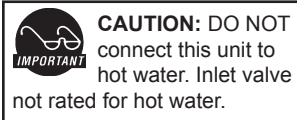
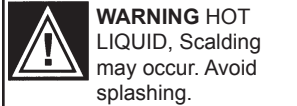


Models Included

- ◆ PC-3GT
- ◆ PC-3GT ICED CAPPUCCINO
- ◆ PC-4GT
- ◆ PC-5GT



ISO 9001 REGISTERED  
WILBUR CURTIS COMPANY  
Montebello, CA 90640

# Curtis® WILBUR CURTIS COMPANY, INC.

## Primo Cappuccino System Instructions

### Important Safeguards/Conventions

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

- 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 45%**
- **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](http://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.



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

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.

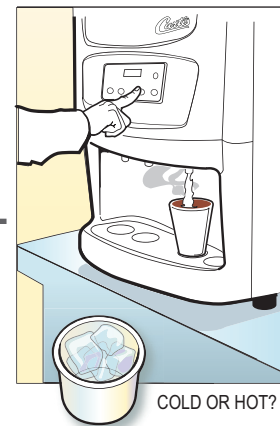
3. Release the button when the cup is  $\frac{3}{4}$  full.

## 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

A. Make sure power is ON.

B. Place a container under the dispense spout to catch the rinse water.

C. Locate the WASH button on the front control panel.

D. 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.

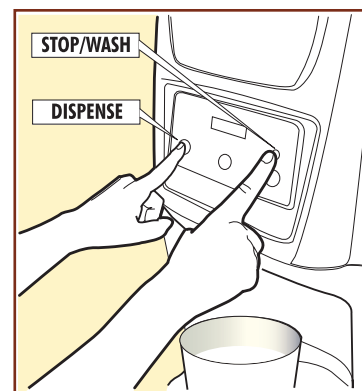
### II. DAILY

A. Switch OFF the unit at the power toggle switch, located behind the unit.

B. Wipe all exterior surfaces with a damp cloth, removing any spills, residue or dust from the unit.

C. 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.

D. Wipe and clean the dispensing area with a mild detergent cleaner.



### III. WEEKLY OR MORE OFTEN IF NECESSARY

A. Clean the whipper chamber unit with warm water and a mild detergent.

1. Remove the upper mixing cup.

a. Pull cup forward, twist to the left and lift it to separate the upper mixing cup from the lower mixing cup.

2. To remove the lower mixing cup:

a. Pull mixing cup up and forward to free it from the hot water inlet fitting.

b. Clean with a mild dishwashing solution.

3. Remove the dispensing nozzle from the whipper chamber. Clean the inside using a narrow brush.

4. Remove the whipper chamber.

a. Take hold of the whipper chamber. Turn it clockwise to free it from the mounting plate.

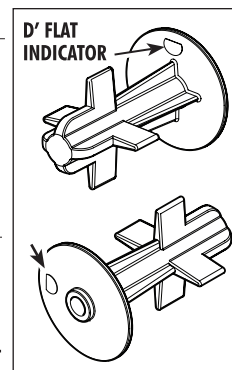
b. Remove whipper chamber from the unit and clean it thoroughly.

5. 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.

a. Clean the shaft with a cloth and mild detergent before removing mounting plate.

b. Twist the mounting plate clockwise and pull it from the motor shaft.

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

c. Clean the area behind the mounting plate.

d. Clean the water inlet fitting.

e. 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.

## Entering the Programming Menus

Press and hold **STOP/WASH** for about ten [10] seconds. Display will read **Program Menus**. (See Illustration).

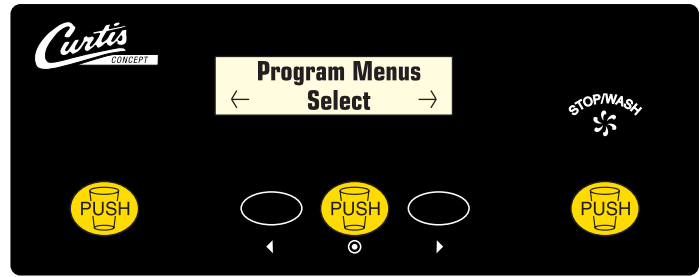
## Manual Dispense (Factory Default)

Press **⊙** or **>** to go to **Manual Dispense Select**.

