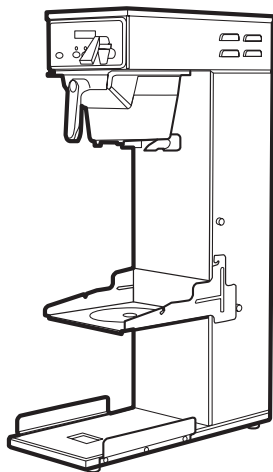




# WILBUR CURTIS COMPANY, INC.

## Service Manual – Combo Brewer



Models:

- CBS
- 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

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Montebello, CA 90640-5403  
For the latest information go to  
[www.wilburcurtis.com](http://www.wilburcurtis.com)  
Tel: 800-421-6150  
Fax: 323-837-2410

### 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

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](http://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:** 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 brewing system and enhance coffee and tea 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 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 airtop deck is in the proper position to accommodate your airtop. Place a clean, empty airtop on the deck.
3. Place a new paper filter into the brew cone.

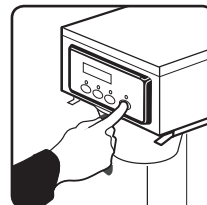
4. Pour ground coffee into brew cone marked COFFEE



5. Position filled brew cone into brew rails.



6. Press the COFFEE Brew button.

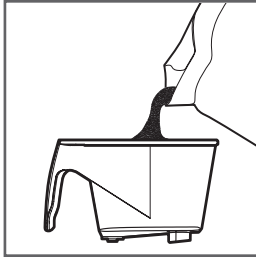


FOR THE LATEST SPECIFICATIONS AND INFORMATION GO TO [WWW.WILBURCURTIS.COM](http://WWW.WILBURCURTIS.COM)

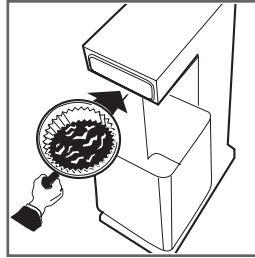
## Brewing Instructions – Tea

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.

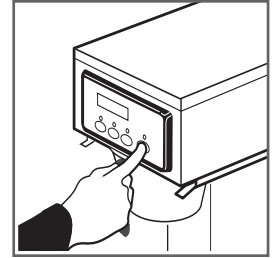
3. Place filter in brew basket. Pour tea into basket marked ICED TEA.



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 **<Coffee/Tea Brewer> 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.

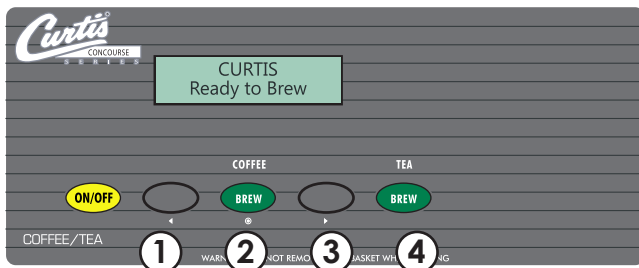
Control will display **CURTIS READY TO BREW** when temperature reaches the set point (204°F). Unit is now ready to brew.

## 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.

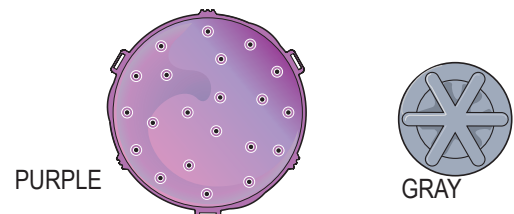


All programming selections are performed with the three center buttons. The symbols below the buttons are:

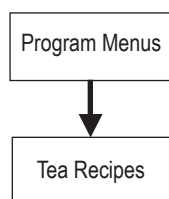
- ◀ Scroll LEFT ①
- ⊙ SELECTION or ENTER to save new parameter ②
- ▶ Scroll RIGHT ③



**IMPORTANT** **SPRAYHEADS:** Mentioned in this Programming guide are the words Gray and Purple. This refers to the color of the sprayhead. The current sprayhead is the purple AFS. The older version is the gray sprayhead. See the illustration at right.



