

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

**CEILING MOUNTED**



**WALL MOUNTED**



**SHELF w/ POT RACK**



**Ceiling Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

**Wall Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

**Shelf with Pot Rack**

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

**FEATURES: (Ceiling Mounted)**

Ceiling suspension with chain hangers.  
Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Wall Mounted)**

Secured to wall by means of bolts through welded brackets.  
(Hardware not provided)

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Shelf/Pot Rack)**

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.  
(Hardware not provided)

**MATERIAL:**

Flat stainless steel bar is 2" x 1/4".  
Pot hooks are plated.

Type "430" stainless steel shelf.

**CONSTRUCTION:**

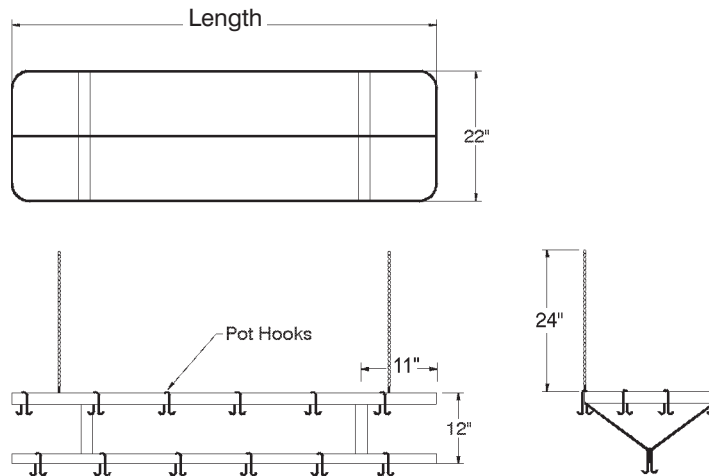
All welded stainless steel units are blended to a satin finish.

# DETAILS and SPECIFICATIONS

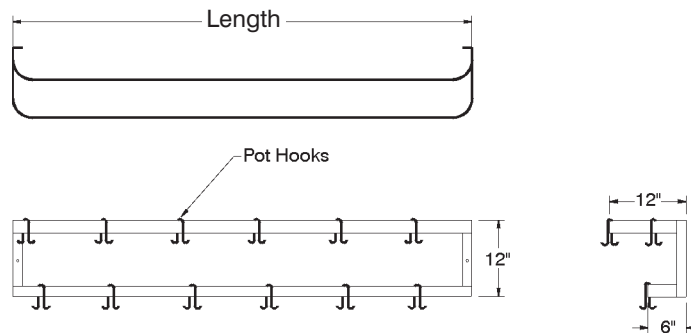
TOL  $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

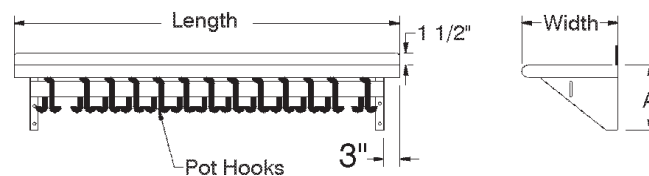
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"





## CAFE PRIMO CAPPUCCINO SYSTEMS

MODELS: CAFE PC1, CAFE PC2, CAFE PC3,  
CAFE PC3 ICED CAPPUCCINO, CAFE PC4

Sometimes simple  
is the perfect fit.

ITEM NO \_\_\_\_\_

PROJECT \_\_\_\_\_

DATE \_\_\_\_\_

### Customize your own cappuccino machine

Easily interchangeable non  
lighted graphic can be  
custom printed with any  
quality printer or at a local  
copy center.





# Curtis Cafe Series Primo Cappuccino Machine

## Now any operation can offer profitable and delicious cappuccino beverages.

Enrich your profits while delighting your customers with the beautifully styled Café Primo Cappuccino machine from Curtis. You don't need large volume or big counters to make the Café PC a highly profitable success.

**CUSTOMERS** will love the rich flavor and fast service.

**YOUR STAFF** will be pleased with the easy operation and maintenance.

**YOU** will appreciate the affordable price, great reliability, and profits.

The compact Curtis Café PC offers commercial quality at an exceptional value. Café PC models share many critical components with Curtis' Generation Three Primo Cappuccino Systems, so you get all the benefits of a professional machine without the high-end features you may not need. And, the Café PC is available in multiple drink models for maximum flexibility.

Step up to rich cappuccino dispensing and start earning robust profits from the first day with the Café PC from Curtis.

### FEATURES AT A GLANCE

- **Fits Anywhere.** The Café PC's compact size lets you place it virtually anywhere. A close water connection and standard 120VAC power allows use of any available outlet.
- **Low Maintenance Costs.** The key components that ensure reliable operation in the Café PC are same heavy-duty components used in our top-of-the-line PCGT models, so you don't have to compromise with a less expensive machine. Plus, many components are shared across all four models within the Cafe Series.
- **Consistent Drink Quality.** Café models utilize Curtis' proven advanced ADS™ digital control module that allows precision blending for consistently great beverages. Powder-to-water ratio is set right from the front panel, so there's never a need to manually adjust internal valves. Plus, Café series machines can be set for continuous or portion control dispensing.
- **Designed to Keep Profits Flowing.** From the drip tray to the removable powder hoppers, the Café PC is designed for quick, mess-free servicing without special training.
- **Flexible Design.** Its easily changeable display graphic lets you customize and switch messages anytime you want.
- **Backed by Curtis.** You have the confidence of owning a quality product engineered by Curtis, a family-owned company with a 60-year heritage in the convenience store industry.



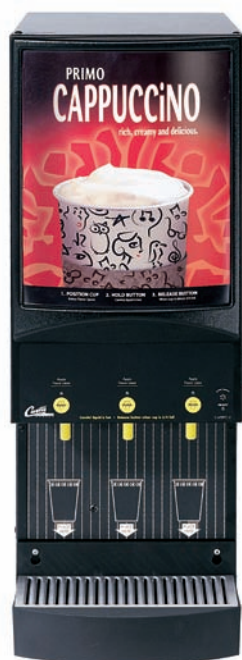
CAFE PC1\*



CAFE PC2\*



CAFE PC3 ICED CAPPUCCINO



CAFE PC3



CAFE PC4

\*Optional Hot Chocolate Display Graphic Available (WC-39493)

# Quality, Commercial Grade Components



## Angled Whipping Chamber and High-Velocity Whipping Motors

Angled chamber is compact and drains liquids efficiently to significantly reduce cleaning requirements. Sloped whipping motor ensures complete blending of powder and water without build-up.

## "Brake-Type" Auger Motors

To ensure perfect drinks, powder augers feature a brake-type motor that accurately stops the dispensing process at your set ratio every time.

## Standardized 4-lb. Hoppers (7 lb. on Cafe PC1)

Double up flavors on popular drinks to minimize fill time. Hoppers must be removed for refilling, virtually eliminating machine downtime caused by spilled powder inside the machine. Positioning guides ensure proper hopper placement.



## One-Touch Hot Water Cleaning System

Sends a powerful blast of hot water into the whipping chamber, rinsing it for easy clean-up and reducing powder build-up.



## Digitally Adjustable Power-to-Water Ratio

Easily set right from the front panel. Individually adjustable by flavor/station to ensure the perfect flavor every time.

## "Eyebrow-Styled" Graphic Frame

Attractive curved front enhances the standard display graphic.

Easy-change design allows for your signature message to be created at any local copy center enhancing sales impact. Plus optional back-lighted option garners even more attention.



## Standard Drip Tray

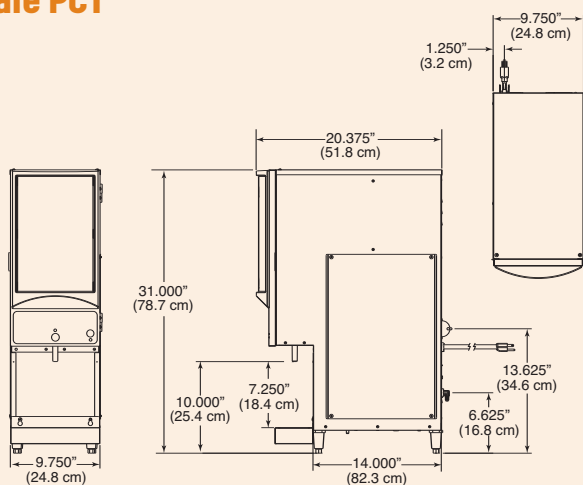
Removable drip tray catches any spills to keep counter area clean and tidy.



