

Important Safeguards/Conventions

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

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh chemicals.

Symbols



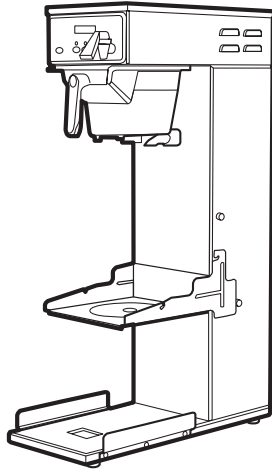
WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements



Models:

- CB
- CBP



CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.



CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.



IMPORTANT: After setup, run a full TEA cycle first before running a COFFEE cycle. Place an empty tea container to catch both hot water from the brew cone and dilution water from spout on the front cover.



WARNING HOT LIQUID,
Scalding may occur.
Avoid splashing.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
6913 West Acco Street
Montebello, CA 90640-5403
For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

Your Curtis Combo Brewer is Factory Pre-Set and Ready to Go... Right out of the Box.

Following are the Factory Settings for your Coffee/Tea Brewing System:

- Brew Temperature = 204°F
- Brew Volume = Set to dispensing vessel requirements

Generally there will never be a reason to change the G3/Gold Cup Series default settings. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:

- Water Source 20 – 90 PSI. Minimum flow rate of ½ gpm (1 gpm preferred flow rate).
- 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 STEPS

The unit should be level (left to right and front to back) and located on a solid counter top. Connect a water line from the water filter to the brewer.



NOTE: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com.



NSF International requires the following water connection:

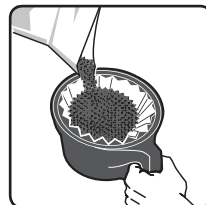
1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath the unit.
2. This equipment is to be installed with adequate back flow protection to comply with applicable federal, state and local codes..
3. Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.

1. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of ½ gpm (1 gpm is preferred).
2. Connect the unit to an appropriate electrical power circuit.
3. Turn on the toggle (STANDBY/ON) switch behind the unit. The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will energize automatically. With the G3/Gold Cup Series there is no danger of element burnout due to an unfilled heating tank.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (204°F) as indicated by the READY-TO-BREW LCD readout.
5. Important: Run one full TEA brew cycle first, before running a coffee brew cycle to purge water lines and valves of air. Five seconds of pulsing dilution water at the beginning of each TEA brew cycle is normal pre-programmed operating behavior.

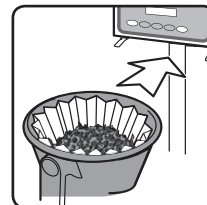
BREWING INSTRUCTIONS – COFFEE

1. Ready-to-Brew should be displayed on the UCM screen.
2. Make sure that the folding airpot deck is in the proper position to accommodate your airpot. Place a clean, empty airpot on the deck.
3. Place a new paper filter into the brew cone.

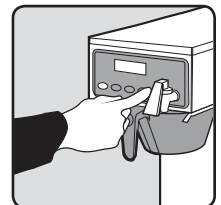
4. Pour ground coffee into brew cone marked COFFEE



5. Position filled brew cone into brew rails.

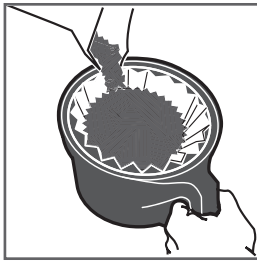


6. Press the COFFEE Brew button.

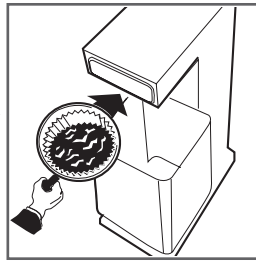


Brewing Instructions – Tea

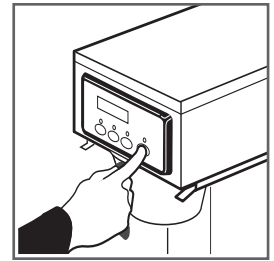
1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew displayed.
2. Make sure deck is folded down and tea container is in place.
3. Place filter in brew basket. Pour tea into basket marked ICED TEA.



4. Slide brew cone into rails. Place tea container under brew cone.



5. Press the tea brew button to begin brewing tea.



QUICK START

Your Curtis G3/Gold Cup Series is Factory Pre-Set for Optimum Performance.

After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays **CURTIS**. Press ON/OFF button and the screen will display **<COMBO> CURTIS**. After three seconds, **CURTIS FILLING** is displayed.

The the heating tank will fill in approximately two to three minutes, depending on water flow rate.

When the proper level is reached **CURTIS HEATING** will appear on the screen. It takes approximately 20 minutes to reach set point temperature of 204°F.

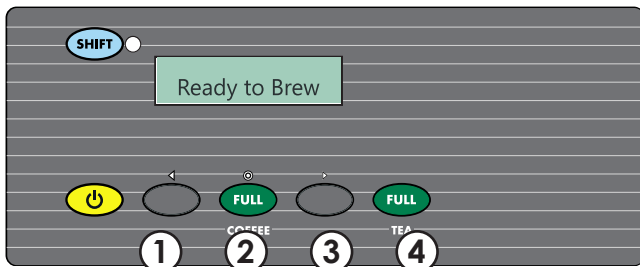
Control will display **CURTIS READY TO BREW** when temperature reaches the set point (204°F). Unit is now ready to brew.

Programming

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold BREW button ④ (green) and then press and release ON/OFF button (yellow).

Continue holding BREW button. Display will read **ENTERING PROGRAM MODE**, wait until **ENTER CODE** is displayed Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

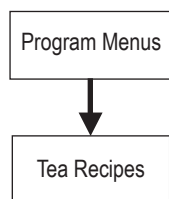
The default code set at the factory is 1-2-3-4. Then **PROGRAM MENUS SELECT** will be displayed.



