Service Manual – McDonald's Sweet Tea Brewer

Models covered

• STBA48026

WARNING: Equipment must be installed to comply with applicable federal, state, and local plumbing/electrical codes having jurisdiction.

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

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

IMPORTANT: After setup, run a FULL brew cycle. Place a tea container to catch both hot water from the brew basket and dilution water from spout on the front cover.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
6913 Acco Street
Montebello, CA 90640
For the latest information go to
www.wilburcurtis.com
Phone: 800-421-6150

Important Safeguards/Symbols

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

- DO NOT immerse the brewer in water or any other liquid.
- To reduce the risk of fire or electric shock, DO NOT open service panels. There are no user serviceable parts inside.
- Keep hands and other items away from hot areas of the brewer during operation.
- Never clean with scouring powders or harsh chemicals.
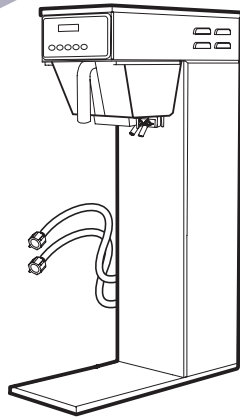
Symbols:

WARNING/CAUTION – To advise about conditions that my result in property damage, personal injury or death

IMPORTANT – Notes about proper operation

Sanitation requirements

Following are the factory settings for the STBA48026 Iced Tea Brewing System:

- Brew Temperature = 200°F
- Brew Volume = Set to dispensing vessel requirements

Usually, there will never be a reason to change the programming on the system's G3 series controller. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:

- Water source: 50 – 90 psi (minimum flow rate of 3.0 gpm)
- CO_2/compressed air source: 50 psig max.
- Electrical: See schematic in this manual

SETUP STEPS

NOTE: Some type of water filtration device must be used to maintain trouble-free operation. In areas with extremely hard water, we suggest that a sedimentary, taste and odor filter be installed. This will prolong the life of your brewing system and enhance tea quality.

1. Locate the brewer on a secure surface. Level it left to right and front to back by rotating the feet on the 4 corners.

2. Connect water lines from the water filter to the brewer. Plumb water lines. A 1/2" hose barb has been supplied for water line connections. See page 3 for location.

WARNING: Use the leveling legs to level the brewer only. Do not use them to adjust brewer height. Do not extend them higher than necessary.

NSF International requires the following water connection:
1. A quick disconnect or additional coiled tubing (at least 2x the depth of the brewer) is required so that the brewer can be moved for cleaning underneath.
2. This equipment is to 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 potable water supply shall be sized, installed and maintained in accordance with federal, state and local codes.

Use tubing sized sufficient to provide a minimum of 3.0 gpm for the CHILLED WATER connections.

3. Connect the CO_2 or compressed air line.

4. Connect the brewer to an electrical outlet with the appropriate amperage rating (see serial tag on brewer).

**WARNING:** The CO_2/compressed air input pressure must not exceed 50 psig.

SETUP STEPS (CONT.)

5. Connect two Bag-in-Box (BIB) sweeteners to the brewer sweetener supply hoses as instructed on page 5. Connecting two bags allows the brewer to continue operating if one bag runs out.

> **IMPORTANT:** The sweetener must be between 50°F and 120°F (10°C and 49°C) for proper operation.

6. Turn on the main power switch (toggle switch, behind the brewer). The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will start automatically. This eliminates the possibility of element burnout caused by heating with an empty tank.

7. Place a quart or larger container under the spout assembly. Press and hold the **PRIME** button to draw the sweetener through the system. Release the **PRIME** button when sweetener begins to flow out of the spout without any air bubbles (about 20 ounces).

> **IMPORTANT:** For proper operation, the sweetener pumps must be primed before using for the first time. After initial priming, the pumps prime automatically when sweetener bags are replaced.
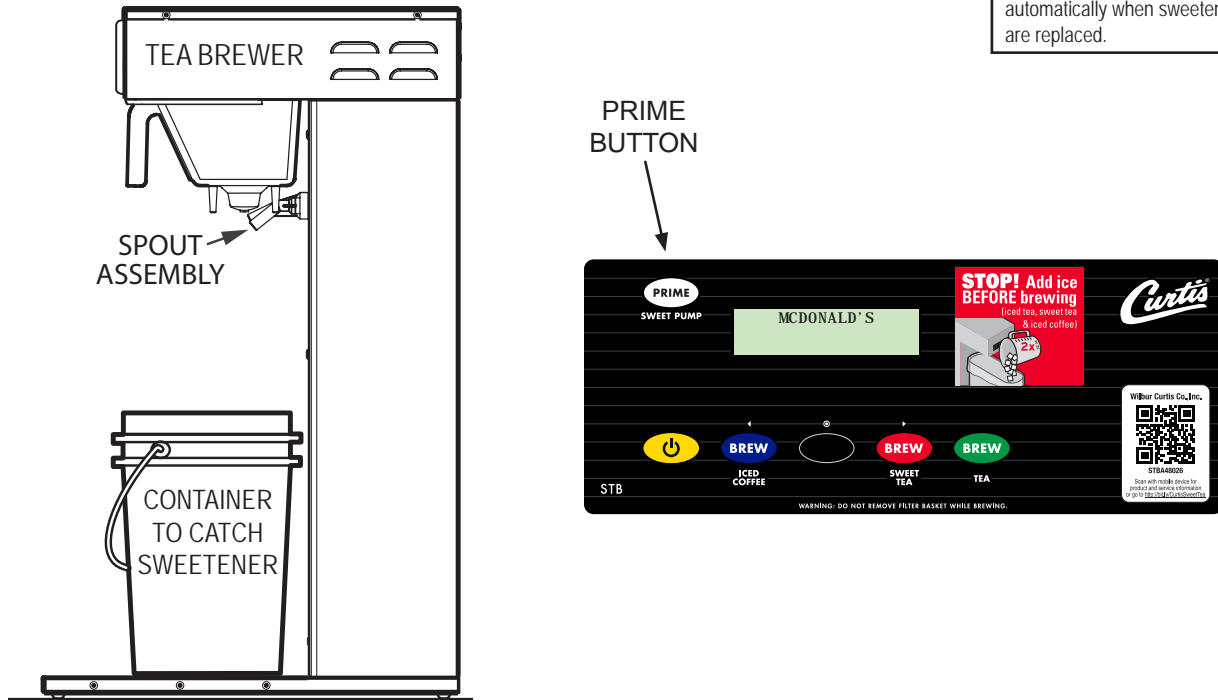
8. The heating tank will require 20 to 30 minutes to reach operating temperature (200°F) indicated by **Ready to Brew** on the display.

9. Enter programming mode on the universal control module (UCM) to choose the brewer operation mode (Model Select). Turn off power at the ON/OFF (yellow) button. Press and hold the green BREW button (button 4, see diagram below). While holding down the BREW button, press and release the ON/OFF button. Continue to hold the BREW button, until **Entering Programming Mode** appears on the screen. Enter the access code when prompted (**Enter Code**). The default code is 1-2-3-4. **< Program Menus >** will appear on the display.
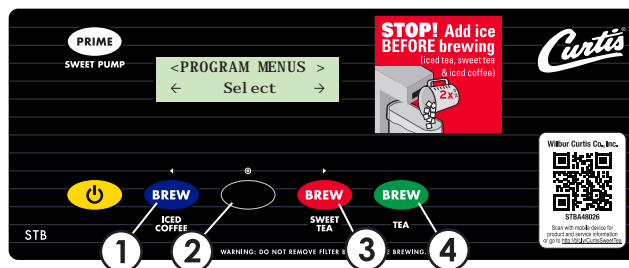
Programming Buttons

10. Press button 3 (►) repeatedly until **Model Select** appears on the display. Press button 2 (⊙) to enter the **Model Select** sub-menu. Press button 3 (►) repeatedly until the desired model appears on the display. Press button 2 (⊙) to save and exit. The UCM will reset.

11. Center an empty tea dispenser under the brew basket. Press the SWEET TEA BREW button to run one full brew cycle with the brew basket empty (**Ready to Brew** must be on the display). This process will purge the hoses and valves of any remaining air.

Sweet Tea Brix Measurement Procedure

1. Brew a batch of sweet teat into a tea dispenser according to the brewing instructions on the following page.

2. Wait for **Brewing** to disappear from the display. Allow the tea to cool to room temperature.

3. Dispense a full cup of cooled tea from the dispenser into a clean, empty 16 ounce cup.

4. Use a refractometer to test the Brix level of the tea according to the refractometer manufacturer's instructions. The reading should be between 9.8 and 12.8 for regular sweet tea and between 11.8 and 14.8 for southern sweet tea.

5. Dispense a second full cup of tea into a separate, clean, empty 16 ounce cup from the same dispenser. Run the refractometer test a second time to validate the results. The reading is considered accurate when the test is run twice on the two cups of tea and the results are approximately the same. If the results vary, try running the two tests again.

6. If the Brix level is outside of specifications, check the following:

   A. Check to make sure that the sweetener BIB feed system is properly primed. Air bubbles in the system will affect the Brix level.