## Program Menus

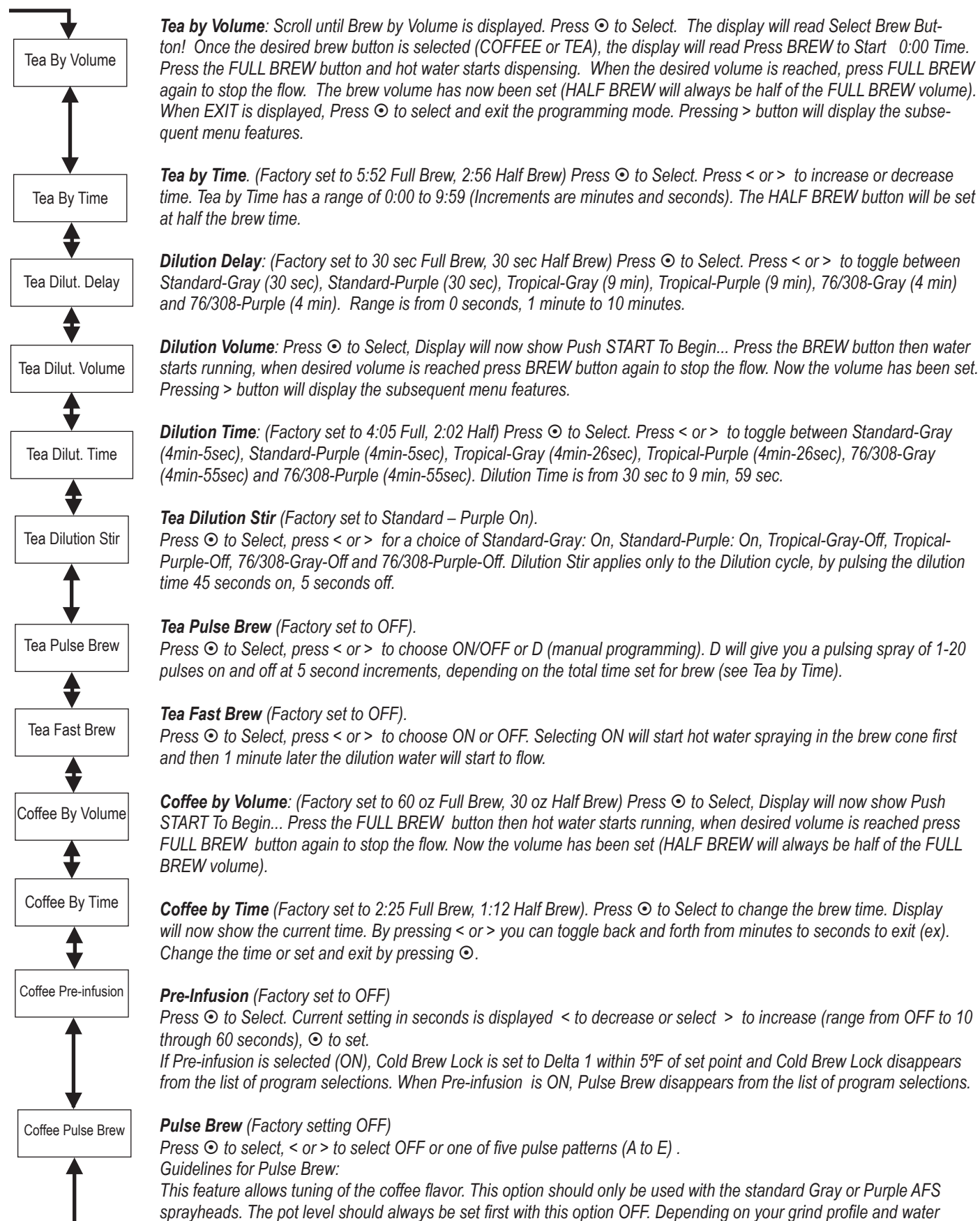


Selecting Brew by Volume or Brew by Time depends on whether you know your brew time before starting. From **Program Menus** press > display will now show the next feature.

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

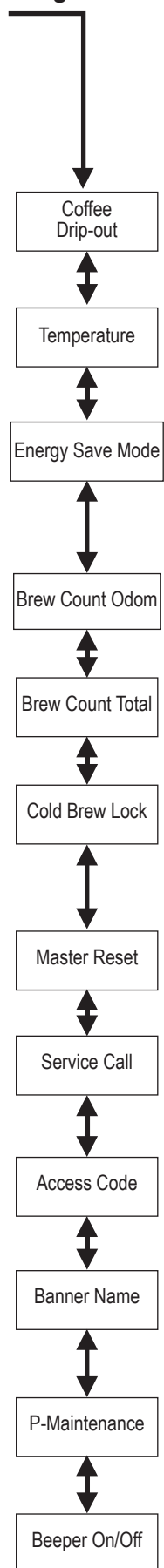
Press ⊙ to Select. Press < or > to toggle between Standard-Gray, Standard-Purple, Tropical-Gray, Tropical-Purple, 76/308-Gray and 76/308-Purple. Set and exit programming by pressing ⊙.