All programming selections are performed with the three center buttons. The symbols below the buttons are:

- ◀ Scroll LEFT ①
- ⊙ SELECTION or ENTER to save new parameter ②
- ▶ Scroll RIGHT ③

Program Menus



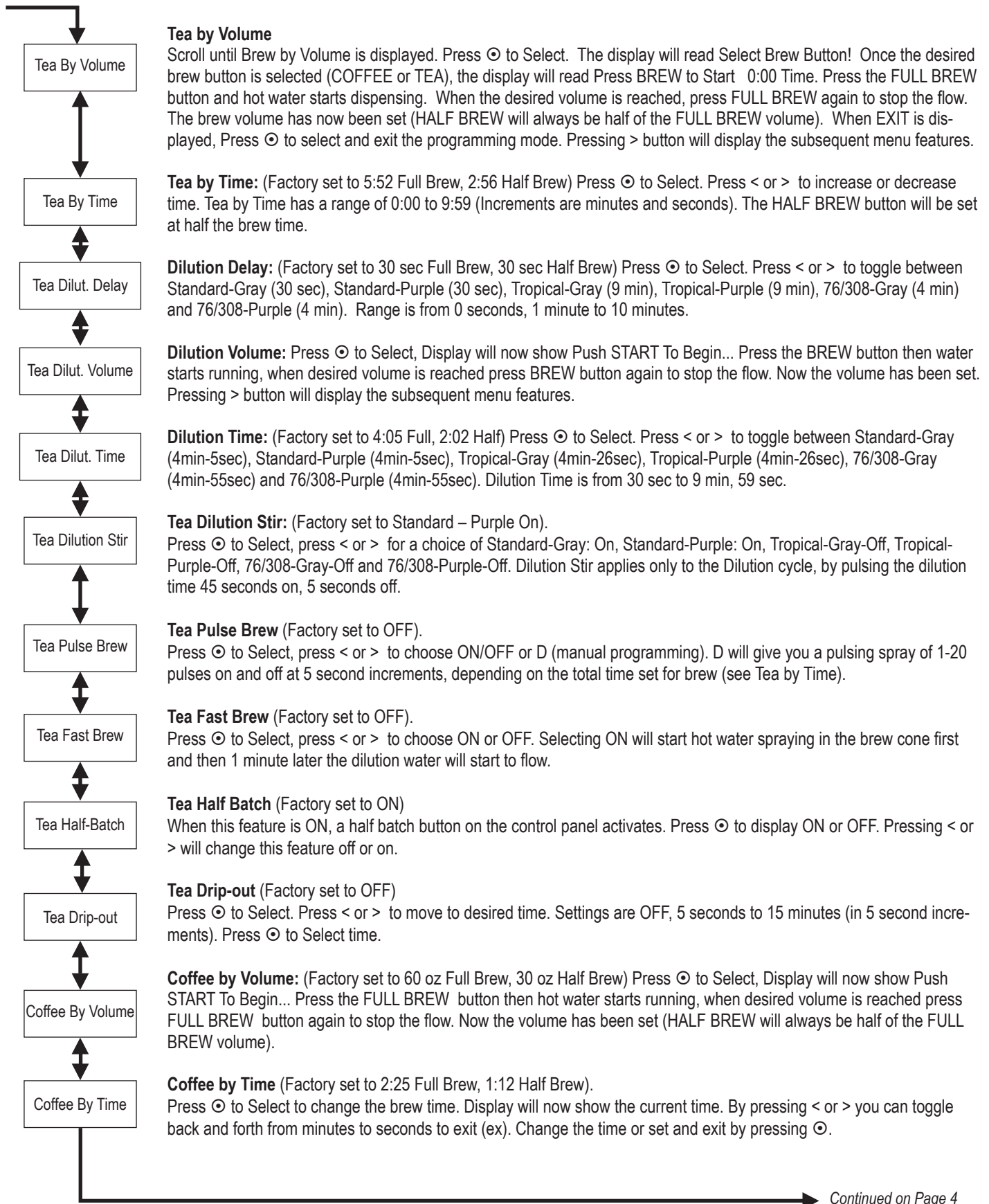
Selecting Brew by Volume or Brew by Time depends on whether you know your brew time before starting. From **Program Menus** press > display will now show the next feature.

Tea Recipes (Factory setting, Standard – Purple Full, Standard – Purple Half)

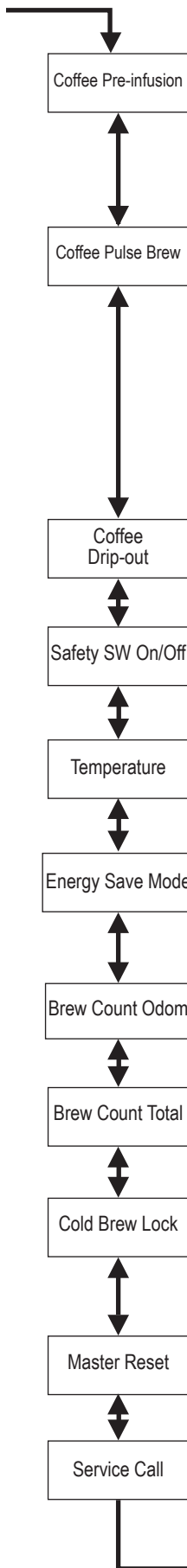
Press ⊙ to Select. Press < or > to toggle between Standard-Gray, Standard-Purple, Tropical-Gray, Tropical-Purple, 76/308-Gray and 76/308-Purple. Set and exit programming by pressing ⊙.

Continued on Page 3

Program Menus



Program Menus



Pre-Infusion (Factory set to OFF)

Press \odot to Select. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds), \odot to set.

