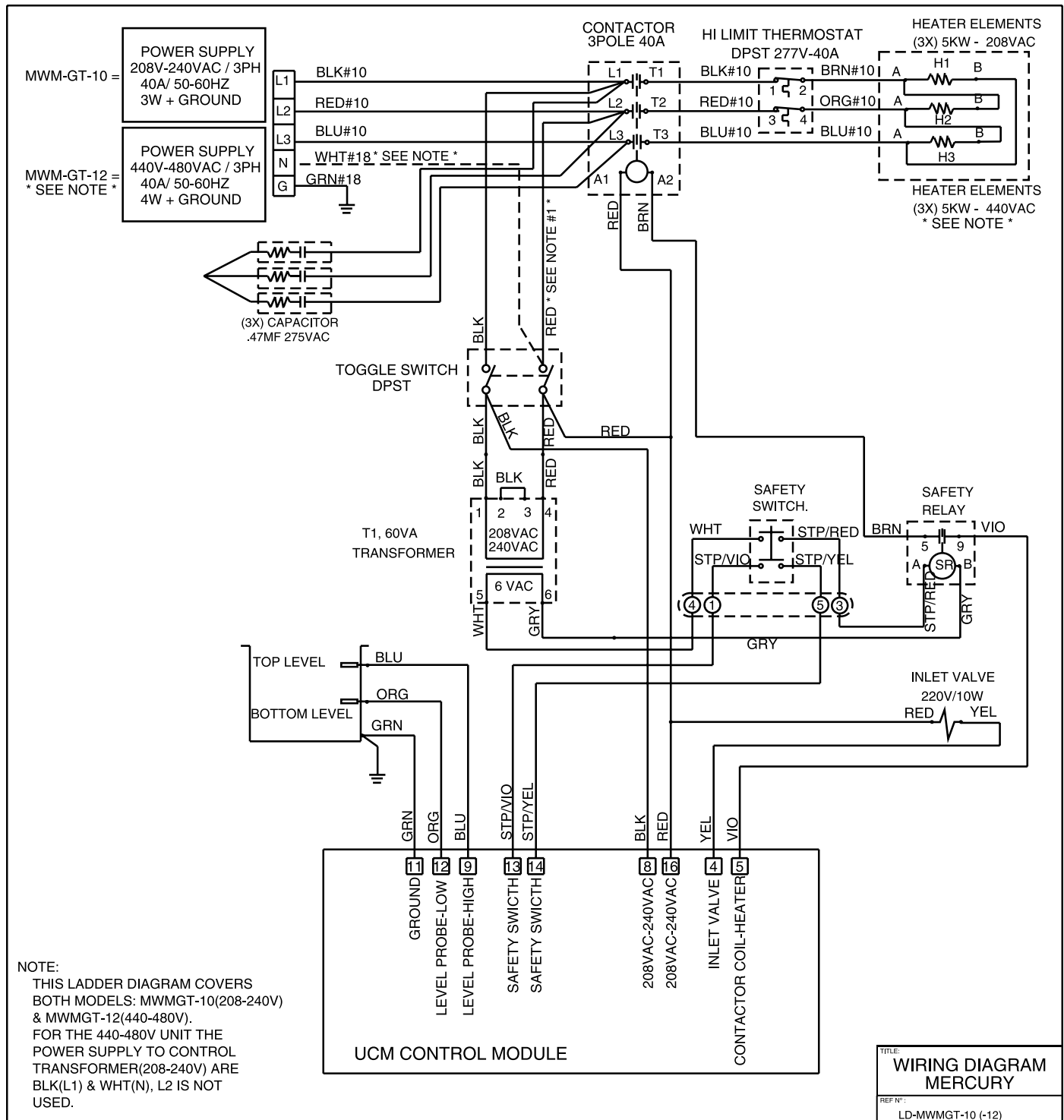
1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the equipment should be cleaned with stainless steel polish only, to prevent scratches.
2. On the vessel, clean the water spreader with a detergent solution and scrub well to remove coffee residue. Rinse with and clear water. Dry with clean cloth.
3. Remove the wire filter holder from the vessel and wash both parts with a detergent solution or put these parts through a dishwasher.
4. Remove the faucet assembly. Unscrew the handle assembly from the faucet and remove. Clean the faucet shank with a gage glass brush (circular bristle) by pushing the brush through the shank. Using the same brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup.
5. After the cleaning, place the parts (water spreader, basket and faucet parts) into a sink to be sanitized. To sanitize the disassembled parts:
  - A. Use a clean container to submerge all parts. Wear rubber gloves for protection.
  - B. Immerse in commercial Bar Tabs/Sani-Tabs sanitizing solution  
The solution must be warm (75°F). Let the parts soak for at least one minute.
6. Thoroughly rinse parts with hot water. Air dry, all parts that were sanitized.
7. After cleaning, sanitizing and drying, assemble any parts taken from the vessel.



**CAUTION:** When cleaning, DO NOT use powders, liquids, cleansers, or any substance containing chlorine. These products promote corrosion, cause pitting of stainless steel and will void the warranty.



# ELECTRICAL SCHEMATIC



## 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](http://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, "O" 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.

