

Models Included

- ◆ CAFE PC1
- ◆ CAFE PC1 WITH LIGHT BOX
- ◆ CAFE PC2
- ◆ CAFE PC2 WITH LIGHT BOX
- ◆ CAFE PC3
- ◆ CAFE PC3 ICED CAPPUC-CINO
- ◆ CAFE PC3 WITH LIGHT BOX
- ◆ CAFE PC4
- ◆ CAFE PC4 WITH LIGHT BOX



WARNING HOT LIQUID,
Scalding may occur.
Avoid splashing.



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



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

Curtis® WILBUR CURTIS COMPANY, INC.

Service Manual – CAFEPCC

Important Safeguards/Conventions

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

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders or harsh implements.

Conventions



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

Your Curtis ADS System is Factory Pre-Set and Ready to Go... Right from the Carton.

Following are the Factory Settings for your Primo Cappuccino Beverage System:

- **Tank Temperature = 190°F**
- **Flavor Controls= Set at 50%**
- **Dispensing Mode Set for Manual Dispensing**

Generally there will never be a reason to change your 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 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), 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 dispensing system and enhance cappuccino product quality.



The National Sanitation Foundation 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. In some areas an approved backflow prevention device may be required between the brewer and the water supply.

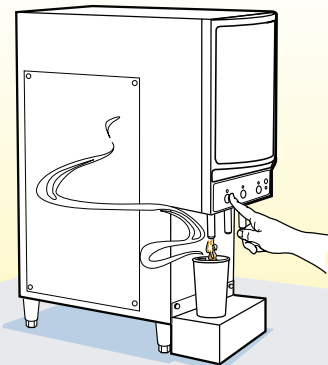
1. Connect a water line from your facility to the 1/4" flare water inlet fitting of the valve, behind the machine. Water volume going to the machine should be stable. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.
2. Plug the power cord into an electrical outlet rated at 20A.
3. Switch on the toggle switch, behind the unit, that runs power to the components in the machine. The display window and Stop/Wash light on the front door will activate and the heating tank will start to fill.
4. Water in the heating tank will require about ½ hour to reach operating temperature (factory setting of 190°F). At this time the Ready LED will light.
5. Remove and fill the canisters with powdered cappuccino mixes.

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 coffee canisters.
2. The canisters must be removed from the unit for filling. Turn the product delivery elbows upward.
3. Reposition the canisters on the machine, turning the product delivery elbows downward and aligning the gear socket with the motor shaft.



Steps to Programming

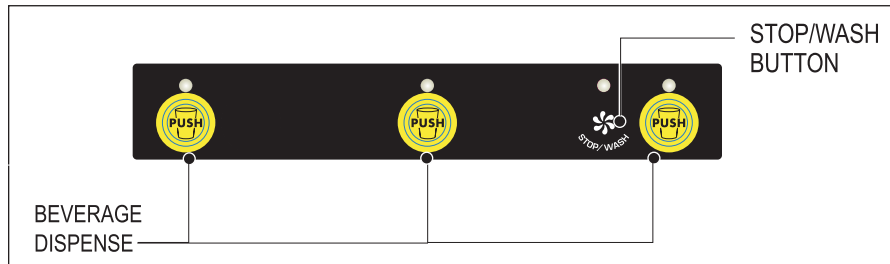
Your Curtis Cafe System is Factory Pre-Set for Optimum Performance. Usually this Does Not Change.



WARNING HOT LIQUID, Scalding may occur. Avoid splashing. Place an empty container under the dispensing nozzles while programming.

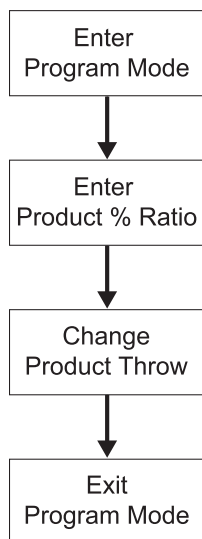
All programming is performed at the control panel (illustration, right).

The **STOP/WASH BUTTON** has several functions. This button is used to stop a Portion Control dispense cycle. It is used to wash out the mixing and dispensing systems and it is used to enter programming functions.



Product % Ratio

This controls the amount of dry product that is metered from the hoppers. This can be programmed from 10% to 100% of the capacity of the dispensing system. By counting LED flashes you can determine the product % ratio currently set for this dispense button (see table).



Enter Program Mode – press and hold **STOP/WASH** for about ten [10] seconds until all lights start blinking.

To program Product % Ratio, press and hold the selected **PUSH** button for approximately one second, then release. The current setting will be indicated by LED flashes.