   B. Was a full brew cycle run to remove any additional air from the system?

   C. Check to make sure that the tea dilution time is properly set for the model selected, 1:10 for regular sweet tea, 1:05 for southern sweet tea.

   D. Did you run the refractometer test twice to validate the results?

   E. Does the water supply meet specifications (3.0 gpm with a water pressure between 50 and 90 psi)?

   All the above factors can affect the Brix measurement. If all of the above conditions have been met, and the Brix measurement is out of specifications, call technical support.
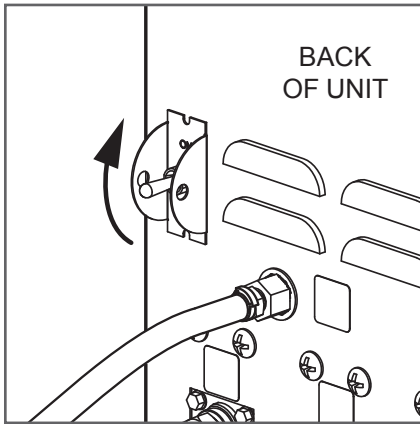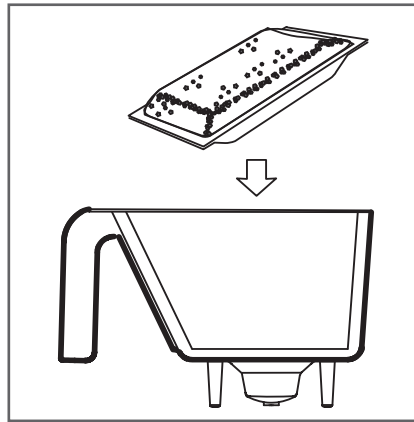
REAR PANEL CONNECTIONS
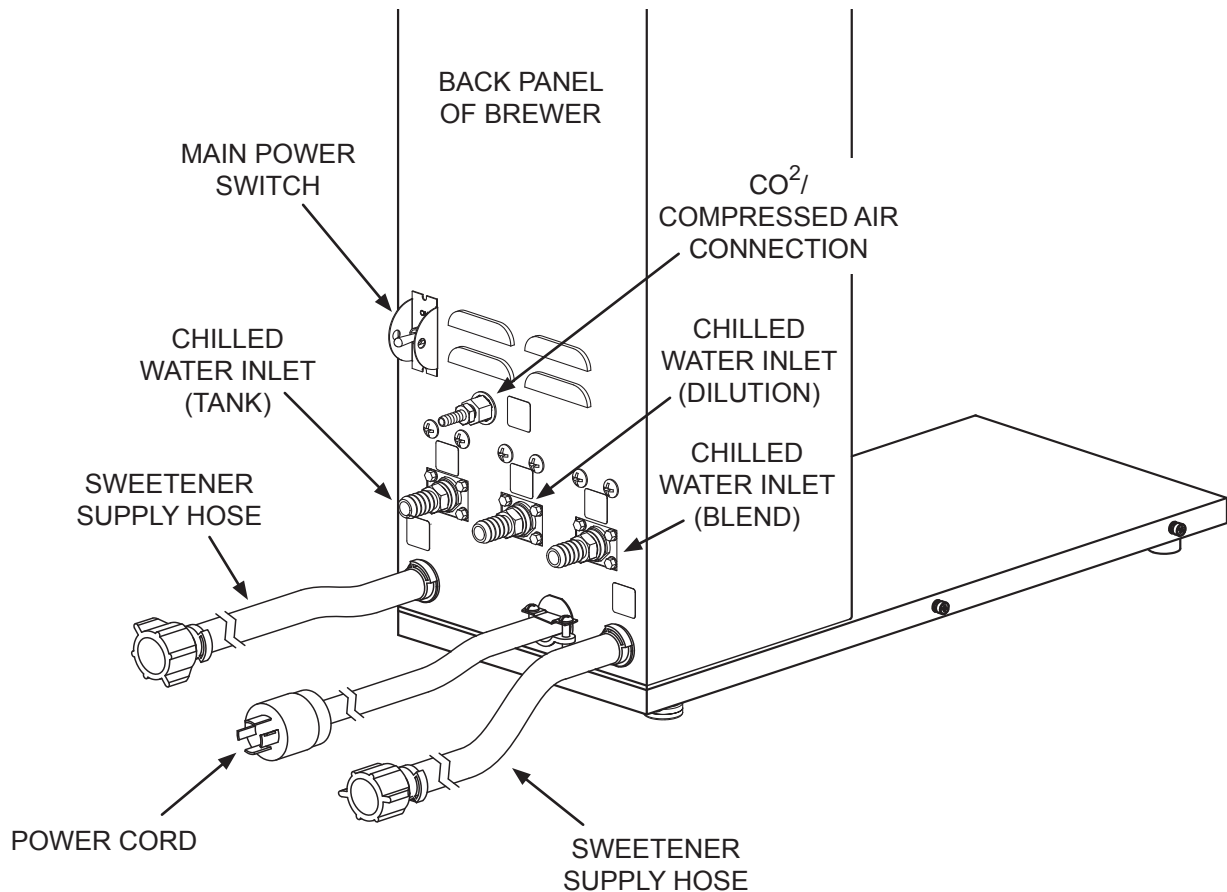
BREWING INSTRUCTIONS

⚠ **WARNING: HOT LIQUID -** TO AVOID SCALDING, AVOID SPLASHING. DO NOT REMOVE BREW BASKET WHILE "BREWING" APPEARS ON THE DISPLAY.

1. If it is not on, make sure that the toggle switch on the back of the brewer is in the ON position, then press the ON/OFF (yellow) button on the front panel. **Ready to Brew** must be on the display.

2. If brewing iced tea, place a tea pouch in the brew basket.
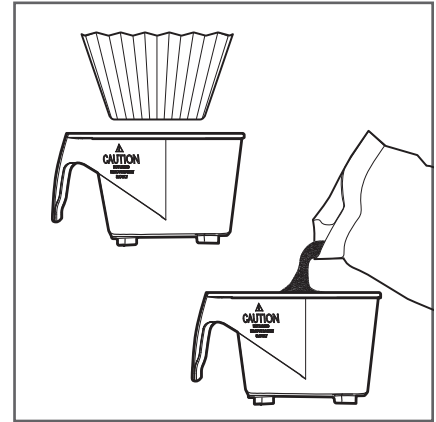
3. If brewing iced coffee, place a filter in the iced coffee brew basket. Fill with the proper amount of ground coffee. Level the coffee in the filter.
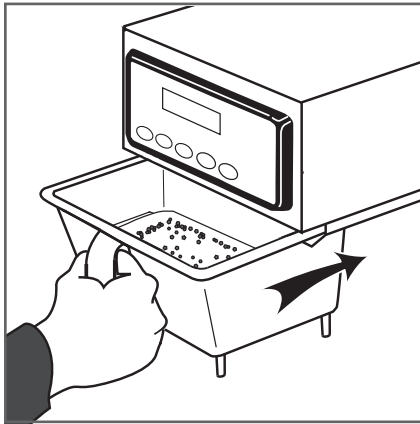
4. Slide the brew basket into the brew rails. <u>Push it all the way in until it stops</u>.
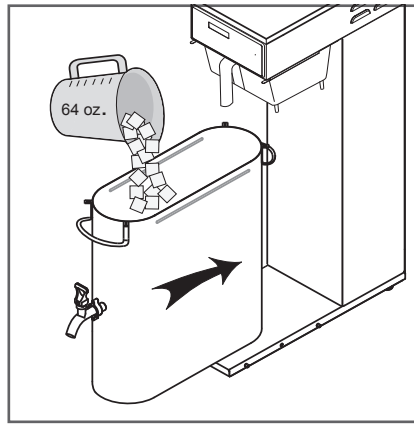
5. Put 64 oz. of ice in the appropriate serving container, then place it on the brew deck.
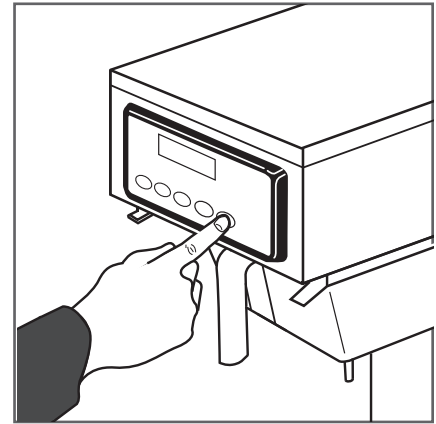
6. Select a **BREW** button and press to start. **IMPORTANT:** The flow of tea/coffee may pause for up to 10 seconds during brewing. This is normal.

TEA TIPS

- Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
- Make sure your equipment is clean at all times. Clean tea brewing equipment at least once per day. Sanitize equipment at least once per week.
- Do not let fresh-brewed iced tea sit at room temperature for more than 8 hours.

⚠ **WARNING:** DO NOT refrigerate unused tea overnight for later consumption.

As with other food products, if you adhere to proper preparation, holding and sanitation procedures, fresh-brewed iced tea is a safe beverage. The primary cause for high bacteria counts found in tea from food service businesses is related to excessive holding times and/or poor cleaning and sanitizing procedures.