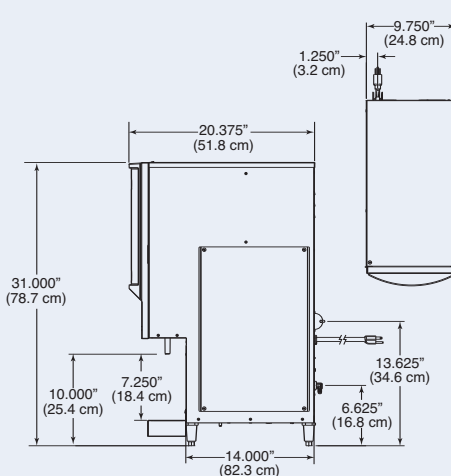
## CAFE PC STANDARD ITEMS

Feature	Café PC Series
Angled whipping chambers	✓
Precision whipping propellers	✓
Sloped high-velocity whipping motors	✓
Brake-type auger motors	✓
Splash-resistant dispensing nozzles	✓
Precision direct-drive mixing system	✓
Extractor fan to remove residual powder	✓
High quality dump valve for water inlet control	✓
One-touch hot water cleaning system	✓
Easy access front door for servicing	✓
120 VAC operation	✓
Precision ADS™ Digital Control	✓
Smooth, Touch Control Dispense Buttons	✓
Shared Control Components Across All Models	✓
3-2-1 Warranty	✓
Easily Interchangeable Graphic	✓
Quick-Remove Drip Tray for Cleaning	✓
Encased Switch Module with Million-Cycle Switches	✓
Removable Hopper Base for Cleaning	✓
Expanded Flavor Label Display Area	✓

## Café PC1

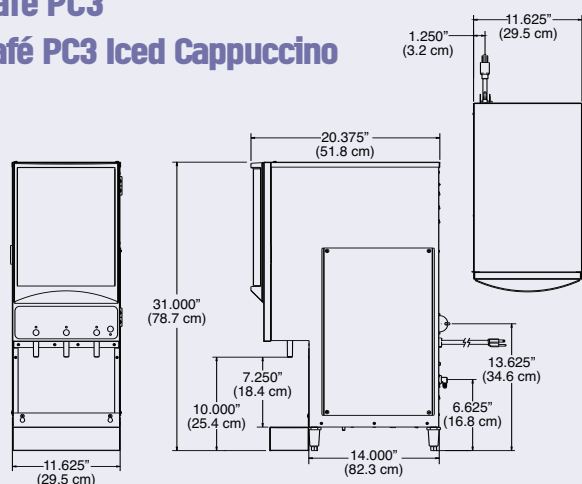


## Café PC2

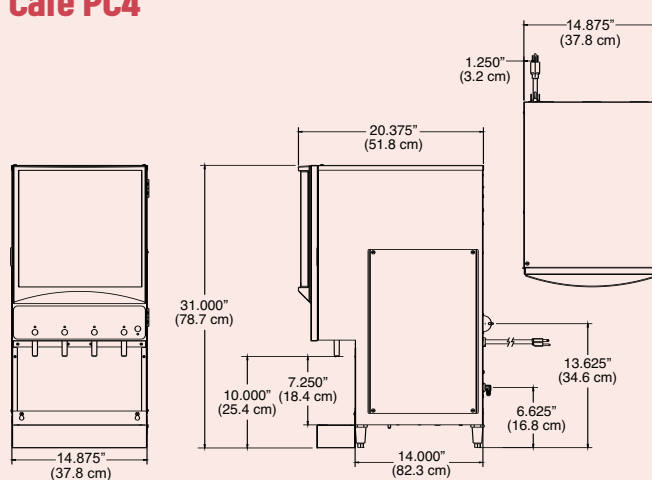


## Café PC3

### Café PC3 Iced Cappuccino



## Café PC4



Specifications	Café PC1	Café PC2	Café PC3 Café PC3 Iced Cappuccino	Café PC4
Hoppers	1	2	3	4
Hopper Capacity	7 lbs.	4 lbs.	4 lbs.	4 lbs.
Water Tank	2.01 gal.	2.01 gal.	2.01 gal.	2.01 gal.
Display Graphics	12.5" x 8.625"	12.5" x 8.625"	12.5" x 10.25"	12.5" x 13.625"
Dimensions (HxWxD)	31" x 9.75" x 20.375"	31" x 9.75" x 20.375"	31" x 11.625" x 20.375"	31" x 14.875" x 20.375"
Cup Clearance	7.25"	7.25"	7.25"	7.25"
Voltage	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz
Power Requirements	1800W/15A	1800W/15A	1800W/15A	1800W/15A
Cord & Plug	6 ft/NEMA 5-15P	6 ft/NEMA 5-15P	6 ft/NEMA 5-15P	6 ft/NEMA 5-15P
Water Inlet	1/4" Flare	1/4" Flare	1/4" Flare	1/4" Flare
Shipping Weight	58 lbs.	62 lbs.	74 lbs.	85 lbs.
Cube (cu.ft.)	6.7	8.2	9.0	10.4



### WILBUR CURTIS COMPANY, INC.

6913 Acco Street, Montebello, CA 90640-5403

Telephone: 800-421-6150 · 323-837-2300

Fax: 323-837-2406

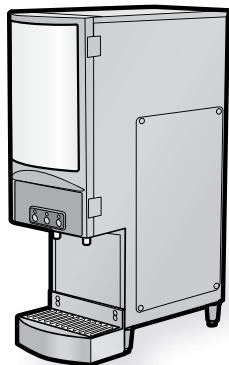
www.wilburcurtis.com





# WILBUR CURTIS Co., Inc.

## Service Manual – CAFEPCC



### Models Included

- CAFE PC1
- CAFE PC1 WITH LIGHT BOX
- CAFE PC2
- CAFE PC2 WITH LIGHT BOX
- CAFE PC3
- CAFE PC3 ICED CAPPUCCINO
- 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.

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.  
6913 Acco Street  
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 & Symbols

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 the top panel. There are no user serviceable parts inside.
- Keep hands and other items away from hot parts of the unit during operation.
- Never clean with scouring powders or harsh implements.

### Symbols



**WARNINGS – To help avoid personal injury**



**Important Notes/Cautions – from the factory**



**Sanitation Requirements**

### Your Curtis CAFE PC System is factory preset for optimal performance... 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 the factory 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](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 INSTRUCTIONS

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 and odor filter be installed.) This will prolong the life of your dispensing system and enhance cappuccino product quality.



NSF International requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.
2. This unit 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 potable water supply shall be sized, installed and maintained in accordance with federal, state and local codes.

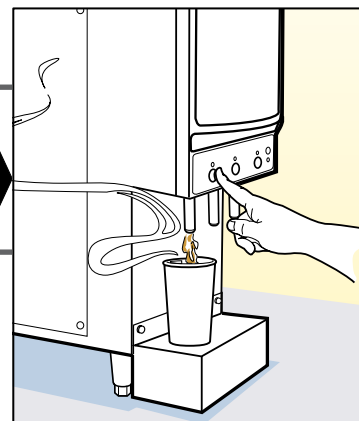
1. Connect a water line from your facility to the 1/4" flare water inlet fitting of the valve, behind the machine. The water volume going to the machine should be stable. Use tubing sized sufficient to provide a minimum flow rate of one gallon per minute.
2. Plug the power cord into an electrical outlet rated at 20 A.
3. Switch on the toggle switch behind the unit that supplies 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 light will appear.
5. Remove and fill the canisters with powdered cappuccino mixes.

### OPERATING INSTRUCTIONS

1. Choose a flavor. Place a cup under the spout beneath the desired flavor.
2. Push and hold the dispensing button for the desired flavor.
3. Release the button when the cup is ¾ full.

### FILL CANISTERS DAILY

1. Open the front door to access the canisters.
2. Turn the product delivery elbows upward. Lift each canister up slightly, then out.
3. After filling, reposition the canisters in the machine, aligning the gear socket with the motor shaft in the back, then turning the product delivery elbows downward.



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



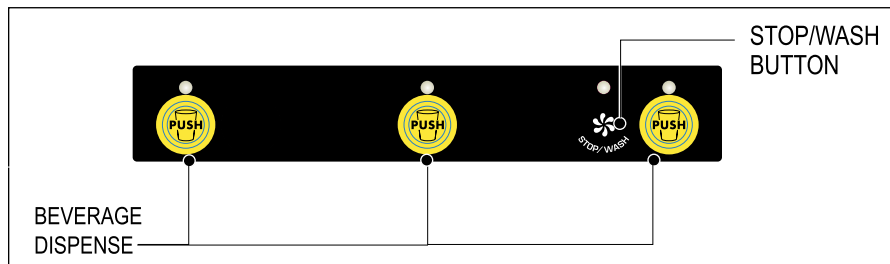
## Steps to Programming

Your Curtis Cafe PC System is factory preset for optimal 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 also used to wash out the mixing and dispensing systems and to enter programming functions.



### Product % Ratio

This function controls the amount of dry product that is metered from the hoppers. It 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 each dispense button (see table).

PRODUCT RATIO	
Number of Flashes	Volume
1	10%
2	20%
3	30%
4	40%
5	50%
6	60%
7	70%
8	80%
9	90%
10	100%

Enter Program Mode

**Enter program mode** – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights start blinking.

Enter Product % Ratio

**To program the product % ratio** - Press and hold the selected **PUSH** button for approximately one second, then release. The current setting will be indicated by LED flashes.

Change Product Throw

**To change the product throw** - Press and hold the button until the 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.

Exit Program Mode

**To exit 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 cappuccino product. When the user makes a **PUSH** button selection, the unit dispenses only the volume of cappuccino product programmed by the Portion Control Dispensing Mode. When setting the unit for Portion Control Dispensing, you lock out the manual dispense feature.

