



# G3 PRIMO CAPPUCCINO DISPENSING SYSTEMS

MODELS: PCGT3; PCGT4; PCGT5; PCGT6

**Rich in Design.  
Rich in Features.  
Rich in Profits.**

ITEM NO \_\_\_\_\_

PROJECT \_\_\_\_\_

DATE \_\_\_\_\_

**HOT**



**ICED**



**G3**  
GENERATION  
THREE

# THE CURTIS G3 PRIMO CAPPUCCINO DISPENSER

Beautifully styled, digitally advanced and financially rewarding, there's never been anything like the G3 Primo Cappuccino™ Machine from Curtis. The first thing you'll notice about the Primo Cappuccino is its smooth Euro-Styled lines and cup locator guides. Built right into the oversized alcove, the guides ensure proper alignment with the dispensing nozzle while the increased cup clearance accommodates the most popular cup sizes. The PCGT captures attention from the moment your customers walk in... stimulating more impulse sales.

But the real beauty is what lies behind its stunning surface. Curtis has incorporated the industry's most advanced digital technology – G3 – into the Primo Cappuccino Machine. It's this G3 technology that dramatically simplifies use, minimizes maintenance costs and increases profitability.

Curtis G3 PCGT Machines are available in your choice of models. Select from three, four, five, or six dispensing heads. Each provides unmatched reliability, serviceability, sales AND more profits than ever before!



## FEATURES AT A GLANCE

- G3 Digital Control Module – Provides precise control over all critical blending and dispensing functions.
- Pre-Dispense – Easy to use. Choose a size from small, medium or large by the touch of a button.
- Factory Pre-Set – for out-of-the-box operation.
- Irradiant LCD Digital Display – Extra bright and easy to see.
- Scroll-Through Precision Programming – Adjust powder flow in 5% increments and water temperature from 80°F to 200°F to create the perfect hot or cold beverage for your operation.
- Uniform Programming – Ideal for large rollouts.
- Access Code – Prevents unauthorized access to programming and control features.
- Touch Controls – Smooth and easy-to-clean.
- On-Board Diagnostics – continually senses proper operation. A Service Number will be displayed if technical assistance is required.
- Fully Sealed – G3 chips and processors are encapsulated in an impact-resistant polymer, virtually eliminating the harmful effects of heat, moisture and physical damage.
- Direct Drive Mixing Auger – Ensure precise drink blending of powdered drinks
- High Velocity Whipping Motors – Sloped whipping motors ensure smooth, high-speed blending of powdered drinks.
- Digital Temperature Control – Precisely senses water temperature and level to maximize energy efficiency and prevent heating element burnout.
- Fixed-Flow Water System – Ensures precise drink blending regardless of irregularities in water pressure/volume.
- Standard 120VAC Operation – Makes installation quick and simple.
- Curtis Exclusive 3/2/1 Warranty – 3-years electronic components, 2-years non-electronic components, 1-year labor.



PCGT3  
Iced Coffee



PCGT3



PCGT4



PCGT5



PCGT6



### Cup Locator Guides and Large Capacity Drip Tray

Large open-style alcove offers an 8.375" cup clearance. The easy to locate cup guides are built right into the alcove. The sleek drip tray slides easily into the front of the alcove for ease of cleaning.



### Inside Hinged or Garage Style Door for Easy Access

Simplifies powder refills and maintenance. Provides easy access to change lit graphic or replace the units standard florescent tube.

### Oversized Backlit Graphic

Attracts customers. Increases impulse sales. Choose Hot or Iced Coffee graphic on PCGT3 model.

### Touch-Button Hot Water Cleaning System

Simple, one button operation sends a powerful blast of hot water into the whipper chamber, rinsing it for easy clean-up and reducing powder build up.

### Easy-Serve Dispensing Tubes.

Bright yellow color directs customers to proper cup placement. Extended, taper design prevents splashes.

### PCGT3 Preset Dispense Model Available

Each adjustable station is factory preset to: 12 oz. small cup; 16 oz. medium cup; 20 oz. large cup.

### Angled Whipping Chamber and "Brake-Type" Auger Motors

To ensure perfect drinks, powder augers feature a brake-type motor that accurately stops the dispensing process at your set ratio every time. Angled chamber drain liquids far better to significantly reduce cleaning requirements.

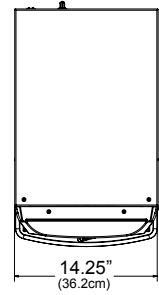
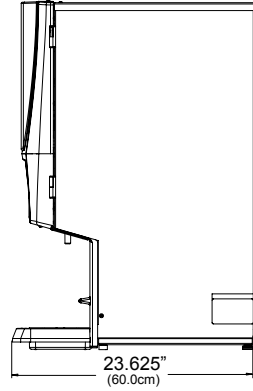
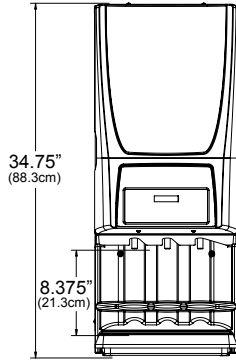


### Multi-Volume Powder Hoppers

Both 5 lb. and 10 lb. sizes allow operators to double the volume of top selling flavors, reducing fill times. Hoppers must be removed for refilling, virtually eliminating the wear and operating downtime caused by spilled powder. Positioning guides make it impossible to insert the hoppers incorrectly.

