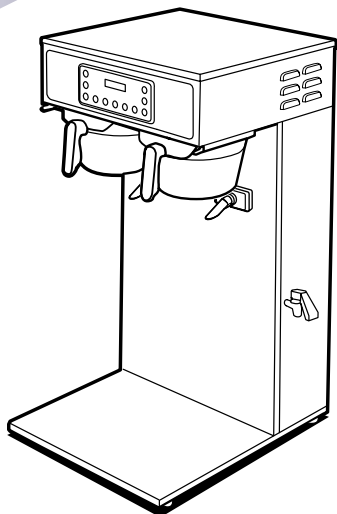




WILBUR CURTIS Co., Inc.

Service Manual – Combo Brewer Twin



Model

■ CBHT



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



IMPORTANT: Equipment to be installed to comply with applicable governmental plumbing/electrical codes having jurisdiction.



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

Important Safeguards/Symbols

This equipment is designed for commercial use. Any servicing other than cleaning and routine maintenance should be performed by an authorized Wilbur Curtis Co., Inc. Service Technician.

- DO NOT immerse the brewer 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 brewer 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

This Curtis Generation 3 brewer is factory preset and ready to go right from the box.

Following are the factory settings for your G3 Coffee Brewing System:

- Brew Temperature = 204°F
- Water Bypass = On for LARGE brew only
- Brew Volume = Set to vessel requirement.

System Requirements:

- Water Source: 20 – 90 psi (38 - 62- kPa), minimum flow rate of 1 gpm (3.8 lpm)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

SETUP INSTRUCTIONS

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



WARNING: Use the leveling legs to level the brewer only. Do not use them to adjust brewer height. Do not extend them higher than necessary.



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 the 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 brewer) is required so that the brewer can be moved for cleaning.
2. This brewer must 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 portable water supply shall be sized, installed and maintained in accordance with federal, state and local codes.
4. Connect the brewer to electrical outlet with an appropriate amperage rating (see serial tag on machine).
5. Once power has been supplied to the brewer, flip the toggle switch to the ON position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
6. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 204°F). Turn on the universal control module (UCM). When the brewer reaches operating temperature, it will display Ready to Brew.

ISO 9001:2008 REGISTERED

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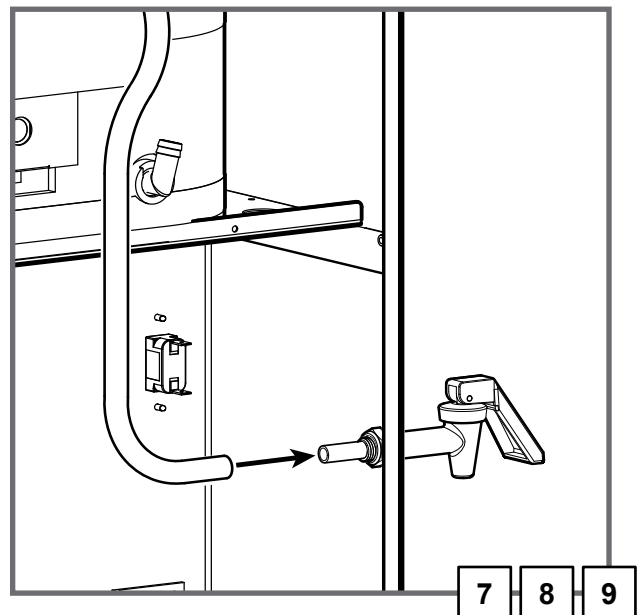
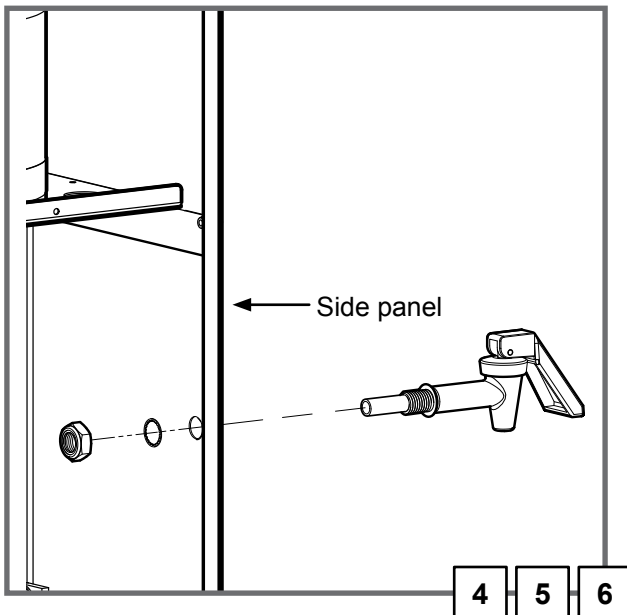
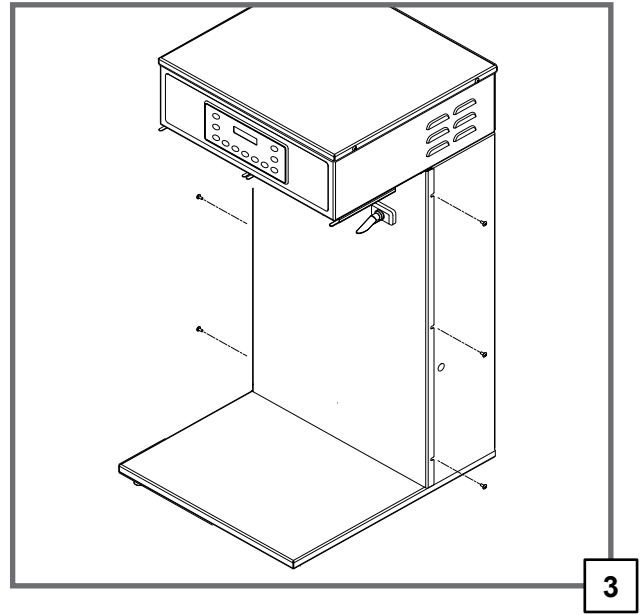
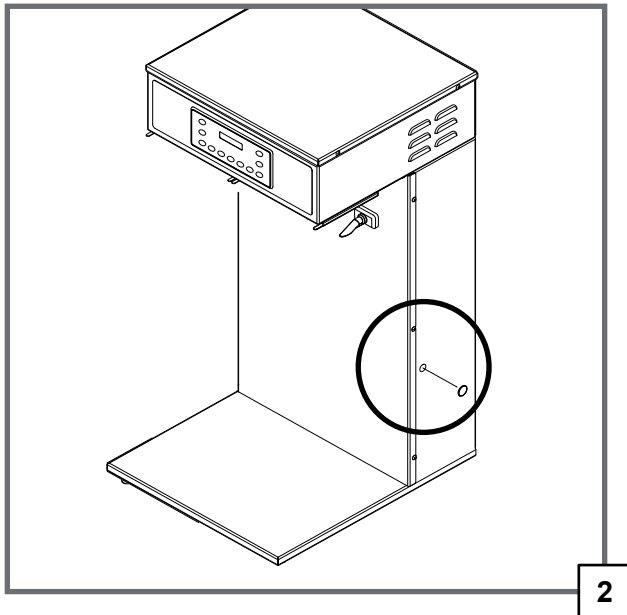
FOR THE LATEST SPECIFICATIONS AND INFORMATION GO TO WWW.WILBURCURTIS.COM