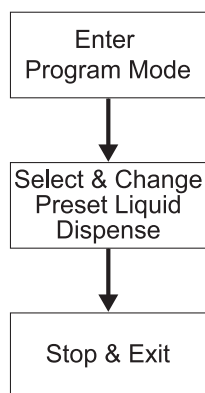
Number of Flashes	Volume
1	10%
2	20%
3	30%
4	40%
↓	↓
10	100%

To change the product throw, press and hold the button until light starts quick flashing. Each quick flash increases the amount by 10%. Release the button when the desired throw amount is achieved. After releasing the button, the number of blinks represent the new setting.

To exit the Powder Dispensing Mode, push any other **PUSH** button.

Portion Control Liquid Dispensing Mode

This program adjustment allows you to setup the machine to automatically dispense a preset volume of cappucino product. When the user makes a **PUSH** button selection, the unit dispenses only the volume of cappucino product programmed by the Portion Control Dispensing Mode. By setting the unit for Portion Control Dispensing, you have locked out the manual dispense feature.



Enter Program Mode – press and hold **STOP/WASH** for about ten [10] seconds until all lights start blinking.

To select & change the Portion Control Dispensing Volume – while in the programming mode, press and hold the selected **PUSH** button until the liquid begins to flow, then release. The timing starts when liquid begins to flow.

Stop flow and Exit – When the desired volume is achieved, press this **PUSH** button once again to stop the dispensing.

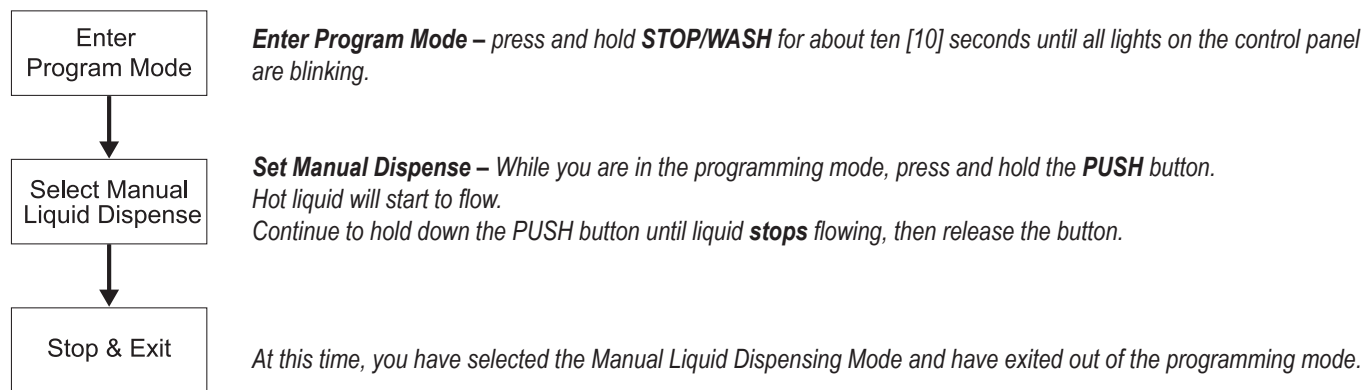
You have now set the timing for this button and have exited the programming mode. Pressing the selected dispense button now will provide the liquid volume that you just set. To reset the timing, you must start again by entering the programming mode.

Manual Liquid Dispensing Mode

This feature sets up the Café PC unit to dispense product only as long as the user holds down the selected **PUSH** button.

As soon as the user stops pressing the button, product stops flowing into the cup. Setting the unit for Manual Liquid Dispense will turn off the Portion Control Dispense Mode.

Programming Continued ...

