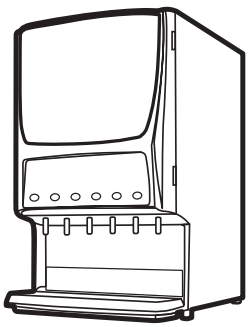
Service Manual – PCGT6



Model
- PCGT6

CAUTION: Equipment must be installed to comply with applicable federal, state, and local plumbing/ electrical codes having jurisdiction.

CAUTION: Follow this setup procedure before attempting to use this unit. Failure to follow these instructions can result in injury and/or void of warranty.

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

ISO 9001:2008 REGISTERED

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

Important Safeguards/Symbols

This appliance is designed for commercial use. Any servicing other than cleaning and routine maintenance should be performed by an authorized Wilbur Curtis Company 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 service panels. There are no user serviceable parts inside.
- Keep hands and other items away from hot areas of the unit during operation.
- Never clean with scouring powders or harsh chemicals.

Symbols

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

Your Curtis G3 System is Factory Pre-Set and Ready to Go, Right from the Box.
Following are the Factory Settings for your Primo Cappuccino Beverage System:

- Tank Temperature = 190°F
- Flavor Controls= Set at 60%
- Dispensing Mode Set for Manual Dispensing

Generally there will never be a reason to change your G3 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 electrical schematic on page 9.

SETUP STEPS

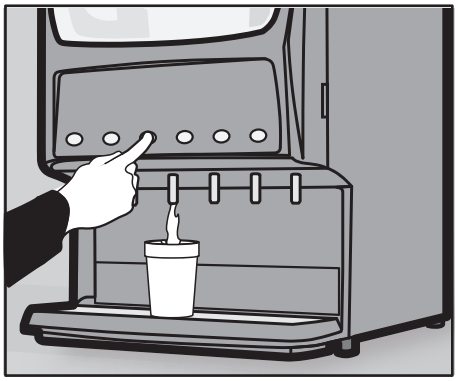
1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume going to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.

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 PCGT6 and enhance 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) so that the machine can be moved for cleaning underneath.
2. This equipment is to be installed with adequate backflow 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.

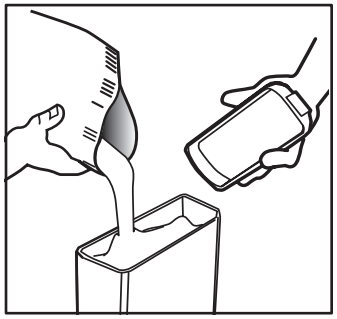
3. Plug the power cord into an electrical outlet rated at 20A.
4. Turn on power at the toggle switch behind the unit. The display window on the front door will light and the heating tank will start to fill.
5. Once filled, the water in the heating tank will start heating, requiring about one hour to reach operating temperature (factory setting of 190°F). This is indicated on the UCM (Universal Control Module), inside the front door. The UCM will display “READY TO DISPENSE”.
6. Remove and fill the canisters with powdered cappuccino product.

Operation Instructions



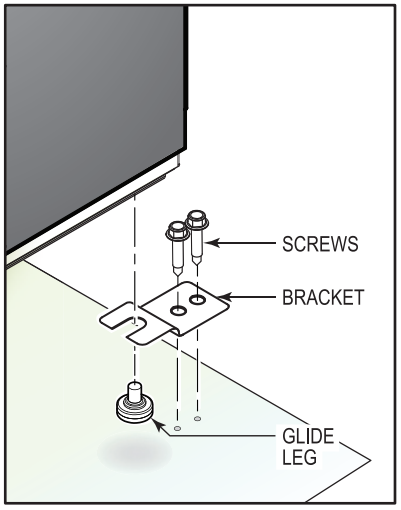
1. CHOOSE A FLAVOR. PLACE YOUR CUP UNDER THE SPOUT BENEATH THE DESIRED FLAVOR.
2. PUSH AND HOLD THE DISPENSING BUTTON FOR THIS FLAVOR.
3. RELEASE THE BUTTON WHEN THE CUP IS ¾ FULL.

FILL CANISTERS DAILY



1. Open the front door to access the product canisters.
2. The canisters must be removed from the unit for filling. Turn the powder delivery elbows clockwise, pointing upward. Pull all of the canisters from the canister tray.
3. Refill the canisters. Reference the configuration of canisters on page 7.
3. Reposition the canisters on the canister tray. Properly mate the gear socket with the gear on the motor shaft when aligning canisters. Turn the elbows clockwise, pointing downward.

Anti-Tip Brackets



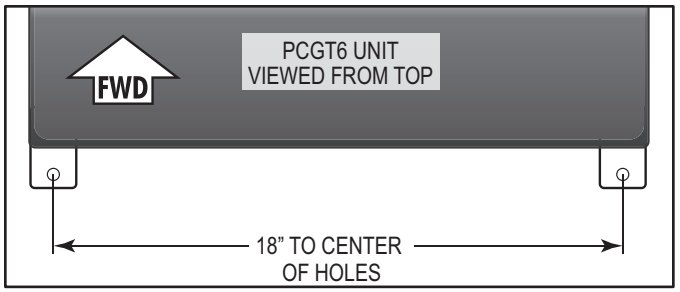
To reduce the risk of tipping of the unit when the front door is opened, the unit must be secured to the counter by properly installed anti-tip brackets. Failure to install the anti-tip brackets will allow the unit to tip over if excessive weight is placed on the front of the unit. Serious injury might result from spilled hot liquids or from the unit itself.

