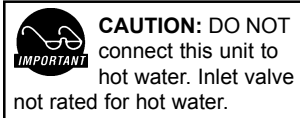
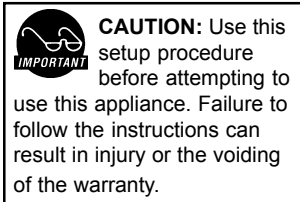
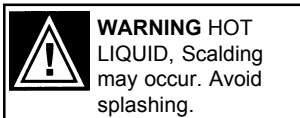


Models Included

- ◆ PC-3GT
- ◆ 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



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 for your model.

your model.

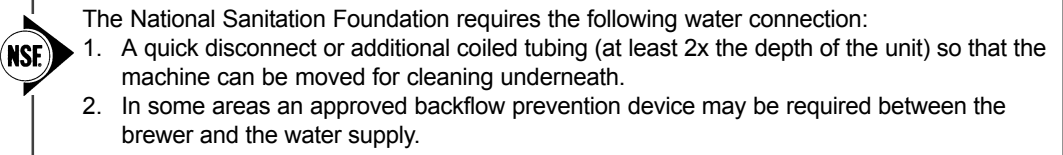
Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

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.



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.
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

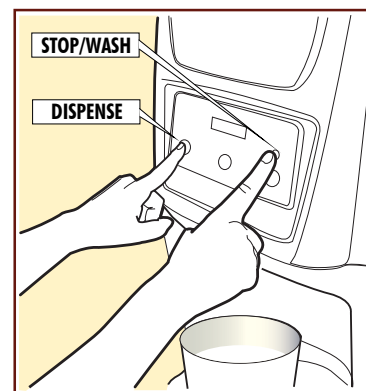
1. Open the front door to access canisters.
2. The canisters must be removed from the unit for filling. Turn the powder delivery elbows upward. The canisters hold five pounds of product. Larger canisters hold 10 pounds each.
3. Reposition the canisters on the machine, turning the powder delivery elbows downward and aligning the gear socket with the motor shaft.

Cleaning the Curtis Primo Cappuccino GT Hot 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.

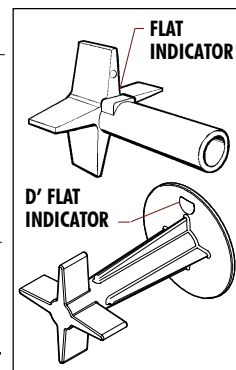
III. WEEKLY OR MORE OFTEN IF NECESSARY

- 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.

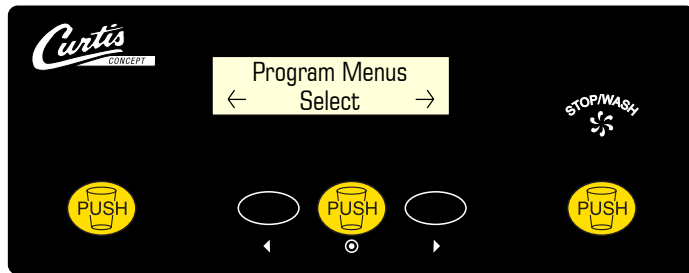
- c. Clean the area behind the mounting plate.
- d. Clean the water inlet fitting.
- e. Lubricate the center seal of the mounting plate before reinstalling.

Steps to Programming

Your Curtis Generation 3 cappuccino dispenser is Factory Pre-Set for Optimum Performance.

Entering the Programing 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.

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 170°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 45%)

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.