HOT WATER FAUCET INSTALLATION

The hot water faucet is shipped loose and must be attached during the initial set-up of the brewer. To attach the hot water faucet, you will need a ratchet type socket wrench with a 3/4" (approximately 2" deep) socket for nut removal and tightening.

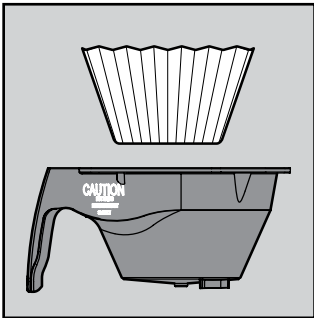
Faucet Installation Instructions:

1. Disconnect power to the brewer.
2. Carefully remove the round plug from the faucet hole on the left or right side panel. See diagram below.
3. Remove the screws that hold the front cover in place and remove the cover.
4. Take the faucet and insert the shaft into the faucet hole.
5. From inside the brewer, slide the lock washer over the faucet shank. Then, thread the nut onto the faucet shank.
6. Hold the body of the faucet while tightening it with the 3/4" socket.
7. Locate the hot water tube that runs from the hot water tank inside the brewer. It has a plug on the end of it.
8. Remove the plug from the hot water tube.
9. Slide the end of the hot water tube over the smooth section of the faucet shank, inside the brewer.
10. Replace the front cover.

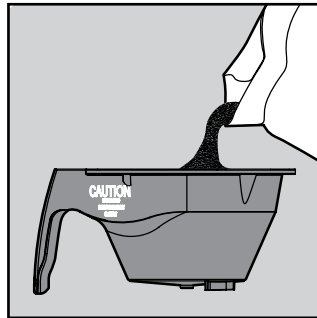


COFFEE BREWING INSTRUCTIONS

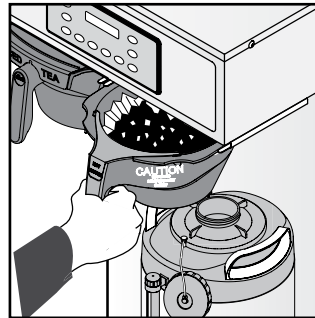
1. Brewer should be ON (confirm at rear toggle switch, then press the ON/OFF button). Ready to Brew should be on the display.
2. Place an empty coffee dispenser under the brew basket. Make sure the dispenser is open at the top and it is centered under the brew basket.



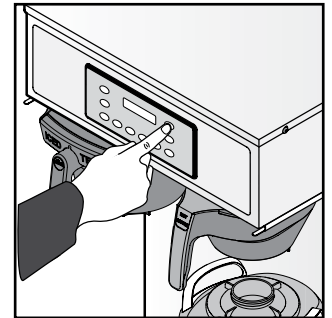
3. Place a clean filter into the brew basket marked HOT COFFEE.



4. Fill the brew basket with the proper amount of ground coffee.



5. Slide the filled brew basket into the rails on the brewer.



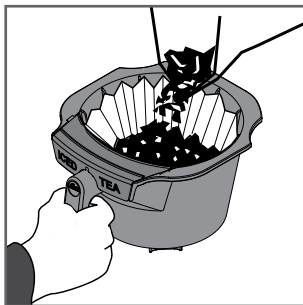
6. Select the appropriate coffee BREW button and press to start the brew cycle.



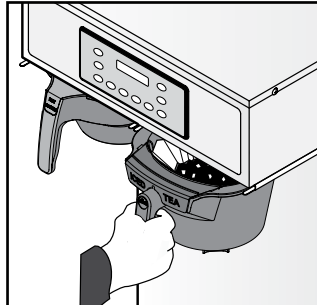
WARNING TO AVOID SCALDING, Do not remove the brew basket or coffee dispenser until the UCM screen indicates that the brew cycle has finished.

TEA BREWING INSTRUCTIONS

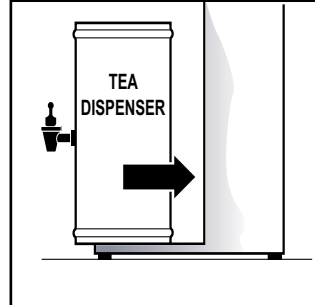
1. Brewer should be ON (confirm at rear toggle switch, then press the ON/OFF button). Ready to Brew should be on the display.



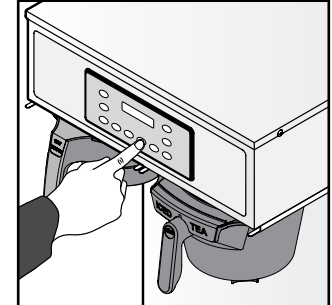
2. Place a new filter into the brew basket marked ICED TEA. Pour leaf tea into the brew basket.



