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WILBUR CURTIS COMPANY, INC.

Primo Cappuccino Instructions

MODEL PC-3

References in this manual to "Primo Cappuccino" Throughout this service manual, the Primo Cappuccino model PC-3 is illustrated. This will be typical. On all other models, PC-1, PC-2, PC-4 and HC-1. parts are common except where noted.

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ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640

Unpacking

All products manufactured by the Wilbur Curtis Company are thoroughly inspected at the factory and are warranted to be free of all defects or faulty workmanship. The Primo Cappuccino unit is packaged for maximum protection while being shipped. Make sure the shipping carton is not damaged or punctured. Unpack the carton carefully, inspecting the contents for any damage that may have occurred in transit. Report any damage immediately to the freight company.

Setup

THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE APPLICABLE FEDERAL, STATE, OR LOCAL PLUMBING AND ELECTRICAL CODES HAVING JURISDICTION.

The Primo Cappuccino unit should be located on a solid counter top. The counter top should be level. Connect the water line from the water filter to the unit using ¼" copper tubing with a flare fitting at the end. Some type of water strainer must be used to maintain a trouble-free operation. In areas with extremely hard water, we suggest that an Everpure QC7-MH water filter be installed.

NSF, The National Sanitation Foundation, requires the following water hookup:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved flow back prevention device, such as a double check valve to be installed between the machine and the water supply.

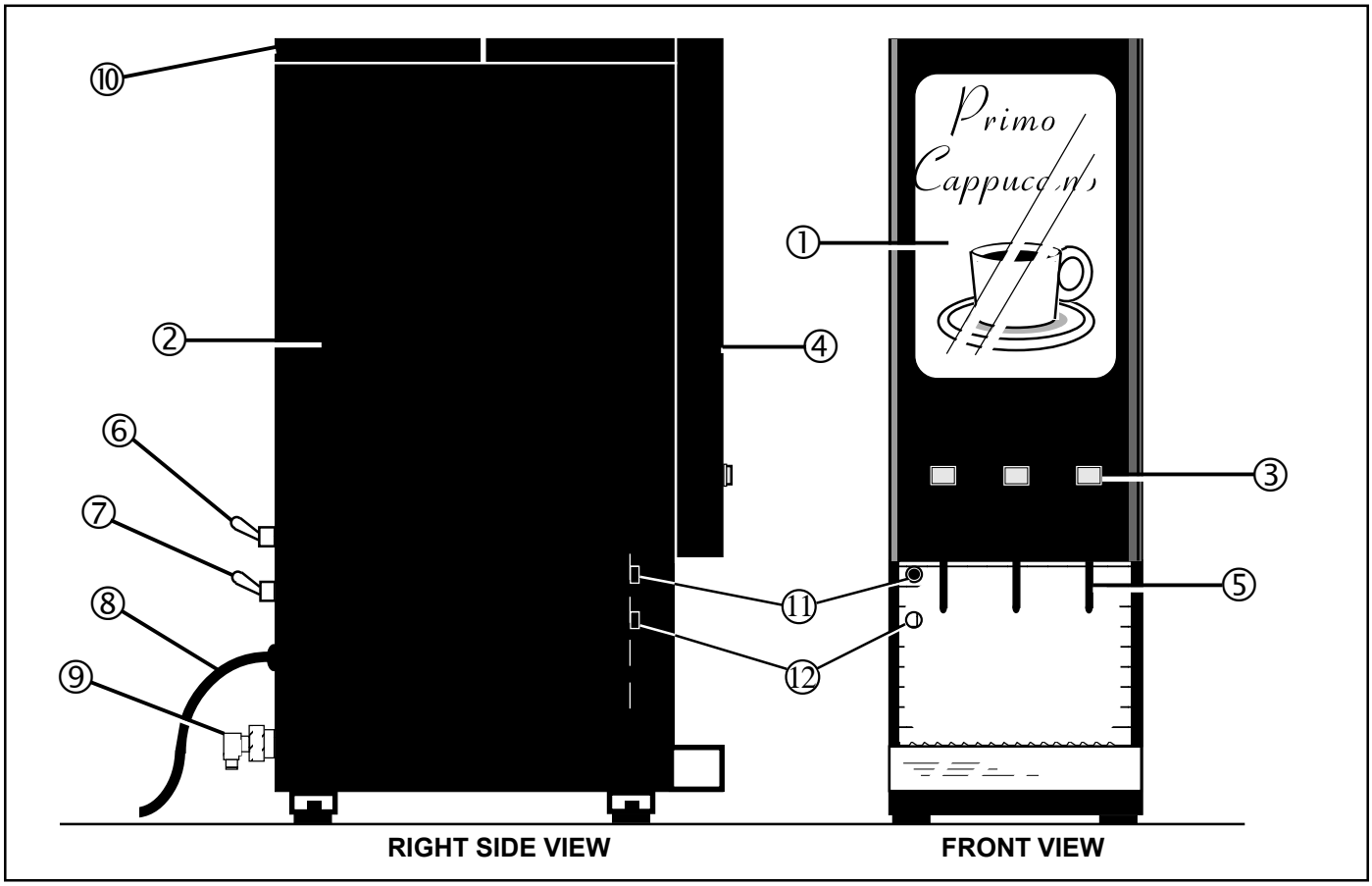


Figure 1. Location of Components on the Primo Cappuccino. PC-3 Shown, Others Similar.

Refer to figure 1. for index numbers ( ) in this section. Primo Cappuccino machines are shipped with the power cord connected inside the machine. The power cord (8) ends with a standard 3 pronged 120V plug. Check the serial plate on the side of the machine to make sure of the electrical requirements for your unit.

Setup Steps

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

1. Connect a ¼" copper water line from your facility to the ¼" flare water inlet fitting (9) of the valve, behind the machine. Water pressure going to the machine must be stable. Use a water regulator to maintain constant pressure. Brewer works perfectly with water pressures from 20 to 80 psi.

2. Make sure the thermostat is in the OFF position (turn stem all the way counterclockwise).

3. To Locate the thermostat:
   A. On later PC-3 and PC-4 units the thermostat is located behind the canisters. Open the front door (4) and pull out the canisters.The thermostat is on the right side at the back of the canister shelf. The knob will be sticking out from behind the cover.
   B. See Fig. 2a. for the various thermostat locations used on the PC-3.
   C. On PC-1, PC-2 and HC-1, thermostat is located behind the removable left side panel, Figure 2b.
   Remove the screws under the front section of the top cover (10), slide forward and remove the top cover. Loosen the screw connecting the spout shield and side panel (2).
   Hold panel by the edges and lift up to free screw heads on the panel from the key holes on the frame. For a more detailed description see **Side Panel Removal**, page 5.

