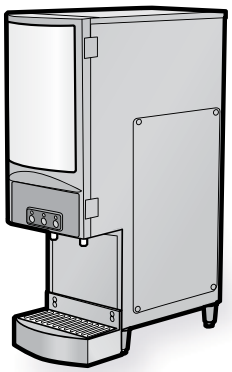
WILBUR CURTIS CO., INC.

Service Manual – CAFEPC



Models Included

- CAFE PC1
- CAFE PC1 WITH LIGHT BOX
- CAFE PC2
- CAFE PC2 WITH LIGHT BOX
- CAFE PC3
- CAFE PC3 ICED CAPPUCCINO
- CAFE PC3 WITH LIGHT BOX
- CAFE PC4
- CAFE PC4 WITH LIGHT BOX

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

CAUTION: Please 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. The inlet valve is not rated for hot water.

ISO 9001:2008 REGISTERED

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Important Safeguards & Symbols

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 the top panel. There are no user serviceable parts inside.
- Keep hands and other items away from hot parts of the unit during operation.
- Never clean with scouring powders or harsh implements.

Symbols

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

Your Curtis CAFE PC System is factory preset for optimal performance… right from the carton.

Following are the factory settings for your Primo Cappuccino Beverage System:

• Tank temperature = 190°F • Flavor controls = set at 50% • Dispensing mode set for manual dispensing

Generally there will never be a reason to change the factory 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 INSTRUCTIONS

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 and odor filter be installed.) This will prolong the life of your dispensing system and enhance cappuccino product quality.

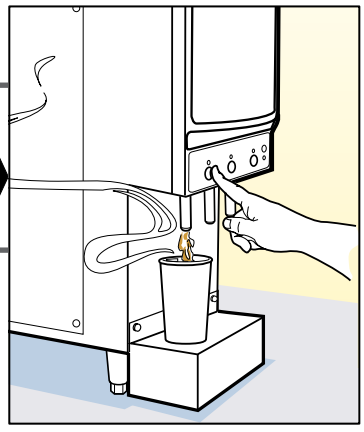
NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit must be installed with adequate back-flow protection to comply with applicable federal, state and local codes.
3. Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with 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. The water volume going to the machine should be stable. Use tubing sized sufficient to provide a minimum flow rate of one gallon per minute.
2. Plug the power cord into an electrical outlet rated at 20 A.
3. Switch on the toggle switch behind the unit that supplies power to the components in the machine. The display window and STOP/WASH light on the front door will activate and the heating tank will start to fill.
4. Water in the heating tank will require about ½ hour to reach operating temperature (factory setting of 190°F). At this time the Ready light will appear.
5. Remove and fill the canisters with powdered cappuccino mixes.

OPERATING INSTRUCTIONS

1. Choose a flavor. Place a cup under the spout beneath the desired flavor.
2. Push and hold the dispensing button for the desired flavor.
3. Release the button when the cup is ¾ full.



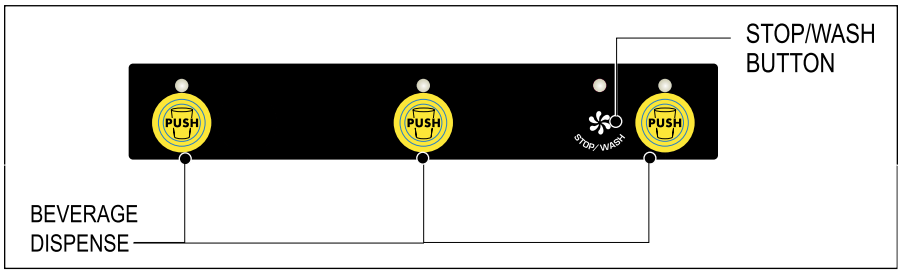
FILL CANISTERS DAILY

1. Open the front door to access the canisters.
2. Turn the product delivery elbows upward. Lift each canister up slightly, then out.
3. After filling, reposition the canisters in the machine, aligning the gear socket with the motor shaft in the back, then turning the product delivery elbows downward.

Steps to Programming

Your Curtis Cafe PC System is factory preset for optimal performance. Usually this does not change.

WARNING HOT LIQUID - Scalding may occur. Avoid splashing. Place an empty container under the dispensing nozzles while programming.



