




# WILBUR CURTIS Co., Inc.


## Service Manual – Alpha McDonald’s Fresh-Trac




### Models Included:

- ALP3GT15A826
- ALP3GT32A826
- ALP3GT32A898

**CAUTION:**  Equipment must be installed to comply with applicable federal, state, and local plumbing/electrical codes.

**CAUTION:**  Follow this setup procedure before attempting to use this unit. Failure to follow these instructions can result in injury and/or void of warranty.

**CAUTION:**  DO NOT connect the unit to hot water supply. The inlet valve is not rated for hot water.

### Important Safeguards/Conventions

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

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open service panels. No user serviceable parts inside.
- Keep hands and other items away from hot surfaces of unit during operation.
- Never clean with scouring powders, bleach or harsh chemicals.

### Symbols



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

The Curtis Alpha G3 is Factory Pre-Set and Ready to Go... Right from the Box.

### Following are the Factory Settings for the Alpha Fresh-Trac:

- Brew Temperature = 202°F
- Brew Volume = Set to vessel requirements (60 oz).


### 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](http://www.wilburcurtis.com) for your model.

### SETUP STEPS

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of 1 gallon per minute.

**NOTE:** A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to [www.wilburcurtis.com](http://www.wilburcurtis.com).

 NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit must be installed with adequate back flow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a portable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

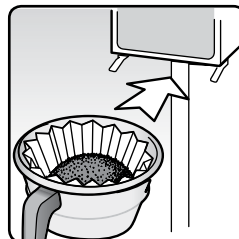
3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 202°F). When the unit reaches operating temperature, it will display "READY TO BREW".

### BREWING INSTRUCTIONS

1. The brewer should be ON. Confirm this at the rear toggle switch, then press the ON/OFF button. Ready-to-Brew should be displayed.
2. Place an empty decanter on warmer plate.
3. Place a new paper filter into the brew cone.



4. Pour the proper amount of ground coffee into the brewcone.



5. Slide the filled brewcone into the rails on the coffee brewer.



6. Press the BREW button on the control panel to start brewing.

ISO 9001:2008 REGISTERED




WILBUR CURTIS CO., INC.  
6913 West Acco Street  
Montebello, CA 90640-5403  
For the latest information go to  
[www.wilburcurtis.com](http://www.wilburcurtis.com)  
Tel: 800-421-6150  
Fax: 323-837-2410


# QUICK START

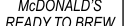
# ALPHA GT

Your Curtis G3 System is Factory Pre-Set for Optimum Performance.

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



The control displays . Press ON/OFF button and the screen will display . After three seconds,  is displayed.


Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached  will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 202°F.

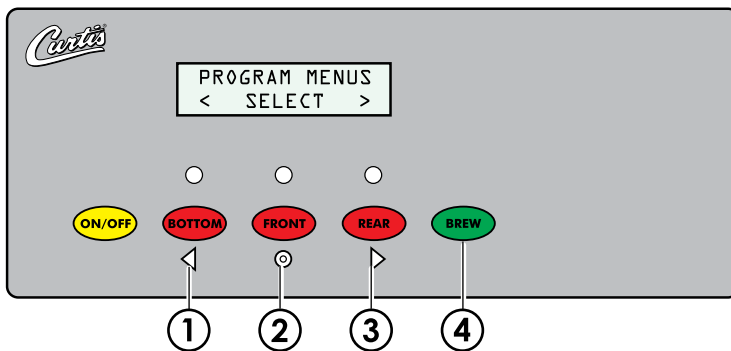
Control will display  when temperature reaches the setpoint (202°F). Unit is now ready to brew.

## Enter Program Mode




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

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

The default code set at the factory is 1-2-3-4. Then  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



## PROGRAM MENUS



### Brew Volume






During the actual brew cycle, a 2-minute drip mode is added to the brew time. The programmed water level compensates for back to back brewing to allow for an increase of water volume.



**Brew by Volume** (Factory set to 60 oz.) Press  to select. Display will now show Push START To Begin... Press the BREW button then hot water starts running, when desired volume is reached press BREW button again to stop the flow. Now the volume is set. Pressing the > button will display the next menu feature, Brew by Time.

**Brew by Time** (Factory set to 2min-17sec) Press  to select and change the brew time. Display will show the current time. By pressing < or > you can toggle between minutes and seconds, to exit (ex). Change the time or set and exit by pressing .