Illustrated Parts List

Item №	Part №	Description	Item №	Part №	Description
1	WC-7348	PANEL, LEFT SIDE PCGTs	14	WC-5661	LID ASSY, TANK
2	WC-5863	DOOR, COMPLETE PCGT-3 MAGNET SNAP-IN	15	WC-5502 **	PROBE ASSY, WATER LEVEL
2A	WC-5864	DOOR COMPLETE PCGT-4/5 MAGNET SNAP-IN	16	WC-3734 **	KIT, RPL DUMP VALVE FOR WC-880E
2B	WC-5863-101	DOOR COMPLETE PCGT3 WITH LATCH	17	WC- 904-04**	HEATING ELEMENT, 1.6KW W/JAMNUTS
2C	WC-5864-101	DOOR COMPLETE PCGT4/5 WITH LATCH	18	WC-1438-101**	SENSOR, TEMERATURE TANK
3	CA-1109-01	FILM, CURTIS LOGO PCGT-3	19	WC- 523 **	THERMOSTAT, MNL RESET 120/240V 25A
3A	CA-1110-01	FILM, CURTIS LOGO PCGT-4/5	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-1112-05	CANISTER ASSY, 5LB PCGTs
8	WC-39350-04**	MEMBRANE CNTRL PNL CURTIS PCGT4/5	24A	CA-1113-05R	CANISTER ASSY, 10LB RIGHT PCGTs