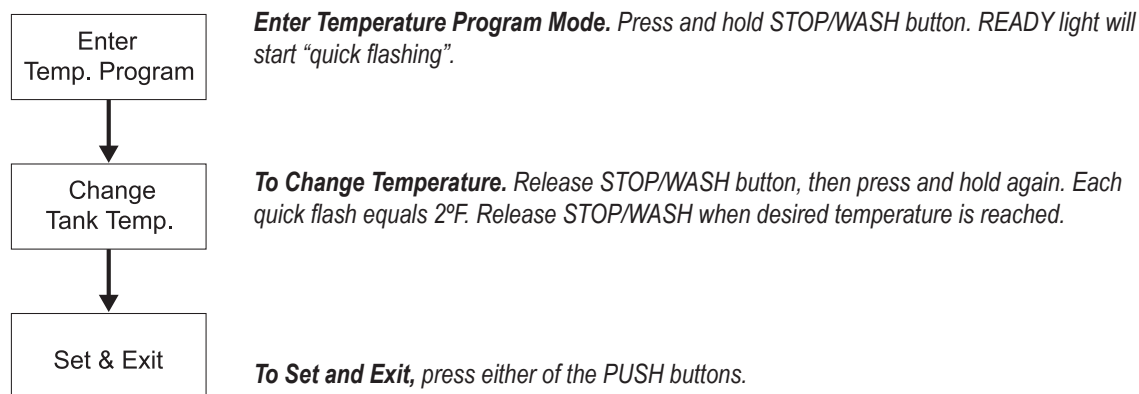


Confirm/Reset Temperature (Factory set at 190°F . . . Cold Cappuccino set at 100°F)

These features allow you to check the heating tank temperature or change the temperature if desired. The temperature in the tank is programmable from 80°F, in 2 degree increments up to 140°F, then temperature will jump 45 degrees to 185°F, then resume 2 degree increments up to a maximum 204°F (see Temperature Settings table, right).

To Confirm Temperature. Press and hold **STOP/WASH** button for approximately 2-3 seconds. When the **READY** light starts blinking. Lift off from **STOP/WASH** button. Each blink equals 2°F, starting with 80°F, to a maximum of 204°F.

To Change Tank Temperature



Temperature Settings	
Number of Blinks	Temperature
1	80°F
2	85°F
3	90°F
4	95°F
5	100°F
6	105°F
7	110°F
8	120°F
9	140°F
10	185°F
11	190°F
12	192°F
13	194°F
14	196°F
15	198°F
16	200°F
17	202°F
18	204°F

ERROR CODES: Curtis Cafe systems contain various safety features in the electronic circuitry that shut down the functions of the unit in the event of a system failure. Error codes are signalled by the **READY** light blinking one of two patterns:



WATER LEVEL PROBLEM 3 LONG AND 1 SHORT

When observing this code on the switch panel, be aware there is a malfunction in the water level control system.



TEMPERATURE SENSOR PROBLEM 3 LONG AND 2 SHORT

Whenever this light pattern is seen flashing on the control panel you are experiencing a tank heating system failure.



Flushing the Whipper Chambers

Every three to four hours or more often if necessary flush the whipper chamber/dispensing system.

- A. Make sure power is ON.
- B. Press and hold the **STOP/WASH** button. Select one of the **PUSH** dispensing buttons and press. Hot rinse water will flush out the system. Lift off the **STOP/WASH** button when water runs clear.
- C. Clean up any water that may have spilled.

Cleaning

- A. Switch off the unit at the power toggle switch, marked **CONTROL**, behind the unit.
- B. Wipe all exterior surfaces with a damp cloth; removing any spills, dust or debris from the unit.
- C. Remove the drip tray and louvered screen and wash out its contents. For hard to clean deposits, use a mild detergent solution.
- D. Clean around the dispensing area, wiping with a nontoxic cleaner.

Dump Valve Replacement



We recommend that you regulate the water flow in the valve **ONLY** when replacing a valve.



WARNING: As with all electrical equipment, caution must be taken to avoid electrical shock. Be sure the power cord is disconnected before removing components. The following steps will also involve working near hot surfaces.

I. Instructions for replacing a valve:

- A. Shut off the water line running into the unit.
- B. Drain approximately $\frac{1}{2}$ to $\frac{3}{4}$ gallon of water from the tank by pressing on of the dispense buttons. This will insure that the water level is below the level of the valves. Remove the wires and water tubing from the defective valve and pull it from the silicone fitting.
- C. Disconnect the power cord or turn off the unit at the toggle switch behind the unit.
- E. Before installing on the tank, make an initial adjustment with the valve off of the tank.
 1. Loosen the screw on the metal guard. Rotate away from the adjustment screw (fig. 1.).
 2. Carefully, turn flow adjustment screw clockwise all the way in (see figure 2.). Observe restrictor position. Do not overtighten.
 3. Now turn the flow adjustment screw counter clockwise three [3] turns (or $1\frac{1}{2}$ turns from the fully open position).
 4. Replace the metal guard.
 5. Install the valve on the tank, attaching wires and silicone tube. Press the valve fully into the fitting on the heating tank.



Figure 1. Adjustment

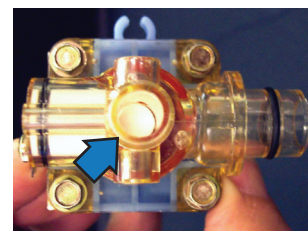


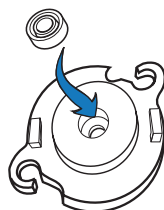
Figure 2. Restrictor Closed.

