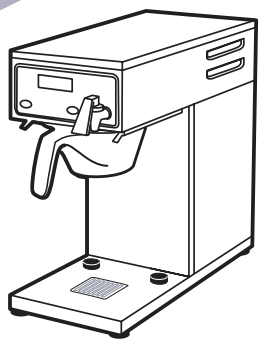
WILBUR CURTIS COMPANY, INC.

Service Manual, D60GT Coffee Brewer



Models Included

- D60GT10
- D60GT30

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 or rear 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, bleach or harsh implements.

Conventions

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 Carton.

Following are the Factory Settings for your D60GT Coffee Brewer:

- Brew Temperature = 200°F
- Brew Volume = Set to dispensing vessel requirements (60 oz)

Generally there will never be a reason to change your G3 programming. 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. Must have a minimum flow rate of ½ GPM (preferred flow rate is 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: A water filtration system must be used to help maintain trouble-free operation. **Air must be purged from the cartridge prior to connection to equipment.** In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, go to www.wilburcurtis.com.

NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
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.

1. A 3/8" NPT x 1/4" Flare elbow has been supplied for water line connection. Use adequate water tubing, sized to provide a minimum of ½ GPM.
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. G3 systems eliminate element burn-out due to an under-filled heating tank.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (200°F), indicated by the READY-TO-BREW light.
5. Prior to brewing, dispense 12 ounces of hot water through the hot water faucet.
6. Brew a cycle of at least 12 ounces, to purge the water lines of any air that may be trapped after filling.

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.

ISO 9001:2008 REGISTERED

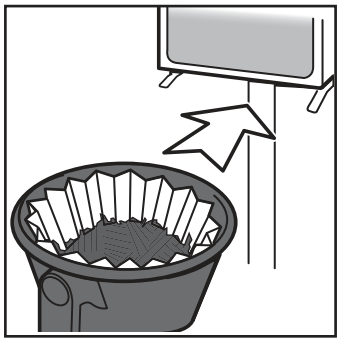
WILBUR CURTIS CO., INC.
6913 West Acco Street
Montebello, CA 90640-5403
For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

BREWING INSTRUCTIONS

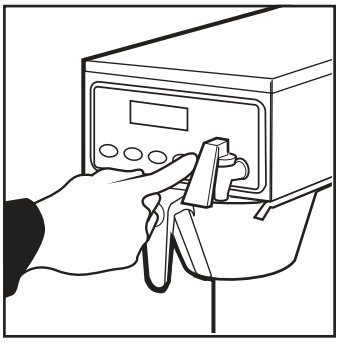
1. The D60GT coffee brewer should be ON. Confirm this at rear toggle switch, then press ON/OFF button on the UCM control panel. Ready-to-Brew should be displayed on the LCD screen.
2. Place a clean, empty insulated server on brew deck.
3. Place a new paper filter into the brewcone.



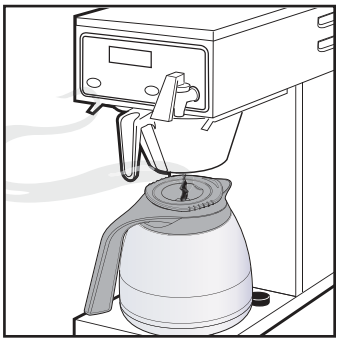
4. Pour ground coffee into the filter and place the filter into the brew cone.



5. Slide the brew cone into the brew rails of the brewer.



6. Press the BREW button on the UCM control panel.



7. Allow the brew cycle to finish (screen will read Brew Complete) before removing the pourpot or brew cone.

WARNING TO AVOID SCALDING, Do not remove brewcone while brew light is flashing.

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 [<MODEL> 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. Approximately 20 minutes are required to reach the set point temperature.

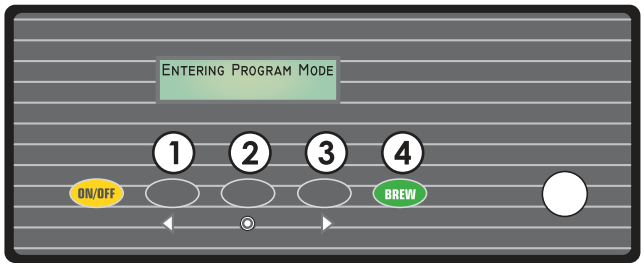
Control will display [CURTIS READY TO BREW] when temperature reaches the set point. The unit is now ready to brew.