All programming is performed at the control panel (illustration, right). The **STOP/WASH** button has several functions. This button is used to stop a portion control dispense cycle. It is also used to wash out the mixing and dispensing systems and to enter programming functions.

Product % Ratio

This function controls the amount of dry product that is metered from the hoppers. It can be programmed from 10% to 100% of the capacity of the dispensing system. By counting LED flashes you can determine the product % ratio currently set for each dispense button (see table).

PRODUCT RATIO	
Number of Flashes	*Volume*
1	*10%*
2	*20%*
3	*30%*
4	*40%*
5	*50%*
6	*60%*
7	*70%*
8	*80%*
9	*90%*
10	*100%*

Enter Program Mode

Enter program mode – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights start blinking.

Enter Product % Ratio

To program the product % ratio - Press and hold the selected **PUSH** button for approximately one second, then release. The current setting will be indicated by LED flashes.

Change Product Throw

To change the product throw - Press and hold the button until the light starts quick flashing. Each quick flash increases the amount by 10%. Release the button when the desired throw amount is achieved. After releasing the button, the number of blinks represent the new setting.

Exit Program Mode

To exit powder dispensing mode - Push any other **PUSH** button.

Portion Control Liquid Dispensing Mode

This program adjustment allows you to setup the machine to automatically dispense a preset volume of cappuccino product. When the user makes a **PUSH** button selection, the unit dispenses only the volume of cappuccino product programmed by the Portion Control Dispensing Mode. When setting the unit for Portion Control Dispensing, you lock out the manual dispense feature.

Enter Program Mode

Enter program mode – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all lights start blinking.

Select & Change Preset Liquid Dispense

To select and change the portion control dispensing volume – While in the programming mode, press and hold the selected **PUSH** button until the liquid begins to flow, then release. The timing starts when liquid begins to flow.

Stop & Exit

Stop & exit – When 3/4 of the cup volume is achieved, press the **PUSH** button once again to stop dispensing. You have now set the timing for this button and have exited program mode. Pressing the dispense button now will provide the liquid volume that you just set. To reset the timing, you must start again by entering program mode.

Manual Liquid Dispensing Mode

This feature sets up the CAFE PC unit to dispense product only as long as the user holds down the selected **PUSH** button.
As soon as the user stops pressing the button, product stops flowing into the cup. Setting the unit for Manual Liquid Dispense will turn off the Portion Control Dispense Mode.

Programming Continued ...

Enter Program Mode

Enter program mode – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights on the control panel are blinking.

Select Manual Liquid Dispense

Set manual dispense – While you are in programming mode, press and hold the **PUSH** button.
Hot liquid will start to flow. Continue to hold down the **PUSH** button until liquid stops flowing, then release the button.

Stop & Exit

At this time, you have selected the manual liquid dispensing mode and have exited out of program mode.

Confirm/Reset Temperature (factory set at 190ºF . . . Cold Cappuccino set at 100ºF)

These features allow you to check or change the heating tank temperature, if desired. The temperature in the tank is programmable from 80ºF, in 5 degree increments up to 140ºF, then the temperature will jump 45 degrees to 185ºF and resume 2 degree increments up to a maximum 204°F (see Temperature Settings table, right).

Temperature Settings

Number of Blinks	*Temperature*
1	*80ºF*
2	*85ºF*
3	*90ºF*
4	*95ºF*
5	*100ºF*
6	*105ºF*
7	*110ºF*
8	*120ºF*
9	*140ºF*
10	*185ºF*
11	*190ºF*
12	*192ºF*
13	*194ºF*
14	*196ºF*
15	*198ºF*
16	*200ºF*
17	*202ºF*
18	*204ºF*

To Change Tank Temperature

Enter Program Mode

Enter program mode – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights on the control panel are blinking.

Enter Temp. Program

Enter temperature program mode – Press and hold the **STOP/WASH** button for approximately one second, then release. The current setting will be indicated by LED flashes.

Change Tank Temp.

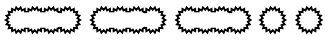
To change the temperature - Release the **STOP/WASH** button, then press and hold it again. Each quick flash represents a temperature increase. See the Temperature Settings table for the actual temperatures. Release the **STOP/WASH** button when the desired temperature is reached.

Set & Exit

To set & exit - Press one of the **PUSH** buttons.

