

CAPPUCCINO, COFFEE, and SOUP DISPENSERS



GB models:

- SUPER HIGH CAPACITY
- SPACE SAVER
- FEATURE FLAVOR
- STAINLESS STEEL [S/S]
- BUDGET [K]
- SKI
- OCS
- LOW PROFILE [LP]

OPERATION MANUAL

- Specifications..... 2
- Installation and Operating Instructions..... 3
- Adjustments..... 6
- Trouble Shooting Guide..... 10
- Care and Maintenance..... 11
- Parts Identification..... 17
- Wiring Diagrams..... 20

Cecilware sells value... Worldwide

45 -05 20th Avenue, Long Island City, NY 11105

• 718-932-1414
FAX 718-932-7860



NA33A-C 3/1/2003

Models and Mechanical Specifications

MODEL:	WIDTH in	DEPTH in	HEIGHT in	HOPPERS		TANK GAL. HOT WATER	BURST CAPACITY	LIT DISPLAY AREA (W x H) Sq. in.	SHIPPING WEIGHT LB.
				QTY.	LB.				
GB2-LD DELUXE-SUPER HIGH CAPACITY	11	22	34	2	10	2	58	(7 x 13) 91	90
GB3-LD	14 1/8	22	34	1+2	5 1/2 & 10	2.75	133	(9 1/2 x 13) 123	105
GB4-LD	17	22	34	2+2	5 1/2 & 10	6	160	(12 3/8 x 13) 164	130
GB1M-LD SPACE SAVER	8 1/2	22	31 1/2	1	8 sq	2	58	(7 x 13) 91	65
GB2M-LD	8 1/2	22	31 1/2	2	4	2	58	(7 x 13) 91	72
GB3M-LD	11	22	31 1/2	3	5 1/2	2.75	85	(9 1/2 x 13) 123	95
GB4M-LD	14 1/8	22	31 1/2	4	4	3.75	112	(12 3/8 x 13) 164	110
GB2M-5.5-LD SPACE SAVER	8 1/2	22	34	2	5 1/2	2	58	(7 x 13) 91	86
GB3M-5.5-LD	11	22	34	3	4	2.75	85	(9 1/2 x 13) 123	100
GB3M-10-LD	11 1/2	22	34	2+1	5 1/2 + 10 P	2.75	112	(12 3/8 x 13) 164	110
GB4M-5.5-LD	14 1/8	22	34	4	5 1/2	2.75	112	(12 3/8 x 13) 164	120
GB4-LD	17	22	34	2+2	5 1/2 + 10 P	6	140	(12 3/8 x 13) 164	140
GB4M-11-LD	17	22	34	3+1	5 1/2 + 11 sq	6	140	(12 3/8 x 13) 164	140
GB5M-5.5-LD	17	22	34	5	5 1/2	6	140	(12 3/8 x 13) 164	140
GB5M-10-LD	17	22	34	4+1	5 1/2 + 10 P	6	140	(12 3/8 x 13) 164	140
GB6M-10-LD STEEL DOOR	21 1/2	22	34 1/2	5+1	5+10 P	6	140	(18 7/8 x 13 5/8) 257	160
GB6M-10-LD MOLDED DOOR								(22 1/2 x 13 5/8) 307	+ SKID
GB8M-10-LD -2T STEEL DOOR (DUAL TANK)	27	22	34 1/2	7+1	5+10 P	3.75 x2	(112 x 2)	(24 3/8 x 13 5/8) 332	195
GB8M-10-LD -2T MOLDED DOOR (DUAL TANK)							224	(28 x 13 5/8) 382	+ SKID
GB1M-LD-S/S S/S	8 1/2	22	31 1/2	1	8 sq	2	58	(7 x 13) 91	70
GB2M-5.5-LD-S/S	8 1/2	22	34	2	5 1/2	2	58	(7 x 13) 91	70
GB3M-5.5-LD-S/S	11	22	34	3	5 1/2	2.75	85	(9 1/2 x 13) 123	100
GB2MW -LD [w/Hot water]	8 1/2	22	31 1/2	2	4	2	58	(7 x 13) 91	70
GB3MW -LD [w/Hot water]	11	22	31 1/2	3	5 1/2	2.75	85	(9 1/2 x 13) 123	90
GB4MW -LD [w/Hot water]	14 1/8	22	31 1/2	4	4	3.75	112	(12 3/8 x 13) 164	110
GB2M-8-LD FEATURE FLAVOR	11	22	31 1/2	1+1	8 sq + 4	2.75	85	(9 1/2 x 13) 123	90
GB2M-8W-LD [w/Hot water]	11	22	31 1/2	1+1	8 sq + 4	2.75	85	(9 1/2 x 13) 123	90
GB3M-8-LD WAS GB4M-8	14 1/8	22	31 1/2	1+2	8 sq + 4	3.75	112	(12 3/8 x 13) 164	110
GB3M-8W-LD [w/Hot water] WAS GB4M-8W	14 1/8	22	31 1/2	1+2	8 sq + 4	3.75	112	(12 3/8 x 13) 164	110
1K-GB-LD ECONOMY W/MOLDED DOOR	8 1/2	20	31 1/2	1	8 sq	2	58	(6 1/2 x 13 1/2) 88	64
2K-GB-LD	8 1/2	20	31 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
3K-GB-LD	10	20	31 1/2	3	4	2.75	58	(8 1/8 x 13 1/2) 110	81
4K-GB-LD	15 5/8	20	31 1/2	4	4	3.75	58	(12 1/2 x 12) 150	120
5K-GB-LD	15 5/8	20	31 1/2	5	4	3.75	58	(12 1/2 x 12) 150	125
3K-GB-5.5-LD	11	22	34	3	5 1/2	2.75	58	(8 3/4 x 13 1/2) 110	110
GB1SKI -LD SKI	8 1/2	23 1/4	38	1	14 sq	2.75	93	(7 x 13) 91	85
GB2SKI -LD	14 1/8	23 1/4	38	2	14 sq	6.5	186	(12 3/8 x 13) 164	115
OCS -1-LD	8 1/2	20	27 1/2	1	8 sq	2	58	(6 1/2 x 13 1/2) 88	55
OCS -2-LD	8 1/2	20	27 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
OCS -3-LD	10	20	27 1/2	3	4	2.75	58	(6 1/2 x 13 1/2) 88	75
GB2-LP-LD LOW PROFILE	8 1/2	20	27 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
GB3-LP-LD	11	20	27 1/2	3	4	2.75	58	(6 1/2 x 13 1/2) 88	75
GB4-LP-LD	14 1/8	20	27 1/2	4	4	2.75	58	(9 3/4 x 12) 117	100

All models are with or without -LD (Lit Display). Height: Add an additional 1" when installing with 1" feet or 4" when installing with 4" legs.

Plumbing: 1/4" water line required. * Burst Capacities : Max. # of drinks dispensable with available hot water - based on 6 oz. cups.

** Clearance: Add 2" for line cord and valve fitting in the back of unit.

Electrical Specifications								
Model No.	Volts	Phase	Hz	Watts	Number of Heaters	Amps	Receptacle Nema No.	Circuit Breaker
ALL MODELS	120V	1	60	1.8KW	1	15	5-15R	15A
GB3K [NES]	120V	1	60	1.8KW	1	15	5-15R	15A
ALL MODELS	120/240V	1	60	3.0KW	1	15	L14-20R**	20A
ALL EXPORT MODELS	220V	1	60	3.0KW	1	15	††	20A
GB3\4	120/240V	1	60	6.0KW	2	25	L14-30R**	30A
GB8M (2 SEPARATE CIRCUITS)	120 EACH	1	60	1.8 KW EACH	1 PER TANK (2 TANKS)	15 EACH	5-15R (2)	15A (2)

120V, 1.8 KW, 15A, Nema 5-15R standard on all models; 3.0 KW and 6.0 KW, 120/240V units available

** 120/240V, 3 pole, 4 wire grounding type Twist-Plug Receptacle. For 240V units, Use L6-20R or L6-30R, 2 pole, 3 wire Twist-Plug Receptacle.

†† 220V Export Receptacle to be specified where order is placed.

For Wiring, refer to Wiring Diagrams in back of manual. See Electrical Data Label attached to the back of the unit for proper voltages, breaker sizes and electrical outlet requirements for each model number listed.

INSTALLATION INSTRUCTIONS

Water Inlet Connection:

This equipment is to be installed to comply with the applicable Federal, State, or local plumbing codes having jurisdiction. In addition:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

The GB beverage dispenser is equipped with a ¼" Flare Water Inlet Fitting which is located on the left side in the back of the base (when looking at the machine from the front).

HIGHLY RECOMMENDED:

A WATER SHUT-OFF VALVE and A WATER FILTER, preferably a combination Charcoal/Phosphate Filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty.

After the machine has been unpacked and placed on a counter, pull out the stainless steel drip tray. It should contain the following:

A Set of 4 Adjustable Leveling Legs & Water Inlet Fitting.

START-UP PROCEDURE

Caution: Make sure that the Heater Switch, located behind right hopper with door opened, is in the OFF position.

1. Connect the ¼" dia. copper waterline to the ¼" flare water inlet fitting of the valve.
2. Plug the power cord into a proper receptacle.
3. Activate the **Power Switch** (Toggle Up). The door display panel, the red power indicator light and the green dispense buttons will light up and the tank will start filling. Allow approximately 4-5 minutes for the tank to fill.
4. Activate the **Heater Switch**. Allow approximately 10-30 minutes for the water to reach a temperature of 195°F. The heat up time will depend on the water inlet temperature, the input voltage and the wattage of the elements in the machine.
5. Place a **6 oz.** or larger cup under the left dispense nozzle, press and hold the left dispense switch for 6 seconds. The machine will dispense water at the rate of 1 oz. per second. Repeat it several times to check for consistent output. Repeat same for the other dispense switches. This procedure checks that the dispense valves are not airlocked.
6. While the tank is heating up, remove the hoppers, load them with products and reposition them back in the machine. When the green ready light comes on, the tank has reached its brew temperature and the machine is ready to dispense the first cup of Cappuccino.

To Dispense a Cup of Cappuccino or Coffee or Soup: Place a 8 oz. or larger cup under selected drink dispense nozzle.

For Manual units: Push and hold brew button until cup is 2/3 full, then release button.

For Automatic units: Press and Release button. Cup will fill up automatically to it's preset amount.

See **Drink Strength Adjustments** if different levels of drink strength are desired or **Programming Dispense Volume** if different cup sizes are used.

UNPACKING INSTRUCTIONS

Carefully unpack the GB Machine and inspect immediately for shipping damage. Your GB Machine was shipped in a carton designed to give it maximum protection in normal handling. It was thoroughly inspected before leaving the factory. In case of damage, contact the shipper, not Cecilware.

DESCRIPTION AND LOCATION OF COMPONENTS

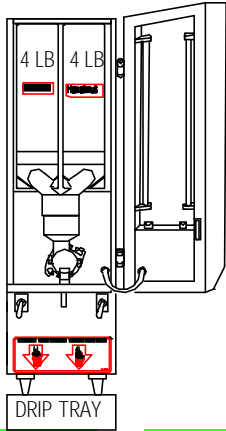
Note: Refer to Illustration A for description and location of **COMPONENTS** and **CONTROLS**.

1. **HOPPERS.** Depress the door latch on the left side of the door and pull door open to access the hoppers. The hoppers hold up to **14 lbs.** of Cappuccino product and up to **1.5 lbs.** of freeze dried coffee product , depending on model number (see spec. sheet).
To remove the hoppers simply swing the top compartment door open and lift out the hoppers.
To reposition the hoppers in the compartment, slide the hopper base back between the rails until the ¼" pin at the bottom of the hopper base falls into the ¼" positioning hole of the compartment base cover.
2. **RINSE SWITCH.** With the door open, the rinse switch is located on the left side the first Whipper chamber. In the **RINSE** position it **disengages the hopper motors** and **allows only water to be dispensed**. It is used for flushing out the Whipper chambers and to adjust the water dispense valves for proper flow rates.
3. **HEATER SWITCH.** This switch is **located inside the cabinet behind the right hopper, open door and remove right hopper to access it**. Its primary function is to shut off the heating element during the initial priming, start up operation of the machine, or whenever the tank is being drained for service.
Note: On 120V, 1.8 KW and 120/240V, 3 KW machines, the Power Switch and Heater Switch must be ON in order for the elements to operate.
4. **POWER SWITCH.** This switch is located on the left side of the splash panel below the door. On 120V, 1.8 KW and 120/240 or 240V, 3 KW single element machines the power switch controls all power to the machine including the heater elements.
Note: On 120/240V, 6 KW machines , the Power and Heater Switches are independent of each other. Both switches must be OFF in order for the machine to be completely shut down.
5. **WATER LEVEL CONTROLS:**
Under normal conditions and operation, the water level in the tank should not drop more than ½" from the probe. If it does, the tank is not refilling fast enough. Check the water line and water filter, they may need cleaning or replacing.

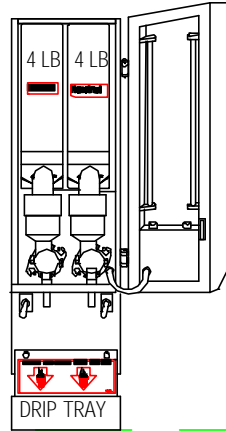
1. Solid state water level control board	Part# L398A
2. Water inlet valve	Part# L462A
3. Water level probe	Part# K402Q [K402A & P410A]
4. Hi-level float switch	Part# L499A [was L380A]

DESCRIPTION AND LOCATION OF COMPONENTS

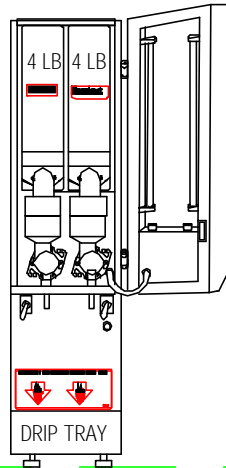
OCS2 - 4 lb.
FRONT VIEW
w/ OPEN DOOR
(8.5"W x 20"D x 29"H)



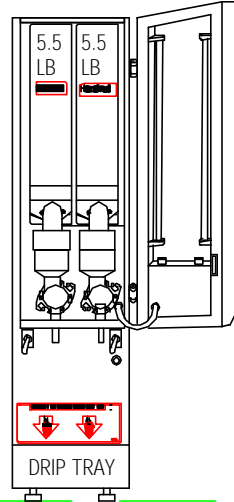
GB2LP - 4 lb.
FRONT VIEW
w/ OPEN DOOR
(8.5"W x 20"D x 29"H)



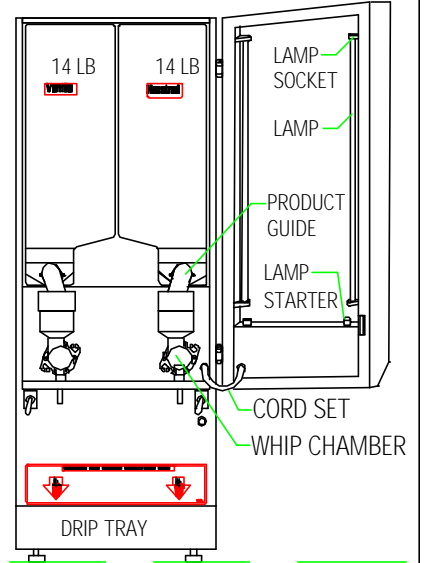
GB2M - 4 lb.
FRONT VIEW
w/OPEN DOOR
(8.5"W x 22"D x 31.5"H)



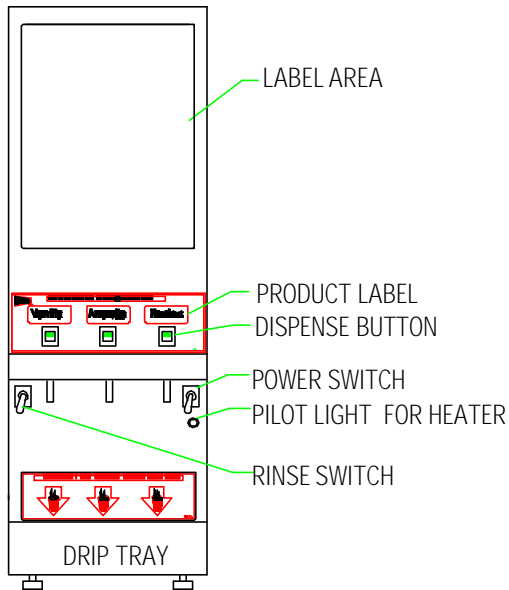
GB2M5.5 - 5.5 lb.
FRONT VIEW
w/OPEN DOOR
(8.5"W x 22"D x 31.5"H)



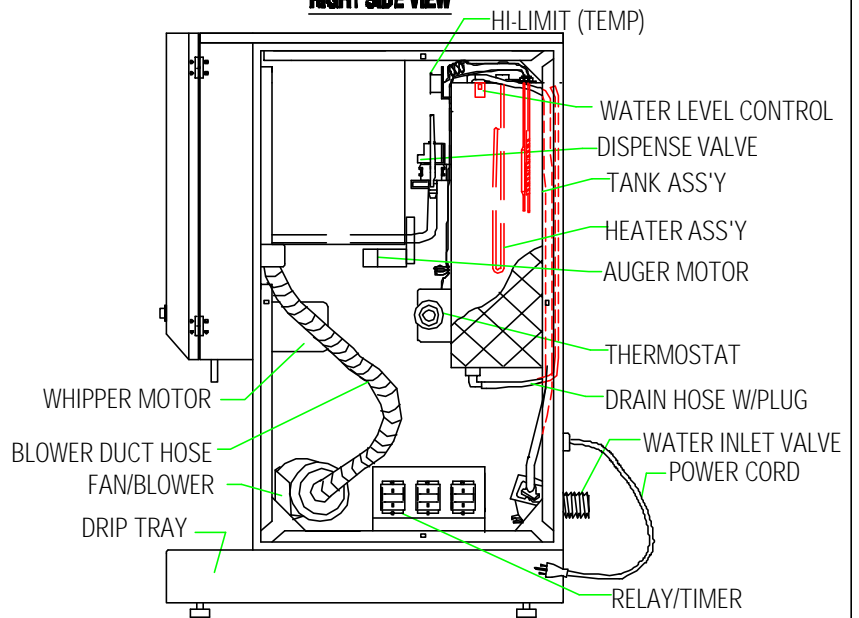
GB2SKI - 14 lb
FRONT VIEW
w/ OPEN DOOR
(14 1/8"W x 23 1/4"D x 38"H)



FRONT VIEW



RIGHT SIDE VIEW



ILL. A

ADJUSTMENTS

WATER FLOW RATE

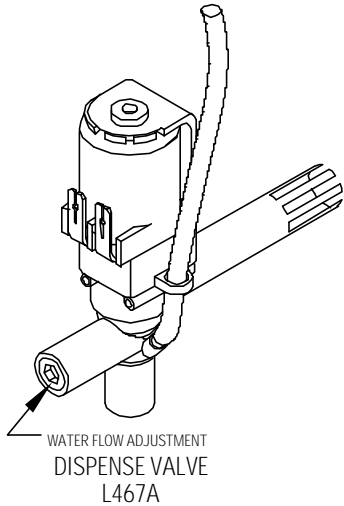
The Dispense Valves are factory adjusted for a maximum Flow Rate of 1 to 1.3 oz./sec. Approximate settings:

0.85 to 1 oz./sec for SOUP ; 1.3 oz./sec. for COFFEE and CAPPUCCINO]

Exceeding this Flow Rate will cause the Mixing Chamber to overflow.

Note: To access the Water Dispense Valves, open door and remove Hoppers.

To reduce Flow Rate turn CW with screwdriver 1/4 turn at a time.



CD130 NYLON AUGER [22.5mm Ø X 17mmPT]
W/O-RING CD139

CD101 WIRE AUGER [22.5mm Ø X 17mmPT]
CAPPUCCINO/FAST FLOW & SOUP

CD149 WIRE AUGER {22.5mm Ø X 24.8mmPT}
HOT CHOCOLATE & THICK SOUP

CD74A WIRE AUGER {17mm Ø X 12mmPT}
DRY COFFEE/FAST FLOW

CD153 WIRE AUGER [17mm Ø X 9.15mmPT]
DRY COFFEE & INSTANT ESPRESSO

AUGER GEAR R ectangular Hoppers:
CD117 [w/NYLON AUGER CD130]
CD117 [w/WIRE AUGER CD101 & CD149]
CD97A [w/WIRE AUGER CD74A & CD153]
CD320 [w/WIRE AUGER CD74A f/Coffee]

FRONT BUSHING
Rectangle Hoppers :
CD277 [22.5mm Ø]
CD306 [17mm Ø]

Square Hoppers :
CD102 [22.5mm Ø W/ O-RING CD103]
CD131 [17mm Ø W/ O-RING]

AUGERS:

PRODUCT
GUIDE
CD70A

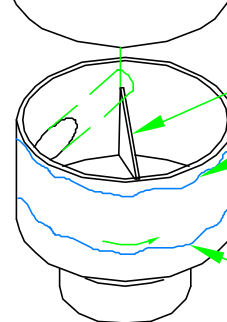
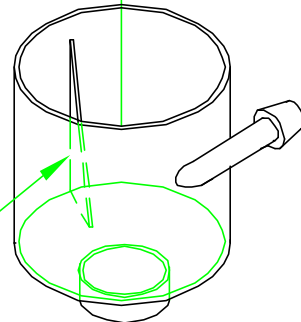
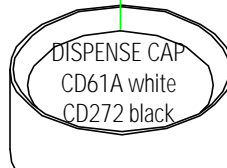
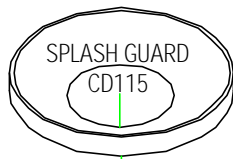
CD76A CD90A

NUT CD136
TURN TO UNSCREW

A. When using NYLON AUGERS:
Adjust Water Flow Rate so that
the water level reaches almost
at the top in the Mixing Chamber,
as shown.

B. When using WIRE AUGERS:
Adjust Water Flow Rate so that
the water level reaches half
way up in the Mixing Chamber,
as shown.

TRIANGULAR RIB

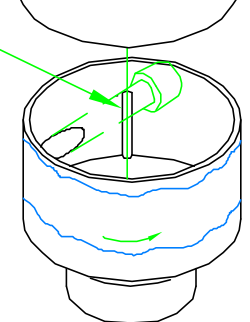


RECTANGULAR RIB

TRIANGULAR RIB

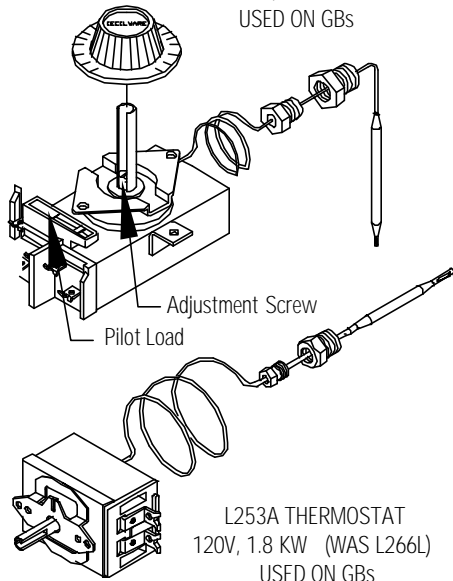
CORRECT WATER LEVEL FOR MAX
FLOW RATE WHEN USING WIRE
AUGER.

CORRECT WATER LEVEL FOR MAX
FLOW RATE WHEN USING NYLON
AUGER.



THERMOSTAT ADJUSTMENTS

(L029A) THERMOSTAT
120/240V, 3 KW & 6 KW
USED ON GBs



ILL. C

Locate Thermostat: Remove the right side panel. Thermostat is mounted on side of tank.