If Pre-infusion is selected (ON), Cold Brew Lock is set to Delta 1 within 5°F of set point and Cold Brew Lock disappears from the list of program selections. When Pre-infusion is ON, Pulse Brew disappears from the list of program selections.

Pulse Brew (Factory setting OFF)

Press \odot to select, < or > to select OFF or one of five pulse patterns (A to E) .

Guidelines for Pulse Brew:

This feature allows tuning of the coffee flavor. This option should only be used with the standard Gray or Purple AFS sprayheads. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the three Pulse Brew options help “tune” or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaf coffees typically extract better with the B pulse setting. High-Yield coffees typically extract better with the C pulse setting. Of course, any of the A, B or C settings may be used to suit your taste profile. Settings D and E are manual pulse counts. If Pulse Brew is selected (ON), Cold Brew Lock is set to Delta 1 within 5°F of set point and Cold Brew Lock disappears from the list of program selections.

When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

Coffee Drip-out (Factory set to 2 minutes)

Press \odot to Select. Press < or > to move to desired time. Settings are OFF, 1, 2, 3, 4 and 5 minutes. Press \odot to Select time.

Safety SW On/Off (Factory set to OFF)

Press \odot to display. Pressing < or > will turn this feature off or on.

Temperature (Factory set to 204°F)

Press \odot to Select. Press < or > to move to desired temperature and then \odot to set. Temperature is programmable from 170°F to 208°F in 2-degree increments.

Energy Save Mode (Factory set to OFF)

Press \odot to Select, < or > ON, OFF or ON 140°F , \odot to set. When in ON, unit will automatically shut off 4 hours from last brew. When feature is OFF, unit does not have the energy saving mode.

In the ON 140°F position, temperature goes down to 140°F, if unit has not brewed in 4 hours. This feature will save energy by maintaining a lower temperature in the tank in periods of non-operation.

Brew Count Odom

Press \odot to display total brew cycles. Press ex or Reset

Brew Count Total

Press \odot to Select, Shows total gallons and total brew cycles on the unit. Cannot be reset.

Cold Brew Lock . . . (Factory set to 5°)

Press \odot to select, < or > to select desired setting (CBL 5, 15 or OFF), \odot to set.

The Cold Brew Lock feature allows the brewer to brew at three different temperature levels from the actual set point. The first setting is within 5 degrees of set point, next is within 15 degrees of set point, OFF is within 30 degrees of set point for the Ready to Brew message, however, it will brew at any temperature.

Master Reset

Press \odot to display Are You Sure?

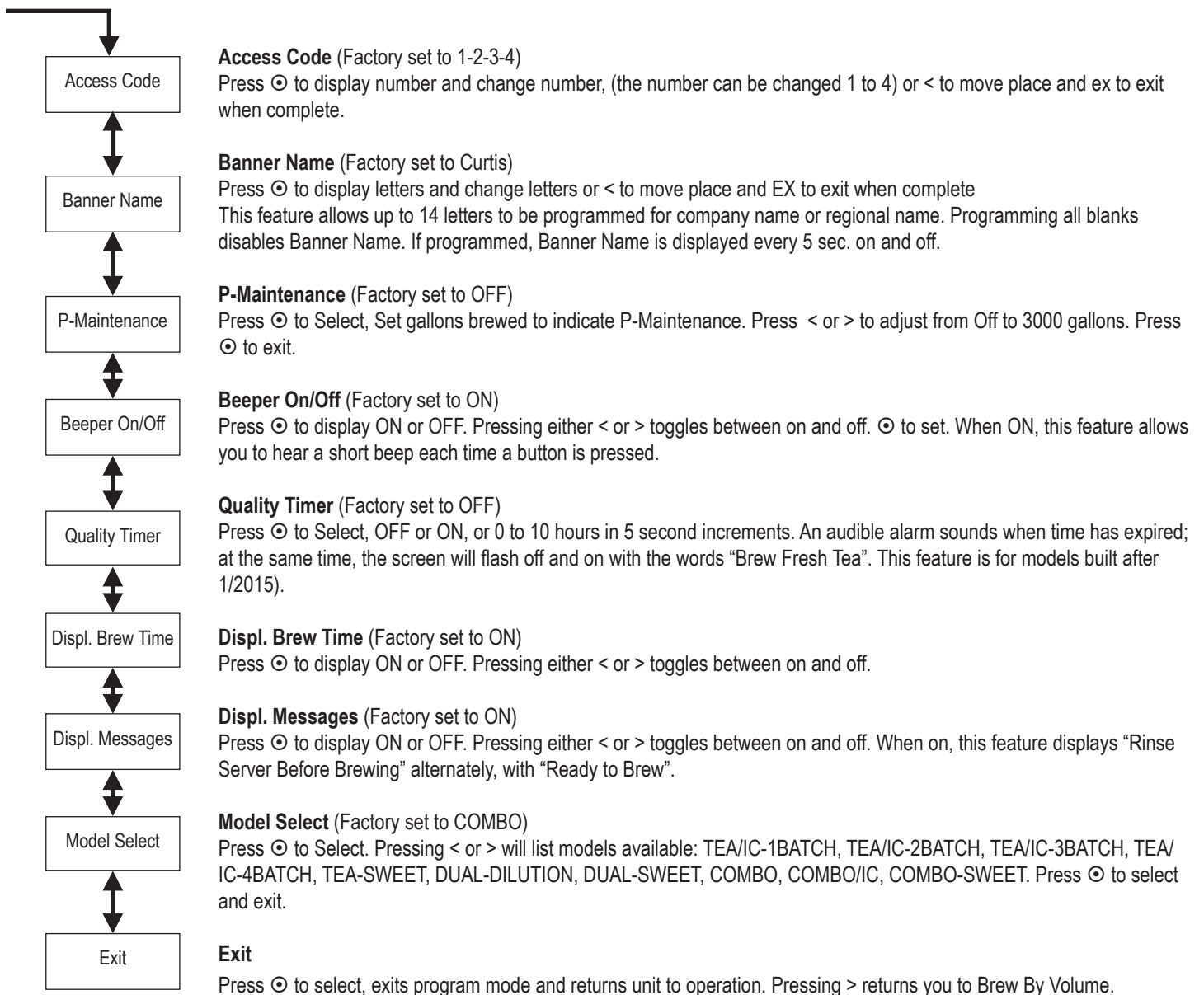
Then < for Yes, > for No. When reset, the brewer resumes back to the factory defaults.