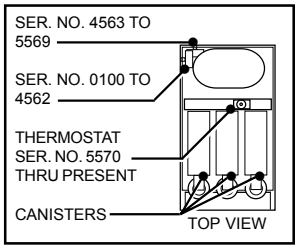


Figure 2a. Thermostat Location, PC-3.

4. Turn *off* the heating elements, switch (6), toggle down.

5. Plug the power cord into an electrical outlet rated at 20A.

6. Switch on the toggle switch (7), up, sending power to the components in the machine. The lights (display window [1] & row of switches [3]) on the front cover will activate and the heating tank will start to fill. At this time the READY TO BREW light will come on.

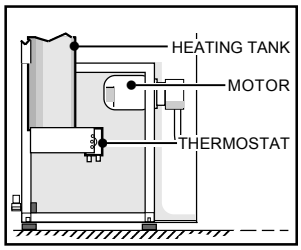


Figure 2b. HC-1 & PC-1, Side View.

7. When the heating tank has filled, turn on the thermostat by twisting the stem clockwise as far as it will go. Switch on the toggle switch (6) to turn on the heating elements. The READY TO BREW light will go off.

9. The heating tank requires about 30 minutes to get up to operating temperature, 195ºF. The READY TO BREW light will come on when the water reaches this temperature.

10. Reinstall the left side panel (2) and top cover (10) and fill the canisters with powdered cappuccino mix.

Cold Drinks

Primo Cappuccino units that brew hot drinks can be setup for cold iced coffee operation. Using the optional cold water system, cold water bypasses the hot water tank when the first switch (left) is pressed. A seperate water inlet tube and valve draws cold water from the main water line directly into the mixing cup.

To activate this system, open the front door. Pull out the product canisters and locate the cold water switch (#47, illustration, fig. 13.) mounted on the canister shelf. Flip this switch to COLD. Assemble canisters on the shelf and close the door.

NOTE: Use coffee product made for cold use only.

To setup all the flavor switches to dispense cold drinks only (no hot), the heating element must be turned off. Look behind the machine; locate the two toggle switches. The top switch is labeled HEATING ELEMENTS. Switch this one OFF. Allow hot water in tank to cool down before using.

Adjusting the Beverage Strength

Adjusting the water flow rate allows you to determine the strength of beverage you desire. **Decreasing** the flow rate will result in a stronger beverage; **increasing** to weaken.

The dump valves are adjustable so that you can control the rate of the water flow.

To Change the adjustment on the dump valves, use a slotted screw-driver. Turn the adjustment screw clockwise to **decrease** the flow rate; counterclockwise to **increase**.

The dump valves are set at the factory for a flow rate of .8 ounce per second; **a higher rate will overflow the mixing cup**.

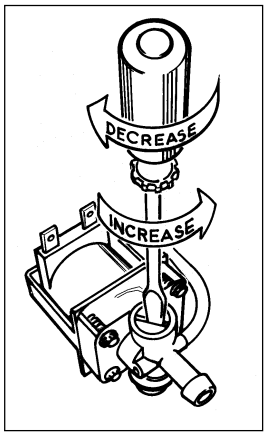


Figure 3. Adjustment Screw on Dump Valve

NOTE The flow rate of the powder mix going to the mixing cup is fixed by the speed of the motor and auger design. If you wish to change the powder flow rate, various auger designs are available by special order.

Replacing Lamp and Starter

Disconnect the power by unplugging the machine. To change a fluorescent lamp, remove the panel inside the door and the light box. The fluorescent lamp is held in its mounting with two contacts on top and two at the bottom. Take hold of the lamp and turn it slightly to free it from the socket. Replace the lamp by aligning and inserting the lamp contacts as shown in figure 4.. As you push the lamp into place, twist the lamp so that the other contact seats in the socket.

To change a starter, remove by twisting slightly in the socket counterclockwise. The starter will separate from the starter base. Replace the starter by pushing it into the base and twisting clockwise slightly.

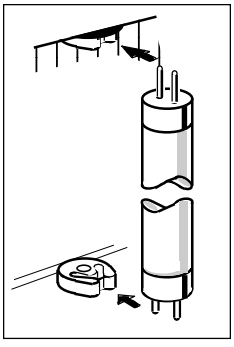


Figure 4. Replacing Lamp

Cleaning & Maintenance

Regular cleaning and preventive maintenance is essential in keeping the Primo Cappuccino coffee dispenser looking and working like new.

CAUTION - When cleaning the unit, do not use cleansers, bleach liquids, powders or any other substance that contains chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

DAILY CLEANING

1. Wipe off any spills, dust or debris from the exterior surfaces.
2. Wipe surfaces with a damp cloth.
3. Slide out the drip drawer and louvered cover. Wash out its contents. Dry these parts and return them to the machine.
4. Clean around the dispensing area, wiping with a nontoxic cleaner. Dry thoroughly.
5. Flush the Whipper Chamber:
   A. Turn power on.
   B. Place a container under the dispensing spout to catch waste water.
   C. Open the front door of the machine and locate the rinse switch (item 11, figure 1.).
   D. Rinse each flavor by pushing and holding the rinse switch while at the same time pushing the orange colored dispensing switch on the front panel. Continue until the water runs clear.
   E. Clean up any water that may have spilled.

FILL CANISTERS DAILY

1. Open the front door to access canisters. Lift the top cover.
2. Top off each of the canisters with the powdered coffee mixes. The canisters can be removed from the unit for easier filling. Each canister holds approximately 4 pounds.
3. Reposition the canisters on the machine, aligning the auger drive with the motor shaft. The pin on the canisters must align with the guide hole on the support shelf.

WEEKLY CLEANING

- CLEANING THE CANISTERS
  1. Remove the canisters from the machine.
  2. To disassemble the cannister, pull off the elbow funnel from the front of the canister. Remove the lid from the top.
  3. Wash out the canister. Wash old leftover coffee powder or dried mix from all disassembled parts. Dry completely before reusing.
- REMOVING AND CLEANING THE WHIPPER CHAMBERS*
  1. Start by taking off the upper mixing cup. Pull it forward, twist to the left and lift up to separate from the lower mixing cup.
  2. Take off the lower mixing cup by pulling it up and for ward to free it from the hot water inlet fitting.
  3. Pull the dispensing nozzle from the whipper chamber.
  4. Take hold of the whipper chamber and turn clockwise to free it from the mounting plate. Remove it from the unit.
  5. Pull the whipper propeller from the motor shaft. When re-assembling, make sure the propeller is properly aligned and seated on the motor shaft (fig 5.). **Failure to push**

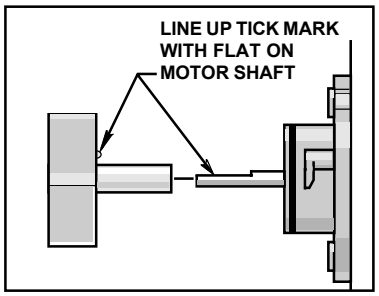


Figure 5. Prop Alignment

*For easy access remove all canisters.