Enter Program Mode

**Enter program mode** – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all lights start blinking.

Select & Change Preset Liquid Dispense

**To select and 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 & Exit

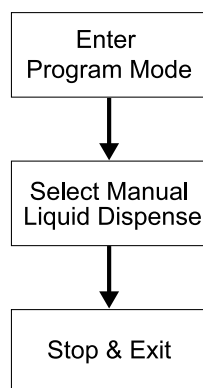
**Stop & exit** – When 3/4 of the cup volume is achieved, press the **PUSH** button once again to stop dispensing. You have now set the timing for this button and have exited program mode. Pressing the dispense button now will provide the liquid volume that you just set. To reset the timing, you must start again by entering program mode.

### Manual Liquid Dispensing Mode

This feature sets up the CAFE 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 ...



**Enter program mode** – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights on the control panel are blinking.

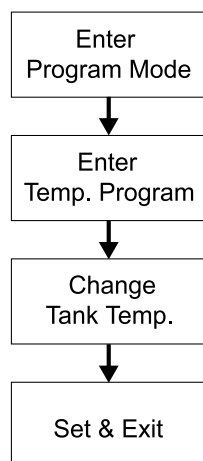
**Set manual dispense** – While you are in programming mode, press and hold the **PUSH** button. Hot liquid will start to flow. Continue to hold down the **PUSH** button until liquid stops flowing, then release the button.

At this time, you have selected the manual liquid dispensing mode and have exited out of program mode.

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

These features allow you to check or change the heating tank temperature, if desired. The temperature in the tank is programmable from 80°F, in 5 degree increments up to 140°F, then the temperature will jump 45 degrees to 185°F and resume 2 degree increments up to a maximum 204°F (see Temperature Settings table, right).

#### To Change Tank Temperature



**Enter program mode** – Press and hold the **STOP/WASH** button for about ten [10] seconds, until all the lights on the control panel are blinking.

**Enter temperature program mode** – Press and hold the **STOP/WASH** button for approximately one second, then release. The current setting will be indicated by LED flashes.

**To change the temperature** - Release the **STOP/WASH** button, then press and hold it again. Each quick flash represents a temperature increase. See the Temperature Settings table for the actual temperatures. Release the **STOP/WASH** button when the desired temperature is reached.

**To set & exit** - Press one of the **PUSH** buttons.

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 PC 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 three patterns:



#### **WATER LEVEL ERROR** – 3 LONG AND 1 SHORT

When this code is seen on the control panel, there is a malfunction in the water level control system.



#### **TEMPERATURE SENSOR ERROR** – 3 LONG AND 2 SHORT

When this light pattern is flashing on the control panel there is a system failure with the heating tank.



#### **COMMUNICATION ERROR** – 3 LONG AND 3 SHORT

This flashing light pattern indicates a communication error between the switch panel on the door and the power module.

## Flushing the Whipper Chambers

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

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

#### Cleaning

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

## Dump Valve Replacement



Curtis recommends that you regulate the water flow in the valve **ONLY** when replacing a valve.



**WARNING - ELECTRIC SHOCK/BURN HAZARD.** Be sure the power cord is disconnected before removing components. The following steps involve working near hot surfaces.

### I. Instructions for replacing a valve:

- A. Shut off the water line running to the unit.
- B. Disconnect the power cord and turn off the toggle switch behind the unit.
- C. Drain approximately  $\frac{1}{2}$  to  $\frac{3}{4}$  gallon of water from the tank by pressing one 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.
- D. Before installing the valve 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 (figure 1).
  2. Carefully, turn the 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 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.

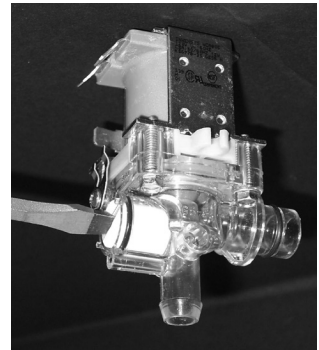


Figure 1. Adjustment

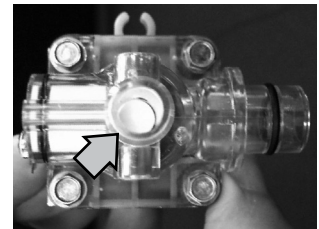


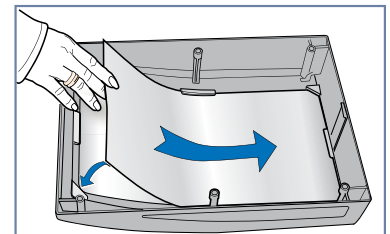
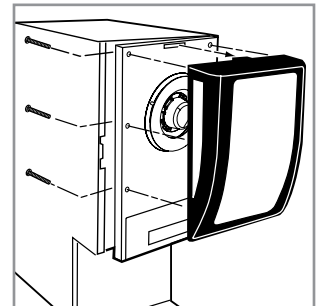
Figure 2. Restrictor Closed.

### 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.).

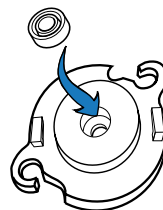
## Replacing the Film in the Light Box

1. Turn OFF power and unplug 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.
4. Take out the 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.
6. Hook the light box on the front door. From inside the door, insert the six screws that were removed in step 2.
7. Close the front door, plug in the power cord and turn on the power. The light box should come on.
8. Check that the film lies flat and there is no light leaking from the edges.

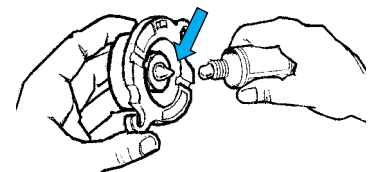


## Whipper Plate Replacement

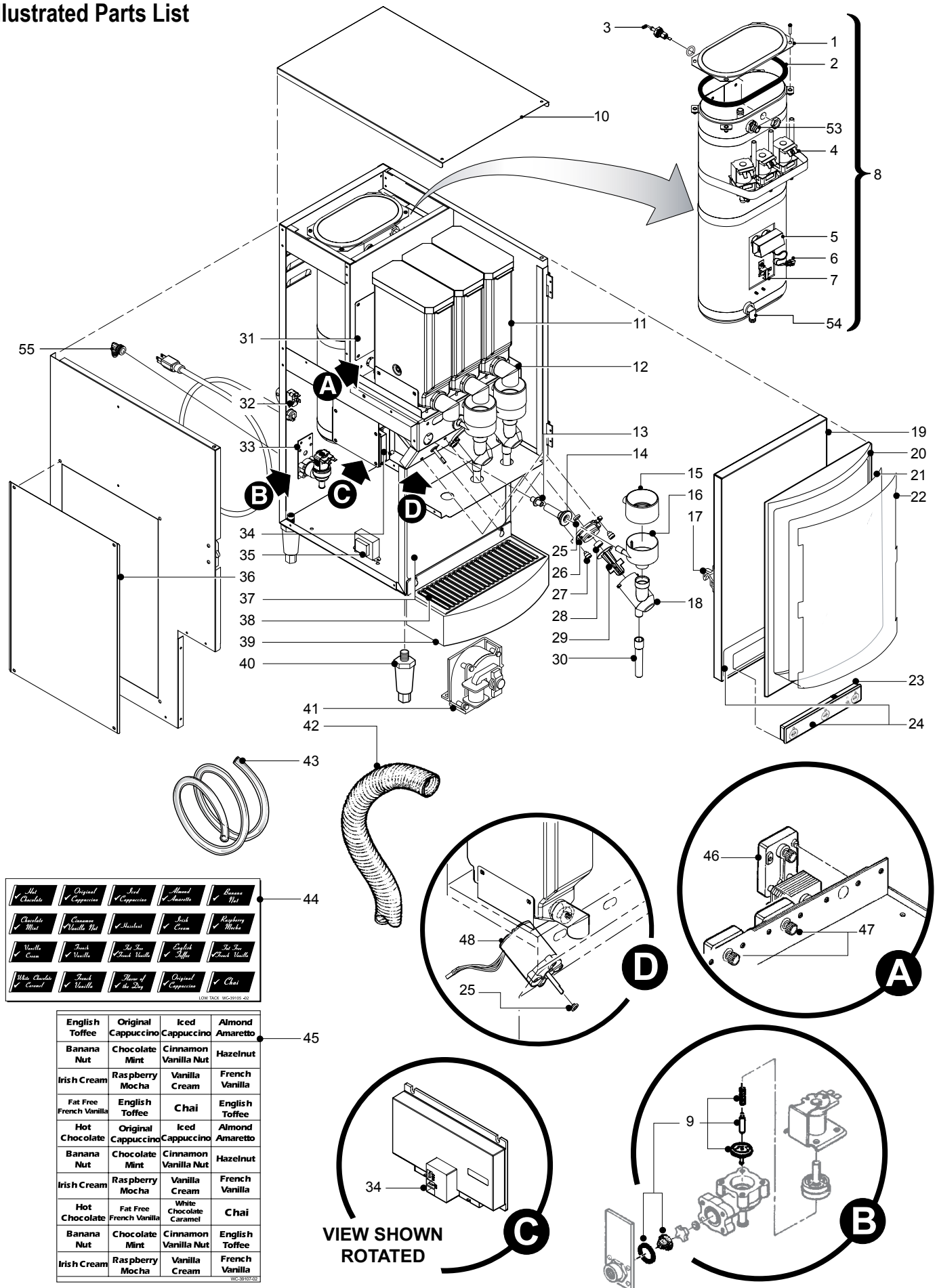
Shaft seals should be replaced with the grooved side facing outward.



