

Models Included

- PCGT3
- PCGT3 ICED CAPPUCCINO
- PCGT3 PRESET DISPENSE
- PCGT4
- PCGT5



WARNING HOT LIQUID, Scalding may occur. Avoid splashing.



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



CAUTION: DO NOT connect this unit to hot water. Inlet valve not rated for hot water.



WARNING, HOT LIQUID



WILBUR CURTIS COMPANY
Montebello, CA 90640



WILBUR CURTIS COMPANY, INC.

Service Manual – PCGT

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.

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top 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 or harsh implements.

Conventions



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

Your Curtis ADS System is Factory Pre-Set and Ready to Go, Right from the Carton.

Following are the Factory Settings for your Primo Cappuccino Beverage System:

- **Tank Temperature = 190°F**
- **Flavor Controls= Set at 60%**
- **Dispensing Mode Set for Manual Dispensing**

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

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 for your model.

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top.

Connect a water line from the water filter to the brewer.

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 dispensing system and enhance cappuccino product quality.



NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. This equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

1. Connect a water line from your facility to the 1/4" flare water inlet fitting of the valve, behind the machine. Water volume going to the machine should be stable. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.
2. Plug the power cord into an electrical outlet rated at 20A.
3. Switch on the toggle switch, behind the unit, that runs power to the components in the machine. The lights (display window and row of buttons) on the front door will activate and the heating tank will start to fill.
4. Water in the heating tank will require about one hour to reach operating temperature (factory setting of 190°F). At this time the LCD will display "READY TO DISPENSE".
5. Remove and fill the canisters with powdered cappuccino product.

Operation Instructions

1. Choose a flavor. Place your cup under the spout beneath the desired flavor.

Note: When using **Iced Cappuccino** machine, fill your cup with ice before dispensing product.

2. Push and hold the dispensing button for this flavor.

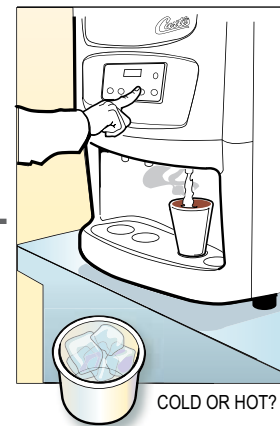
3. Release the button when the cup is $\frac{3}{4}$ full.

FILL CANISTERS DAILY

1. Open the front door to access canisters.

2. The canisters must be removed from the unit for filling. Turn the powder delivery elbows upward. The canisters hold five pounds of product. Larger canisters hold 10 pounds each.

3. Reposition the canisters on the machine, turning the powder delivery elbows downward and aligning the gear socket with the motor shaft.



Cleaning the Curtis Primo Cappuccino GT Beverage Dispenser

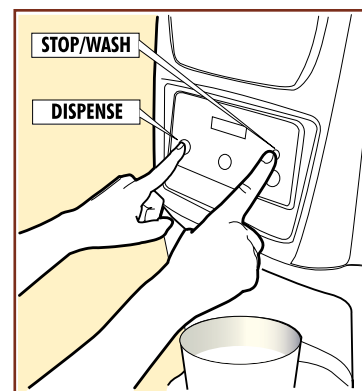
CAUTION - Do not use cleansers, liquid bleach, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. THE USE OF THESE PRODUCTS WILL VOID YOUR WARRANTY.

I. EVERY 3 - 4 HOURS OR MORE OFTEN IF NECESSARY

- Make sure power is ON.
- Place a container under the dispense spout to catch the rinse water.
- Locate the WASH button on the front control panel.
- Rinse each flavor by pushing and holding the WASH button, while at the same time pressing one of the PUSH dispensing buttons on the control panel. Continue holding WASH until the water running from the spout runs clear.

II. DAILY

- Switch OFF the unit at the power toggle switch, located behind the unit.
- Wipe all exterior surfaces with a damp cloth, removing any spills, residue or dust from the unit.
- Remove both the drip drawer and louvered screen; then wash out its contents. For hard to clean deposits, use a mild, nonabrasive detergent. Rinse with water.
- Wipe and clean the dispensing area with a mild detergent cleaner.