ERROR CODES: Curtis CAFE PC systems contain various safety features in the electronic circuitry that shut down the functions of the unit in the event of a system failure. Error codes are signalled by the **READY** light blinking one of three patterns:

WATER LEVEL ERROR – 3 LONG AND 1 SHORT
When this code is seen on the control panel, there is a malfunction in the water level control system.



TEMPERATURE SENSOR ERROR – 3 LONG AND 2 SHORT
When this light pattern is flashing on the control panel there is a system failure with the heating tank.

COMMUNICATION ERROR – 3 LONG AND 3 SHORT
This flashing light pattern indicates a communication error between the switch panel on the door and the power module.

Flushing the Whipper Chambers

Every three to four hours, or more often if necessary, flush the whipper chamber/dispensing system.

A. Make sure power is ON.
B. Press and hold the **STOP/WASH** button. Select one of the **PUSH** dispensing buttons and press. Hot rinse water will flush out the system. Release the **STOP/WASH** button when the water runs clear.
C. Clean up any water that may have spilled.

Cleaning

A. Switch off the unit at the power toggle switch, marked **CONTROL**, behind the unit.
B. Wipe all exterior surfaces with a damp cloth; removing any spills, dust or debris from the unit.
C. Remove the drip tray and louvered screen and wash out its contents. For hard to clean deposits, use a mild detergent solution.
D. Clean around the dispensing area, wiping with a non-toxic cleaner.

Dump Valve Replacement

Curtis recommends that you regulate the water flow in the valve **ONLY** when replacing a valve.

WARNING - ELECTRIC SHOCK/BURN HAZARD. Be sure the power cord is disconnected before removing components. The following steps involve working near hot surfaces.

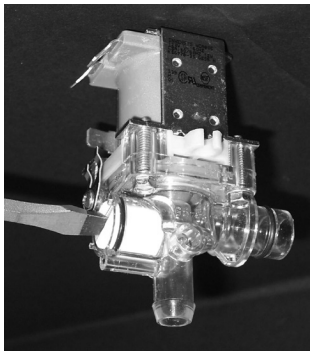


Figure 1. Adjustment

I. Instructions for replacing a valve:

A. Shut off the water line running to the unit.
B. Disconnect the power cord and turn off the toggle switch behind the unit.
C. Drain approximately ½ to ¾ gallon of water from the tank by pressing one of the dispense buttons. This will insure that the water level is below the level of the valves. Remove the wires and water tubing from the defective valve and pull it from the silicone fitting.
D. Before installing the valve on the tank, make an initial adjustment with the valve off of the tank.
   1. Loosen the screw on the metal guard. Rotate away from the adjustment screw (figure 1).
   2. Carefully, turn the flow adjustment screw clockwise all the way in (see figure 2). Observe restrictor position. Do not overtighten.
   3. Now turn the flow adjustment screw counter clockwise three turns (or 1½ turns from the fully open position).
   4. Replace the metal guard.
   5. Install the valve on the tank, attaching wires and silicone tube. Press the valve fully into the fitting on the heating tank.

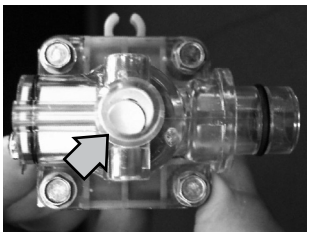


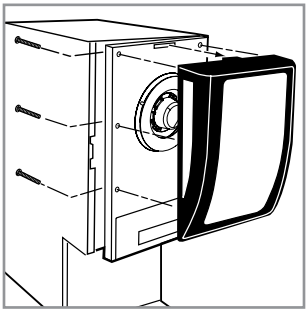
Figure 2. Restrictor Closed.

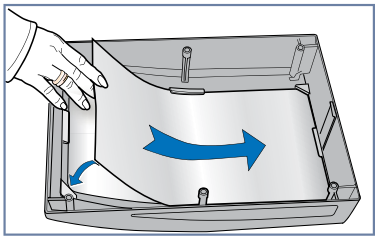
II. Dump valve, water flow adjustment:

The water flow is preset to ensure optimum mixing and proper chamber rinsing. The valves currently installed on your unit have been set at the factory and should not require adjusting. The factory flow rate setting is 8 oz. of water in 10 seconds (or 0.8 oz./sec.).