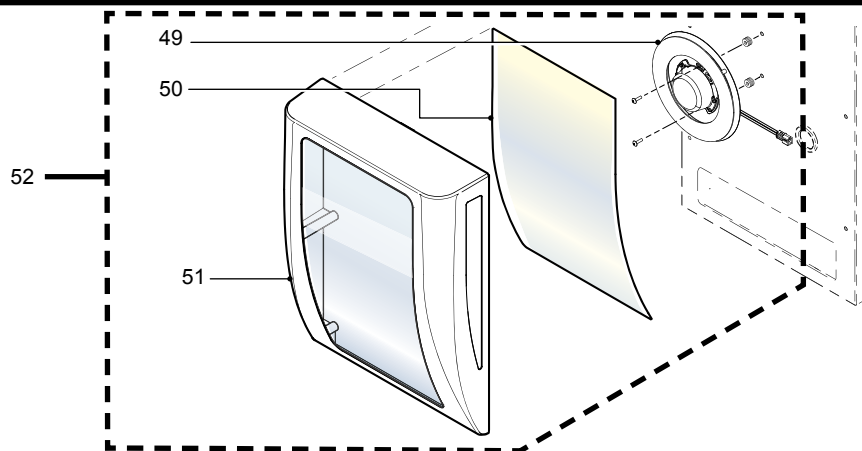
Before mounting a whipper plate, place a dab of food grade lubricant in the rear hole of the seal.



# Illustrated Parts List



## Illustrated Parts List Light Box Option



## Illustrated Parts List

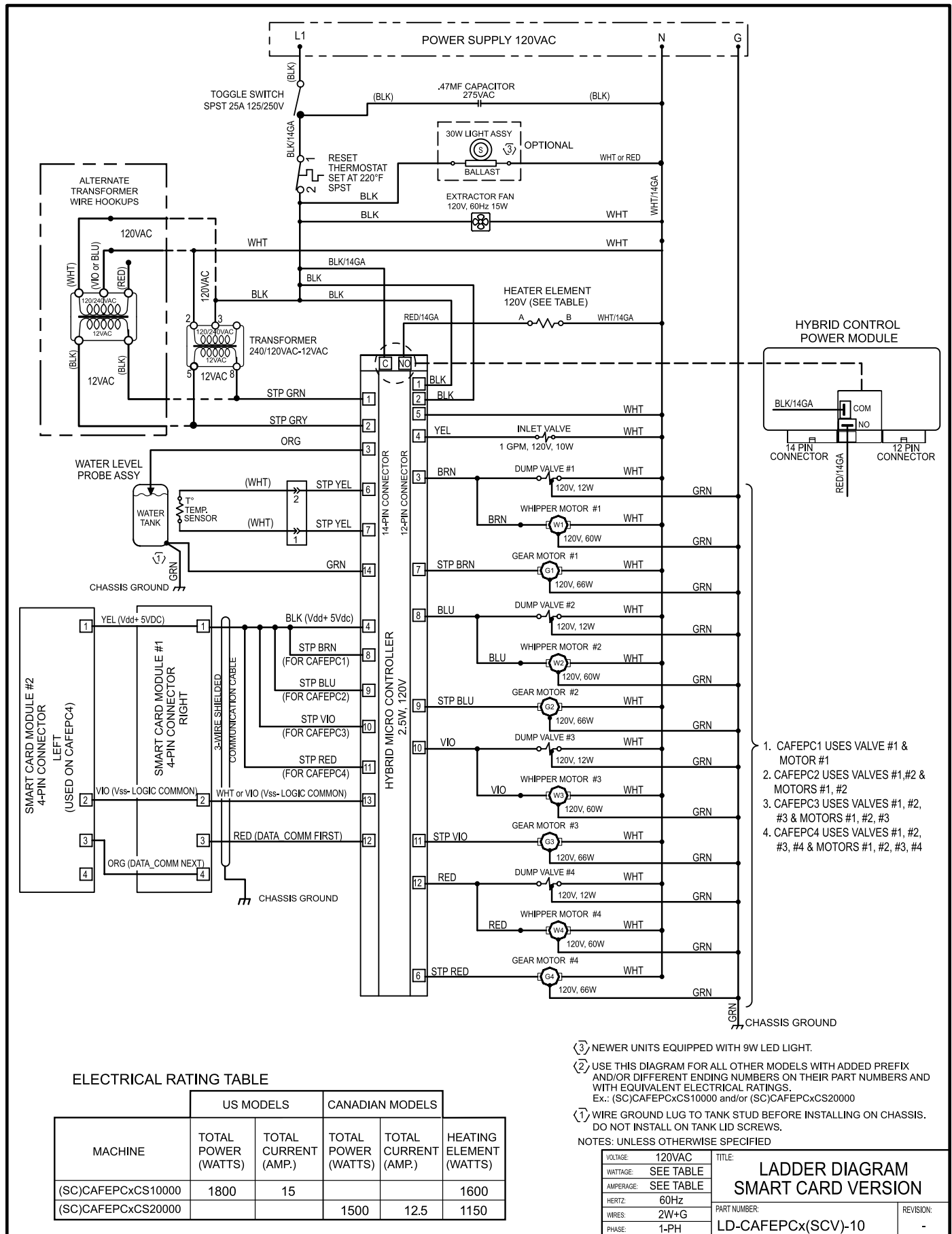
Item N <sup>o</sup>	Part N <sup>o</sup>	Description	Item N <sup>o</sup>	Part N <sup>o</sup>	Description
1	WC-5853-102	COVER, TOP HEATING TANK GEN USE	25	WC-43791 <sup>1</sup>	RING, MOTOR SHAFT PLASTIC PC'S
1A	WC-5851	COVER, TANK W/ NOTCHES (UNITS BEFORE 3/08)	26	WC-37118 <sup>1</sup>	KIT, WHIPPER PLATE (3/PKG)
2	WC-43062 <sup>1</sup>	GASKET, TANK LID	27	CA-1024-05 <sup>1</sup>	PILLAR, LOCATION BLACK ALL PC'S
3	WC-5527K <sup>1</sup>	KIT, PROBE WATER LEVEL O-RING & NUT	28	CA-1076-04	SEAL, MOTOR SHAFT PC'S SOFT (20Pkg)
4	WC-3734 <sup>1</sup>	KIT, RPL DUMP VALVE WC-880E PC	29	CA-1008-07K <sup>1</sup>	KIT, PROP WHIP PKG/6 OFFSET BLADES PCGT'S/CAFEP3'S
5	WC-904-04 <sup>1</sup>	KIT,ELE. HEATING 1.6KW120V W/ JAM NUT & SIL O-RING	30	CA-1037-3Y <sup>1</sup>	TUBE, EXTENSION 3.0" LONG YELLOW ALL PCGT'S
6	WC-1438-101 <sup>1</sup>	SENSOR, TEMPERATURE TANK	31	WC-58142	COVER, DUMP VALVE CAFEP3/CAFEP2
7	WC-521 <sup>1</sup>	THERMOSTAT, HI-LIMIT SPST 120V 15A AUTO-RESET	31A	WC-58126	COVER, DUMP VALVE CAFEP3
8	WC-62019	TANK, COMPLETE CAFEP1 1600W 120V	32	WC-102 <sup>1</sup>	SWITCH, TOGGLE NON-LIT SPST 15A 125/6A 250V RES
8A	WC-62020	TANK, COMPLETE CAFEP2 1600W 120V	33	WC-826L <sup>1</sup>	VALVE, INLET 1 GPM 120V 10W ALP/AP/TLP GREY BODY
8B	WC-6291	TANK, COMPLETE CAFEP3 1600W 120V	34	WC-782K	CONT POW MD CAFEP3's 120V USE W/SMRT CRD SW CRD
8C	WC-62021	TANK, COMPLETE CAFEP4 1600W 120V	35	WC-718-101	TRANS, ASSY 240/120VAC-12VAC 500mA PIGTAIL WIRES
9	WC-3765L <sup>1,2</sup>	KIT, INLET VALVE REPAIR USE ON WC-826/WC-826L/WC-847	36	WC-58127	COVER, ACCESS SIDE CAFEP3'S
10	WC-58137	COVER, TOP CAFE PC1 & 2	37	WC-38295	LABEL, SPLASH PANEL CAFE PC1
10A	WC-7389	COVER, TOP CAFE PC3	37A	WC-38338	LABEL, SPLASH PANEL CAFE PC2 (NEW)
10B	WC-58151	COVER, TOP CAFEP4	37B	WC-38288	LABEL, SPLASH PANEL CAFE PC3
11	CA-1111-06	CANISTER, ASSY 4LB CAFEP3's	37C	WC-38294	LABEL, SPLASH PANEL CAFE PC4
11A	CA-1124-06R	CANISTER, ASSY 7LB RT CAFEP3	38	WC-66032	SCREEN, DRIP TRAY CAFEP1 & 2
12	CA-1026-03	ELBOW, PC/CK/HC	38A	WC-66033	SCREEN, DRIP TRAY CAFEP3
13	CA-1095	CONNECTOR, ORIFICE WATER PLASTIC	38B	WC-66034	SCREEN, DRIP TRAY CAFEP4
14	CA-1011-05	BULKHEAD, WATER FITTING PCGT'S	39	WC-66035	PAN, DRIP TRAY PLASTIC CAFEP1/CAFEP2
15	CA-1005-03 <sup>1</sup>	STEAM TRAP, PC/CK/HC	39A	WC-66037	PAN, DRIP TRAY PLASTIC CAFEP4
16	CA-1009-03 <sup>1</sup>	BOWL, MIXING PC/CK/HC	39B	WC-66040	KIT, DRIP TRAY & SCREEN ASSY CAFEP3
17	CA-1135	LATCH ASSY, DOOR SIDE MOUNT PCGT'S/CAFEP3'S/SD2'S	40	WC-3504 <sup>1</sup>	LEG, 2-1/2" TO 3" ADJUST BLK 3/8-16 THRD
18	CA-1006-06 <sup>1</sup>	CHAMBER, WHIPPER OFFSET PCGT'S	41	WC-37123	KIT, FAN EXTRACT 120V 29 CFM & BRACKET
19	WC-58185	DOOR, COMPLETE CAFEP1(NEW)	42	CA-1030-19 <sup>1</sup>	HOSE, EXTRACTOR FAN 19" LONG ALL PC'S
19A	WC-58186	DOOR, COMPLETE CAFEP2 (NEW)	42A	CA-1030-17 <sup>1</sup>	HOSE, EXTRACTOR FAN 17" LONG ALL PC'S
19B	WC-58187	DOOR, COMPLETE CAFEP3 (NEW)	43	WC-5310 <sup>1</sup>	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
19C	WC-58188	DOOR, COMPLETE CAFEP4 (NEW)	44	WC-39105-02	LABEL, FLAVOR LOW TACK DOOR GEN USE
20	CA-1129	COVER, DOOR SKIN CAFEP1/2	45	WC-39107-02	LABEL, FLAVOR ADHESIVE CANISTER GEN USE
20A	CA-1130	COVER, DOOR SKIN CAFEP3	46	WC-37174 <sup>1</sup>	KIT, GEAR MOTOR AND GEAR PCGT
20B	CA-1131	COVER, DOOR SKIN CAFEP4	47	CA-1036 <sup>1</sup>	GEAR, PLASTIC PC'S USE ON CA-1013
21	WC-39613	FILM, DOOR DISPLAY CAFEP1 GENERIC CURTIS NON-LIT	48	WC-3739 <sup>1</sup>	KIT, MOT WHIP ASSY PC'S MOT SCRWS & INST
21A	WC-39455	FILM, DOOR DISPLAY CAFE PC1&2	49	CA-1176K <sup>1</sup>	KIT, LAMP ASSY LED 120V 9W
21B	WC-39456	FILM, DOOR DISPLAY CAFEP3	50	WC-39481	FILM, LIGHT BOX CAFE PC1/PC2 CURTIS
21C	WC-39457	FILM, DOOR DISPLAY CAFEP4	50A	WC-39483	FILM, LIGHT BOX CAFE PC3 CURTIS
21D	WC-39493	FILM, DOOR DISPLAY HOT CHOCOLATE CAFEP1 & 2 (OPTNL)	50B	WC-39482	FILM, LIGHT BOX CAFE PC4 CURTIS
21E	WC-39633	LABEL, DOOR DISPLAY ICED COFFEE CAFEP3	50C	WC-39611	FILM, LIGHT BOX CAFEP1 CURTIS GENERIC
22	CA-1134	WINDOW, CLEAR FRONT CAFEP4	50D	WC-39594	FILM, LIGHT BOX CAFE PC1/PC2 HOT CHOC (OPTNL)
22A	CA-1133	WINDOW, CLEAR FRONT CAFEP3	51	CA-1137	LIGHT BOX ASSY CAFEP1/CAFEP2
22B	CA-1132	WINDOW, CLEAR FRONT CAFEP1&2	51A	CA-1138	LIGHT BOX ASSY CAFEP3
23	WC-722K	CONT BRD, SMRT CARD SWITCH ASSY COMP CAFEP3	51B	CA-1139	LIGHT BOX ASSY CAFEP4
23A	WC-732	CONT BRD, SMART CARD SWIT ASSY COMP CAFEP1/2/4	52	WC-37272	KIT, ADD-ON LIGHT BOX ASSY CAFEP1/2
23B	WC-722-101	PAN, SW 4 BUT 4 LEDS 6 PIN 120V CAFEP3 (OLD UNITS)	52A	WC-37234	KIT, ADD-ON LIGHT BOX ASSY CAFEP3
24	WC-39497	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEP1	52B	WC-37273	KIT, ADD-ON LIGHT BOX ASSY CAFEP4
24A	WC-39498	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEP2	53	WC-37266	KIT, FITTING TANK OVERFLOW
24B	WC-39499	LABEL, ASSY CONT PAN SMRT BRD & OUT PAN CAFEP3	54	WC-37365	KIT, FITTING TANK INLET
24C	WC-39500	LABEL ASSY CON PAN SMRT BRD & OUTER PAN CAFEP4	55	WC-2401	ELBOW, 3/8 NPT X 1/4 FLRE PLTD