SWEETENER REPLACEMENT/CONNECTION PROCEDURE - BAG-IN-BOX (BIB)

ⓘ The **PRIME** button is used to fill the sweetener hoses when the unit is first installed or after servicing. The system automatically refills the hoses when the BIB is changed.

When one of the boxes runs out of sweetener, the **Change Sweetener** message appears on the display. Replace the empty box as soon as possible, as instructed below. After the **Change Sweetener** message appears, the brewer will allow for eight more batches of sweet tea to be brewed before the **Sweet Tea Lockout** message appears. When this message appears, the brewer will not allow sweet tea to be brewed (only unsweetened tea). Replace the BIB, then press **PRIME** to unlock the sweet tea function.

Disconnecting an Empty BIB

1. Locate the empty BIB sweetener container (the lightest one).
2. Remove the QDC at the end of the brewer sweetener hose from the empty BIB container.
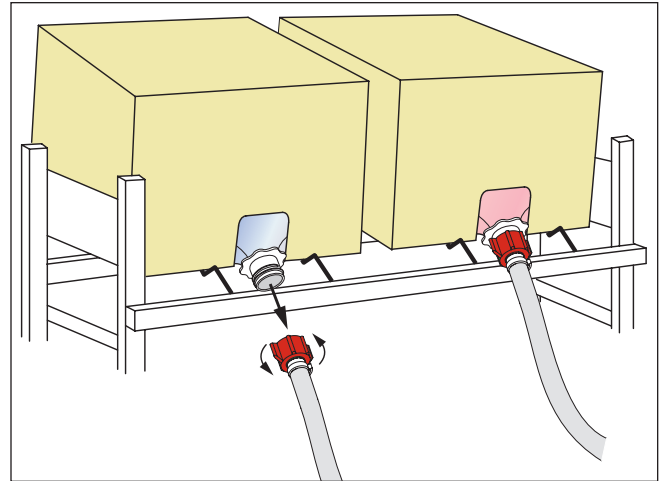
Connecting a New BIB

3. Place the new BIB container on the rack and remove the cardboard cover labeled OPEN HERE.
4. Twist and remove the shipping cap that covers the spout.
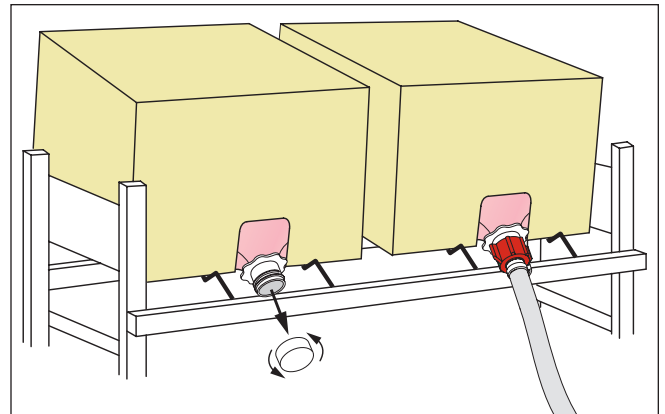
5. Thread the QDC on the brewer sweetener supply hose onto the bag spout. During operation, make sure that the BIB is in an inverted position, with the spout and connector pointed downward. This allows for more complete use of the product while the bag empties. See the *Sweetener Schematic* on page 6 for an example of proper sweetener connection.
6. Press **PRIME** to clear the **Change Sweetener** message.

SWEETENER SCHEMATIC

TEA BREWER
(SIDE VIEW)

BAG IN BOX (BIB)
SWEETENERS
(2 PER BREWER)
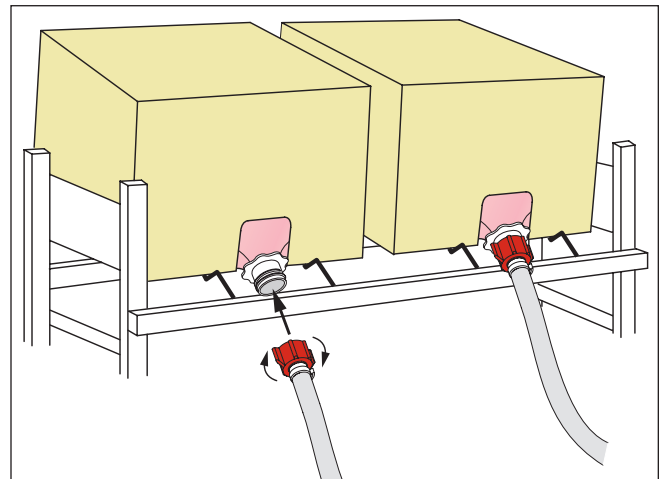
SWEETENER
HOSES
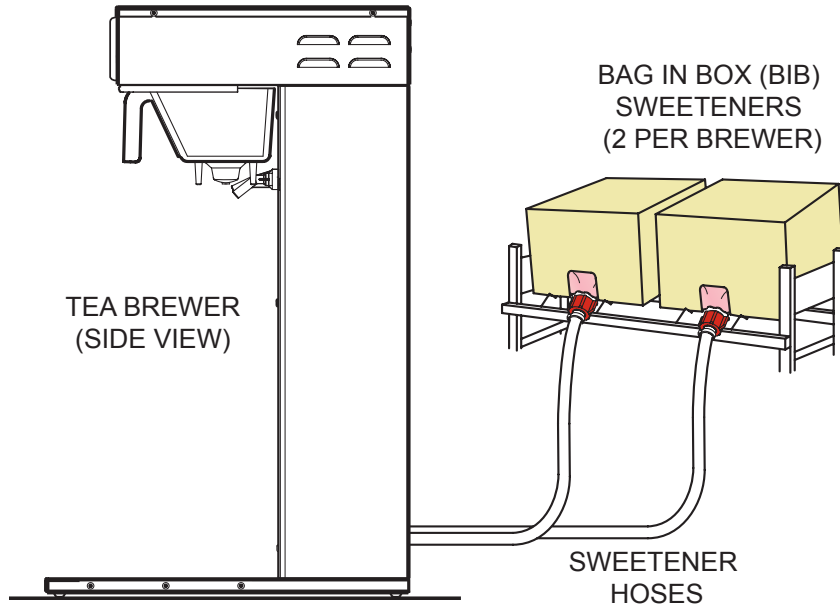
PROGRAMMING

ENTER PROGRAMMING MODE: Turn off power at the ON/OFF (yellow) button. Press and hold button 4 (see below), while you press and release the ON/OFF button. Continue to hold button 4. First **Entering Programming Mode** will appear on the display, then **Enter Code** will appear. Release button 4 and enter the 4-digit access code, the digits 1-4 correspond to the buttons in the diagram below. The default code set at the factory is 1-2-3-4. **< Program Menus >** will be displayed.
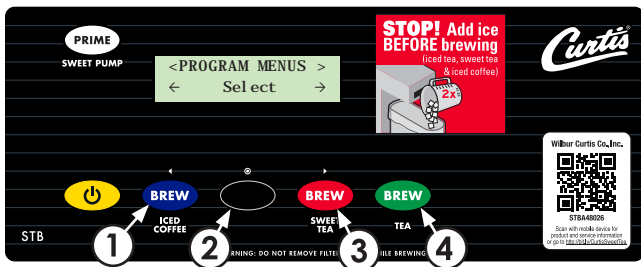
All programming selections are performed with the three center buttons. The symbols above the buttons are:

◄   *Scroll left (button 1)*

⊙   *SELECTION or ENTER to save new parameter (button 2)*

►   *Scroll right (button 3)*

To exit: Pressing ⊙ when **Exit** *is displayed, exits program mode and returns brewer to normal operation.*

Program Menus screen. Press ► button to show the next menu item.

Tea by Volume - Press ⊙ to select. The display will read "Select Brew Button!". Press the BREW button for which the brew volume needs to be changed. "Press BREW to Start" will appear on the display. Press BREW again and hot water will start dispensing. When the desired volume is reached, press the brew button again to stop the flow. The brew volume has now been set.

Tea by Time - (factory defaults: **SWEET TEA** = 4 min. - 36 sec., **SOUTHERN SWEET TEA** = 4 min. - 36 sec., **REGULAR TEA** = 3 min. - 35 sec., **ICED COFFEE** = 3 min. - 28 sec.) Press ⊙ to select. The display will read "Select Brew Button!". Press the BREW button for which the brew time needs to be changed. Press the ◄ or ► buttons to select minutes or seconds. Press ⊙ to change the number of minutes or seconds (when flashing). To exit, press ► until **ex** (exit) is flashing, then press ⊙ .

Tea Dilution Delay - (factory defaults: **SWEET TEA** = 5 min., **SOUTHERN SWEET TEA** = 5 min., **REGULAR TEA** = 30 sec., **ICED COFFEE** = 1 min.). Press ⊙ to select. The display will read "Select Brew Button". Press the BREW button for which the dilution delay needs to be changed. Press the ◄ or ► buttons to add or decrease time. Press ⊙ to set.

Program Menus → Tea By Volume → Tea By Time → Tea Dilut. Delay

PROGRAM MENUS (CONT.)