Press **⊙** 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 **⊙** to go to **Manual Dispense Select Station** or press **>** to continue to the next menu.



PROGRAMMING SELECTIONS

## Dispense By Time

The next screen is **Dispense By Time < Select >**. Press **⊙** 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)\*

Press **⊙** 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 **⊙** to set. Press **>** to continue to the next menu.

## Powder % Ratio (Factory set at 60%)

Press **⊙** 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 **⊙** to set. Press **>** to continue to the next menu.

## Service Call (Phone number)

Press **⊙** to display number and press **⊙** 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 **⊙** to display letters, press **⊙** 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 **⊙** to select, **<** or **>** to select desired model (PC-1, 2, 3, 4, 5) . Press **⊙** to set and exit program mode.

## Exit

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

\* With cold cappuccino units the temperature setting is 80° F.

## Illustrated Parts List

| Item N <sup>o</sup> | Part N <sup>o</sup> | Description                           | Item N <sup>o</sup> | Part N <sup>o</sup> | Description                            |
|---------------------|---------------------|---------------------------------------|---------------------|---------------------|--|
| 1                   | WC-7348             | PANEL, LEFT SIDE PCGTs                | 13                  | CA-1039**           | O-RING, DUMP VALVE (WC-880)            |
| 2                   | WC-5863             | DOOR, COMPLETE PCGT-3 MAGNET SNAP-IN  | 14                  | WC-37008            | KIT, TANK LID ROUND                    |
| 2A                  | WC-5864             | DOOR COMPLETE PCGT-4/5 MAGNET SNAP-IN | 15                  | WC-5502 **          | PROBE ASSY, WATER LEVEL                |
| 2B                  | WC-5863-101         | DOOR COMPLETE PCGT3 WITH LATCH        | 16                  | WC-3734 **          | KIT, RPL DUMP VALVE FOR WC-880E        |
| 2C                  | WC-5864-101         | DOOR COMPLETE PCGT4/5 WITH LATCH      | 17                  | WC- 904-04**        | HEATING ELEMENT, 1.6KW W/JAMNUTS       |
| 3                   | CA-1109-01          | FILM, CURTIS LOGO PCGT-3              | 18                  | WC-1438-101**       | SENSOR, TEMPERATURE TANK               |
| 3A                  | CA-1110-01          | FILM, CURTIS LOGO PCGT-4/5            | 19                  | WC- 523 **          | THERMOSTAT, MNL RESET 120/240V 25A     |
| 3B                  | CA-1144-01          | FILM, LIGHT BOX ICED CAPPUCCINO       | 20                  | WC- 102 **          | SWITCH, TOGGLE NON LIT 25A 120/240V    |
| 4                   | CA-1127 **          | LAMP COMPLETE, W/5K BULB              | 21                  | CA-1100-101         | COVER, DRIP TRAY PLASTIC PCGT-3        |
| 5                   | WC-37126 **         | KIT, UCM BOARD & LABEL PCGT3          | 21A                 | CA-1106-101         | COVER, DRIP TRAY PLASTIC PCGT-4/5      |
| 5A                  | WC-37127 **         | KIT, UCM BOARD & LABEL PCGT4          | 22                  | CA-1099-101         | DRIP TRAY, PLASTIC PCGT-3              |
| 5B                  | WC-37128 **         | KIT, UCM BOARD & LABEL PCGT5          | 22A                 | CA-1105-101         | DRIP TRAY, PLASTIC PCGT-4/5            |
| 6                   | WC-39349            | LABEL ASSY, UCM & DOOR PCGT-3         | 23                  | WC-37215            | KIT, COVER DRIP TRAY & SCREEN PCGT-3   |
| 7                   | WC-39350-01         | LABEL, UCM PANEL PCGT4 CURTIS         | 23A                 | WC-37216            | KIT, COVER DRIP TRAY & SCREEN PCGT-4/5 |
| 7A                  | WC-39351-01         | LABEL, UCM PANEL PCGT5 CURTIS         | 24                  | CA-1112-06          | CANISTER ASSY, 5LB PCGTs               |
| 8                   | WC-39350-04**       | MEMBRANE CNTRL PNL CURTIS PCGT4/5     | 24A                 | CA-1113-06R         | CANISTER ASSY, 10LB RIGHT PCGTs        |
| 9                   | CA-1098             | COVER, ALCOVE PLASTIC PCGT-3          | 24B                 | CA-1113-06L         | CANISTER ASSY, 10LB LEFT PCGTs         |
| 9A                  | CA-1115             | COVER, ALCOVE PLASTIC PCGT-4/5        | 25                  | CA-1011-05          | FITTING, BULKHEAD WATER                |
| 10                  | WC-8591 **          | CAPACITOR, X2 ALL ADS MODELS          | 26                  | CA-1065-03          | BUSHING, DISCHARGE                     |
| 11*                 | WC- 780             | CONTROL, POWER MODULE CORK BRAKE      | 27                  | CA-1026-03          | ELBOW, PC/CK/H/C                       |
| 12                  | WC-37123            | FAN, EXTRACT                          | 28                  | CA-1005-03 **       | STEAM TRAP                             |