Whenever the unit is ever moved to a different location, the anti-tip brackets must also be moved and installed with the unit.

This kit consists of two brackets, four screws, and these instructions.

Installation Steps:

1. Install the unit in a location near a water source and a 120 volt electrical outlet.
2. The unit should be level (left to right - front to back), on a secure surface.
3. Water hook-up tubing should be sized to sufficiently provide a minimum flow rate of one gallon per minute.
4. Find the location of the brackets. Mark the screw hole locations 18 inches apart. If the unit will be installed against a wall, mark the bracket locations to allow 1¼” of a gap between the rear of the unit and the wall. One bracket is required, two are optional.
5. Drill pilot holes. Drill a ⅛” pilot hole where the screws fasten the bracket to the counter top.
6. Mount the bracket onto the counter top.
    a. Insert the two screws into the holes on the bracket and secure the bracket fasten the bracket with the screws.
    b. Because the unit has rubber feet in the front and gliding feet in back the unit can be slid backwards easily. Lift slightly on the front of the unit and slide it back into the brackets.
    c. Slide the unit back so that the stud of the glide leg is inserted into the U shaped hook on the bracket.
7. The bracket kit is now installed and the unit can be placed into service.

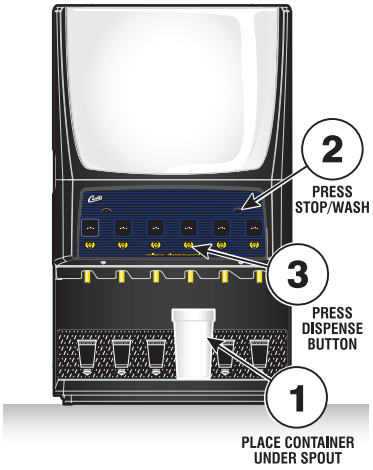


Cleaning the Curtis Primo Cappuccino GT Beverage Dispenser

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 pressing and holding the WASH button, while at the same time pressing one of the PUSH dispensing buttons on the control panel.
E. Continue holding the WASH button until the water running from the spout runs clear.

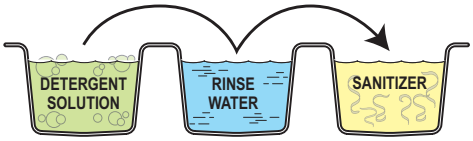


II. DAILY

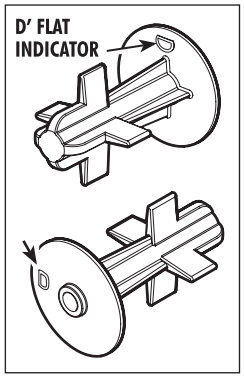
A. Switch OFF the unit at the power toggle switch, located behind the unit.
B. Wipe all exterior surfaces with a damp cloth, removing any spills, residue or dust from the unit.
C. Remove both the drip drawer and louvered screen; then wash out its contents. For hard to clean deposits, use a mild, nonabrasive 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 parts from the whipper assembly.
1. Remove the dispensing nozzle from the whipper chamber. Clean the inside the nozzel using a spiral brush.
2. Remove the upper mixing cup. Pull cup forward, twist to the left and lift it to separate the upper mixing cup from the lower mixing cup.
3. To remove the lower mixing cup, pull mixing cup up and forward to free it from the hot water inlet fitting.
4. Remove the whipper chamber. Take hold of the whipper chamber. Turn it clock-wise to free it from the mounting plate.
5. Pull the whipper propeller from the motor shaft.
6. Wash, Rinse and Sanitize using a 3-sink method. Air dry all parts.
7. Re-assemble cleaned parts onto the machine.



IMPORTANT - When replacing the propeller, make sure it is properly aligned and seated on the motor shaft. The propeller has an embossed '**D**' to properly align it on the motor shaft.
Failure to properly seat the propeller will cause it to fuse with the whipper chamber. This condition will not be covered under warranty.



8. 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.