Tea Dilut. Volume

Tea Dilution Volume - Press ⊙ to select. The display will read "Select Brew Button!". The display will read "Press BREW to Start". Press the BREW button for which the dilution volume needs to be changed. Press BREW again and hot water will start dispensing. When the desired volume is reached, press the brew button again to stop the flow. The tea dilution volume has now been set.

Tea Dilut. Time

Tea Dilution Time - (factory defaults*: **SWEET TEA** = 54 sec., **SOUTHERN SWEET TEA** = 49 sec., **REGULAR TEA** = 1 min. - 40 sec., **ICED COFFEE** = 42 sec.) Press ⊙ to select. The display will read "Select Brew Button!". Press the BREW button for which the dilution time needs to be changed. Press the ◄ or ► buttons to select minutes or seconds. Press ⊙ to change the number of minutes or seconds (when flashing). To exit, press ► until ex (exit) is flashing, then press ⊙ .

Tea Drip-Out

Tea Drip Out - (factory defaults: **SWEET TEA** = 4 min., **SOUTHERN SWEET TEA** = 4 min., **REGULAR TEA** = 3 min., **ICED COFFEE** = 3 min.) Press ⊙ to select. The display will read "Select Brew Button!". Press the BREW button for which the Drip-Out needs to be changed. Press the ◄ or ► buttons to add or decrease time. Press ⊙ to set.

Sweetener Count*

Sweetener Count - (factory default: **SWEET TEA** = 42, **SOUTHERN SWEET TEA** = 50) Press ⊙ to select. Press the SWEET TEA BREW button. Press the ◄ or ► buttons to increase or decrease the count. Press ⊙ to set.

Blend Time*

Blend Time - (factory default: 13 sec.) Press ⊙ to select. Press the SWEET TEA BREW button. Press the ◄ or ► buttons to select seconds. Press ⊙ to change the number of seconds (when flashing). To exit, press ► until ex (exit) is flashing, then press ⊙ . NOTE: Minutes are not programmable.

Prime Sweet Pump*

Prime Sweetener Pump - Performs the same function as the **PRIME** button on the front of the control panel. Press and <u>hold</u> ⊙ to prime both sweetener pumps. Turns each sweetener pump on for 3 seconds alternately. Alternates back and fourth between both pumps until ⊙ is released. Be sure to have a quart or larger container under the spout during the priming process.

Prime On/Off

Prime On/Off - (factory default: **On**) Press ⊙ to select. Press ◄ or ► to change between **On** and **Off**, then press ⊙ to set. Enables/disables the **PRIME** button.

Temperature

Temperature - (factory default: 200ºF) Press ⊙ to select. Press ◄ or ► to increase or decrease the temperature, then press ⊙ to set.

Energy Save Mode

Energy Save Mode - (factory default: **Off**) Press ⊙ to select. Press ◄ or ► to change between **On**, **Off** or **On-140ºF**, then press ⊙ to set. When set to **On**, the brewer will automatically shut off 4 hours from the last brew. When the feature is **Off**, the brewer does not use the energy saving feature. In the **On-140ºF** position, the temperature goes down to 140ºF if the brewer has not brewed in 4 hours. This saves energy by lowering the tank temperature during periods of non-operation.

Brew Count Odom.

Brew Count Odometer - (resettable) Press ⊙ to display the total brew cycles. Press ⊙ to reset, or press the button below **ex** to exit without resetting.

Brew Count Total

Brew Count Total - (not resettable)
Press ⊙ to select (display returns to previous display after 5 seconds). Shows the total gallons and total number of brew cycles on the brewer.

Cold Brew Lock

Cold Brew Lock - (factory default: 5ºF) Press ⊙ to select. Press ◄ or ► to select the desired setting (**5ºF**, **15ºF** or **Off**). Press ⊙ 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 the set point, next is within 15 degrees of the set point, **Off** is within 30 degrees of the set point for the **Ready to Brew** message, however the brewer will brew at any temperature.

* Sweet tea and southern sweet tea only.

PROGRAM MENUS (CONT.)

Master Reset	**Master Reset** Press ⊙ to display **Are You Sure**? Then press ◄ for yes, or ► for no. When master reset is used, all of the menu selections in the control module are reset to the factory defaults.
Service Call	**Service Call** (phone number factory set to [800] 000-0000) Press ⊙ to display the phone number. Press ◄ or ► to select each number to change, then press ⊙ to change the number. To exit, press ► until **ex is flashing, then** press ⊙ . The phone number entered will be displayed during a heating system **Sensor Error** or during a **Water Error**.
Access Code	**Access Code** (factory default is 1-2-3-4) Press ◄ or ► to select each number to change, then press ⊙ to change the number. Each number can be changed from 1 to 4. To exit, press ► until **ex is flashing, then press** ⊙ .
Banner Name	**Banner Name** (factory default: **MCDONALD'S**) Press ⊙ to display the letters. Press ◄ or ► to select each letter to change, then press ⊙ to change the letter. Up to 14 letters may be programmed. If all blanks are selected, no banner name will be displayed. The banner name is displayed 5 seconds on and off. To exit, press ► until **ex** is **flashing, then press** ⊙ .
P-Maintenance	**P-Maintenance** (factory default: **Off**) Sets the number of gallons brewed before P-Maintenance is indicated. Press ⊙ to select. Press ◄ or ► to adjust from **Off** to **3000** gallons. Press ⊙ to exit and save setting.
Beeper On/Off	**Beeper On/Off** (factory default: **On**) Press ⊙ to display the current setting. Pressing either ◄ or ► switches between on and off. Press ⊙ to set.
Displ. Brew Time	**Display Brew Time** (factory default: **On**) Press ⊙ to display the current setting. Press ◄ or ► to toggle between **On** and **Off**. When **On**, the brew time is displayed and counts down during the brew cycle. When **Off**, only the word **Brewing** is displayed during brewing. Press ⊙ to exit and save.
Model Select	**Model Select** (factory default: **ICE COF/SWT TEA**) Press ⊙ to select. Press ◄ or ► to choose from **STANDARD SWT TEA, SOUTHERN SWT TEA, ICE COF/ SWT TEA, ICE COF/STHN TEA**. Press ⊙ to set. **IMPORTANT**:
Exit	**Exit** Press ⊙ to select, exits program mode and returns the brewer to normal operation.

ELECTRICAL SCHEMATIC

POWER BLOCK
57–65A/300–450V

TOGGLE SW.
DPST
25A/125–250V

MANUAL RESET
HI–LIMIIT SWITCH
DPST
40A/277V

TRIAC
40A/600V

HEATING ELEMENT
(SEE TABLE 1)

C
L1 — BLK/14GA — CAPACITOR .47MF-275VAC — 3 1 — BLK/14GA — 220°F 1 2 — BLK/14GA — A1 A2 G — BLU/14 — A B H1
N
L2 — RED/14GA — 6 4 — RED/14GA — 3 4 — RED/14GA
G — GRN/YEL14GA — COMMON STUD CHASSIS GROUND

BLK

WHT/18GA

INCOMING POWER
208 – 240 Vac 1PH
3W+G 50/60 Hz

BLK — 8
ORG — 12

WATER LEVEL PROBE
TEMP. SENSOR T°

STP YEL — 9
STP YEL — 10

HEATING TANK

UCM GROUND — GRN — 11

GRN/YEL14GA
COMMON STUD CHASSIS GROUND

UNIVERSAL CONTROL MODULE 5W / 120VAC

BLK — 16
WHT
GRY — 6
BLU — 7

YEL — 4 — 1.0 GPM 10W/120VAC — WHT — INLET VALVE
STP RED — 5 — 12W/120VAC — WHT — BREW VALVE
RED — 3 — 1.0 GPM 10W/120VAC — WHT — CHILLED DILUTION VALVE
VIO — 1 — 2.0 GPM 10W/120VAC — WHT — BLEND VALVE

BLK

5 4 3 2 1

BLK 22GA — BLK 22GA
RED 22GA — RED 22GA
GRY 22GA RED 22GA BLK 22GA — WHT 22GA — RED 22GA BLK 22GA

BLK

3 1 2 4 — 2 1   3 1 2 4
4–PIN CONNECTOR 2–PIN CONNECTOR   4–PIN CONNECTOR

8–PIN CONNECTOR   8–PIN CONNECTOR

CONTROL MODULE PRESSURE SWITCHES — 4 3 7 8
CONTROL MODULE SWEETENER VALVES — 4 3 7 8

BLU BRN STP BRN STP BLU

N.O. COM
PRESSURE SWITCH LEFT

N.O. COM
PRESSURE SWITCH RIGHT

BLU BRN
1

SWEET VALVE LEFT 5W/120VAC — 2 — WHT
1

SWEET VALVE RIGHT 5W/120VAC — 2 — WHT

G GATE (.187" WIDTH)
A1 (.25" WIDTH)
A2 (.25" WIDTH)
TRIAC PIN ASSIGNMENTS

CONTROL MODULE UCM	
PIN ASSIGNMENTS (16-PIN)	**PIN ASSIGNMENTS (5-PIN)**
PIN 01: BLEND VALVE	PIN 01: Data_Comunication First
PIN 02: NOT USED	PIN 02: Not Used
PIN 03: CHILLED DILUTION VALVE	PIN 03: Not Used
PIN 04: INLET VALVE / TANK	PIN 04: Vdd +5Vdc
PIN 05: BREW VALVE	PIN 05: Vss - (Logic_Common)
PIN 06: TRIAC GATE	
PIN 07: TRIAC A2	
PIN 08: 120Vac HOT	
PIN 09: TEMP SENSOR	
PIN 10: TEMP SENSOR	
PIN 11: UCM GROUND	
PIN 12: WATER LEVEL PROBE	
PIN 13: NOT USED	
PIN 14: NOT USED	
PIN 15: NOT USED	
PIN 16: 120Vac NEUTRAL	