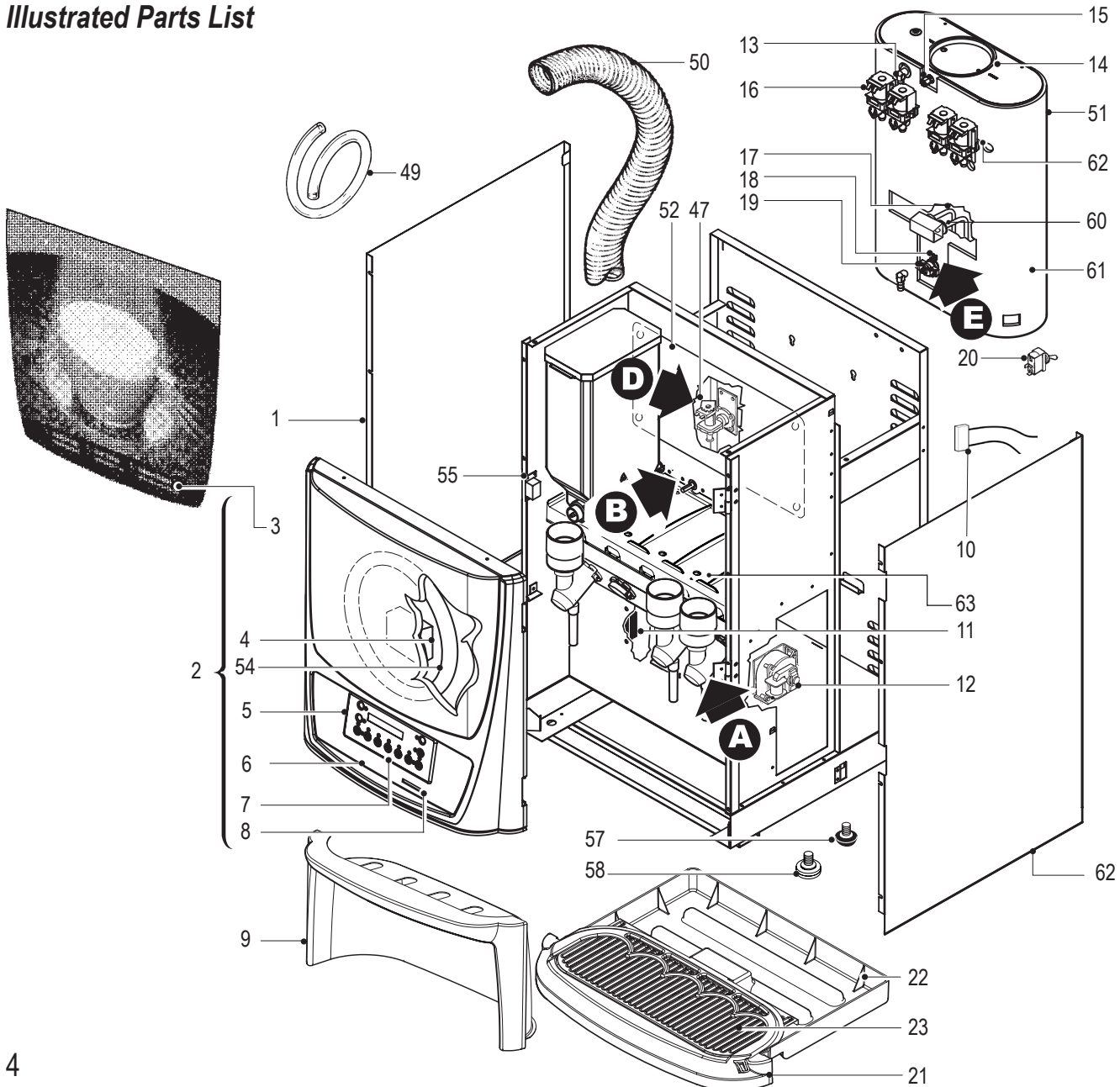
| Item N <sup>o</sup> | Part N <sup>o</sup> | Description                            |
|---------------------|---------------------|--|
| 29                  | CA-1009-03 **       | BOWL, MIXING                           |
| 30                  | CA-1037-3Y **       | TUBE, EXTENSION 3.0" LONG YELLOW       |
| 31                  | CA-1002-01          | LID, CANISTER, 5LB                     |
| 31A                 | WC-5664-05          | LID, CANISTER, 10LB PCGT's             |
| 32                  | CA-1047             | AUGER, WIRE PCs & PCGTs                |
| 33                  | WC-37054            | KIT, SOCKET GEAR PC/CK/HC              |
| 34                  | WC-2626-03          | BUSHING, AUGER PC/CK/HC                |
| 35                  | WC-3739 **          | MOTOR, WHIPPER                         |
| 36                  | WC-43791 **         | RING, MOTOR SHAFT PLASTIC              |
| 37                  | WC-37118 **         | KIT, WHIPPER PLATE (W/SEAL) 3/PKG      |
| 38                  | CA-1008-07K **      | KIT, PROPLR OFFSET BLADES PCGT PKG6    |
| 39                  | CA-1006-06 **       | WHIPPER CHAMBER                        |
| 40                  | CA-1024-05          | PILLAR, LOCATION BLACK                 |
| 41                  | WC-37173 **         | KIT, GEAR MOTOR PC-D                   |
| 41A*                | WC-37174 **         | KIT, GEAR MOTOR, CORK BRAKE PCGT       |
| 42                  | CA-1036 **          | GEAR, PLASTIC USE ON CA-1013           |
| 43                  | WC-3765L **         | KIT, INLET VALVE REPAIR USE ON WC-826L |
| 44                  | WC-5231 **          | COMPOUND, SILICONE 5 OZ TUBE           |
| 45                  | WC-39350-02         | LABEL, PANEL FLAVOR CURTIS             |
| 46                  | WC-39203            | LABEL, SERVICE & PROG (NOT SHOWN)      |