Cleaning & Maintenance (Continued)

propeller in all the way will cause the propeller to fuse with the whipper chamber.

6. Twist the mounting plate clockwise and pull it off the motor shaft (#9, Fig. 9.).
7. Pull off the O' ring from the mounting plate (#10, Fig. 9.).
8. Clean all the parts with a mild dishwashing liquid. Thoroughly clean inside the dispensing nozzle. Rinse off the parts before re-assembling.
9. Assemble components.

EVERY SIX MONTHS

The inside of the heating tank should be de-limed periodically, more often in areas with extremely hard water. The de-liming procedure must be performed by a qualified service technician.

Side Panel Removal

The left side panel of Primo Cappuccino machines can be removed easily by taking the following steps:

CAUTION Disconnect electrical power while performing these steps.

1. Open the front door. Remove the top cover by taking out the screws holding it to the top of the side panels. Slide the top cover forward to remove.
   On some models a screw centered in the front of the top cover must also be loosened
2. Remove the screw holding the spout shield to inside the left or right side panel (PC-3 only), lower arrow.
3. Take hold of the top edge of the panel, lift up and off.

NOTE If removing the right side panel, care must be taken to support the front door. The wires that run to the controls in the door will still be connected to the components in the frame.

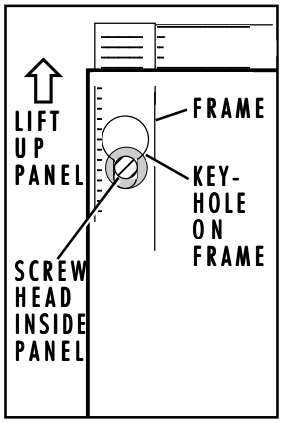


Figure 6. Detail of Fastener on Panel.

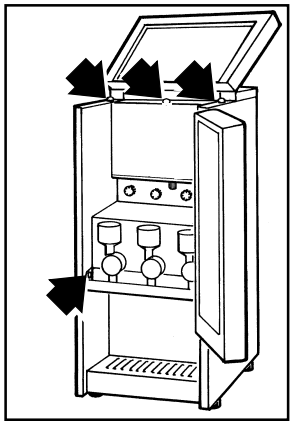


Figure 7. Screw Location.

Troubleshooting

ALL IN WARRANTY SERVICE SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE TECHNICIAN

The Primo Cappuccino units are simple machines to service. This Troubleshooting guide will cover most questions you may have about problems you can encounter with the machine. If you find that you cannot remedy a problem on your machine, you may call our factory service department at (213) 269-8121, extension 3001.

Troubleshooting (Continued)

WARNING As with all electrical equipment, caution must be taken to avoid electrical shock. Be sure power cord is disconnected before removing components.
The following steps will also involve working with hot water. Scalding may occur if care is not taken to avoid spilling hot water.

1. PROBLEM: Water does not flow into heating tank

POSSIBLE CAUSE	SOLUTION
Water line turned off or filter clogged up.	Disconnect the water line from the inlet valve and check the water pressure. Reopen the water line. Replace the filter cartridge and remove any obstruction.
Grounded probe, WC-5502.	Whenever the water level in the tank drops below the probe tip, the water inlet valve should open to fill the tank. If the water level is too low, check to see if the probe is grounded. Pull the wire terminal off the terminal on the probe. If water begins to flow into the tank, this indicates that the probe has shorted. Clean up the probe thoroughly and reinstall it. If condition persists, replace it with a new probe. Wrap probe wire with Teflon tape if there is an indication of excessive condensation. Leave 1/8" of the probe exposed.
Defective or burned out liquid level control board, WC-608.	If the probe is not grounded, check the operation of the liquid level control board (L.L.C.). Measure the voltage at the input terminals T2 and T3 of the L.L.C.. Your voltmeter should read approximately 115 volts. It should also read 115 volts at the output terminals T1 & T3 (this output supplies power to the valve coil). Lacking voltage at terminals T1 & T3 will indicate that the L.L.C. is malfunctioning. All wire connections to the board should be tight. Make sure there is contact between the grounding plate on the back side of the L.L.C. and its mounting bracket.
Faulty water inlet valve coil Valve Part No. WC-826.	To check the water inlet valve, the water level must be below the probe, the machine on and plugged in. With a voltmeter, check for voltage to the valve coil. If there is power to the coil and no water is flowing, the coil or valve must be replaced.

CAUTION Do not turn water supply off while the power is on. Damage to the coil on the water inlet valve will result.

Troubleshooting (Continued)

2. PROBLEM: Water level in the heating tank too high. Tank is overflowing.

POSSIBLE CAUSE	SOLUTION
Torn diaphragm or lime build up in the water inlet valve	Remove the top cover of the heating tank and check the water level. Switch off the power using the toggle switch behind the machine. If water continues to flow into the tank, the valve is leaking. Clean, rebuild or replace the valve.
Lime build up on the water level probe A break in the probe circuit	Pull off the wire with terminal from the water level probe. Touch the terminal end of the wire to the steel body of the heating tank. If the water flow stops, this is an indication that the probe is probably limed up or has lost its continuity to the solid state L.L.C. board. Clean probe or look for a break in the circuit and repair it. When the probe is submerged in water, there should not be voltage present at the terminals of the inlet valve. Check for broken or loose wire connections.

3. PROBLEM: Low temperature or cold water in the heating tank.

POSSIBLE CAUSE	SOLUTION
Thermostat is turned off	Check to see that the thermostat is turned on. Twist the stem clockwise as far as it will go.
Faulty Thermostat	With the thermostat turned fully clockwise, turn the power on, observe and measure the water temperature at the instant the thermostat switches off (brew light on). If the temperature is too low, replace the thermostat.
Burned out heating element	Read the current with a clamp ammeter on one of the two 14 gauge wires connected to the element. Turn on the machine. The meter should read approximately 16 amperes. If you cannot get a reading, use a voltmeter to check for voltage across the heating element terminals. If there is ~115 volts, the element is burned out.