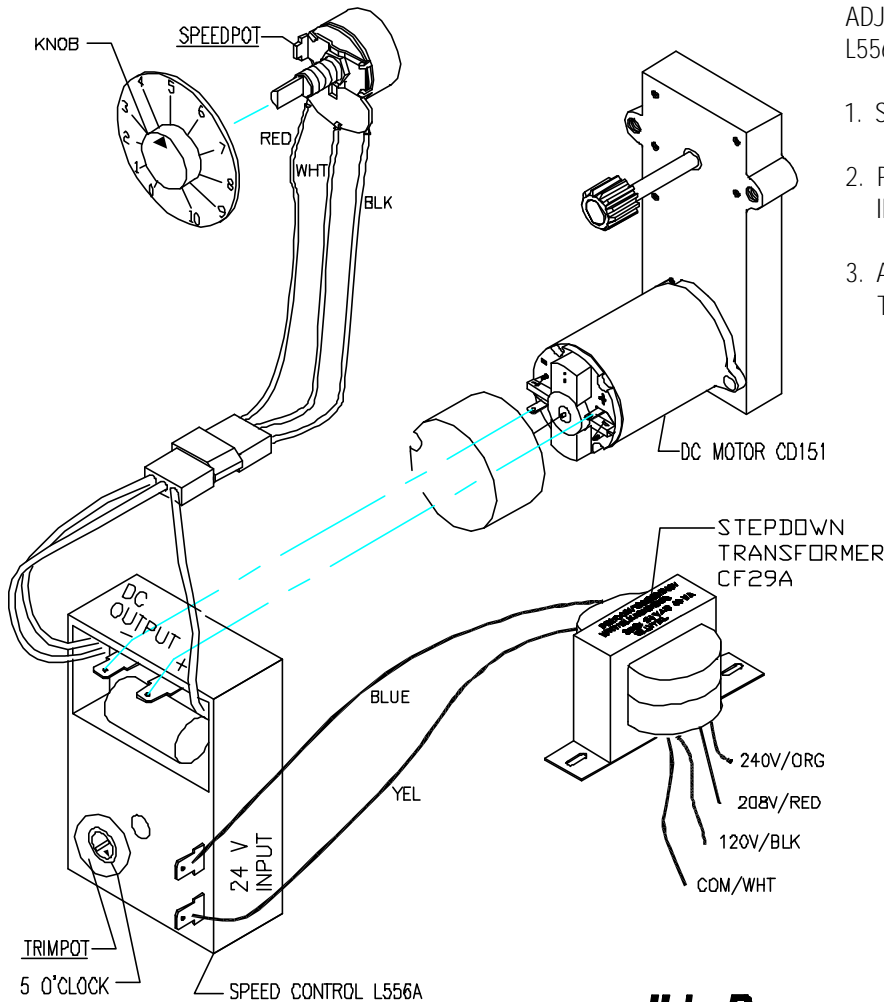
The GB beverage dispensers are factory set to deliver hot brewing water at 195°F with the thermostat knob turned to full ON position. If adjustments should be necessary to increase or decrease the water TEMPERATURE, proceed as follows:

Note: Set the Rinse Switch to ON. This will disengage the Hopper Motors when dispensing water for Temperature measurements.

1. To **INCREASE** the water temperature - With the **Thermostat Knob to its maximum clockwise position**, remove the knob and locate the slotted adjustment screw inside the hollow thermostat shaft. Using a narrow-bladed screwdriver, engage slotted adjustment screw and turn it ¼ turn slowly counter-clockwise. Allow a few minutes for the temperature to reach set level. The Heater Light will go ON, indicating the heating element is activated, wait for it to go OFF, indicating that the water has reached new set temperature. Take a temperature reading and repeat if necessary.

2. To **DECREASE** the water temperature - simply turn the Thermostat Knob one notch counter-clockwise to the next lower dial setting.

INSTRUCTIONS FOR ADJUSTING SPEED CONTROL L556A WITH DC MOTOR CD151



ADJUSTMENT INSTRUCTIONS FOR SPEED CONTROL L556A WHEN USED WITH DC MOTOR CD151:

1. SET **SPEEDPOT** KNOB AT # 5
2. PRESET **TRIMPOT** AS SHOWN IN THE ILLUSTRATION, POINTING TO 5 O'CLOCK
3. APPLY POWER AND ROTATE **TRIMPOT** UNTIL THE MOTOR TURNS 55 RPM (15V DC)

ILL. D

EDDRINK STRENGTH ADJUSTMENTS - by adjusting the Auger Speed.

I. UNITS WITH FIXED SPEED AUGER MOTORS-AC [CD150] - Fixed Auger Speed [95 RPM] and dispenses powder at a constant fixed rate.

Drink Strength adjustments can be made by **adjusting the water flow rate on the Water Dispense Valves** . [See ILL. C]

1. Remove Hoppers to access the Dispense Valve, located behind the hoppers.
2. Locate Flow Adjustment Screw on Dispense Valve. (See illustration C)
3. Rotate adjustment screw Counterclockwise to INCREASE Flow Rate, Clockwise to DECREASE Flow Rate.

(Note: the water flow rate should not exceed 1 to 1.3 oz./sec.)

Do not turn Adjustment Key more than 1/4 turn at a time without checking drink strength (ratio of water to powder).

II. UNITS WITH VARIABLE SPEED AUGER MOTORS-DC [CD151] - Variable Auger Speed [10 to 130 RPM]

Drink or Product Strength adjustments can be made by adjusting the Auger Motor RPM [knob on inside door panel], which controls the amount of product being dispensed [gram throw]. The gram throw is factory preset at 7.

Because the consistency of each product varies, the customer can set the desired gram throw for each hopper.

The water flow rate on the Dispense Valves should remain fixed.

Note: the water flow rate should not exceed 1-1.3 oz./sec to avoid spillage from dispense chamber. [See ILL. C]

DRINK SIZE ADJUSTMENTS

- a. **Manual Machines** : Hold down the Dispense Button until desired amount is dispensed.
- b. **Automatic Machines with Timer L493A on Inside Door Panel NOT Programmable] & speed control board L556A** : To increase the volume, turn the dial to the next increment. [0-1 is equivalent to 2 sec.]
- c. **Automatic Machines with Programmable "Teach me"Timers [L576A or L582A]**: These units do not have a cup size adjustment knob inside the door, since the timer is programmable from the dispense button.

PROGRAMMING FOR AUTOMATIC DISPENSE

1. Turn Power Switch ON (toggle switch inside door).
2. PRESS and HOLD [red] STOP Button with one hand.
3. PRESS and HOLD [green] DISPENSE Button with other hand.
4. RELEASE [red] STOP Button ONLY.
5. Continue to HOLD [green] DISPENSE Button for 5 SECONDS, then RELEASE.
6. PRESS and RELEASE [green] DISPENSE Button. Product begins dispensing. When it reaches the "DESIRED VOLUME",
7. PRESS and RELEASE [green] DISPENSE Button to SET "DESIRED VOLUME". DISPENSE Button can be "jogged" to top off.
8. PRESS and RELEASE [red] STOP button to LOCK IN "DESIRED VOLUME". Repeat steps 1 to 8 for each Dispense Button.

PROGRAMMING INSTRUCTIONS FOR MANUAL DISPENSE

1. PRESS AND HOLD STOP [red] BUTTON WITH ONE HAND.
2. PRESS AND HOLD DISPENSE [green] BUTTON WITH OTHER HAND.
3. RELEASE STOP [red] BUTTON.
4. CONTINUE TO HOLD [green] DISPENSE BUTTON FOR 5 SECONDS.
5. RELEASE DISPENSE [green] BUTTON.
6. PRESS AND RELEASE STOP [red] BUTTON.

The Total Time The Water Is Running Is Accumulated And Saved Into Memory. For Normal Operation, Press and Release Dispense Button.

The Timers Have Been Factory Preset for 6 oz. Cups for Coffee; For 8 oz. Cups for Soup and Cappuccino. To Change To Larger Or Smaller Cup Sizes [Volumes] Repeat Steps 1 To 8 Above.

TO CHECK VOLUME AND GRAM THROW DISPENSED (ratio):

1. Remove the product guide from the hopper and position a receptacle under the hopper nozzle to catch the gram throw of product. Also place a measuring cup under extension tube to catch the water dispensed.
2. Push the dispense button and check the amount of product dispensed, amount of water dispensed, and time [use stop watch] to dispense that water.
3. The amount of of water dispensed in the measuring cup divided by the amount of time to dispense that water is the Water Flow Rate from Dispense Valve.

FOR CAPPUCCINO: The machine is factory adjusted to dispense 4-4.5 gr./sec. per OZ. Cup. [32 grams Product per 8 oz. cup]

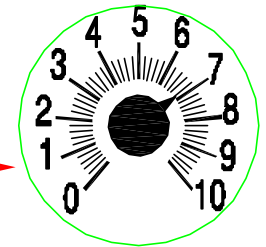
The recommended throw is 28-32 grams per 8 oz. cup for Cappuccino, with 80 % fill.

FOR COFFEE: The machine is factory adjusted to dispense 0.3 gr./sec per OZ. Cup. [1.5 grams of coffee product per 5 oz. of liquid (in a 6 oz. cup).

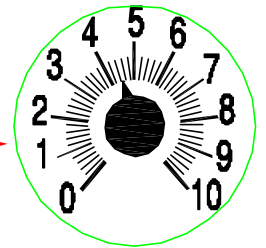
The recommended throw is 1.5 to 1.8 grams per 6 oz. cup of Coffee, with 80 % fill.

FOR SOUP: The machine is factory preset to specified customer requirements, because the gram throw for each soup flavor and type varies considerably with the consistency of each product. Adjustments can be made by the customer, as shown above.

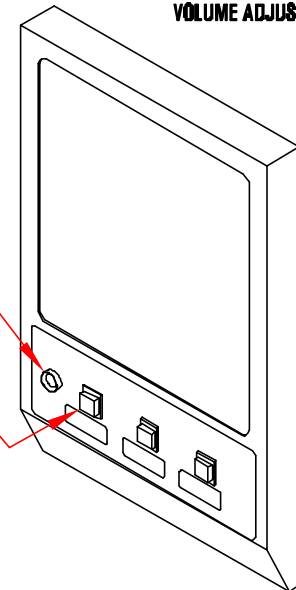
For customer specified/special settings see inserts I, II, III, etc.



**GRAM THROW
PRODUCT STRENGTH
ADJUSTMENT**



**CUP SIZE
VOLUME ADJUSTMENT**



TEST

A) Water Inlet Valve Test

Turn power off. If the water level rises inside the tank, the Water Inlet Valve is leaking. Disconnect wires from the Water Inlet Valve coil and connect a 2 wire line cord to the terminals. Plug it into a 115V outlet. If water flows in and stops when you pull it out, the Valve is working fine. Repeat this test a few times. The problem may be in the Probe or Water Level Control Board. If the water does not flow in when the cord is plugged into an electrical outlet, the Solenoid coil may be damaged, opened or the valve may have an obstruction preventing the water from flowing in. Clean or replace it.

A Check Valve is installed to prevent backflow.

To check proper function of Check Valve, disconnect water line from the Check Valve, check for dripping from the disconnected end of the Check Valve. If it leaks replace it.

B) Hi-Level Float Switch Test

The Float Switch acts as a guardian for the Solid State Level Control Board and its Probe. If they malfunction and cause the water inside the tank to rise, the Float Switch will prevent flooding by terminating the power to the Solid State Control Board and the Water Inlet Valve. The correct mounting position of the Float Switch in the tank is as shown in picture, with the magnets in the Float Switch in the upper part of the switch.

After tank is full, unplug the wire to the Level Control Probe, the water should run into the tank for a few more seconds until it reaches the Float Switch and it should stop.

If not, and water starts coming out of the Breather tube, the Float Switch is malfunctioning.

C) Probe Test

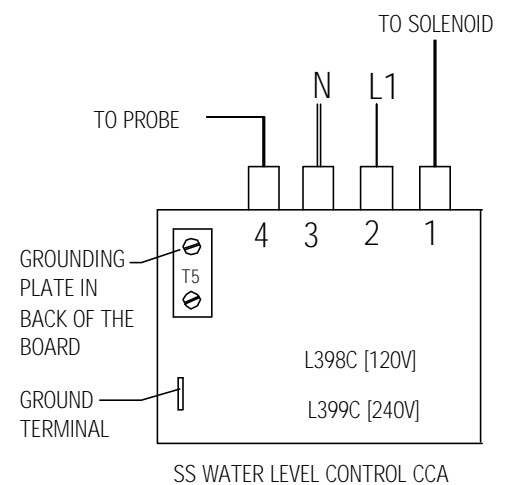
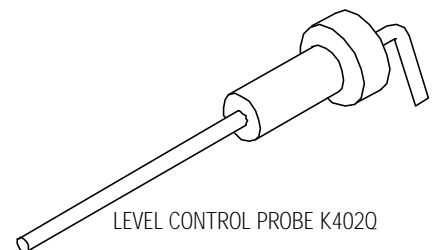
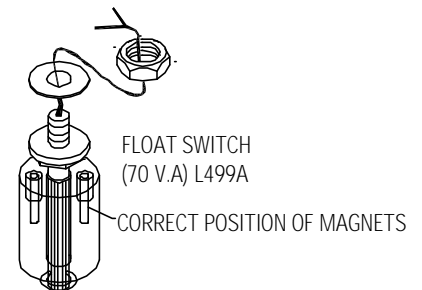
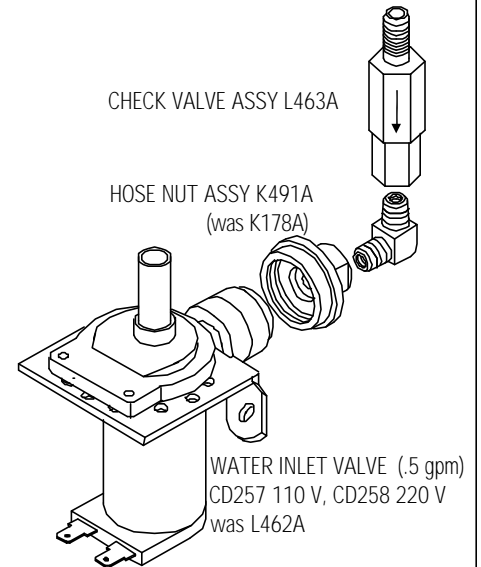
If lack of water persists, check the probe as follows:

Turn on the power and water supply. Check inside the tank to make sure the water is not touching the Probe. Pull wire and terminal out of the Probe rod. If water still does not flow after the wire is disconnected from the Probe, the problem may be in the Solid State Water Level Control Board. If water starts flowing into the tank, the Probe may be grounded, due to excessive liming. Check with Ohm meter. Clean or replace probe.

D) Solid State Water Level Control Board Test

Check the Board as follows:

1. Make sure there is power input to the Board at the terminals 2 & 3. Your voltmeter should read 115 Volts. It should read the same at terminals 1 & 3. This is the output power to electrify the coil of the Solenoid Valve to open it. The lack of voltage at terminals 2 & 4 will indicate that the Board is not working properly.
2. Make sure all wire connections to the Board are tight.
3. The grounding plate at the top, in the back of the board should be securely grounded. The Board will not work or will work erratically, if it is not grounded properly. If after this, the Board is still failing to open the Water Inlet Valve, replace it.



TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of electrical shock unplug the dispenser power cord before repairing or replacing any internal components of the unit.. Before any attempt to replace a component be sure to check all electrical connections for proper contact.

PROBLEM		PROBABLE CAUSE	REMEDY
1 Light Display not lit. No power.	A	Dispensing unit unplugged	Reconnect dispensing unit
	B	No power from Terminal Block	Check the Terminal Block for loose wire
	C	Defective Bulb	Replace Bulb.
	D	Defective Ballast.	Replace Ballast
	E	Loose Bulb in socket.	Make sure bulb is seated properly in socket.
2 No water when Rinse Switch is ON.	A	Water supply OFF.	Turn water ON.
	B	Clogged inlet screen (Water Inlet Valve).	Disconnect water line and clean inlet screen.
	C	Inoperative Water Inlet Valve.	Check connection, if needed replace Valve.
	D	Loose electrical connection.	Check all electrical connections.
3 No product when Dispense Button is pressed	A	No product in Hopper.	Add product.
	B	Auger not working.	Engage Hopper/Nut to Motor Gear (See ill. B).
	C	Damaged, loose, or missing Agitator Gear.	Replace Agitator Gear (See ill. B).
	D	Inoperative Auger Motor or Relay.	Check connections of Motor, Relay and/or Switch, if needed replace components.
	E	Hopper outlet clogged	Clean Hopper and check Cartridge Heater.
	F	Faulty Coupling.	Replace damaged Coupling components.
4 Water does not shut off. Water keeps dispensing.	A	Leaking Water Inlet Valve.	Clean/check fittings of Water Inlet Valve. Replace Water Inlet Valve if needed. See "Water Inlet Valve Test"
	B	Inoperative Dispense Switch	Check Switch connections. Replace Dispense Switch if needed.
	C	Inoperative Rinse Switch	Check Rinse Switch connections. Replace Rinse Switch if inoperative.
	D	Clogged/stuck Water Dispense Valve	Clean or unclog Water Dispense Valve. Replace Dispense Valve if inoperative.
5 No water is going into tank at all.	A	Water Inlet Valve malfunction.	Check Solenoid. Replace if necessary. See "Water Inlet Valve Test".
	B	Hi-Level Float Switch malfunction.	Test High-Level Float Switch. See "High-Level Float Switch Test".
	C	Probe malfunction.	Check Probe. Replace if necessary. See "Probe Test"
	D	Solid State Water Level Controls malfunction.	Check Water Level Controls. Replace if necessary. See "Solid State Water Level Control Test"
6 Water will not stop flowing into water tank.	A	Water Level Probe malfunction.	Check Probe. Replace if necessary. See "Probe Test".
	B	Solenoid (Water Inlet Valve) malfunction.	Check Solenoid. Replace if necessary. See "Water Inlet Valve Test".
	C	Solid State Water Level Control malfunction	Check The Water Level Controls. Replace if necessary. See "Solid State Water Level Control Test".
7 Water is not heating up in the water tank.	A	Heater Switch is OFF.	Turn Heater Switch ON.
	B	Thermostat is OFF.	Turn Thermostat ON. (See ill. C) Turn Knob Clockwise .
	C	Loose connection on Thermostat.	Make sure all wires and terminals on Thermostat are tight.
	D	Hi-Limit Temperature Switch is defective	Replace the Hi-limit.
	E	Heater is burned out or defective.	Replace the Heater.

SANITIZING:

All sanitizing agents in the food zone must comply with 21 CFR 178.1010.

All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first.

To prepare a sanitizing solution:

ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70° - 90°F).

Note: Always start with a unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

- Soak all parts for a minimum of 3 min. in the sanitizing solution.
- Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.
- Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

Water pipe connecting and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with Federal, State, and Local codes (section 7).

Cleaning

1. Turn the power switch to OFF.
2. Remove the drip tray with grill and empty the contents.
3. Wash and let dry the tray and grill (use a mild dishwasher detergent).
4. Wash and let dry the dispense area.
5. Turn the power switch to ON.

Cleaning the Hoppers (See Hopper Illustration)

1. Open the cabinet door and raise the top cabinet lid.
2. Take the hopper out of the cabinet.
3. Pull off the elbow chute and remove the hopper cover.
4. Unscrew the auger gear CW while holding steady the auger inside the hopper. Take out the auger, agitator wheel, and pring.
5. Rinse each item thoroughly.
6. Let dry all items and reassemble.

Filling the Hoppers

1. Open the cabinet door, raise the top cabinet lid.
2. Fill each hopper with the correct product. **Note: Hoppers can also be removed for filling.**
3. Reposition hoppers in the hopper compartment, making sure the hoppers are properly seated.

Flushing the Whipper Chamber

1. Open the cabinet door and turn the RINSE switch to ON.
2. Place a container under each dispense nozzle and push the dispense switches.
Note: On manual dispense machines, push and hold the dispense buttons for 10 seconds.
3. Open the cabinet door and turn the Rinse switch back to OFF.
4. Wash and let dry the splash panel.
5. Remove the drip tray, wash and let dry thoroughly.

Removing and Cleaning the Cappuccino Whipper Chambers (See Hopper Illustration)

1. Remove the dispense cap by pulling it forward and at the same time twisting it clockwise.
2. Grab and pull the mixing bowl out of the mixing bowl socket.
3. Grab and twist the whipping chamber clockwise and pull it off the mounting plate.
4. Pull the Whipper blade off the motor shaft. Notice the flat keyway on the shaft and the matching keyway inside the Whipper blade shaft.
It is important that these two keyways are lined up when re-assembling the components.
5. Twist the mounting plate clockwise and pull it off the motor shaft.
6. Slip off the o-ring from the Whipper chamber mounting plate and clean o-ring and o-ring seat.

Removing and Cleaning the Coffee/Tea Mixing Chambers (See Hopper Illustration)

1. Remove the dispense cap.
2. Pull the mixing bowl out of the mixing bowl socket.
3. Take out the extension tubes.
4. Rinse them thoroughly

LIT DISPLAY AND STARTER REPLACEMENT ILL. E

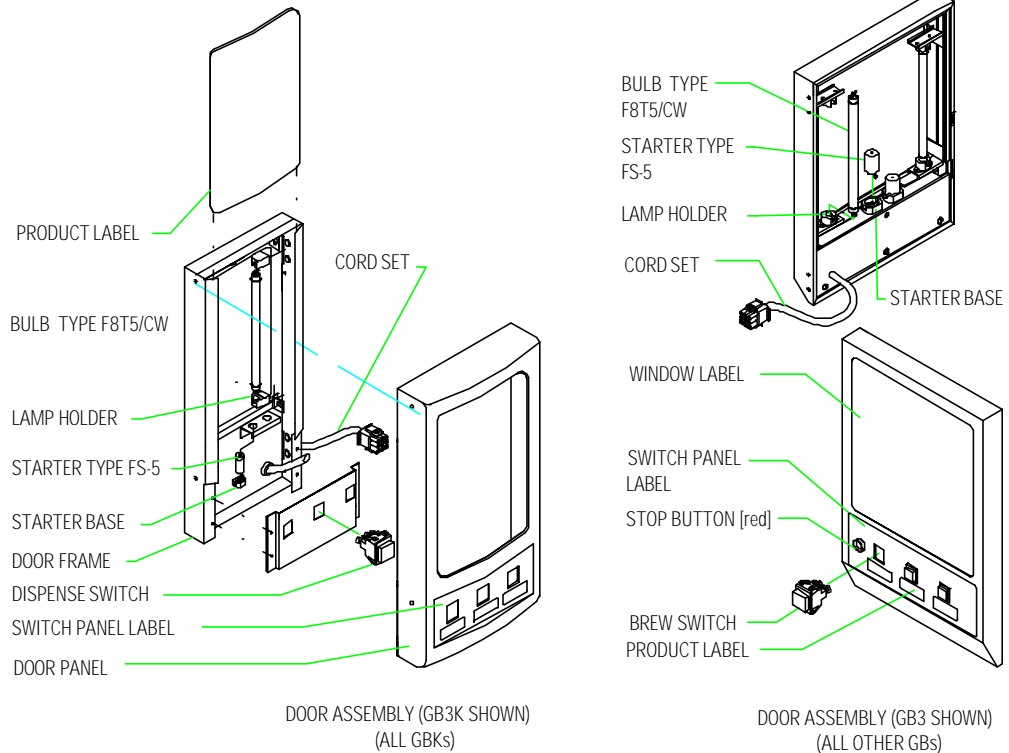
To replace the fluorescent bulb:

Remove the upper inside door panel. Turn the lamp and pull it out of the lamp holder, then place the new lamp into the lamp holder and turn it until it snaps into position.

To replace the starter:

Remove the upper inside door panel, turn the starter slightly counter-clockwise and take it out of the starter base.

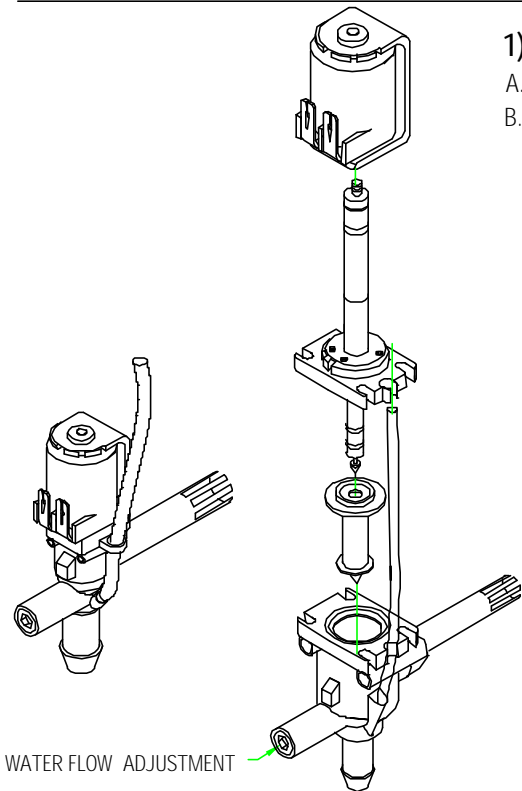
To install the new starter, snap the starter into the starter base and turn it slightly clockwise into position.