\* For Units Built After 3/03.

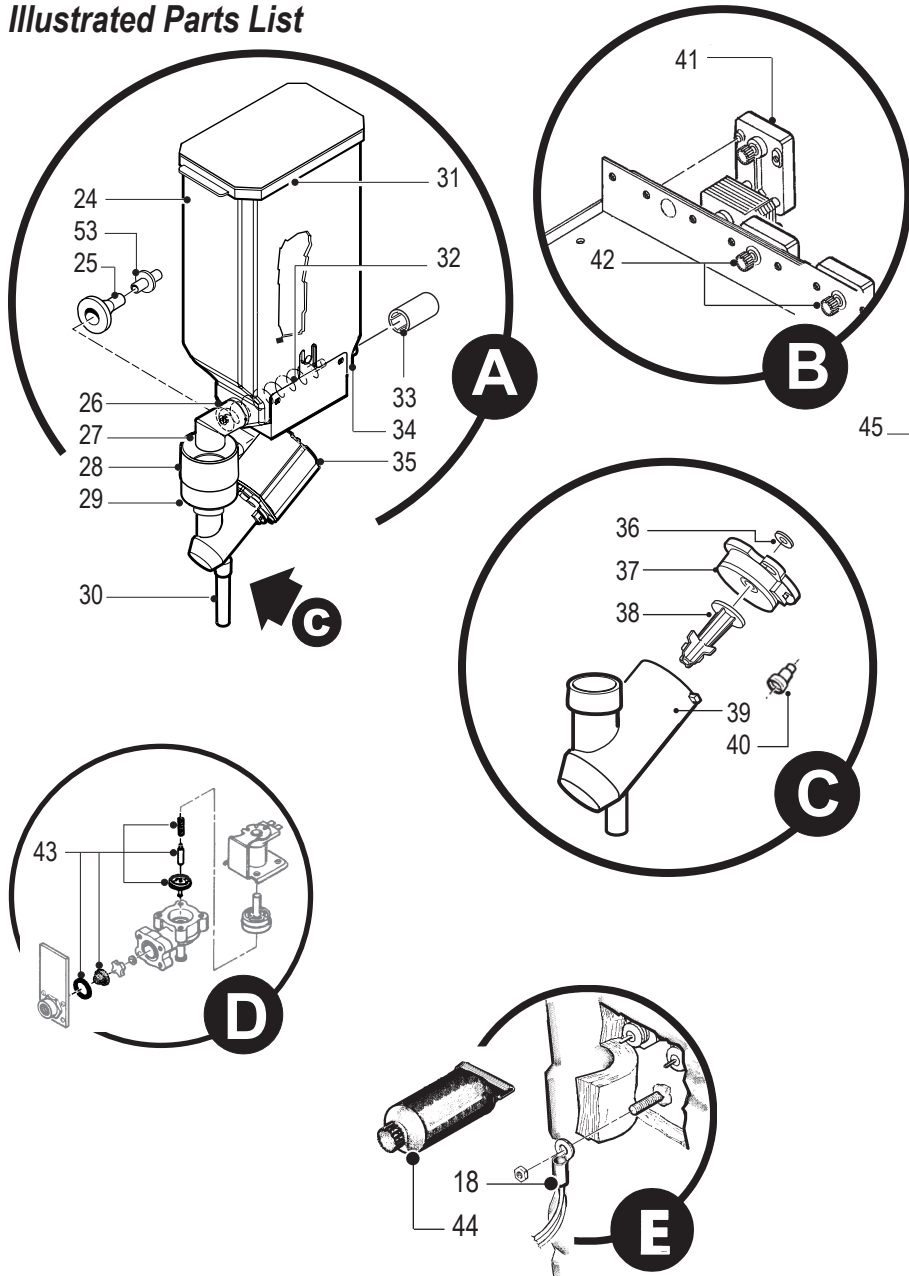
\*\* Suggested Parts to Stock

| Item N <sup>o</sup> | Part N <sup>o</sup> | Description                         |
|---------------------|---------------------|-------------------------------------|
| 47                  | WC- 826L **         | VALVE, INLET                        |
| 48                  | WC-8556 **          | HEAT SINK ASSEMBLY (NOT SHOWN)      |
| 49                  | WC-5310 **          | TUBE, 5/16" ID X 1/8" w SILICONE    |
| 50                  | CA-1030-17          | HOSE, EXTRACTOR FAN 17" LONG        |
| 51                  | WC-6294             | HEATING TANK, COMPLETE PCGT3        |
| 51A                 | WC-6295             | HEATING TANK, COMPLETE PCGT4        |
| 51B                 | WC-6296             | HEATING TANK, COMPLETE PCGT5        |
| 52                  | WC-58120            | COVER, DUMP VALVE PC-4GT & -5GT     |
| 52A                 | WC-58121            | COVER, DUMP VALVE PC-3GT            |
| 53                  | CA-1095             | CONNECTOR, ORIFICE WATER PCGT       |
| 54                  | CA-1123             | LAMP, 30W 5K CIRCULAR               |
| 55*                 | CA-1135             | LATCH ASSY, DOOR SIDE MOUNT         |
| 55A                 | CA-1049             | MAGNET, SNAP-IN (OLD UNITS)         |
| 56                  | CA-1049-102         | STRIKER, MAGNET & SCREW (OLD UNITS) |
| 57                  | WC-3503             | LEG, 3/8"-16 STD SCREW BUMPER       |
| 58                  | WC-3518             | LEG, GUIDE 3/8"-16 STUD SCREW       |
| 59                  | WC-4320             | O-RING, 1/2" I.D. (NOT SHOWN)       |
| 60                  | WC-4394             | GUARD, SHOCK HEATING ELEMENT        |
| 61                  | WC-3689             | INSULATION, WRAP PCGT               |
| 62                  | WC-7349             | PANEL, RIGHT SIDE PCGTs             |
| 63                  | WC-66044            | CANISTER TRAY, ASSY PLASTIC PCGT4/5 |
| 63A                 | WC-66043            | CANISTER TRAY, ASSY PLASTIC PCGT3   |