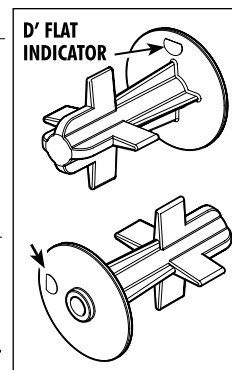
III. WEEKLY OR MORE OFTEN IF NECESSARY

- Clean the whipper chamber unit with warm water and a mild detergent.
 - Remove the upper mixing cup.
 - Pull cup forward, twist to the left and lift it to separate the upper mixing cup from the lower mixing cup.
 - To remove the lower mixing cup:
 - Pull mixing cup up and forward to free it from the hot water inlet fitting.
 - Clean with a mild dishwashing solution.
 - Remove the dispensing nozzle from the whipper chamber. Clean the inside using a narrow brush.
 - Remove the whipper chamber.
 - Take hold of the whipper chamber. Turn it clockwise to free it from the mounting plate.
 - Remove whipper chamber from the unit and clean it thoroughly.
 - Pull the whipper propeller from the motor shaft and clean it.

IMPORTANT - When replacing the propeller, make sure the propeller is properly aligned and seated on the motor shaft. Some propellers may have an indicator; a wide, flat surface to lineup with the flat on the shaft (illustration, right).

The newer propellers have an embossed **D'**, indicating how to position the propeller on the motor shaft.

Failure to push the propeller in all the way will cause the propeller to fuse with the whipper chamber. This condition will not be covered under warranty.



6. Clean the mounting plate.

- Clean the shaft with a cloth and mild detergent before removing mounting plate.
- Twist the mounting plate clockwise and pull it from the motor shaft.

IMPORTANT - Do not remove pillars to take off mounting plate.

- Clean the area behind the mounting plate.
- Clean the water inlet fitting.
- Lubricate the center seal of the mounting plate before reinstalling.

Steps to Programming

Your Curtis Generation 3 cappuccino dispenser is Factory Pre-Set for Optimum Performance. Programming for all models is identical except where noted.

Entering the Programing Menus

Press and hold **STOP/WASH** for about ten [10] seconds. Display will

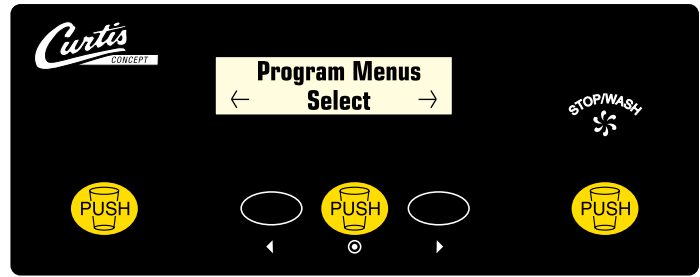
Manual Dispense (Factory Default) ¹

Press \odot or $>$ to go to **Manual Dispense Select**.

Press \odot to go to **Manual Dispense Select Station**.

Choose the station and press, the display will read **Saving Complete!**

To select another station for manual dispense, press \odot to go to **Manual Dispense Select Station** or press $>$ to continue to the next menu.



PROGRAMMING CONTROL BUTTONS

Dispense By Time ²

The next screen is **Dispense By Time < Select >**. Press \odot to select a station. Select the station and the screen will read **To Begin Press Push**. Press desired dispense button. Hot water will start to dispense and screen will display **To Finish Press Push**. When **Push** is pressed, time will be saved and you will exit back to **Dispense by Time** screen. Continue with additional selections or press $>$ to continue to the next menu.

Temperature (Factory set at 190°F – Cold Cappuccino Units Set at 96°F)

Press \odot and screen will show Tank Temperature. Temperature is programmable from 80°F to 204°F in 2-degree increments. Press $<$ or $>$ to go up or down in degrees. Select desired temperature and then \odot to set. Press $>$ to continue to the next menu.

Powder % Ratio (Factory set at 60%) ³

Press \odot and the screen will display **Powder % Ratio Select Station**. Press desired station. Powder ratio is programmable from 0% (Hot Water) to 100%, in 5% increments. Press $<$ or $>$ to increase or decrease ratio and then press \odot to set. Press $>$ to continue to the next menu.