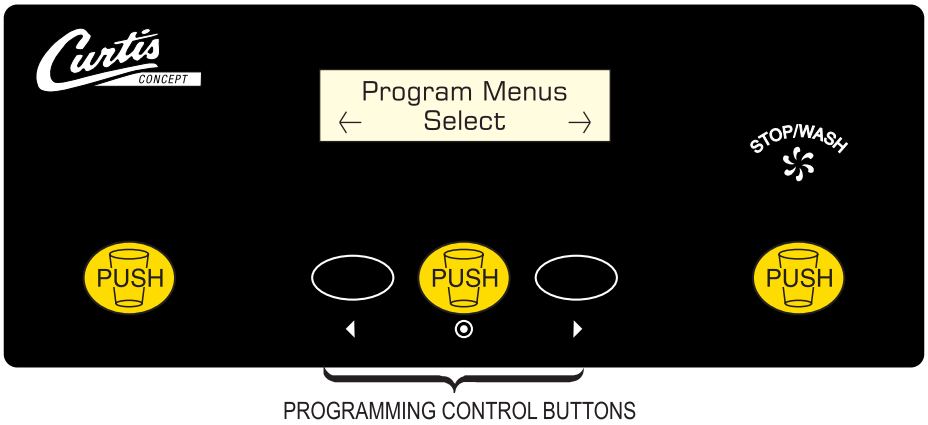
   c. Clean the area behind the mounting plate.
   d. Clean the water inlet fitting.
   e. Lubricate the center seal of the mounting plate before reinstalling.

Notice: The cleaning instructions noted above are for non-dairy sugar based food products. When dispensing any other food product, the cleaning cycle for the whipper assembly should be performed daily.

Steps to Programming

Your Curtis Generation 3 cappuccino dispenser is Factory Pre-Set for Optimum Performance. Program adjustments are made on the UCM panel inside the front door.

Entering the Programing Mode
Press and hold the **STOP/WASH** button for ten [10] seconds. The screen will display **Program Menus.**



PROGRAMMING CONTROL BUTTONS

Manual Dispense (Factory Set to Manual Dispense)
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 (Factory Setting OFF)
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 80°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 60%)
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.

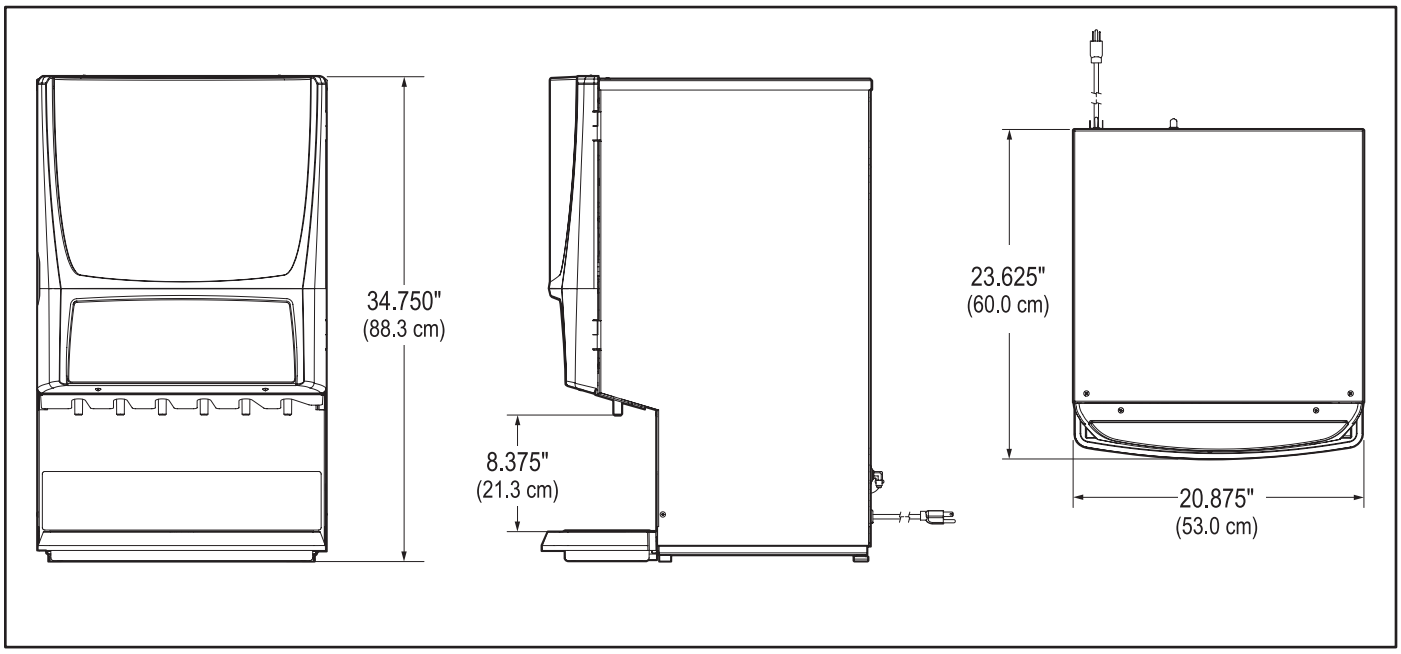
IMPORTANT
Dump Valves: Do not field adjust valves to change product strength.
Product strength adjustments should be made through programming on the UCM only.

Service Call (Factory Set to 1-800-000-0000 x0000)
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.