**Temperature** (Factory set to 202°F) Press  to Select. Press < or > to move to desired temperature and then  to set. Temperature is programmable from 170°F to 206°F, in 2-degree increments.

**Energy Save Mode** (Factory set to OFF) Press  to Select, < or > ON, OFF or ON 140°F,  to set. When in ON, unit will automatically shut off 4 hours from last brew. When feature is OFF, unit does not have the energy saving mode. In the ON 140°F position, temperature goes down to 140°F if unit has not brewed in 4 hours. This feature will save energy by lowering the tank temperature during periods of non-operation.

**Brew Count Odom.** Press  to display total gallons brewed. Press ex or Reset

**Pre-Infusion** (Factory set to OFF Disabled) Press  to Select. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds); press  to set.





If Pre-Infusion is selected (ON), Cold Brew Lock is set to within 15°F of set point and Cold Brew Lock disappears from the list of program selections. When Pre-Infusion is ON, Pulse Brew disappears from the list of program selections.


**Brew Count Total** Press  to select. This feature will display the total gallons and total brew cycles on the brewer. It is read only and cannot be reset.


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
## PROGRAM MENUS


**Cold Brew Lock** (Factory set to 15°) Press  to select, < or > to select desired setting (CBL 5 or 15),  to set.



The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point for the Ready to Brew message, however it will brew at any temperature.



**Master Reset** Press  to display Are You Sure? Then < for Yes, > for No. Brewer factory defaults are then reset.

**Service Call** (Phone number Factory set to 1-[800] 000-0000x) Press  to display number and change number or < to move place and EX to exit when complete This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.


**Access Code** (Factory set to 1-2-3-4) Press  to display number and change number, (the range is 1 to 4) or < to move place and ex to exit when complete.

**Banner Name** (Factory set to McDONALD'S) Press  to display letters and change letters or < to move place and EX to exit when complete. This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name.

**Warmer Auto OFF** (Factory set to Disable) Press  to Select. Press < or > to move to desired time and then  to set. Timer range is OFF, 2 hours, 3 hours, and 4 hours.

**P-Maintenance** (Factory set to OFF) Press  to select. To turn on, press < or > set gallons brewed. The range is from Off to 3000 gallons. Press  to exit. When the number of brews reaches the set amount, P-Maintenance will display on the screen.

**Beeper On/Off** (Factory set to ON) Press  to display ON or OFF. Pressing either < or > to toggle between on and off. Press  to set.



**Pulse Brew** (Factory set to Pulse D [1 pulse of 40 sec on, 5 sec off, 2 pulses of 40 sec on, 5 sec off] ). Press  to select, < or > to select OFF or one of five pulse patterns (A to E) .



Guidelines for Pulse Brew:


This feature allows tuning of the coffee flavor. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the five Pulse Brew options help "tune" or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaf-feinated coffees typically extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. Of course, any of the A, B or C settings may be used to suit your taste profile. There are two additional settings (D and E) that allow you to manually set the ON TIME pulses and OFF TIME.






If Pulse Brew is selected (ON), Cold Brew Lock is set to within 15°F of set point and Cold Brew Lock disappears from the list of program selections. When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

**Display Brew Time** (Factory set to ON). Press  to display ON or OFF. Pressing either < or > toggles between on and off. Press  to set. When on, this feature will appear when the brew button is pressed. The brew time will count down.

**Drip-Out Mode** (Factory set to 1 min) Press  to select. Press > to increase time (to a maximum of 5 minutes) or < to decrease the time and turn OFF. Time counts up in 5 second increments. Press  to set.

**Display Messages** (Factory set to ON) Press  to turn ON or OFF. The message displayed is "Rinse Server Before Brewing". This message will alternate; two seconds with Rinse Server Before Brewing, then McDONALD'S - READY will appear for six seconds..

**Language** (Factory set to English) Pressing < or > toggles between English and French. Press  to set.


**Model Select** (Factory set to ALPHA-3/4/5) Press  to select, < or > to select model. The selections are: ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer, Thermo-Alpha (for the D60GT). Press  to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

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

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### Brew Volume – Easy Access


Units can be easily adjusted from the front panel. Written into the software on the Alpha G3 UCM, is a feature to access the brew volume without entering the program mode.

On any multi-station Alpha (ALP2/3/4/5/6GT): Press the center Select button  (see illustration, page 2) twice, with the second press hold down the button for around five [5] seconds. The screen will display 


|                      |
|----------------------|
| Vol. Adj. < -0 > Oz. |
| - Select +           |


 pressing < or > will adjust the brew volume up or down, ± 20 oz, in 1 ounce increments.