Programming with the Universal Control Module (UCM)

Turn off the control panel by pressing ON/OFF button. Press and hold 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 [*ENTERING PROGRAM MODE*] display , [*ENTER CODE* — — — —] wait until 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 near the buttons are:

- ◁ Scroll LEFT
- ⊙ SELECTION or ENTER to save new parameter
- ▷ Scroll RIGHT

PROGRAM MENUS

Model Select – Always perform this first. This feature re-sets all settings to the factory defaults. Scroll through menu to Model Select. Choices are ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer and Thermo-Alpha. Select only Thermo-Alpha.

Brew Volume
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.

During the actual brew cycle, a 2-minute drip mode is added to the brew time. The programmed water level compensates for back to back brewing Delta 3 to allow for an increase of water volume.

Brew by Volume (Factory set to 60 oz.)
Press ⊙ to Select, Display will now show Push START To Begin... Press the BREW button then hot water starts running, when desired volume is reached press BREW button again to stop the flow. Now the volume has been set. Pressing > button will display the subsequent menu features.

Brew by Time (Factory set to 2 min – 20 sec).
Press ⊙ to Select to change the brew time. Display will now show the current time. By pressing < or > you can toggle back and forth from minutes to seconds to exit (ex). Change the time or set and exit by pressing ⊙.

Temperature (Factory set to 200°F)
Press ⊙ to Select. Press < or > to move to desired temperature and then ⊙ to set. Temperature is programmable from 170ºF to 206ºF in 2-degree increments.

Energy Save Mode (Factory set to OFF)
Press ⊙ to Select, < or > ON, OFF or ON 140ºF, ⊙ 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 140ºF position, temperature goes down to 140ºF if unit has not brewed in 4 hours. This feature will save energy by lowering the tank temperature during periods of non-operation.

Brew Count Odom.
Press ⊙ to display total gallons brewed. Press ex or Reset

Pre-Infusion (Factory set to OFF)
Press ⊙ to Select. Current setting in seconds is displayed < to decrease or select > to increase (range from OFF to 10 through 60 seconds), ⊙ to set.

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

Quality Timer (Factory set to OFF) Press ⊙ to Select, < or > OFF or ON 20 minutes to 120 minutes in 10 minute increments. Press ⊙ to set. An audible alarm will sound when time is expired.

Brew Count Total
Press ⊙ to Select, Shows total gallons and total brew cycles on the unit. Brew Count Total cannot reset.

Cold Brew Lock . . . (Factory set to 15º)
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. This feature will operate after initialization to set temperature after the rear standby toggle switch is reset to ON.

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 1-800-000-0000x)
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 change 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.

Pulse Brew (Factory setting OFF)
Press ⊙ to select, < or > to select OFF or one of four pulse patterns (A to E) .

Guidelines for Pulse Brew:
This feature allows tuning of the coffee flavor. The pot level should always be set first with this option OFF. Depending on your grind profile and water conditions, the five Pulse Brew options help “tune” or change the coffee flavor. Filter Pack type coffees typically extract better with the A and B pulse setting. Decaffeinated 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. There are two additional settings (D and E) that allow you to manually set the ON TIME pulses and OFF TIME.

IMPORTANT

If Pulse Brew is selected (ON), Cold Brew Lock is set to Delta 1 within 5ºF of set point and Cold Brew Lock does not appear the list of program selections. When Pulse Brew is ON, Pre-infusion disappears from the list of program selections.

Display Brew Time (Factory set to ON)
Press ⊙ to display ON or OFF. Pressing either < or > toggles between on and off. ⊙ to set. When on, the Display Brew Time feature allows you to see the remaining time in the brewcyle counting down.

Drip-Out Mode (Factory set to 2 min)
Press ⊙ to select. Press > to increase time (to a maximum of 5 minutes) or < to decrease the time and turn OFF. Time counts up in 5 second increments. Press ⊙ to set.

Display Messages (Factory set to ON)
Press ⊙ to turn ON or OFF. The message displayed is “Rinse Server Before Brewing”. This message will alternate; two seconds with Rinse Server Before Brewing, then Curtis READY TO BREW will appear for six seconds.

Language (Factory set to English)
Pressing < or > toggles between English and French. Press ⊙ to set.