Service Call (Phone number Factory set to 1-800-000-0000)

Press \odot to display number and change number or < to move place and EX to exit when complete. This number will be displayed during a Heating system SENSOR ERROR or during a WATER ERROR.

Continued on Page 5

Program Menus



Error Message

With the G3/Gold Cup Series brewers, there are three error messages that can appear on the screen to advise the user of a malfunction. If one of these error messages appear, the brewer will lock up and stop functioning until the error is corrected. An error message will occur under the following conditions:

(800) 000-000
Water Level Err

1. Water level fill error or overflow. This error message occurs when the inlet valve solenoid has been on for more than 10 minutes. This error message also occurs when the valve is refilling the tank during a brew cycle for more than 1½ minutes.

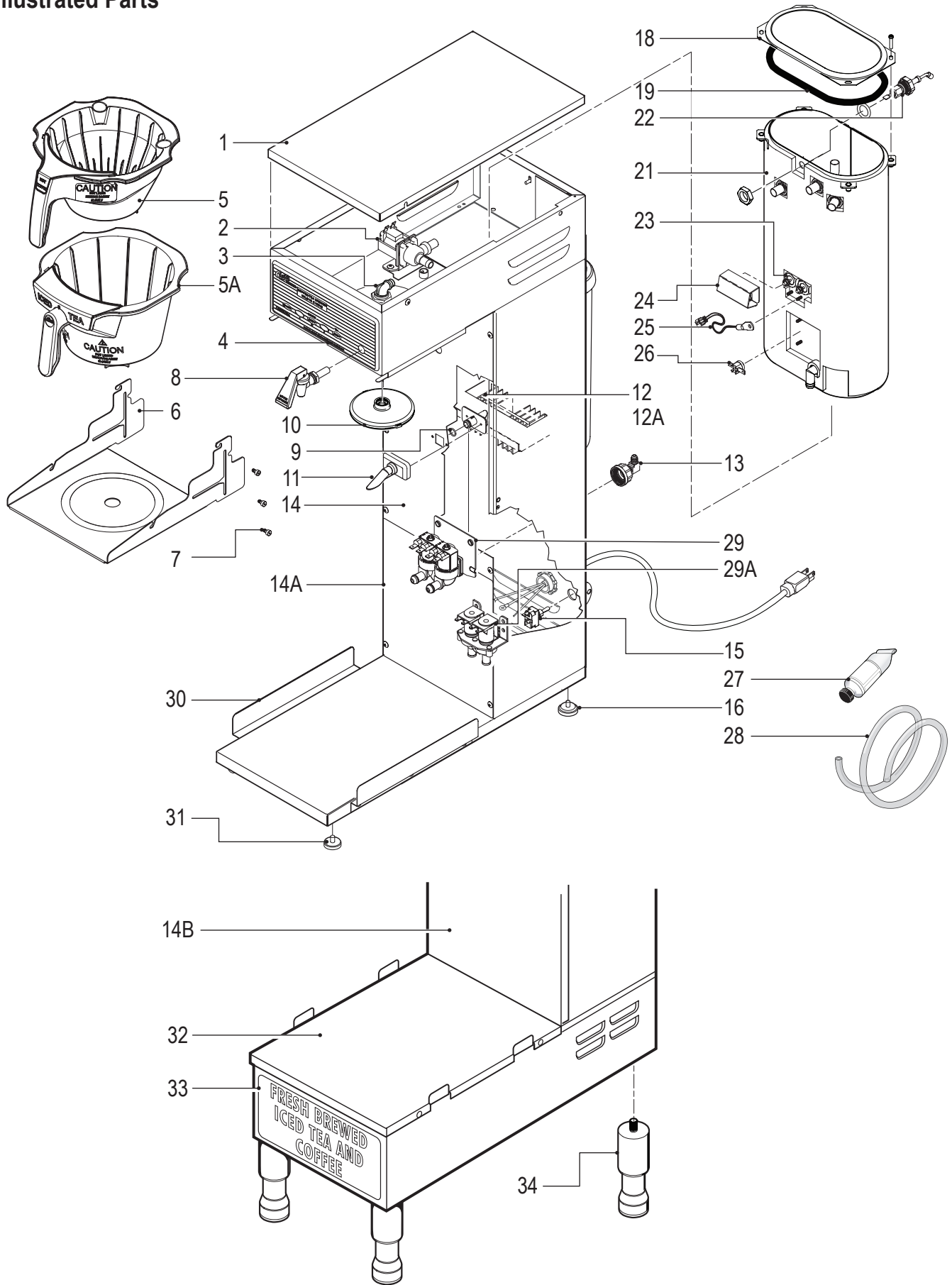
(800) 000-000
Over Temp Error

2. Water temperature control system error. An open probe or a break in the temperature control circuit is detected. This error message indicates there is an overheating problem. The sensor is reading that temperature in the heating tank has risen above 210°F.

(800) 000-000
Sensor Err

3. Usually the screen will display a service call phone number. Once a malfunction is corrected, the error message must be cleared. To reset the control panel and return to normal operation, press the **⊙** button for 5 seconds.