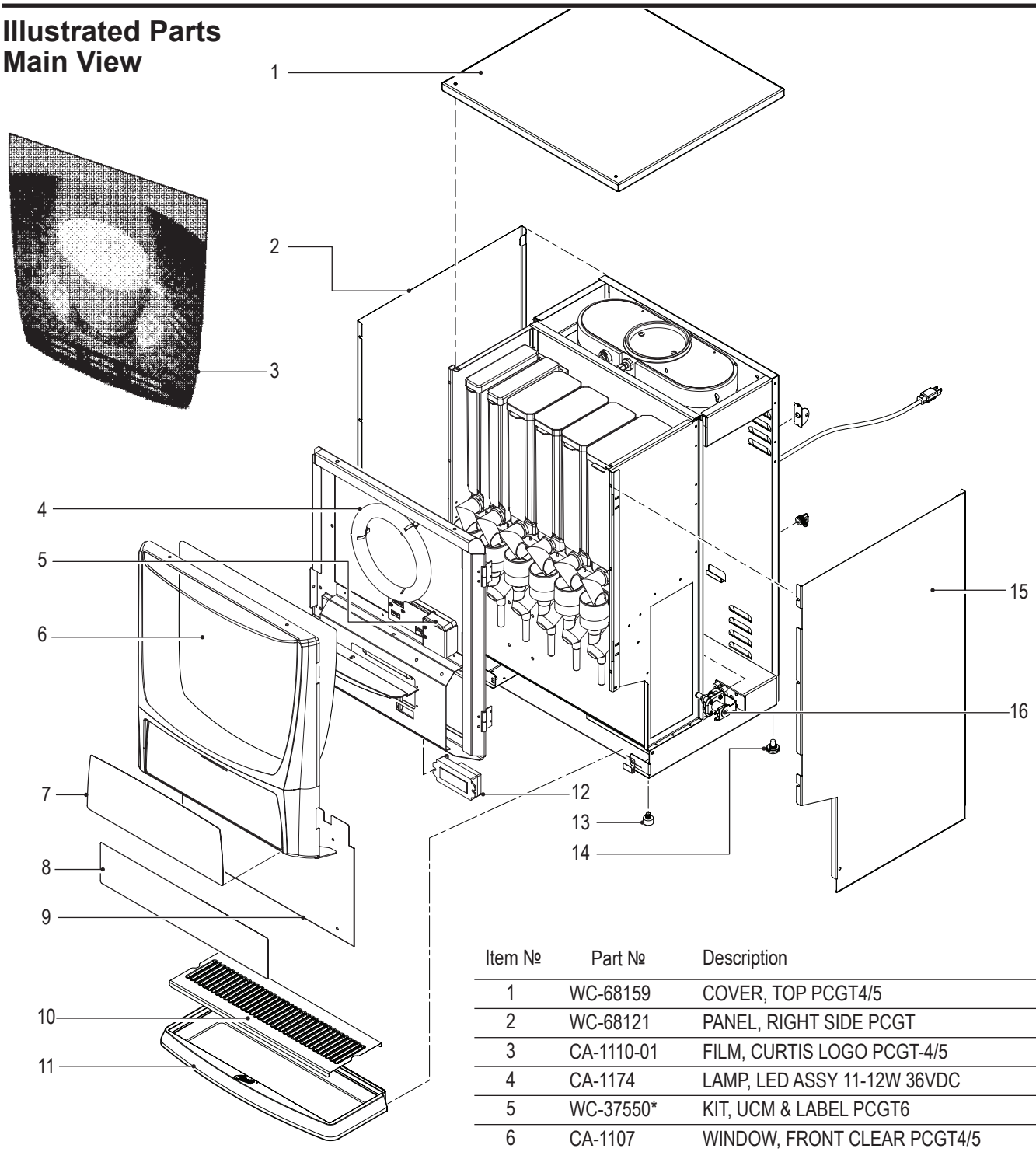
Banner Name (Factory Set to Curtis)
Press ⊙ to display letters, press ⊙ to change letters or > to move places and EX to exit when complete.
This feature allows up to 14 letters to be programmed for company name or regional name. Programming all blanks disables Banner Name. Press > to continue to the next menu.

Exit
Press ⊙ to select, exits program mode and returns unit to operation.