RECOMMENDED PREVENTIVE MAINTENANCE ILL. F

1) CHECK ALL CHAMBER MOUNTS FOR SIGNS OF WEAR

- A. Product Running Down The Front Of The Unit.
 - B. Product Built Up On The Back Of Chamber Mount.
- Remove Chamber Mount.
Clean And Re-Lubricate Motor Shaft
Using Food Grade Lubricant Only
Replace With New Chamber Mount.



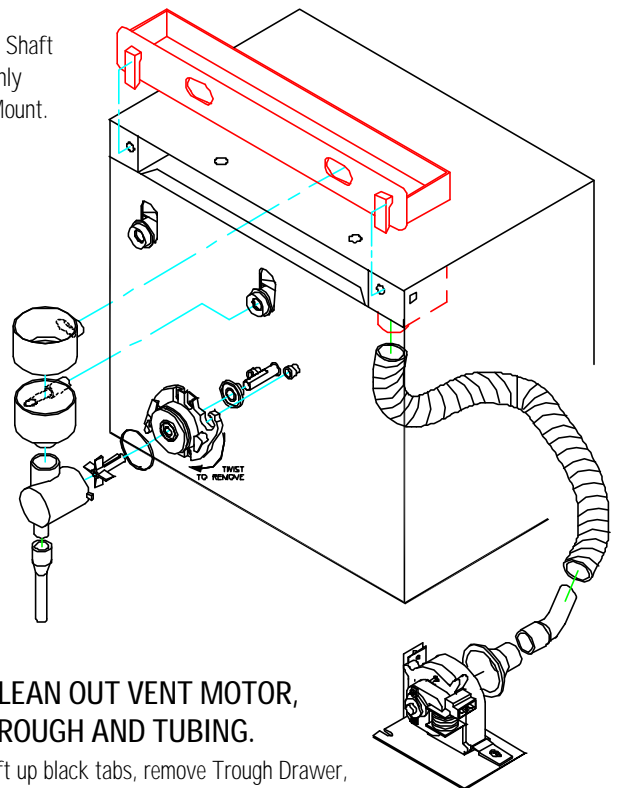
WATER FLOW ADJUSTMENT

2) CHECK ALL DISPENSE VALVES FOR LIME BUILD-UP.

Drain The Water Tank To Just Below The Level Of The Dispense Valves.
Remove The Valves And Clean. (You Can Take These Valves Apart By Hand As Shown).
Replace The Assembly As Needed (L467A).
Replace The Valve Into The Tank And Refill tank.

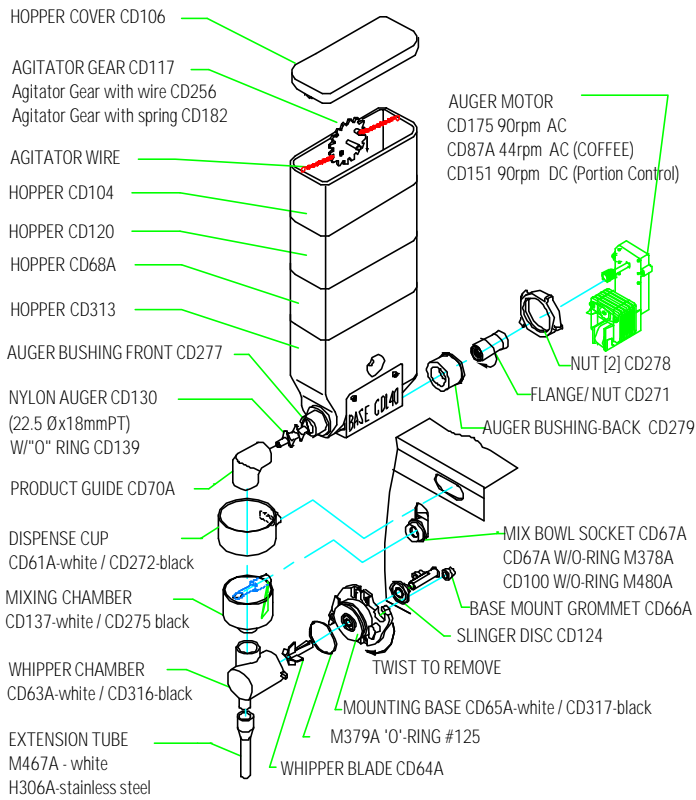
3) CLEAN OUT VENT MOTOR, TROUGH AND TUBING.

Lift up black tabs, remove Trough Drawer, Clean, and replace Trough Drawer.
Remove Hose Assembly From The Motor.
Clean Out And Replace.

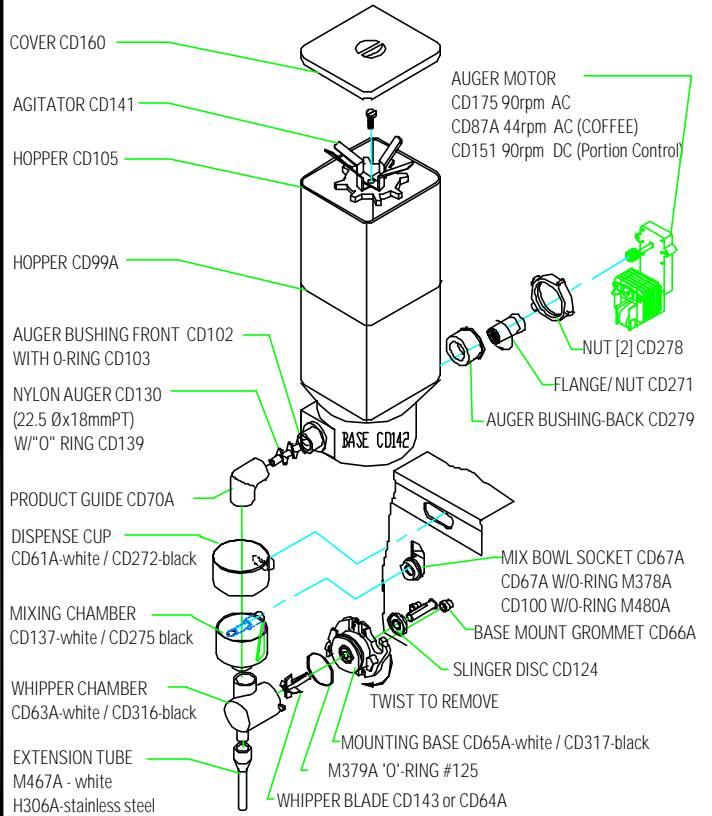


HOPPER and DISPENSING CHAMBER ASS'Y WITH NYLON AUGERS

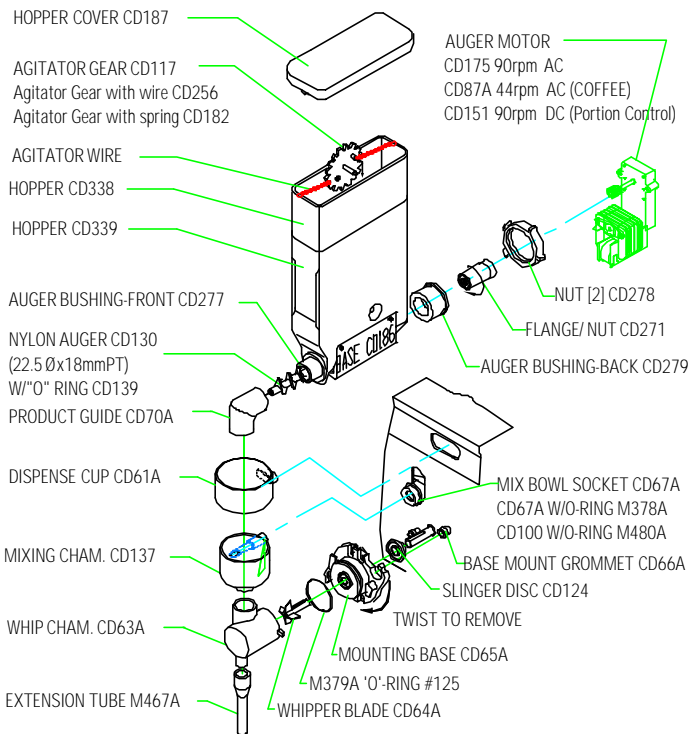
HOPPER ASS'Y CD104, 7 LB, 18"HIGHT x 3"W, W/NYLON AUGER
 HOPPER ASS'Y CD120, 5.5 LB, 14"HIGHT x 3"W, W/NYLON AUGER
 HOPPER ASS'Y CD68A, 4 LB, 11.5"HIGHT x 3"W, W/NYLON AUGER
 HOPPER ASS'Y CD313, 1 LB COFFEE, 7.875" HIGHT x 3"W, W/NYLON AUGER



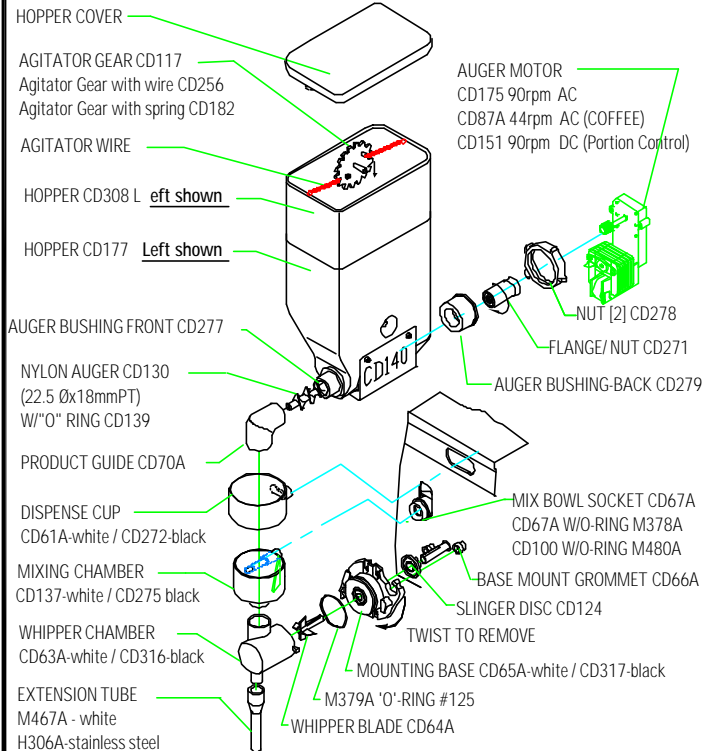
HOPPER ASS'Y CD105 (14 lb; 18"H IGH T X 6.25"SQ) W/NYLON AUGER
 HOPPER ASS'Y CD99A (8 lb; 11.5"JHIGHT X 6.25"SQ) W/NYLON AUGER



HOPPER ASS'Y CD338, 5 LB, 14"HIGHT x 2.5"W, W/NYLON AUGER
 HOPPER ASS'Y CD339, 4 LB, 12.5"HIGHT x 2.5"W, W/NYLON AUGER



P - HOPPER ASS'Y CD308 LT & CD309 RT 10 LB, 14"H, W/NYLON AUGER
 P - HOPPER ASS'Y CD177 LT & CD178 RT 8 LB, 11.5"H, W/NYLON AUGER

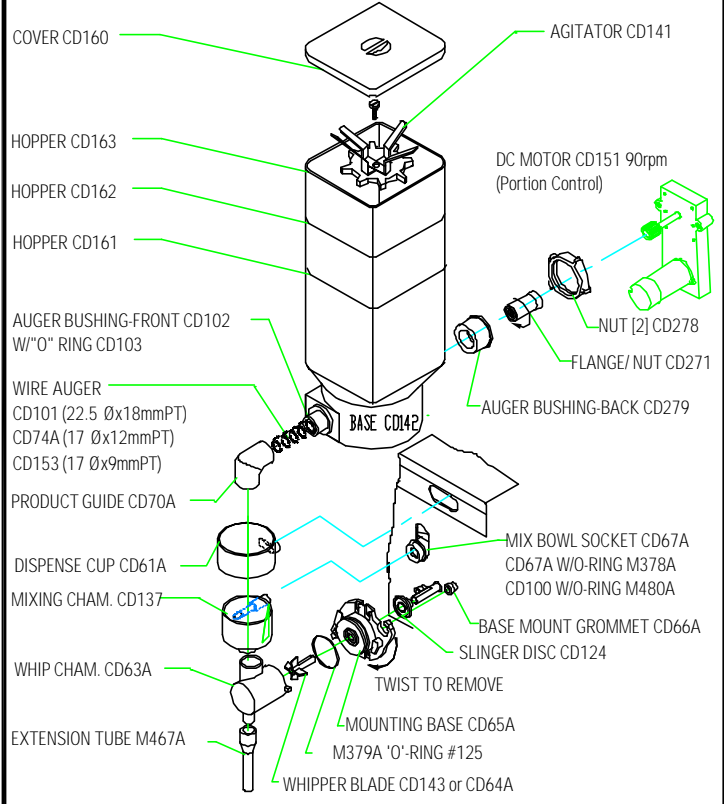
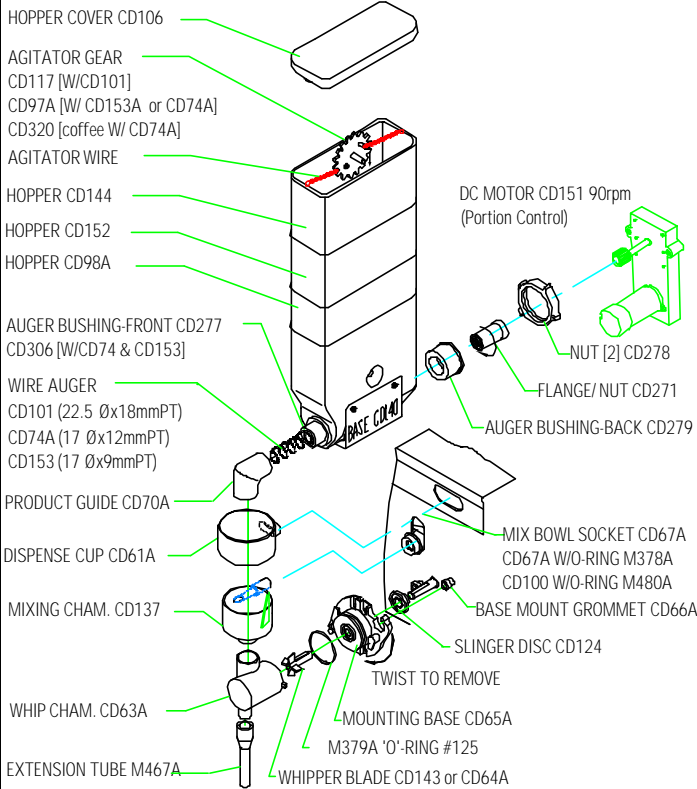


Z:\DRAWINGS\14000\1433A-C-GB-MAN.dwg, 02/28/2002 11:34:57 AM, 1:1

HOPPER and DISPENSING CHAMBER ASS'Y WITH WIRE AUGERS

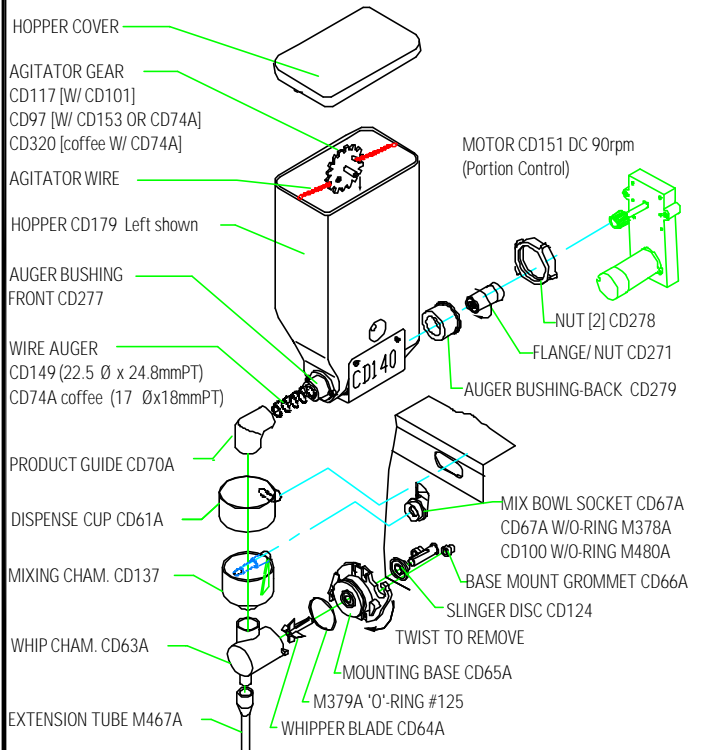
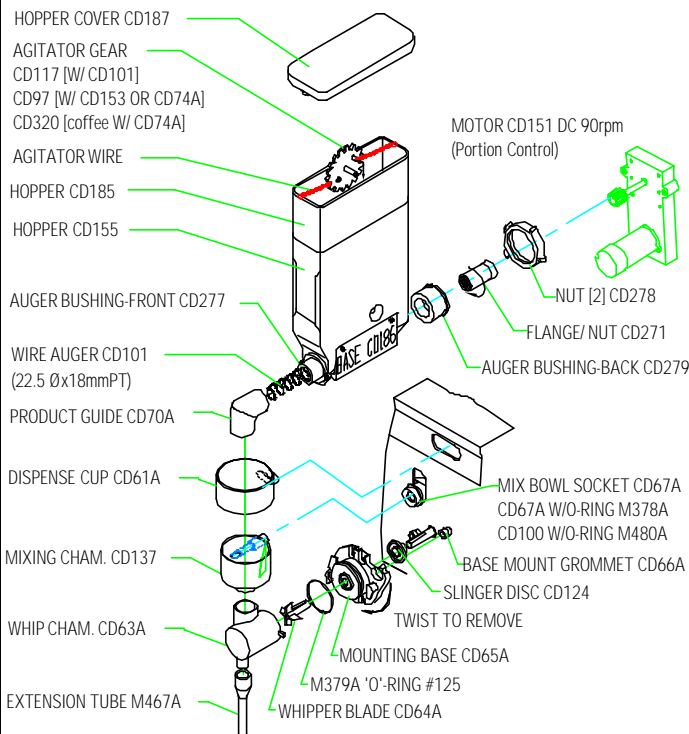
HOPPER ASS'Y CD144, 5.5 LB, 14"Hx 3"W, W/WIRE AUGER CD101
 HOPPER ASS'Y CD152, 4 LB, 11.5"H x 3"W, W/WIRE AUGER CD101
 HOPPER ASS'Y CD98A, 4 LB, 11.5"H x 3"W, W/WIRE AUGER CD74A or CD153

HOPPER ASS'Y CD163 (14 lb; 18"H IGH T X 6.25"SQ) W/WIRE AUGER
 HOPPER ASS'Y CD162 (11 lb; 14"H IGH T X 6.25"SQ) W/WIRE AUGER
 HOPPER ASS'Y CD161 (8 lb; 11.5"H IGH T X 6.25"SQ) W/WIRE AUGER



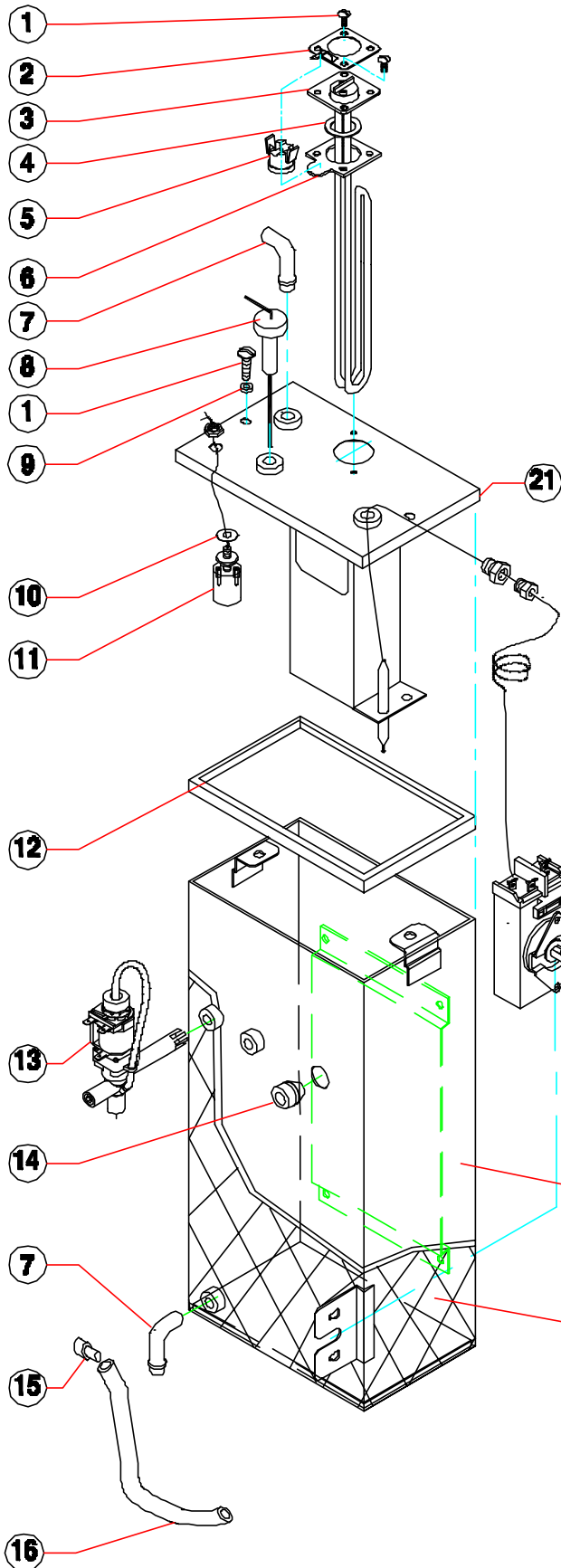
HOPPER ASS'Y CD185, 4.5 LB, 14"H IGH T x 2.5"W, W/WIRE AUGER
 HOPPER ASS'Y CD155, 4 LB, 12.5"H IGH T x 2.5"W, W/WIRE AUGER