CONTROL MODULE SWEETENER VALVES	
PIN ASSIGNMENTS (8-PIN)	**PIN ASSIGNMENTS (4-PIN)**
PIN 01: NOT USED	PIN 01: Vdd +5Vdc
PIN 02: NOT USED	PIN 02: Vss - (Logic_Common)
PIN 03: SWEETENER VALVE LEFT	PIN 03: Data_Comunication First
PIN 04: SWEETENER VALVE RIGHT	PIN 04: Data_Comunication Next
PIN 05: NOT USED	
PIN 06: NOT USED	
PIN 07: 120Vac INPUT LEFT	
PIN 08: 120Vac INPUT RIGHT	

CONTROL MODULE PRESSURE SWITCHES	
PIN ASSIGNMENTS (8-PIN)	**PIN ASSIGNMENTS (4-PIN)**
PIN 01: NOT USED	PIN 01: Vdd +5Vdc
PIN 02: NOT USED	PIN 02: Vss - (Logic_Common)
PIN 03: PRESSURE SWITCH LEFT (N.O.)	PIN 03: Data_Comunication First
PIN 04: PRESSURE SWITCH RIGHT (N.O.)	PIN 04: Data_Comunication Next
PIN 05: NOT USED	**PIN ASSIGNMENTS (2-PIN)**
PIN 06: NOT USED	PIN 01: Vss - (Logic_Common)
PIN 07: PRESSURE SWITCH RIGHT (COM)	PIN 02: Vdd +5Vdc
PIN 08: PRESSURE SWITCH RIGHT (COM)	
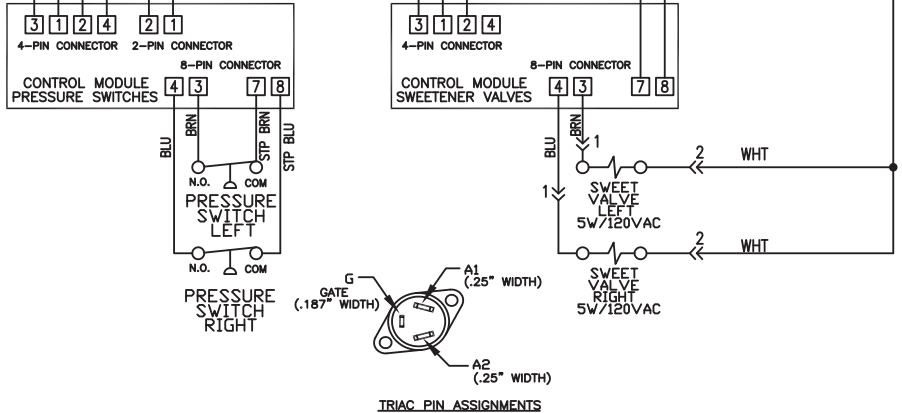
ELECTRICAL RATING TABLE								
Model	**Voltage V**	**Amps A**	**Watts W**	**Hertz Hz**	**# of Conductor Wires**	**Phase**	**# of Tank Elements**	**Tank Element Rating W/V**
STBA48026	208	11.2	2325	50/60	3	1	1	2500W/220V
	220	11.8	2600					
	240	12.9	3100					

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

1. ALL WIRES SHALL BE 18AWG PVC/UL1015 UNLESS NOTED.

NOTES: UNLESS OTHERWISE SPECIFIED

LD–STBA48026 REVISION: D

TEA BREWER CLEANING

> ⚠️ **CAUTION:** DO NOT use undiluted bleach or chlorine.

Daily Cleaning

1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the brewer should be cleaned with stainless steel polish only, to prevent scratches.

2. Clean the spray head and domed area around the spray head with a mild detergent and warm water solution. Scrub well to remove residue. Rinse with clear water. Dry with a clean cloth.

3. Remove and thoroughly clean and sanitize the entire plastic brew basket, the four legs and the basket orifice using a mild detergent solution and hot water. Dry it before use or put it through a dishwasher cleaning cycle, then dry before use.

4. Wash the tea container. Clean the container and the top cover with a detergent solution.

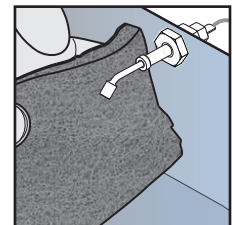## SWEET TEA MIXING SYSTEM CLEANING AND SANITIZING
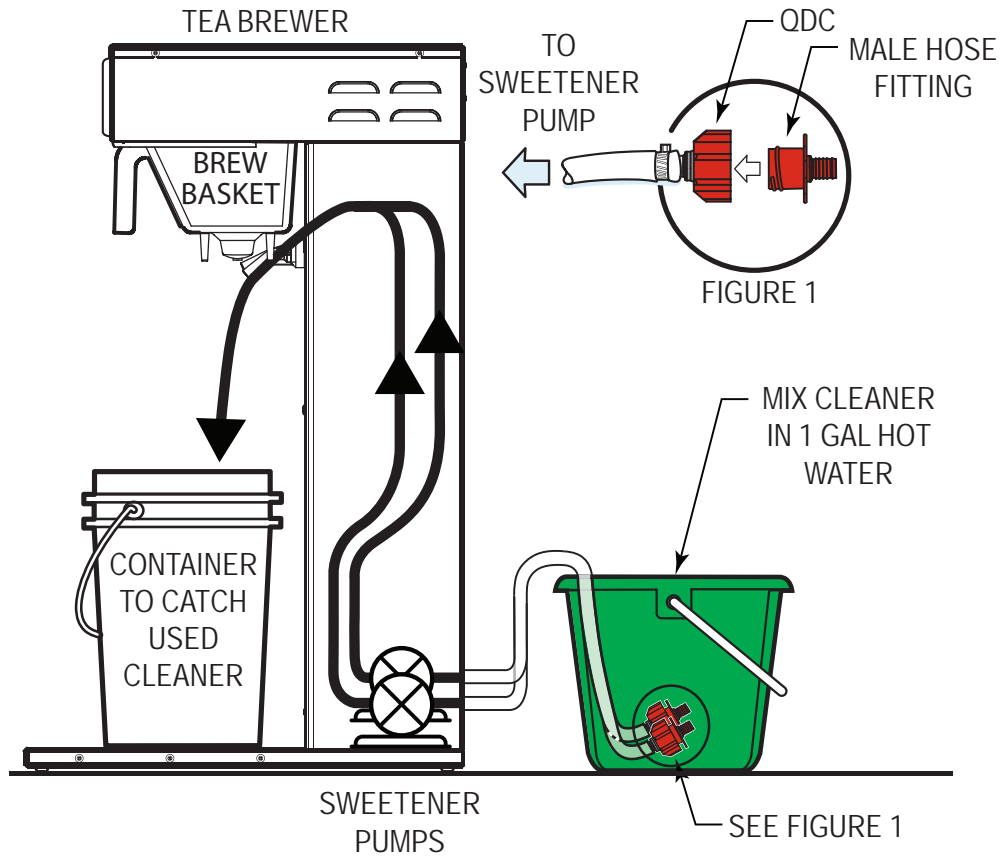
Weekly Cleaning and Sanitizing

Use a concentrated cleaning solution to simplify the cleaning procedure. This procedure requires a one gallon bucket of cleaning solution of warm water and a granulated concentrated sanitizer/cleaner, diluted as specified by the manufacturer in a one gallon bucket of clean warm water (maximum 120ºF).

1. Make sure the brewer is on and the water supply is hooked up.

2. Remove both quick disconnect connectors (QDCs) from the tea sweetener bag-in-box (BIB) product bags.

3. Attach male hose fittings to both QDCs. **IMPORTANT**: The cleaning process will not work without both male hose fittings attached. See the diagram on the following page.

4. Immerse both QDCs, with male hose fittings attached in the bucket of cleaning solution.

5. Place an empty tea container on the brew deck and an empty brew basket below the spray head.

6. Press and hold the **PRIME** button to draw the cleaner through the system. Release the **PRIME** button when there is about 2 inches of cleaning solution in the bottom of the bucket under the brew basket.

7. Allow the brewer to sit for the amount of time specified by the sanitizer/cleaner manufacturer with the cleaning solution in the sweetener hoses/lines before flushing the cleaning solution.

8. Flush the system by filling a one gallon container with clean hot water (no cleaning solution). Immerse BOTH quick disconnect connectors, with male hose fittings attached, in the bucket of hot water. Press and hold the **PRIME** button to draw the hot water through hoses until all the cleaning solution has been flushed from the system.