II. Dump valve, water flow adjustment:

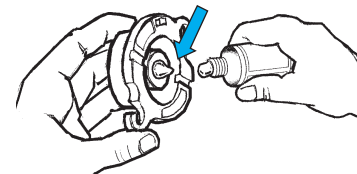
The Water flow is preset to ensure optimum mixing and proper chamber rinsing. The valves currently installed on your unit have been set at the factory and should not require adjusting. The factory flow rate setting is 8 oz. of water in 10 seconds (or 0.8 oz./sec.).

Whipper Plate Replacement

Shaft seals should be replaced with the grooved side facing outward.

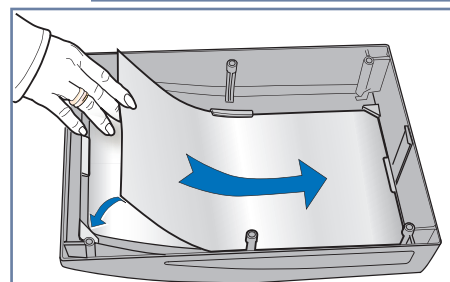
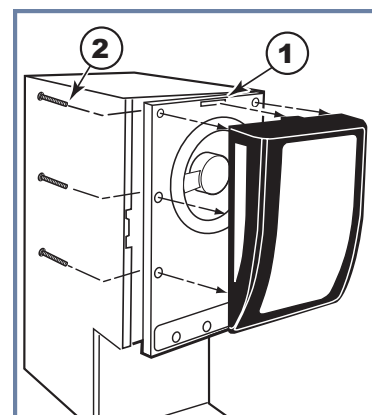


Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.