## Program Menus



Continued on Page 4

## Program Menus



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

### **Temperature** (Factory set to 204°F)

Press **⊙** to Select. Press < or > to move to desired temperature and then **⊙** to set. Temperature is programmable from 170°F to 204°F in 2-degree increments.

### **Energy Save Mode** (Factory set to OFF)

Press **⊙** to Select, < or > ON, OFF or ON 140°F, **⊙** 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 **⊙** to display total brew cycles. Press ex or Reset

### **Brew Count Total**

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

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

Press **⊙** to select, < or > to select desired setting (CBL 5, 15 or OFF), **⊙** 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 **⊙** to display Are You Sure?

Then < for Yes, > for No. Brewer factory defaults are then reset.

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

Press **⊙** 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.

### **Access Code** (Factory set to 1-2-3-4)

Press **⊙** to display number and change number, (the number can be changed 1 to 4) or < to move place and ex to exit when complete.

### **Banner Name** (Factory set to Curtis)

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 company name or regional name. Programming all blanks disables Banner Name. If programmed, Banner Name is displayed every 5 sec. on and off.

### **P-Maintenance** (Factory set to OFF)

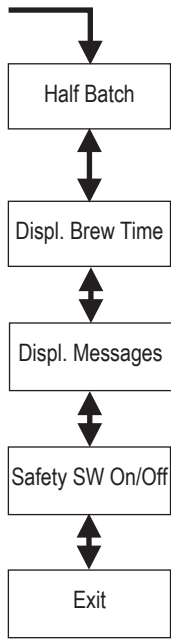
Press **⊙** to Select, Set gallons brewed to indicate P-Maintenance. Press < or > to adjust from Off to 3000 gallons.

Press **⊙** to exit.

### **Beeper On/Off** (Factory set to ON)

Press **⊙** to display ON or OFF. Pressing either < or > toggles between on and off. **⊙** to set. When ON, this feature allows you to hear a short beep each time a button is pressed.

## Program Menus



### **Half Batch** (Factory set to OFF)

Activates Half Brew buttons. Press **⊙** to display ON or OFF. Pressing either < or > toggles between on and off. When this feature is ON, a half batch button can be used on the control panel.

### **Displ. Brew Time** (Factory set to ON)

Press **⊙** to display ON or OFF. Pressing either < or > toggles between on and off.

### **Displ. Messages** (Factory set to ON)

Press **⊙** to display ON or OFF. Pressing either < or > toggles between on and off. When on, this feature displays "Rinse Server Before Brewing" alternately, with "Ready to Brew".

### **Safety Sw On/Off** (Factory set to OFF) Note: The safety switch feature is not available with current units.

Press **⊙** to display ON or OFF. Pressing either < or > toggles between on and off.

### **Exit**

Press **⊙** to select, exits program mode and returns unit to operation. Pressing > returns you to Brew By Volume.

## Tank Temperature Check

Turn on the brewer at the UCM control panel **ON/OFF** button. Press and hold the **▷** button (arrow) for 5 seconds. Water Temperature will be displayed (temperature in heating tank).