Illustrated Parts



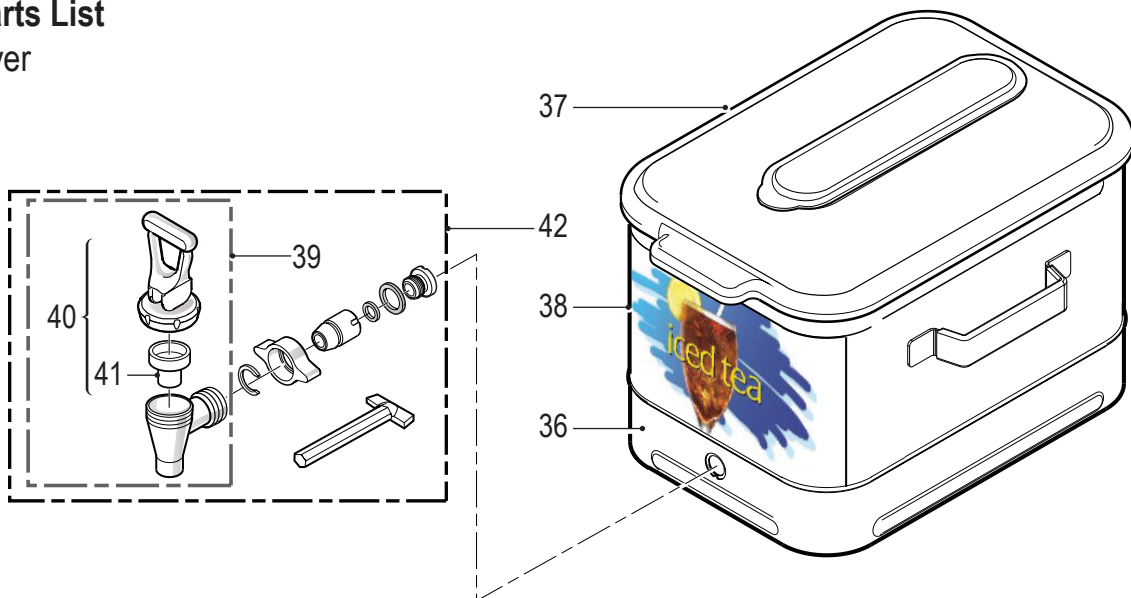
Parts List

ITEM №	PART №	DESCRIPTION
1	WC-58117	COVER, TOP BREWER
2	WC-889*	VALVE, DUMP LEFT 120V 12W
2A	WC-860	VALVE, DUMP LEFT 220V 12W (EXPORT ONLY)
3	WC-2977-101K*	KIT, FITTING SPRAYHEAD PLASTIC
4	WC-37184*	KIT, LABEL & UCM CBS CURTIS
4A	WC-390162	LABEL, UCM OVERLAY CBP/CBS CURTIS LOGO
4B	WC-37418	KIT, UCM & LABEL CBS/CBP 220V (EXPORT)
5	WC-3417	BREW CONE, ASSY W/SPLASH POCKET BROWN COFFEE
5A	WC-3398*	BREW CONE, ASSY STD TEA NON-METAL W/BLU GUARD
6	WC-61709*	SHELF, SS CBS
7	WC-4538	SCREW, SHOULDER 8-32 X .25 x 3/16 LG THRD S.S.
8	WC-1809	FAUCET, HOT WATER
9	WC-43134	O'RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
11	WC-66079	SPOUT ASSY , DILUTION PLASTIC
12	WC-8556*	HEAT SINK ASSY DV
12A	WC-6193-0	TRIAC, 40A 600V
13	WC-37255	KIT, DUAL VALVE WATER INLET
14	WC-61716-101	COVER, FRONT TOP CBS
14A	WC-61717-101	COVER, FRONT BOTTOM NO SWITCH HOLE
15	WC-102*	SWITCH, TOGGLE NON-LIT SPST 15A 125Vac RESISTIVE
15A	WC-103	SWITCH, TOGGLE DPST 25A 125/250VAC RSTV (EXPORT)
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE
19	WC-43062*	GASKET, TANK LID
21	WC-6277	TANK ASSY, COMPLETE TEA BREWER
21A	WC-6290-101	TANK, COMPLETE W/WC- 934-01ELMNT (EXPORT ONLY)

ITEM №	PART №	DESCRIPTION
22	WC-5527K*	KIT, PROBE WATER LEVEL O-RING & NUT
23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
23A	WC-934-04	KIT, HEATING ELEMENT 2.5KW 220V (EXPORT ONLY)
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC-523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220°F MAX
26A	WC-522	THERMOSTAT, HI LIMIT DPST 277V 40A (EXPORT ONLY)
27	WC-5231*	COMPOUND SILICONE 5 OZ
28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
29	WC-895-105	VALVE, INLET DUAL 120V 10W 2 GPM X .5 GPM
29A	WC-878-102	VALVE, INLET DUAL 220V 1.0 GPM 5GPM DLTN (EXPORT)
30	WC-8531	RAIL, BASE TCTD
31	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER
32	WC-85008	SUPPORT, DECK EXTENDED SS (CBP ONLY)
33	WC-39550	LABEL, BOTTOM CPB
34	WC-3528	LEG, 4" ADJUST 3/8-16 THRD ITAL-STYLE (CBP ONLY)
35	WC-3763*	KIT, VALVE REPAIR USE ON WC-889 (NOT SHOWN)
36	TCO308A000	TEA CONTAINER OVAL 3 GAL 8 1/2" (INCLD W/PTT BRWR)
36A	TCO417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
36B	TCO419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
36C	TCO421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
37	WC-5683	LID ASSY, TCO
38	WC-38471	LABEL, FRONT TCO ICED TEA GENERIC
39	WC-1803	FAUCET, SPB
40	WC-3707*	KIT, REPAIR SPB FAUCET
41	WC-1805*	SEAT CUP, FAUCET S'
42	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE

* Recommended parts to stock

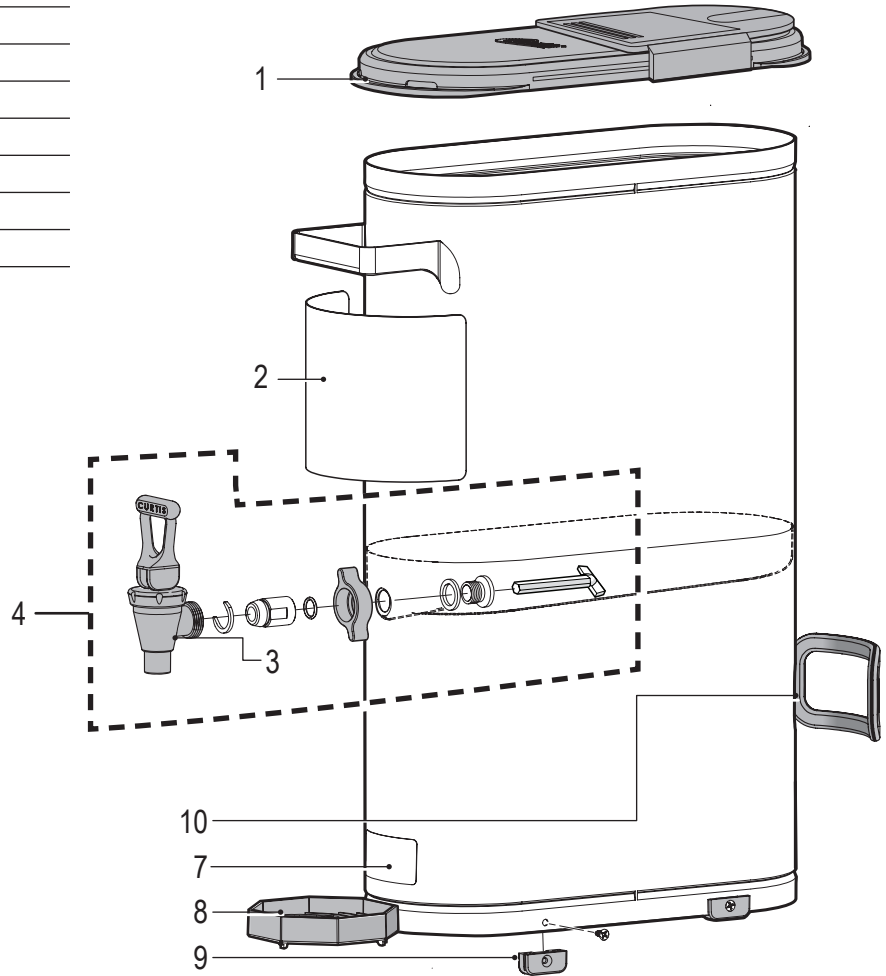
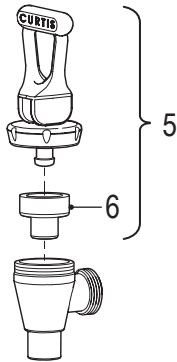
Illustrated Parts List TCO Tea Server



Illustrated Parts List

TCN Tea Server

ITEM №	PART №	DESCRIPTION
1	WC-56052	LID, BREW THROUGH ASSY
2	WC-38471	LABEL, FRONT TCN GENERIC
3	WC-1803	FAUCET, SPB
4	WC-37260	KIT, FAUCET W/ADAPTER CMPLT
5	WC-3707	KIT, REPAIR SPB FAUCET
6	WC-1805	SEAT CUP, FAUCET S'
7	WC-38163	LABEL, CURTIS SWP CLR/WHT
8	WC-5686	DRIP TRAY, OCTAGON STYLE
9	WC-3531	LEG, PLASTIC GLIDE TCN
10	WC-3289	HANDLE, GASKET