9	CA-1098	COVER, ALCOVE PLASTIC PCGT-3	24B	CA-1113-05L	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/HC
12	WC-37123	FAN, EXTRACT	28	CA-1005-03 **	STEAM TRAP
13	CA-1039**	O-RING, DUMP VALVE (WC-880)	29	CA-1009-03 **	BOWL, MIXING

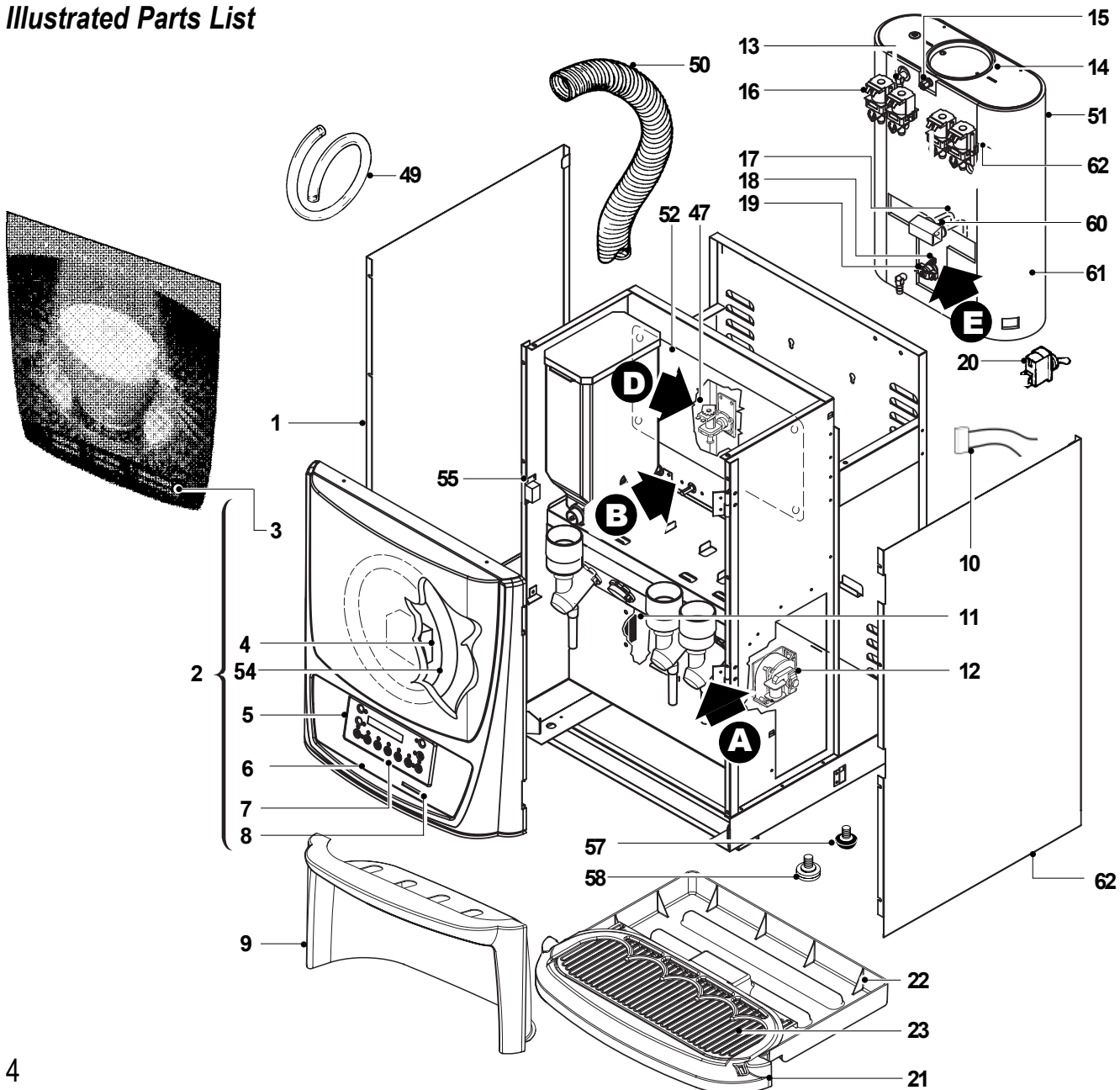
Item №	Part №	Description
30	CA-1037-3Y **	TUBE, EXTENSION 3.0" LONG YELLOW
31	CA-1002-01	LID, CANISTER, 5LB
31A	WC-5664-05	LID, CANISTER, 10LB PCGT's
32	CA-1047	AUGER, WIRE PCs & PCGTs
33	WC-37054	KIT, SOCKET GEAR PC/CK/HC
34	WC-2626-03	BUSHING, AUGER PC/CK/HC
35	WC-3739 **	MOTOR, WHIPPER
36	WC-43791 **	RING, MOTOR SHAFT PLASTIC
37	WC-37118 **	KIT, WHIPPER PLATE (W/SEAL) 3/PKG
38	CA-1008-06 **	PROPELLER, WHIPPER PCGTs
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-826
44	WC-5231 **	COMPOUND, SILICONE 5 OZ TUBE
45	WC-39350-02	LABEL, PANEL FLAVOR CURTIS
46	WC-39203	LABEL, SERVICE & PROG (NOT SHOWN)
47	WC- 826L **	VALVE, INLET