P - HOPPER ASS'Y CD179 (LEFT) CD180 (RIGHT) 10 LB, 14"H IGH T, W/WIRE AUGER



ILL. H

TANK ASSEMBLY CONFIGURATION

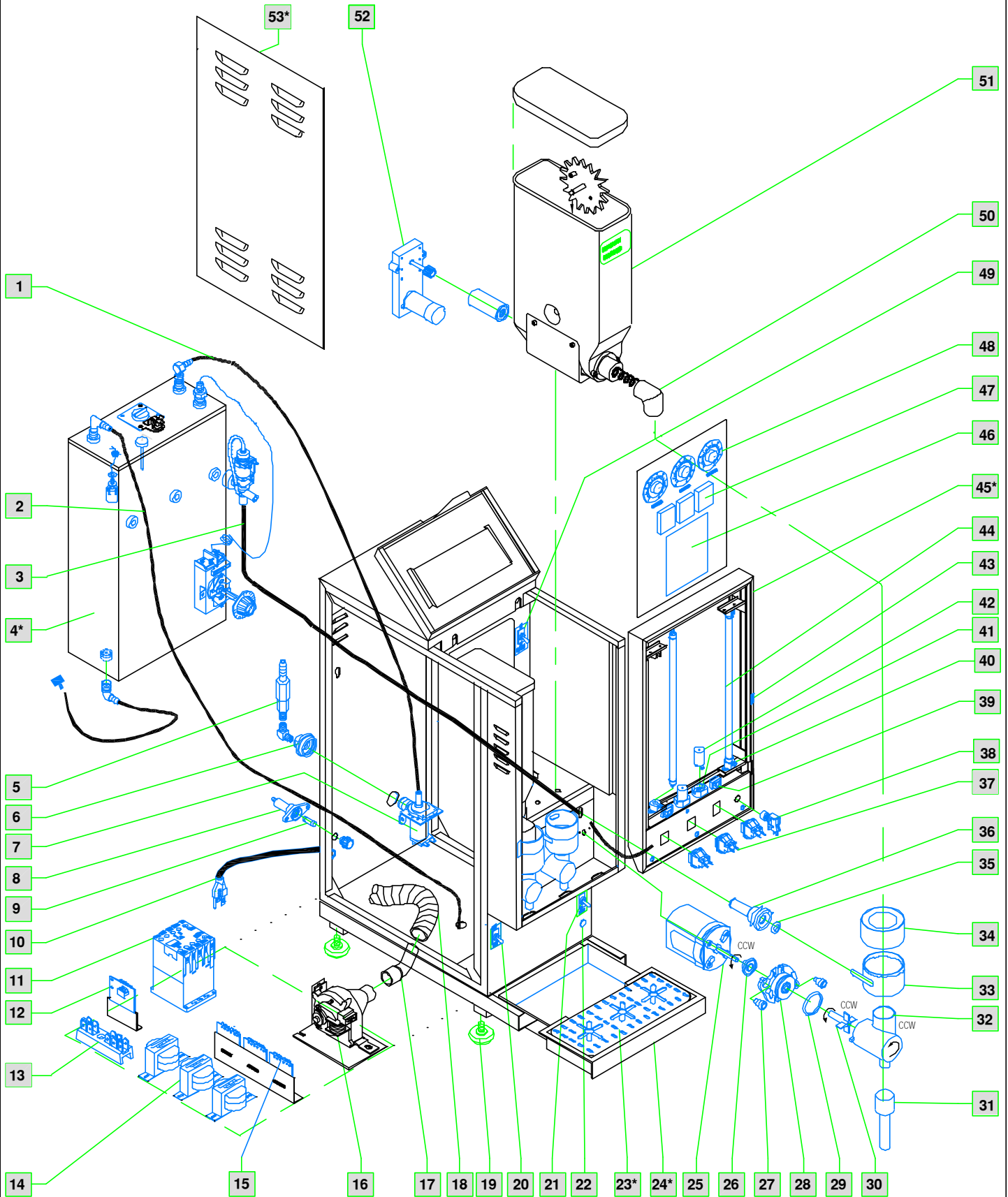


ITEM	DESCRIPTION	P/N	QTY
1.	SCREW, S.S., 1/4 - 20 x 5/8	P465A	3
2.	SHIM ASSEMBLY, HEAT SINK W/HI-LIMIT BRACKET	K6670	1
3.	HEATER, 120V 1700W	G267A	1
	HEATER, 240 V, 3000W	G266A	1
4.	O-RING, HEATER GASKET	M773A	1
5.	HI-LIMIT, #500, 200°F CUTOUT	L656A	1
6.	HEATSINK, 1/8" ALU. F/ HI-LIMIT	K661A	1
7.	TUBE (K530A optional)	K525A	2
8.	LEVEL CONTROL SENSOR [K402A & P410A]	K355Q	1
9.	RUBBER GASKET, FOR SCREW (ITEM 1 P446A)	M533A	2
10.	RUBBER GASKET, FOR FLOAT SWITCH	M532A	1
11.	FLOAT SWITCH 70.V.A [WAS L380A]	L499A	1
12.	SILICONE BUTT SPLICED GASKET (GB 2M/2MD/ 1&2V/ 1&2V-CC)	M498A	1
	SILICONE BUTT SPLICED GASKET (GB 3M/3MD/3V/3V-CC/2D)	M499A	1
	SILICONE BUTT SPLICED GASKET (GB 4M/4MD/3D)	M500A	1
	SILICONE BUTT SPLICED GASKET (GB4D)	M473A	1
13.	DISPENSE VALVE (DUMP)	L467A	3*
14.	DIRECT MOUNTING SEAL (.466 ID)	M461A	6*
15.	DRAIN PLUG	M391A	1
16.	DRAIN HOSE, SILICONE	M483A	1
17.	TANK INSULATION MATERIAL	M183A	-
18.	TANK WELDMENT ASS'Y (SEE METAL PARTS IDENT. LIST)	-----	-
19.	THERMOSTAT KNOB	M008A	1
20.	THERMOSTAT (120V ONLY) [WAS L266A]	L532A	1
	THERMOSTAT (120/240V ONLY)	L029A	-
21.	TANK TOP (SEE METAL PARTS IDENT. LIST)	-----	-
22.	BREATHER HOSE [not shown]	M626A	1

* QUANTITY SHOWN IS FOR GB3. QUANTITY VARIES FOR EACH UNIT.

ILL. I

DESCRIPTION AND LOCATION OF COMPONENTS [GB3M AUTOMATIC shown]



Z:\DRAWINGS\INAD000\NA33A-C-GB\MAN.OMG, 03/20/2002 03:53:32 PM, 1:1

ILL. J

PARTS IDENTIFICATION LIST (* See METAL PARTS LIST for ITEMS 4, 23, 24, 45, 53 [next page])

ITEM	DESCRIPTION	GB	GBM GBM S/S	GBM 5.5 GBM 5.5 S/S	GBK	GBK 5.5	GB SKI	GB-LP	OCS
1	SILICONE HOSE [WATER INLET VALVE--TANK] [.375 I.D. x 13"] M484A	M484A	M484A	M484A	M484A	M484A	M484A	M484A	M484A
2	SILICONE HOSE [BREATHER FITTING/TANK--DRAIN] [.375 I.D x 32".] M485A	M485A	M485A	M485A	M485A	M485A	M485A	M485A	M485A
3	SILICONE HOSE [DISPENSE VALVE - DISPENSE GROMMET] [.313 I.D x 14.5".] M619A	M619A	M619A	M619A	M619A	M619A	M619A	M619A	M619A
5	CHECK VALVE [PREVENTS BACKFLOW]	L463A	L463A	L463A	L463A	L463A	L463A	L463A	L463A
6	HOSE NUT ASS'Y	K178A	K178A	K178A	K178A	K178A	K178A	K178A	K178A
7	WATER INLET VALVE 120 [120/240] [was L462A]	CD257	CD257	CD257	CD257	CD257	CD257	CD257	CD257
8	FUSE HOLDER (120/240V only)	C396A	C396A	C396A	C396A	C396A	C396A	C396A	C396A
9	BUSSMAN SC15 FUSE (120/240V only) or STEPDOWN TRANSFORMER (240/120V only)	CE181 CE187	CE181 CE187	CE181 CE187	CE181 CE187	CE181 CE187	CE181 CE187	CE181 CE187	CE181 CE187
10	POWER CORD	CO32A	CO32A	CO32A	CO32A	CO32A	CO32A	CO32A	CO32A
11	CONTACTOR GB5M ONLY			L533A					
12	WATER LEVEL CONTROL BOARD (CCA)	L398A	L398A	L398A	L398A	L398A	L398A	L398A	L398A
13	TERMINAL BLOCK FOR 120V [WAS B117A] [FOR 240V USE B116A]	60105	60105	60105	60105	60105	60105	60105	60105
14	TRANSFORMER [use w/DC motor & Speed Control CCA] - OPTIONAL	CF29A	CF29A	CF29A	CF29A	CF29A	CF29A	CF29A	CF29A
15	SPEED CONTROL BOARD [Controls Auger Speed GRAM THROW] - OPTIONAL	L556A	L556A	L556A	L556A	L556A	L556A	L556A	L556A
16	FAN [GB1,2,3 CD56A] [GB4,5 CD224 110-115V, 60HZ, 110cu.m./hr., AC] w/ RW31Q Fan Housing Ass'y	CD56A CD224	CD56A CD224	CD56A CD224	CD56A CD224	CD56A CD224	CD56A CD224	CD56A CD224	CD56A CD224
17	ELBOW INSERT [USE W/ FAN CD56A ONLY]	CD108	CD108	CD108	CD108	CD108	CD108	CD108	CD108
18	DUCT HOSE [FAN EXHAUST] (16" X 1" ø) [WAS CD107]	CD214	CD214	CD214	CD214	CD214	CD214	CD214	CD214
19	1" FEET OR 4" LEGS M172A (SET OF 4)	MO42A	MO42A	MO42A	M172A	MO42A	MO42A	MO42A	MO42A
20	RINSE SWITCH [GB1 & GB5 - L069A; GB2 - L299A; GB3 - L446A; GB4 - L470A]	←	←	←	←	←	←	←	←
21	POWER SWITCH (120 V) OR [FOR 120/240 V USE L299A]	L069A	L069A	L069A	L069A	L069A	L069A	L069A	L069A
22	HEATER INDICATOR LIGHT (amber)	C002A	C002A	C002A	C002A	C002A	C002A	C002A	C002A
25	WHIPPER MOTOR short shaft OR CHAMBER MOUNT SUPPORT BAR [for Coffee]	CD75A	CD75A	CD75A	CD75A	CD75A	CD75A	CD75A	CD75A
26	SLINGER DISC	CD124	CD124	CD124	CD124	CD124	CD124	CD124	CD124
27	GROMMET CHAMBER MOUNTING	CD66A	CD66A	CD66A	CD66A	CD66A	CD66A	CD66A	CD66A
28	CHAMBER MOUNT [USE BAR FOR COFFEE]	CD65A	CD65A	CD65A	CD65A	CD65A	CD65A	CD65A	CD65A
29	"O" RING # 125 (used w/ grommet CD66A)	M379A	M379A	M379A	M379A	M379A	M379A	M379A	M379A
30	WHIP BLADE - WITH STRAIGHT PROPELLERS OR [CD143 W/ BEV. PROP. FOR SOUP]	CD64A	CD64A	CD64A	CD64A	CD64A	CD64A	CD64A	CD64A
31	EXTENSION TUBE PLASTIC (was H265A & H409A) OR S.S. FOR SOUP & COFFEE	M467A	M467A	M467A	M467A	M467A	M467A	M467A	M467A
32	WHIP CHAMBER	CD63A	CD63A	CD63A	CD63A	CD63A	CD63A	CD63A	CD63A
33	MIXING CHAMBER [ALTERNATE CD62A W/ RECTANGULAR WING]	CD137	CD137	CD137	CD137	CD137	CD137	CD137	CD137
34	DISPENSE CAP OR SPLASH GUARD	CD61A	CD61A	CD61A	CD61A	CD61A	CD61A	CD61A	CD61A
35	"O" RING (#110) (used w/socket CD67A)	M378A	M378A	M378A	M378A	M378A	M378A	M378A	M378A
36	MIXING BOWL SOCKET (was CD100 W/O RING M480)	CD67A	CD67A	CD67A	CD67A	CD67A	CD67A	CD67A	CD67A
37	DISPENSE BUTTON / SWITCH	L455A	L455A	L455A	L455A	L455A	L455A	L455A	L455A
38	STOP BUTTON/SWITCH [USED WITH TEACH ME TIMERS]	L584A	L584A	L584A	L584A	L584A	L584A	L584A	L584A
39	BALLAST [MOUNTED INSIDE DOORS FOR ALL GB4/5]	CE221	CE221	CE221	CE221	CE221	CE221	CE221	CE221
40	LAMP HOLDER	CE220	CE220	CE220	CE220	CE220	CE220	CE220	CE220
41	STARTER BASE (for lamp inside door)	B128A	B128A	B128A	B128A	B128A	B128A	B128A	B128A
42	STARTER, TYPE FS - 5, 5-6-8 WATT	L396A	L396A	L396A	L396A	L396A	L396A	L396A	L396A
43	DOOR LATCH	M367A	M367A	M367A	M367A	M367A	M367A	M367A	M367A
44	BULB, TYPE F8T5/CW	CE76A	CE76A	CE76A	CE76A	CE76A	CE76A	CE76A	CE76A
46	CLEANING INSTRUCTIONS	N978A	N978A	N978A	N978A	N978A	N978A	N978A	N978A
47	TIMER "TEACH ME" [PROGRAM. DISPENSE TIME/CUP SIZE]-SINGLE [TRIPLE L582A] OR TIMER [NOT PROGRAM.] [USE W/POT. L577A & DIAL/CUP SIZE LABELS: NF32A/33A/34A RELAY, OMRON (Essex B049A older units) FOR MANUAL UNITS	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A	L576A L493A B129A
48	POTENTIOMETER - USED W/SPEED CONTROL BD [GRAM THROW DIAL] USE W/ GRAM THROW DIAL- LABEL- GB2 NF30A; GB3 ND81A; GB4 NF31A	L557A	L557A	L557A	L557A	L557A	L557A	L557A	L557A
49	HEATER SWITCH, 30A SPST [120V] [FOR 120/240V USE L299A]	L069A	L069A	L069A	L069A	L069A	L069A	L069A	L069A
50	PRODUCT GUIDE [GB2M-C USE AS ALTERNATIVE CD90A]	CD70A	CD70A	CD70A	CD70A	CD70A	CD70A	CD70A	CD70A
51	CANISTER ASS'Y WITH COVER [w/NYLON auger] OR CANISTER ASS'Y WITH COVER [w/WIRE auger]	CD120 CD152	CD68A CD98A	CD120 CD152	CD155 CD120 CD152	CD120 CD152	CD105 CD98A	CD68A CD98A	CD68A CD98A
52	AC AUGER MOTOR (90 RPM CD73A, (44 RPM CD87A) [CD175 SAME AS CD150] DC AUGER MOTOR 90 RPM CD151 [W/SCREW P443A] PORTION CONTROL - OPTIONAL	CD175	CD175	CD175	CD175	CD175	CD175	CD175	CD175

*** See METAL PARTS LIST for ITEMS 4, 23, 24, 45, 53 [next page]**

9/25/01

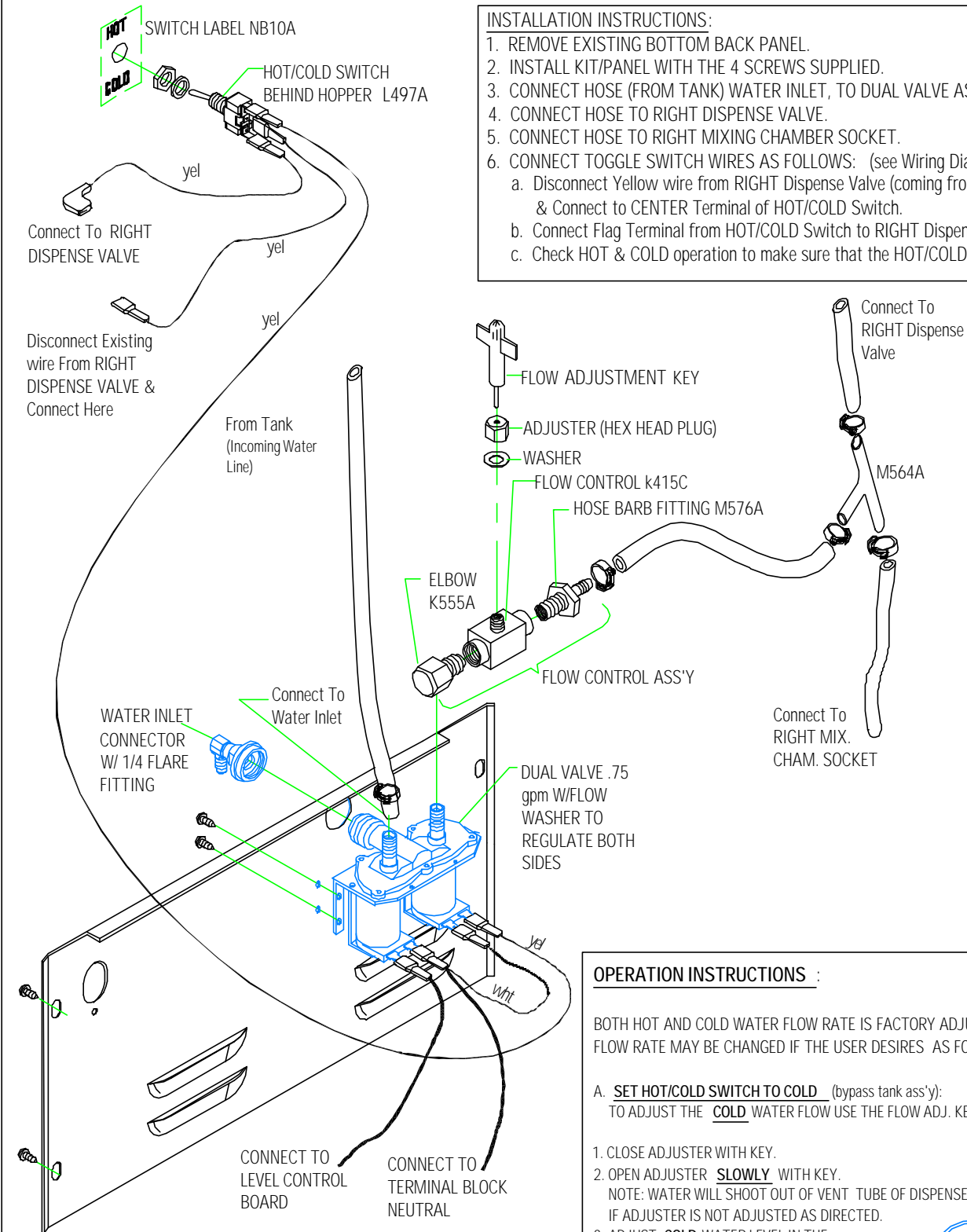
METAL PARTS IDENTIFICATION LIST

MODEL	ITEM 4		ITEM 23	ITEM 24	ITEM 45	ITEM 53
	TANK ASS'Y [1 HEATER 1.8KW or 3KW]	TANK TOP ASS'Y	DRIP TRAY GRILL	DRIP TRAY PAN	DOOR WELDMENT ASSY	SIDE PANELS
GB1M SPACE SAVER	SC35C	SC32C	RI23A	RI11A	RD03Q	RH91A
GB2M	SC35C	SC32C	RI18A	RI11A	RD03Q	RH91A
GB2M-5.5	SC35C	SC32C	RI18A	RI11A	RH47Q	RG48A
GB3M-5.5	SC36C	RI39C	RI19A	RI12A	RH48Q	RG48A
GB3M -10 LEFT [11.5"W]	SC36C	RI39C	R007A	R004A	RN98Q	RN90A
GB3M -10 RIGHT [11.5"W]	SC36C	RI39C	R007A	R004A	RN93Q	RN90A
GB4M-5.5	RL72C	RL69C	RI20A	RH05A	RH49Q	RG48A
GB4 [17" W]	SJ61C	SJ60C	SD76A	RT66A	SE45Q	RG48A
GB4M-11 [17" W]	SJ61C	SJ60C	SD76A	RT66A	RZ90Q	RG48A
GB5M-5.5 [17" W]	SJ61C	SJ60C	SD76A	RT66A	RM02Q	RG48A
GB5M-10 [18" W]	SJ61C	SJ60C	RR34A	RR33A	SD82Q	RG48A
GB6M-10 W/STEEL DOOR [21.5" W]	SJ61C	SJ60C	SM14A	SM13A	SM40Q -UPPER SM12Q -LOWER	SL76A
GB8M-10 W/STEEL DOOR [27" W]	SM90Q - LEFT RL72Q -RIGHT	SL69C	SM97A	SL84A (2)	SL72Q -UPPER SL74Q -LOWER	SL76A
GB1M-S/S S/S	SC35C	SC32C	RI23A	RI11A	RK18Q	RK14A
GB2M-5.5-S/S	SC35C	SC32C	RI18A	RI11A	RM51Q	RK14A
GB3M-5.5-S/S	SC36C	RI39C	RI19A	RI12A	RM52Q	RK14A
GB2M-W [w/hot water]	SC35C	SC32C	RI18A	RI11A	RD03Q	RH91A
GB3M-W [w/hot water]	SC36C	RI39C	RI19A	RI12A	RD02Q	RH91A
GB4M-W [w/hot water]	RL72C	RL69C	RI20A	RH05A	RD76Q	RH91A
GB2M-8 FEATURE FLAVOR	SC36C	RI39C	RM86A	RI12A	RD02Q	RH91A
GB2M-8W [w/hot water]	SC36C	RI39C	RI19A	RI12A	RD02Q	RH91A
GB3M-8 WAS GB4M-8	RL72C	RL69C	RI53A	RH05A	RD76Q	RH91A
GB3M-8W [w/hot water] WAS GB4M-8W	RL72C	RL69C	RI20A	RH05A	RD76Q	RH91A
GB1K ECONOMY W/ MOLDED DOOR	SC35C	SC32C	RL078A	RM21A	RF73Q	RD46A
GB2K [32" H]	SC35C	SC32C	RK44A	RM21A	RF73Q	RD46A
GB3K [32" H]	SC35C	SC32C	RK47A	RM23A	RF79Q	RD46A
GB4K [32" H]	RL72C	RL69C	RZ79A	RZ80A	RZ07Q	RD46A
GB5K [32" H]	RL72C	RL69C	RZ79A	RZ80A	RZ07Q	RD46A
GB2K-5.5 SPACE SAVER W/ MOLDED DOOR	SC35C	SC32C	RI18A	RI11A	RH47Q	RG48A
GB3K-5.5 [34" H]	SC36C	RI39C	RI19A	RI12A	RH48Q	RG48A
GB2 - LP LOW PROFILE	SC35C	SC32C	SC25A	SC26A	SC01Q	SC33A
GB3 - LP	SC36C	RI39C	SC30A	SC31A	SB30Q	SC33A
GB4 - LP	SC36C	RI39C	SC57A	SC58A	SC62Q	SC33A
GB1SKI SKI	RL54C	RL52C	RI23A	RI11A	RF37Q	RL51A
GB2SKI	RN21C	RN16C	RL61A	RH05A	RF23Q	RL51A

HOT/COLD WATER VALVE CONVERSION KIT

INSTALLATION INSTRUCTIONS:

1. REMOVE EXISTING BOTTOM BACK PANEL.
2. INSTALL KIT/PANEL WITH THE 4 SCREWS SUPPLIED.
3. CONNECT HOSE (FROM TANK) WATER INLET, TO DUAL VALVE AS SHOWN.
4. CONNECT HOSE TO RIGHT DISPENSE VALVE.
5. CONNECT HOSE TO RIGHT MIXING CHAMBER SOCKET.
6. CONNECT TOGGLE SWITCH WIRES AS FOLLOWS: (see Wiring Diagram)
 - a. Disconnect Yellow wire from RIGHT Dispense Valve (coming from motors) & Connect to CENTER Terminal of HOT/COLD Switch.
 - b. Connect Flag Terminal from HOT/COLD Switch to RIGHT Dispense Valve.
 - c. Check HOT & COLD operation to make sure that the HOT/COLD leads are not reversed.