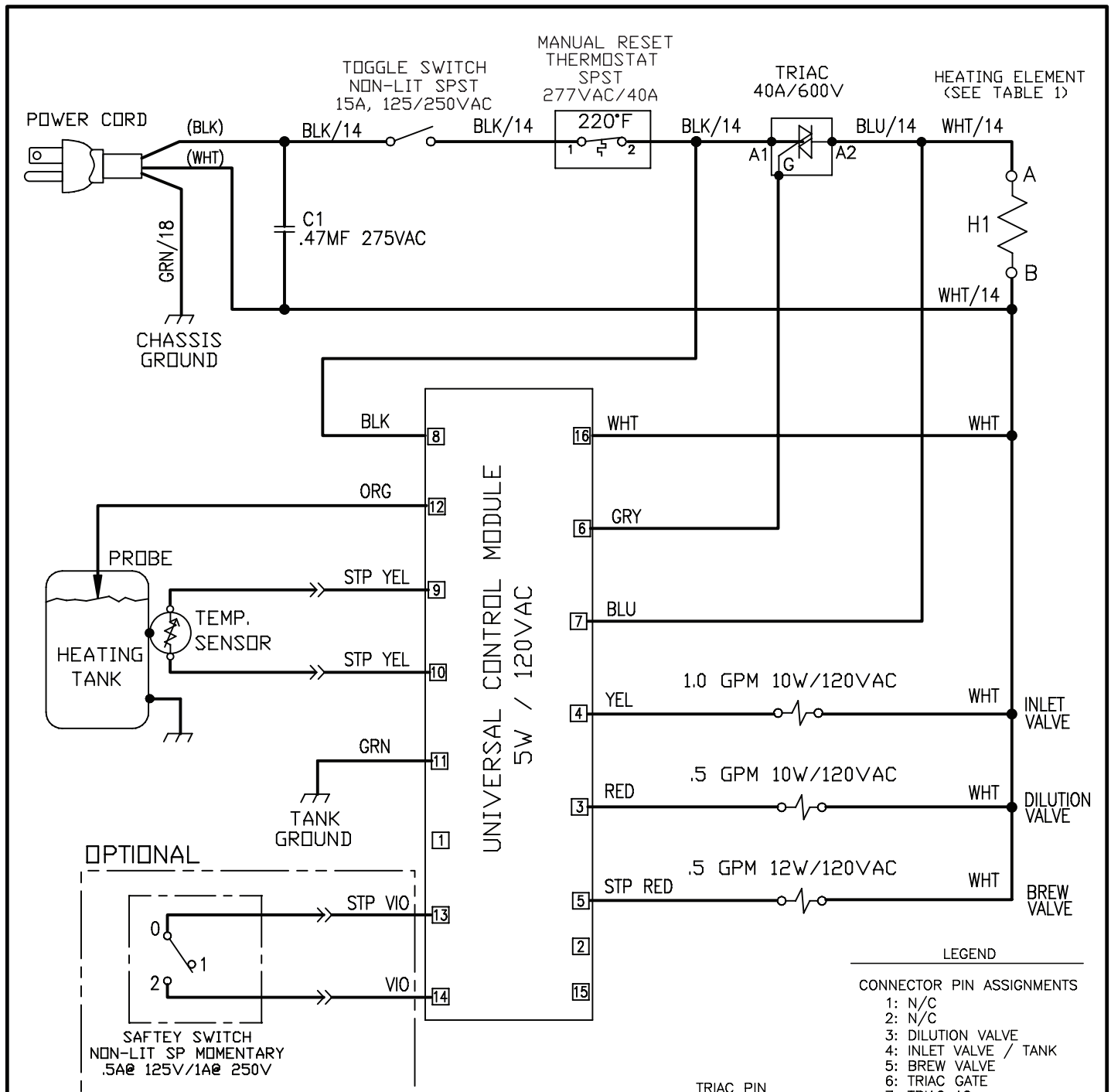
Tea Tips

1. Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
2. Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours
3. Brew only enough tea that you reasonably expect to sell within a few hours.
4. To protect tea flavor and to avoid bacterial contamination and growth, clean and sanitize tea brewing, storage and dispensing equipment at least once a day.



WARNING DO NOT refrigerate unused tea overnight for later consumption.

Electrical Schematic

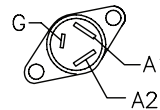


LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS.
EX.: CBS10000

1. ALL WIRES SHALL BE 18 AWG PVC COATED.

NOTES: UNLESS OTHERWISE SPECIFIED

TRIAC PIN ASSIGNMENTS



- LEGEND
- CONNECTOR PIN ASSIGNMENTS
- 1: N/C
 - 2: N/C
 - 3: DILUTION VALVE
 - 4: INLET VALVE / TANK
 - 5: BREW VALVE
 - 6: TRIAC GATE
 - 7: TRIAC A2
 - 8: 120VAC HOT
 - 9: TEMP SENSOR
 - 10: TEMP SENSOR
 - 11: GROUND
 - 12: WATER LEVEL PROBE
 - 13: SAFETY SWITCH N/O
 - 14: SAFETY SWITCH N/C
 - 15: N/C
 - 16: 120VAC NEUTRAL