### Warmer Temperature Control

Turn on brewer at the control panel ON/OFF button. Warmer button should be OFF (LED off). Press and hold desired WARMER button. Screen will display current setting in % of power. Press < or > to increase or decrease power to warmer (50% to 100% in 10% increments). Press  to set.

### Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold  button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed. The temperature will not display while the unit is in the process of reheating.

NOTE: Alpha 3GT ONLY; when checking tank temperature, first make sure REAR warmer is ON (red LED on) and then press button  for 5 seconds to display tank temperature.

## INSTRUCTIONS

### FRESH-TRAC TIMER

These instructions will explain the operation and maintenance of the Fresh-Trac coffee timer. This timer will allow the user to track the freshness of coffee brewed into glass decanters. Fresh-Trac is only available with Curtis Alpha G3 brewers. The Fresh-Trac decanter is dish-washer safe. The expected battery life in the light unit is two years. The battery is not replaceable.

The Fresh-Trac timer uses 3 LEDs (Red, Yellow & Green), as a visual time indicator.

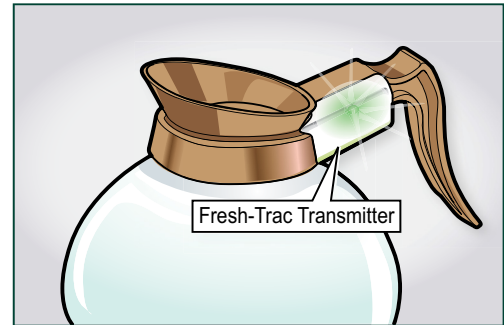
The Red LED flashes 5 times at the beginning of the brew cycle and the warmer plate will turn on.

The Green LED will flash every 3 to 5 seconds during the brew cycle and continue until 25 minutes have elapsed.

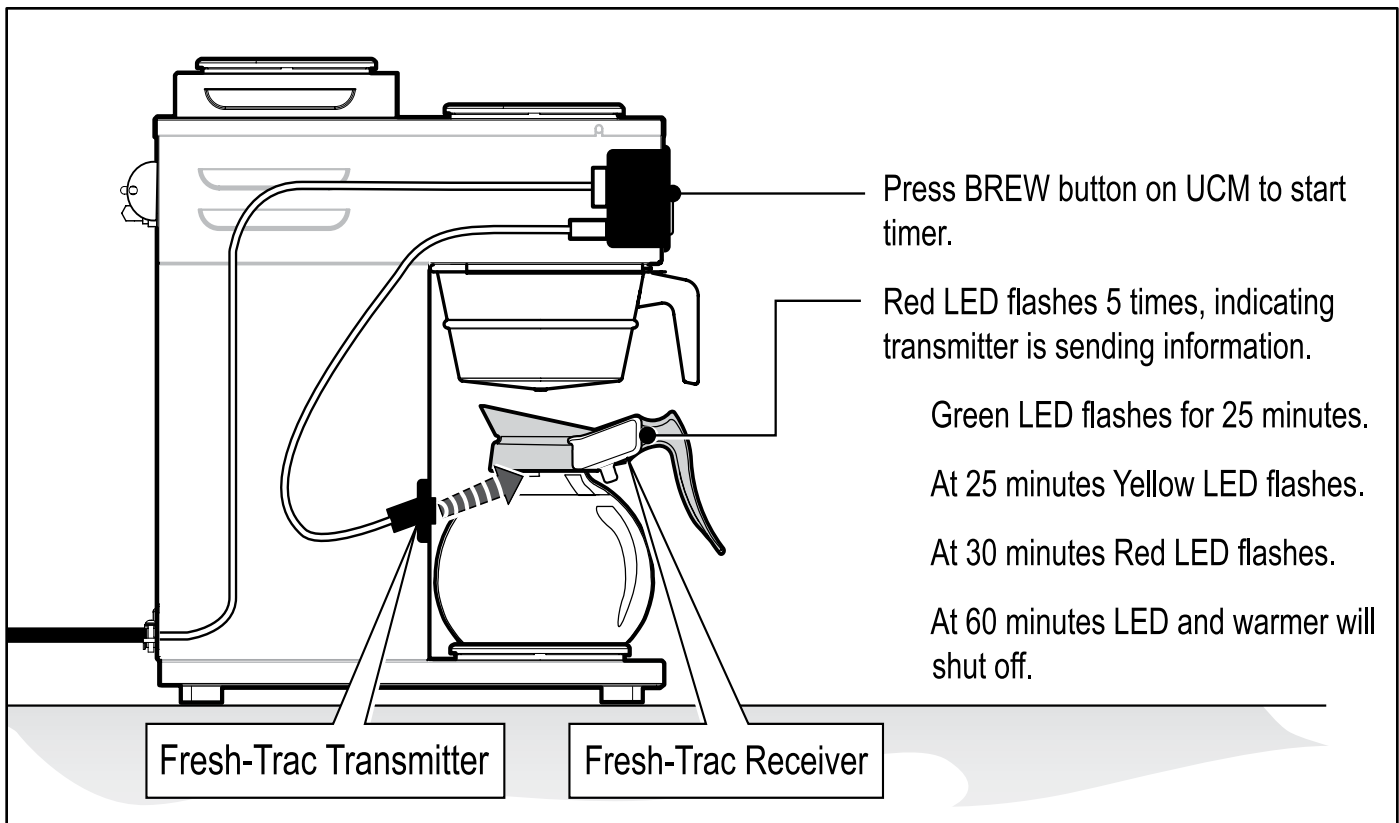
At 25 minutes, the Yellow LED will flash every 3 to 5 seconds, for 5 minutes. This will continue for 5 minutes until 30 minutes has elapsed.