Rough-In Drawing
PCGT6



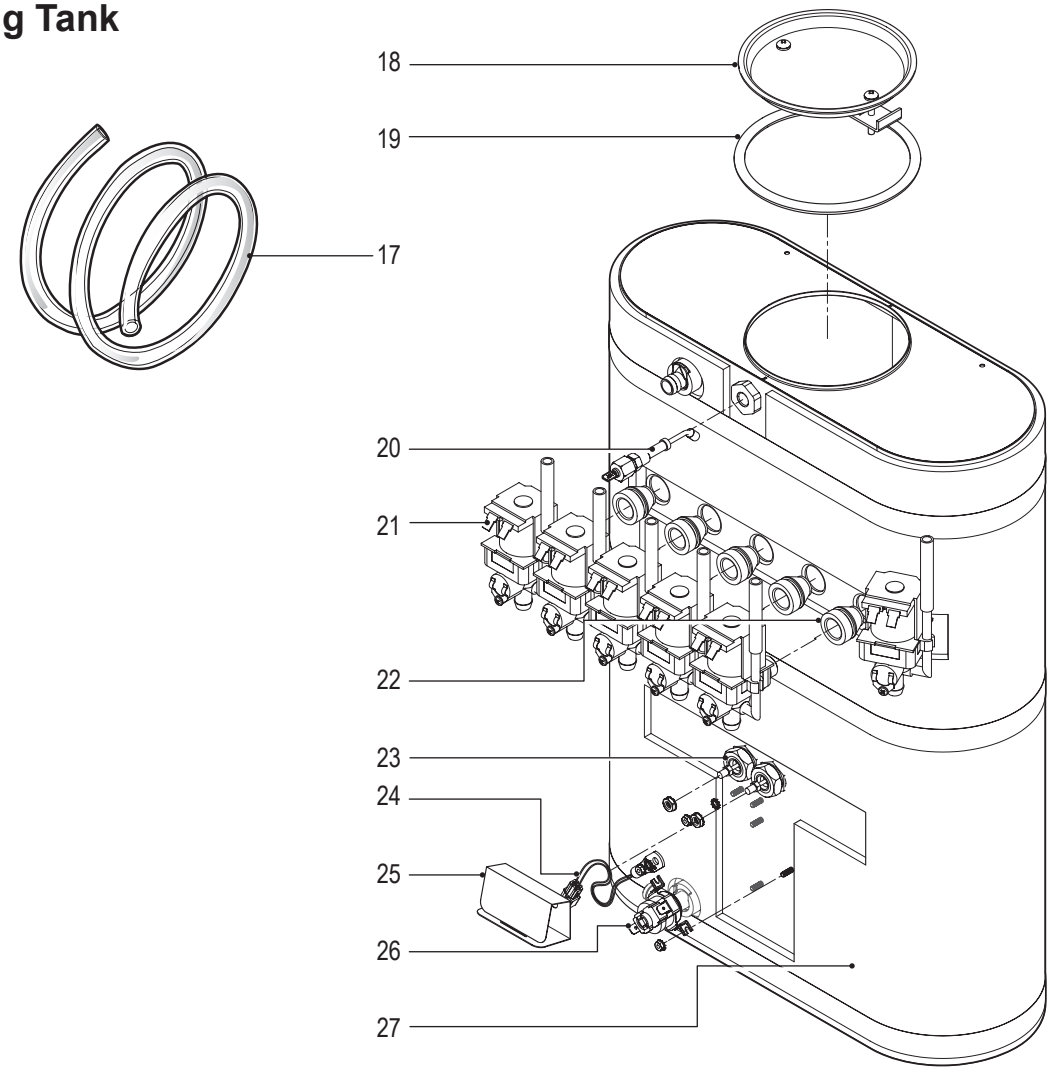
Illustrated Parts
Main View



Item №	Part №	Description
1	WC-68159	COVER, TOP PCGT4/5
2	WC-68121	PANEL, RIGHT SIDE PCGT
3	CA-1110-01	FILM, CURTIS LOGO PCGT-4/5
4	CA-1174	LAMP, LED ASSY 11-12W 36VDC
5	WC-37550*	KIT, UCM & LABEL PCGT6
6	CA-1107	WINDOW, FRONT CLEAR PCGT4/5
7	WC-39950	MEMBRANE CNTRL PNL PCGT6
8	WC-38569	LABEL, SPLASH PANEL PCGT6
9	WC-68222	COVER, ALCOVE PCGT6
10	WC-68147	SCREEN, DRIP TRAY
11	CA-1157	DRIP TRAY
12	WC-10012	SMART MEMBRANE ENCODER PCGT6
13	WC-3503	LEG, 3/8”-16 STD SCREW BUMPER
14	WC-3518	LEG, GLIDE 3/8”-16 STUD SCREW
15	WC-68123	PANEL, LEFT SIDE PCGT
16	WC- 826L*	VALVE, INLET 1GPM 120V 10W YELLOW