Model Select
Press ⊙ to select, < or > to select model. The selections are: ALPHA-1, ALPHA-2, ALPHA-3/4/5, Airpot Brewer, Thermo-Alpha (for the D60GT). Press ⊙ to set. When the Model Select feature is changed, all settings are reset to the defaults of the newly selected model.

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

ADDITIONAL UCM FEATURES

Brew Volume – Easy Access

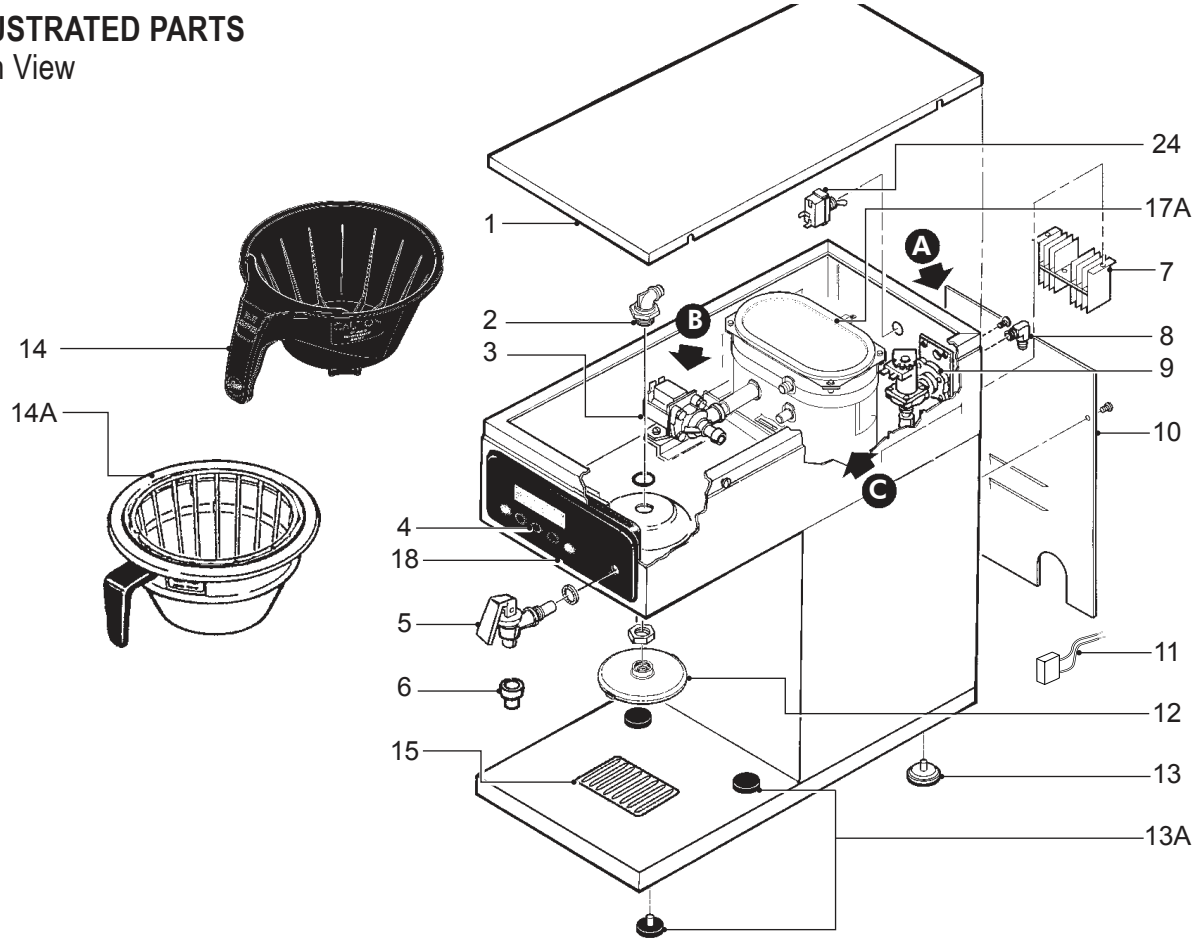
Units produced beginning January 2008 can be easily adjusted from the front panel. Written into the software on the D60GT UCM, is a feature to access the brew volume without entering the program mode.
The UCM must be on. To adjust the D60GT model, press and hold down the center, Select button ②. The screen will read

Vol. Adj. < -0 > Oz.
- Select +

pressing < or > will adjust the brew volume up or down, ± 20 oz, in 1 ounce increments.

