



INSTRUCTIONS AND PARTS LIST

TC SERIES ICED TEA DISPENSERS



WARNING:

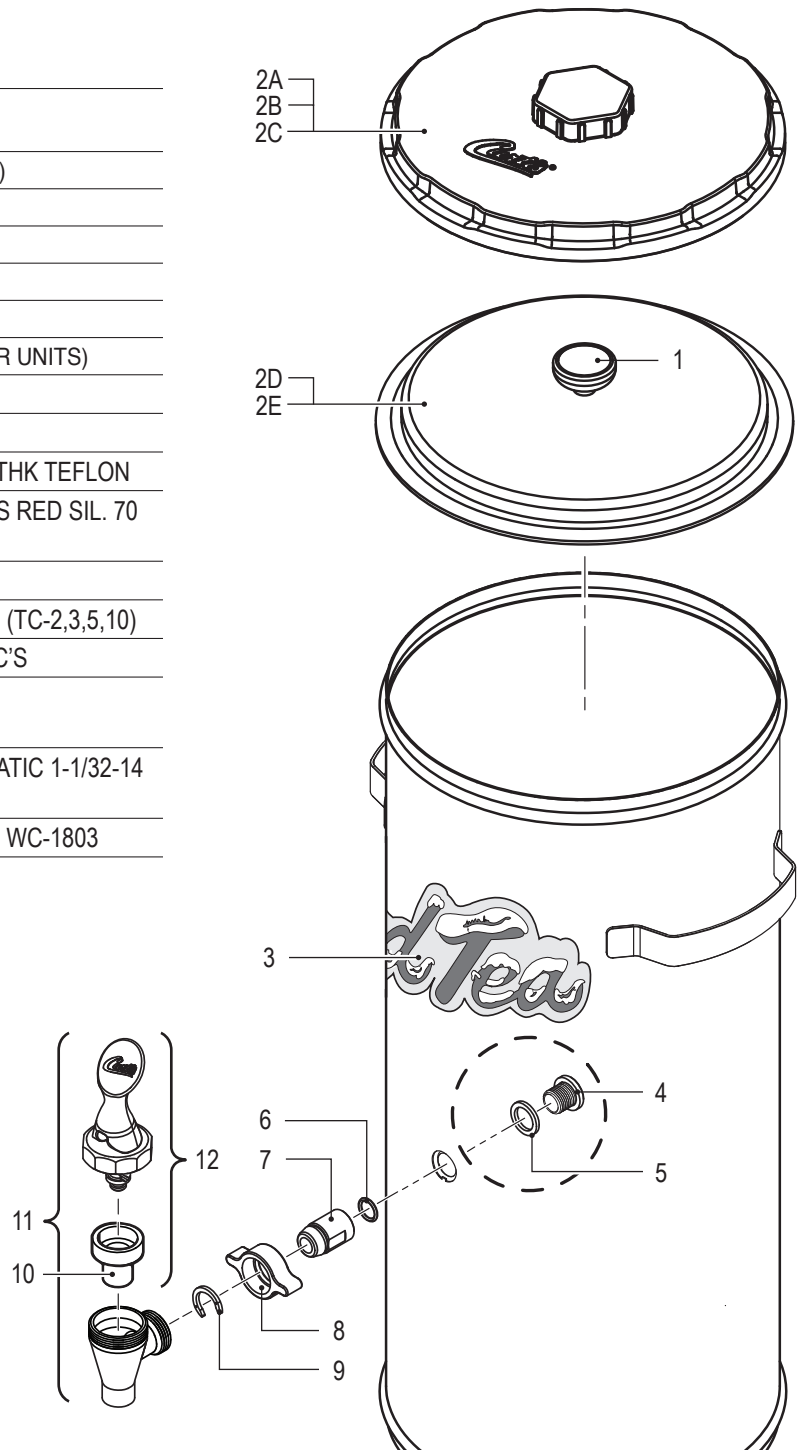
- Clean the container completely before using it for the first time according to the DAILY CLEANING INSTRUCTIONS (back). Clean it regularly as instructed in the DAILY CLEANING INSTRUCTIONS.
- This product can expose you to chemicals including Acrylamide and Bisphenol A (BPA), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov.

PARTS LIST

ITEM #	PART #	DESCRIPTION
1	WC-3202 ¹	KNOB, LID (USE ON OLDER UNITS)
2A	WC-56023	LID, STACKABLE TC-2H/3H/5H
2B	WC-56042 ²	LID, STACKABLE TCS5
2C	WC-5635 ³	LID, TC-3.5 BREW THROUGH
2D	WC-5602 ⁴	LID W/KNOB TC-10
2E	WC-5612 ⁵	LID 10-5/8 W/KNOB TC-5HS (OLDER UNITS)
3	WC-3800	LABEL, ICED TEA CURTIS
4	WC-3006 ⁶	ADAPTER, TC PLUG SST.
5	WC-4306-102 ⁶	WASHER, .875" O.D X.625IDX.093 THK TEFLON
6	WC-4304 ⁶	O-RING, .468 ID x .624OD X .07 8CS RED SIL. 70 SHORE
7	WC-3005 ⁶	ADAPTER, TC UNION SS
8	WC-1905	NUT, WING PLASTIC 1-1/32-14UNF (TC-2,3,5,10)
9	WC-1906	"C" RING .917 X .760 X .090 TT-3 TC'S
10	WC-1805	SEAT CUP, "S" FAU. USE ON WC-1800/B/LB/D/DL/L/WC-1803
11	WC-1803	FAUCET, "SPB" SERIES BLACK PLATIC 1-1/32-14 UNS
12	WC-3707	KIT, FAUCET SPB SERIES USE ON WC-1803

NOTES:

- ¹ Replacement knob for older units
- ² Used on TC-6H and TC-7H
- ³ Used on TC-5HV (for spare parts only)
- ⁴ Used on TC-10H and older TC-6H and TC-7H units
- ⁵ Used on TC-5HS and other older units (for spare parts only)
- ⁶ On some newer units, the adapter (item 7) is welded directly to the container and is not replaceable. Items 4, 5, 6 are omitted on these units.