Replacing the Film in the Light Box

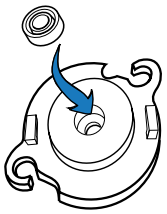
1. Turn OFF power and unplug the power cord.
2. Open the front door and remove the six screws that attach the light box.
3. Pull off the light box assembly from the door. Detach at the hook at the top of the light box.
4. Take out the old film, unhooking it from the bottom tabs and sliding it out of the frame.
5. Insert the new film, slide it into the frame and hook it under the tabs to secure it.
6. Hook the light box on the front door. From inside the door, insert the six screws that were removed in step 2.
7. Close the front door, plug in the power cord and turn on the power. The light box should come on.
8. Check that the film lies flat and there is no light leaking from the edges.



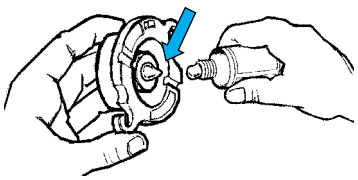


Whipper Plate Replacement

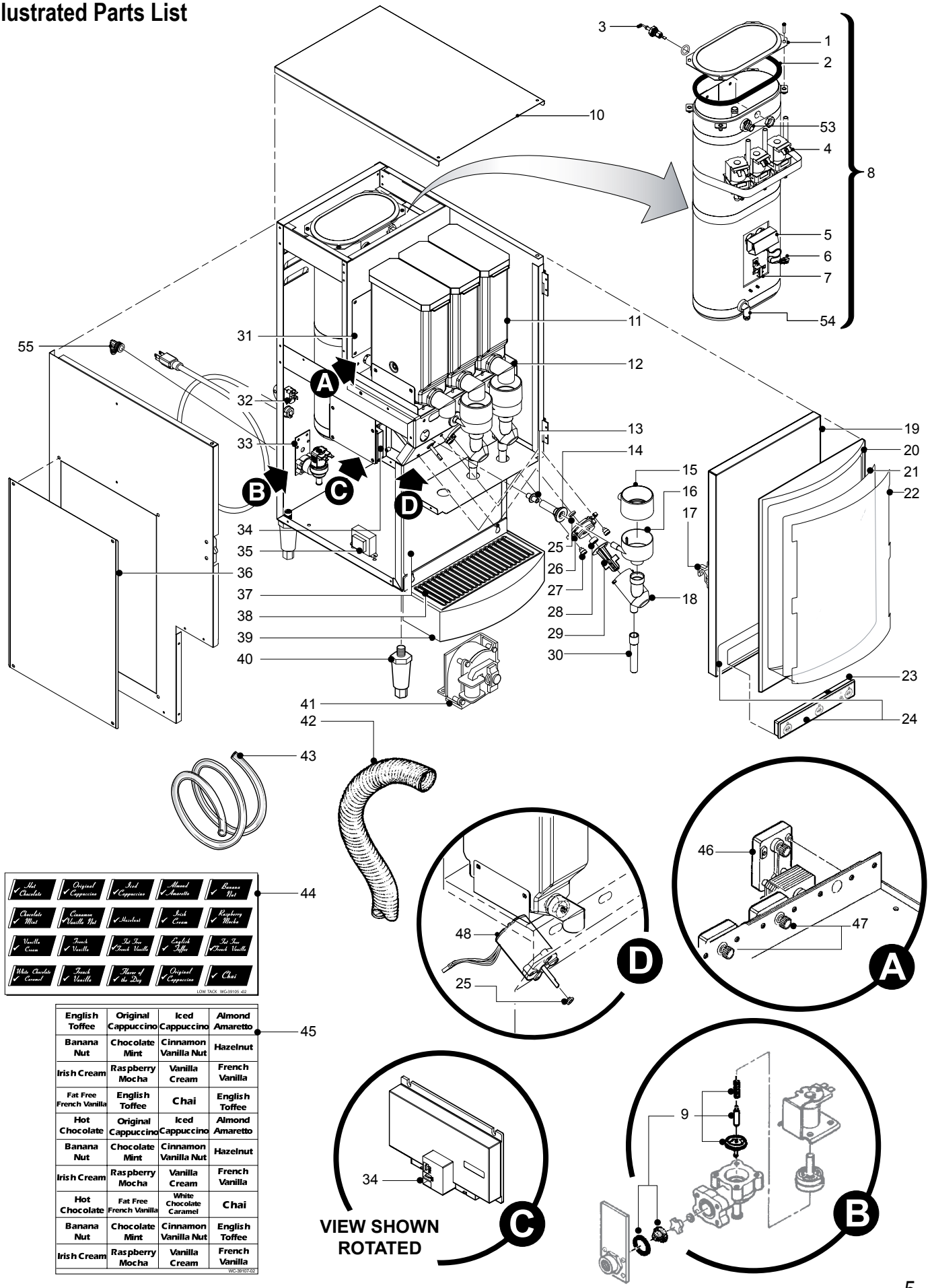
Shaft seals should be replaced with the grooved side facing outward.