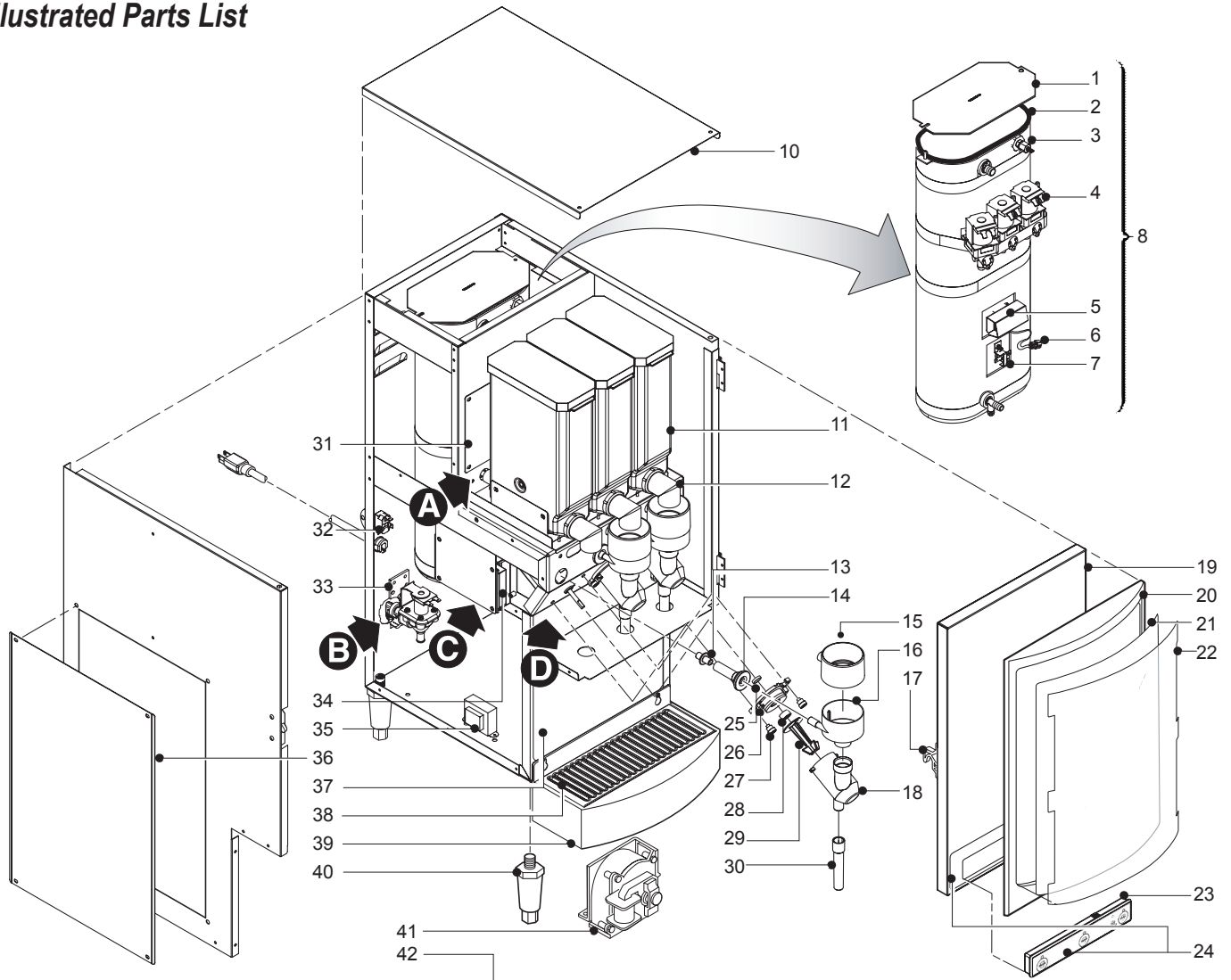


Replacing Film in Light Box

1. Turn OFF power by unplugging the power cord.
2. Open the front door and remove the six screws that attach the light box.
3. Pull off the light box assembly from the door. Detach at the hook at the top of the light box (illustration, right item 1).
4. Take out old film, unhooking it from the bottom tabs and sliding it out of the frame.
5. Insert the new film, slide it into the frame and hook it under the tabs to secure it (see illustration below).
6. Return the light box to the front door. From inside the door, insert the six screws that were removed in step #2.
7. Close the front door and plug in the power cord. The light box should come on.
8. Check that the film lies flat and there is no light leaking from the edges. If okay, the Curtis CAFEPC unit is ready to use.



Illustrated Parts List

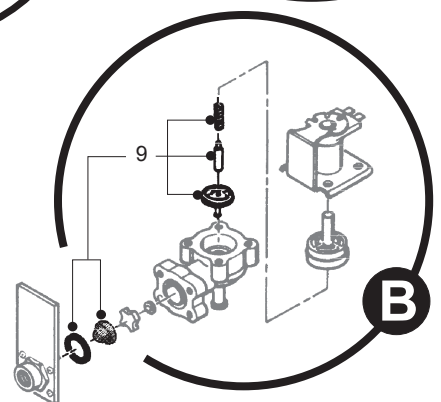
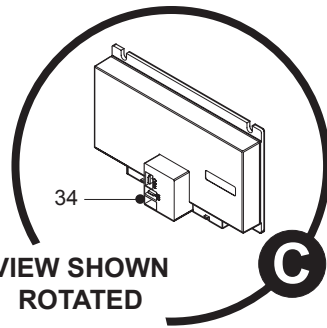
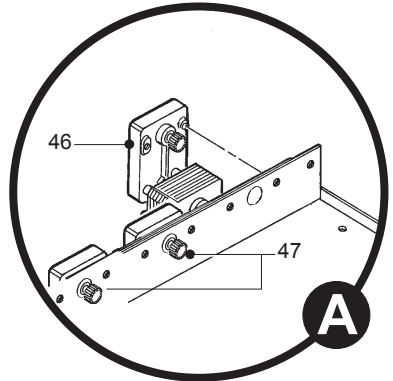
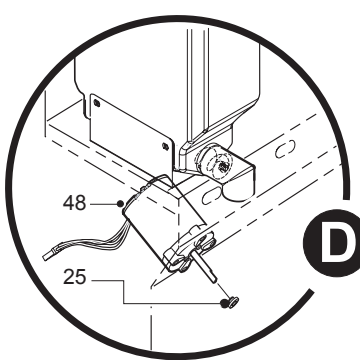


Hot Chocolate	Original Cappuccino	Iced Cappuccino	Almond Amaretto	Banana Nut
Chocolate Mocha	Cinnamon Vanilla Latte	Vanilla Cream	Raspberry Mocha	French Vanilla
Vanilla Cream	French Vanilla	Hot Chocolate	Original Cappuccino	Chai
White Chocolate Caramel	French Vanilla	Flavor of the Day	Original Cappuccino	Chai

LOW TACK, 100-2000-40

English Toffee	Original Cappuccino	Iced Cappuccino	Almond Amaretto
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	Hazelnut
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla
Fat Free French Vanilla	English Toffee	Chai	English Toffee
Hot Chocolate	Original Cappuccino	Iced Cappuccino	Almond Amaretto
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	Hazelnut
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla
Hot Chocolate	Fat Free French Vanilla	White Chocolate Caramel	Chai
Banana Nut	Chocolate Mint	Cinnamon Vanilla Nut	English Toffee
Irish Cream	Raspberry Mocha	Vanilla Cream	French Vanilla