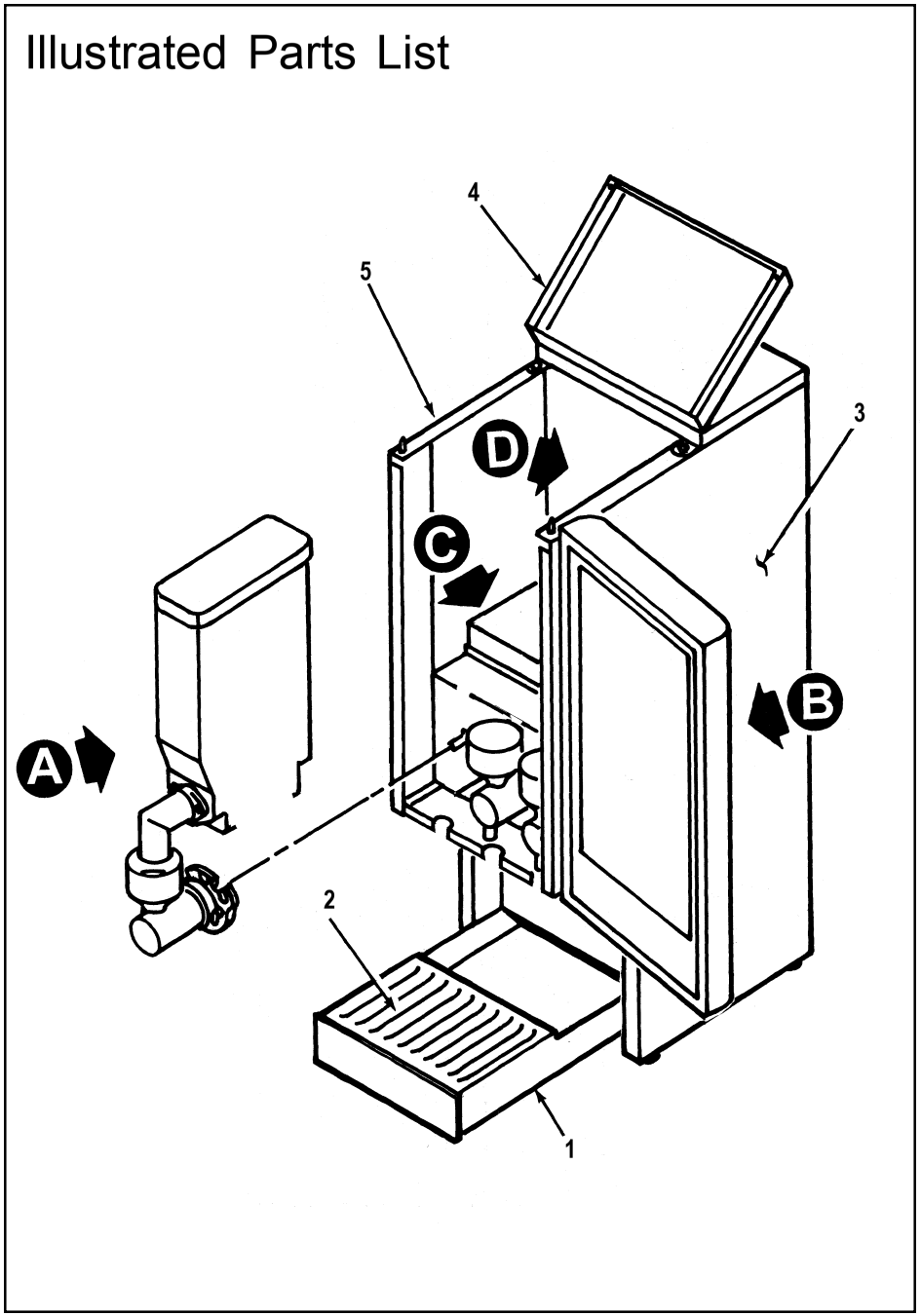


Fig. 8. Main View, Primo Cappuccino

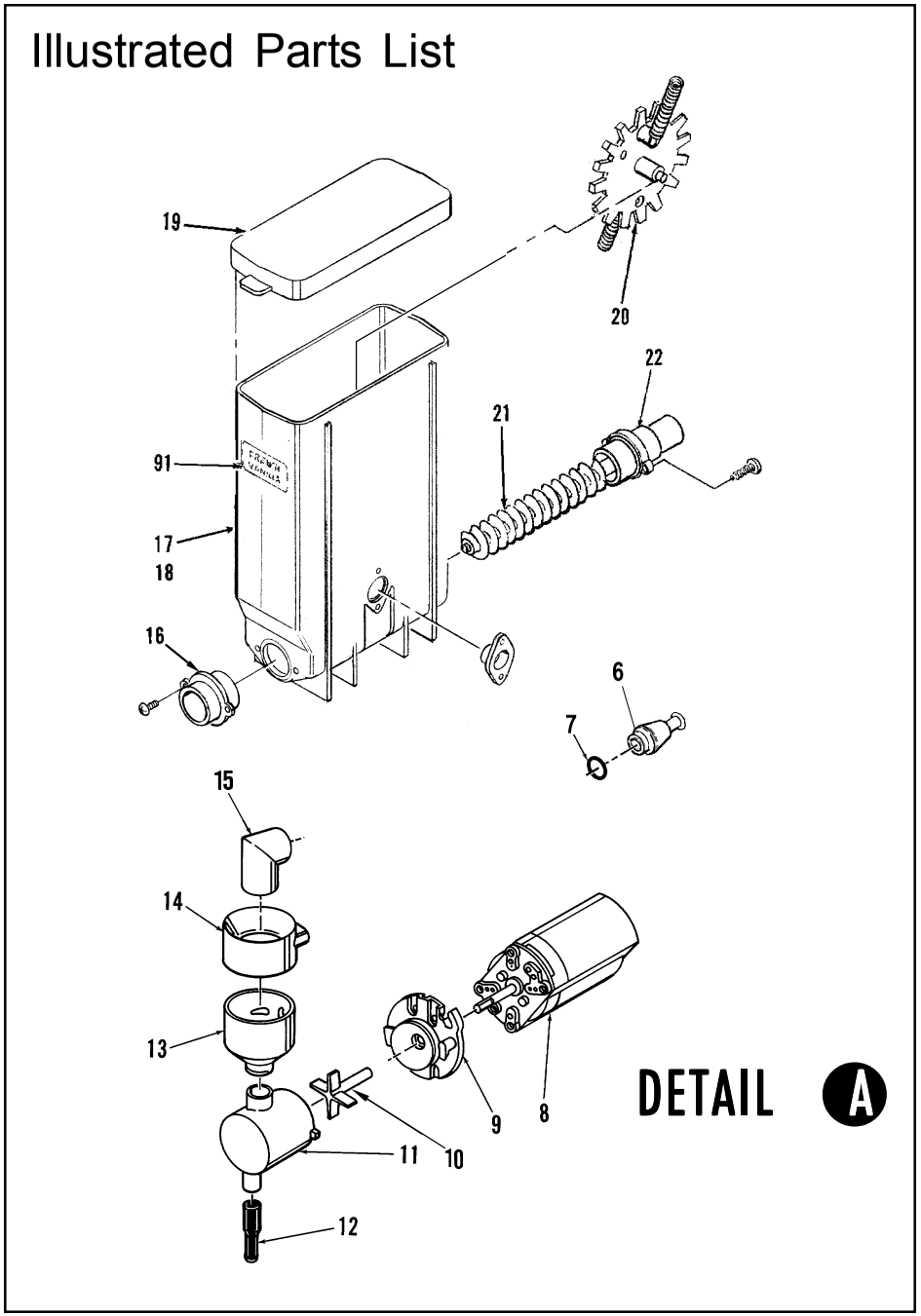


Fig. 9. Whipper Motor & Canister

Illustrated Parts List

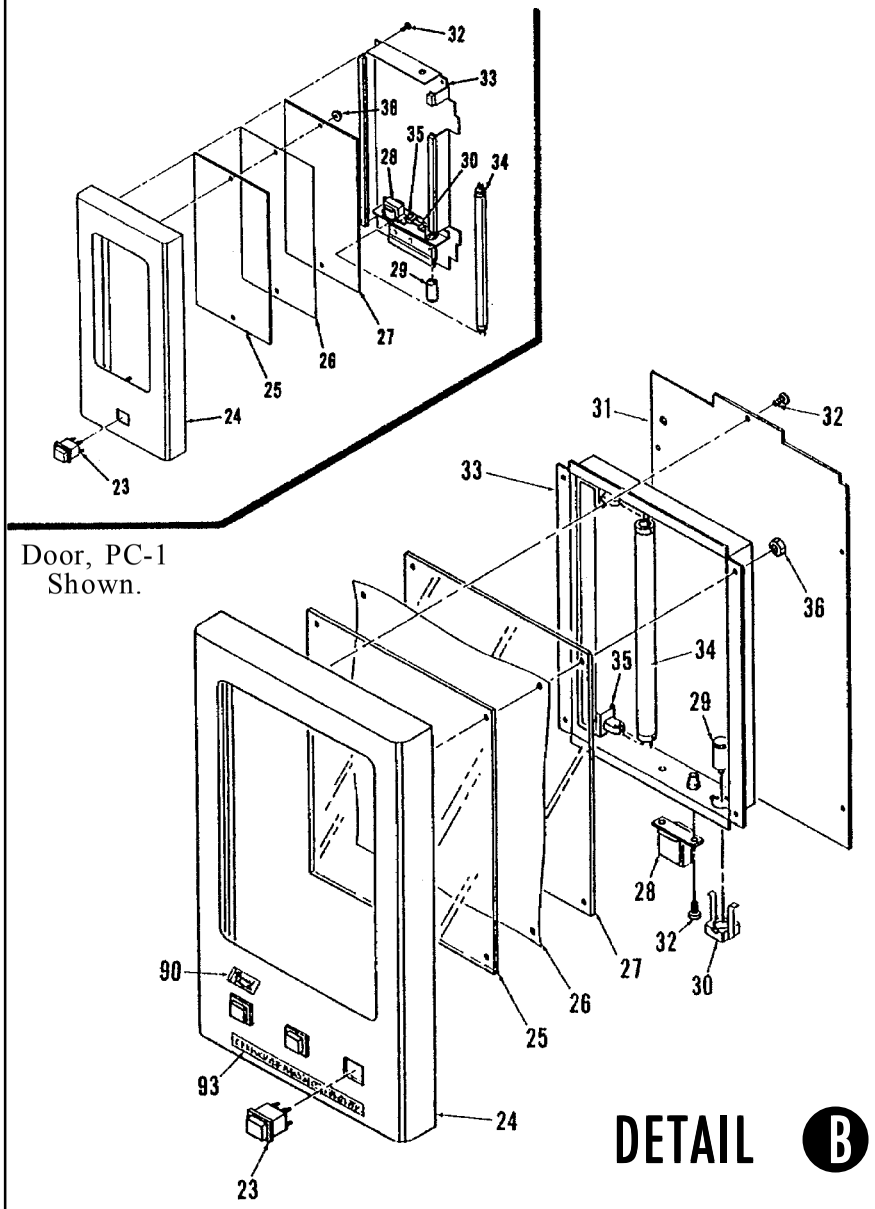


Fig. 10. Door, PC-3

Illustrated Parts List

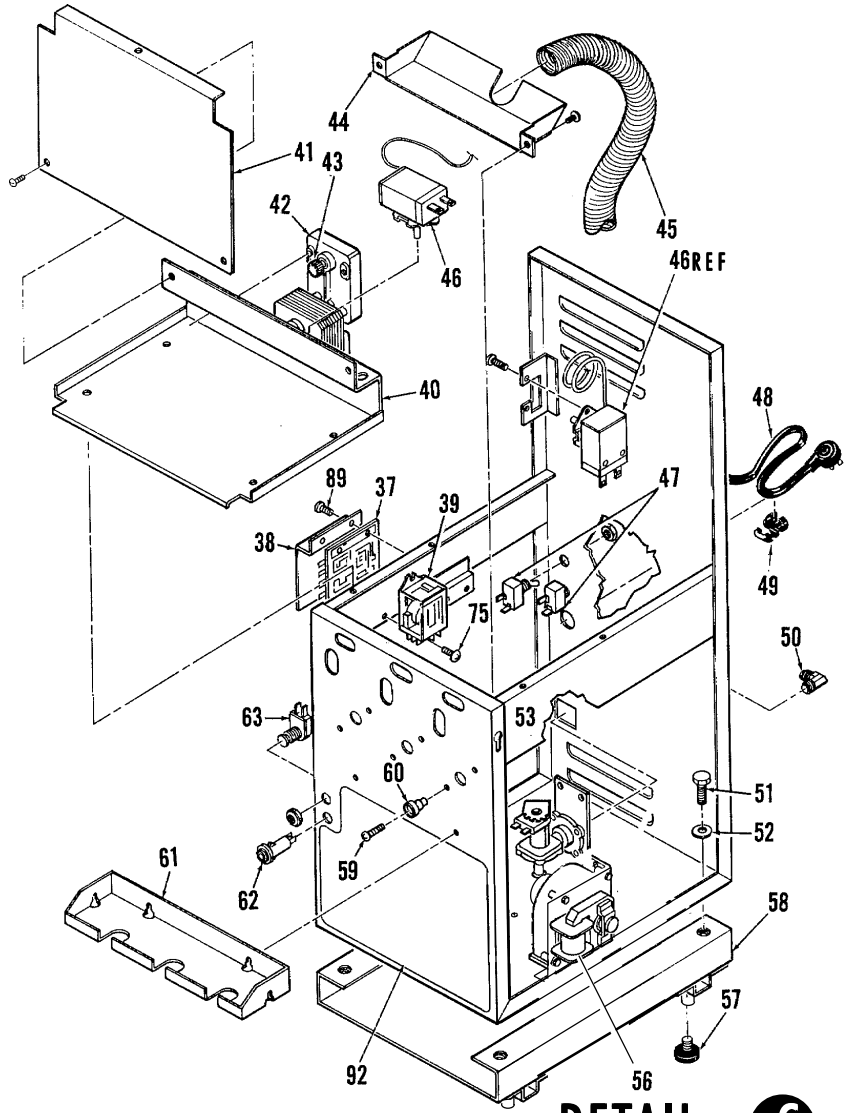


Fig. 11. Frame, PC-3

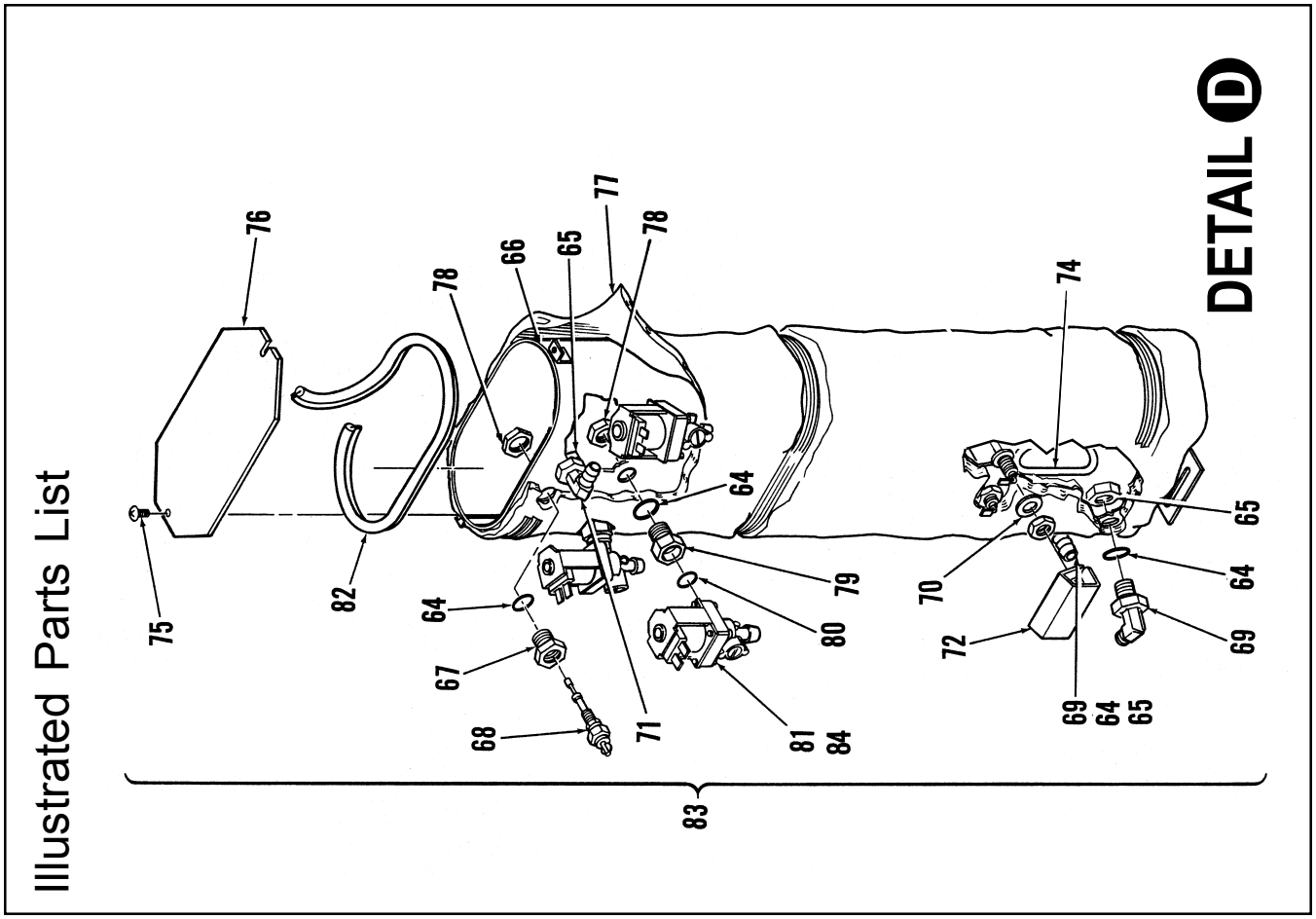


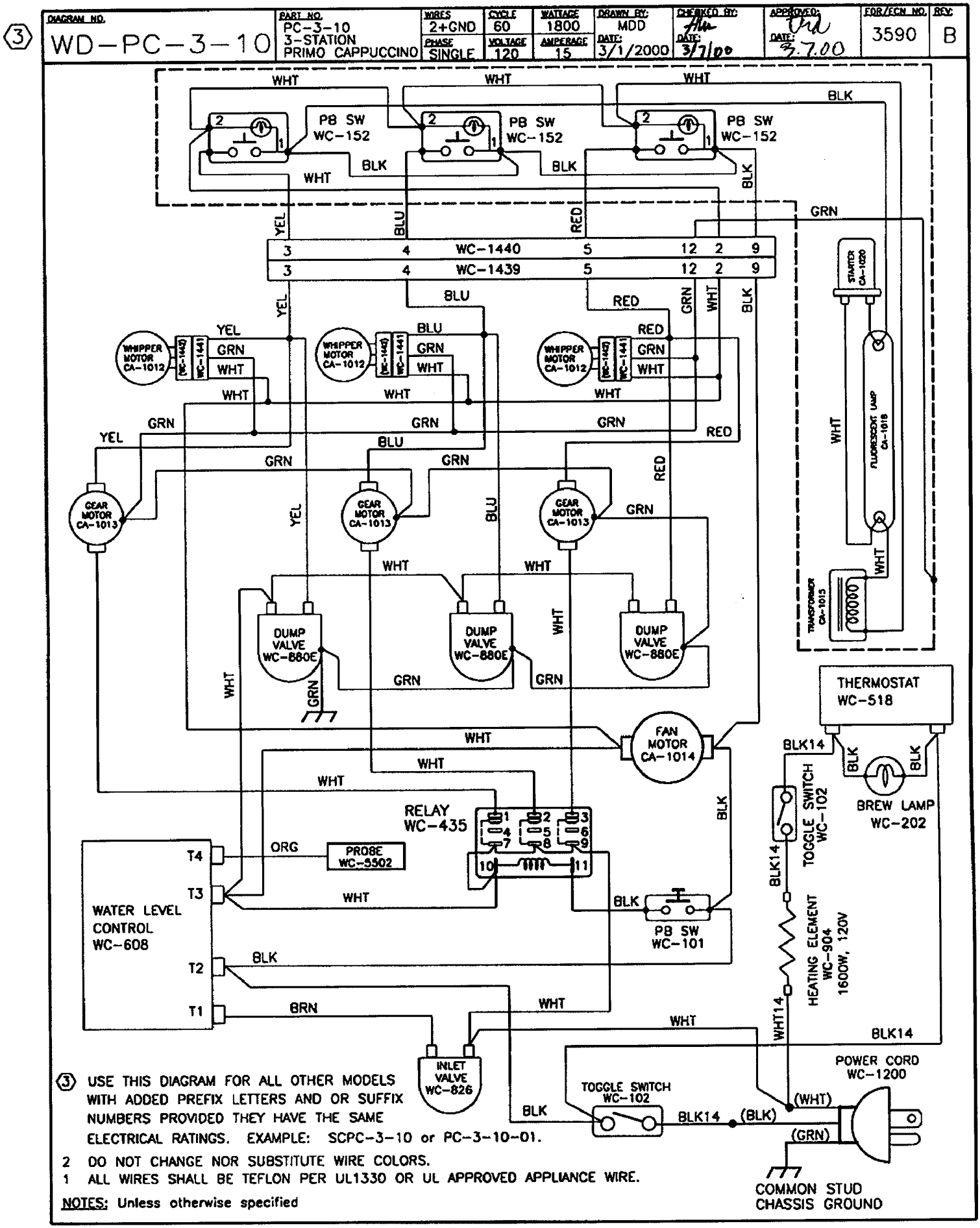
Fig. 12. Heating Tank

Parts List, PC-1, PC-2 & PC-3, PC-4 & HC-1

Index Nº	Part Nº	Description
1A	WC-6673	Drawer, Drip, **PC-3**
1B	WC-6755	Drawer, Drip, **PC-1, PC-2, HC-1**
1C	WC-6853	Drawer, Drip, **PC-4**
2A	WC-6633	Screen, Drip Drawer, **PC-3**
2B	WC-6758	Screen, Drip Drawer, **PC-1, PC-2, HC-1**
2C	WC-6848	Screen, Drip Drawer, **PC-4**
3A	WC-6644	Panel, Right Side, **PC-3, PC-4**
3B	WC-6768-BLK	Panel, Right Side, **PC-1, PC-2, HC-1**
4A	WC-6645	Cover, Top, **PC-3**
4B	WC-6747-BLK	Cover, Top Front, **PC-1, PC-2, HC-1**