Tank Temperature Check
Turn on brewer at the control panel ON/OFF button. Press and hold ③ button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed.

ILLUSTRATED PARTS
Main View



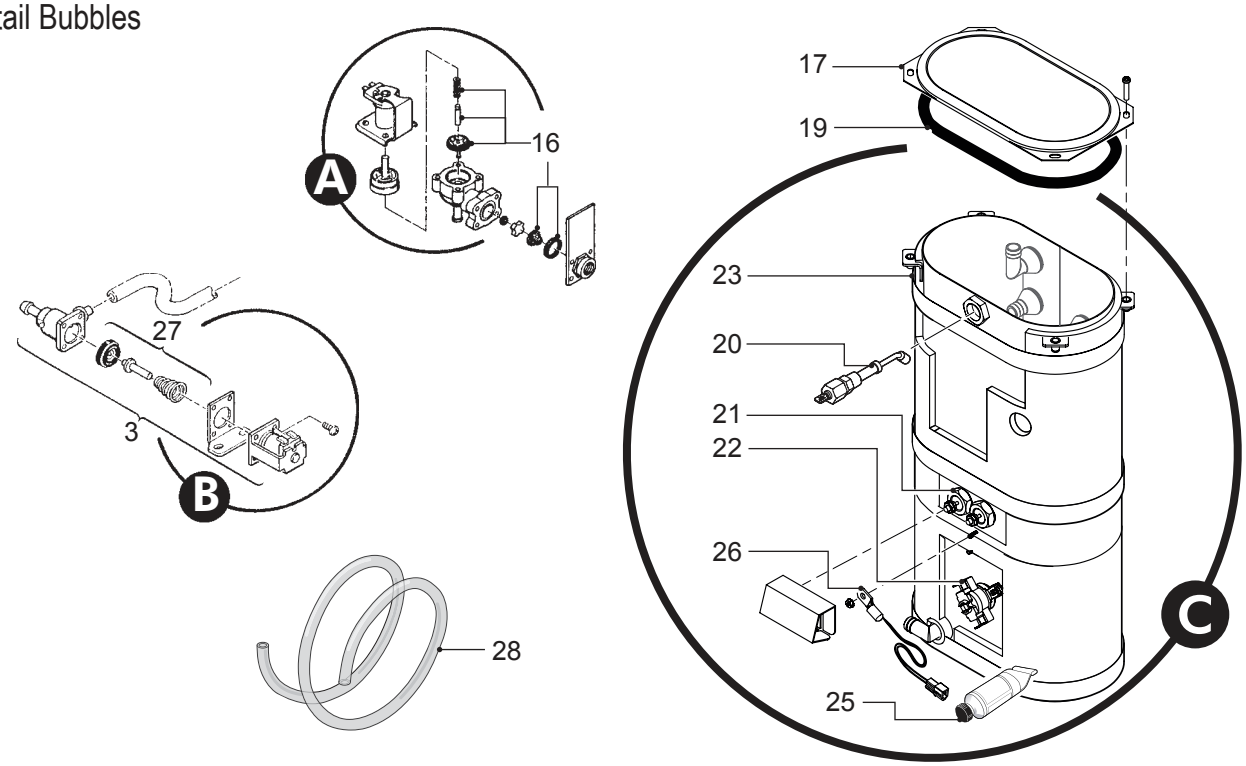
NOTE: The 120V and the 220V unit shares many of the components. The exceptions will be in bold type, to indicate 220V.

ITEM	PART №	DESCRIPTION
1	WC-58117	COVER, TOP D60GT
2	WC-2962-101K	KIT, FITTING SPRAYHEAD KYNAR
3	WC-889*	VALVE, DUMP LEFT 120V 12W
3A	WC-860	VALVE, DUMP LEFT 220V 12W
4	WC-37064*	KIT, LABEL & UCM D500/D60GT CURTIS 120V
5	WC-37252	KIT, HOT WATER FAUCET REPLACEMENT
6	WC-1806	SEAT CUP, SILICONE (FOR WC-1809 FAUCET)
7	WC-8556*	HEAT SINK ASSEMBLY DV
8	WC-2401	ELBOW, 1/4 x 3/8 FLARE
9	WC-826L*	VALVE, INLET 1.0 GPM 120V
9A	WC-856	VALVE, INLET 1 GPM 240V 10W
10	WC-5970	COVER, BACK CTR WRAP ALPHA/D60GT
11	WC-8591*	CAPACITOR, X2 USED ON ALL ADS MODELS
12	WC-29025*	SPRAYHEAD, PURPLE ADVANCE FLOW
13	WC-3518*	LEG, GLIDE 3/8”-16 STUD SCREW
13A	WC-3503*	LEG, SCREW BUMPER (3/8”)
14	WC-3621-101	BREW CONE, NON-METAL UNIVERSAL (WITH SPLASH PCKT)
14A	WC-3316	BREW CONE, ASSY S.S. (OPTIONAL)

* Recommended Parts to Stock.