Service Call (Phone number)

Press \odot to display number and press \odot change number or $>$ to move places and **EX** to exit when complete. This number will be displayed during a Heating system **SENSOR ERROR** or a **WATER ERROR**. Press $>$ to continue to the next menu.

Banner Name

Press \odot to display letters, press \odot to change letters or $>$ to move places 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. If programmed, Banner Name is displayed every 5 sec. on and off. Press $>$ to continue to the next menu.

Model Select

Press \odot to select, $<$ or $>$ to select desired model (PC-1, 2, 3, 4, 5). Press \odot to set and exit program mode.

Exit

Press \odot to select, exits program mode and returns unit to operation.

Unique Settings: Model PCGT3 with Preset Dispense

¹ Manual Dispense (Set to OFF)

Press \odot or $>$ to go to **Manual Dispense Select**.

Press \odot to go to **Manual Dispense Select Station**.

Choose the station and press, the display will read **Saving Complete!**

To select another station for manual dispense, press \odot to go to **Manual Dispense Select Station** or press $>$ to continue to the next menu.



² Dispense By Time

Factory Default: All LARGE set at 25 seconds. All MEDIUM set at 16 seconds. All SMALL set at 12 seconds
Dispense By Time < Select >. Press \odot to select a station. Select the station and the screen will read **To Begin Press Push**. Press desired dispense button. Hot water will start to dispense and screen will display **To Finish Press Push**. When **Push** is pressed, time will be saved and you will exit back to **Dispense by Time** screen. Continue with additional selections or press $>$ to continue to the next menu.

³ Powder % Ratio (Factory set at 45%)

Press \odot and the screen will display **Powder % Ratio Select Station**. Press desired station. Powder ratio is programmable from 0% (Hot Water) to 100%, in 5% increments. Press $<$ or $>$ to increase or decrease ratio and then press \odot to set. Press $>$ to continue to the next menu.