3. Slide the filled brew basket into the brew rails.



4. Slide a tea dispenser all the way in on the brew deck. Center the opening under the brew basket.



5. Press the tea BREW button to start brewing tea.

Quick Start

CBHT

Your Curtis G3/Gold Cup Series is factory preset 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 **<CBHT> CURTIS**. After three seconds, **CURTIS Filling** is displayed.

Water will fill the tank (approximately 2-3 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 the set point temperature.

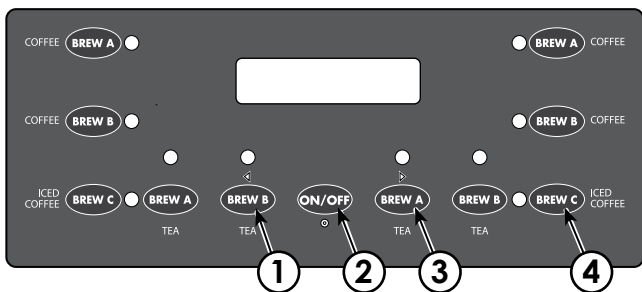
Control will display **CURTIS Ready to Brew** when temperature reaches the set point. The unit is now ready to brew.

Programming the Universal Control Module (UCM)

Turn off the control panel by pressing the ON/OFF button. Press and hold the bottom/right coffee brew button (#4 in illustration) and then press and release the ON/OFF button.

Continue holding the bottom-right brew button. The screen will display **Entering Programming Mode**, wait until **Enter Code** is displayed. Enter the 4-digit access code, the code corresponds to the buttons illustrated below. The default code set at the factory is 1-2-3-4.

After the 4-digit code is entered, **Program Menus < Select >** will be displayed. You can now enter the program menu features.



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

- ◀ Scroll left (button 1)
- ⊙ Select or Enter to save new parameter (button 2)
- ▶ Scroll right (button 3)

PROGRAM MENUS COMBO BREWER

Program Menus From **Program Menus** press ▶. The display will show the next feature Coffee Recipes.

Coffee Recipes (factory set to Gourmet STD)
Press ⊙ to select. If selected, press ◀ or ▶ to choose a coffee recipe: Gourmet STD, Light Roast, Dark Roast, High Yield, Filter Pack or Decaf. Press ⊙ to select the desired recipe.

Non-Brew Program
Press ⊙ to select ◀ or ▶ to pass by these options and continue to the next group. The selections for Non-Brew Program are listed below.

Temperature (factory set to 204°F)
Press ⊙ to select. Then press ◀ or ▶ to move to the desired temperature, then ⊙ to set and exit. The temperature is programmable from 170°F to 208°F in 2-degree increments.

Energy Save Mode (factory set to OFF)
Press ⊙ to select. Then press ◀ or ▶ to choose ON, OFF or ON 140°F, then ⊙ to set and exit. When ON, the brewer will automatically shut off 4 hours after the last brew. When the feature is OFF, the brewer does not utilize the energy saving mode. In the ON 140°F position, the temperature lowers to 140°F, if the 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 ⊙ to display total brew cycles. Press EX or Reset.

Brew Count Total
Press ⊙ to select. This feature shows the total gallons and total brew cycles on the brewer. It cannot be reset.

Cold Brew Lock	<p>Cold Brew Lock . . . (factory set to 5°)</p> <p>Press to select. Press or to select the desired setting (5°F, 15°F or Off), then to set and exit.</p> <p>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 the set point, next is within 15 degrees of the set point, OFF is within 30 degrees of the set point for the Ready to Brew message, however, it will brew at any temperature.</p>
Master Reset	<p>Master Reset</p> <p>Press to display Are You Sure?</p> <p>Then for Yes, for No. The brewer factory defaults are then reset.</p>
Service Call	<p>Service Call (phone number factory set to 1-800-000-0000 x0000)</p> <p>Press to display the number and change a number. Press to move the number place and EX to exit when complete. This number will be displayed during a heating system SENSOR ERROR or during a WATER ERROR.</p>
Access Code	<p>Access Code (factory set to 1-2-3-4)</p> <p>Press to display the number and to change a number, (the number can be changed 1 to 4) or to move the number place and EX to exit when complete.</p>
Banner Name	<p>Banner Name (factory set to CURTIS)</p> <p>Press to display letters and change letters or to move place and EX to exit when complete. This feature allows up to 14 letters to be programmed for a company name or a regional name. Programming all blanks disables the Banner Name. If programmed, the Banner Name is displayed every 5 seconds on and off.</p>
P-Maintenance	<p>P-Maintenance (factory set to OFF)</p> <p>Press to select. Set the number of gallons brewed to indicate P-Maintenance. Press or to adjust from Off to 9500 gallons. This feature advances in 500 gallon increments. Press to exit.</p>
Beeper On/Off	<p>Beeper On/Off (factory set to ON)</p> <p>Press to display ON or OFF. Pressing either or toggles between on and off. Press to set and exit. When ON, this feature allows you to hear a short beep each time a button is pressed.</p>
Coffee Drip-out Mode	<p>Coffee Drip-out Mode (factory set to 2 minutes)</p> <p>Press to select. Press or to move to the desired time (OFF, 1, 2, 3, 4, 5, 6, 7, 8 and 9 min.). Press to set and exit.</p>
Tea Drip-out Mode	<p>Tea Drip-out Mode (factory set to OFF)</p> <p>Press to select. Press or to move to the desired time (OFF, 1, 2, 3, 4 and 5 minutes). Press to set and exit.</p>
Displ. Brew Time	<p>Displ. Brew Time (factory set to ON)</p> <p>Press to display ON or OFF. Pressing either or toggles between ON and OFF. After Display Brew Time an EXIT screen will return you to Brew Button Prog.</p>
Display Messages	<p>Display Messages (factory set to ON)</p> <p>Press to display ON or OFF. Pressing either or toggles between ON and OFF. This feature allows the operator to select the message "Rinse Server Before Brewing". This message will be displayed any time the unit is not brewing.</p>
Brew Button Prog	<p>Brew Button Program</p> <p>This is the next group of options in the sequence. The screen will prompt you to choose tea or coffee. Coffee options are shown below and on the following page. Tea options are shown on page 6.</p>
Select Button	<p>Select Button</p> <p>This is a temporary screen message indicating you are in the coffee brew button programming mode. Select a coffee brew button on the UCM.</p>
Brew By Volume	<p>Brew by Volume (factory settings: LARGE 200oz ±8oz. SMALL 64oz±4oz.)</p> <p>Press to select. The display will ask you to select a brew button, Large, Medium or Small. Press the desired brew button to begin... when the desired volume is reached press the same brew button to stop the flow. Now the volume has been set.</p>