ILLUSTRATED PARTS

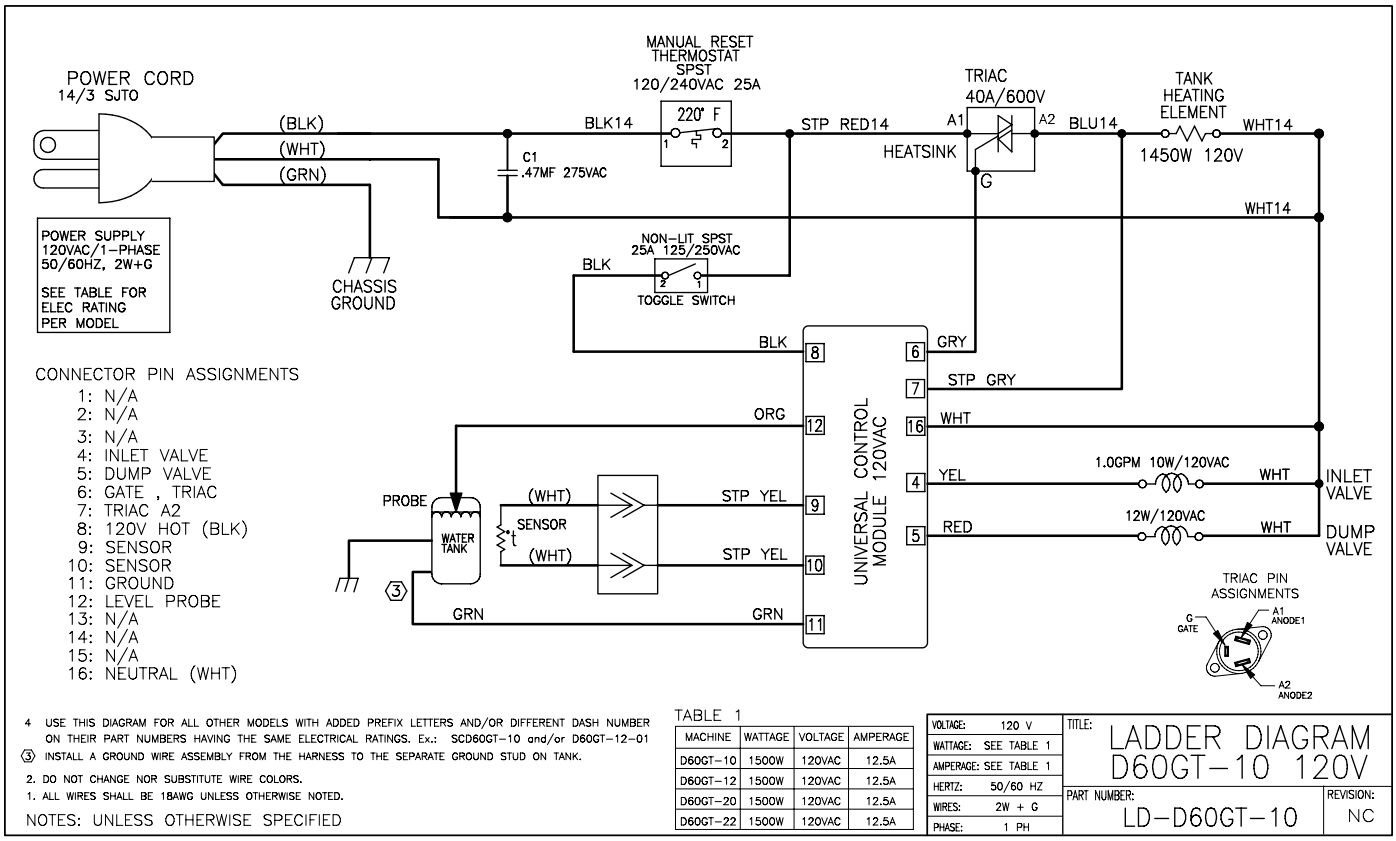
Detail Bubbles



ITEM	PART №	DESCRIPTION
15	WC-6221	SCREEN, DRIP TRAY SS (OPTIONAL)
16	WC-3765L*	KIT, VALVE REPAIR (INLET VALVE)
17	WC-5853-102	COVER, TOP HEATING TANK
17A	WC-5851	LID, HEATING TANK (OLDER UNITS)
18	WC-724	CONTROL MODULE, ALPHA/AIRPOT 220V 16 X 2 LCD, 16 PIN
19	WC-43062	GASKET, TANK LID
20	WC-5502-01*	KIT, PROBE WATER LEVEL, O'RING, NUT
21	WC-917-04*	HEATING ELEMENT, 1450W 120V W/JAM NUTS & WASHERS
21A	WC-922-04	KIT, ELEMENT HEATING 3.5KW 220V W/JAM NUTS, WASHERS
22	WC-523*	THERMOSTAT, MANUAL RESET 120/ 240 VAC 25A 220° F MAX
22A	WC-522	THERMOSTAT, HI LIMIT HEATER CONTROL DPST 277V 40A
23	WC-6289	HEATING TANK CMPLT, 120V W/HI-LMT
23A	WC-6267	TANK, COMPLETE ALP-DS/GT 220V
24	WC-102*	SWITCH, TOGGLE SPST 25A 125/250VAC
24A	WC-103	SWITCH, TOGGLE NON-LIT DPST 25A 125/250VAC RESISTIVE
25	WC-5231*	COMPOUND, SILICONE 5 OZ TUBE
26	WC-1438-101*	SENSOR, TEMPERATURE TANK
27	WC-3763*	KIT, VALVE REPAIR (DUMP VALVE)
28	WC-5310	TUBING, SILICONE 5/16" ID

* Recommended Parts to Stock.

ELECTRICAL SCHEMATIC



4 USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS. Ex.: SCD60GT-10 and/or D60GT-12-01

③ INSTALL A GROUND WIRE ASSEMBLY FROM THE HARNESS TO THE SEPARATE GROUND STUD ON TANK.

2. DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1. ALL WIRES SHALL BE 18AWG UNLESS OTHERWISE NOTED.

NOTES: UNLESS OTHERWISE SPECIFIED

TABLE 1

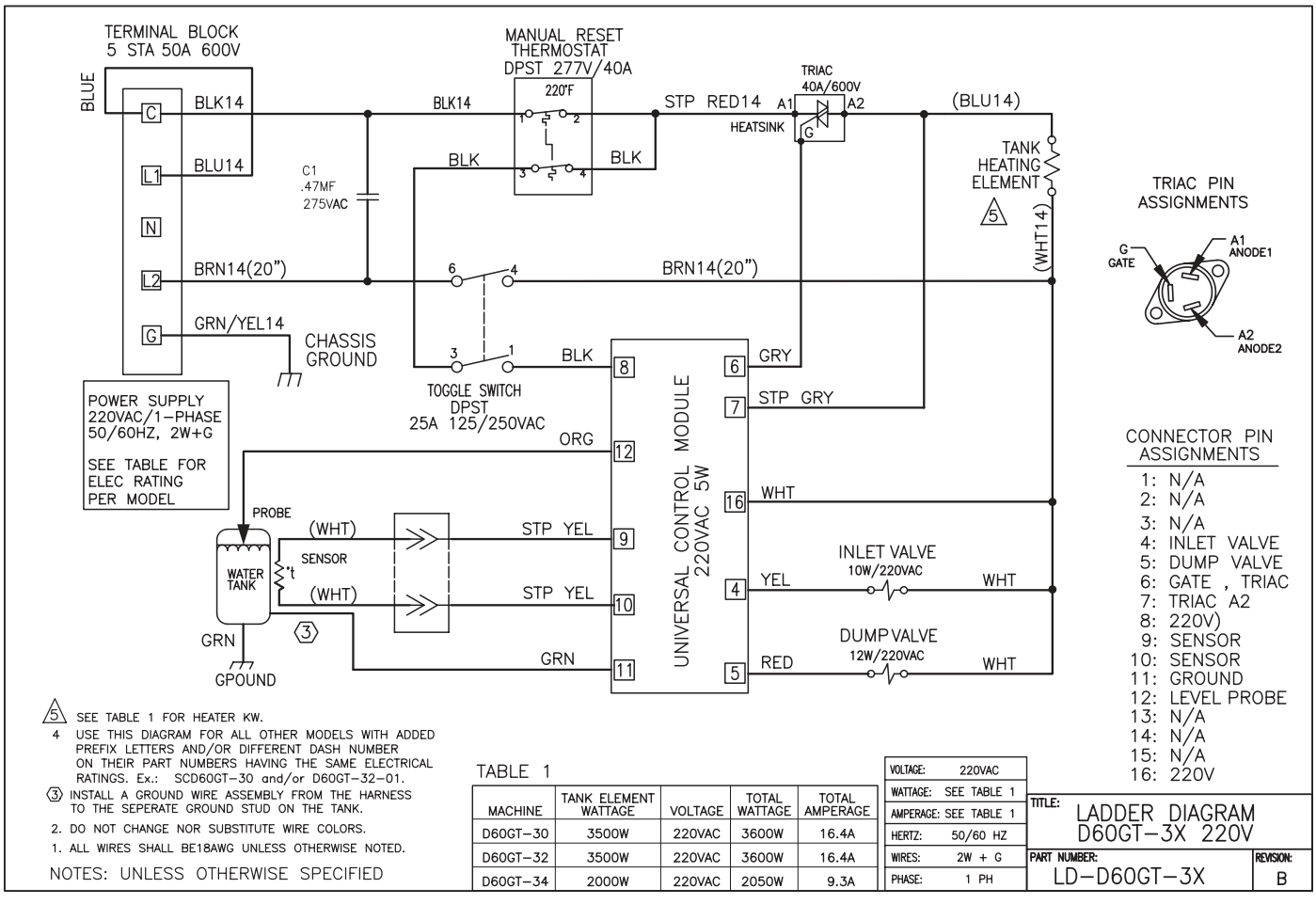
MACHINE	WATTAGE	VOLTAGE	AMPERAGE
D60GT-10	1500W	120VAC	12.5A
D60GT-12	1500W	120VAC	12.5A
D60GT-20	1500W	120VAC	12.5A
D60GT-22	1500W	120VAC	12.5A

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

TITLE: LADDER DIAGRAM D60GT-10 120V

PART NUMBER: LD-D60GT-10

REVISION: NC



5 SEE TABLE 1 FOR HEATER KW.

4 USE THIS DIAGRAM FOR ALL OTHER MODELS WITH ADDED PREFIX LETTERS AND/OR DIFFERENT DASH NUMBER ON THEIR PART NUMBERS HAVING THE SAME ELECTRICAL RATINGS. Ex.: SCD60GT-30 and/or D60GT-32-01.

③ INSTALL A GROUND WIRE ASSEMBLY FROM THE HARNESS TO THE SEPERATE GROUND STUD ON THE TANK.

2. DO NOT CHANGE NOR SUBSTITUTE WIRE COLORS.

1. ALL WIRES SHALL BE18AWG UNLESS OTHERWISE NOTED.

NOTES: UNLESS OTHERWISE SPECIFIED

TABLE 1

MACHINE	TANK ELEMENT WATTAGE	VOLTAGE	TOTAL WATTAGE	TOTAL AMPERAGE
D60GT-30	3500W	220VAC	3600W	16.4A
D60GT-32	3500W	220VAC	3600W	16.4A
D60GT-34	2000W	220VAC	2050W	9.3A

VOLTAGE:	220VAC
WATTAGE:	SEE TABLE 1
AMPERAGE:	SEE TABLE 1
HERTZ:	50/60 HZ
WIRES:	2W + G
PHASE:	1 PH

TITLE: LADDER DIAGRAM D60GT-3X 220V

PART NUMBER: LD-D60GT-3X

REVISION: B

Cleaning the Coffee Brewer

Regular cleaning and preventive maintenance is essential to keep your coffee brewer looking and working like new. For cleaning, prepare a mild solution of dish washing detergent and warm water.

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.