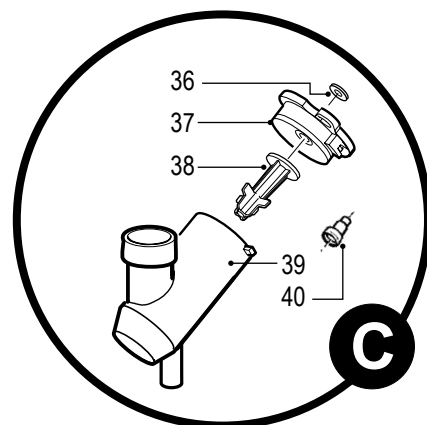
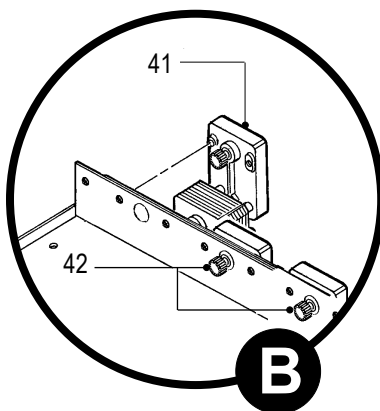
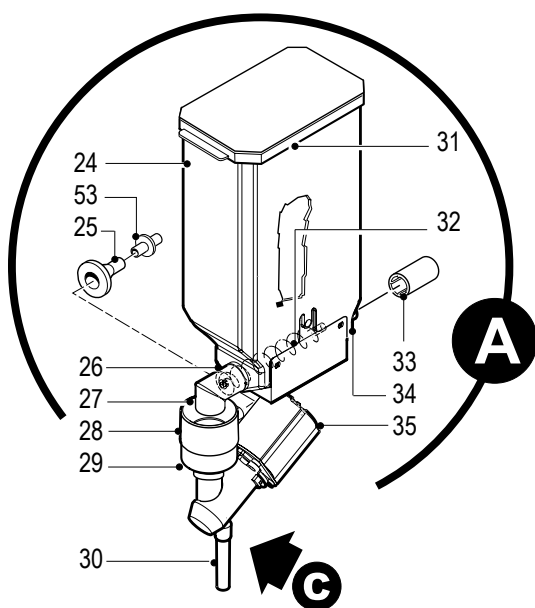
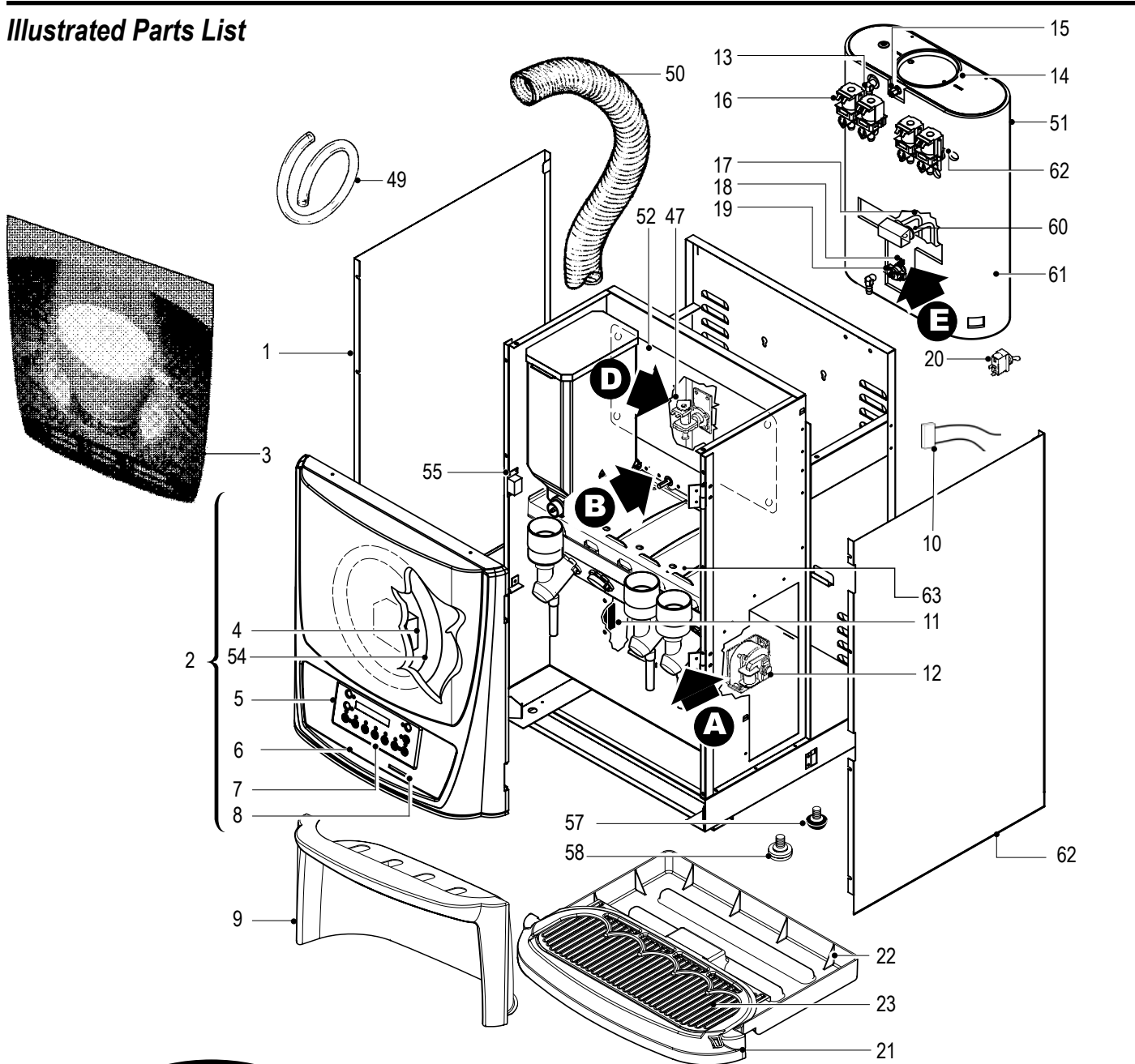
Model Select is Not a Menu Item on PCGT3 with Preset Dispense