Brew By Time	<p>Brew by Time (Factory settings: LARGE 5min-25sec. SMALL 1min-52sec.)</p> <p>The next item in the sequence is Brew by Time. Press ⊙ to select and to change the brew time. The display will now show the current time. By pressing ◀ or ▶ you can toggle back and forth from minutes to seconds and to exit (ex). Change the time or set and exit by pressing the ⊙ button.</p>
Pre-infusion	<p>Pre-Infusion (factory disabled)</p> <p>Press ⊙ to select. The current setting is displayed in seconds. Press ◀ to decrease or ▶ to increase (range from OFF to 10 through 60 seconds). Press ⊙ to set and exit. If Pre-infusion is selected (ON), Cold Brew Lock is set to Delta 1 within 5°F of the 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.</p>
Pulse Brew On/Off	<p>Pulse Brew (factory setting C)</p> <p>Press ⊙ to select. Press ◀ or ▶ to select OFF or one of five pulse patterns (A to E). The five Pulse Brew options help “tune” or change the coffee flavor.</p> <p>Guidelines for Pulse Brew:</p> <p>Filter Pack type coffees typically extract better with the A and B pulse setting.</p> <p>Decaf coffees typically extract better with the B pulse setting.</p> <p>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.</p> <p>Settings D and E are manual pulse counts.</p> <p>To exit from Pulse Brew mode, select 0 for the time.</p> <p>If Pulse Brew is turned on, Cold Brew Lock is set to Delta 1 within 5°F of the 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.</p>
By-Pass On/Off	<p>By-Pass (factory settings: LARGE 35%. SMALL Off.)</p> <p>The By-Pass On/Off option helps with controlling extraction with larger brews. Contact time that is too long will extract undesirable bitter, harsh flavor compounds. By-passing some of the brew water around the coffee bed will balance the extraction. Press ⊙ to display the current setting. Press ◀ or ▶ to choose the setting (OFF, 1% to 50%). Press ⊙ to set and exit.</p>
Select Button	<p>Select Button – You may select a tea brew button to program from the buttons on the UCM.</p>
Brew By Volume	<p>Brew by Volume</p> <p>Press ⊙ to select. The display will read Select Brew Button. Once the desired BREW button is selected, the display will read “Press BREW to Start” and hot water starts dispensing. When the desired volume is reached, press the BREW button again to stop the flow. The brew volume has now been set. When EXIT is displayed, press ⊙ to select and exit.</p>
Brew By Time	<p>Brew by Time (factory set to Full 3 min 32 sec, Half 1 min 46 sec)</p> <p>Press ⊙ to select. Press ◀ or ▶ to increase or decrease time. Tea by Time has a range of 0:00 to 9:59 (increments are minutes and seconds). The HALF BREW button will be set at half the brew time.</p>
Dilut. Delay	<p>Dilution Delay (factory set to Full 30 sec, Half 30 sec)</p> <p>Press ⊙ to select. Press ◀ or ▶ to toggle between Standard-Gray (30 sec), Standard-Purple (30 sec), Tropical-Gray (9 min), Tropical-Purple (9 min), 76/308-Gray (4 min) and 76/308-Purple (4 min). The range is from 0 seconds to 10 minutes; in 30 second increments.</p>
Dilut. Volume	<p>Dilution Volume</p> <p>Press ⊙ to select. The display will now show “Push START To Begin...”. Press the BREW button, then water starts running. When the desired volume is reached, press the BREW button again to stop the flow. Now the volume has been set. Pressing the ▶ button will display the subsequent menu features.</p>
Dilut. Time	<p>Dilution Time (factory set to Full 4 min 5 sec, Half 2 min 2 sec)</p> <p>Press ⊙ to select. Press ◀ or ▶ to toggle between Standard-Gray (4min-5sec), Standard-Purple (4min-5sec), Tropical-Gray (4min-26sec), Tropical-Purple (4min-26sec), 76/308-Gray (4min-55sec) and 76/308-Purple (4min-55sec). The setting range is from 0 sec to 9 min, 59 sec, in 1 second increments.</p>
Tea Pulse Brew	<p>Tea Pulse Brew (factory set to OFF).</p> <p>Press ⊙ to select. Press ◀ or ▶ to choose ON, OFF, or D. Selecting ON will give a pulsing pattern of 1 to 20 pulses. In D, the pulse time can be set for ON, from 5 to 150 seconds (adjustable in 5 sec increments). Off time is from 5 to 150 seconds, adjustable in 5 second increments.</p>

Sweetener Time

Sweetener Time (factory set to Full 48 sec.)
Not applicable for this model.

Model Select

Model Select (factory set to CBHV-Twin)

Press **⊙** to select. Press **◀** or **▶** to select the model. The available selections are: CBHV-Twin, CBHV-Single, CBHV-Twin SW and CBHV-Single SW. Press **⊙** to set and exit. When the Model Select feature is changed, all settings are reset to the factory defaults of the newly selected model.

Batch Select
Coffee

Batch Select (factory set to Two Batch)

This feature will give you a choice of selections; one brew button or two brew buttons. Select Two Batch.