At 30 minutes, the Red LED will flash every 3 to 5 seconds until 60 minutes have elapsed. The Red LED indicates that the hold time has expired and any remaining coffee should be discarded.

All flashing LEDs will stop and the warmer will turn off completely after 60 minutes. A new brew cycle will restart the Fresh-Trac timer.



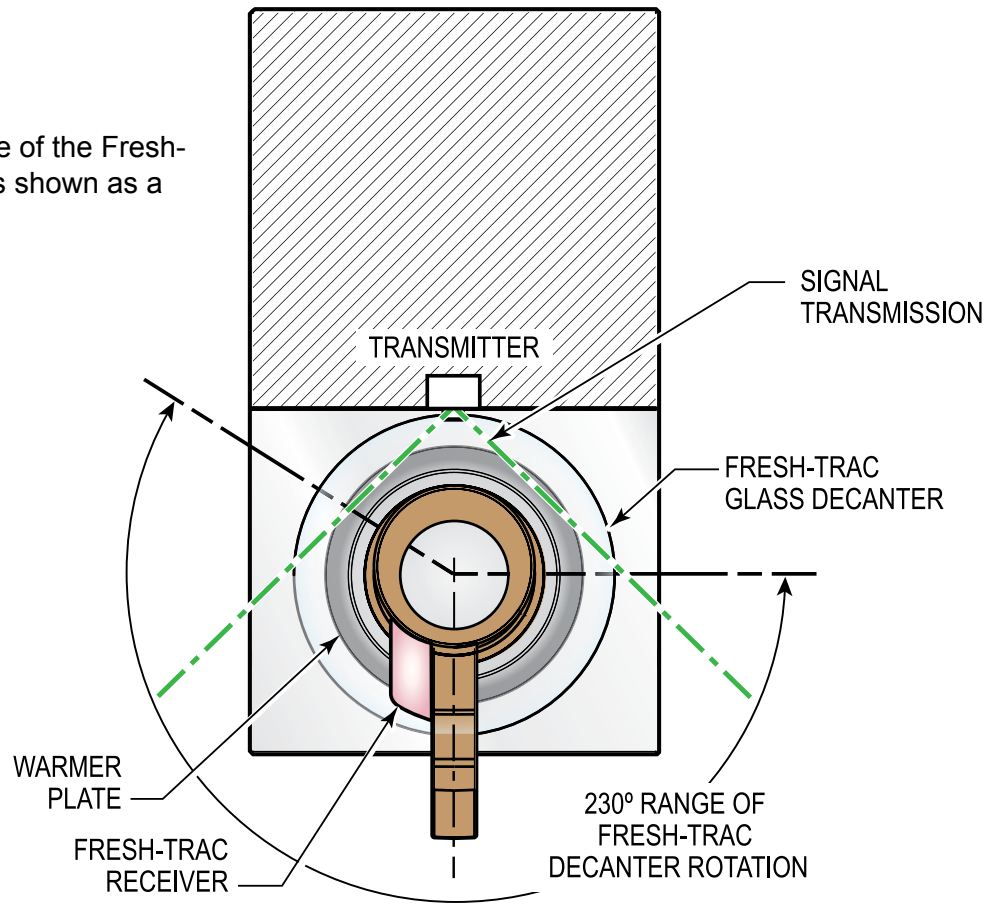
### FRESH-TRAC SYSTEM - OPERATION



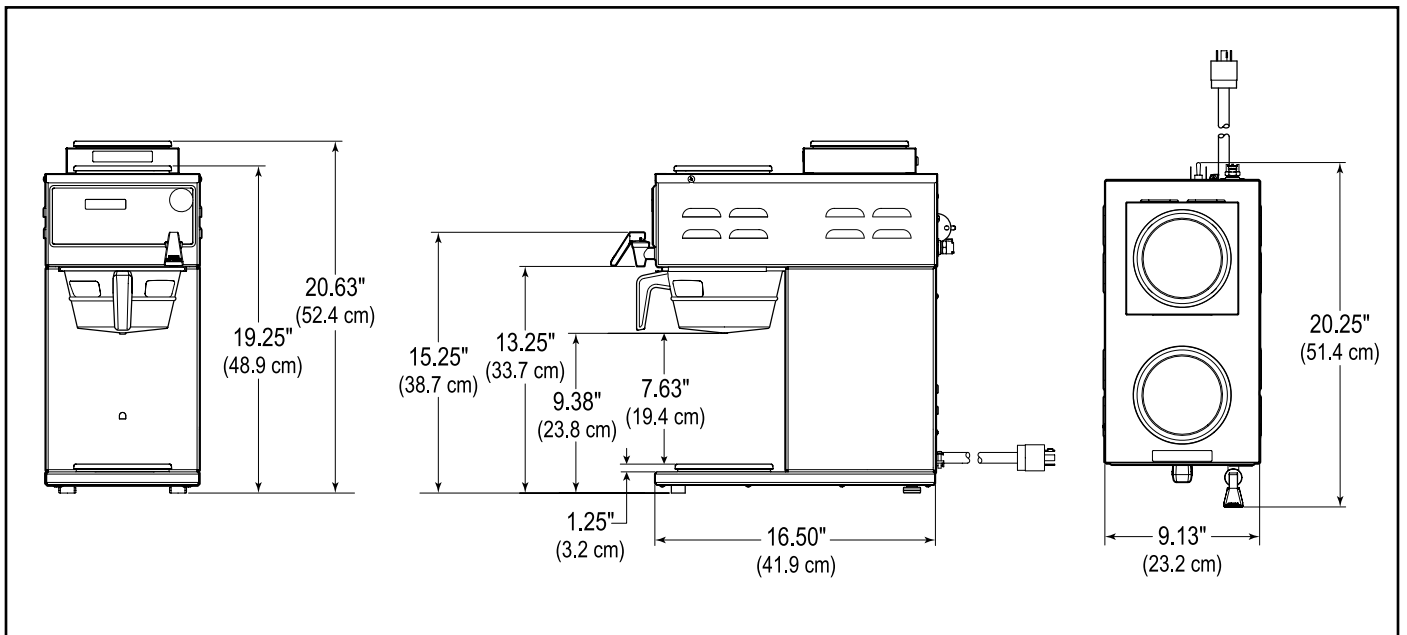