Parts List

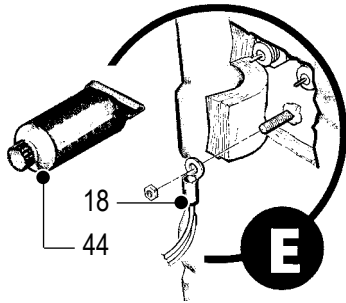
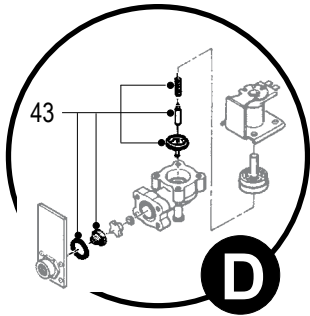
| Item Nº | Part Nº | Description | Item Nº | Part Nº | Description |
|---------|---------------|--|---------|----------------|--|
| 1 | WC-7348 | PANEL, LEFT SIDE PCGTs | 27 | CA-1026-03 | ELBOW, PC/CK/HC |
| 2 | WC-5863 | DOOR, COMPLETE PCGT-3 MAGNET SNAP-IN | 28 | CA-1005-03 ** | STEAM TRAP |
| 2A | WC-5864 | DOOR COMPLETE PCGT-4/5 MAGNET SNAP-IN | 29 | CA-1009-03 ** | BOWL, MIXING |
| 2B | WC-5863-101 | DOOR COMPLETE PCGT3 WITH LATCH | 30 | CA-1037-3Y ** | TUBE, EXTENSION 3.0" LONG YELLOW |
| 2C | WC-5864-101 | DOOR COMPLETE PCGT4/5 WITH LATCH | 31 | CA-1002-01 | LID, CANISTER, 5LB |
| 3 | CA-1109-01 | FILM, CURTIS LOGO PCGT-3 | 31A | WC-5664-05 | LID, CANISTER, 10LB PCGT's |
| 3A | CA-1110-01 | FILM, CURTIS LOGO PCGT-4/5 | 32 | CA-1047 | AUGER, WIRE PCs & PCGTs |
| 3B | CA-1144-01 | FILM, (ICED CAPPUCINO) PCGT3 | 33 | WC-37054 | KIT, SOCKET GEAR PC/CK/HC |
| 3C | CA-1148-01 | FILM, CURTIS LOGO PRE-DISPENSE PCGT3 | 34 | WC-2626-03 | BUSHING, AUGER PC/CK/HC |
| 4 | CA-1127 ** | LAMP COMPLETE, W/5K BULB | 35 | WC-3739 ** | MOTOR, WHIPPER |
| 5 | WC-37126 ** | KIT, UCM BOARD & LABEL PCGT3 | 36 | WC-43791 ** | RING, MOTOR SHAFT PLASTIC |
| 5A | WC-37127 ** | KIT, UCM BOARD & LABEL PCGT4 | 37 | WC-37118 ** | KIT, WHIPPER PLATE (W/SEAL) 3/PKG |
| 5B | WC-37128 ** | KIT, UCM BOARD & LABEL PCGT5 | 38 | CA-1008-07K ** | KIT, PROPLR OFFSET BLADES PCGT PKG6 |
| 5C | WC-37299 | KIT, UCM & LABEL PCGT3 PRESET DSPNS | 39 | CA-1006-06 ** | WHIPPER CHAMBER |
| 6 | WC-39349 | LABEL ASSY, UCM & DOOR PCGT-3 | 40 | CA-1024-05 | PILLAR, LOCATION BLACK |
| 6A | WC-39618 | LABEL ASSY, UCM & DOOR PCGT-3 PRESET | 41 | WC-37173 ** | KIT, GEAR MOTOR PC-D |
| 7 | WC-39350-01 | LABEL, UCM PANEL PCGT4 CURTIS | 41A* | WC-37174 ** | KIT, GEAR MOTOR, CORK BRAKE PCGT |
| 7A | WC-39351-01 | LABEL, UCM PANEL PCGT5 CURTIS | 42 | CA-1036 ** | GEAR, PLASTIC USE ON CA-1013 |
| 8 | WC-39350-04** | MEMBRANE CNTRL PNL CURTIS PCGT4/5 | 43 | WC-3765L ** | KIT, INLET VALVE REPAIR USE ON WC-826L |
| 9 | CA-1098 | COVER, ALCOVE PLASTIC PCGT-3 | 44 | WC-5231 ** | COMPOUND, SILICONE 5 OZ TUBE |
| 9A | CA-1115 | COVER, ALCOVE PLASTIC PCGT-4/5 | 45 | WC-39350-02 | LABEL, PANEL FLAVOR CURTIS |