* RECOMMENDED PARTS TO STOCK

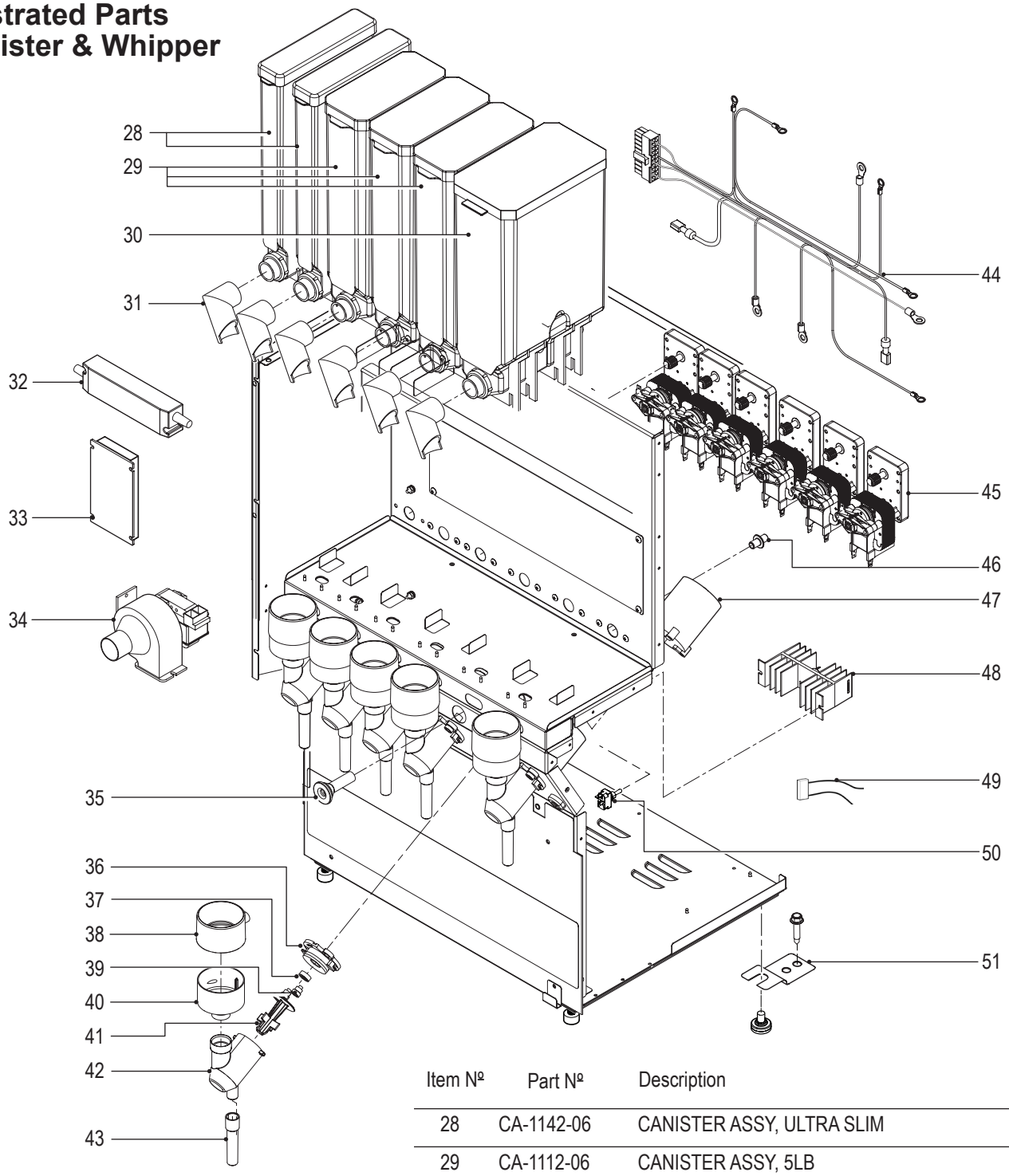
Illustrated Parts
Heating Tank



Item Nº	Part Nº	Description
17	WC-5310*	TUBE, 5/16 ID X 1/8 W SILICONE
18	WC-37008*	KIT, TANK LID ROUND
19	WC-43067*	O-RING, 4½IDxØ.285 SILICONE
20	WC-5502-01*	KIT, LIQUID LEVEL PROBE
21	WC-3734*	KIT, RPL DUMP VALVE FOR WC-880E PCGTs
22	WC-2627*	BUSHING, CONICAL
23	WC- 904-04*	HEATING ELEMENT, 1.6KW W/JAMNUTS
24	WC-1438-101*	SENSOR, TEMPERATURE TANK
25	WC-4394	GUARD, SHOCK HEATING ELEMENT
26	WC- 523*	THERMOSTAT, MNL RESET 120/240V 25A
27	WC-62059	TANK COMPLETE, 120VAC, 1600W PCGT6