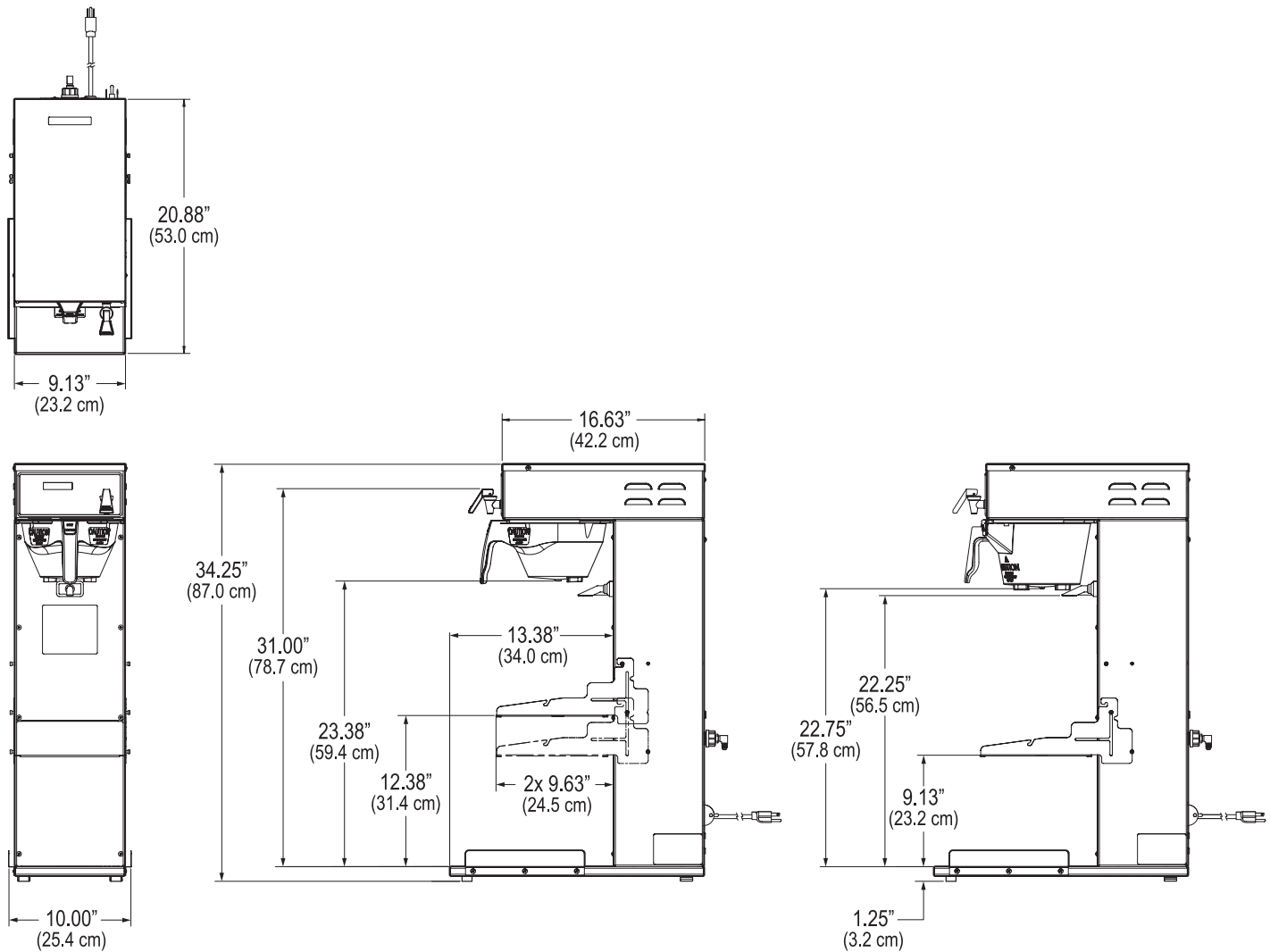
ELECTRICAL RATING TABLE 1

MACHINE	HEATING ELEMENTS	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
(SC)CBP-10 (SC)CBS/T-10	1600W 120VAC	1650W	13.8A
(SC)CBP-20 (SC)CBS/T-20	1450W 120VAC	1500W	12.5A

VOLTAGE:	120V
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	50/60 HZ
WIRES:	2W+GND
PHASE:	SINGLE

TITLE:	LADDER DIAGRAM COMBO COFFEE/TEA	
PART NUMBER:	LD-CBS-10	REVISION: C

Rough-In Drawing



Cleaning the Brewer

Regular cleaning and preventive maintenance is essential to keep your coffee brewer looking and working like new.

⚠ CAUTION – Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

1. Wipe exterior surfaces with a moist cloth, removing spills and debris.
2. Slide the brew cone out and clean it. Clean the spray head area with a moist clean cloth.
3. Rinse and dry the brew cone.
4. Rub a stainless steel polish on the outside surfaces to protect the brewer.

Cleaning the Tea Containers

1. Wash the tea container and top cover. Use a detergent solution and a soft bristled brush to clean inside the container. Wipe the exterior surfaces with a sponge and detergent solution. Rinse thoroughly.
2. Clean the faucet assembly. Unscrew the handle assembly from the faucet and remove. Clean the faucet shank with a gage glass brush (circular bristle) by pushing the brush through the shank. Using the same brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup.
3. After the cleaning, place the parts (sprayhead, brew cone and basket and faucet parts) rinse the parts in hot water to remove traces of detergent.

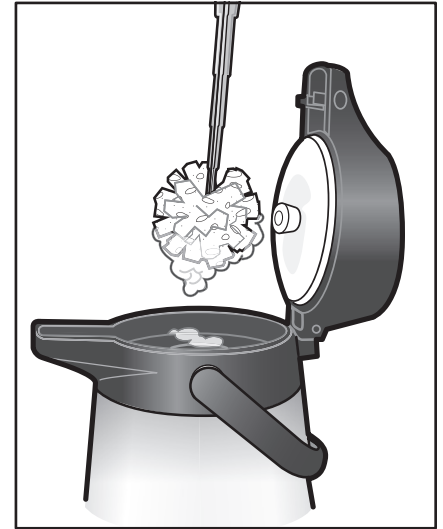
To Sanitize the Disassembled Parts:

Wear rubber gloves for protection.

1. Place the cleaned parts into a sink.
2. Immerse them in commercial Bar Tabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F.) Allow the parts to soak in the sanitizer for at least one minute.
3. Remove the parts from the sanitizer and air dry.
4. After cleaning, sanitizing and drying, assemble the parts taken from the tea container.

Cleaning Airpots:

1. In a container, mix a mild detergent solution for cleaning your airpots.
2. Discard any old coffee from the airpot.
2. Wipe the exterior surfaces with a sponge moistened with the detergent solution, removing water spots and coffee.
3. Remove and clean the syphon tube/funnel with a detergent solution.
3. Clean inside the airpots with a sponge brush soaked in detergent solution.
4. An easy way to clean remove mineral deposits from the brew cone and airpot, is to use coffee equipment cleaning tablets.
 - a. Place a tablet into the brew cone.
 - b. Place the airpot onto the brew deck and open the lid.
 - c. Start a coffee brew cycle by pressing the Brew button on the control panel.
 - d. Once the brew cycle has finished, allow the cleaning solution to sit in the airpot for a minute. Discard the used cleaner from the airpot.
 - e. Rinse the airpot and brew cone with running water. Both the brew cone and airpot should be clean and ready to use.



Airpot Precautions:

- Do not immerse airpots in water.
- Do not place in dishwasher.
- Do not use harsh powders or cleansers containing chlorine.
- Do not use a wire brush or pot scour to clean inside liner.

Liquid Level Probe

Cleaning intervals for the probe are to be determined by the user or the service tech, based on water conditions. The use of water filters, or the type of water filter that is being used can impact the service interval. Intervals can be from one month to several years, however, replacing rather than cleaning the probe is preferable.



WARNING: Electric shock hazard. Disconnect electrical power before removing access panels.



CAUTION: Scalding and Burn hazard. Hot water and hot surfaces. Allow unit to cool before working.

1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the tea brewer. Locate the heating tank and remove the top cover.
3. Drain the tank to a level about 3" below the tip of the probe.
4. Allow some time for the heating tank and liquid level probe to cool down before proceeding.
5. Clean the tip of the probe using a Scotch-Brite™ scuff pad.
6. If a white residue is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the probe is clean.



Product Warranty Information

The 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, the 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. The 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. The 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. The 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.

EDR 9267 . 1/9/15 @ 8° . rev NC



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