4C	WC-6746-BLK	Cover, Top Back, **PC-1, PC-2, HC-1**
4D	WC-6842	Cover, Top Front, **PC-4**
4E	WC-6843	Cover, Top Back, **PC-4**
5A	WC-6643	Panel, Left Side, **PC-3, PC-4**
5B	WC-6744-BLK	Panel, Left Side, **PC-1, PC-2, HC-1**
6	CA-1011-03	Bulkhead Water Fitting **PC, CK, HC**
7	WC-43033	O' Ring
8	WC-3739	Kit, Motor Whipper Assy
9	CA-1010-05	Plate, Whipper Chamber Assy W/Resin Seal
10	CA-1008-03	Propeller, Whipper
11	CA-1006-03	Chamber, Whipper
12	CA-1037	Nozzle, Dispensing
13	CA-1009-03	Bowl, Mixing
14	CA-1005-03	Trap, Steam
15	CA-1026-03	Elbow, Ingredient Chute
16	CA-1065	Bushing, Discharge
17A	CA-1000	Canister Assembly, 4 Lb., **PC-2, PC-3, PC4**
17B	CA-1050	Canister Assembly, 6 Lb., **PC-1, HC-1**
18	CA-1001	Canister Only, **PC-2, PC-3, PC4**
19	CA-1002	Lid, Canister, **PC-2 & PC-3, PC4**
20	CA-1041	Wheel, Agitation, **PC-2, PC-3, PC4**
21	CA-1042	Auger, 6.7 cc/sec
22	WC-37054	Kit, Socket Gear
23	WC- 152	Switch, Push Button
24A	WC-6639	Door, Front Only, **PC-3**