## Error Message

With 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  
Sensor Err

2. Water temperature control system error. An open probe or a break in the temperature control circuit is detected.

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

## Tea Tips

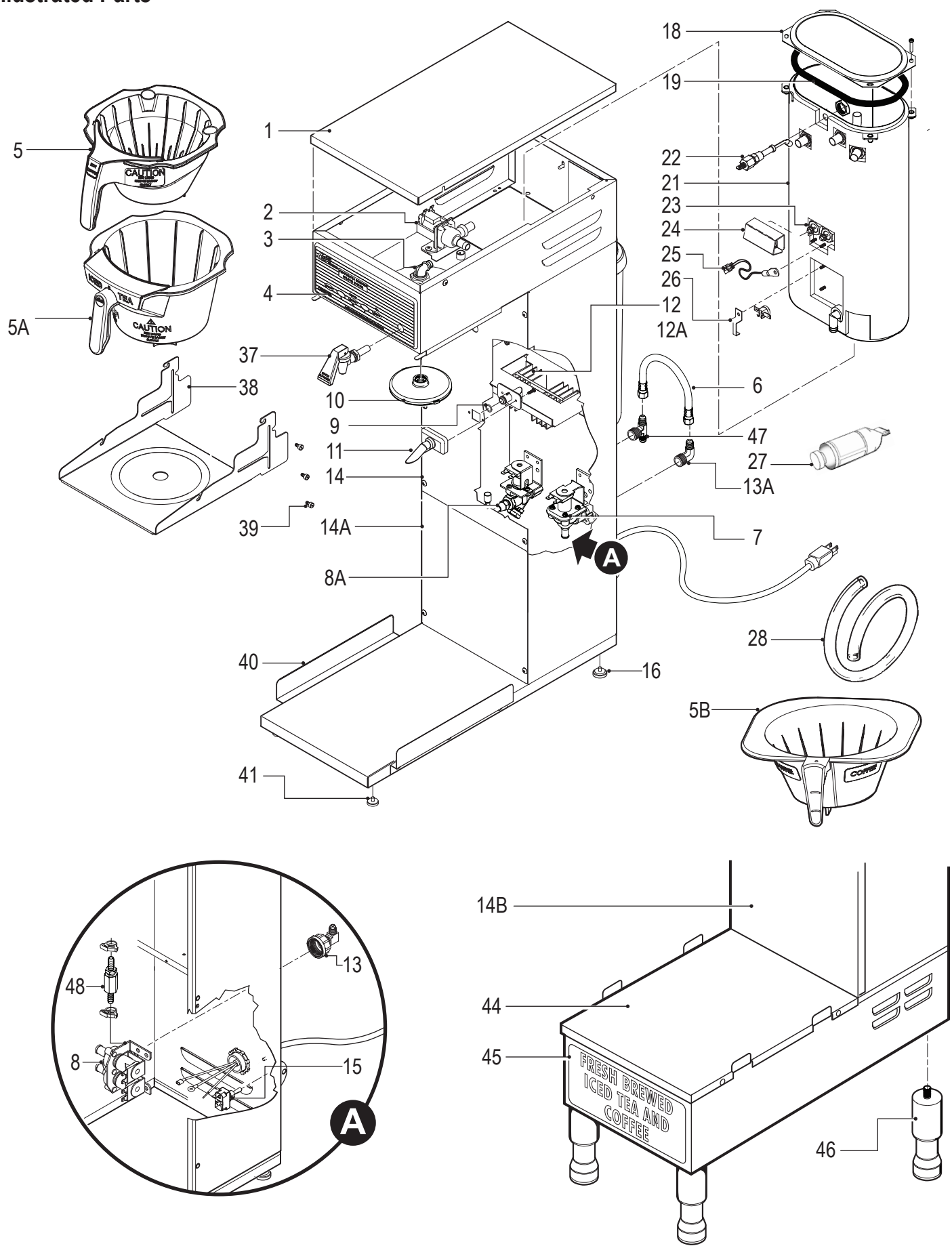
1. Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
2. Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours
3. Brew only enough tea that you reasonably expect to sell within a few hours.
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.