Item №	Part №	Description
48	WC-8556 **	HEAT SINK ASSEMBLY (NOT SHOWN)
49	WC-5310 **	TUBE, 5/16" ID X 1/8"w SILICONE
50	CA-1030	HOSE, AIR
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
56	CA-1049-102	STRIKER, MAGNET & SCREW (NOT SHOWN)
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

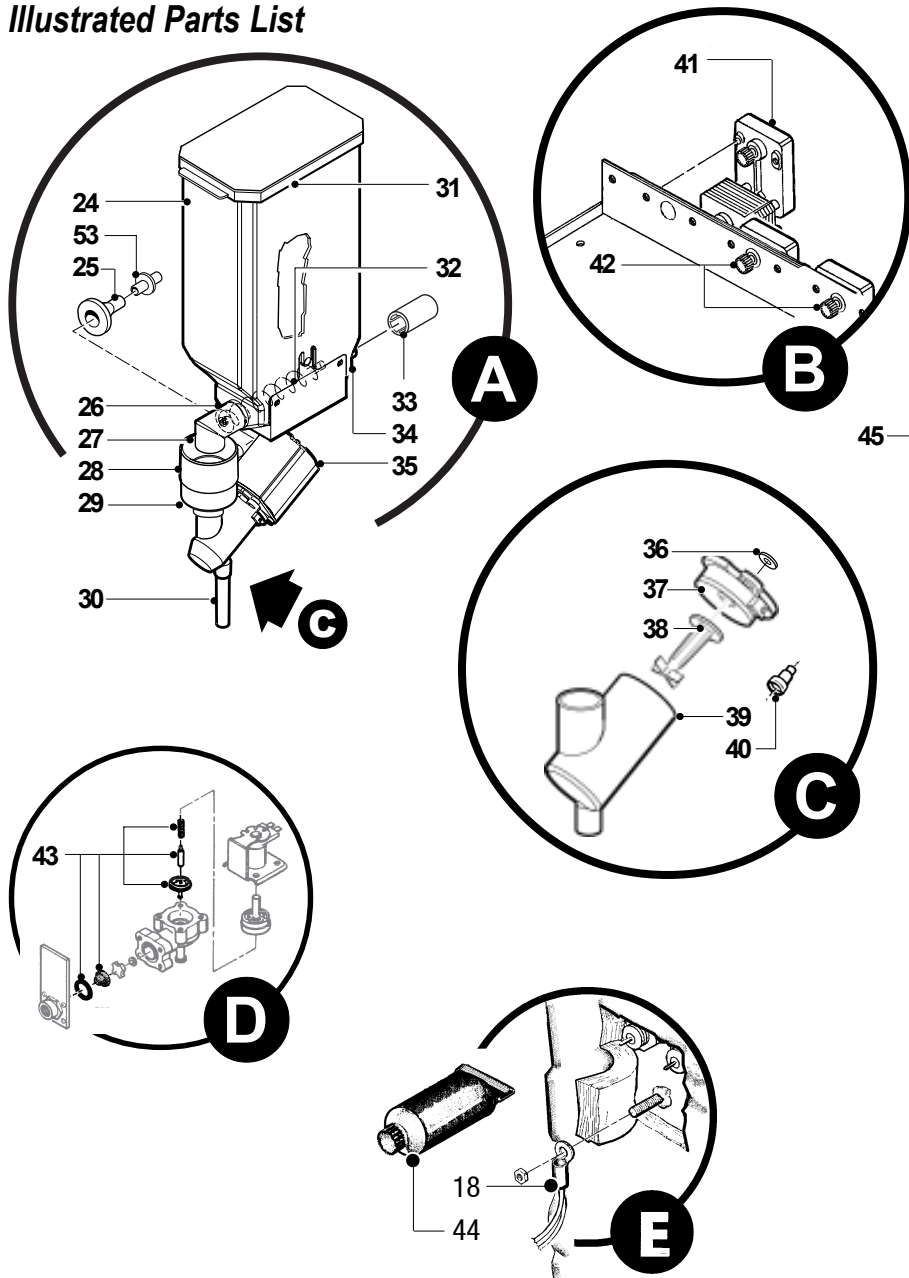
* For Units Built After 3/03.

** Suggested Parts to Stock

Illustrated Parts List



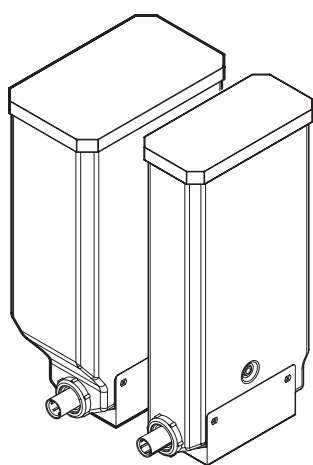
Illustrated Parts List



HOT CHOCOLATE	FAT FREE FRENCH VANILLA	CAPPUCCINO
ICED CAPPUCCINO	ALMOND AMARETTO	BANANA NUT
CHOCOLATE AIN'T	IRISHISH TOTTIE	HAZELNUT
FRESH 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.