| 10 | WC-8591 ** | CAPACITOR, X2 ALL ADS MODELS | 46 | WC-39203 | LABEL, SERVICE & PROG (NOT SHOWN) |
| 11* | WC- 780 | CONTROL, POWER MODULE CORK BRAKE | 47 | WC- 826L ** | VALVE, INLET |
| 11A | WC- 799 | CONTROL, PWR MODULE, PCGT3 PRESET | 48 | WC-8556 ** | HEAT SINK ASSEMBLY (NOT SHOWN) |
| 12 | WC-37123 | KIT, FAN EXTRACT 120V 29 CFM & BRACKET | 49 | WC-5310 ** | TUBE, 5/16" ID X 1/8" W SILICONE |
| 13 | CA-1039** | O-RING, DUMP VALVE (WC-880) | 50 | CA-1030-17 | HOSE, EXTRACTOR FAN 17" LONG |
| 14 | WC-37008 | KIT, TANK LID ROUND | 51 | WC-6294 | HEATING TANK, COMPLETE PCGT3 |
| 15 | WC-5502 ** | PROBE ASSY, WATER LEVEL | 51A | WC-6295 | HEATING TANK, COMPLETE PCGT4 |
| 16 | WC-3734 ** | KIT, RPL DUMP VALVE FOR WC-880E | 51B | WC-6296 | HEATING TANK, COMPLETE PCGT5 |
| 17 | WC- 904-04** | HEATING ELEMENT, 1.6KW W/JAMNUTS | 52 | WC-58120 | COVER, DUMP VALVE PC-4GT & -5GT |
| 18 | WC-1438-101** | SENSOR, TEMPERATURE TANK | 52A | WC-58121 | COVER, DUMP VALVE PC-3GT |
| 19 | WC- 523 ** | THERMOSTAT, MNL RESET 120/240V 25A | 53 | CA-1095 | CONNECTOR, ORIFICE WATER PCGT |
| 20 | WC- 102 ** | SWITCH, TOGGLE NON LIT 25A 120/240V | 54 | CA-1123 | LAMP, 30W 5K CIRCULAR |
| 21 | CA-1100-101 | COVER, DRIP TRAY PLASTIC PCGT-3 | 55* | CA-1135 | LATCH ASSY, DOOR SIDE MOUNT |
| 21A | CA-1106-101 | COVER, DRIP TRAY PLASTIC PCGT-4/5 | 55A | CA-1049 | MAGNET, SNAP-IN (OLD UNITS) |
| 22 | CA-1099-101 | DRIP TRAY, PLASTIC PCGT-3 | 56 | CA-1049-102 | STRIKER, MAGNET & SCREW (OLD UNITS) |
| 22A | CA-1105-101 | DRIP TRAY, PLASTIC PCGT-4/5 | 57 | WC-3503 | LEG, 3/8"-16 STD SCREW BUMPER |
| 23 | WC-37215 | KIT, COVER DRIP TRAY & SCREEN PCGT-3 | 58 | WC-3518 | LEG, GUIDE 3/8"-16 STUD SCREW |
| 23A | WC-37216 | KIT, COVER DRIP TRAY & SCREEN PCGT-4/5 | 59 | WC-4320 | O-RING, 1/2" I.D. (NOT SHOWN) |
| 24 | CA-1112-06 | CANISTER ASSY, 5LB PCGTs | 60 | WC-4394 | GUARD, SHOCK HEATING ELEMENT |
| 24A | CA-1113-06R | CANISTER ASSY, 10LB RIGHT PCGTs | 61 | WC-3689 | INSULATION, WRAP PCGT |
| 24B | CA-1113-06L | CANISTER ASSY, 10LB LEFT PCGTs | 62 | WC-7349 | PANEL, RIGHT SIDE PCGTs |
| 25 | CA-1011-05 | FITTING, BULKHEAD WATER | 63 | WC-66044 | CANISTER TRAY, ASSY PLASTIC PCGT4/5 |
| 26 | CA-1065-03 | BUSHING, DISCHARGE | 63A | WC-66043 | CANISTER TRAY, ASSY PLASTIC PCGT3 |