Illustrated Parts



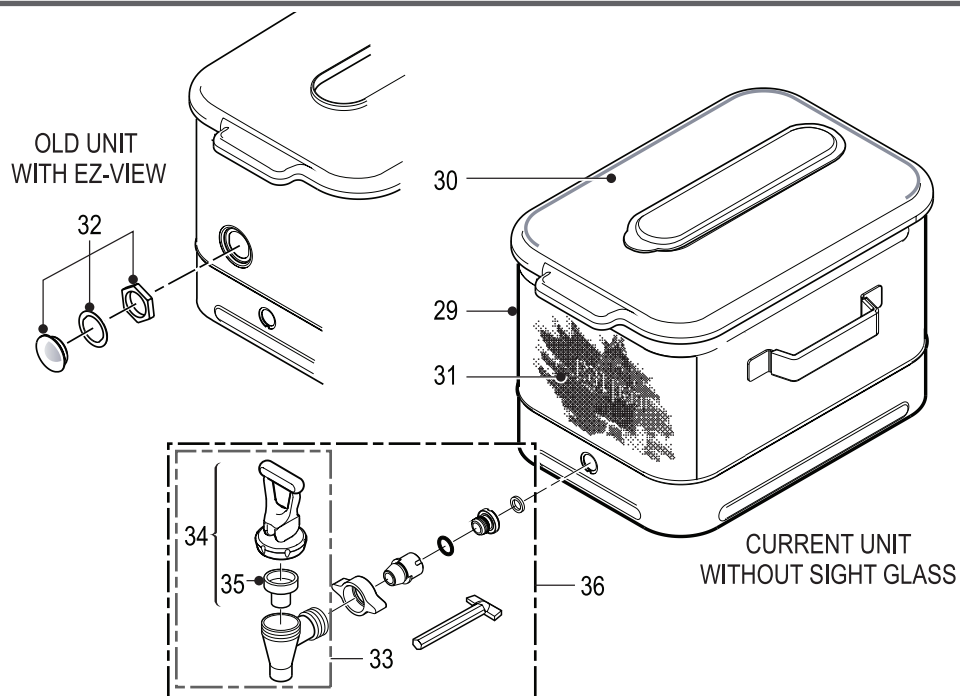
## Parts List

ITEM №	PART №	DESCRIPTION	ITEM №	PART №	DESCRIPTION
1	WC-58117	COVER, TOP BREWER	24	WC-4394	SHOCK GUARD, HEATING ELEMENT
2	WC- 889*	VALVE, DUMP LEFT 120V 12W	25	WC-1438-101*	SENSOR, TEMPERATURE TANK
3	WC-2977-101K*	KIT, FITTING SPRAYHEAD PLASTIC	26	WC- 523*	THERMOSTAT, MANUAL RESET 120/220V 25A 220°F MAX
4	WC-37184*	KIT, LABEL & UCM CBS CURTIS	27	WC-5231*	COMPOUND SILICONE 5 OZ
4A	WC-37301	KIT, LABEL & UCM CBS W/½ BREW (OPTIONAL)	28	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
5	WC-3417	BREW CONE, ASSY W/SPLASH POCKET BROWN COFFEE	29	TCO308A000	TEA CONTAINER OVAL 3 GAL 8 ½" (INCLD W/PTT BRWR)
5A	WC-3398*	BREW CONE, ASSY STD TEA NON-METAL W/BLU GUARD	29A	TCO417A000	TEA CONTAINER OVAL 4 GAL 17" (SOLD SEPARATELY)
5B	WC-37242	KIT, BREW CONE BLACK W/COFFEE LABELS (OPTIONAL)	29B	TCO419A000	TEA CONTAINER OVAL 4 GAL 19" (SOLD SEPARATELY)
6	WC-53038	TUBE ASSY, FLEXIBLE 1/4 FLARE 11-1/8" (OLDER UNITS)	29C	TCO421A000	TEA CONTAINER OVAL 4 GAL 21" (SOLD SEPARATELY)
7	WC- 826L*	VALVE, INLET 1 GPM 120V 10W (OLDER UNITS)	30	WC-5683	LID ASSY, TCO
8	WC- 895-105	VALVE, INLET DUAL 120V 10W 2 GPM X .5 GPM	31	WC-38471	LABEL, FRONT TCO ICED TEA GENERIC
8A	WC- 801*	VALVE, INLET BRASS .50 GPM 120V 10W (OLDER UNITS)	32	WC-3724*	KIT, E-Z VIEW REPLACEMENT
9	WC-43134	O-RING, .426 X 9/16 O.D X .070 WALL EDPM TCTS	33	WC-1803	FAUCET, SPB
10	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW	34	WC-3707*	KIT, REPAIR SPB FAUCET
11	WC-66079	SPOUT ASSY , DILUTION PLASTIC	35	WC-1805*	SEAT CUP, FAUCET S'
11A	WC-2965	SPOUT, BY-PASS ASSEMBLY (OLDER UNITS)	36	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE
12	WC-8556*	HEAT SINK ASSY DV	37	WC-1809	FAUCET, HOT WATER
12A	WC-6193-0	TRIAC, 40A 600V	38	WC-61709*	SHELF, SS CBS
13	WC-37255	KIT, DUAL VALVE WATER INLET	38A	WC-61708	SHELF, SS CBS (FOR UNITS BUILT BEFORE 2010)
13A	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD (OLDER UNITS)	39	WC-4538	SCREW, SHOULDER 8-32 X .25 x 3/16 LG THRD S.S.
14	WC-61716-101	COVER, FRONT TOP CBS	39A	WC-4526	SCREW, 8-32 x .188 SHOULDER (OLDER UNITS)
14A	WC-61717-101	COVER, FRONT BOTTOM NO SWITCH HOLE	40	WC-8531	RAIL, BASE TCTD
14B	WC-58101-101	COVER, CENTER WRAP SS CBP	41	WC-3503*	LEG, 3/8"-16 STUD SCREW BUMPER
15	WC- 102*	SWITCH, TOGGLE NON-LIT SPST 15A 125Vac RESISTIVE	42	WC-3763*	KIT, VALVE REPAIR USE ON WC-889 (NOT SHOWN)
16	WC-3518*	LEG, GLIDE 3/8"-16 STUD SCREW	43	WC-3765L*	KIT, INLET VALVE REPAIR FOR WC-826L (NOT SHOWN)
18	WC-5853-102	COVER, TOP HEATING TANK GEN USE	44	WC-85008	SUPPORT, DECK EXTENDED SS (CBP ONLY)
19	WC-43062*	GASKET, TANK LID	45	WC-39550	LABEL, BOTTOM CPB
21	WC-6277	TANK ASSY, COMPLETE TEA BREWER	46	WC-3528	LEG, 4" ADJUSTABLE 3/8-16 THRD ITALIAN STYLE
22	WC-5502-01*	KIT, PROBE, WATER LEVEL W/HEX FITTING, O-RING, NUT	47	WC-2707	TEE, FLARE ¼ x ¼ x ¾ BRASS
23	WC- 904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS	48	WC- 810-103	VALVE, CHECK 3/8 X 3/8 BARB SS WITH O-RING, SPRING