* RECOMMENDED PARTS TO STOCK

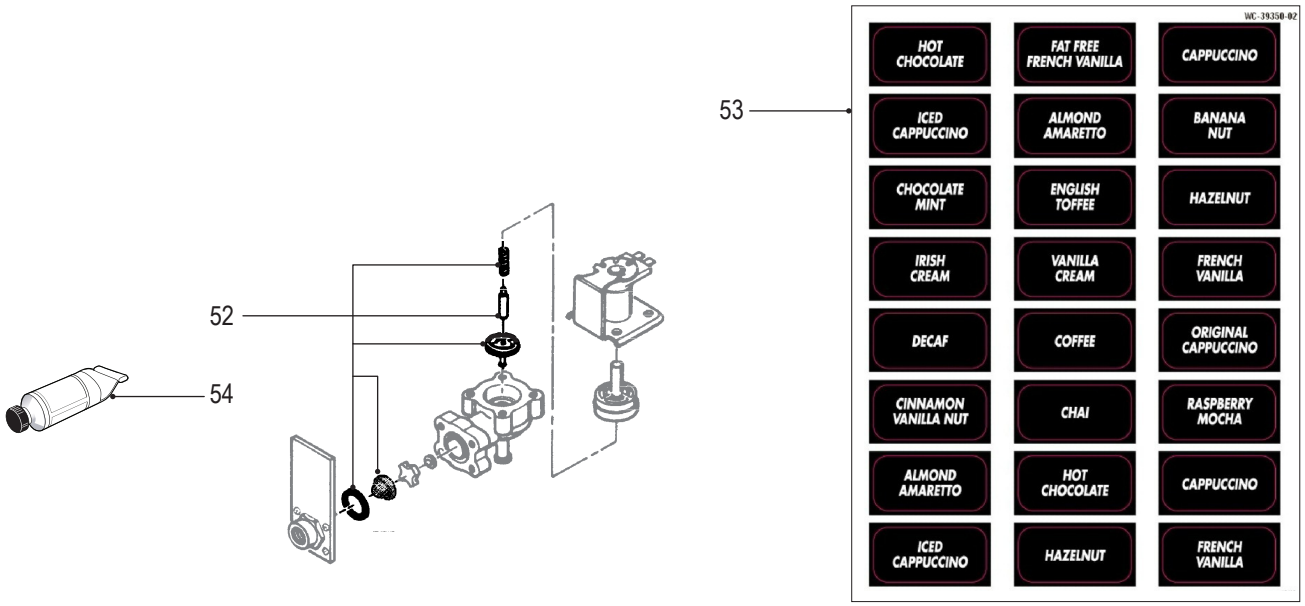
Illustrated Parts
Canister & Whipper



Item Nº	Part Nº	Description
28	CA-1142-06	CANISTER ASSY, ULTRA SLIM
29	CA-1112-06	CANISTER ASSY, 5LB
30	CA-1113-06R	CANISTER ASSY, 10LB RIGHT
31	CA-1026-07	ELBOW, CANISTER LEFT HAND
32	CA-1174-101	POWER SUPPLY, 100-240VAC TO +36VDC, .55A
33	WC-10013	CONTROL POWER MODULE - UPM PCGT6
34	WC-37123	KIT, FAN EXTRACT 120V 29 CFM & BRACKET
35	CA-1011-05*	BULKHEAD FITTING, WATER
36	WC-37118*	KIT, WHIPPER PLATE 3/PKG