**INSTRUCTIONS**  
**FRESH-TRAC TIMER**

**TRANSMITTER RANGE**

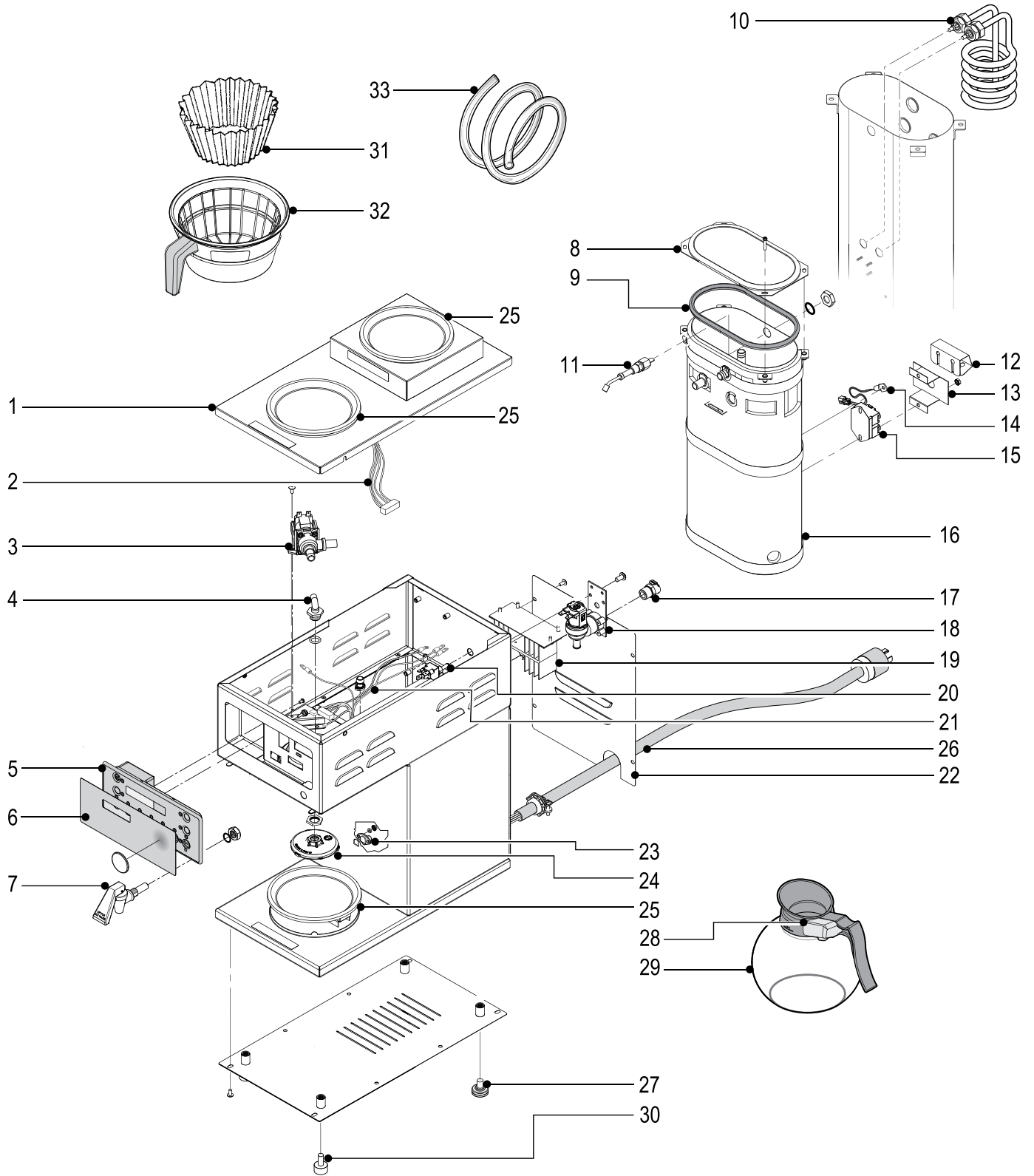
The most effective signal range of the Fresh-Trac transmitter is 230°. This is shown as a top view in the illustration.