\* Recommended parts to stock

## Illustrated Parts List

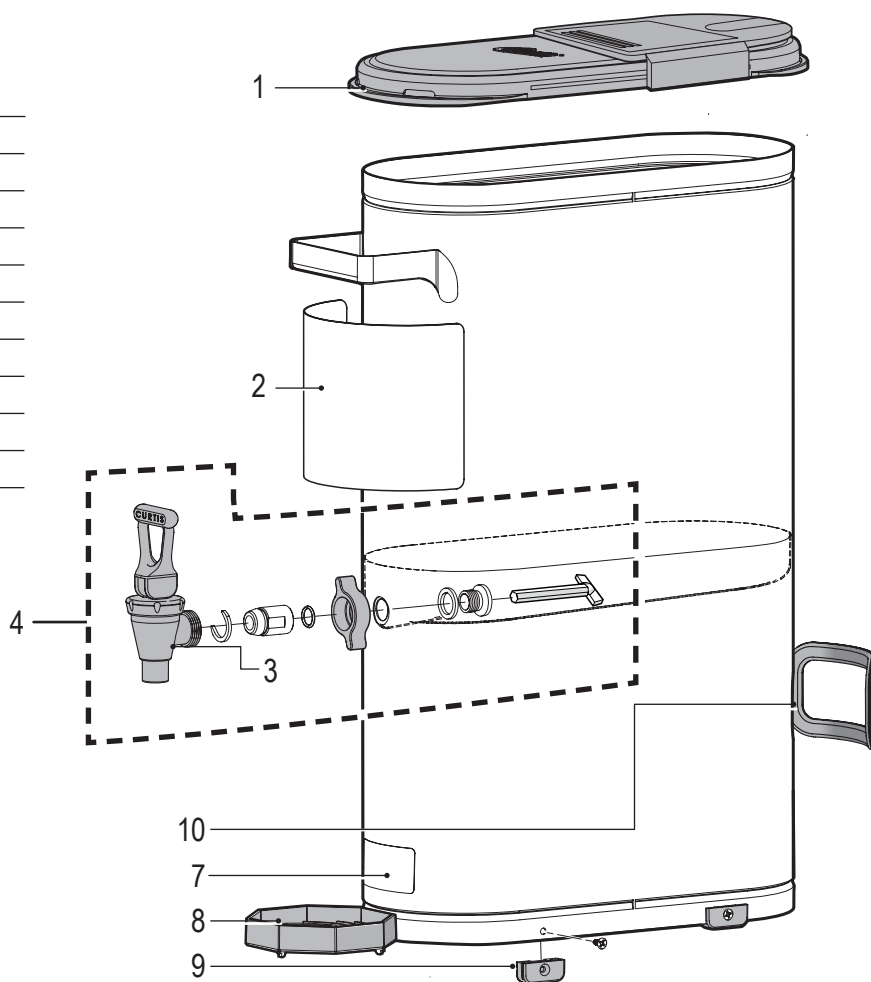
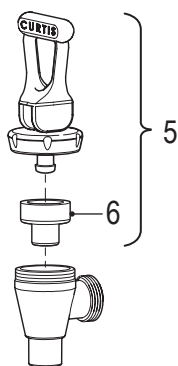
### TCO Tea Server



## Illustrated Parts List

### TCN Tea Server

ITEM	PART Nº	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



## 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.



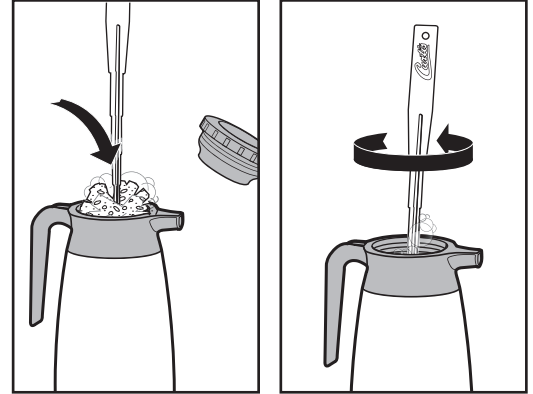
## To sanitize the disassembled parts:

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 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.