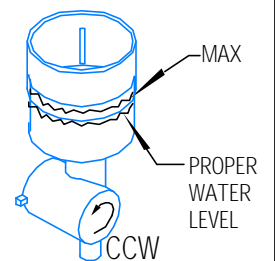
OPERATION INSTRUCTIONS :

BOTH HOT AND COLD WATER FLOW RATE IS FACTORY ADJUSTED, THE WATER FLOW RATE MAY BE CHANGED IF THE USER DESIRES AS FOLLOWS:

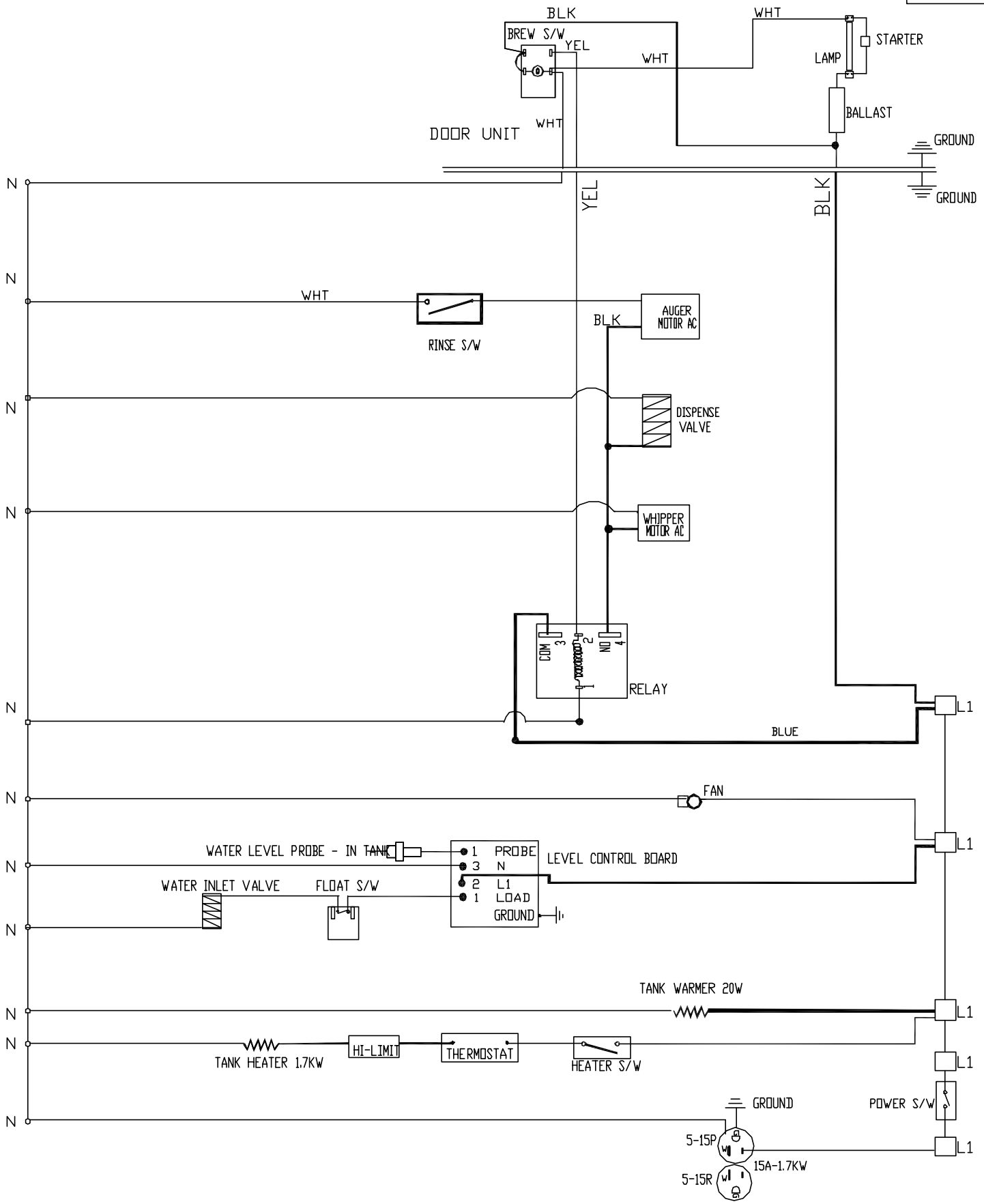
- A. **SET HOT/COLD SWITCH TO COLD** (bypass tank ass'y):
TO ADJUST THE **COLD** WATER FLOW USE THE FLOW ADJ. KEY.

1. CLOSE ADJUSTER WITH KEY.
2. OPEN ADJUSTER **SLOWLY** WITH KEY.
NOTE: WATER WILL SHOOT OUT OF VENT TUBE OF DISPENSE VALVE, IF ADJUSTER IS NOT ADJUSTED AS DIRECTED.
3. ADJUST **COLD** WATER LEVEL IN THE THE MIX. CHAMBER TO LEVEL SPECIFIED HERE, WHICH WILL YIELD 33 gr/8 oz. OF CAPPUCCINO. IF WATER LEVEL IS ABOVE THE MAX POINT, IT WILL LEAK OUT.

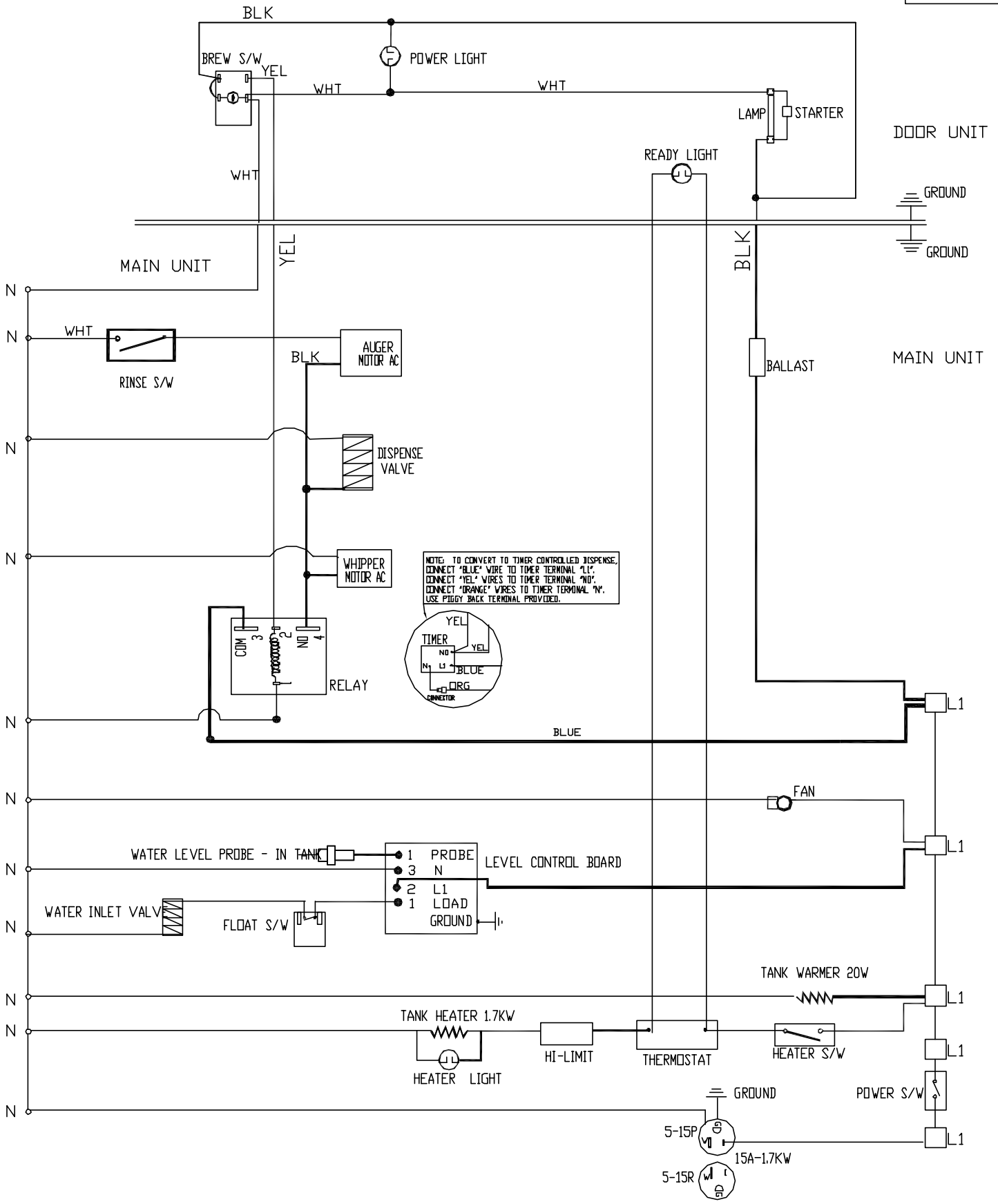
- B. **SET HOT/COLD SWITCH TO HOT** :
TO ADJUST THE **HOT** WATER FLOW USE DISPENSE VALVE. SEE ILL. C.



ILL. K

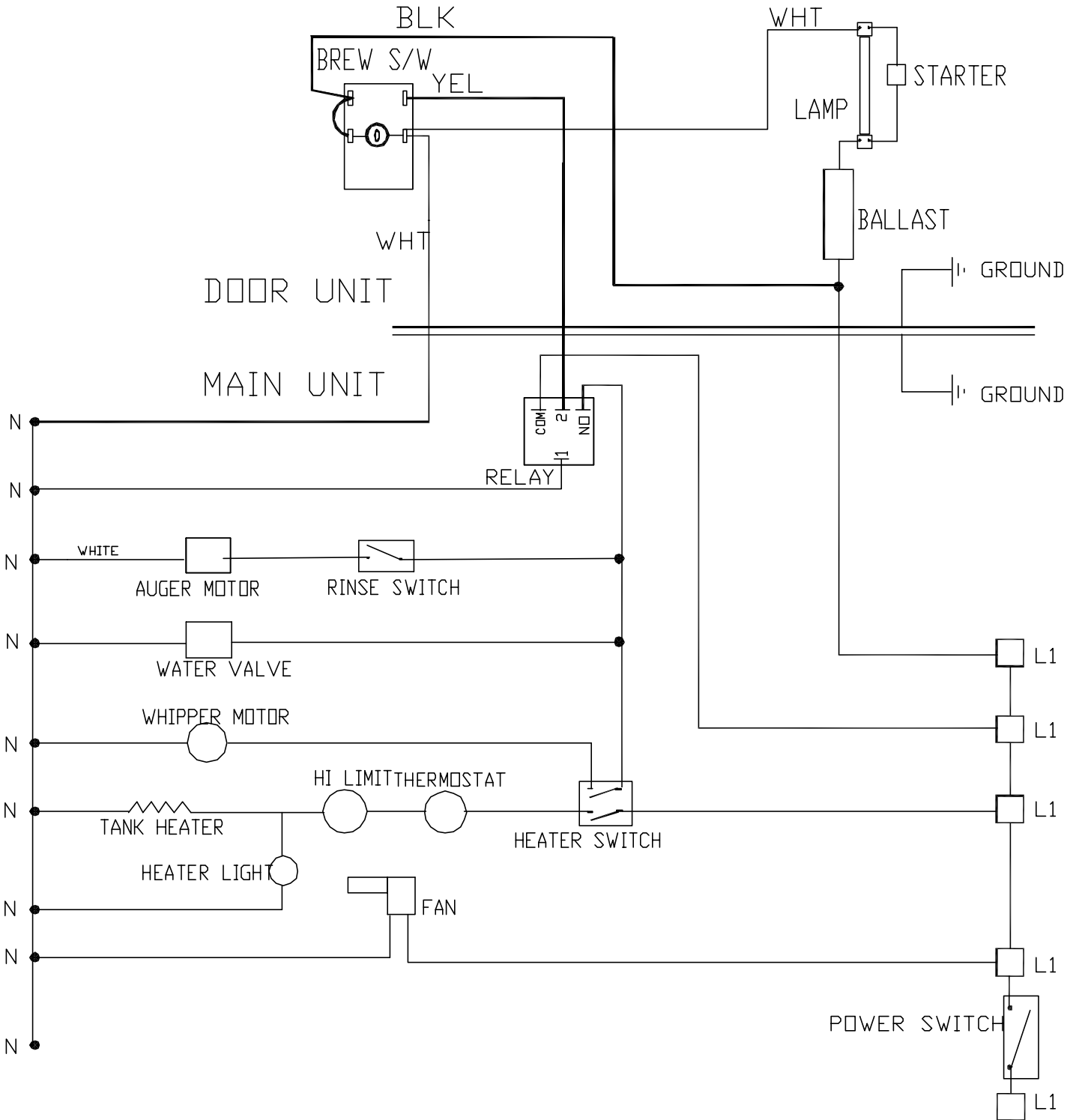


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE01A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GBI, 1M, 1MD [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/RELAY</p>						REV. -

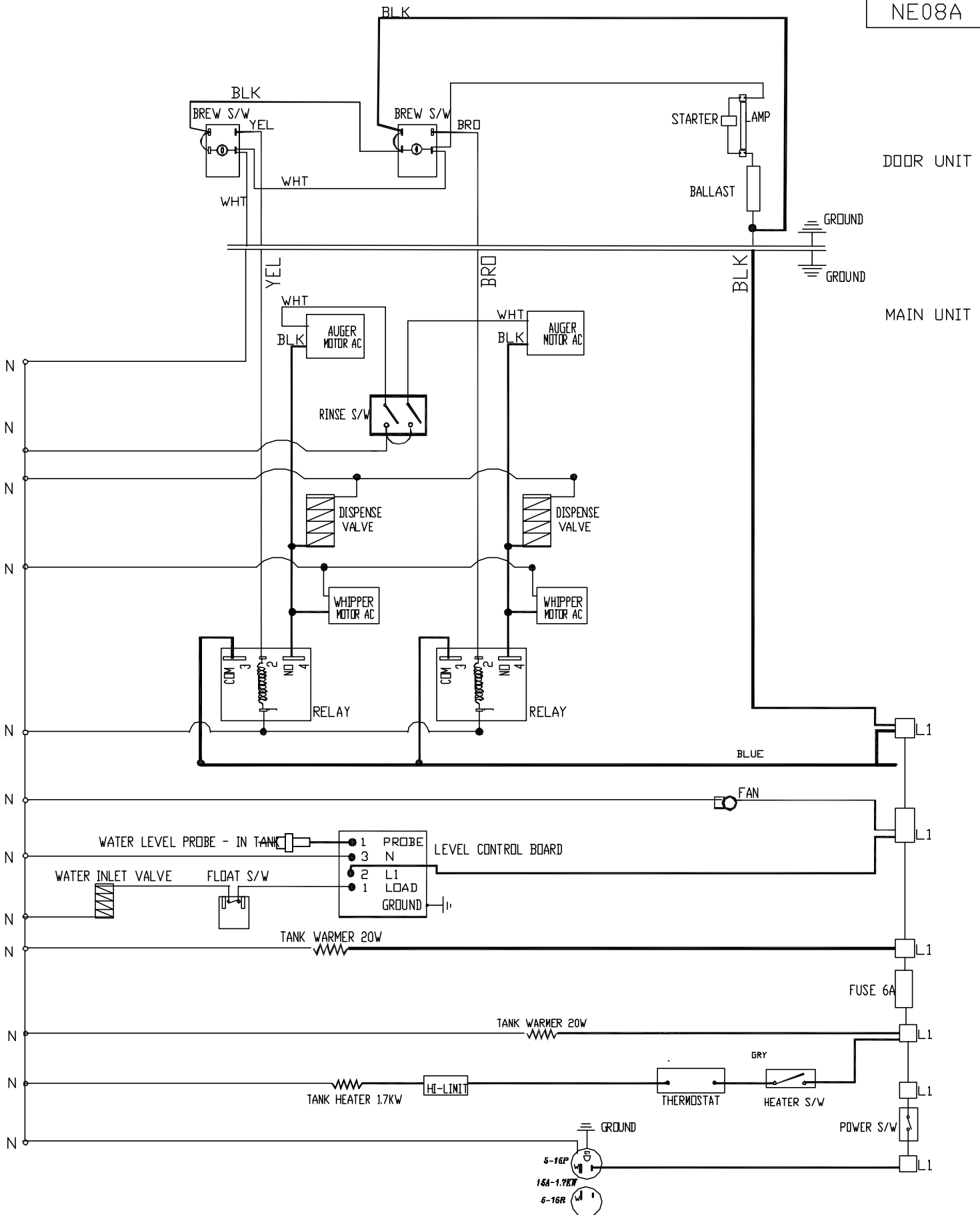


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE02A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GBISKI [120V, 1.7KW, 1 PH, 2 WIRES + GROUND]</p>						<p>REV. -</p>

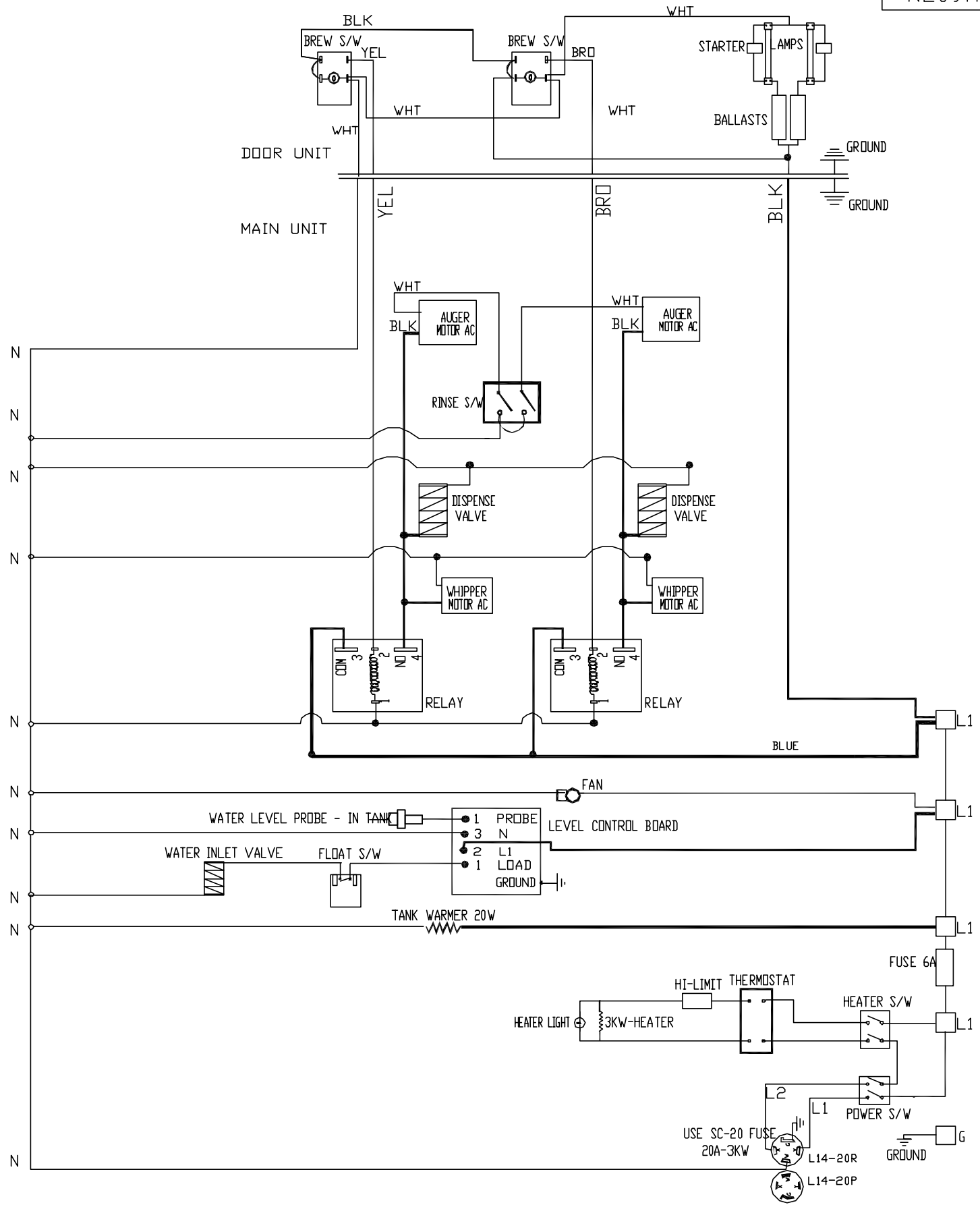
REQUIRES AWG 18
EXCEPT WHERE NOTED



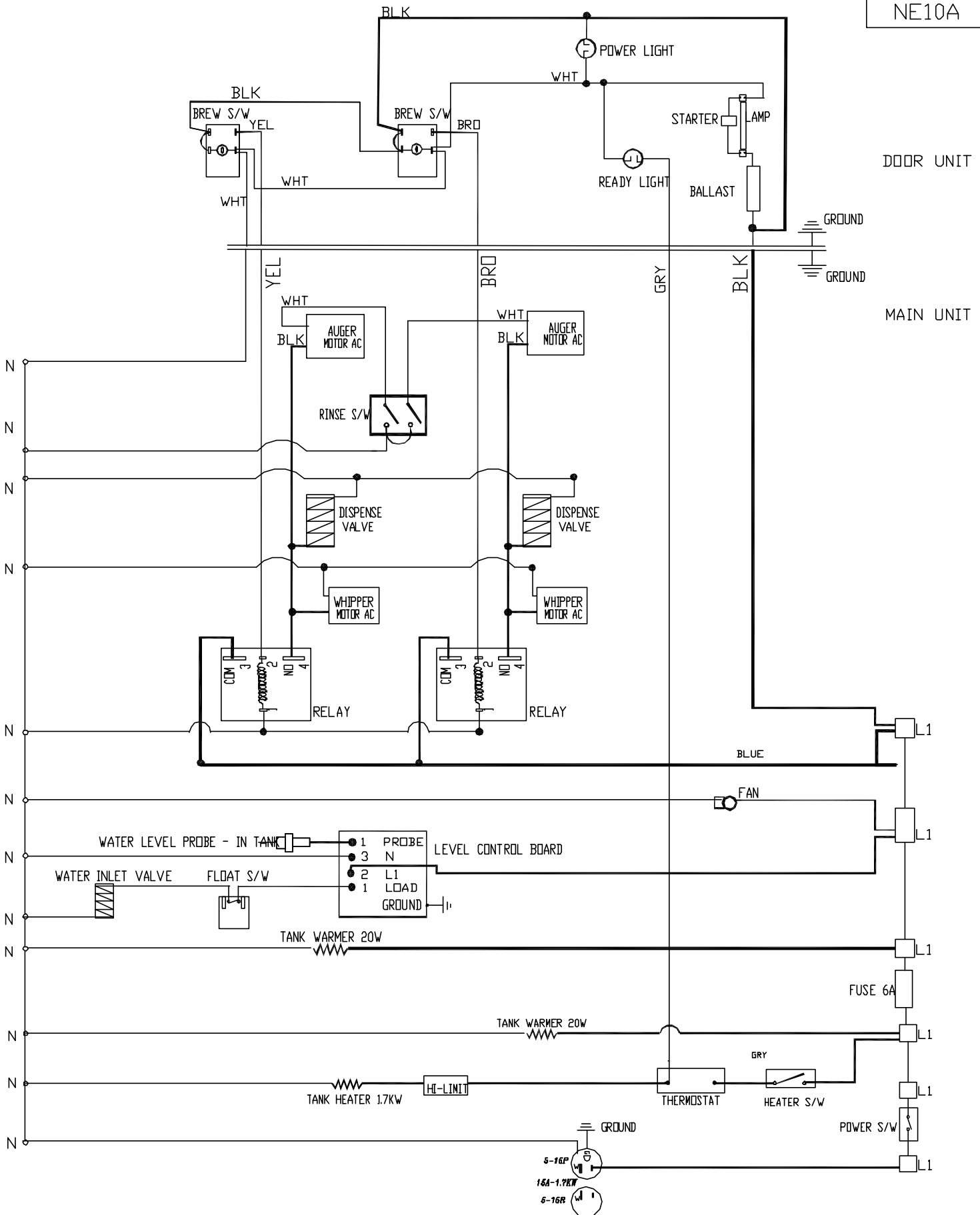
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE03A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
CECILWARE CORPORATION				43-05 20 AVE. L.I.C. NY 11105		
TITLE: ELECTRICAL DIAGRAM GB1K [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] [W/ICAP ROUND TANK]						REV. -