9. Discard solution that poured into the container under the brew basket.

10. Remove the QDCs from the hot water and remove the male hose fittings.

11. Reconnect both QDCs to the BIB sweetener bags.

12. Use the **PRIME** button to prime both sweetener lines.

LIQUID LEVEL PROBE

> ⚠️ **WARNING: Electric Shock Hazard** Disconnect electrical power before removing access panels.

> ⚠️ **WARNING: Scald and Burn Hazard** Allow water and brewer to cool before disassembly.
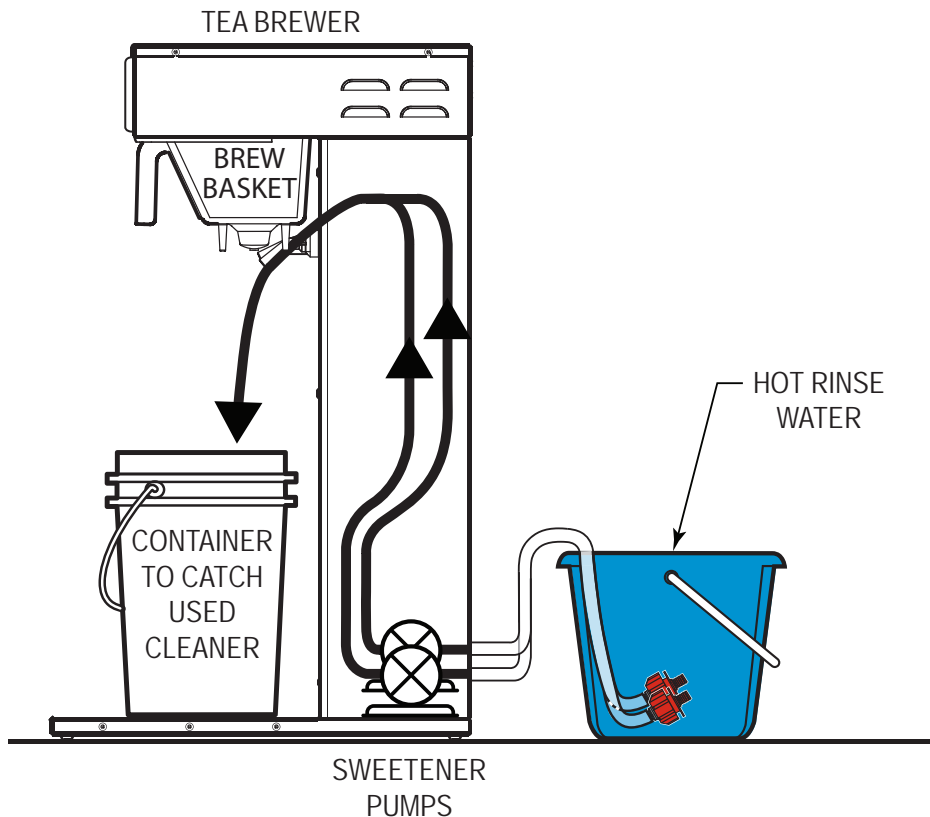
The cleaning interval for the probe is determined by the user or the service technician, based on water conditions. Use of a water filter and the type of water filter used impacts the service interval. The service interval can be from one month to several years, based on water conditions. However, replacing the probe is preferred to cleaning it.

1. Unplug the power cord and shut off the water supply.

2. Remove the top cover of the brewer. Locate the water tank and remove the top cover. Make sure the tank and water inside have cooled before proceeding to the following steps.

3. Drain the tank to a level about 3" below the tip of the probe.

4. Clean the tip of the probe using a Scotch-Brite™ scuff pad.

5. If a white residue is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the probe is clean.
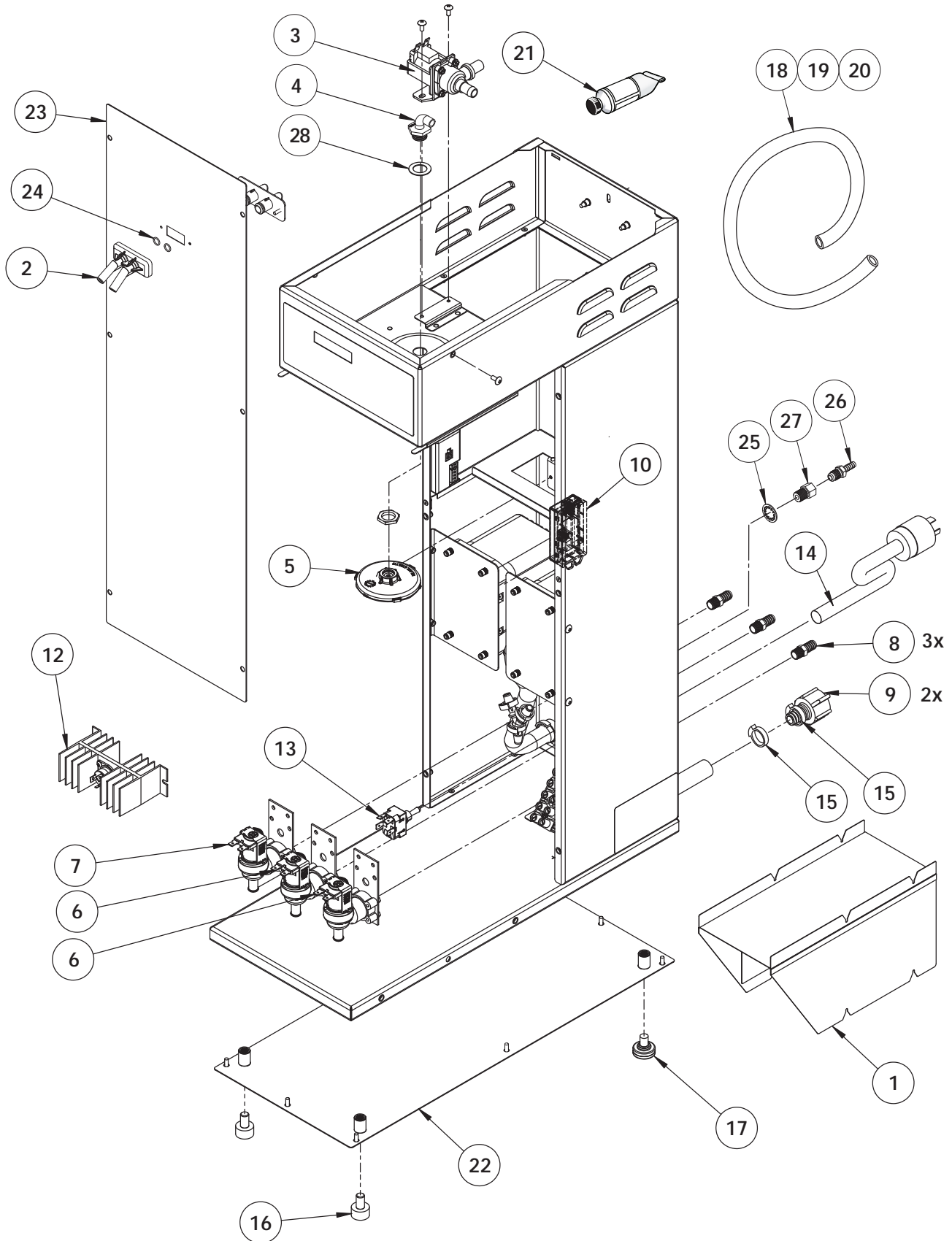
TEA BREWER