**ROUGH-IN DRAWING**



# ILLUSTRATED PARTS LIST ALPHA G3



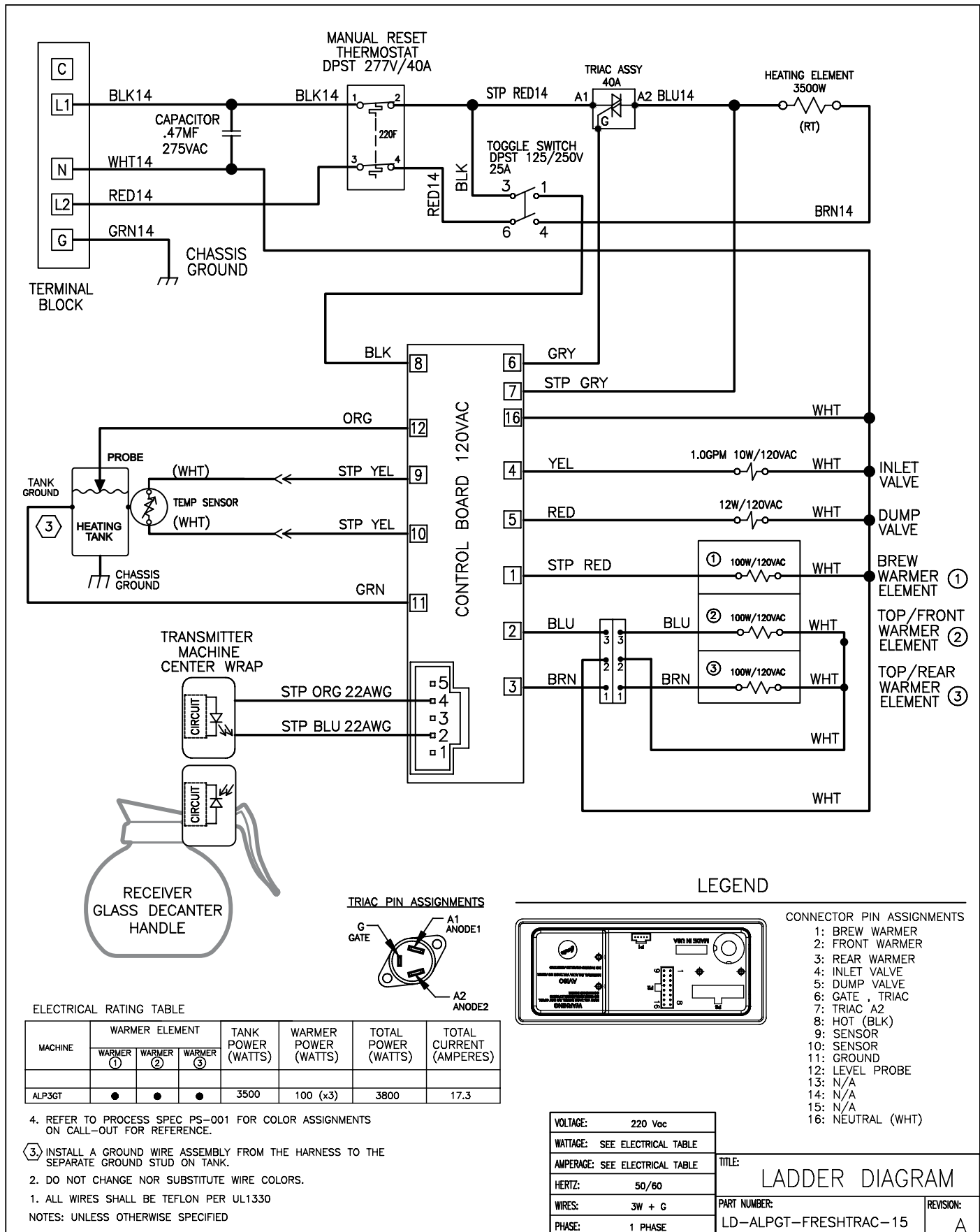
## ILLUSTRATED PARTS LIST

### ALPHA G3

| ITEM № | PART №       | DESCRIPTION   |
|--------|--------------|---|
| 1      | WC-6812      | WARMER, ASSY TOP ALP3GT                                       |
| 2      | WC-13164     | HARNESS ASSY, WARMER ALPGT UPPER WARMER                       |
| 3      | WC-889-101   | VALVE, DUMP LEFT 120V 12W                                     |
| 4      | WC-37379     | KIT, SPRAYHEAD FITTING  |
| 5.     | WC-774-108*  | CONTROL MODULE, FRESH TRAC MCDONALDS ALP                      |
| 6      | WC-390178    | LABEL, UCM OVERLAY ALP3GT WITH QR CODE CURTIS LOGO            |
| 7      | WC-1809*     | FAUCET, PS/HSP SERIES HOT WATER 1/2-20 UNF                    |
| 8      | WC-5853-102  | COVER, TOP HEATING TANK                                       |
| 9      | WC-43062*    | GASKET, TANK LID  |
| 10     | WC-922-04    | KIT, ELEMENT HEATING 3.5KW 220V W/JAM NUTS & SILICONE WASHERS |
| 11     | WC-5527K*    | KIT, PROBE WATER LEVEL O-RING & NUT                           |
| 12     | WC-4394      | GUARD, SHOCK HEATING ELEMENT                                  |
| 13     | WC-43055     | GUARD, SHOCK RESET THERMOSTAT                                 |
| 14     | WC-1438-101* | SENSOR, TEMPERATURE TANK                                      |
| 15     | WC-522 *     | THERMOSTAT, HI LIMIT HEATER DPST 277V-40A                     |
| 16     | WC-6267*     | TANK, COMPLETE ALP-DS/G3 220V                                 |
| 17     | WC-2467      | COUPLING BODY, SHUTOFF 3/8 NPT CHROME PLATED ALP3GT15A826     |
| 18     | WC-826L *    | VALVE, INLET 1 GPM 120V 10W ALP/AP/TLP GREY BODY              |
| 19     | WC-8556*     | HEATSINK and TRIAC ASSY 40A 600V                              |
| 20     | WC-103 *     | SWITCH, TOGGLE DPST 25A 125/250VAC RESISTIVE                  |
| 21     | WC-13315-103 | HARNESS COMPLETE ALPHAGTN-18                                  |
| 22     | WC-5985      | COVER, BACK CENTER WRAP D60GT/ALP TALL                        |
| 23     | WC-10002D    | TRANSMITTER ASSY, D-STYLE (UNITS BUILT AFTER 8/2012)          |
| 24     | WC-29025     | SPRAYHEAD, ASSY AFS-PURPLE                                    |
| 25     | WC-972-102*  | WARMER, ASSY COMPLETE 100W 120V W/TBNG SEALANT                |
| 26     | WC-1226      | CORD, 600V 12/4, 6' W/NEMA PLUG LOCKING L14-20P               |
| 27     | WC-3518      | LEG, 3/8"-16 X 1/2" L GLIDE                                   |
| 28     | WC-10011*    | RECEIVER ASSEMBLY 3 LEDs FRESH -TRAC MCDONALDS DECANTER       |
| 29     | 70517430303* | DECANTER, GLASS CURTIS FRESH-TRAC REG BLACK                   |
| 29A    | 70517430103* | DECANTER, GLASS CURTIS FRESH-TRAC DECAF ORANGE                |
| 30     | WC-3503      | LEG, 3/8"- 16 STUD SCREW BUMPER                               |