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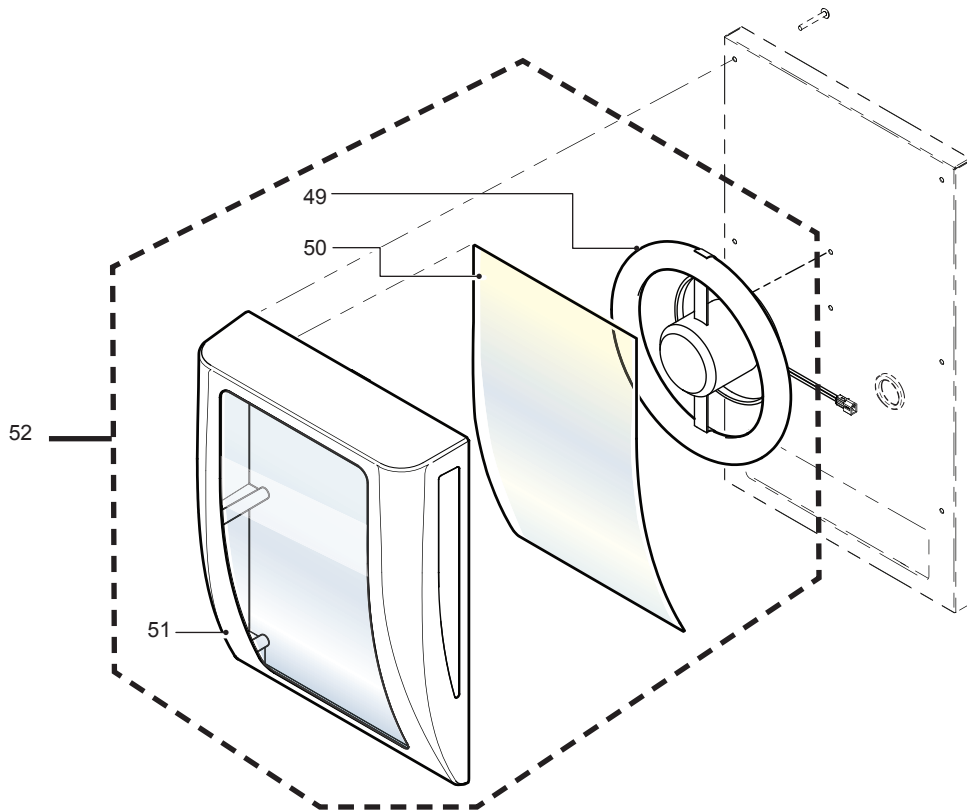
Illustrated Parts List

Item N°	Part N°	Description
1	WC-5851	COVER, TANK W/NOTCHES
2	WC-43062 *	GASKET, TANK LID
3	WC-5502 *	PROBE, WATER LEVEL
4	WC-3734 *	KIT, DUMP VALVE 120V 12W
5	WC- 904-04*	HEATING ELEMENT 1600W 120V W/JMNUT
6	WC-1438-101 *	SENSOR, TEMPERATURE TANK
7	WC- 521 *	SWTICH, #4680 VESSEL LIMIT
8	WC-62019	TANK COMPLETE, CAFE PC1
8A	WC-62020	TANK COMPLETE, CAFE PC2
8B	WC-6291	TANK COMPLETE, CAFE PC3
8C	WC-62021	TANK COMPLETE, CAFE PC4
9	WC-3765L*	KIT, INLET VALVE REPAIR USE ON WC-826L
10	WC-58137	COVER, TOP CAFE PC1/2
10A	WC-7389	COVER, TOP CAFE PC3
10B	WC-58151	COVER, TOP CAFE PC4
11	CA-1111-06	CANISTER ASSY 4LB CAFEP2/3/4
11A	CA-1124-05	CANISTER ASSY 7LB CAFEP1
12	CA-1026-03	ELBOW, CANSITER
13	CA-1095	CONNECTOR, ORIFICE WATER
14	CA-1011-05	BULKHEAD, WATER FITTING
15	CA-1005-03 *	STEAM TRAP
16	CA-1009-03 *	MIXING BOWL
17	CA-1135	LATCH ASSEMBLY DOOR SIDE MOUNT
18	CA-1006-06 *	CHAMBER, WHIPPER OFFSET PCGTs
19	WC-58185	DOOR COMPLETE, CAFE PC1
19A	WC-58186	DOOR COMPLETE, CAFE PC2
19B	WC-58187	DOOR COMPLETE, CAFE PC3
19C	WC-58188	DOOR COMPLETE, CAFE PC4
20	CA-1129	COVER, DOOR SKIN CAFE PC1/2
20A	CA-1130	COVER, DOOR SKIN CAFE PC3
20B	CA-1131	COVER, DOOR SKIN CAFE PC4
21	WC-39613	GRAPHIC, CURTIS LOGO CAFEP1 GENERIC
21A	WC-39455	GRAPHIC, DOOR CURTIS LOGO CAFEP2
21B	WC-39456	GRAPHIC, DOOR CURTIS LOGO CAFE PC3
21C	WC-39457	GRAPHIC, DOOR CURTIS LOGO CAFE PC4
21D	WC-39493	GRAPHIC, DOOR HOT CHOC/CAFPC1 (OPTNL)
21E	WC- 39633	GRAPHIC, DOOR ICED CAP CAFEP3
22	CA-1134	WINDOW, CLEAR CAFE PC4
22A	CA-1133	WINDOW, CLEAR CAFE PC3
22B	CA-1132	WINDOW, CLEAR CAFE PC1/2
23	WC- 722K	PANEL, SW 120V CAFE PC3 (W/SMART CARD)
23A	WC- 732	PANEL, SWITCH 120V CAFE PC1/2/4
23B	WC- 722-101	PANEL, 4 BTN 4LED 6 PN CAFEP3 (OLD UNIT)
24	WC-39497	LABEL, ASSY CNTRL PNL & OUTER CAFE PC1
24A	WC-39498	LABEL, ASSY CNTRL PNL & OUTER CAFE PC2
24B	WC-39499	LABEL, ASSY CNTRL PNL & OUTER CAFE PC3