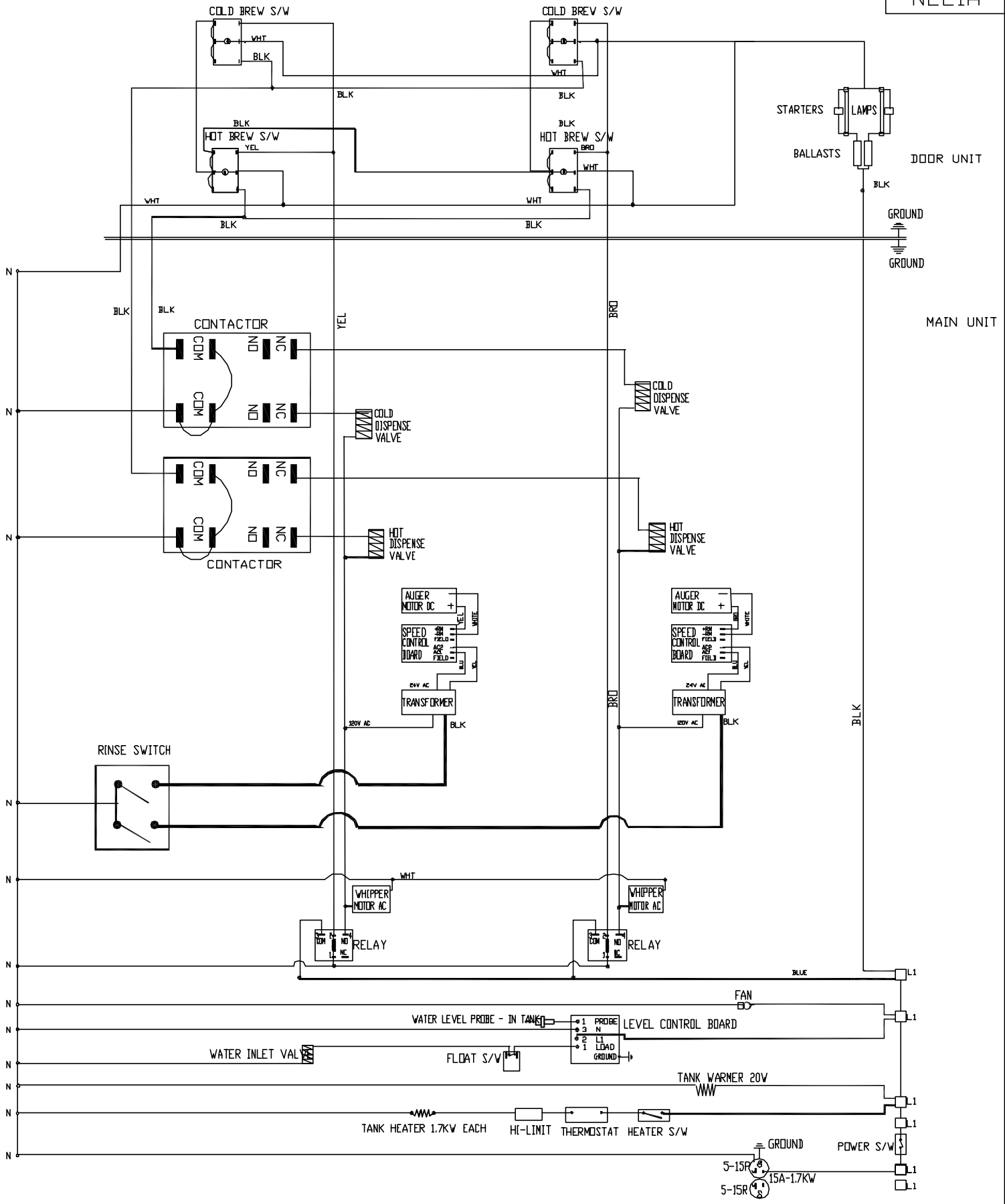
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE08A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB2, M, MD, K [120V, 1.7KW, 1PH, 2WIRES + GND] W/RELAYS</p>						<p>REV. -</p>



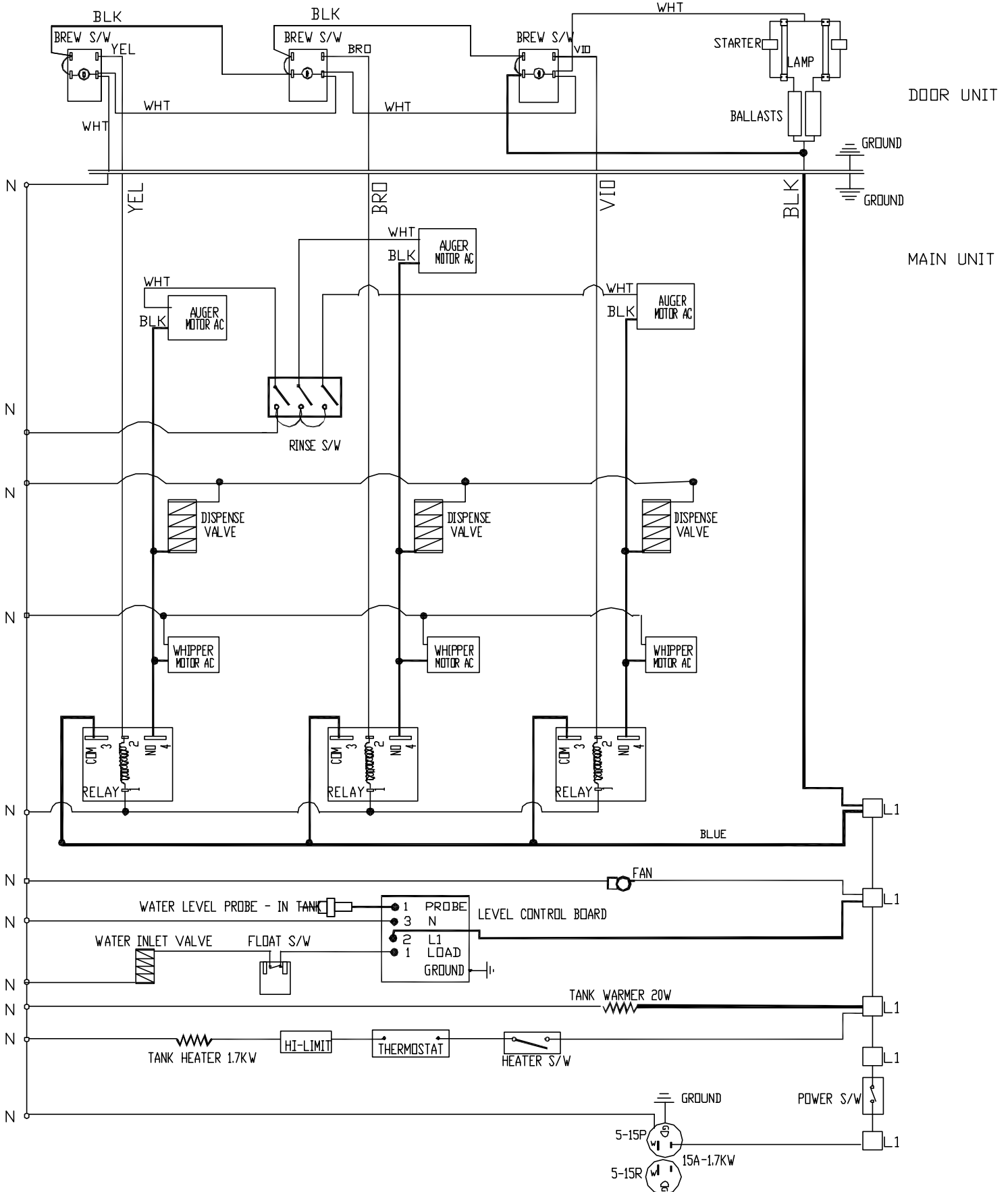
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE09A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB2, 2M,2MD, 2K, [120/240V, 3KW, 1PH, L1,L2,NTL,GND, W/RELAYS</p>						<p>REV. -</p>



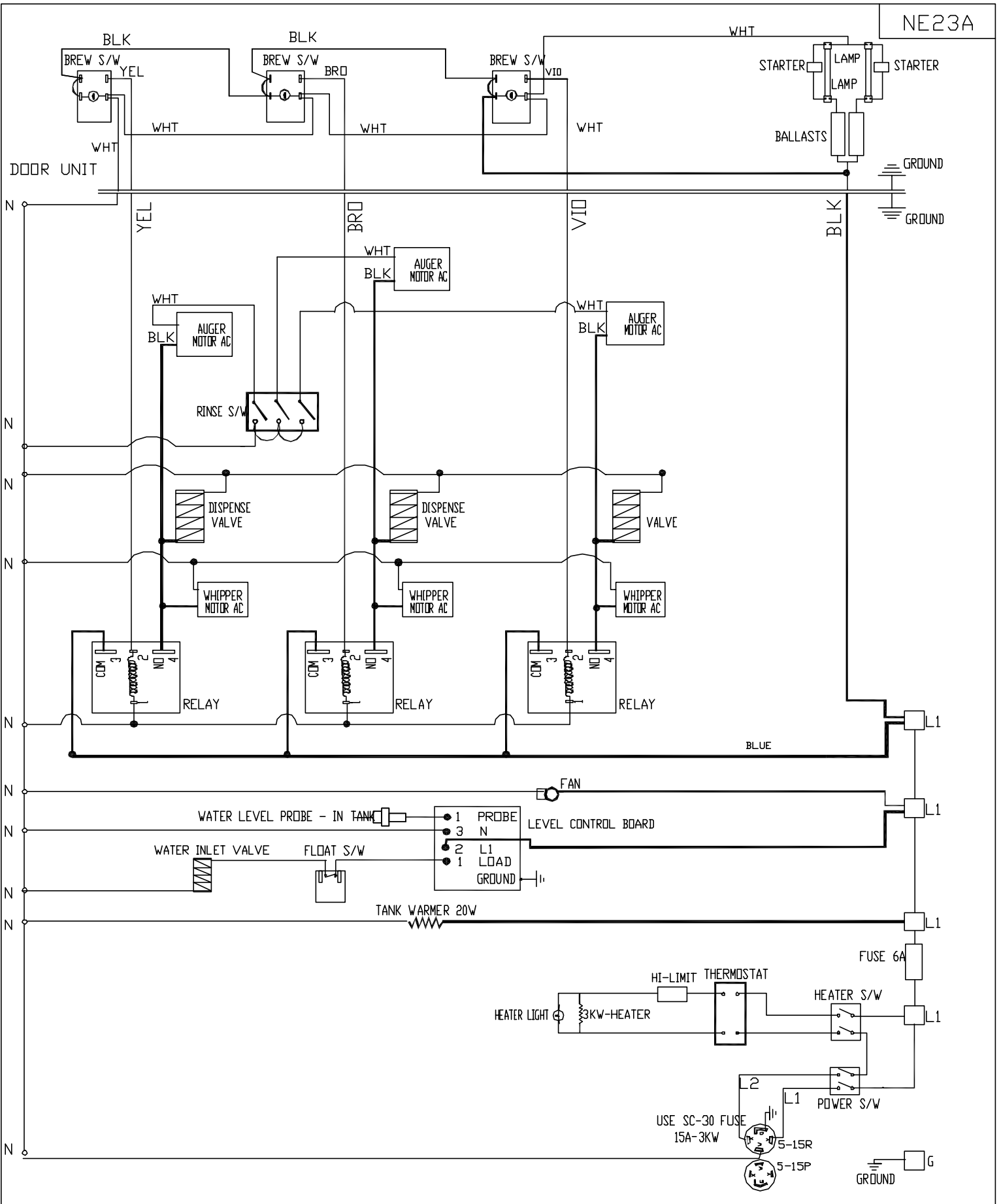
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE09A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB2 SK1 [120V, 1.7KW, 1PH, 2WIRES + GND] W/RELAYS</p>						<p>REV. -</p>



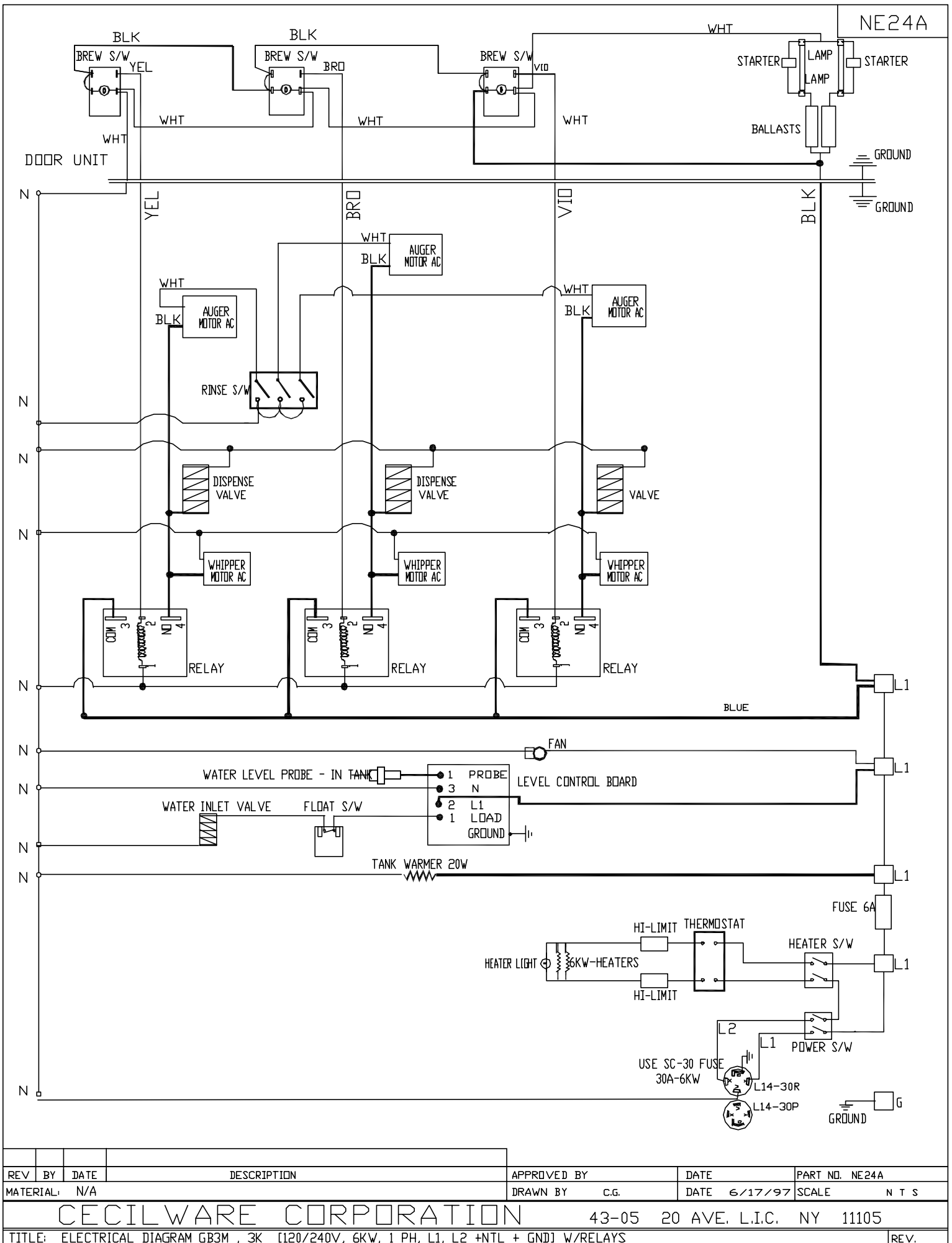
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE21A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB2M HOT/COLD (1.7KW, 120V, 2WIRES,+GND) W/RELAYS, SPEED CONTROL BD. CONTACTORS, 4 BUTTONS</p>						REV. -



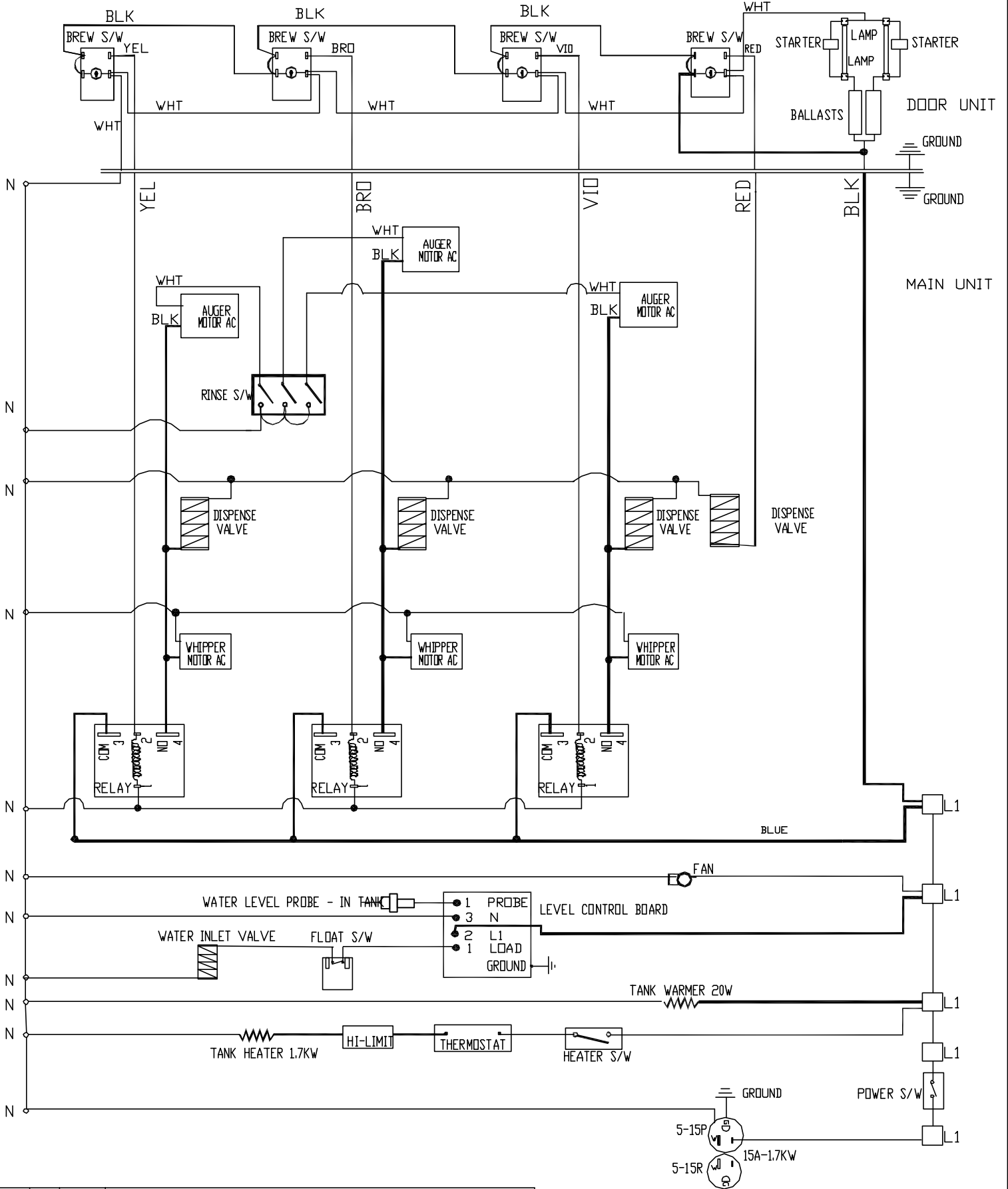
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE22A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p style="text-align: center;">CECILWARE CORPORATION</p>				<p style="text-align: right;">43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB3, 3M, 3MD, 3K [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ RELAYS</p>						REV. -



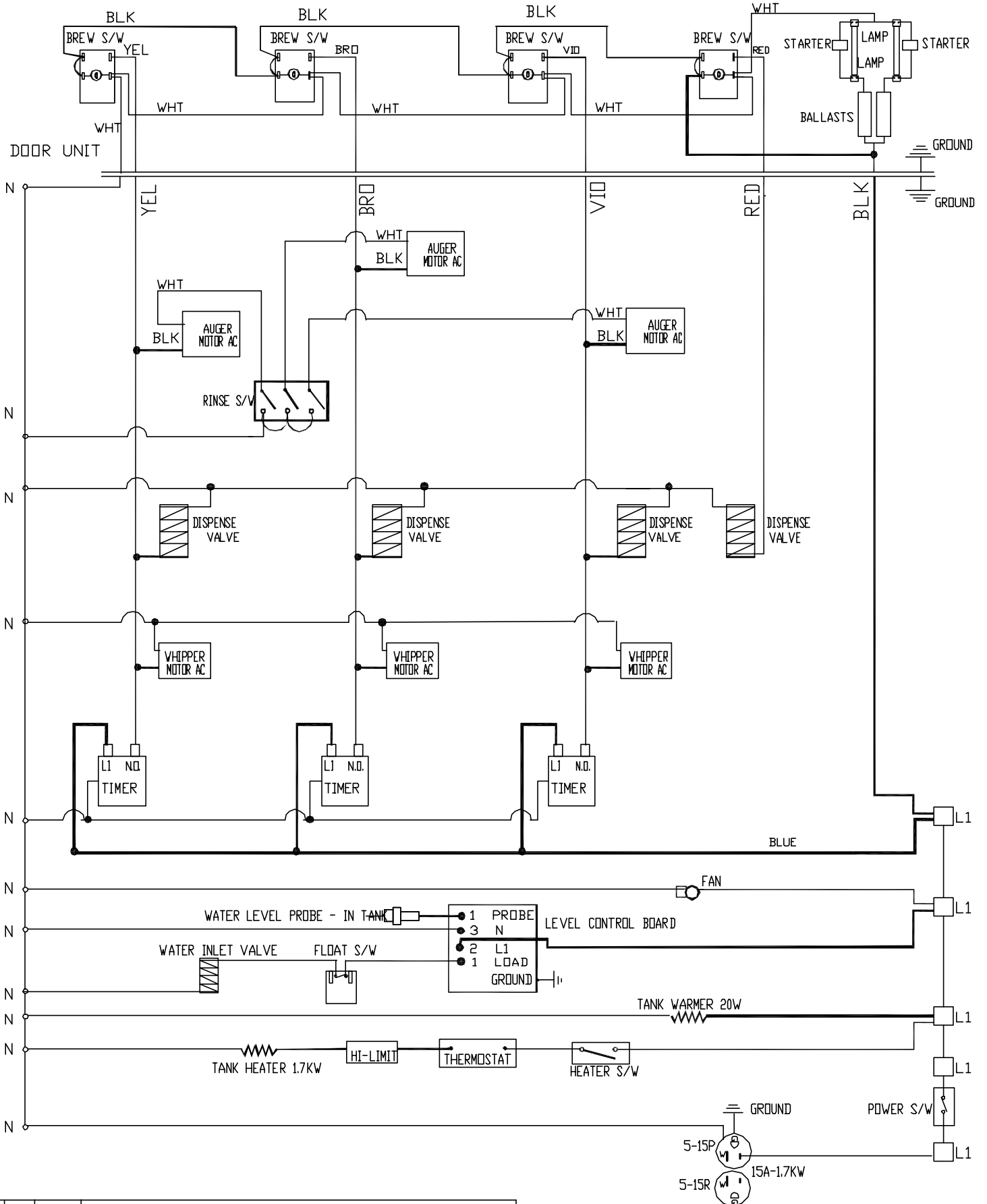
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE23A
MATERIAL:	N/A			DRAWN BY	6/17/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB3M,3K [120V/240, 3KW, 1 PH, L1, L2 +NTL + GND] W/ RELAYS</p>						REV.



