MODELS: PCGT3, PCGT4, PCGT5, PCGT6


PCGT3
3 Station Dispenser (One 5 lb and Two 10 lb Hoppers)


PCGT5
5 Station Dispenser
(Three 5 lb and Two 10 lb Hoppers)


PCGT4
4 Station Dispenser (Two 5 lb and Two 10 lb Hoppers)


PCGT6
6 Station Dispenser
(Two 3 lb , Three 5 lb and One 10 lb Hopper)

## Curtis Primo Cappuccino. Rich in Design. Rich in Features. Rich in Profits.

The first thing you'll notice about the Primo Cappuccino is its smooth Euro-Styled lines and cup locator guides. Built right into the oversized alcove, the guides ensure proper alignment with the dispensing nozzle while the increased cup clearance accommodates the most popular cup sizes. The PCGT captures attention from the moment your customers walk in... stimulating more impulse sales.

Curtis has incorporated the industry's most advanced digital technology - G3 - into the Primo Cappuccino Machine. It's this G3 technology that dramatically simplifies use, minimizes maintenance costs and increases profitability.

## FEATURES AT A GLANCE

- G3 Digital Control Module - Provides precise control over all critical blending and dispensing functions.
- Pre-Dispense or Portion Control
- Irradiant LCD Digital Display - Extra bright and easy to see.
- Scroll-Through Precision Programming Adjust powder flow in 5\% increments and water temperature from $80^{\circ} \mathrm{F}$ to $200^{\circ} \mathrm{F}$ to create the perfect hot or cold beverage for your 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.
- Fixed-Flow Water System - Ensures precise drink blending regardless of irregularities in water pressure/volume.





## Electrical Supply Requirements

| MODEL \# | DESCRIPTION | PHASE | VOLTS | AMPS | FLOW RATE | WIRE | WATTS | HERTZ | GAL/HR |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| PCGT3 | 3 Station Dispenser (One 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT3DV | 3 Station Dispenser Dual Voltage (One 5 lb and Two 10 lb Hoppers) | 1 PH | 110/220V | 15.0A/14.5A | $0.8 \mathrm{oz} / \mathrm{sec}$ | $2 / 3 W+G$ | 1800/3000W | $50 / 60 \mathrm{~Hz}$ | 5.4/10.7 |
| PCGT3300 | 3 Station Dispenser with Lift Door (One 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT3700 | 3 Station Pre-Set Dispense (One 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT3800 | 3 Station with Hot Water Faucet (One 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT4 | 4 Station Dispenser (Two 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT4300 | 4 Station Dispenser with Lift Door (One 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT5 | 5 Station Dispenser (Three 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT5DV | 5 Station Dispenser Dual Voltage (Three 5 lb and Two 10 lb Hoppers) | 1 PH | 120/220V | 15.0A/14.5A | $0.8 \mathrm{oz} / \mathrm{sec}$ | $2 / 3 W+G$ | 1800/3000W | $50 / 60 \mathrm{~Hz}$ | 5.4/10.7 |
| PCGT5300 | 5 Station Dispenser with Lift Door (Three 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT5800 | 5 Station with Hot Water Faucet (Three 5 lb and Two 10 lb Hoppers) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT6 | 6 Station Dispenser (Two 3 lb , Three 5 lb and One 10 lb Hopper) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |
| PCGT6300 | 6 Station with Lift Door (Two 3 lb , Three 5 lb and One 10 lb Hopper) | 1 PH | 120 V | 15.0A | $0.8 \mathrm{oz} / \mathrm{sec}$ | 2W+G | 1800W | $50 / 60 \mathrm{~Hz}$ | 5.4 |

## Dimensions

| MODEL \# | HEIGHT | WIDTH | DEPTH | SHIP WEIGHT | SHIP CUBE |
| :---: | :---: | :---: | :---: | :---: | :---: |
| PCGT3 | 34.75" | 14.25" | 23.63" | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT3DV | 34.75" | 14.25" | 23.63 " | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT3300 | 34.75 " | 14.25" | 23.63 " | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT3700 | 34.75 " | 14.25" | 23.63" | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT3800 | 34.75 " | 14.25" | 23.63" | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT3900 | 34.75 " | 14.25 " | 23.63 " | 125.0 lbs . | $21.65 \mathrm{cu} . \mathrm{ft}$. |
| PCGT4 | 34.75 " | 21.00" | 23.63" | 147.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT4300 | 34.75 " | 21.00" | 23.63 " | 147.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT5 | 34.75 " | 21.00" | 23.63 " | 160.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT5DV | 34.75 " | 21.00" | 23.63" | 145.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT5300 | 34.75 " | 21.00" | 23.63" | 160.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT5800 | 34.50 " | 21.00" | 23.63" | 160.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT6 | 34.75 " | 21.00" | 23.63" | 160.0 lbs . | $22.92 \mathrm{cu} . \mathrm{ft}$. |
| PCGT6300 | 34.75" | 21.00" | 23.63" | 160.0 lbs. | $22.92 \mathrm{cu} . \mathrm{ft}$. |

Water Supply Requirements

| WATER CONNECT | WATER PRESSURE | MIN. FLOW RATE | WATER TANK VOL. |
| :---: | :---: | :---: | :---: |
| $1 / 4^{\prime \prime}$ Flare | $20-90 \mathrm{psi}$ | 1.0 GPM | 5.3 Gal. |

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