DAILY CLEANING INSTRUCTIONS

⚠ NOTICE: Do not use cleaning liquids, compounds or powders containing chlorine (bleach) or corrosives. These products promote corrosion and will damage the finishes. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

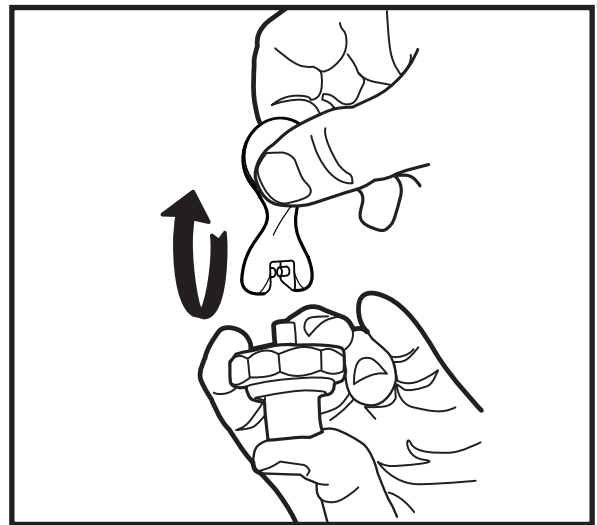
Cleaning the Container

- 1 Prepare a mild solution of detergent and warm water. Remove the container from the brewer and remove the lid. Rinse.
- 2 **Wash** - Wipe the exterior surfaces with a sponge and the detergent solution to remove spills and debris. Use the detergent solution and a soft bristled brush to wash the inside of the container.
- 3 **Rinse** - Rinse with clean, warm water.
- 4 **Sanitize*** - Sanitize the interior of the container using a commercial sanitizer suitable for food grade applications. Sanitize according to the directions on the package.

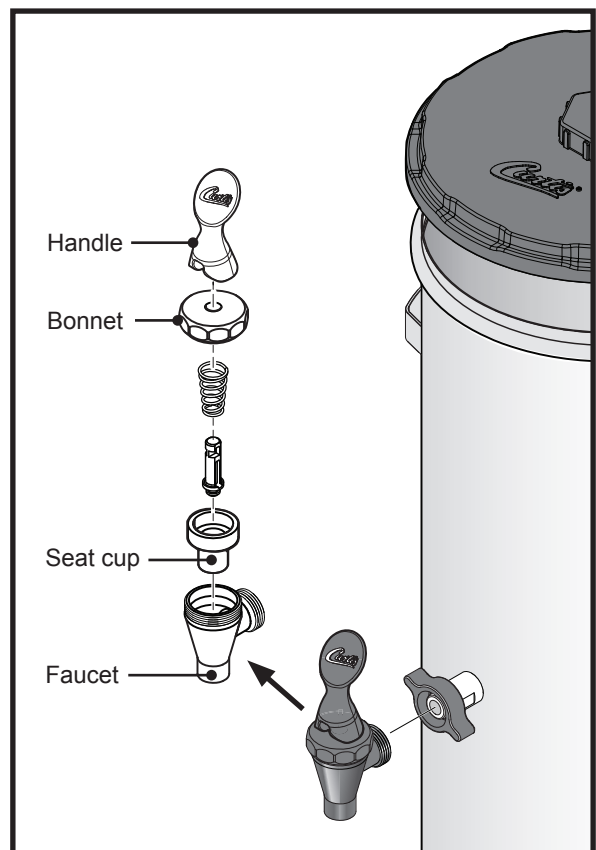
* If a three compartment sink large enough to submerge the container is not available, swab, brush or pressure spray the sanitizing solution according to the directions on the package.
- 5 **Air Dry** - Turn the container upside down and allow to air dry.

Cleaning the Faucet Parts and Lid

- 1 Disassemble the faucet - Unscrew the faucet assembly from the container. Then, unscrew the handle/bonnet assembly from the top of the faucet and remove. Inspect the seat cup for wear. Replace the seat cup if it is damaged.
- 2 **Wash** - Wash the lid and faucet parts with the detergent solution.
- 3 **Rinse** - Thoroughly rinse all parts with clean, warm water.
- 4 **Sanitize** - After rinsing, place the faucet parts in the sink to be sanitized. Immerse them in a commercial sanitizer suitable for food grade applications. Sanitize according to the directions on the package.
- 5 **Air Dry** - Allow all parts to thoroughly air dry.
- 6 Reassemble - When dry, reassemble the handle/bonnet. Hand tighten the handle/bonnet onto the top of the faucet assembly. Hand-tighten the faucet assembly onto the container outlet. Curtis recommends wiping down the outside surfaces with stainless steel polish after cleaning for a polished look and to prevent scratches.



To dis-assemble the top of the faucet, grasp the bonnet and push up on the seat cup, while unhooking the handle.



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Wilbur Curtis Co., Inc.

Mail: 6913 Acco Street, Montebello, CA 90640-5403 U.S.A.

Phone: 800-421-6150 | Fax: 323-837-2410 | Technical Support Phone: 800-995-0417 (M-F 5:30 A.M. - 4:00 P.M. PST)

Email: techsupport@wilburcurtis.com

www.wilburcurtis.com