<sup>1</sup> Suggested Parts to Stock

<sup>2</sup> Older Units



# Electrical Diagram



## 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, 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](http://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.

ECN17221 3/16/16 10.5 rev P



Wilbur Curtis Co., Inc.

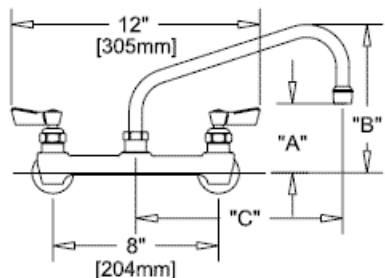
6913 Acco Street, Montebello, CA 90640-5403 U.S.A.

Phone: 800-421-6150 | Fax: 323-837-2410 | Technical Support Phone: 800-995-0417 (M-F 5:30 A.M. - 4:00 P.M. PST) | Email: [techsupport@wilburcurtis.com](mailto:techsupport@wilburcurtis.com) | [www.wilburcurtis.com](http://www.wilburcurtis.com)

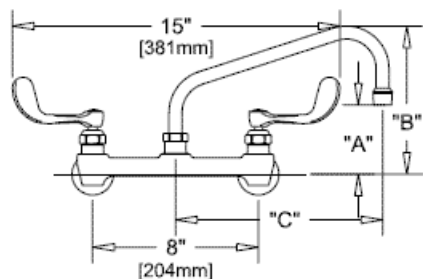
**FOR THE LATEST SPECIFICATION INFORMATION GO TO [WWW.WILBURCURTIS.COM](http://WWW.WILBURCURTIS.COM)**

Printed in U.S.A. 3/2016 . F-3471-S rev P

# 8" C/C BACKSPLASH FAUCET W/ LEVER HANDLES

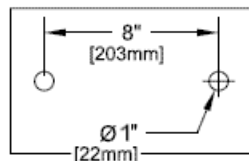


# 8" C/C BACKSPLASH FAUCET W/ WRIST HANDLES



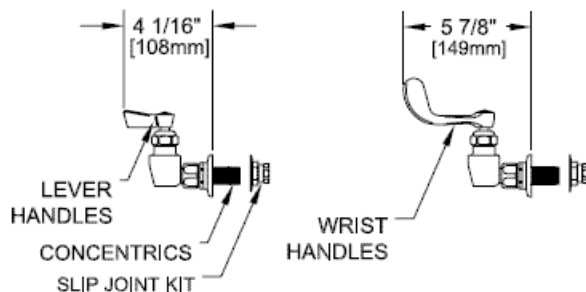
ROUGH-IN:

BACKSPLASH



MODELS	DIM "A"	DIM "B"	DIM "C"
61220 61239	2-1/4" [57mm]	5-7/8" [149mm]	6" [152mm]
61093 61107	2-1/2" [64mm]	6-3/8" [162mm]	8" [204mm]
60968 60976	3-1/8" [79mm]	6-7/8" [175mm]	10" [254mm]
60836 60844	3-3/4" [95mm]	7-3/8" [187mm]	12" [305mm]
60690 60704	4-3/8" [111mm]	8-1/4" [210mm]	14" [356mm]
60569 60577	5" [127mm]	8-7/8" [225mm]	16" [406mm]

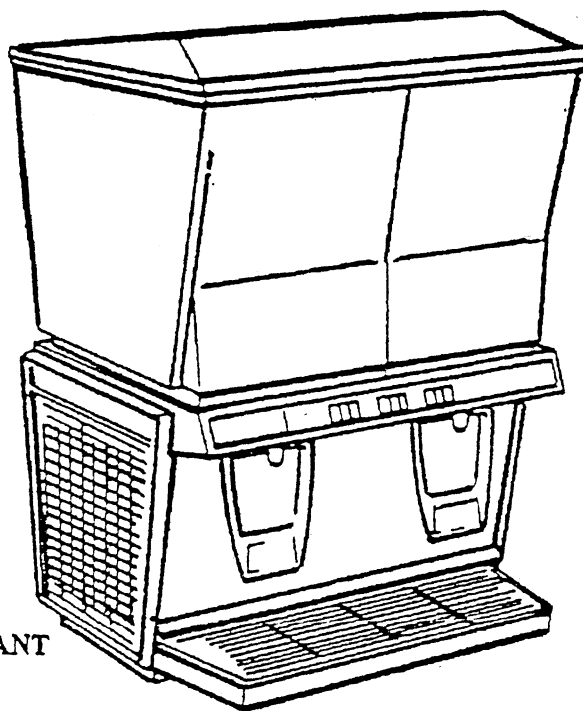
# 8" C/C BACKSPLASH FAUCET



# **JETWAY**

## **TJ3** **OWNER'S MANUAL**

**Unitized Bowl Two Flavor Visual Display Dispenser**



**REFRIGERANT**  
**R-134a**

This manual applies to models of  
Serial Number 305001 or higher.