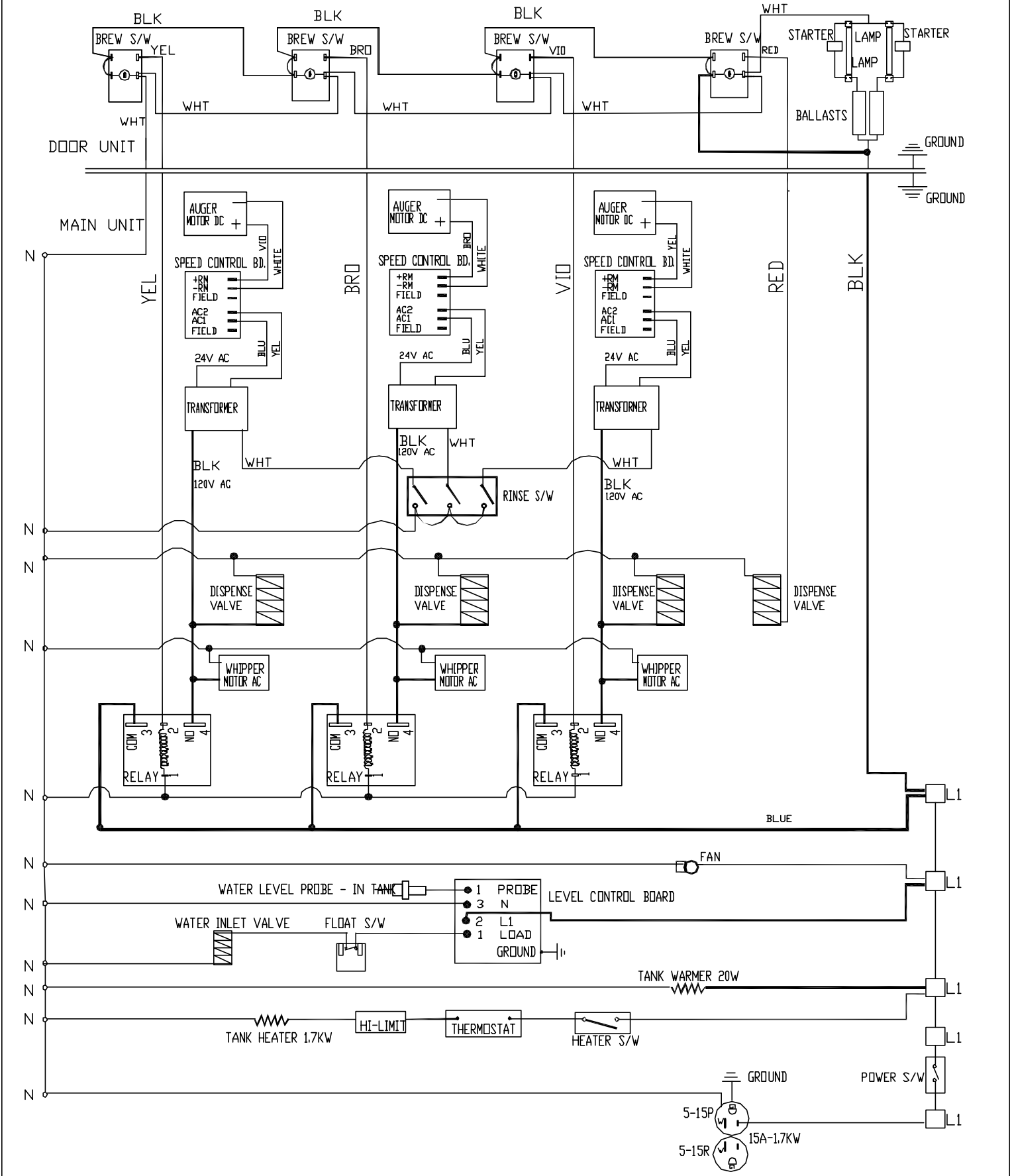
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO.
						NE24A
MATERIAL: N/A				DRAWN BY	6/17/97	SCALE
				C.G.		N T S
CECILWARE CORPORATION						
43-05 20 AVE. L.I.C. NY 11105						
TITLE: ELECTRICAL DIAGRAM GB3M , 3K (120/240V, 6KW, 1 PH, L1, L2 +NTL + GND) W/RELAYS						
						REV.



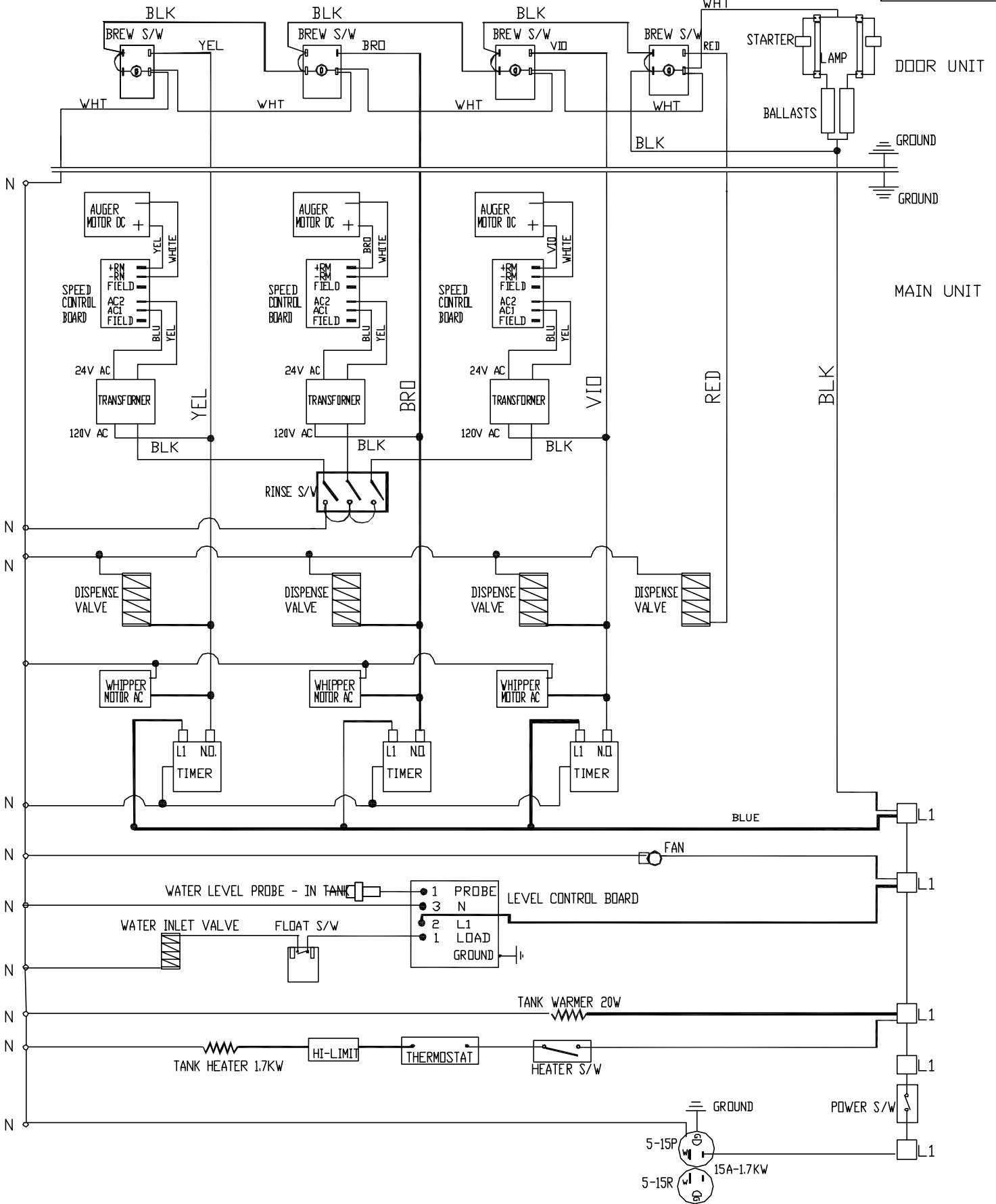
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE25A
MATERIAL:	N/A			DRAWN BY	6/18/97	SCALE N T S
<p style="text-align: center;">CECILWARE CORPORATION</p>				<p style="text-align: right;">43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB3M-W [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ RELAYS</p>						REV.



REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE26A
MATERIAL:	N/A			DRAWN BY	6/17/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB3M-8W [HOT WATER] [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ TIMERS</p>						REV.



REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE27A
MATERIAL:	N/A			DRAWN BY	C.G.	SCALE N T S
CECILWARE CORPORATION				43-05 20 AVE. L.I.C. NY 11105		
TITLE: ELECTRICAL DIAGRAM GB3M-8W [HOT WATER] [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/RELAYS, SPEED CONTROL BDS						REV.



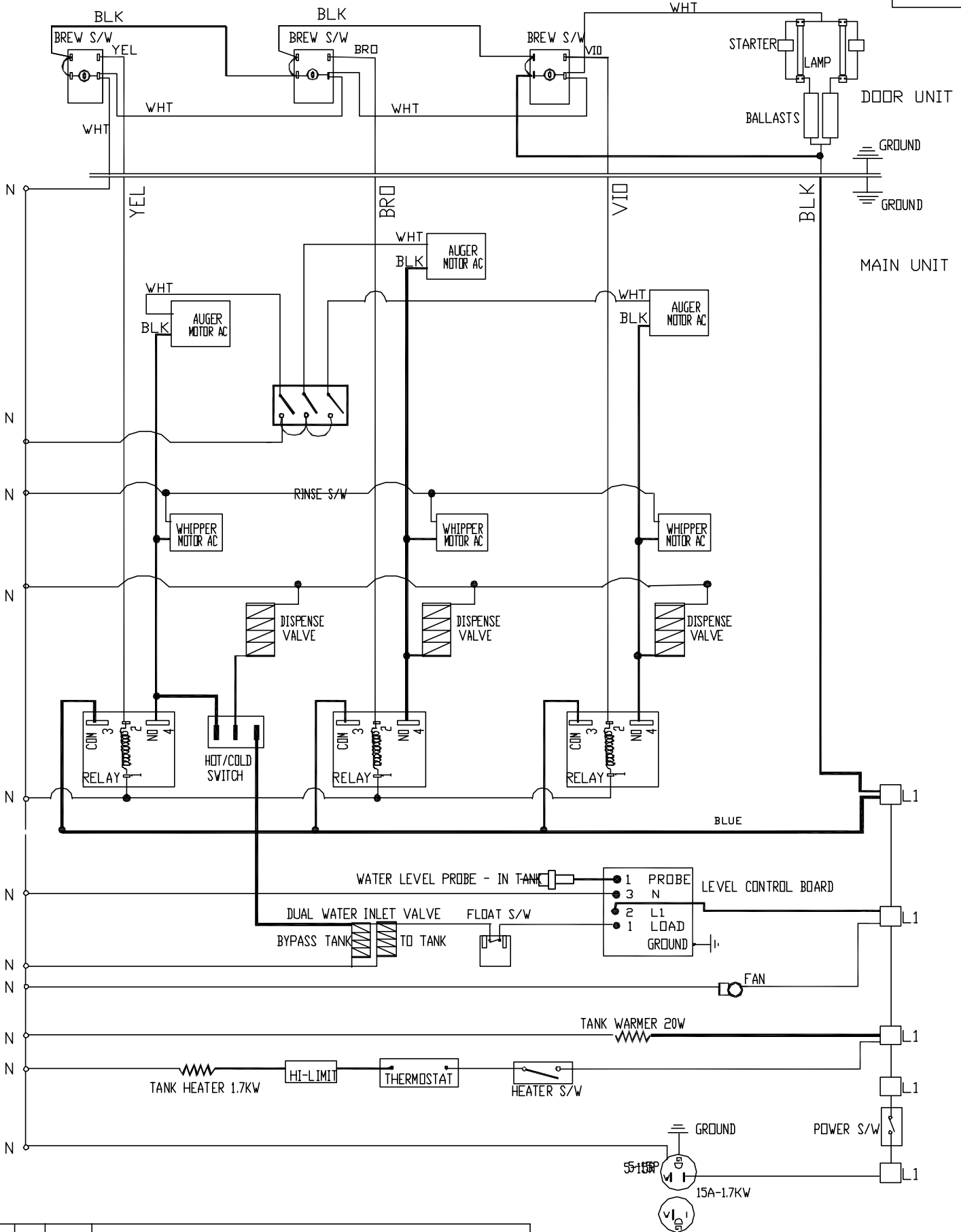
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO.
						NE29A
MATERIAL: N/A				DRAWN BY	C.G.	DATE
					6/17/97	SCALE
						N T S

CECILWARE CORPORATION

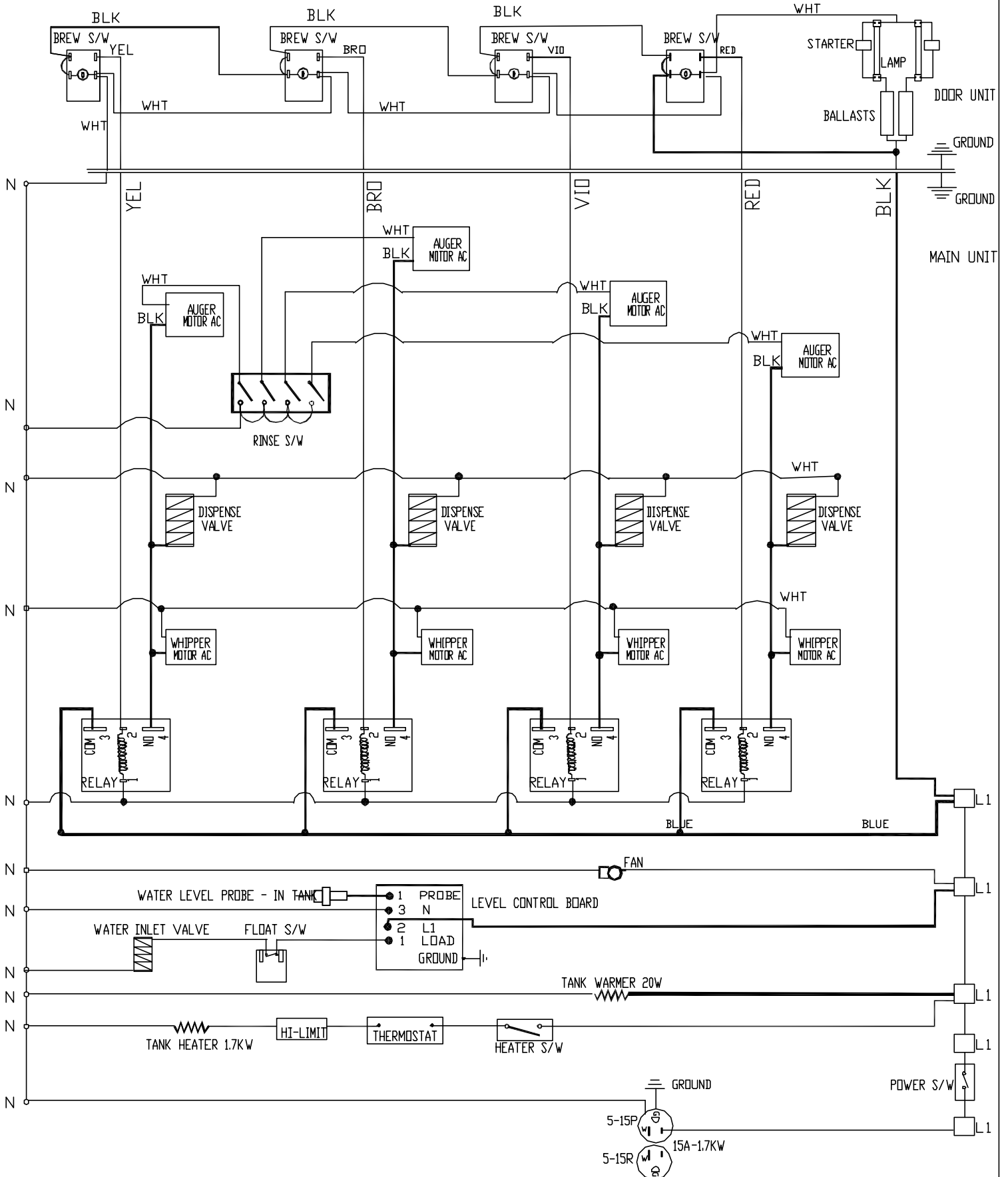
43-05 20 AVE. L.I.C. NY 11105

TITLE: ELECTRICAL DIAGRAM GB3M-NC-8W [120V, 1.7KW, 1 PH, 2 WIRES + GROUND] W/ TIMERS, SPEED CONTROL BOARDS

REV.

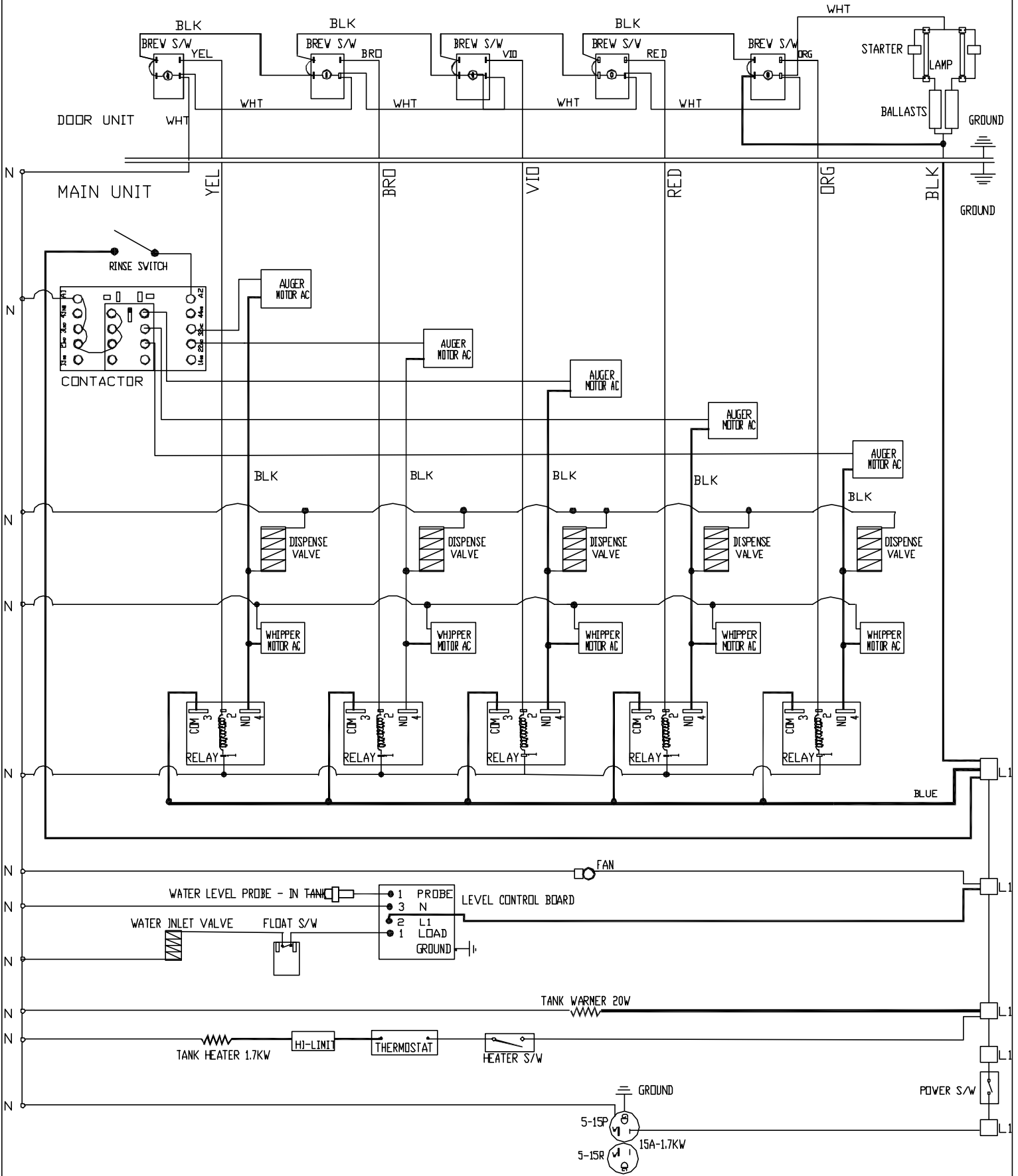


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE33A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB3M w/HOT-COLD SWITCH [120V, 1.7KW, 1 PH, 2 WIRES + GROUND]</p>						<p>REV. -</p>

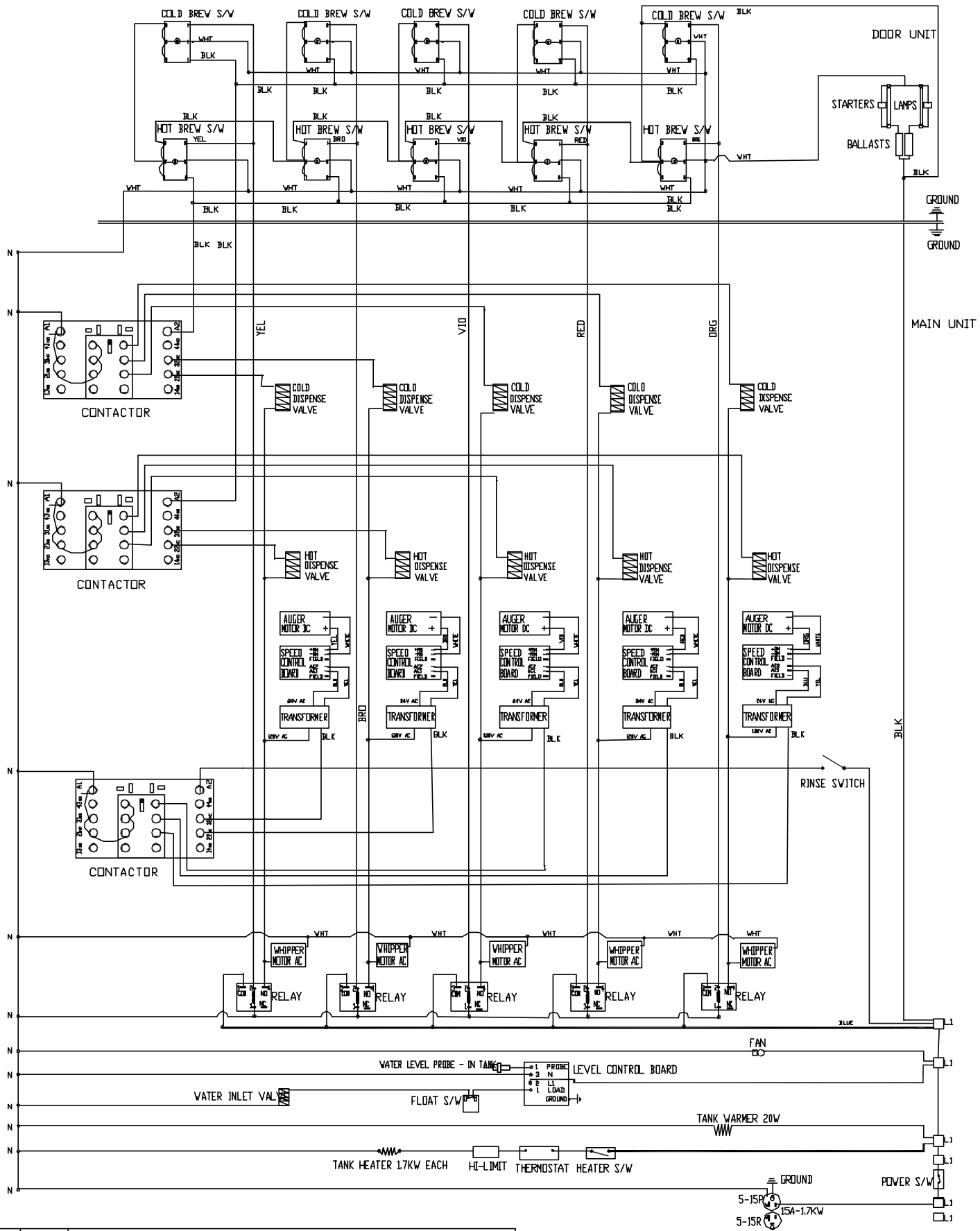


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE37A
MATERIAL:	N/A			DRAWN BY	6/12/97	SCALE N T S