## Illustrated Parts List



# Illustrated Parts List

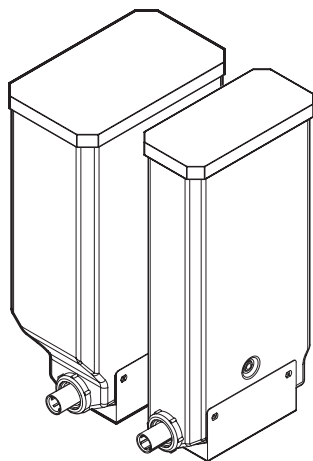


UC-38306 02

|                      |                         |                     |
|----------------------|-------------------------|---------------------|
| HOT CHOCOLATE        | FAT FREE FRENCH VANILLA | CAPPUCCINO          |
| ICED CAPPUCCINO      | ALMOND AMARETTO         | BANANA NUT          |
| CHOCOLATE MINT       | ENGLISH TOFFEE          | HAZELNUT            |
| IRISH CREAM          | VANILLA CREAM           | FRENCH VANILLA      |
| DECAF                | COFFEE                  | ORIGINAL CAPPUCCINO |
| CINNAMON VANILLA NUT | CHAI                    | RASPBERRY MOCHA     |
| ALMOND AMARETTO      | HOT CHOCOLATE           | CAPPUCCINO          |
| ICED CAPPUCCINO      | HAZELNUT                | FRENCH VANILLA      |

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.