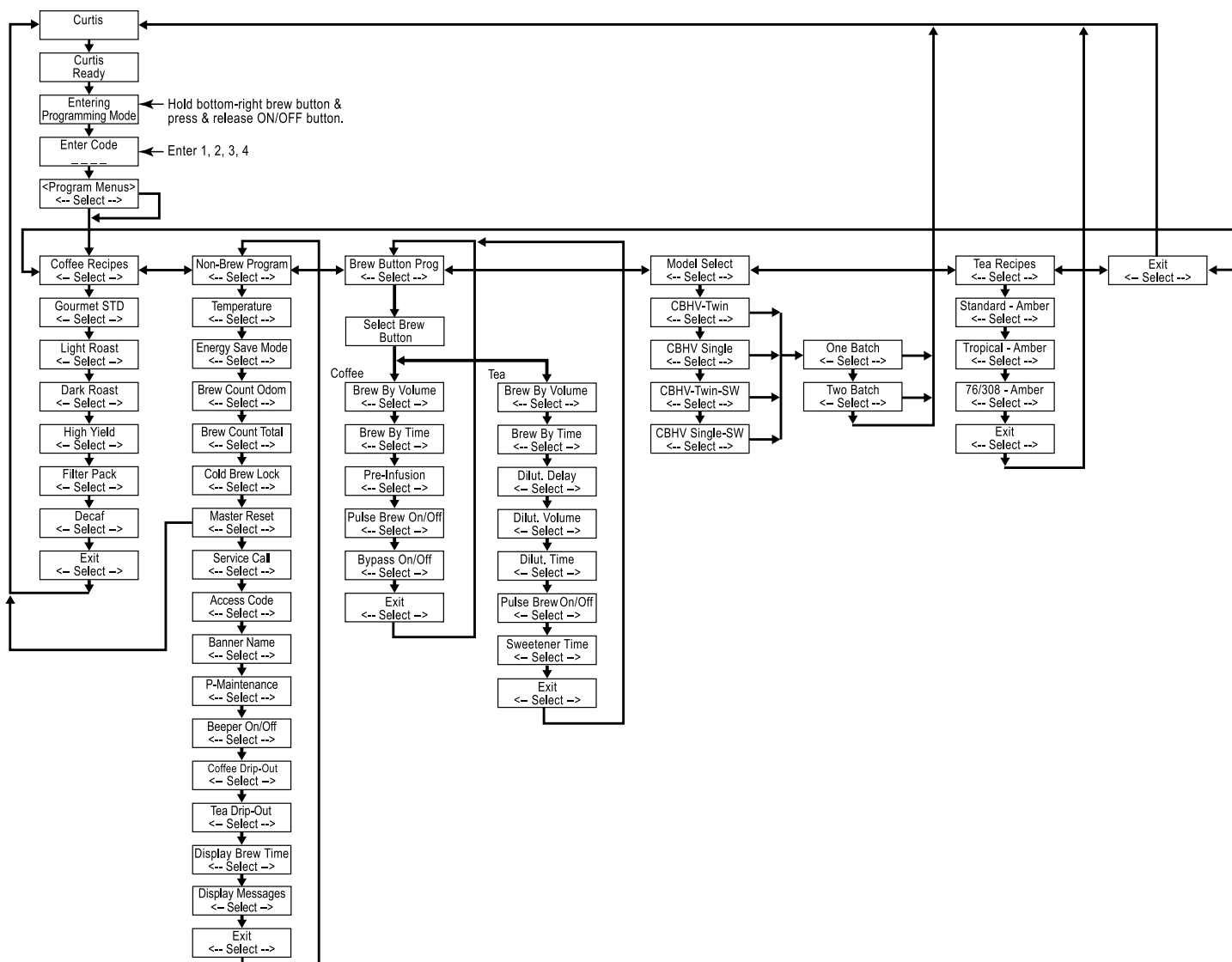
Tea Recipes

Tea Recipes (factory set to Standard - Amber)