BREW BASKET

TO SWEETENER PUMP

QDC

MALE HOSE FITTING

FIGURE 1

MIX CLEANER IN 1 GAL HOT WATER

CONTAINER TO CATCH USED CLEANER

SEE FIGURE 1

SWEETENER PUMPS

WEEKLY CLEANING AND SANITIZING - DIAGRAM 1

TEA BREWER

BREW BASKET

HOT RINSE WATER

CONTAINER TO CATCH USED CLEANER

SWEETENER PUMPS

WEEKLY CLEANING AND SANITIZING - DIAGRAM 2

EXPLODED VIEW - MAIN CHASSIS

PARTS LIST - MAIN CHASSIS

ITEM	PART #	DESCRIPTION
1[a]	WC-61702	RISER ASSY, SHORT TEA DISEPNSR STBA48026
2	WC-66100	SPOUT ASSY, DILUTION/SWEETENER PLASTIC
3	WC-889	VALVE, DUMP LEFT 120V 12W ALPHA'S/D1000/GEM-12/TLP
4	WC-2977K	KIT, SPRAYHEAD FITTING METAL (INCLUDES O-RING AND NUT)
5[b]	WC-29025	SPRAYHEAD, PURPLE ADVANCE FLOW (INCLUDES O-RING AND NUT)
6[b]	WC-826L	VALVE, INLET 1 GPM 120V 10W ALP/AP/TLP GREY BODY
7[b]	WC-847	VALVE, INLET 2 GPM 120V-10W GEN USE BROWN BODY
8	WC-29117	FITTING, STRAIGHT 1/2" BARB X 3/8" NPT MALE ST./STL.
9	WC-8661	CONNECTOR, LANCER RED 3/8" BARB 1/4" I.D. SWEETENER BAG
10	WC-10024K	KIT, CONTROL MODULE, SWEETENER VALVES
11	WC-10025K	KIT, CONTROL MODULE, PRESSURE SWITCHES
12[b]	WC-8556	HEATSINK, ASSY DV ALPDS/D500AP TCTD/PTTD
13	WC-103	SWITCH, TOGGLE NON-LIT DPST 25A 125/250VAC RESISTIVE
14	WC-1226	CORD, 600V 12/4, 6' W/NEMA PLUG LOCKING L14-20P
15	WC-43059	CLAMP, HOSE SNAP NYLON .616/.707
16	WC-3503	LEG, 3/8"-16 STUD SCREW BUMPER
17	WC-3518	LEG, GLIDE 3/8"-16 STUD SCREW
18[b]	WC-5310	TUBE, 5/16 ID X 1/8W SILICONE GEN USE
19[b]	WC-53145	TUBING, .25" ID X .438" OD BRAIDED PVC STBA48026
20[b]	WC-53114	TUBING, .375" ID X .625" OD BRAIDED SILICONE 60 DUROMETER
21[a, b]	WC-5231	COMPOUND SILICONE, 5 OZ
22	WC-61979K	KIT, BOTTOM COVER W/INSERTS
23	WC-58017-106	COVER, FRONT STB MCD
24	WC-43134	O'RING, .426 X 9/16 O.D X .07 0 WALL EDPM TCTS
25	WC-43113	WASHER, .5 ID X .88 OD INTERNAL LOCK STL
26	WC-29118	FITTING, STRAIGHT 1/4" BARB X 1/4" MALE FLARE BRASS
27	WC-2712	ADAPTER, ¼ FLARE FEMALE X 1/4 NPT MALE
28	WC-4320	O'RING, ½" I.D.

[a]Item sold separately

[b]Recommended parts to stock

EXPLODED VIEW - CONTROL PANEL
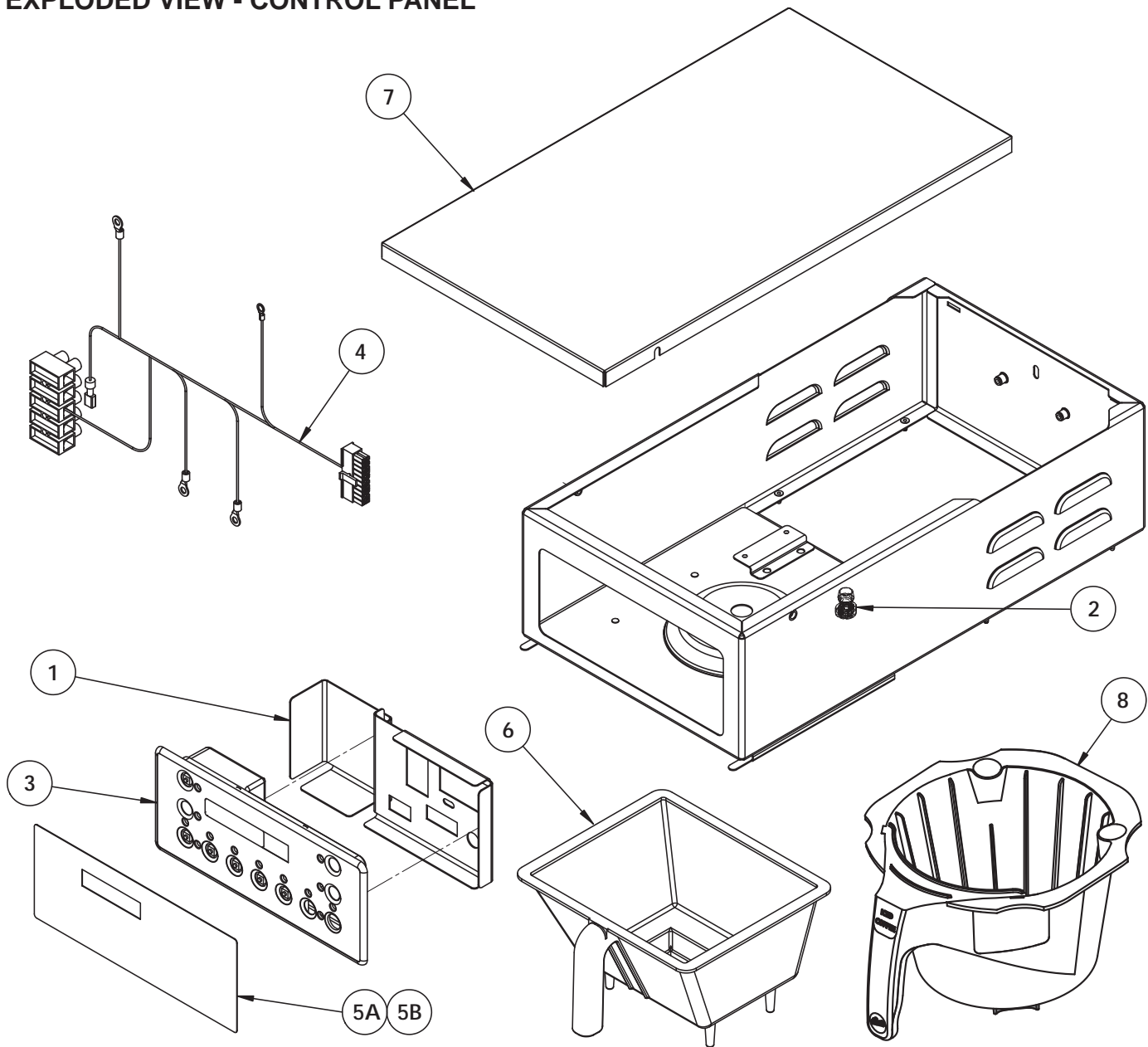
PARTS LIST - CONTROL PANEL

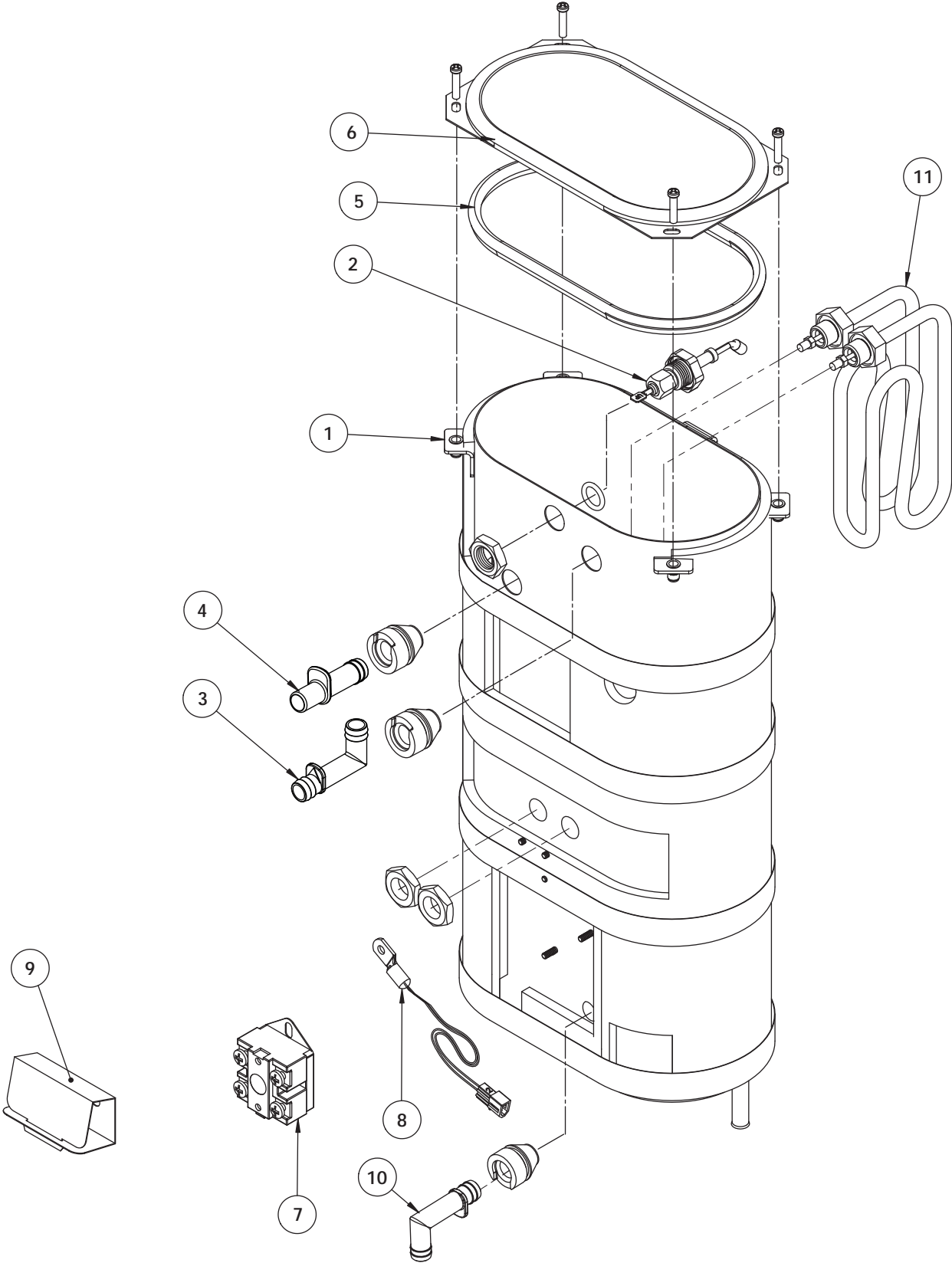| ITEM	PART #	DESCRIPTION
1	WC-67101	BRACKET, UCM MOUNT ALPHA-GT D500GT/GTH/D1000GT, GEMINI GT
2	WC-29044	SLEEVE, OVERFLOW ASSY GEN USE
3	WC-786-108	CONTROL MODULE, UCM 120V MCD SWEET TEA BREWER
4	WC-13486	HARNESS, ASSY COMPLETE MCD SWEET TEA
5A	WC-390274	LABEL, UCM OVERLAY STB MCDONALD'S
5B	WC-390275	LABEL, UCM OVERLAY STB ICED COFFEE MCDONALD'S
6	14287	BREW CONE, NON-METAL McDONALDS
7	WC-58117	COVER, TOP ALPGT/D500GT/D60GT TLP/TCTS/CBS/GEMSS
8	WC-3423	BREW CONE ASSY,MCD ICED COFFEE W/SPLASH POCKET/IC CLIP
9	WC-3423K	KIT, (1) WC-3423, (1) WC-390275 (1) Bx GEM-6-101 (INCLUDES ITEMS 5B AND 8)