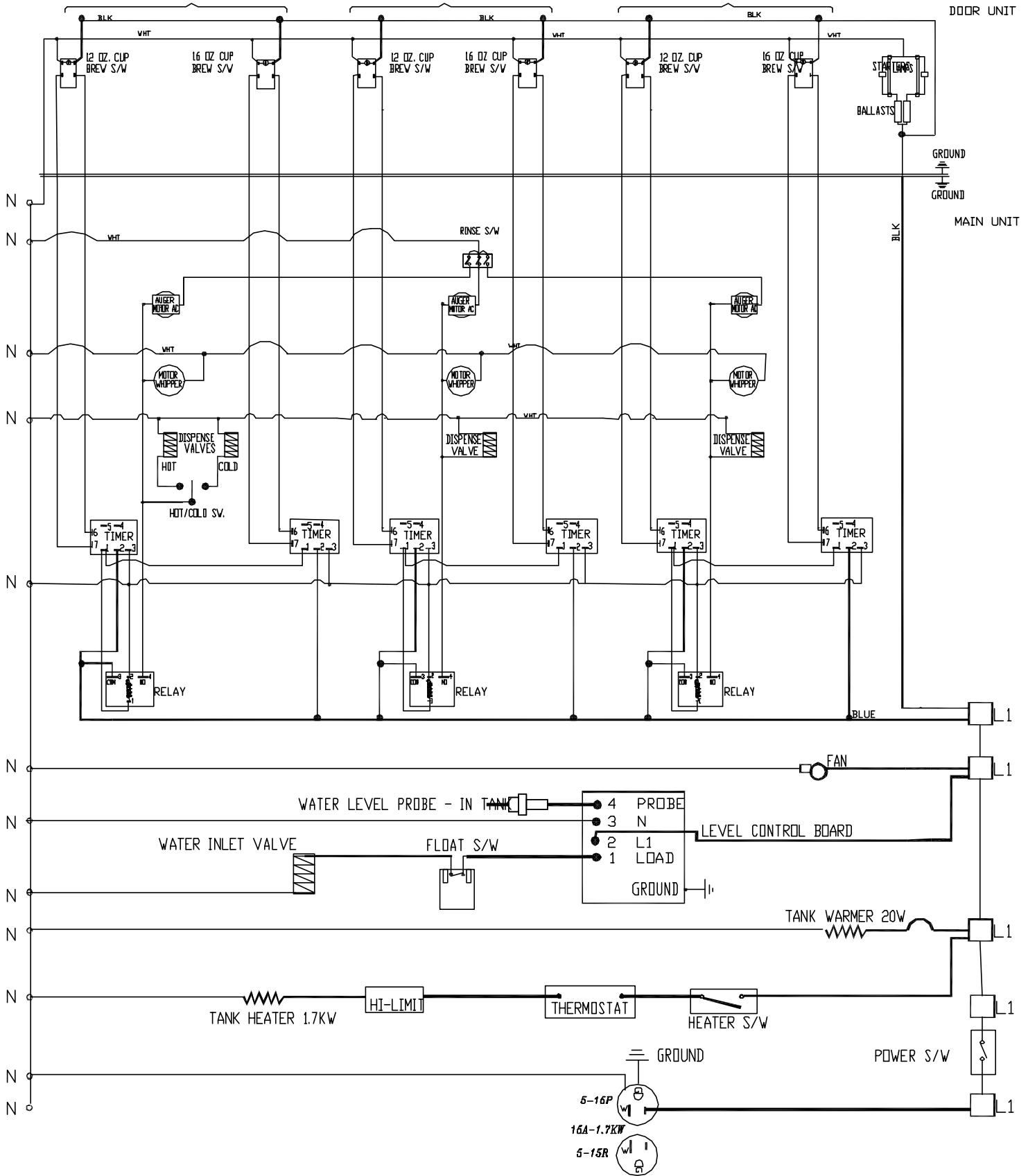
CECILWARE CORPORATION 43-05 20 AVE. L.I.C. NY 11105



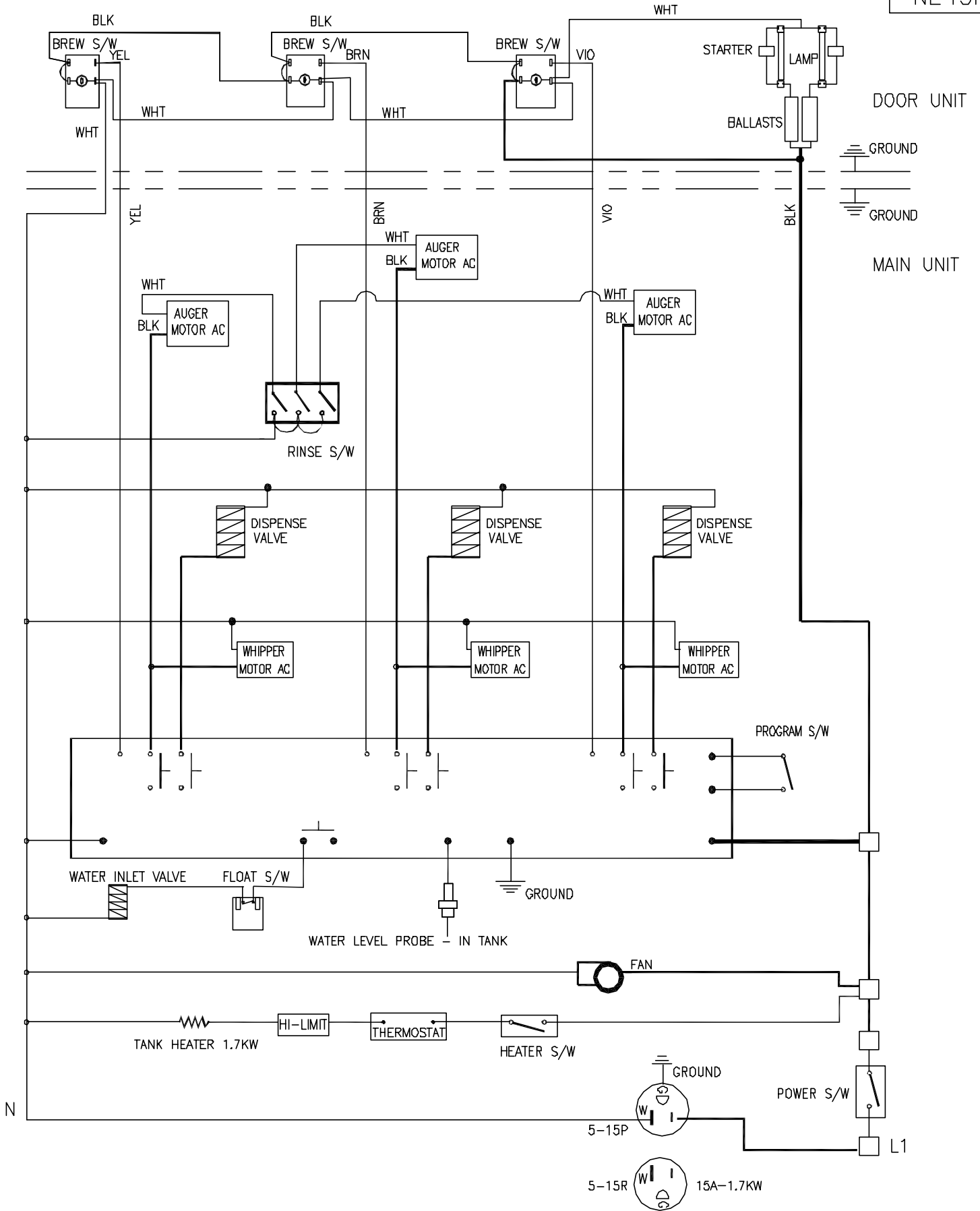
A	M.M.	6/4/2001	REVISED 'N' CONNECTION ON CONTACTOR	APPROVED BY	DATE	PART NO. NE38A
REV	BY	DATE	DESCRIPTION	DRAWN BY	DATE	SCALE
MATERIAL:	N/A			C.G.	6/12/97	N T S
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM GB5M [1.7KW, 120V, 2WIRES,+GND] W/RELAYS, CONTACTOR</p>						<p>REV. -</p>



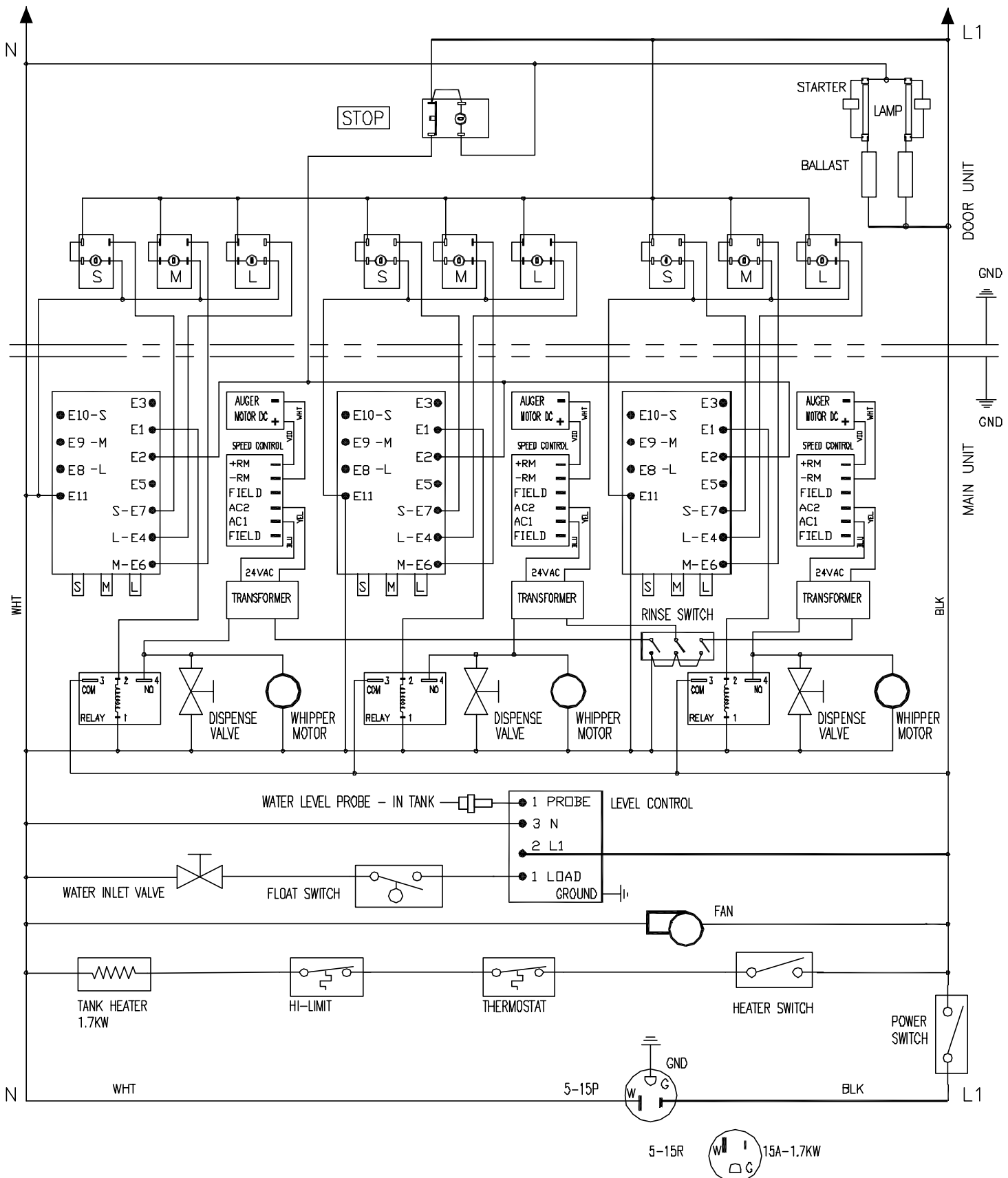
REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE39A
MATERIAL:	N/A			DRAWN BY C.G.	DATE 6/12/97	SCALE N T S
CECILWARE CORPORATION			43-05 20 AVE. L.I.C. NY 11105			
TITLE: ELECTRICAL DIAGRAM GB5M HOT/COLD (1.7KW, 120V, 2WIRES,+GND) W/RELAYS, SPEED CONTROL BD. CONTACTORS, 10 BUTTONS						REV. -



REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO.
						NE42A
MATERIAL: N/A				DRAWN BY: C.G.	DATE: 6/17/97	SCALE: N T S
CECILWARE CORPORATION				43-05 20 AVE. L.I.C. NY 11105		
TITLE: ELECTRICAL DIAGRAM GB3MC- 12/16-HOT/COLD, [12/16 OZ. CUP] [120V, 1.7KW, 1 PH, L1,NTL+GND] W/REL, TIM, HOT/COLD SW. REV.						

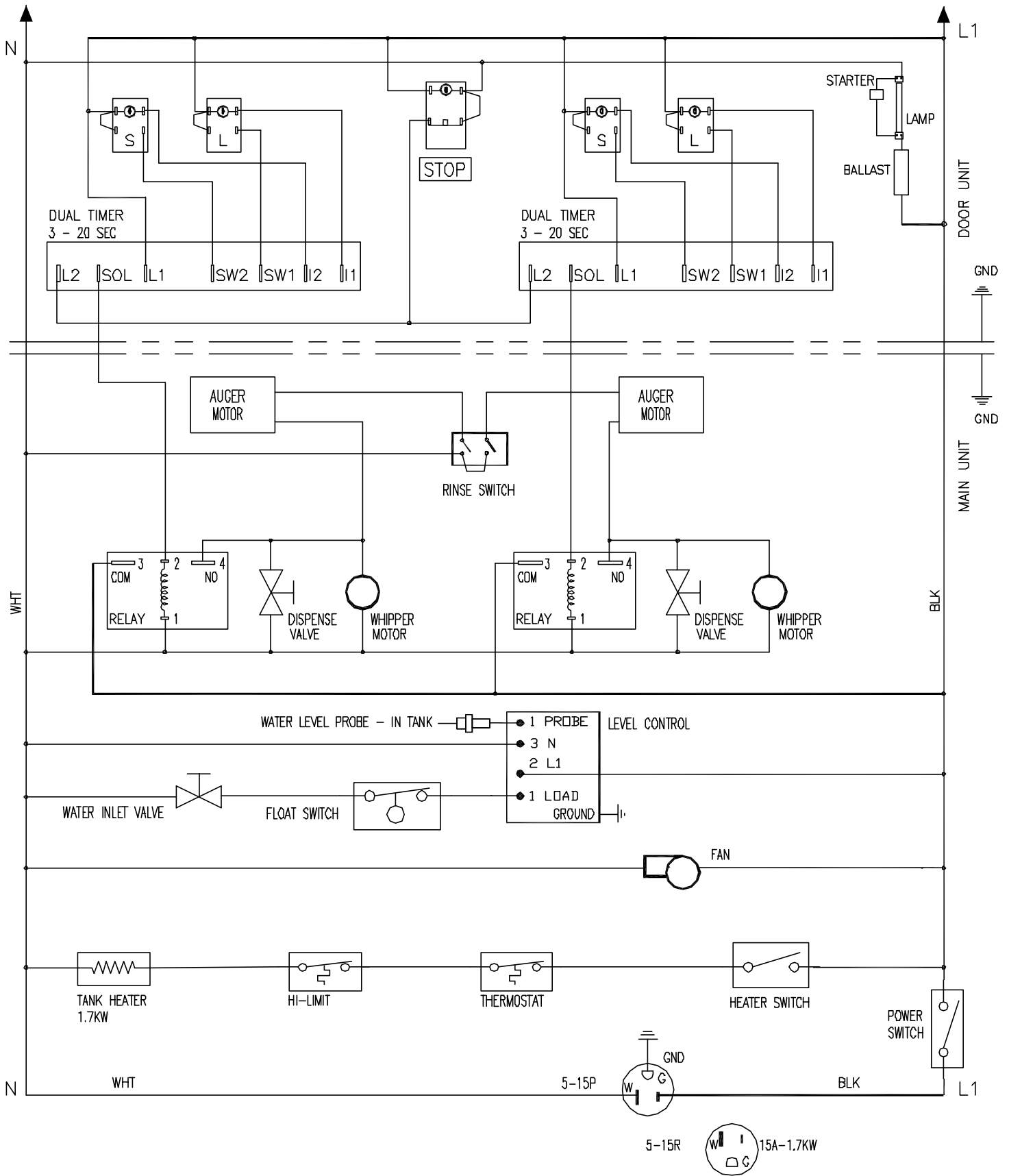


REV	BY	DATE	DESCRIPTION	APPROVED BY	DATE	PART NO. NE43A
MATERIAL:	N/A			DRAWN BY G.V.	DATE 6/25/97	SCALE 1 : 1
CECILWARE CORPORATION				43-05 20 AVE. L.I.C. NY 11105		
TITLE: ELECTRICAL DIAGRAM GB3 PROTO						REV. -



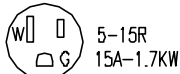
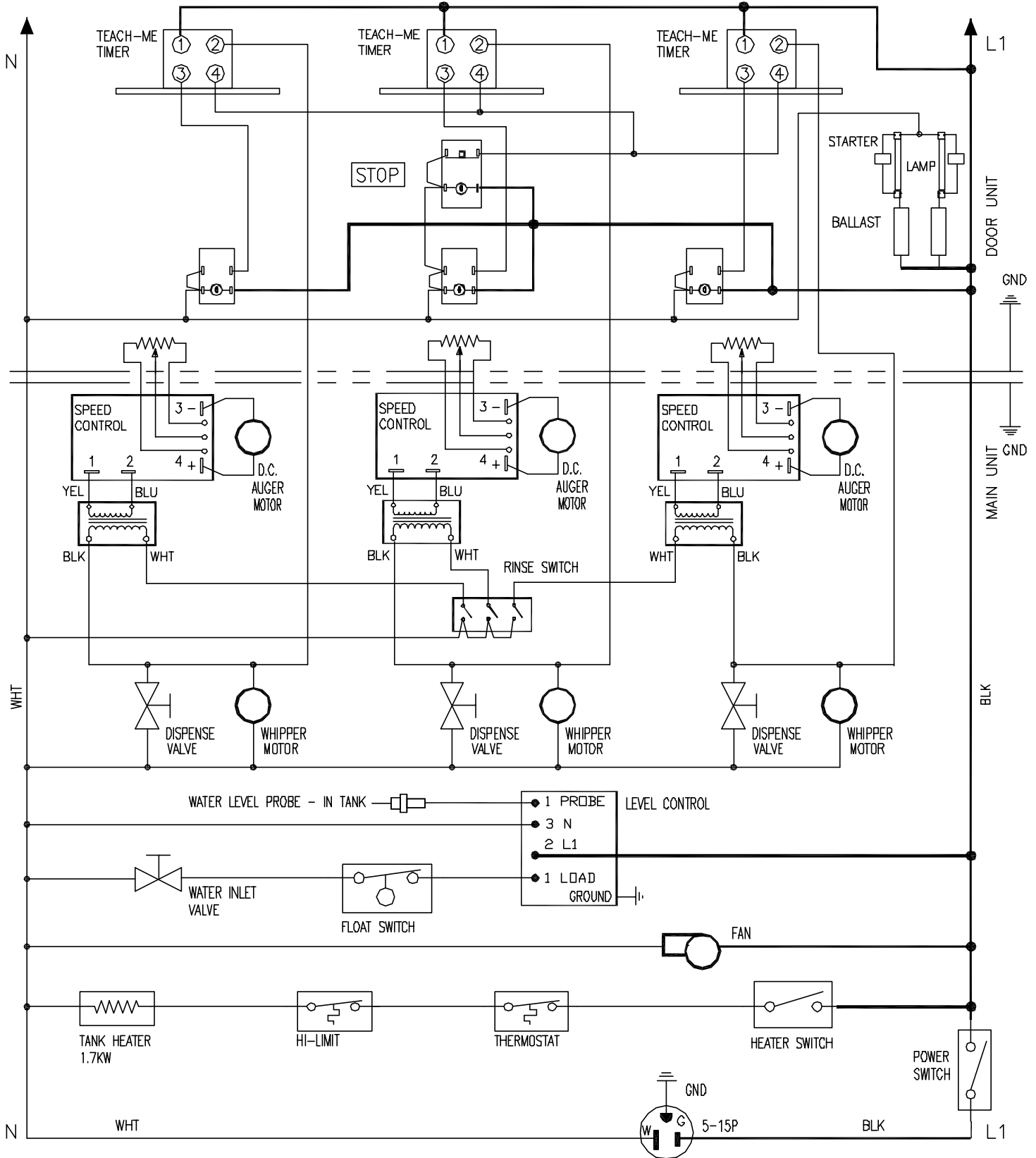
B	G.V.	9/12/97	REVISED				
A	G.V.	8/8/97	REVISED		APP'D BY	DATE	PART NO NE47A
REV	BY	DATE		DESCRIPTION	DRAWN BY G.V.	DATE 8/6/97	SCALE 1 : 1
CECILWARE CORPORATION				43-05 20 AVE. L.I.C. NY 11105			
TITLE: ELECTRICAL DIAGRAM, Mc DONALD							REV.

NE47A

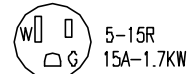
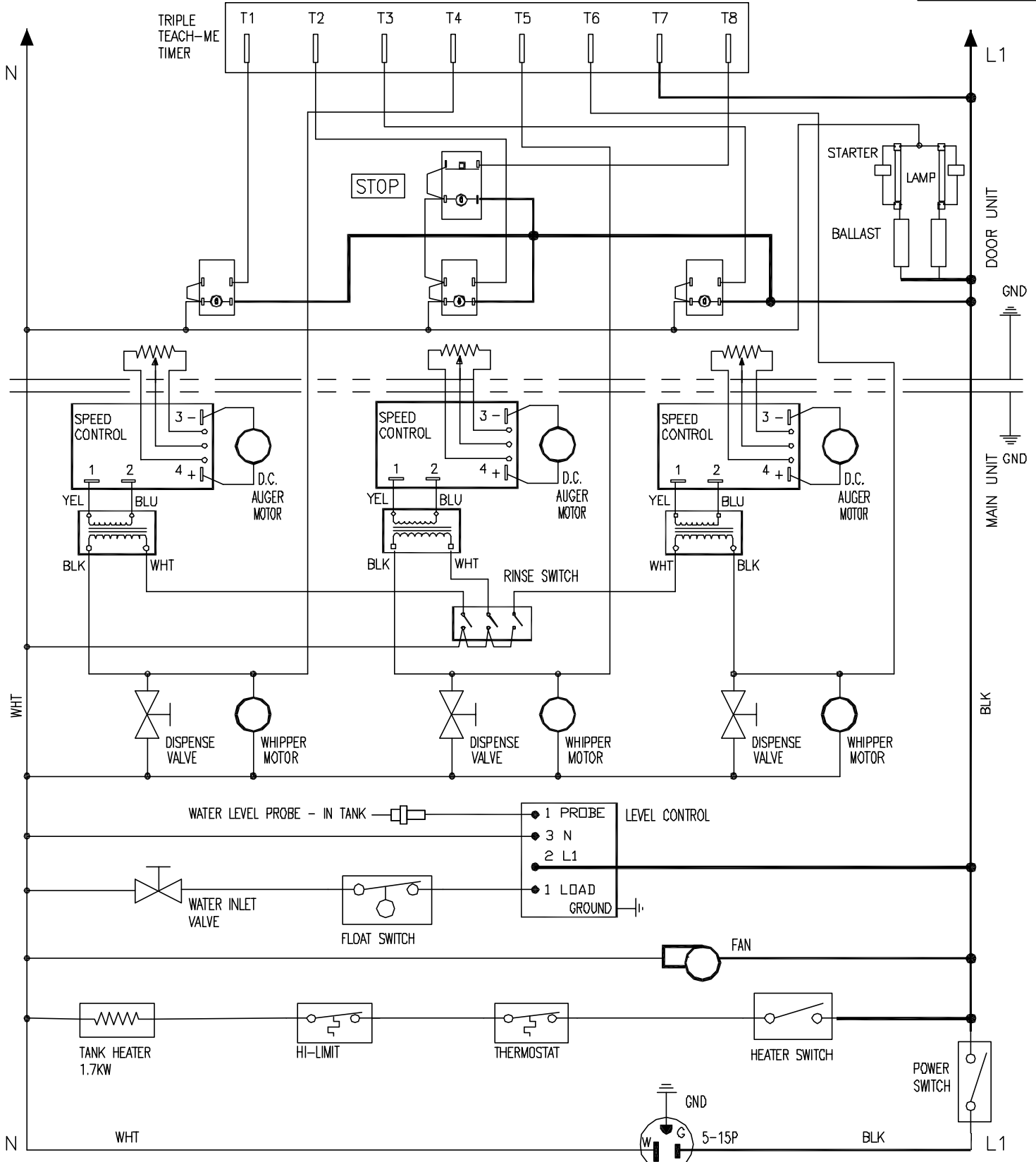


REV	BY	DATE	DESCRIPTION	APP'D BY	DATE	PART NO NE50A
				G.V.	9/22/97	SCALE 1 : 1
<p>CECILWARE CORPORATION</p>				<p>43-05 20 AVE. L.I.C. NY 11105</p>		
<p>TITLE: ELECTRICAL DIAGRAM, (GB2) Mc DONALD 1.8KW, 120V, 1PH, 2 WIRES + GND</p>						<p>REV.</p>

NE50A



REV	BY	DATE	DESCRIPTION	APP'D BY	DATE	PART NO	SCALE
						NE54A	1 : 1
<h1>CECILWARE CORPORATION</h1>				43-05 20 AVE. L.I.C. NY 11105			
				TITLE: ELECTRICAL DIAGRAM (SOUP-3 W/TEACH ME TIMERS)			
				NES4A			



REV	BY	DATE	DESCRIPTION	APP'D BY	DATE	PART NO NE55A
				DRAWN BY G.V.	DATE 11/14/97	SCALE 1 : 1
<h1>CECILWARE CORPORATION</h1> <p>43-05 20 AVE. L.I.C. NY 11105</p>				<p>NESSA</p>		
						REV.