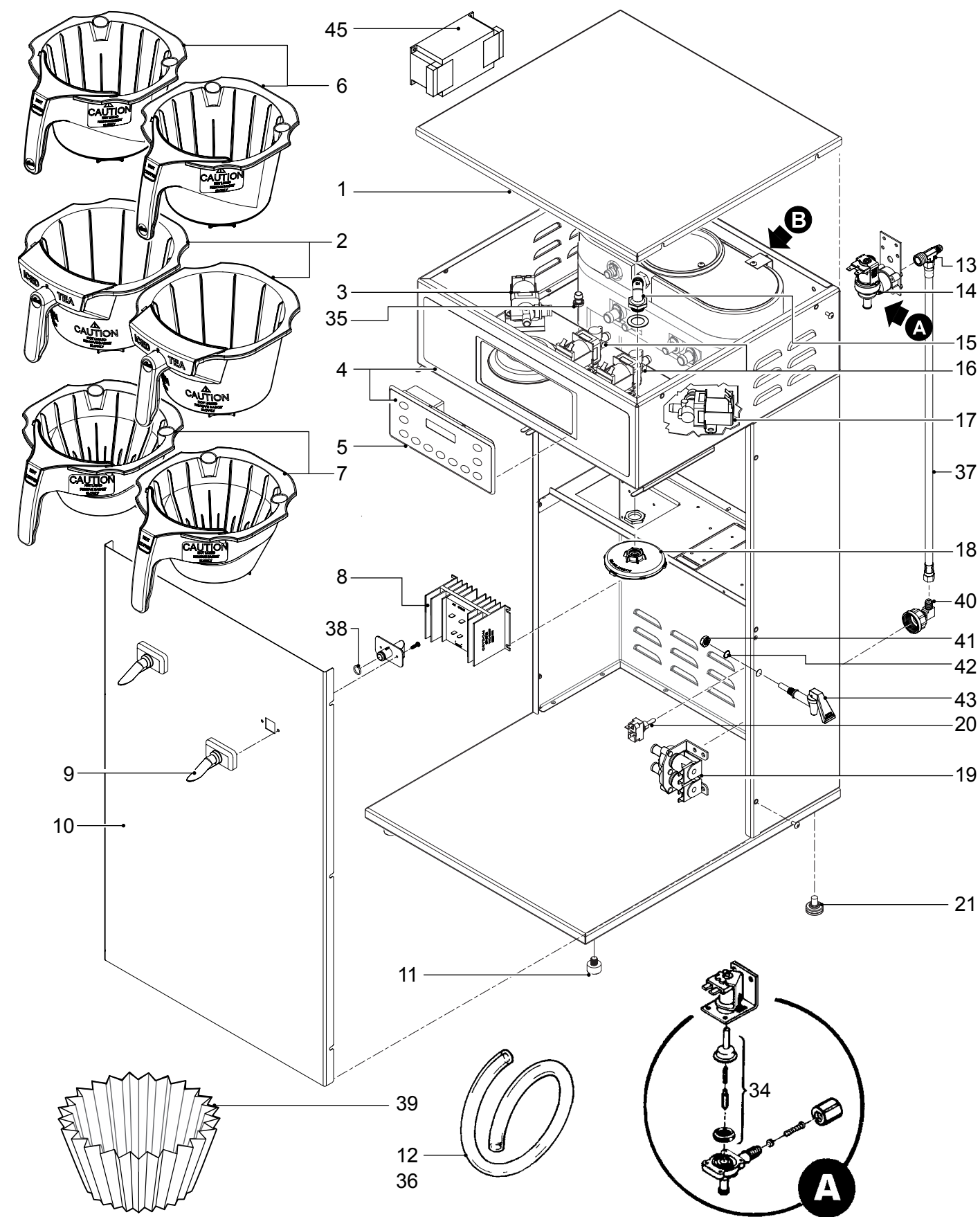
This is a tea feature. Press **⊙** to select. Press **◀** or **▶** to choose a tea recipe: Standard - Amber, Tropical - Amber, or 76/308 - Amber. Press **⊙** to select the desired recipe and exit.

Control Module Menu Tree

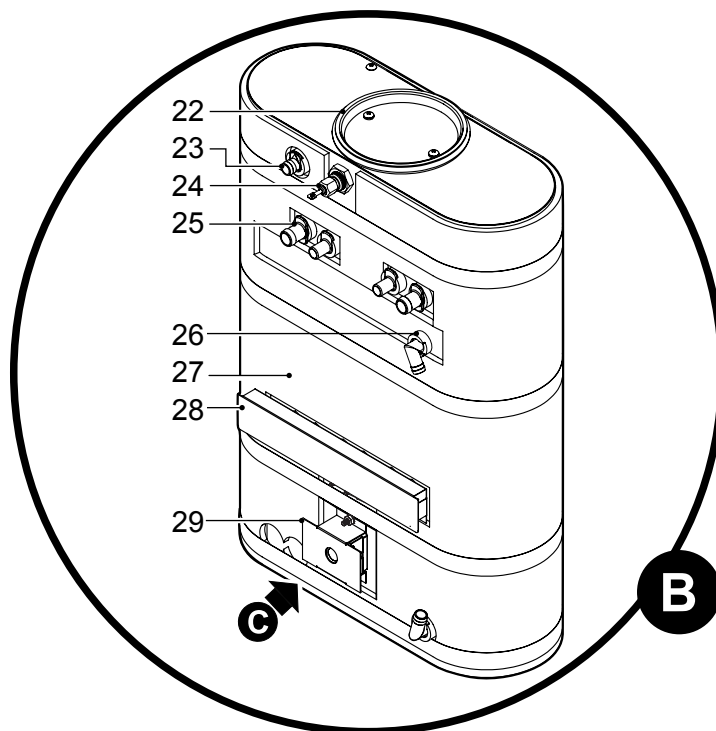
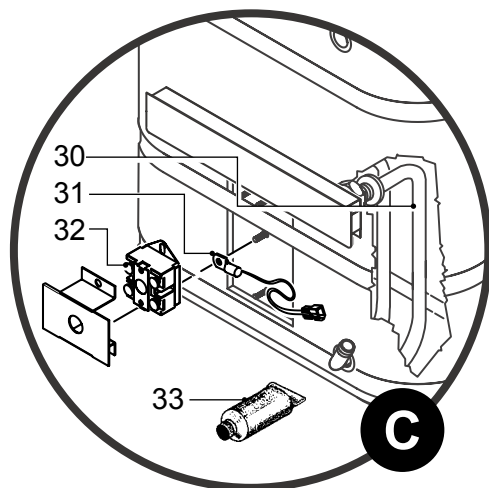
The flow chart displays the sequence of menu item that can be accessed through the UCM. Various menu items will immediately exit programming mode when selected. Other menu items, when selected, will continue to the next item in the menu list.