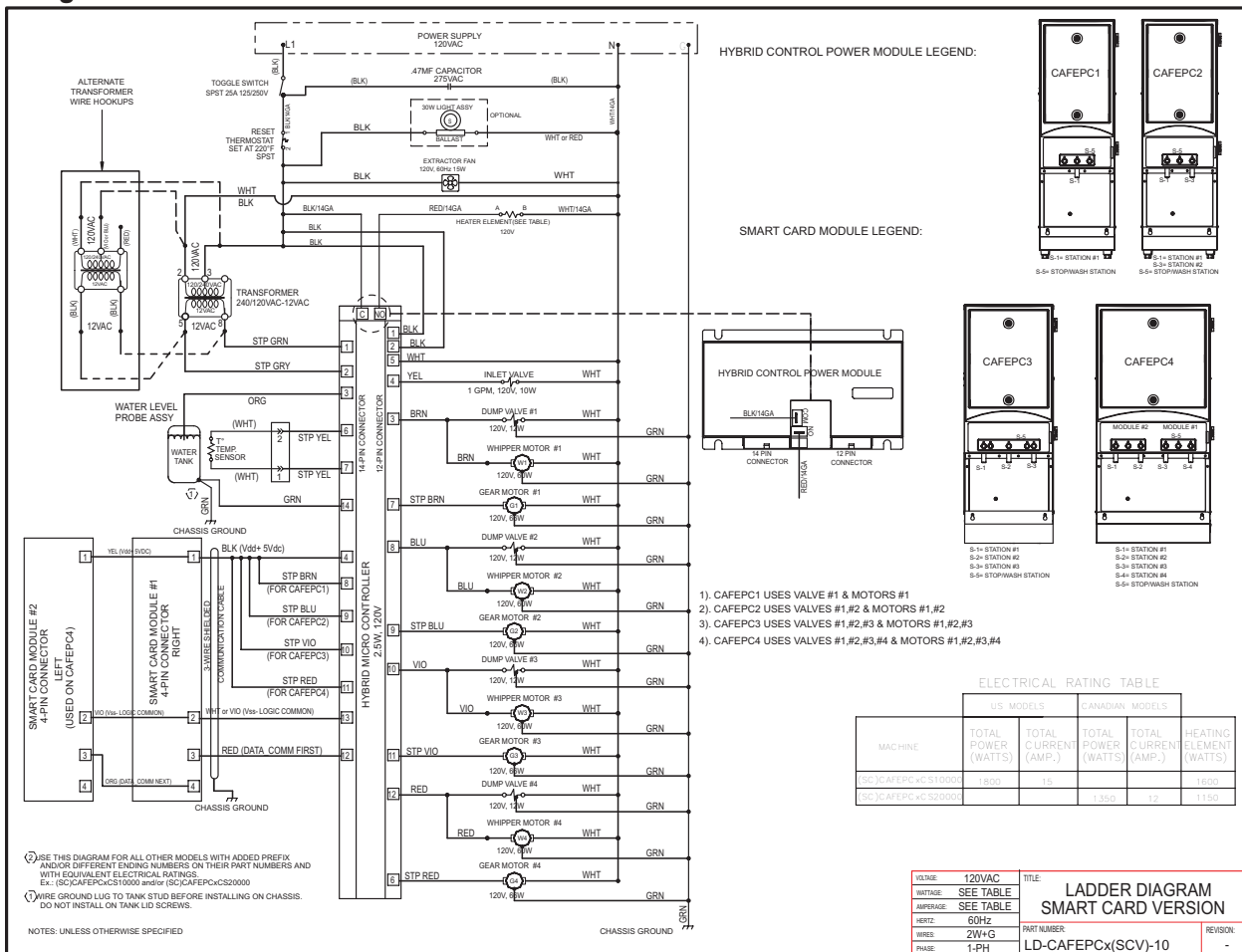
Item N°	Part N°	Description
24C	WC-39500	LABEL, ASSY CNTRL PNL & OUTER CAFE PC4
25	WC-43791*	RING, MOTOR SHAFT PLASTIC
26	WC-37118*	KIT, WHIPPER PLATE (3/PKG)
27	CA-1024-05 *	PILLAR, LOCATION BLACK
28	CA-1076-04	SEAL, WHIPPER PLATE 20/PKG
29	CA-1008-07K*	KIT, PROPELLER WHIPPER 6/PKG OFFSET BLD
30	CA-1037-3Y*	TUBE, EXTENSION YELLOW
31	WC-58142	COVER, DUMP VALVES CAFEP1/2
31A	WC-58126	COVER, DUMP VALVES CAFE PC3/4
32	WC- 102*	SWITCH, TOGGLE NON-LIT 25A 120/240VAC
33	WC- 826L *	VALVE, INLET 1GPM 120V 10W
34	WC- 782K	CONTROL POWER MODULE CAFE PC
35	WC- 718-101	TRNSFRMR ASSY, 240/120VAC-12VAC 500mA
36	WC-58127	COVER, SIDE ACCESS CAFE PC ALL
37	WC-38295	LABEL, SPLASH PANEL CAFE PC1
37A	WC-38338	LABEL, SPLASH PANEL CAFE PC2
37B	WC-38288	LABEL, SPLASH PANEL CAFE PC3
37C	WC-38294	LABEL, SPLASH PANEL CAFE PC4
38	WC-66032	SCREEN, DRIP TRAY CAFE PC 1/2
38A	WC-66033	SCREEN, DRIP TRAY CAFE PC3
38B	WC-66034	SCREEN, DRIP TRAY CAFE PC4
39	WC-66035	PAN, DRIP TRAY PLASTIC CAFE PC 1/2
39A	WC-66037	PAN, DRIP TRAY PLASTIC CAFE PC 4
39B	WC-66040	DRIP TRAY & SCREEN ASSY, CAFE PC3