* RECOMMENDED PARTS TO STOCK

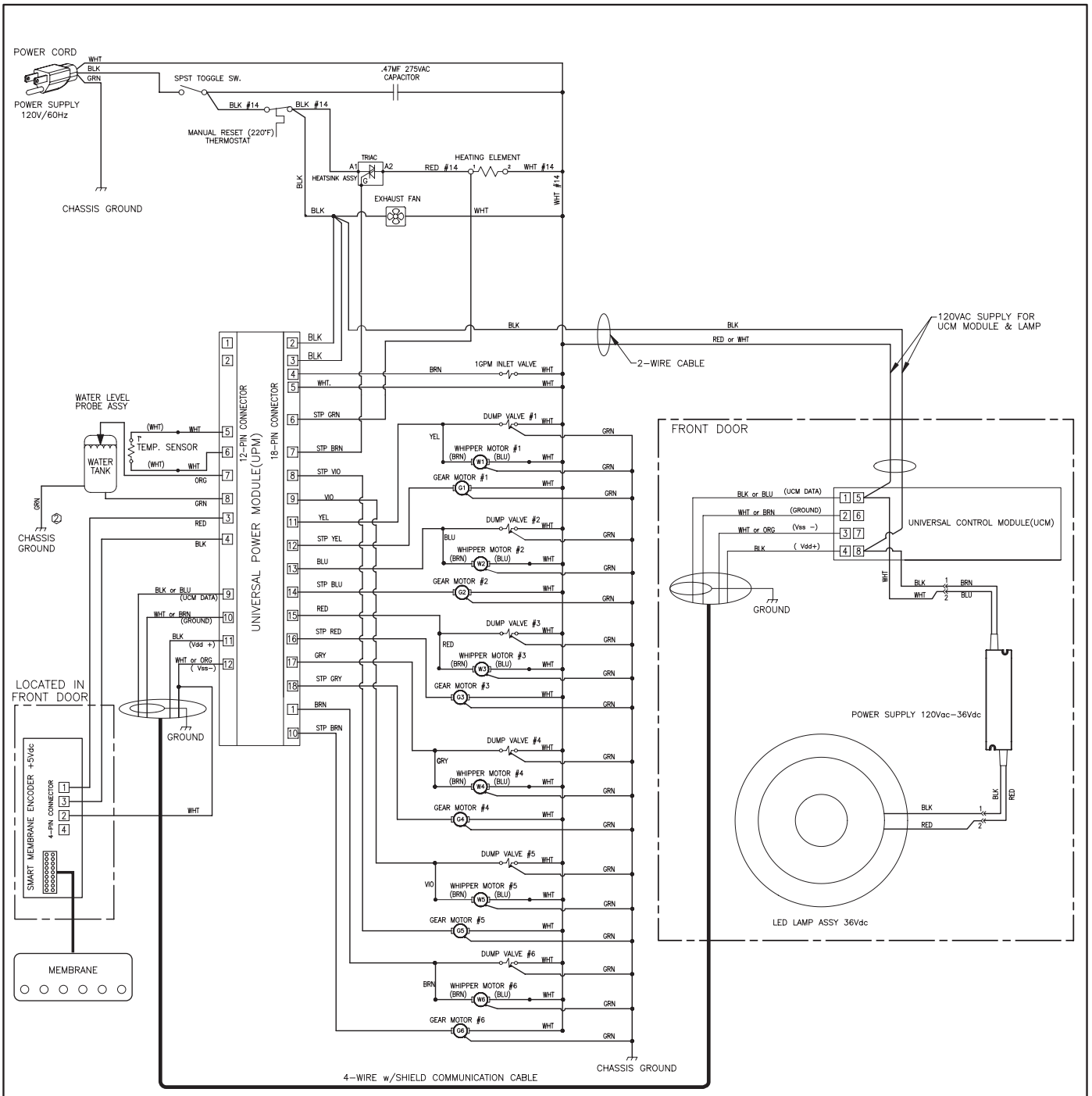
Illustrated Parts



Item Nº	Part Nº	Description
37	CA-1076-04*	SEAL, MOTOR SHAFT PC'S SOFT (20/PKG)
38	CA-1005-03	STEAM TRAP
39	CA-1024-05	PILLAR, LOCATION BLACK
40	CA-1009-03	MIXING BOWL
41	CA-1008-07	PROPELLER, WHIPPER CHAMBER
42	CA-1006-06	CHAMBER, WHIPPER OFFSET
43	CA-1037-3Y	TUBE, EXTENSION 3.0"LG YELLOW
44	WC-13467	HARNESS ASSY, COMPLETE PCGT6
45	WC-37174*	KIT, GEAR MOTOR AND GEAR PCGT
46	CA-1095*	CONNECTOR, ORIFICE WATER
47	WC-3739*	KIT, WHIPPER MOTOR, SCREWS & INSTRUCTION
48	WC-8556*	HEATSINK & TRIAC ASSY 40A 600V
49	WC-8591*	CAPACITOR, X2 USED ON ALL ADS MODELS
50	WC- 102 *	SWITCH, TOGGLE SPST 15A 125VAC RESISTIVE
51	WC-37551*	KIT, ANTI-TIP BRACKET
52	WC-3765L*	KIT, INLET VALVE REPAIR USE ON WC-826L
53	WC-39350-02	LABEL, PANEL FLAVOR PCGT CURTIS
54	WC-5231*	COMPOUND, SILICONE 5 OZ TUBE

* RECOMMENDED PARTS TO STOCK

Electrical Diagram



UPM Pin Assignments (WC-10013)

12-Pin Connector

1	Not Used
2	Not Used
3	+5Vdc SME-8
4	Data_Comm SME-8
5	Temperature Sensor
6	Temperature Sensor
7	Water Level Probe
8	Tank/UPM Ground
9	UCM Data
10	UCM Data Ground
11	Vdd +12Vdc
12	Vss- (Logic Common) UCM/SME-8

18-Pin Connector

1	Whipper Motor #6 & Dump Valve #6
2	120Vac Hot
3	120Vac Hot
4	Inlet Valve
5	120Vac Neutral
6	Triac A2
7	Gate, Triac
8	Gear Motor #5
9	Whipper Motor #5 & Dump Valve #5
10	Gear Motor #6
11	Whipper Motor #1 & Dump Valve #1
12	Gear Motor #1
13	Whipper Motor #2 & Dump Valve #2
14	Gear Motor #2
15	Whipper Motor #3 & Dump Valve #3
16	Gear Motor #3
17	Whipper Motor #4 & Dump Valve #4
18	Gear Motor #4

UCM Pin Assignments (WC- 778)

8-Pin Connector

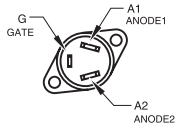
1	UCM Data
2	UCM Data Ground
3	Vss- (Logic Common)
4	Vdd +12Vdc
5	120Vac Neutral
6	Not Used
7	Not Used
8	120Vac Hot

SME-8 Pin Assignments (WC-10012)

4-Pin Connector

1	Vdd +5Vdc
2	Vss- (Logic Common)
3	Data_Comm First
4	Data_Comm Next

TRIAC PIN ASSIGNMENTS



ELECTRICAL RATING TABLE

MACHINE	US MODELS TOTAL POWER (WATTS)	US MODELS TOTAL CURRENT (AMP.)	CANADIAN MODELS TOTAL POWER (WATTS)	CANADIAN MODELS TOTAL CURRENT (AMP.)	HEATING ELEMENT (WATTS)
PCGT6	1800	15			1600
PCGT6C			1350	12	1150

VOLTAGE:	120VAC
WATTAGE:	SEE TABLE
AMPERAGE:	SEE TABLE
HERTZ:	50/60HZ
WIRES:	2W+G
PHASE:	1PH

TITLE: LADDER DIAGRAM

PART NUMBER: LD-PCGT6-10

REVISION: A

② INSTALL SEPERATE GROUND ON TANK.
1. ALL WIRES SHALL BE MINIMUM 18 AWG.
NOTES: UNLESS OTHERWISE SPECIFIED

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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, "0" 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.

ECN 14525 . 10/24/12@9.3 . revB

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◆ Web Site: www.wilburcurtis.com

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

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