

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

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

PROJECT \_\_\_\_\_

DATE \_\_\_\_\_



# INTRODUCING . . . THE CURTIS G3 CONCEPT

Beautifully styled, digitally advanced and financially rewarding, there's never been anything like the all-new G3 Concept Series Primo Cappuccino™ Machine from Curtis.

The first thing you'll notice about the new Primo Cappuccino is its smooth Euro-Styled lines, with an impressive, oversized backlit display. The PCGT 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 Cappuccino Machine. It's this G3 technology that dramatically simplifies use, minimizes maintenance costs and increases your profitability.

Curtis G3 Primo Cappuccino Machines are available in your choice of models. Select from three, four, or five dispensing heads. Each provides unmatched reliability, serviceability, sales AND more profits than ever before!



**G3**  
**GENERATION**  
**THREE**

## FEATURES AT A GLANCE

- **G3 ADS™ Digital Control Module (G3/ADS™)** – Provides precise control over all critical blending and dispensing functions.
- **Pre-Dispense** – Easy to use. Choose a size from small, medium or large by the touch of a button.
- **Factory Pre-Set** – For out-of-the-box operation.
- **Irradiant LCD Digital Display** – Extra bright and easy to see.
- **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.
- **Uniform programming is ideal for large roll-outs of equipment.**
- **Access Code** – Prevents unauthorized access to programming and control features.
- **Touch Controls** – Smooth and easy-to-clean.
- **On-Board Diagnostics** – Continually senses proper operation. A Service Number will be displayed if technical assistance is required.
- **Fully Sealed** – G3 chips and processors are encapsulated in an impact-resistant polymer, virtually eliminating the harmful effects of heat, moisture and physical damage.
- **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.
- **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.

# SERIES PRIMO CAPPUCCINO MACHINE.

## Easy Access Front Open Door with Inside Hinged Panel

Simplifies powder refills and maintenance. Provides easy access to change lighted graphic or replace the units standard florescent tube.



## Oversized Backlighted Graphic

Attracts customers. Increases impulse sales. Choose Hot or Iced Cappuccino graphic on PCGT3 model.

## Touch-Button Hot Water Cleaning System

Simple, one button operation sends a powerful blast of hot water into the whipper chamber, rinsing it for easy clean-up and reducing powder build up.

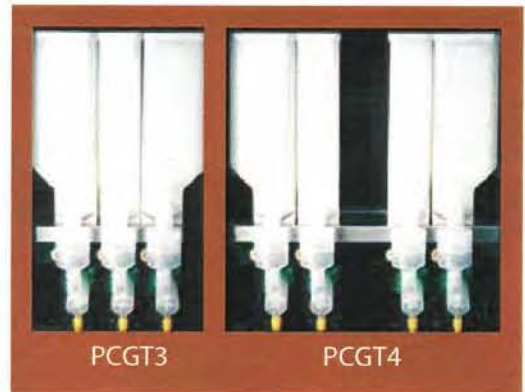
## Easy-Serv Dispensing Tubes.

Bright yellow color directs customers to proper cup placement. Extended, taper design prevents splashes.



## Angled Whipping Chamber and "Bake-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.



## Large Capacity Drip Tray/Cup Guide

Integral guide, positions cups directly below dispensing spout. Dual overflow va-ducts indicate when drip tray should be drained and serviced.

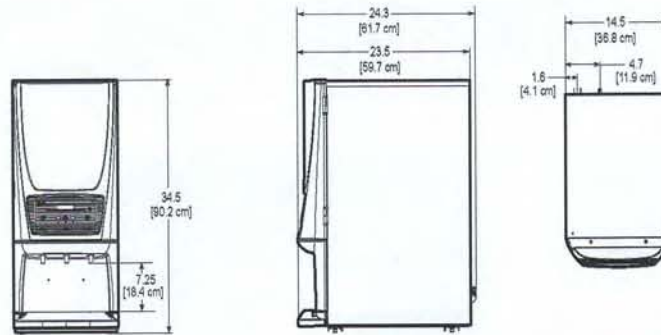


## Pre-Dispense Control Label

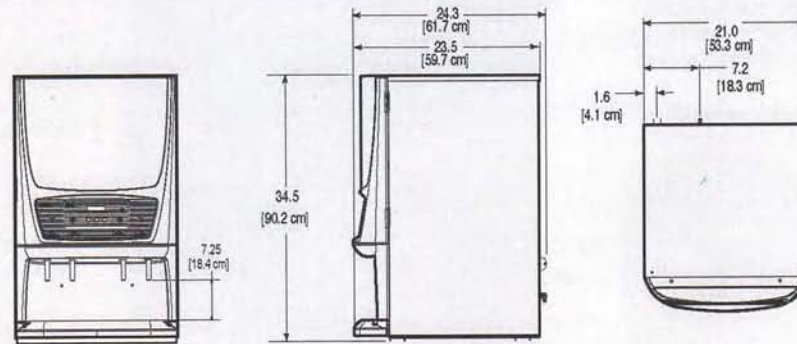
Each adjustable station is factory preset to: 12 oz. small cup; 16 oz. medium cup; 20 oz. large cup.

# PCGT3 (Hot and Cold Cappuccino)

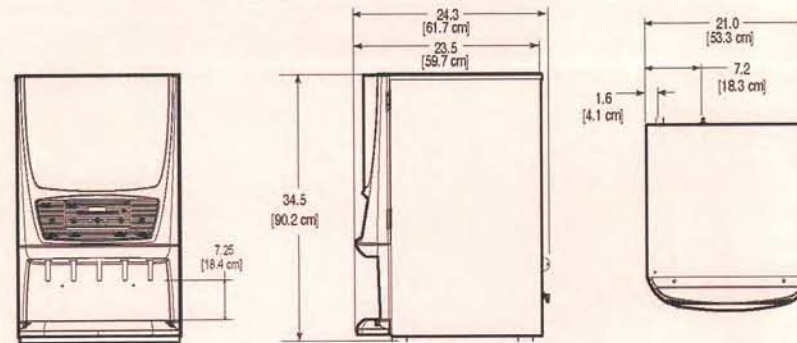
Optional:  
Pre-Dispense



# PCGT4



# PCGT5



Specifications	PCGT3	PCGT4	PCGT5
Hoppers	3	4	5
Hopper Capacity	2-10 lb. and 1-5 lb.	2-10 lb. and 2-5 lb.	2-10 lb. and 3-5 lb.
Water Tank	5.25 gallons	5.25 gallons	5.25 gallons
Lighted Display Area (HxW)	13.75" x 11.82"	13.5" x 17.93"	13.5" x 17.93"
Dimensions (HxWxD)	34.5" x 14.5" x 23.5"	34.5" x 21" x 23.5"	34.5" x 21" x 23.5"
Cup Clearance*	7.25"	7.25"	7.25"
Voltage	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz
Power Requirements	1800W/15A	1800W/15A	1800W/15A
Cord & Plug	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
Shipping Weight	80 lbs.	139 lbs.	145 lbs.
Cube	7	10	10

\*Shorter extension tubes are available for greater cup clearance.



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