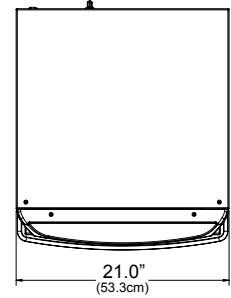
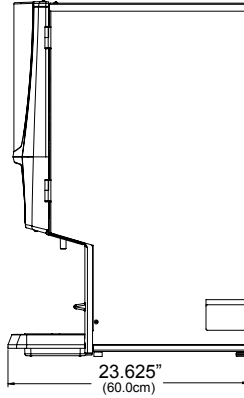
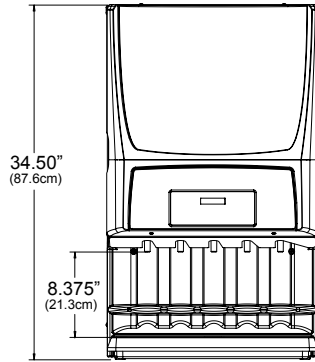
### PCGT3 SPECIFICATIONS

**Model** PCGT3  
**Hoppers** 3  
**Water Tank** 5.3 gallons  
**Dimensions** 34.75"H x 14.25"W x 23.625"D  
**Cup Clearance** 8.375"  
**Voltage** 120VAC, 50/60Hz  
**Power** 1800W/15A  
**Cord & Plug** 6 ft/NEMA 5-15P  
**Water Inlet** 1/4" Flare  
**Ship Weight** 125 lbs.  
**Cube (cu. ft.)** 15.3



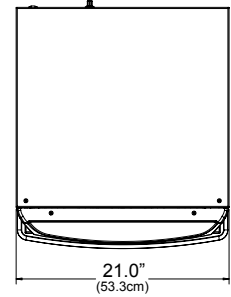
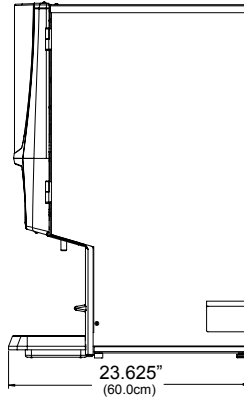
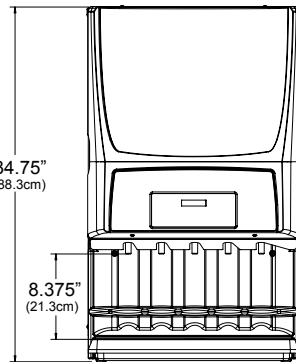
### PCGT4 SPECIFICATIONS

**Model** PCGT4  
**Hoppers** 4  
**Water Tank** 5.3 gallons  
**Dimensions** 34.5"H x 21"W x 23.625"D  
**Cup Clearance** 8.375"  
**Voltage** 120VAC, 50/60Hz  
**Power** 1800W/15A  
**Cord & Plug** 6 ft/NEMA 5-15P  
**Water Inlet** 1/4" Flare  
**Ship Weight** 147 lbs.  
**Cube (cu. ft.)** 23.9



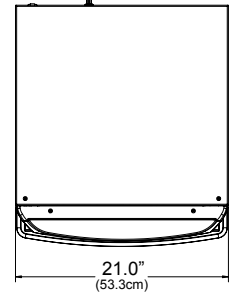
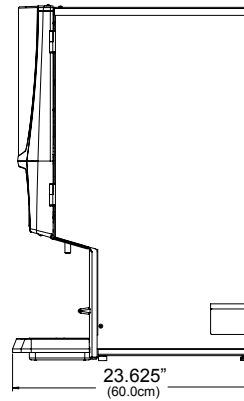
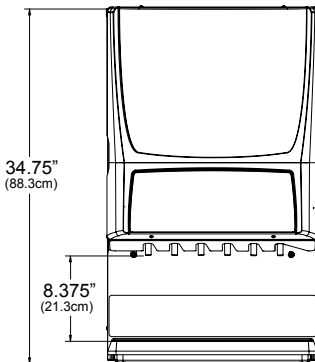
### PCGT5 SPECIFICATIONS

**Model** PCGT5  
**Hoppers** 5  
**Water Tank** 5.3 gallons  
**Dimensions** 34.75"H x 21"W x 23.625"D  
**Cup Clearance** 8.375"  
**Voltage** 120VAC, 50/60Hz  
**Power** 1800W/15A  
**Cord & Plug** 6 ft/NEMA 5-15P  
**Water Inlet** 1/4" Flare  
**Ship Weight** 160 lbs.  
**Cube (cu. ft.)** 23.9



### PCGT6 SPECIFICATIONS

**Model** PCGT6  
**Hoppers** 6  
**Water Tank** 5.3 gallons  
**Dimensions** 34.75"H x 21"W x 23.625"D  
**Cup Clearance** 8.375"  
**Voltage** 120VAC, 50/60Hz  
**Power** 1800W/15A  
**Cord & Plug** 6 ft/NEMA 5-15P  
**Water Inlet** 1/4" Flare  
**Ship Weight** 160 lbs.  
**Cube (cu. ft.)** 23.9



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