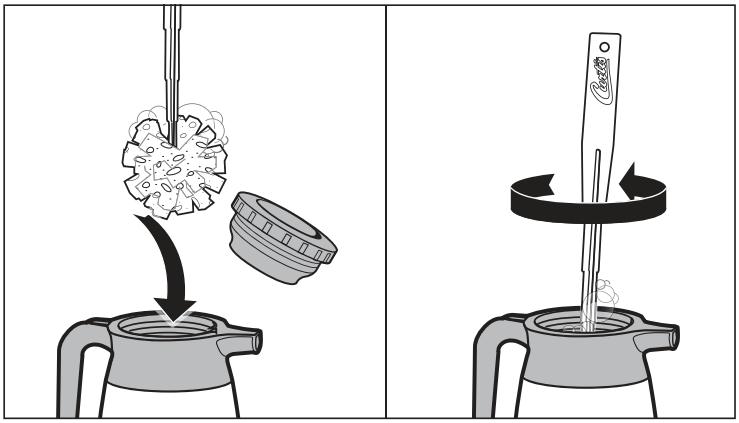


1. Wipe exterior surfaces with a cloth soaked with cleaning solution. Scrub off dried coffee spots, spills, and coffee grounds.
2. Remove the brew cone and wash it in a sing using the cleaning solution Brush inside the brew cone with cleaning solution.
3. Scrub the sprayhead area with a cleaner soaked cloth.
4. Rinse the sprayhead area with a water soaked cloth, removing any residual detergent. Dry with a clean cloth.
5. Rinse and dry the brew cone.
6. Rub the outside cabinet surfaces with a stainless steel polish to protect the metal.

Cleaning Pourpots

Prepare a mild solution of detergent and warm water to clean the pour pot.

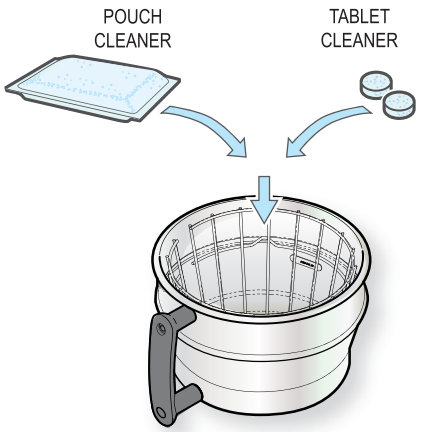
1. Wipe exterior surfaces with a moist cloth, removing water spots and dried coffee.
2. Remove the pour pot lid. Clean the lid. Brush inside the funnel tube with the detergent solution.
3. Use a sponge brush soaked in detergent solution to scrub inside the pour pot.
4. Rinse the pour pot and lid with clean warm water.
5. Air dry the pour pot and lid.



Filter Pouch Cleaner

You may use a filter pouch cleaner to easily clean both the brew cone and the pour pot.

1. Place a pouch cleaner into the brew cone. Place an empty pour pot centered beneath the brew cone..
2. Press the brew button to run a full brew cycle into the pour pot.
3. At the end of the brew cycle, discard the used filter cleaner pouch.
4. Allow the cleaner to soak in the pour pot for 10 minutes. If the coffee deposits are very heavy, you may use a sponge brush to aid in cleaning.
5. At this time, you can dump out the cleaner or you can reuse it to clean additional pour pots.
6. Return the empty pour pot to the brew deck and run another brew cycle to run hot water through the brew cone and into the pour pot. This will rinse the brew cone and the pour pot.
7. Empty the rinse water from the coffee server.



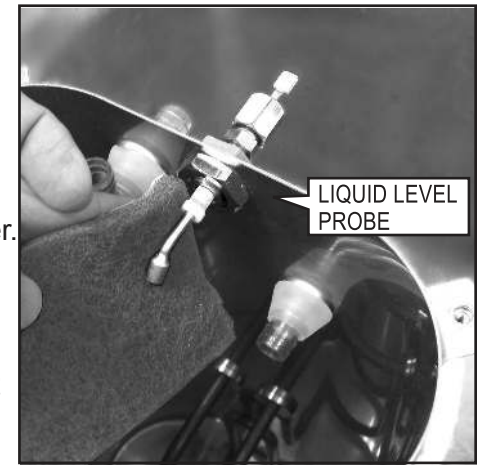
Liquid Level Probe

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: Disconnect electrical power before removing access panels.

CAUTION: This procedure involves working with hot water and hot surfaces.

1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the unit. Locate the top of the tank and remove the cover.
3. Drain the tank to a level about 3” below the tip of the probe.
4. Allow some time for the probe to cool before working on the brewer.
5. Clean the tip of the probe using a Scotch-BriteTM scuff pad.
6. If a residual white layer is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the white layer is removed.



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.

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