**MODEL**  
TJ3  
TJ3-W16  
TJ3-W25  
TJ3-W26

**Manufactured by IMI Cornelius/Jet Spray Corporation**  
2401 N. Palmer Drive, Schaumburg, IL 60196

Phone	U.S. & Canada	1-888-248-5568
	Outside U.S.	1-630-539-5050
Fax	U.S. & Canada	1-800-344-3801
	Outside U.S.	1-630-539-6960

January 1995  
Printed in the USA

Document No. 18494  
Revision No. 02

*Your Standard of Excellence for Beverage Merchandising on Six Continents*



# TJ3

## GENERAL DESCRIPTION

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The TJ3 dispenser is a countertop visual display action beverage dispenser. It is designed to dispense two flavors of a variety of products including syrup drinks, natural juices, cider, health drinks, wine and mixed bar drinks.

- WARNINGS:**
1. THIS APPLIANCE MUST BE EARTHED.
  2. THIS APPLIANCE IS NOT SUITABLE FOR USE BY UNSUPERVISED CHILDREN.

## GENERAL INSTRUCTIONS

### LOCATION

Place the dispenser on a solid, level, surface with no part of the unit extending beyond the edge of that surface.

### POWER AND WATER

The TJ3 requires a 120 Volt, 60 Hz grounded receptacle for the unit's power cord plug.

The TJ3-W25 requires a 220V/240V, 50 Hz earthed receptacle for the unit's power cord plug.

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**NOTE:** *If the colors of the wires in the main leads of this appliance do not correspond with the colored markings identifying the terminals in your plug, proceed as follows:*

- The green and yellow wire must be connected to the terminal in the plug marked with any of the following:

- |                    |                                 |
|--------------------|---------------------------------|
| → the letter E     | → colored green                 |
| → the earth symbol | → colored both green and yellow |

- The blue wire must be connected to the terminal in the plug marked with the letter N or colored blue.
- The brown wire must be connected to the terminal in the plug marked with the letter L or colored orange.

### POWER CORD

If a power cord is damaged, replace it with the following cords:

Area	IS P/N
UK	A5291
USA	S1249
INTERNATIONAL	A1632

### OPERATING ADJUSTMENTS

**WARNING:** DANGEROUS VOLTAGES ARE STILL PRESENT WITHIN THE UNIT EVEN IF THE POWER SWITCH IS TURNED OFF. BEFORE ATTEMPTING ANY ADJUSTMENTS INSIDE THE UNIT, TURN THE UNIT OFF AND UNPLUG IT FROM THE ELECTRICAL RECEPTACLE.

## NOTES

- \*Attention is drawn to the requirements of National Regulations about connecting to and using Potable water supplies.
- \*Jet Spray dispensers conform to the requirements of the Model Water Bylaws of 1986 SI 1147.
- \*All surfaces which come into contact with food or drinking water are constructed of food quality non-toxic materials, are non-corrosive, non-tainting and do not support the growth of bacteria.

*Jet Spray Corporation reserves the right to make changes in design and/or engineering without notice.*

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# SPECIFICATIONS

## TJ3 SERIES

### A. ELECTRICAL

<u>MODEL</u>	<u>P/N</u>	<u>ELECTRICAL SUPPLY</u>	<u>R.L.A.</u>	<u>RUNNING POWER</u>	<u>L.R.A.</u>
TJ3	A8603	120VAC, 60Hz	4.3 AMPS	516 WATTS	22 AMPS
TJ3 TC	A8613	120VAC, 60Hz	4.3 AMPS	516 WATTS	22 AMPS
TJ3-W25	A8623	220VAC, 50Hz	2.1 AMPS	483 WATTS	11 AMPS
TJ3-W26	A8676	220VAC, 60Hz	3.3 AMPS	726 WATTS	14 AMPS

R.L.A. - Running load amperage

L.R.A. - Locked Rotor amperage (Compressor Starting Amperage)

### B. CLASS OF WINDINGS

- Compressor Motor - Class H (climatic rating; normal)
- Condenser Fan Motor - Class B

### C. ENVIRONMENT

- Temperature

Operating: 60°F (16°C) to 110°F (43°C)

Storage: Above - 20°F (-7°C) with bowl empty and dry.

- Humidity - Below 95%

### D. REFRIGERATION (R134A REFRIGERANT)

<u>Model</u>	<u>Charge Quantity</u>
TJ3	85 grams (3.0 oz)
TJ3-TC	85 grams (3.0 oz)
TJ3-W25	85 grams (3.0 oz)
J15-W26	73 grams (2.6 oz)

## A. SETTING UP YOUR TJ3

1. Set dispenser chassis in desired location. Dispenser should be level and located on a solid counter.
2. Be sure dispenser has adequate free space on both sides; approximately 3" away from any wall or obstruction.
3. Lock spray tube into the pump cover. Wet pump cover with warm water for ease of insertion or removal of spray tube (*see Fig. 1*).
4. Push impella support pin through impella and up through center hole of pump housing.
5. Line up the lines on the pump cover and base of bowl. Drop pump cover in so that the three tabs on the bowl base go through cut-outs in pump. Turn pump counterclockwise until tabs of bowl hit tabs of cover.

## B. CLEANING THE DISPENSER

1. Removing the Push Handles
  - a. Push handle back until it stops.
  - b. Grasp clips on handle. Squeeze clips until they are free from panel. Pull straight down on handle.
2. Disassemble the bowl, lid, gasket, and pump housing assemblies.

*Note:* To remove pump housing, push back on top of housing just below spray tube and lift up and out of bowl. Clean in warm water and mild nonabrasive detergent and rinse thoroughly.

**WARNING:** ABRASIVE CLEANERS WILL SCRATCH PLASTIC PARTS.

## C. TO ASSEMBLE

1. Slide the drip tray and drip tray grille into place.
2. Consider installation of a drain hose which connects to outlet on drip tray bottom (*Part No. S-3379*).

*Press while following numbers until gasket is completely seated.*

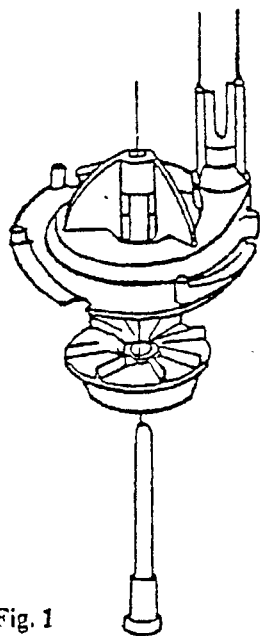


Fig. 1

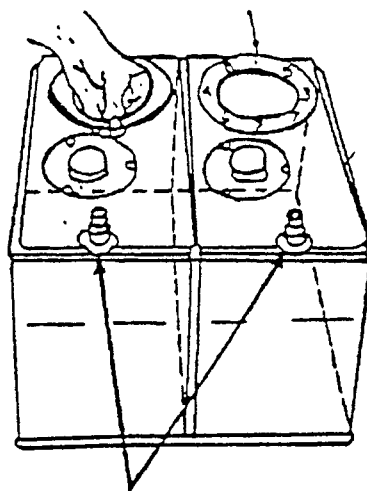


Fig. 2

*Condensate Washer*

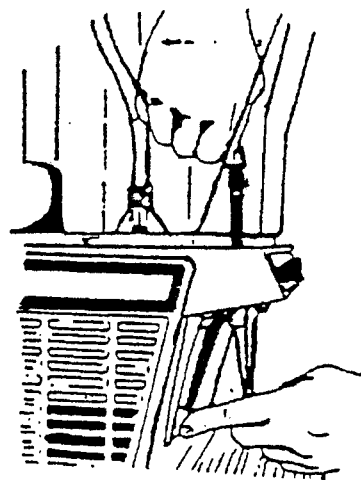


Fig. 3

8. Install pinch tube (*see Fig. 3 above*).
  - a. Remove tubes from plastic bag and wash with warm water and mild detergent or soap.
  - b. Before installing, wet bowl spout surface and sealing rings on pinch tube.
  - c. With one hand, push back handle until it touches front panel. With other hand pick up pinch tube as shown in sketch and careful insert tube into bowl spout opening and on into lower opening of handle support spout. Make sure end of tube does not get caught on edge above handle support spout opening. Push pinch tube into bowl spout opening with thumb. When end of tube passes beyond bottom of handle support spout opening, pull end of tube for final seating of pinch tube top into bowl spout seat. Make sure tube is free of wrinkles. Tube should extend  $\frac{1}{4}$ " below support spout.
  - d. Install the second tube in similar manner.