24B	WC-6767	Door, Front Only, **PC-2**
24C	WC-6766	Door, Front Only, **PC-1 & HC-1**
24D	WC-6840	Door, Front Only**, PC4**
25A	CA-1022	Window, Outer, Clear, **PC-3, PC4**
25B	CA-1060	Window, Outer, Clear, **PC-1, PC-2, HC-1**
26A	CA-1023-01	Film, Std Curtis Logo **PC-3, PC4**
26B	CA-1061 -01	Film Graphic, Curtis Logo, **PC-1 & PC-2**
26C	CA-1071 -01	Film Graphic, Curtis Logo, **HC-1**
27A	CA-1021	Window, Inner, Clear, **PC-3, PC4**
27B	CA-1059	Window, Inner, Clear, **PC-1, PC-2, HC-1**
28	CA-1015	Transformer
29	CA-1020	Starter, Fluorecent Lamp
30	CA-1017	Socket, Starter Base
31	WC-5930	Panel, Weld Assy. Door
32	WC-4426	Screw, 8-32 X 3/8 Phillips
33A	WC-6635	Box, Light, **PC-3, PC-4**
33B	WC-6751	Panel, Back, **PC-1, PC-2, HC-1**
34	CA-1018	Lamp, Fluorecent
35	CA-1016	Holder, Fluorecent Lamp
36	WC-4201	Nut, Hex Kep
37	WC- 608	Liquid Level Control
38	WC-4380	Guard, Shock
39	WC- 435	Relay, 120V
40A	WC-6615	Shelf, Canister, **PC-3**