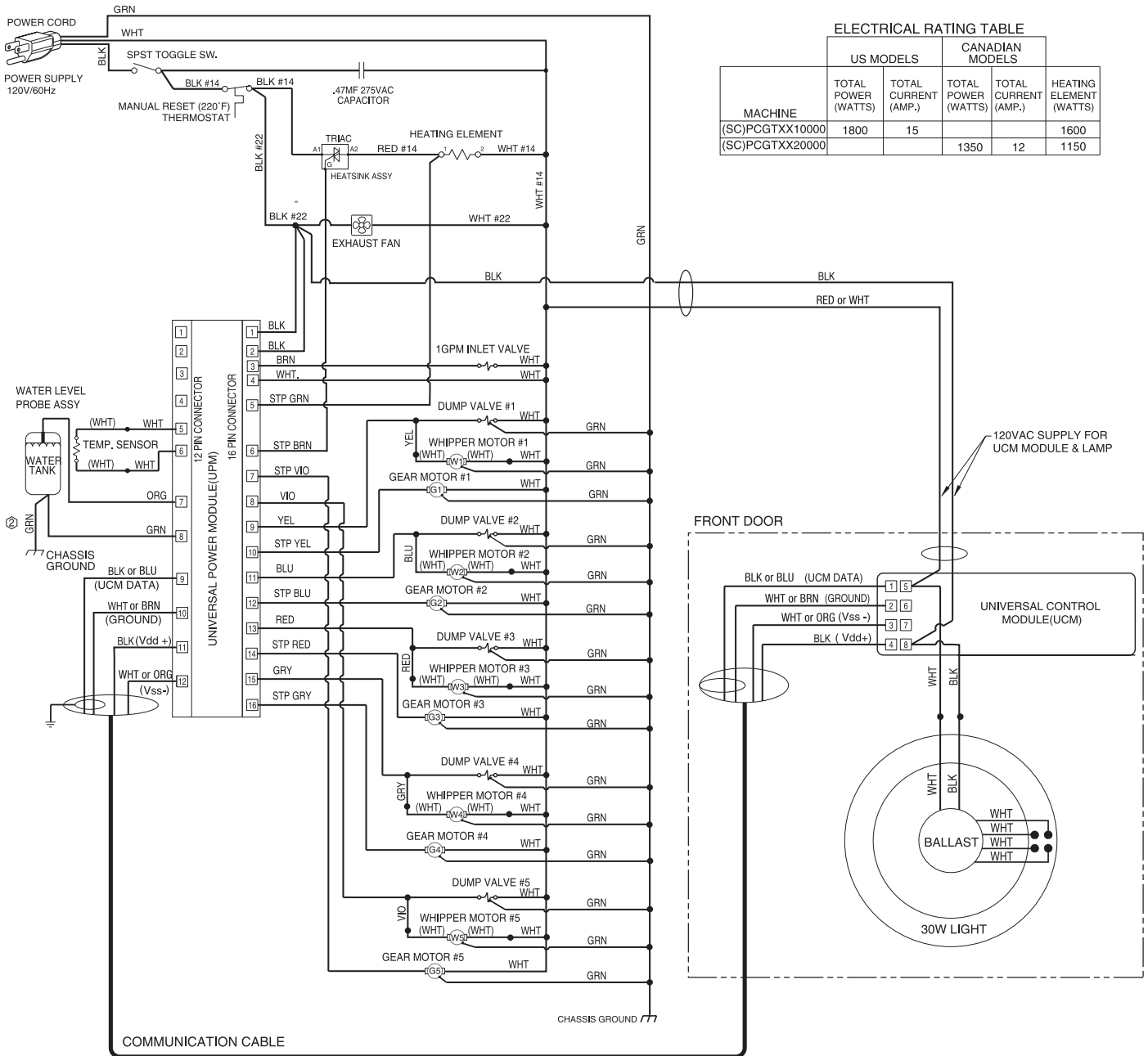
Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.



CONFIGURATION OF CANISTERS ON PCGT MODELS

MODEL	10 LB. CANISTER P/N CA-1113-05L	10 LB. CANISTER P/N CA-1113-05R	5 LB. CANISTER P/N CA-1112-05
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

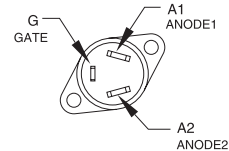
UPM CONNECTOR PIN ASSIGNMENTS

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

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
- 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

(Page Intentionally Left Blank)

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