## D. OPERATING PROCEDURES

1. Follow beverage manufacturer's directions in filling bowls. To aid in filling, the bowls have gallon and liter markers up the center of the front wall --gallons on left, liters on right.

**WARNING:** WHEN USING ONLY ONE SIDE OF BOWL FOR BEVERAGE, PLEASE PUT ONE GALLON OF WATER IN OPPOSITE SIDE FOR BEST RESULTS.

2. Turn on the refrigeration and spray switches. Product should be cold enough to serve in 2 hours. Switches should be left "ON" 24 hours a day to insure efficient operation.
3. The thermostat is preset at the factory and will not normally require resetting by owner.

## FREQUENT MAINTENANCE PROCEDURES

### CLEANING THE BOWLS

1. Before removing the bowls, turn off both the refrigeration and spray switch.
2. Drain beverage from bowls.

**WARNING:** DRAIN BOWL COMPLETELY BEFORE REMOVING AND ALLOW TIME FOR ANY ICE AROUND EVAPORATOR DOMES TO MELT SO AS NOT TO TEAR GASKETS.

3. Remove pinch tube by pushing handle until it stops. Pull up on pinch tube until it is free. Push handle back until it stops. Grasp clips on handle. Squeeze clips until they are free from panel. Pull straight down on handle.
4. Clean as described in Paragraph B "Cleaning the Dispenser".
5. After cleaning, replace the bowl completely assembled (except for pinch tubes). Replace push handle by pushing handle up through rectangular hold until clips on both sides snap into place. Replace drip tray and cover. Install pinch tubes into bowl.

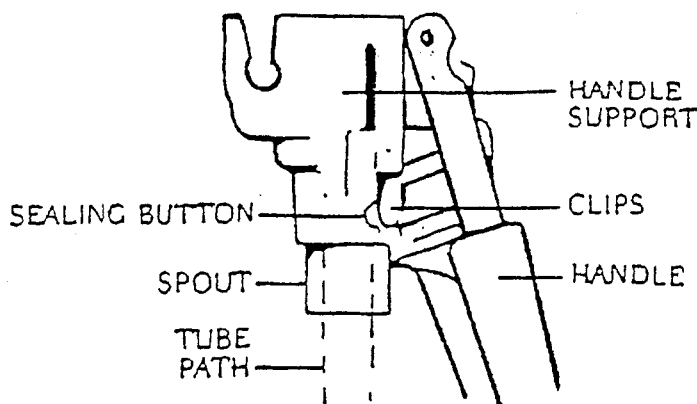


Fig. 4

### CLEANING CONDENSATE DRAINS

1. To remove condensation drains (see sketch), push in on front panel just under drain and pull down with fingers.
2. To replace condensate drains, hold drain against front panel under rectangular hole (opening in side of drain should be toward front panel). Push up through hole until drain snaps into place.

### SANITIZING UNIT

After cleaning, add one gallon of water between 75°F and 100°F to bowl. Mix one tablespoon of approved powdered chlorine sanitizer\* in a pint of water and when dissolved, pour into bowl. Replace lid and run unit two or three minutes. Then shut off unit and drain contents through valve.

\*Diversey Wyandotte Multi-Chlor or equivalent powder or liquid chlorine sanitizer.

**WARNING:** DO NOT RUN REFRIGERATION SWITCH WHEN SANITIZING.

### VENTILATION

AIR FLOW IS ESSENTIAL. ALLOW AT LEAST 3 INCHES OF SPACE ON BACK AND SIDE OF DISPENSER. LINT OR DUST COLLECTING ON THE CONDENSER WILL RESULT IN POOR REFRIGERATION. CHECK FILTER ON A MONTHLY BASIS.

### CLEANING FILTER AND CONDENSER

1. Turn off Refrigeration Switch.
2. Remove left side grille and filter. Clean filter(s) by running a stream of hot water through the inside surface of filter(s), and allow to dry. Filter(s) should be replaced, if necessary - (see Parts List).
3. Clean condenser with vacuum cleaner or brush making sure no loose dirt goes into the dispenser.
4. Clean and replace panels. If filter is ripped, it can be replaced by a new one from your local service center or from Jet Spray Customer Service (refer to your parts list for component part number)



## CORRECTING DISPENSER DIFFICULTIES

### NO SPRAY OR CIRCULATION

- Be sure switch is "on".
- If unit does not spray, remove pump housing and check impella. Impella must spin freely. Sugar and solids can crystallize, causing impella to bind. Frequent washing will eliminate this. When dispenser is not in use, clean thoroughly.
- Bearing in impella could be worn causing impella to hit base of bowl. Replace.

**Note:** Switch must be "OFF" when inserting the impella into the bowl to assure magnetic coupling.

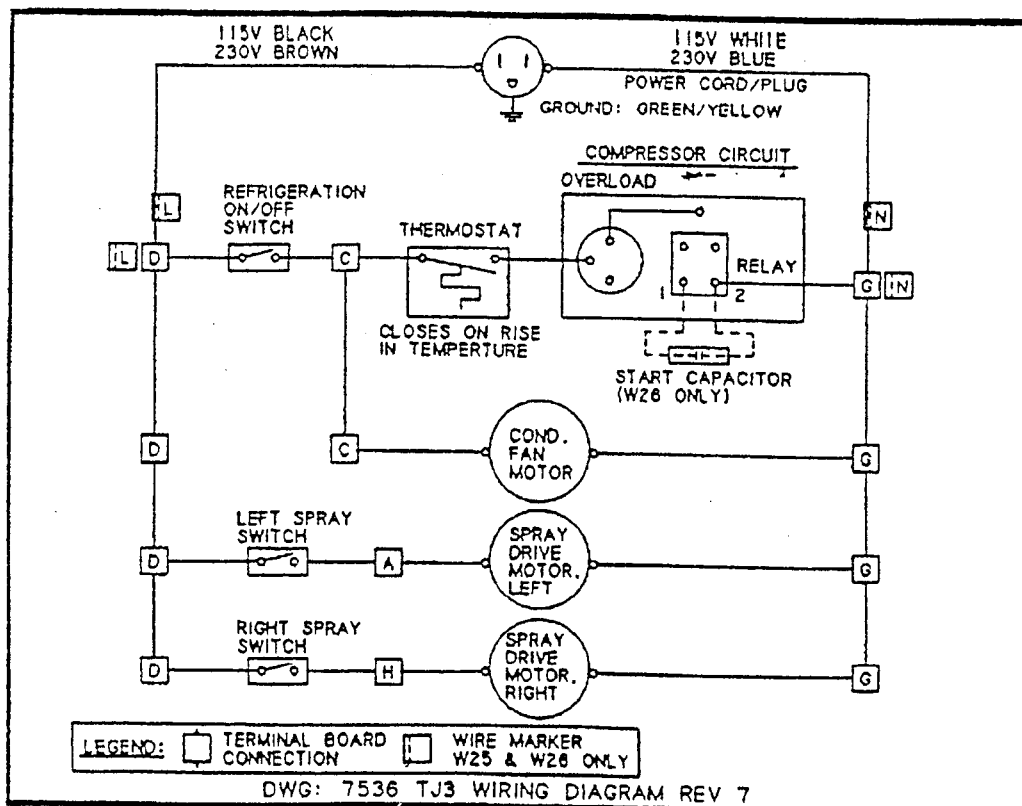
- Long pieces of pulp may partially plug impella and bind impella blades. Juices with excessive pulp must be strained in order to spray. However, if it is desired to retain pulp, use Jet Spray Circulator Kit No. S6737 in place of the pump.
- Pump cover should be locked under all three bowl lugs. If any of the lugs are broken, pump will not spray properly and will vibrate and be noisy. Replace bowl or use Jet Spray Circulator Kit S6737.

- The impella magnet is seldom defective. If the impella magnet has been dropped, examine for damage. If damaged or binding, replace impella support and/or impella magnet.

### BOWL LEAKS

- Do not confuse drippings from condensation on the outside of the bowl as bowl or faucet leaks. High humidity causes more condensation.
  - Be sure the gaskets has been put properly in grooves on bowl.
  - Check gasket for tears or cuts in rubber as they cause leaks.
  - Be sure there is no foreign material around domes where gaskets seat.
  - Check pinch tubes for holes or tears above pinch off area.
  - Be sure condensate washers are around bowl spouts. Condensation will run down outside of pinch tube giving appearance of leak if they are not in place.