* For Units Built After 3/03.

** Suggested Parts to Stock



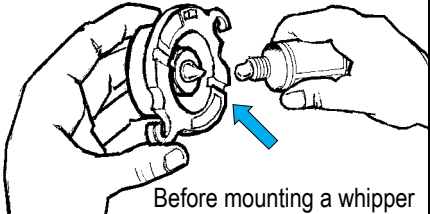
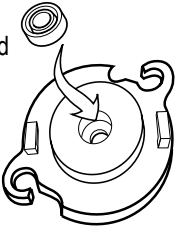
Illustrated Parts List



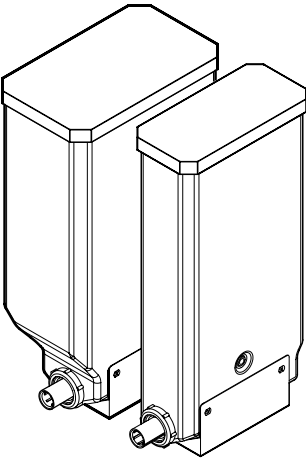
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Shaft seals should be replaced with the grooved side facing outward. Place a dab of food grade lubricant in the rear hole of the seal, as shown below.



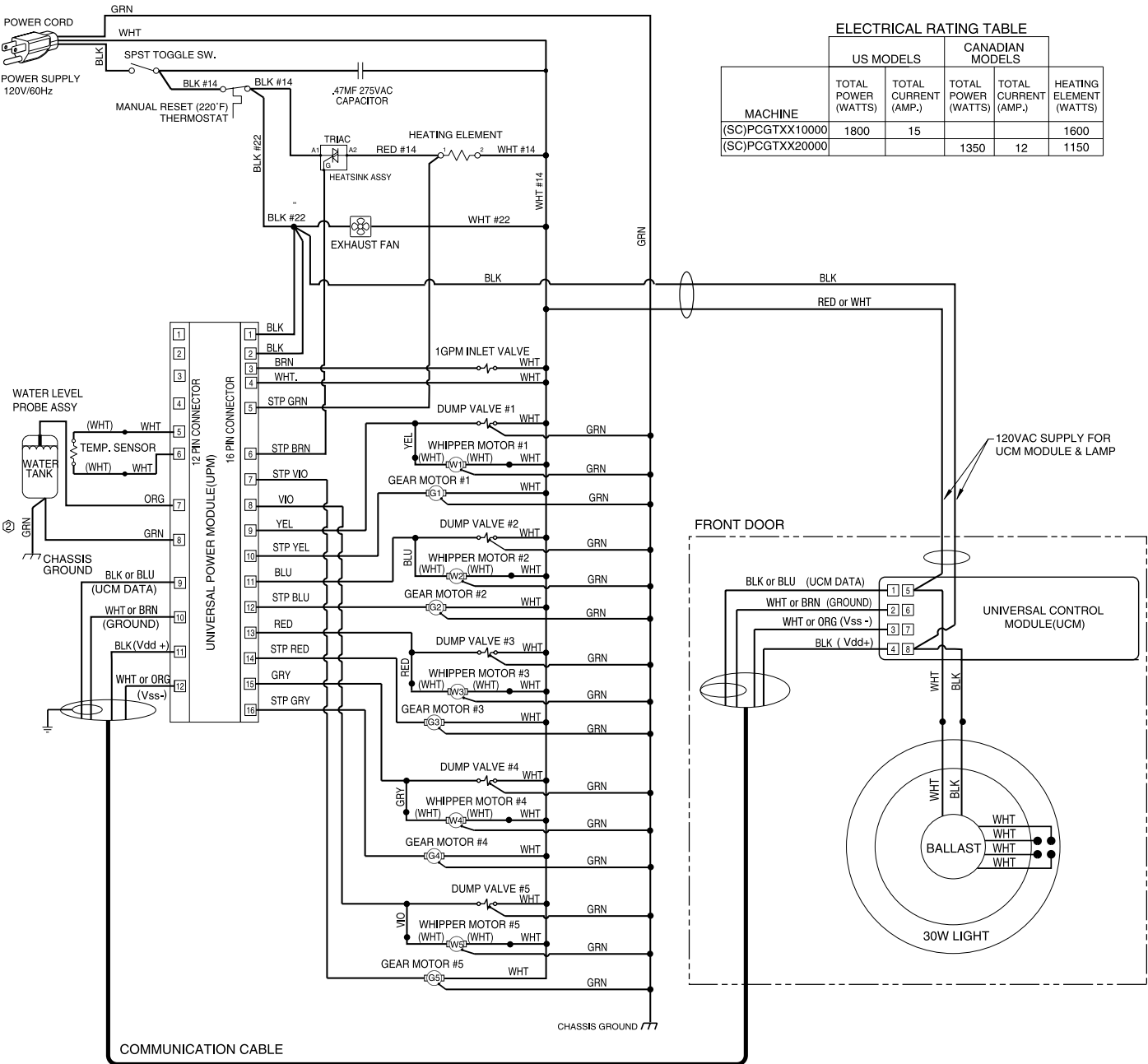
Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.