| 31     | WC-3316*     | BREW CONE ASSY, w/HANDLE 7.1" DIA.                            |
| 32     | CR-10 *      | FILTER, PAPER COFFEE #506 1000/PKG                            |
| 33     | WC-5310*     | TUBE, 5/16 ID X 1/8 W SILICONE                                |

\* SUGGESTED PARTS TO STOCK

# ELECTRICAL SCHEMATIC





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## CLEANING

1. Brewer (Exterior) Cleaning Instructions: Use KAY QSR Glass & Multi-Surface Cleaner solution and a clean, sanitizer-soaked towel to remove soils from the exterior of coffee brewers.
2. Glass Coffee Pot Cleaning Instructions:
  - a. Place one Kay Beverage Equipment Cleaner tablet into the decanter and fill with hot water.
  - b. Allow to soak for 10 minutes. For heavy soil, use two Kay Beverage Equipment Cleaner tablets.
  - c. Scrub the decanter and the lip at the neck of the decanter thoroughly with the curved coffee pot brush.
  - d. Use the flexible brush to scrub the lid and areas around and inside each inlet/outlet.
  - e. Discard the solution; then, rinse and sanitize the decanter at the 3-compartment sink.
  - f. Allow to air dry
3. Brew Basket Cleaning Instructions:
  - a. Turn coffee machine OFF.
  - b. Remove coffee pots and take to 3-compartment sink.
  - c. Remove brew basket and spray head fitting.
  - d. Take brew basket and spray head to 3-compartment sink. Wash, rinse, and sanitize for a minimum of one minute; then, allow to air dry.
  - e. Spray a clean, sanitizer-soaked towel with Glass & Multi-Surface Cleaner Solution and use to wipe the exterior of the coffee machine clean.
  - f. Then, wipe with a clean, sanitizer-soaked towel from the clean towel bucket.
  - g. For tough stains, dissolve one tablet of Beverage Equipment Cleaner in 1 gallon of hot 110-120°F (43-49°C) water in a clean bucket.
  - h. Submerge brew baskets and parts in BEC solution and allow to soak for 10 minutes.
  - i. Remove items, rinse and sanitize for a minimum of one minute at the 3-compartment sink.
  - j. Allow to air dry.



## Product Warranty Information

The 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.

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

Additionally, the Wilbur Curtis Co., Inc. 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 Co., Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Co., Inc. The Wilbur Curtis Co., Inc. 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 Co., Inc. 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 Co., Inc. 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.

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#### **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](mailto:techsupport@wilburcurtis.com)

Web Site: [www.wilburcurtis.com](http://www.wilburcurtis.com)

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