40	WC-3504*	LEG, ADJUSTABLE BLACK
41	WC-37123	FAN, EXTRACT 120V 29 CFM & BRACKET
42	CA-1030-19*	HOSE, EXTRACTOR FAN 19" LONG
43	WC-5310 *	TUBING, 5/16" ID x 1/8" W SILICONE
44	WC-39105-02	LABEL, ADHESIVE CANISTER
45	WC-39107-02	LABEL, LOW TACK DOOR
46	WC-37174*	KIT, GEAR MOTOR & GEAR
47	CA-1036*	GEAR, PLASTIC
48	WC-3739*	WHIPPING MOTOR
49	CA-1127*	LAMP ASSEMBLY, 30W
50	WC-39481	FILM, LIGHT BOX CAFE PC2
50A	WC-39483	FILM, LIGHT BOX CAFE PC3
50B	WC-39482	FILM, LIGHT BOX CAFE PC4
50C	WC-39611	FILM, LIGHT BOX CAFE PC1 GENERIC
50D	WC-39594	FILM, LIGHT BOX HOT CHOC/PC1 (OPTIONAL)
51	CA-1137	LIGHT BOX ASSY, CAFE PC1/2
51A	CA-1138	LIGHT BOX ASSY, CAFE PC3
51B	CA-1139	LIGHT BOX ASSY, CAFE PC4
52	WC-37272	KIT, ADD-ON LIGHT BOX ASSY CAFEP1/PC2
52A	WC-37234	KIT, ADD-ON LIGHT BOX ASSY CAFE PC3
52B	WC-37273	KIT, ADD-ON LIGHT BOX ASSY CAFE PC4

* Suggested Parts to Stock

Illustrated Parts List Light Box Option



Electrical Diagram



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, "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.



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