CONFIGURATION OF CANISTERS
ON PCGT MODELS

| MODEL | 10 LB. CANISTER P/N CA-1113-06L | 10 LB. CANISTER P/N CA-1113-06R | 5 LB. CANISTER P/N CA-1112-06 |
|-------|------------------------------------|------------------------------------|----------------------------------|
| PCGT3 | ONE | — | TWO |
| PCGT4 | ONE | ONE | TWO |
| PCGT5 | ONE | ONE | THREE |

Electrical Diagram



ELECTRICAL RATING TABLE

| MACHINE | US MODELS | | CANADIAN MODELS | | HEATING ELEMENT (WATTS) |
|-----------------|---------------------|----------------------|---------------------|----------------------|-------------------------|
| | TOTAL POWER (WATTS) | TOTAL CURRENT (AMP.) | TOTAL POWER (WATTS) | TOTAL CURRENT (AMP.) | |
| (SC)PCGTXX10000 | 1800 | 15 | | | 1600 |
| (SC)PCGTXX20000 | | | 1350 | 12 | 1150 |

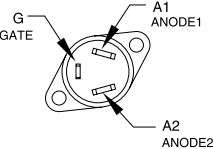
UPM CONNECTOR PIN ASSIGNMENTS

- | | |
|-------------------|------------------------|
| 1: 120Vac HOT | 1: NOT USED |
| 2: 120Vac HOT | 2: NOT USED |
| 3: INLET VALVE | 3: NOT USED |
| 4: 120Vac NEUTRAL | 4: NOT USED |
| 5: TRIAC A2 | 5: TEMPERATURE SENSOR |
| 6: GATE, TRIAC | 6: TEMPERATURE SENSOR |
| 7: GEAR MOTOR #5 | 7: WATER LEVEL PROBE |
| 8: DUMP VALVE #5 | 8: TANK/CHASSIS GROUND |
| 9: DUMP VALVE #1 | 9: UCM DATA |
| 10: GEAR MOTOR #1 | 10: UCM DATA GROUND |
| 11: DUMP VALVE #2 | 11: Vdd+ |
| 12: GEAR MOTOR #2 | 12: Vss- |
| 13: DUMP VALVE #3 | |
| 14: GEAR MOTOR #3 | |
| 15: DUMP VALVE #4 | |
| 16: GEAR MOTOR #4 | |

UCM CONNECTOR PIN ASSIGNMENTS

- | | |
|--------------------|-------------------|
| 1: UCM DATA | 5: 120Vac NEUTRAL |
| 2: UCM DATA GROUND | 6: NOT USED |
| 3: Vss- | 7: NOT USED |
| 4: Vdd+ | 8: 120Vac HOT |
- ⑤ PCGT5 USES VALVES #1,#2,#3,#4,#5 & MOTORS #1,#2,#3,#4,#5
④ PCGT4 USES VALVES #1,#2,#4,#5 & MOTORS #1,#2,#4,#5
③ PCGT3 USES VALVES #2,#3,#4 & MOTORS #2,#3,#4

TRIAC PIN ASSIGNMENTS



LD-PCGT-10 made for manual with updates based on -5, revD

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 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.*



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

♦ Web Site: www.wilburcurtis.com

FOR THE LATEST SPECIFICATION INFORMATION GO TO WWW.WILBURCURTIS.COM