

G3 ICED COFFEE DISPENSING SYSTEMS

MODEL: PCGT3C10900



PROJECT
DATE

FEATURES AT A GLANCE

- **G3 ADS**[™] **Digital Control Module (G3/ADS**[™]) Provides precise control over all critical blending and dispensing functions.
- Scroll-Through Precision Programming Adjust powder flow in 5% increments and water temperature from 80°F to 200°F to create the perfect hot or cold beverage for your operation.
- Factory Pre-Set For out-of-the-box operation.
- **Direct Drive Mixing Augers** Ensure smooth, high-speed blending of powdered drinks.
- **High Velocity Whipping Motors** Sloped whipping motors ensure smooth, high-speed blending of powdered drinks.
- **Digital Temperature Control** Precisely senses water temperature and level to maximize energy efficiency and prevent heating element burnout.
- **Fixed-Flow Water System** Ensures precise drink blending regardless of irregularities in water pressure/volume.
- Powder Product Benefits One year shelf life, no expensive refrigerated product or equipment needed. Reduced product/ shipping costs.
- **Standard 120VAC Operation** Makes installation quick and simple.
- **Curtis Exclusive 3/2/1 Warranty** 3-years electronic components, 2-years non-electronic components, 1-year labor.

Rich in Design. Rich in Features. Rich in Profits.

Beautifully styled, digitally advanced and financially rewarding, there's never been anything like the all-new G3 Concept Series Primo Iced Coffee™ Machine from Curtis. It captures attention from the moment your customers walk in . . . stimulating more impulse sales. But the real beauty is what lies behind its stunning surface. Curtis has incorporated the industry's most advanced digital technology – G3 ADS™ – into the new Primo Iced Coffee Machine. It's this G3 technology that dramatically simplifies use, minimizes maintenance costs and increases your profitability.





Angled Whipping Chamber and "Brake-Type" Auger Motors

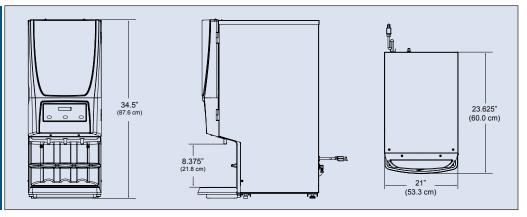
To ensure perfect drinks, powder augers feature a brake-type motor that accurately stops the dispensing process at your set ratio every time. Angled chamber drain liquids far better to significantly reduce cleaning requirements.



Multi-Volume Powder Hoppers

Both 5 lb. and 10 lb. sizes allow operators to double the volume of top selling flavors... reducing fill times. Hoppers must be removed for refilling, virtually eliminating the wear and operating downtime caused by spilled powder. Positioning guides make it impossible to insert the hoppers incorrectly.

PCGT3C10900 Iced Coffee



Specific	ations	Hoppers	Hopper Capacity	Water Tank	Lighted Display Area (H x W)	Dimensions (H x W x D)	Cup Clearance	Voltage	Power Requirements	Cord & Plug	Water Inlet	Shipping Weight	Cube (cu. ft.)
PCGT3 Ice	d Coffee	3	2-10 lb. and 1-5 lb.	5.25 gallons	13.75" x 11.82"	34.5" x 14.5" x 23.625"	8.375"	120VAC/60Hz	1800W/15A	6 ft/NEMA 5-15P	1/4" Flare	80 lbs.	15.3



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