Illustrated Parts



Illustrated Parts – Detail Bubbles

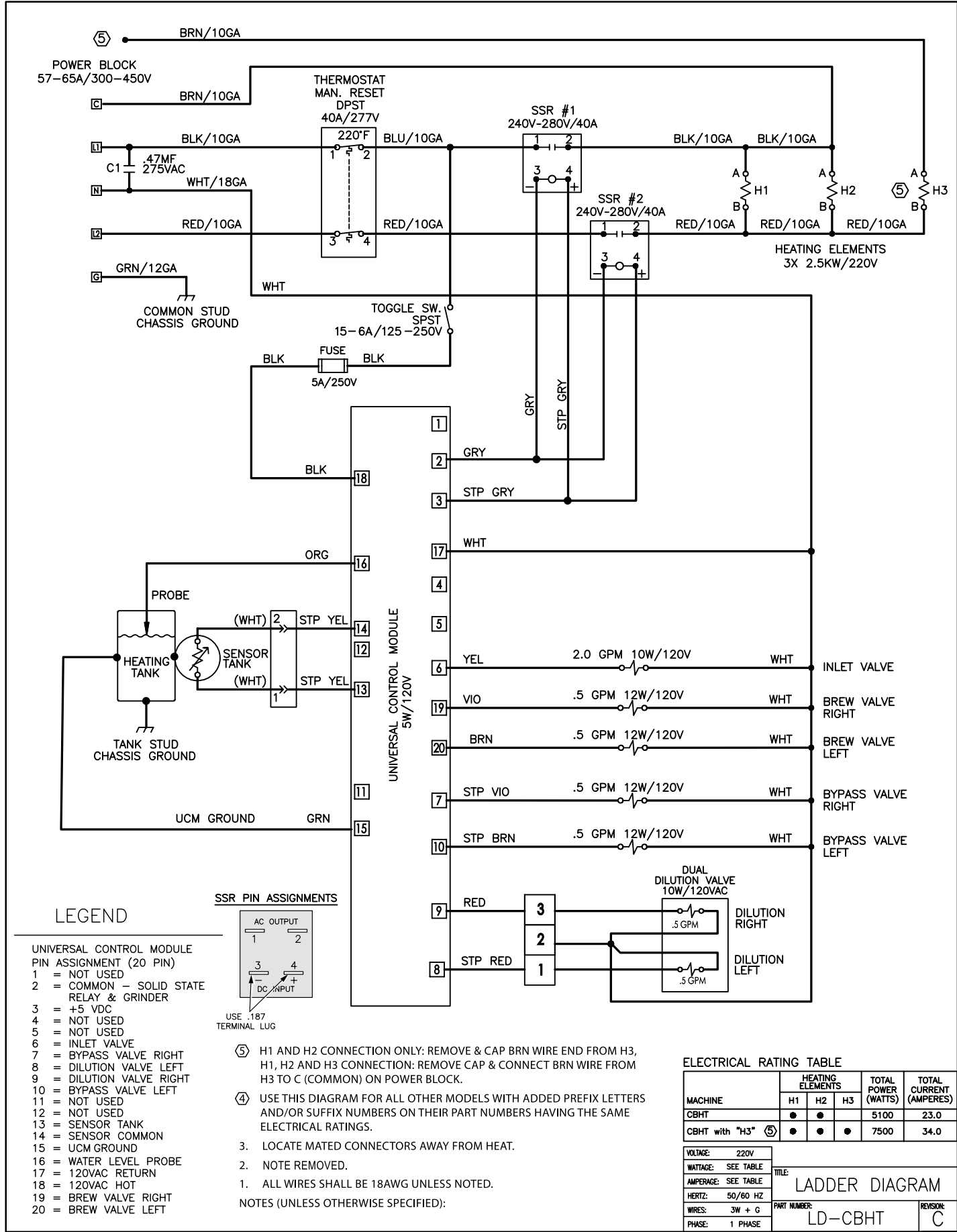


ITEM	PART Nº	DESCRIPTION
1	WC-5421	COVER, TOP SS GEM-12D GEM-612ILD,TL9002,312IL
2	WC-3398	BREW CONE, ASSY STD TEA NON MTL W/BLU SPSH POC
3	WC-37121*	KIT, DUMP VALVE LEFT
4	WC-390060	LABEL, UCM OVERLAY & OUTER CBHT CURTIS ICED COF
5	WC-37557*	KIT, UCM & LABEL CBHVT & CBHT
6	WC-3422IC	BRW CNE,ASSY W/SPSH POC TAN STYLZD HV 'ICED COF
7	WC-3417*	BRW CNE,ASSY W/SPSH POC BRN STYL GEMIN HOT COF
8	WC-8559*	RELAY, SOLID STATE, 280Vac MAX W/INT HEATSINK
9	WC-66079	SPOUT ASSY , DILUTION PLASTIC
10	WC-61619	COVER, FRONT W/A CBHTV
11	WC-3503	LEG, 3/8"-16 STUD SCREW BUMPER
12	WC-5310*	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
13	WC-2705	TEE, 1/4 X 1/4 FLARE X 3/8 NPT PLATED
14	WC-847*	VALVE, INLET 2 GPM 120V 10W GEN USE BROWN BODY
15	WC-2977-101K	KIT,SPRAYHEAD FITTING PLASTIC
16	WC-844-101*	VALVE, BY-PASS, NON-ADJUST W/RESTRICT (WC-2945)KIT,
17	WC-37122*	DUMP VALVE RIGHT
18	WC-29050*	SPRAYHEAD, AMBER ADVANCED FLOW
19	WC-895-104*	VALVE, INLET DUAL 120V 9W .53 GPM X .53 GPM
20	WC-102	SWITCH, TOGGLE NON-LIT SPST 15A 125/6A 250VAC RES
21	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW
22	WC-37008*	KIT, TANK LID ROUND
23	WC-37266	KIT, FITTING TANK OVERFLOW