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

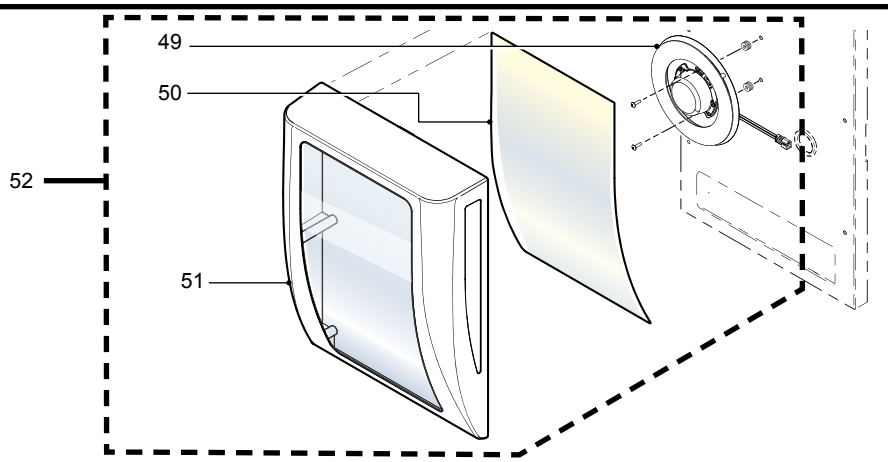


Illustrated Parts List



English Toffee	Original Cappuccino	Iced Cappuccino	Almond Amaretto
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	Hazelnut
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla
Fat Free French Vanilla	English Toffee	Chai	English Toffee
Hot Chocolate	Original Cappuccino	Iced Cappuccino	Almond Amaretto
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	Hazelnut
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla
Hot Chocolate	Fat Free French Vanilla	White Chocolate Caramel	Chai
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	English Toffee
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla

Illustrated Parts List
Light Box Option



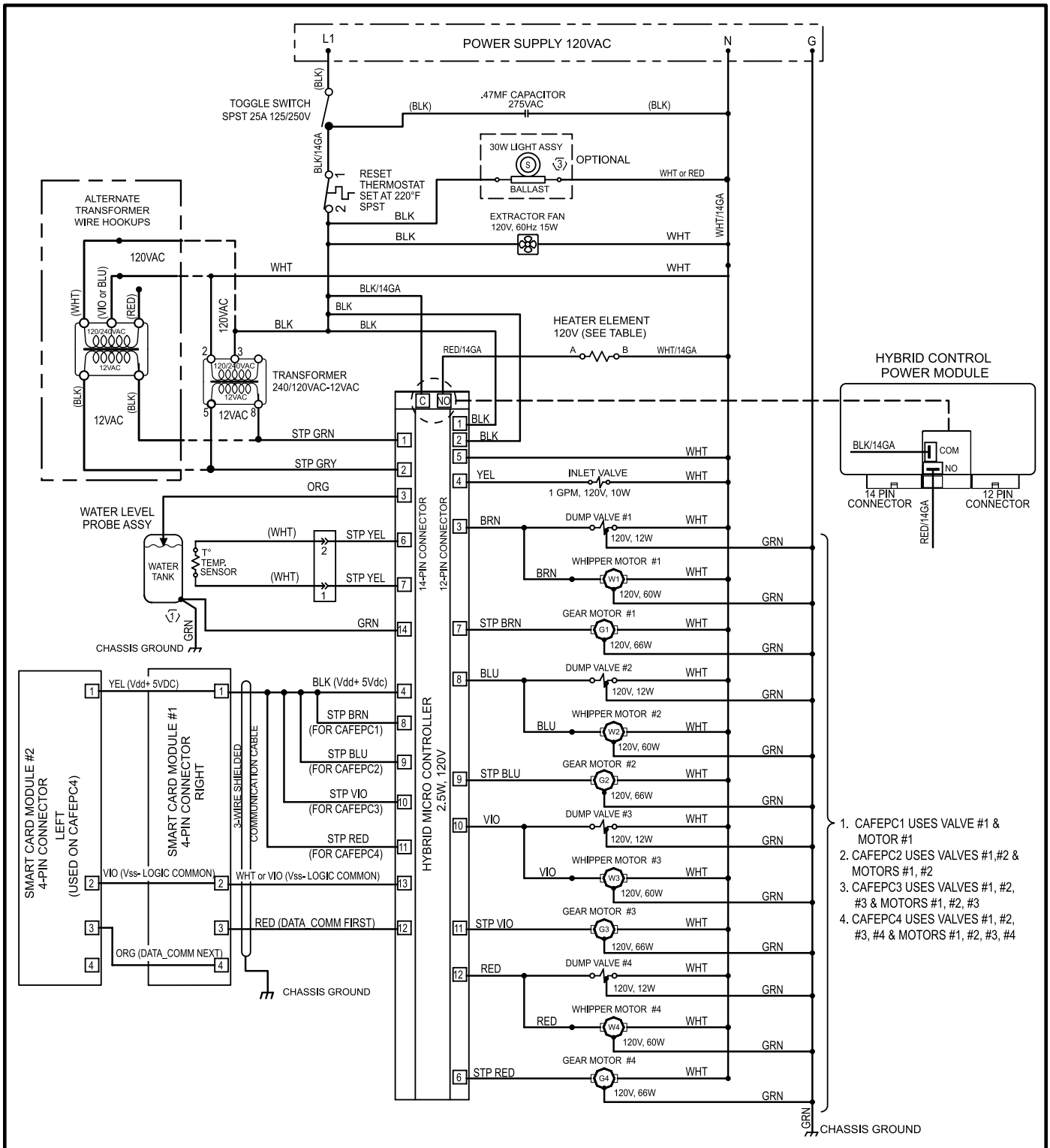
Illustrated Parts List

Item Nº	Part Nº	Description
1	WC-5853-102	COVER, TOP HEATING TANK GEN USE
1A	WC-5851	COVER, TANK W/ NOTCHES (UNITS BEFORE 3/08)
2	WC-43062[1]	GASKET, TANK LID
3	WC-5527K[1]	KIT, PROBE WATER LEVEL O-RING & NUT
4	WC-3734[1]	KIT, RPL DUMP VALVE WC-880E PC
5	WC-904-04[1]	KIT,ELE, HEATING 1.6KW120V W/ JAM NUT & SIL O-RING
6	WC-1438-101[1]	SENSOR, TEMPERATURE TANK
7	WC-521[1]	THERMOSTAT, HI-LIMIT SPST 120V 15A AUTO-RESET
8	WC-62019	TANK, COMPLETE CAFEPC1 1600W 120V
8A	WC-62020	TANK, COMPLETE CAFEPC2 1600W 120V
8B	WC-6291	TANK, COMPLETE CAFEPC3 1600W 120V
8C	WC-62021	TANK, COMPLETE CAFEPC4 1600W 120V
9	WC-3765L[1, 2]	KIT, INLET VALVE REPAIR USE ON WC-826/WC-826L/WC-847
10	WC-58137	COVER, TOP CAFE PC1 & 2
10A	WC-7389	COVER, TOP CAFE PC3
10B	WC-58151	COVER, TOP CAFEPC4
11	CA-1111-06	CANISTER, ASSY 4LB CAFEPC's
11A	CA-1124-06R	CANISTER, ASSY 7LB RT CAFEPC1
12	CA-1026-03	ELBOW, PC/CK/HC
13	CA-1095	CONNECTOR, ORIFICE WATER PLASTIC
14	CA-1011-05	BULKHEAD, WATER FITTING PCGT'S
15	CA-1005-03[1]	STEAM TRAP, PC/CK/HC
16	CA-1009-03[1]	BOWL, MIXING PC/CK/HC
17	CA-1135	LATCH ASSY, DOOR SIDE MOUNT PCGT'S/CAFEPC'S/SD2'S
18	CA-1006-06[1]	CHAMBER, WHIPPER OFFSET PCGT'S
19	WC-58185	DOOR, COMPLETE CAFEPC1(NEW)
19A	WC-58186	DOOR, COMPLETE CAFEPC2 (NEW)
19B	WC-58187	DOOR, COMPLETE CAFEPC3 (NEW)
19C	WC-58188	DOOR, COMPLETE CAFEPC4 (NEW)
20	CA-1129	COVER, DOOR SKIN CAFEPC1/2
20A	CA-1130	COVER, DOOR SKIN CAFEPC3
20B	CA-1131	COVER, DOOR SKIN CAFEPC4
21	WC-39613	FILM, DOOR DISPLAY CAFEPC1 GENERIC CURTIS NON-LIT
21A	WC-39455	FILM, DOOR DISPLAY CAFE PC1&2
21B	WC-39456	FILM, DOOR DISPLAY CAFEPC3
21C	WC-39457	FILM, DOOR DISPLAY CAFEPC4
21D	WC-39493	FILM, DOOR DISPLAY HOT CHOCOLATE CAFEPC1 & 2 (OPTNL)
21E	WC-39633	LABEL, DOOR DISPLAY ICED COFFEE CAFEPC3
22	CA-1134	WINDOW, CLEAR FRONT CAFEPC4
22A	CA-1133	WINDOW, CLEAR FRONT CAFEPC3
22B	CA-1132	WINDOW, CLEAR FRONT CAFEPC1&2
23	WC-722K	CONT BRD, SMRT CARD SWITCH ASSY COMP CAFEPC3
23A	WC-732	CONT BRD, SMART CARD SWIT ASSY COMP CAFEPC1/2/4
23B	WC-722-101	PAN, SW 4 BUT 4 LEDS 6 PIN 120V CAFEPC3 (OLD UNITS)
24	WC-39497	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEPC1
24A	WC-39498	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEPC2
24B	WC-39499	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEPC3