EXPLODED VIEW - SYRUP PUMPS

IMPORTANT: Elbow must be replaced when replacing switch for proper operation.
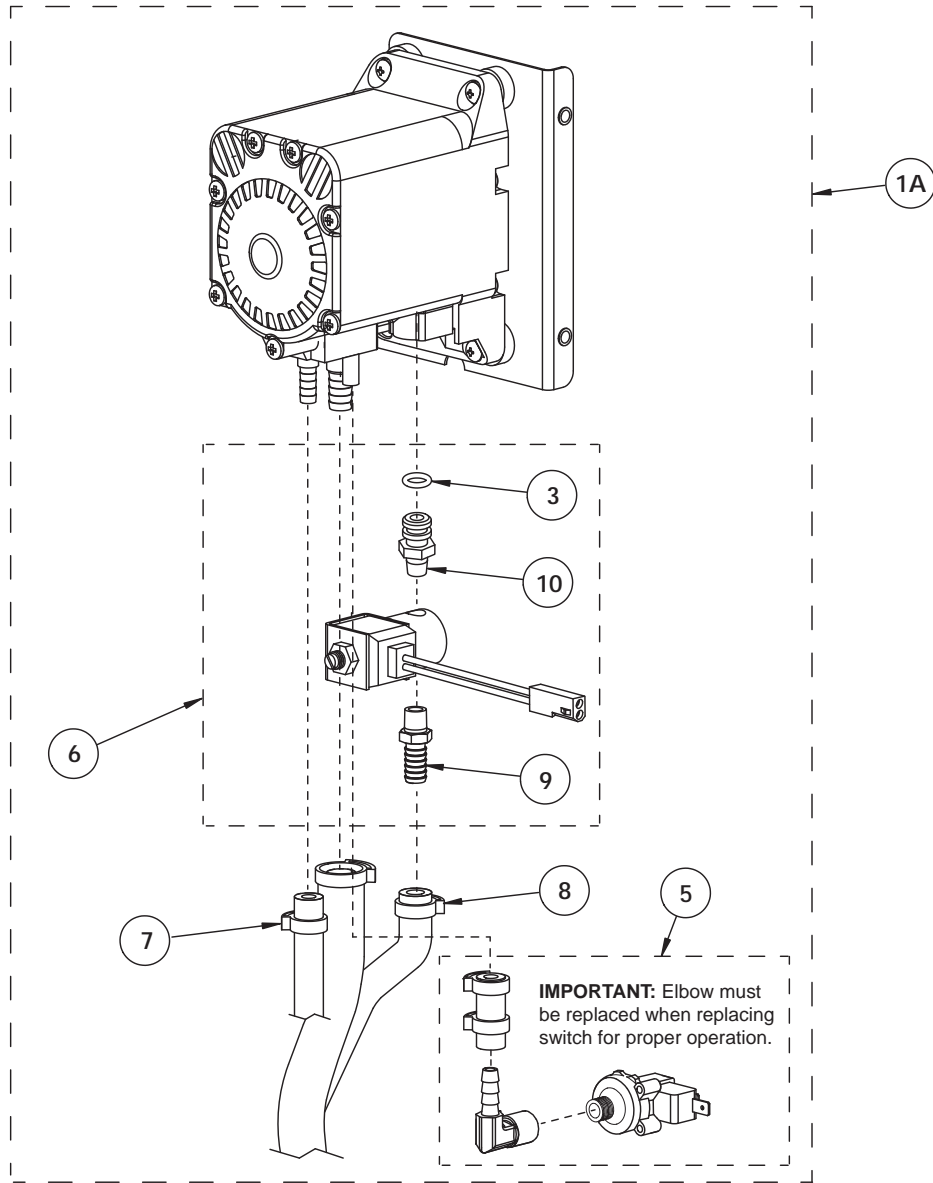
PARTS LIST - SYRUP PUMPS

ITEM	PART #	DESCRIPTION
1A	WC-1067K-L	KIT, PUMP ASSY LEFT STBA48026
1B	WC-1067K-R	KIT, PUMP ASSY RIGHT STBA48026 (NOT SHOWN)
2	WC-29107	FITTING, Y-BARB 3/8" x 3/8" x 3/8" KYNAR (NOT SHOWN)
3	WC-43154	O'RING, .362" I.D. X .103" C.S BUNA-N (2-1110)
4	WC-29106	FITTING, TEE 1/4" BARB X 1/4" BARB X 1/4" BARB BRASS (NOT SHOWN)
5	WC-1073K	KIT, PRESSURE SWITCH ASSY (MULTICOMP)
6	WC-1071K	KIT, VALVE ASSY SWEETENER W/CONNECTORS & FITTINGS
7	WC-43036	CLAMP, TUBING 10.3-12.8mm SS OETIKER STBA48026
8	WC-43059	CLAMP, HOSE SNAP NYLON .616/.707
9	WC-29099	FITTING, 3/8" BARB X 1/8"NPT STRAIGHT SS
10	WC-29097	FITTING, 1/8" NPT X 1.29" LG. STRAIGHT SS PUMP OUTLET

EXPLODED VIEW - TANK ASSEMBLY

PARTS LIST - TANK ASSEMBLY

ITEM	PART #	DESCRIPTION
1	WC-62108-35	TANK ASSY, COMPLETE 2500 WATT-220VAC 1.63 GAL
2	WC-5527K	KIT, PROBE WATER LEVEL O-RING & NUT
3	WC-37266	KIT, FITTING TANK OVERFLOW (INCLUDES BUSHING)
4	WC-37317	KIT, STRAIGHT FITTING & BUSHNG 8mm GEN USE
5	WC-43062	GASKET, TANK LID
6	WC-5853-102	COVER, TOP HEATING TANK GEN USE
7	WC-522	THERMOSTAT, HI LIMIT HEATER CONTROL DPST 277V 40A
8	WC-1438-101	SENSOR, TEMPERATURE TANK
9	WC-4394	GUARD, SHOCK/HEATING ELEMENT FOR SINGLE HEATING ELEMENT
10	WC-37365	KIT, FITTING TANK INLET (INCLUDES BUSHING)
11	WC-934-04	KIT, ELEMENT HEATING 2.5KW 220V W/JAM NUT & SILICONE WASHERS

ERROR CODES/NOTIFICATIONS - CONTROL PANEL

ERROR CODES - STOPS BREWING		
ERROR MESSAGE	DESCRIPTION	CAUSE
Water Level Error 1-(800)-000-0000	Fill run error/ Overflow	The water inlet valve has either been open for more than 10 minutes on the initial tank fill or has been open for more than 30 seconds in normal operation.
Sensor Error 1-(800)-000-0000	Open Probe	Break in the temperature thermistor circuit.
Over Temp. Error 1-(800)-000-0000	Excess Temperature	The sensor is reading that temperature in the heating tank has risen above 210ºF.
SweetTea Lockout Change Sweetener Press Prime Aftr Changing Sweetnr	Sweetener BIBs were not changed	The sweetener BIBs were not changed when the "Change Sweetener" message appeared and eight brews were performed. Change the sweetener BIBs, press PRIME and message clears. Each message displays for about four seconds.

NOTIFICATIONS - ALLOWS BREWING		
MESSAGE	DESCRIPTION	CAUSE
MCDONALD'S Change Sweetener Press Prime Aftr Changing Sweetnr	One of the Sweetener BIBs is empty	One of the sweetener BIBs is empty and has run out of product. With this message on, you are able to make only eight brews before changing the BIB. Once it is changed and PRIME is pressed, message clears. If you don't change the BIB, after eight brews brewer is locked out for sweet tea. Each message displays for about four seconds.
L	-	"L" in lower left hand corner of the LCD display represents the left side sweetener bag is active, displayed during brewing.
R	-	"R" in lower right hand corner of the LCD display represents the right side sweetener bag is active, displayed during brewing.

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