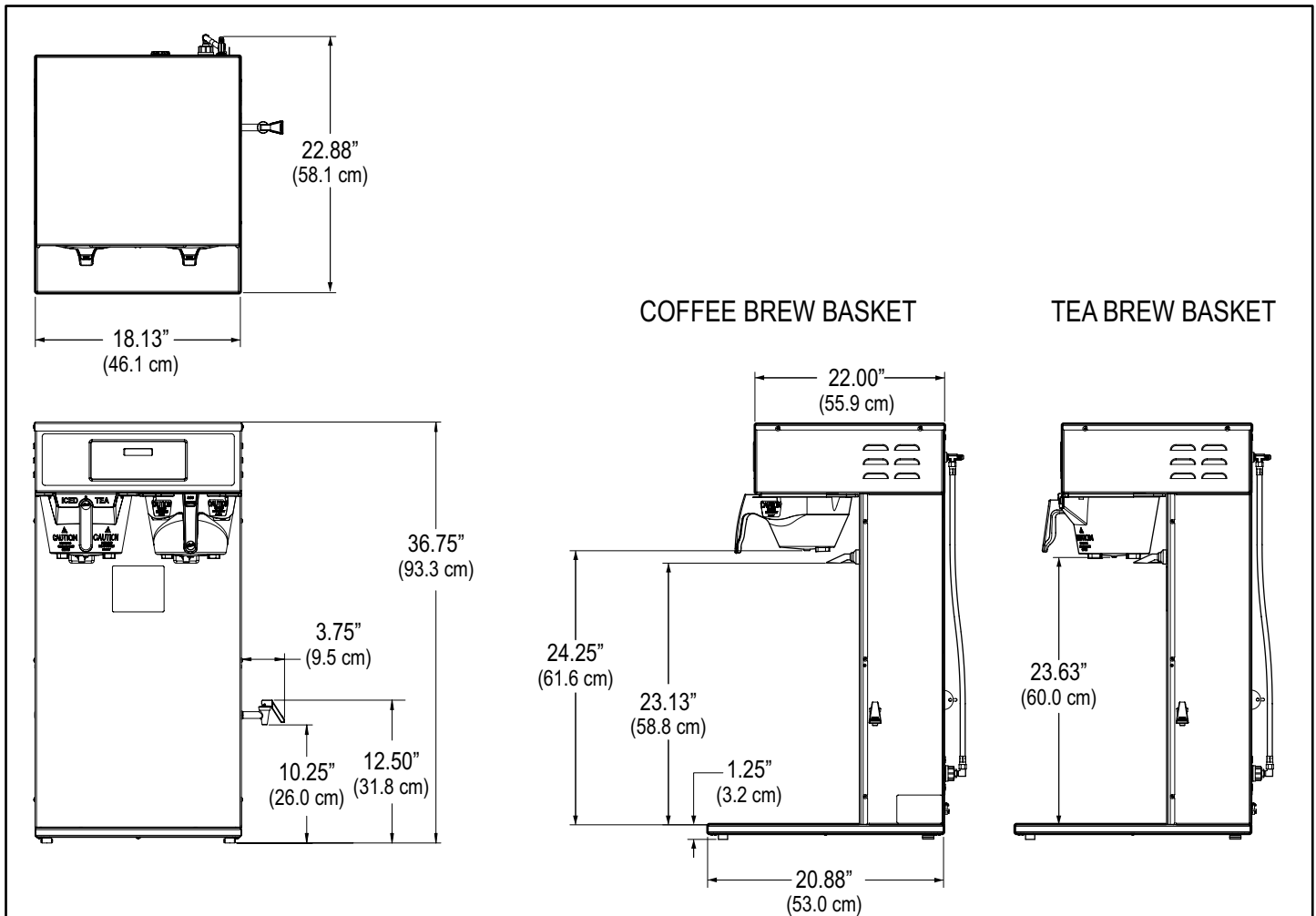
ITEM	PART Nº	DESCRIPTION
24	WC-5527K*	KIT, PROBE WATER LEVEL O-RING& NUT
25	WC-37317	KIT, STRAIGHT FITTING & BUSHNG 8mm GEN USE
26	WC-37365	KIT, FITTING TANK INLET
27	WC-62033	TANK, COMPLETE GEMTS W/ULTEM FITTINGS
28	WC-4382	GUARD, SHOCK HTNG ELMNT DOUBLE
29	WC-43055	GUARD, SHOCK RESET THERMOSTAT (WC-522)
30	WC-934-04*	KIT,ELE HEAT 2.5KW 220V W/ JAM NUT & SIL WASHERS
31	WC-1438-101*	SENSOR, TEMPERATURE TANK
32	WC-522*	THERMOSTAT, HI LIMIT HEATER CONT DPST 277V 40A
33	WC-5231*	COMPOUND SILICONE 5 OZ
34	WC-3765L*	KIT, IN VAL REP USE ON WC-826/WC-826L/WC-847 (OLDER UNITS)
35	WC-29044	SLEEVE, OVERFLOW ASSY GEN USE
36	WC-5350	TUBE, 1/2 ID x 1/8W SILICONE GEN USE
37	WC-53045	TUBE ASSY, FLEX 1/4 FLARE SS/STL X 28." LG NYLON BRAIDED
38	WC-43134	O'RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS
39	GEM-6*	FILTER, 500PK 12 1/2 X 4 GEMSS/GEMTS/TP/
39A	GEM-6-101*	FILTER, PAPER 15 X 5-1/2" ALTRA 4-3/4" H USED ON WC-3377
40	WC-37255	KIT, DUAL VALVE WATER INLET
41	WC-4271	NUT, LOCK 1/2"-20 W/ NYLON INS ERT PLATED
42	WC-4308	WASHER, 1/2 ID INTRNL LCK, STL
43	WC-1809-104	FAUCET, HOT WATER LONG SHANK
44	WC-13335-101	HARNESS ASSY, COMPLETE CBHVT (NOT SHOWN)
45	WC-596K	KIT, NOISE FILTER EMI 250V/30A 1PH (EXPORT MODELS ONLY)

* RECOMMENDED PARTS TO STOCK

Electrical Schematic



Rough-In Drawing



Cleaning The Brewer



CAUTION: DO NOT use undiluted bleach or chlorine.



CAUTION: Never remove faucet when container is full. Drain container first.

DAILY

1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the brewer should be cleaned with stainless steel polish only, to prevent scratches.
2. Clean the spray head and domed area around the spray head with a mild detergent and warm water solution. Scrub well to remove residue. Rinse with and clear water. Dry with clean cloth.
3. Remove the plastic brew basket and wash with a detergent solution or put through a dishwasher.
4. Wash the beverage dispenser.
 - a. Clean dispenser and top cover with a detergent solution.
 - b. Remove the faucet assembly. Unscrew the handle assembly from the faucet. Clean the faucet shank with a gauge glass brush (circular bristle) by pushing the brush through the shank.
 - c. Dry and assemble parts.

Product Warranty Information

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. 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. 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. 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.

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Wilbur Curtis Co., Inc.

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