24C	WC-39500	LABEL ASSY CON PAN SMRT BRD & OUTER PAN CAFEPC4
25	WC-43791[1]	RING, MOTOR SHAFT PLASTIC PC'S
26	WC-37118[1]	KIT, WHIPPER PLATE (3/PKG)
27	CA-1024-05[1]	PILLAR, LOCATION BLACK ALL PC'S
28	CA-1076-04	SEAL, MOTOR SHAFT PC'S SOFT (20Pkg)
29	CA-1008-07K[1]	KIT, PROP WHIP PKG/6 OFFSET BLADES PCGT'S/CAFEPC'S
30	CA-1037-3Y[1]	TUBE, EXTENSION 3.0" LONG YELLOW ALL PCGT'S
31	WC-58142	COVER, DUMP VALVE CAFEPC1/CAFEPC2
31A	WC-58126	COVER, DUMP VALVE CAFEPC3
32	WC-102[1]	SWITCH, TOGGLE NON-LIT SPST 15A 125/6A 250V RES
33	WC-826L[1]	VALVE, INLET 1 GPM 120V 10W ALP/AP/TLP GREY BODY
34	WC-782K	CONT POW MD CAFEPC's 120V USE W/SMRT CRD SW CRD
35	WC-718-101	TRANS, ASSY 240/120VAC-12VAC 500mA PIGTAIL WIRES
36	WC-58127	COVER, ACCESS SIDE CAFEPC'S
37	WC-38295	LABEL, SPLASH PANEL CAFE PC1
37A	WC-38338	LABEL, SPLASH PANEL CAFE PC2 (NEW)
37B	WC-38288	LABEL, SPLASH PANEL CAFE PC3
37C	WC-38294	LABEL, SPLASH PANEL CAFE PC4
38	WC-66032	SCREEN, DRIP TRAY CAFEPC1 & 2
38A	WC-66033	SCREEN, DRIP TRAY CAFEPC3
38B	WC-66034	SCREEN, DRIP TRAY CAFEPC4
39	WC-66035	PAN, DRIP TRAY PLASTIC CAFEPC1/CAFEPC2
39A	WC-66037	PAN, DRIP TRAY PLASTIC CAFEPC4
39B	WC-66040	KIT, DRIP TRAY & SCREEN ASSY CFEPC3
40	WC-3504[1]	LEG, 2-1/2" TO 3" ADJUST BLK 3/8-16 THRD
41	WC-37123	KIT, FAN EXTRACT 120V 29 CFM & BRACKET
42	CA-1030-19[1]	HOSE, EXTRACTOR FAN 19" LONG ALL PC'S
42A	CA-1030-17[1]	HOSE, EXTRACTOR FAN 17" LONG ALL PC'S
43	WC-5310[1]	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
44	WC-39105-02	LABEL, FLAVOR LOW TACK DOOR GEN USE
45	WC-39107-02	LABEL, FLAVOR ADHESIVE CANISTR GEN USE
46	WC-37174[1]	KIT, GEAR MOTOR AND GEAR PCGT
47	CA-1036[1]	GEAR, PLASTIC PC'S USE ON CA-1013
48	WC-3739[1]	KIT, MOT WHIP ASSY PC'S MOT SCRWS & INST
49	CA-1176K[1]	KIT, LAMP ASSY LED 120V 9W
50	WC-39481	FILM, LIGHT BOX CAFE PC1/PC2 CURTIS
50A	WC-39483	FILM, LIGHT BOX CAFE PC3 CURTIS
50B	WC-39482	FILM, LIGHT BOX CAFE PC4 CURTIS
50C	WC-39611	FILM, LIGHT BOX CAFEPC1 CURTIS GENERIC
50D	WC-39594	FILM, LIGHT BOX CAFE PC1/PC2 HOT CHOC (OPTNL)
51	CA-1137	LIGHT BOX ASSY CAFEPC1/CAFEPC2
51A	CA-1138	LIGHT BOX ASSY CAFEPC3
51B	CA-1139	LIGHT BOX ASSY CAFEPC4
52	WC-37272	KIT, ADD-ON LIGHT BOX ASSY CAFEPC1/2
52A	WC-37234	KIT, ADD-ON LIGHT BOX ASSY CAFEPC3
52B	WC-37273	KIT, ADD-ON LIGHT BOX ASSY CAFEPC4
53	WC-37266	KIT, FITTING TANK OVERFLOW
54	WC-37365	KIT, FITTING TANK INLET
55	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD

[1] Suggested Parts to Stock

[2] Older Units

Electrical Diagram



ELECTRICAL RATING TABLE

MACHINE	US MODELS		CANADIAN MODELS		
	TOTAL POWER (WATTS)	TOTAL CURRENT (AMP.)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMP.)	HEATING ELEMENT (WATTS)
(SC)CAFEPCxCS10000	1800	15			1600
(SC)CAFEPCxCS20000			1500	12.5	1150

〈3〉 NEWER UNITS EQUIPPED WITH 9W LED LIGHT.

〈2〉 USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX AND/OR DIFFERENT ENDING NUMBERS ON THEIR PART NUMBERS AND WITH EQUIVALENT ELECTRICAL RATINGS.
Ex.: (SC)CAFEPCxCS10000 and/or (SC)CAFEPCxCS20000

〈1〉 WIRE GROUND LUG TO TANK STUD BEFORE INSTALLING ON CHASSIS. DO NOT INSTALL ON TANK LID SCREWS.

NOTES: UNLESS OTHERWISE SPECIFIED

VOLTAGE:	120VAC
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	60Hz
WIRES:	2W+G
PHASE:	1-PH

TITLE: LADDER DIAGRAM SMART CARD VERSION

PART NUMBER: LD-CAFEPCx(SCV)-10

REVISION: -

Product Warranty Information

Wilbur Curtis Co., Inc. certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

3 years, parts and labor, from original date of purchase on digital control boards**.**
2 years, parts, from original date of purchase on all other electrical components, fittings and tubing.
1 year, labor, from original date of purchase on all electrical components, fittings and tubing.

Additionally, Wilbur Curtis Co., Inc. warrants its grinding burrs for forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed. All in-warranty service calls must have prior authorization. For authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003. Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS

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

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

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

ECN17221 3/16/16 10.5 rev P

Wilbur Curtis Co., Inc.
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

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

Printed in U.S.A. 3/2016 . F-3471-S rev P