## TJ3 WIRING DIAGRAM



# TJ3 SPECIFICATIONS

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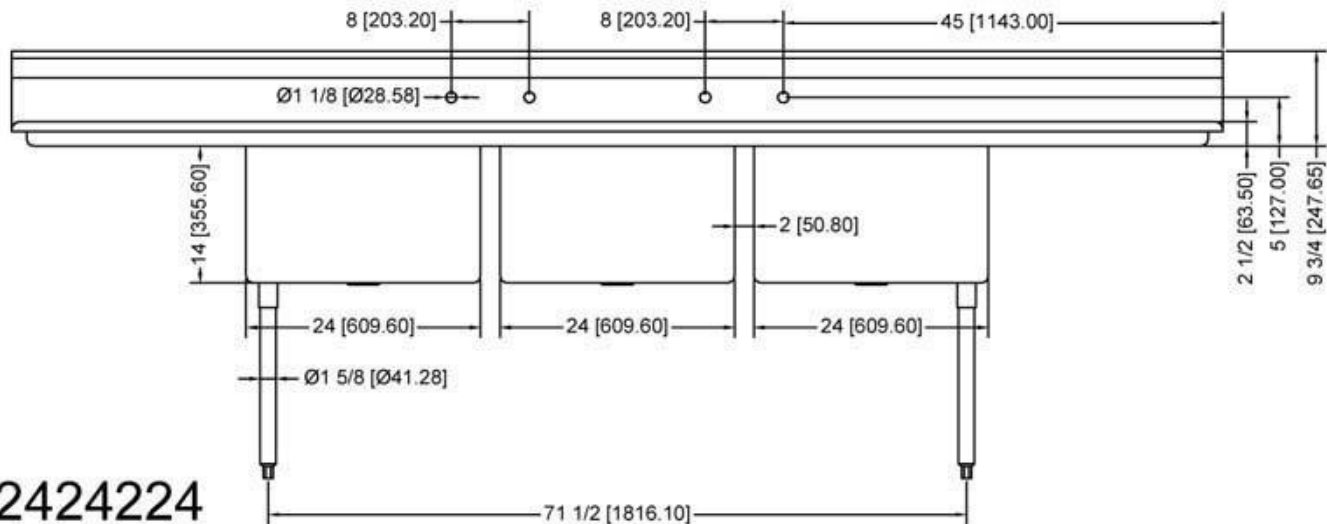
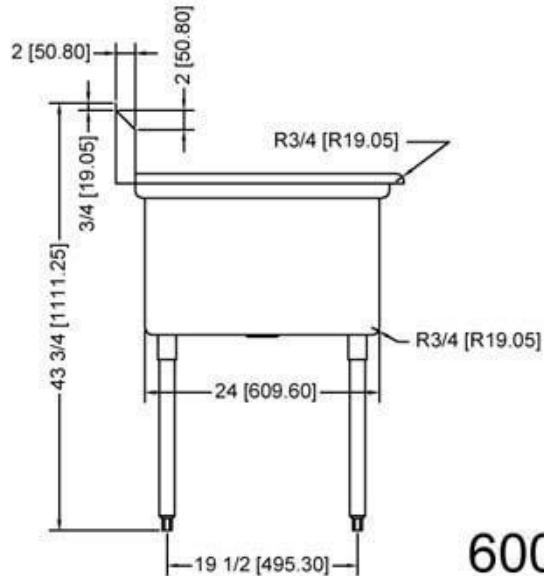
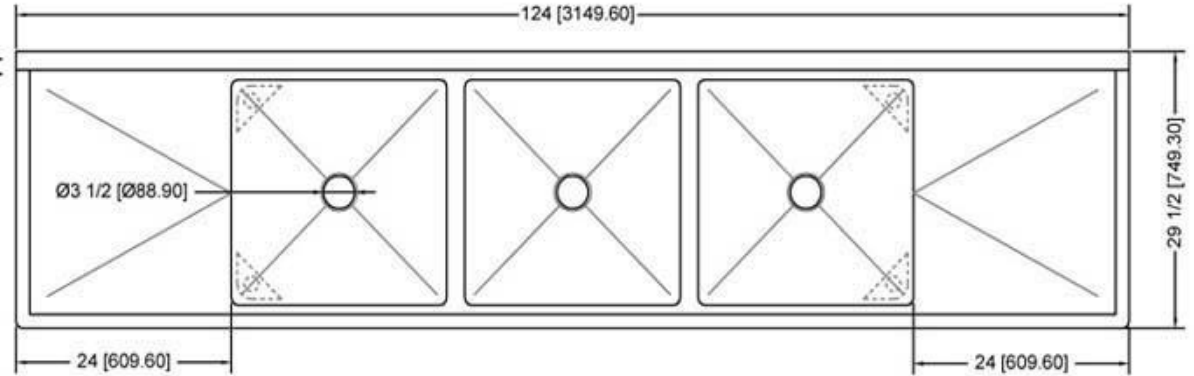
POWER CORD:	6' with ground connection (2.1 meters)
SIZE:	16" wide X 8 1/2" deep X 23 1/4" high (40.6 cm wide X 21.6 cm long X 59.1 cm high)
BEVERAGE BOWL & COVER:	Transparent, virtually unbreakable LEXAN® resin.
CABINET:	Stainless steel and white LEXAN® resin
CAPACITY:	Approximately 5 U.S. gallons each side; 18.5 liters Approximately 10 U.S. gallons total; 37 liters
REFRIGERATION:	Jet Spray 1/5 h.p. hermetically sealed system
REFRIGERANT:	Freon 134a non-toxic, odorless
SPRAY DRIVE AND FAN MOTOR:	No oiling required
POWER DRIVE MAGNET:	Permanent INDOX magnet
NET WEIGHT:	59 lbs. (26.8 kgs)
SHIPPING WEIGHT:	68 lbs. (30.9 kgs)
CARTON CUBE:	4.4 cu. ft. (17.3" X 17.5" X 25.0" High) (0.12 cu. m.) (43.9cm X 44.5cm X 63.5cm)

*We reserve the right to make changes in design and/or engineering without notice.  
Should the unit require service, take to nearest Jet authorized service center where parts  
and service may be obtained (U.S.A. only).*

\*UL listing applies for U.S.A.  
\*\*C-UL listing applies for Canadian models only.



16GA.304S/S sink, 3comp:24"X24"X14"  
 16GA.galvanized leg and socket, plastic bullet feet  
 24" left & 24" right drainboards  
 Centered drain with 3.5" drain basket  
 Wooden skid packing  
 G.W.:82.50KGS



600S32424224



# TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

**TUC-24**

**Undercounter:**

*Solid Door Refrigerator*



Scan code  
for video

## TUC-24

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Stainless steel front and countertop. Matching aluminum sides and finished back.
- ▶ Attractive, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
TUC-24	1	2	24 610	24¾ 629	32¾ 832	1/8 1/8	115/60/1 230-240/50/1	2.5 1.3	5-15P ▲	7 2.13	165 75

† Depth does not include 1" (26 mm) for rear bumpers.

▲ Plug type varies by country.



2/15

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:



Model:  
**TUC-24**

## Undercounter: Solid Door Refrigerator



### STANDARD FEATURES

#### DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- Exterior - stainless steel front and countertop. Matching aluminum sides and finished back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Two (2) front leg levelers and Two (2) rear recessed castors. 32 3/4" (832 mm) work surface height.

#### DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 20"L x 13 7/8"D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.
- NSF-7 compliant for open food product.

#### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

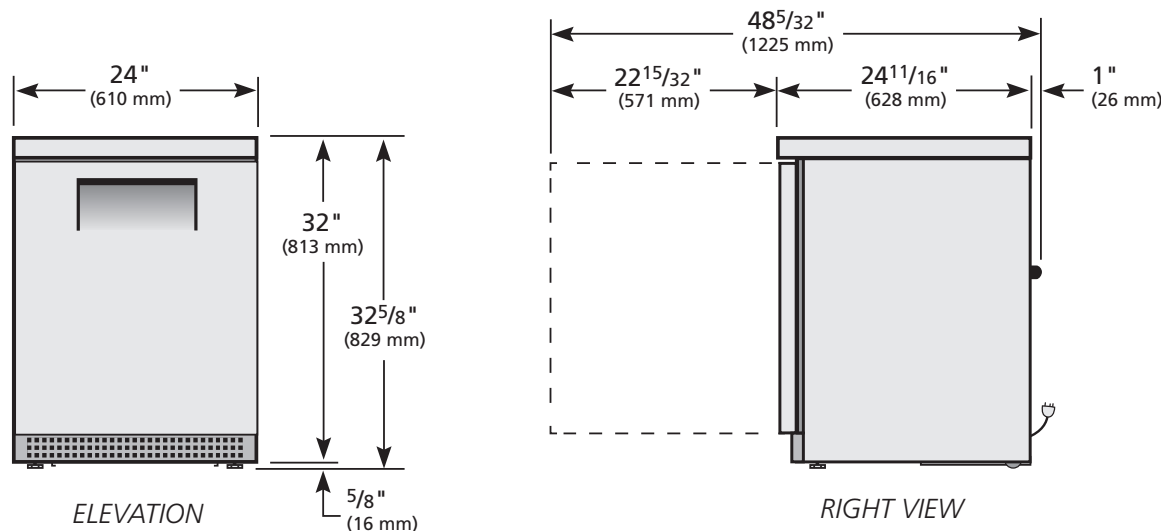
Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ Door locks.
- ☐ Heavy duty 16 gauge tops.

#### \*CABINET INTERIOR

Beginning in October of 2014, True Manufacturing began the process of changing the standard interior finishes on select products. The interior liners of these units have changed from the traditional NSF-approved white aluminum to an NSF-approved clear coated aluminum that is silver in color. In addition, the traditional white PVC coated shelves have been switched to a gray PVC coating. There are no functional differences created by any of these changes, the difference is only in the appearance. The following product lines are affected by this change: T-Series, TUC, TWT, TSSU, TFP, TPP, TMC, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

### PLAN VIEW



#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor.  
(U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-24	TFPY142E	TFPY142S	TFPY142P	TFPY1423	

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

### TRUE FOOD SERVICE EQUIPMENT

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