40B	WC-6763	Shelf, Canister, **PC-2**
40C	WC-6754	Shelf, Canister, **PC-1**
40D	WC-6839	Shelf, Canister, **PC-4**
41A	WC-6670	Cover, Dump Valve, **PC-3**
41B	WC-6756	Cover, Dump Valve, **PC-1, PC-2, HC-1**
41C	WC-6839	Cover, Dump Valve, **PC-4**
42	CA-1013	Motor, Gear
43	CA-1036	Gear, Plastic Auger
44A	WC-6636	Plenum, Exhaust, **PC-3**
44B	WC-6879	Plenum, Exhaust, **PC-4**
45	CA-1030	Hose, 18", Air
46	WC- 518	Thermostat
47	WC- 102	Switch, Toggle
48	WC-1200	Power Cord, 120V
49	WC-1408	Grip, Cord
50	WC-2401	Elbow, 3/8 x 1/4 Flare
51	WC-4425	Bolt, 3/8-16 x 5/8
52	WC-43019	Washer,Split Lock
53	WC- 826	Valve, S53 Water Inlet
56	WC-37123	Fan, Extract
57	WC-3503	Bumper Leg
58	WC-6637	Base, Bottom
59	WC-4440	Screw, 8-32 x ¾ L Phillip
60	CA-1024-03	Pillar, Mounting Plate
61A	WC-6616	Shield, **PC-3**
61B	WC-6677	Shield**, PC-4**
62	WC- 202	Brew Light 115V
63	WC- 101	Switch, Wash Cycle
64	WC-4320	O' Ring, **PC-3, PC-4**
65	WC-4211	Nut, Jam, **PC-3, PC-4**