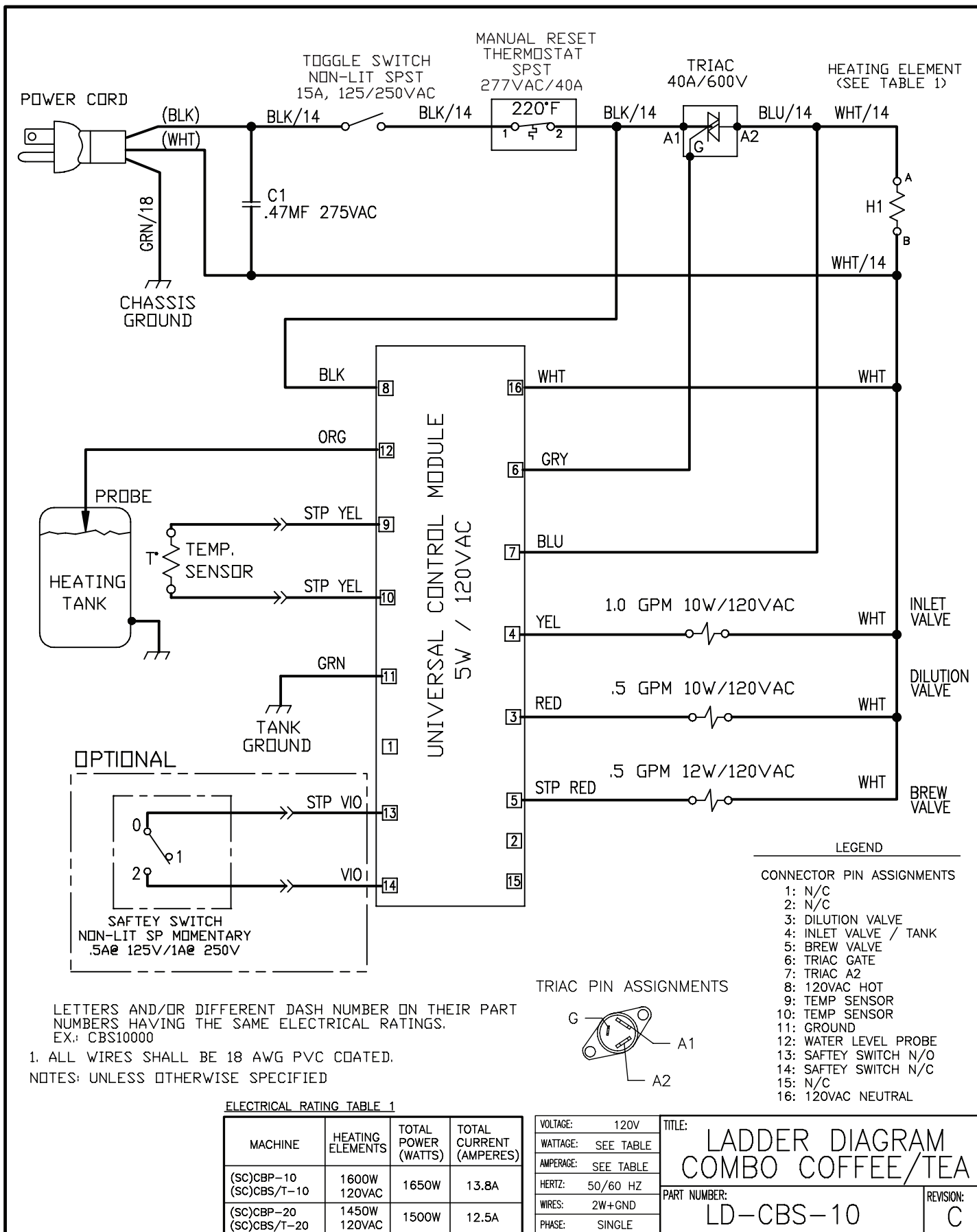


**CAUTION:** Scalding and Burn hazard. Hot water and hot surfaces. Allow unit to cool before working.

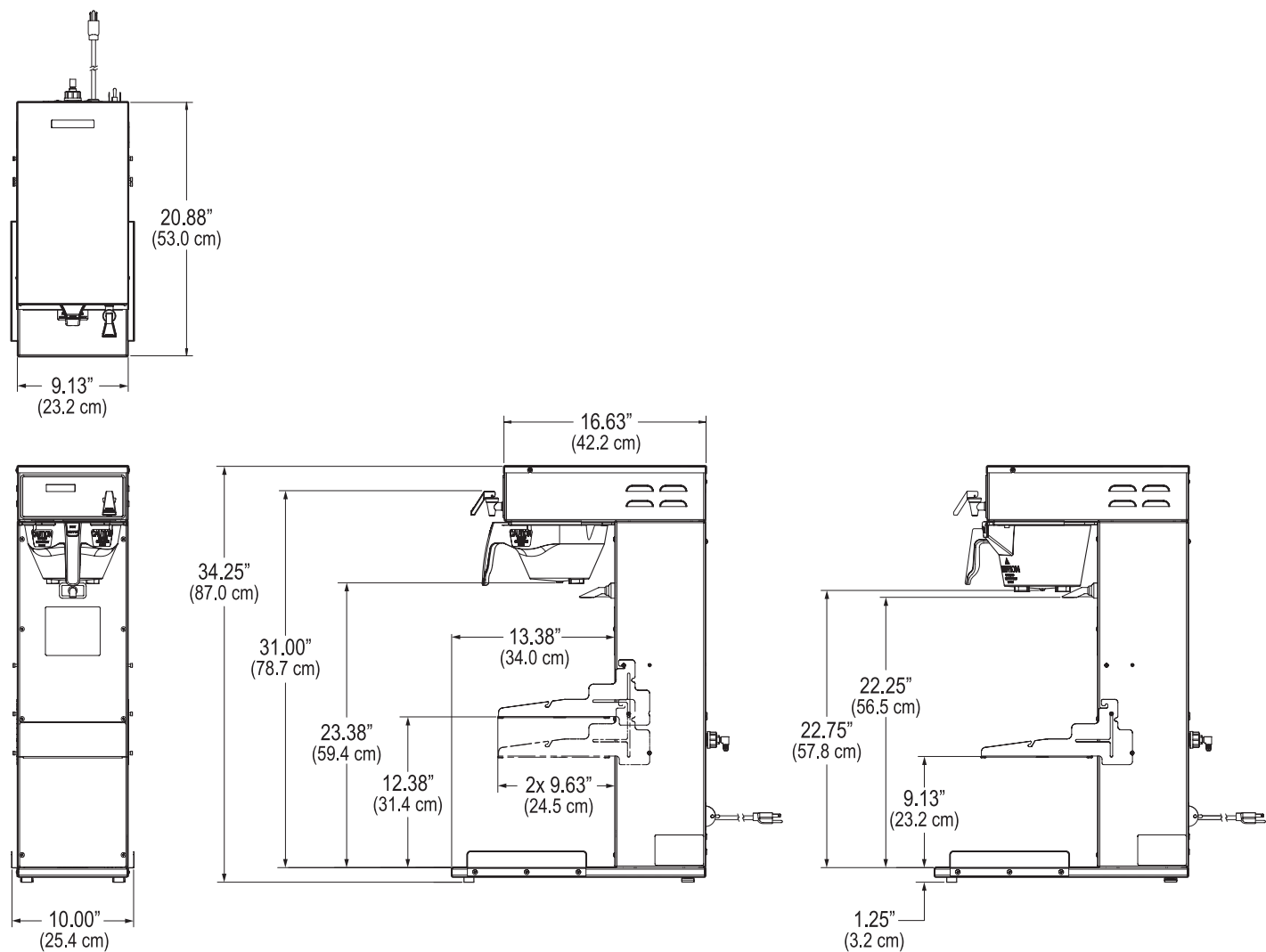
1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the tea brewer. Locate the heating tank and remove the top cover.
3. Drain the tank to a level about 3" below the tip of the probe.
4. Allow some time for the heating tank and liquid level probe to cool down before proceeding.
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.



# Electrical Schematic



Rough-In Drawing



## 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](http://www.wilburcurtis.com) to view the full product warranty information.

### CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

- 1) Improper operation of equipment: The equipment must be used for its designed and intended purpose and function.
- 2) Improper installation of equipment: This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.
- 3) Improper voltage: Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
- 4) Improper water supply: This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
- 5) Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.
- 6) Damaged in transit: Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.
- 7) Abuse or neglect (including failure to periodically clean or remove lime accumulations): Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.
- 8) Replacement of items subject to normal use and wear: This shall include, but is not limited to, light bulbs, shear disks, "O" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.
- 9) Repairs and/or Replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

**RETURN MERCHANDISE AUTHORIZATION:** All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging. **NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.** All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

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**FOR THE LATEST SPECIFICATION INFORMATION GO TO [WWW.WILBURCURTIS.COM](http://WWW.WILBURCURTIS.COM)**