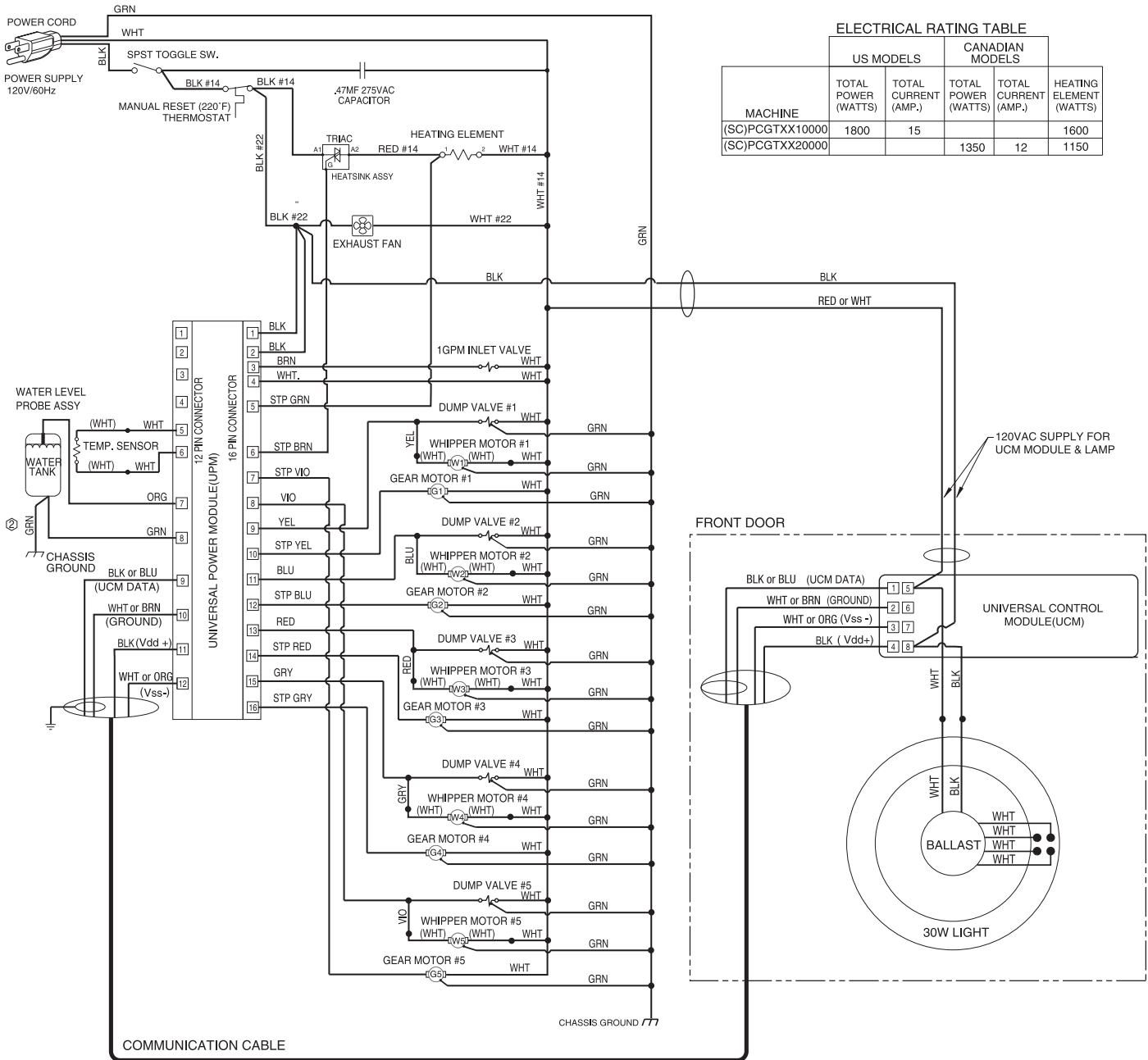
Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.



## CONFIGURATION OF CANISTERS ON PCGT MODELS

| MODEL | 10 LB. CANISTER<br>P/N <a href="#">CA-1113-06L</a> | 10 LB. CANISTER<br>P/N <a href="#">CA-1113-06R</a> | 5 LB. CANISTER<br>P/N <a href="#">CA-1112-06</a> |
|-------|--|--|--|
| 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                   | 1350                | 12                   | 1600                    |
| (SC)PCGTXX20000 |                     |                      |                     |                      | 1150                    |

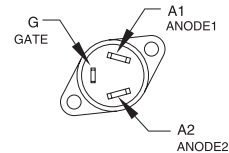
UPM CONNECTOR PIN ASSIGNMENTS

- |                   |                        |
|-------------------|------------------------|
| 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        |
| 2: UCM DATA GROUND |
| 3: Vss-            |
| 4: Vdd+            |
| 5: 120Vac NEUTRAL  |
| 6: NOT USED        |
| 7: NOT USED        |
| 8: 120Vac HOT      |

TRIAC PIN ASSIGNMENTS



- 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

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](http://www.wilburcurtis.com) to view the full product warranty information.

### CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

- 1) **Improper operation of equipment:** *The equipment must be used for its designed and intended purpose and function.*
- 2) **Improper installation of equipment:** *This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.*
- 3) **Improper voltage:** *Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.*
- 4) **Improper water supply:** *This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.*
- 5) **Adjustments and cleaning:** *The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.*
- 6) **Damaged in transit:** *Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.*
- 7) **Abuse or neglect (including failure to periodically clean or remove lime accumulations):** *Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.*
- 8) **Replacement of items subject to normal use and wear:** *This shall include, but is not limited to, light bulbs, shear disks, "O" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*
- 9) **Repairs and/or Replacements** *are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.*

**RETURN MERCHANDISE AUTHORIZATION:** *All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. **NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.** All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.*



**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)

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