Parts List, PC-1, PC-2 & PC-3, PC-4 & HC-1

Index Nº	Part Nº	Description
66A	CA-1034	Heating Tank W/Fittings Only, **PC-3** . . . . .
66B	CA-1057	Heating Tank W/Fittings Only, **PC-2** . . . . .
66C	CA-1055	Heating Tank W/Fittings Only, **PC-1 & HC-1**
66D	WC-54074	Heating Tank W/Fittings Only, **PC-4** . . . . .
67	WC-2938	Fitting, Probe . . . . .
68	WC-5502	Probe, LLC . . . . .
69	WC-29009	Fitting, Inlet . . . . .
70	WC-4306	Washer, 9/16 I.D. Teflon . . . . .
71	WC-29010	Fitting, Overflow . . . . .
72	WC-4394	Guard, Shock for Heating Elements . . . . .
74	WC- 904	Heating Element, 1600W, 120V . . . . .
75	WC-4506	Screw, 8-32 x 5/8, Slotted . . . . .
76	WC-6654	Lid, Heating Tank . . . . .
77	WC-3688	Insulation, Wrap **PC-3 & PC-4** . . . . .
78	WC-4212	Nut, 5/8" Jam . . . . .
79	WC-29006	Fitting, Dump Valve . . . . .
80	CA-1039	O' Ring, Cappuccino Dump Valve . . . . .
81	WC- 880E	Valve, Adjustable Dump . . . . .
82	WC-43062	Gasket, Silicone . . . . .
83A	CA-1035	Heating Tank Complete, **PC-3** . . . . .
83B	CA-1058	Heating Tank Complete, **PC-2** . . . . .
83C	CA-1056	Heating Tank Complete, **PC-1 & HC-1** . . . . .
83D	WC-54073	Heating Tank Complete, **PC-4** . . . . .
84	WC-3734	Kit, Rpl Deltrol Dump Valve PC . . . . .
89	WC-4501	Screw, 8-32 x 1/4, Slotted . . . . .
90	WC-39105	Label, Flavor, Static Cling . . . . .
91	WC-39107	Label, Flavor, Adhesive Backed . . . . .
92A	WC-39106	Label, Splash Panel, **PC-3** . . . . .
92B	WC-39120	Label, Splash Panel, **PC-2** . . . . .
92C	WC-39116	Label, Splash Panel, **PC-1 & HC-1** . . . . .
92D	WC-39205	Label, Splash Panel, **PC-4** . . . . .
93	CA-1027	Label, Prevent Overflow . . . . .



③ USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND OR SUFFIX NUMBERS PROVIDED THEY HAVE THE SAME ELECTRICAL RATINGS. EXAMPLE: SCPC-3-10 or PC-3-10-01.

2 DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1 ALL WIRES SHALL BE TEFLON PER UL1330 OR UL APPROVED APPLIANCE WIRE.

NOTES: Unless otherwise specified

WARRANTY

We hereby certify that the products manufactured by the Wilbur Curtis Company, Inc., are, to thebest of our knowledge, free from all defects and faulty workmanship.

The following warranties and conditions are applicable:

1. ***1 Year Parts & Labor from Date of Purchase from Factory:*** *This warranty covers all electrical parts, fittings and tubing.*
2. ***40 Months or 40, 000 Pounds of Coffee on a set of Grinding Burrs. (ADS Grinders)***
3. ***3 Years from Date of Purchase:*** *This warranty covers electronic control boards and leaking or pitting of a stainless steel body of a Brewer or Urn.*
4. ***90 Days from Date of Purchase:*** *On replacement parts that have been installed on out of warranty equipment*

All in-warranty service calls must have prior authorization from the manufacturer. For an RMA (Return Merchandise Authorization) number, call the Technical Service Department at 1-800-995-0417. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

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 these 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, certified technician and must comply with all local electrical, mechanical and plumbing codes.***
3) ***Wilbur Curtis Company will not be responsible for the operation of equipment at other than the stated voltages on the serial plate.***
4) ***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.***
5) ***Replacement of items subject to normal use and wear. This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, canister assemblies. whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.***
6) ***Any faults resulting from inadequate water supply. This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.***
7) ***All repairs and/or replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use.***
8) ***All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner.***
9) ***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.***
10) ***All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Service Department before return of the unit to the factory.***
11) ***All equipment returned to us must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.***
12) ***Damaged in transit.***
13) ***The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner.***

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 center, where service is available. Call the factory for location 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*

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