

MANUAL

SPECIFICATIONSINSTALLATION	OPERATIONAL INSTRUCTIONS	 ADJUSTMENTS COMPONENTS	PARTS IDENTIFICATIONWIRING DIAGRAMS
MACHINE MODELS	ICED TEA DISPENSERS	HOT TEA DISPENSER	PLASTIC TRAYS and S.S. GRILLS
LTB-303 or PORTABLE	LB1-3 gal.	3 Lt. AIRPOT V226A	SINGLE M634A and RV29A
LTB-505 or PORTABLE	LB1-5 gal.		DOUBLE M633A and RV30A
LTB-103 or PORTABLE	LRB-3 gal.		TRIPLE M618A and RV31A
LTB-105 or PORTABLE	LRB-5 gal.		
LTB-1010	SU-10P [10 gal.]		
LTB-1010 TWIN			

For Equipment Repair & Service Please Call 1-800-737-5064

LTB MODELS:

LTB-303 W/ LIT STEEPING FUNNEL [HOT WATER SPOUT - OPTIONAL]



LTB-505. W/ LIT STEEPING FUNNEL



LTB-1010 TWIN WITH PLATFORM FUNNEL



LTB-1010 W/PLATFORM FUNNEL





LTB-105. W/ PLATFORM FUNNEL





ELECTRICAL SPECIFICATIONS

MODEL NO.	VOLTS	PHASE	ΗZ	WATTS KW	NO. OF Heaters		RECEPTACLE NEMA NO.	POWER CORD	CIRCUIT BREAKER AMPS
LTB-303C, 505-IT, LTB-103, 105	120	1	60	1.8	1	15	5-15R	5-15P [2 WIRES+GND]	15A
* LTB-PORTABLE - OPTIONAL									
LTB-303, 505, LTB-103, 105	240	1	60	3.0	1	12.5	6-20R	6-20P [2 WIRES+GND]	20A
LTB-1010, LTB-1010 DUAL	240	1	60	4.8	2	20	6-30R	6-30P [2WIRES+GND]	30A

OPERATING ENVIRONMENTAL TEMPERATURE:

Mininum Ambient Temperature: 32° F [0° C]

NOTE: The appliance is not suitable for unsupervised use by young children or aged or infirm persons, according to national standards.

UNPACKING AND ASSEMBLY:

The LTB- 303, 505, 103, 105 is shipped with a set of short adjustable legs mounted on and an additional set of 4" legs with drip tray, funnel, and a water inlet fitting. Install 4" legs to use drip tray. **The LTB-1010 and LTB-1010 Twin is** shipped with a set of short adjustable legs mounted on, a funnel, and a water inlet fitting.

WATER INLET CONNECTION:

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.

The tea dispenser is equipped with a $\frac{1}{4}$ " flare water inlet fitting which is located in the back of the unit. Connect the $\frac{1}{4}$ " dia. Copper waterline to the $\frac{1}{4}$ " flare water inlet fitting of the valve.

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.

3. For use of machine outside the United States of America, connection to water supply mains should comply with the national "Model Water Byelaws"

NOTES:

1. The machine is equipped with a low temperature lockout system and will not brew until the hot water tank is filled with water and has reached the proper brew temperature of 195° f. To test machine with cold water, leave heater switch off.

2. For Portable [-P] units: As the machine brews and dispenses tea, the pump will automatically draw water from the water bottle to maintain tank full. Be sure to keep a second full bottle of water next to the machine, so that when one bottle runs out of water you can transfer the hose to the next bottle.

3. For Portable [-P] units: The pump needs to be reprimed whenever the pump priming button lights up:

- a) If the bottle runs out of water.
- b) If the hose inside the bottle is pulled out of the water while the pump is drawing water, causing airlock.

4. For Portable [-P] units: From time to time after the tank is full, and machine has not been used for some time, the priming button will light up, indicating that the pump is airlocked, due to pressure build up. When the brew button is pressed, it releases the trapped air between the pump and the dispense valve, and normal operation will resume.

After the tank is full the pump will stop drawing water, it will not start drawing water again until the brew button is pressed causing the dispense valve to open up and dispense water.

FAST START UP INSTRUCTIONS FOR LTB-303, 505, 103, 105

CAUTION: BEFORE PLUGGING POWER CORD INTO GROUNDED OUTLET [15A, 120V Or 240V] MAKE SURE <u>HEATER SWITCH IS OFF</u> [Heater Switch is located inside Top Housing. Remove Top Cover for Access].

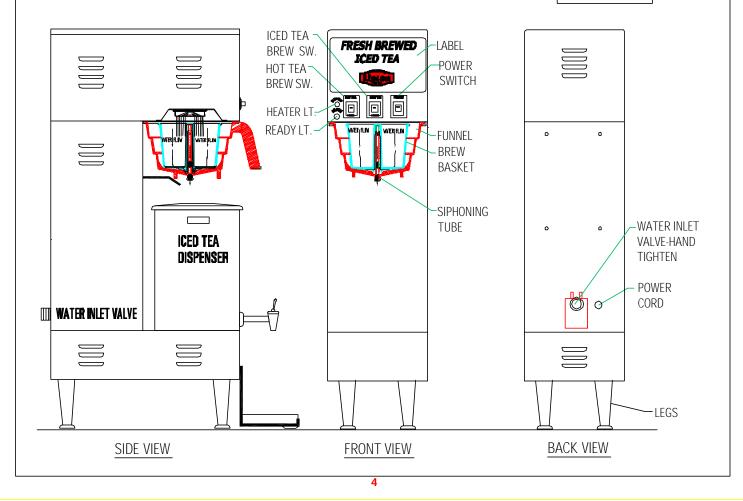
- I. PRIMING FIRST TIME START UP CONNECTED TO DIRECT WATERLINE
- 1. CONNECT A 1/4 Inch COPPER WATER LINE TO THE 1/4 FLARE WATER INLET FITTING ON THE VALVE.
- 2. PLUG POWER CORD INTO DEDICATED OUTLET [120V, 15A, GROUNDED.]
- 3. PRESS POWER SWITCH ON. Tank will start filling.
- 4. WAIT APPROX. 4 MIN. FOR TANK TO FILL UP.
- 5. TURN HEATER SWITCH ON [Heater Switch is located inside Top Housing. Remove Top Cover for Access].
- II. NORMAL EVERYDAY BREWING OPERATION:

For LTB-303 & LTB-505:

- 1. Insert Paper filter with hole over stem and place tea IN PAPER FILTER OPTIONAL OR PLACE TEA DIRECTLY IN FUNNEL INSERT.
 - [for 3 gal. (1) 3 oz. bag or 2.5 3 oz. loose tea] [for 5 gal. (1) 4 oz. bag or 3.5 4 oz. loose tea]
- 2. Place iced tea dispenser or airpot under funnel.
- 3. Press Power Switch ON. Allow approx. 20 minutes for water in tank to reach brewing temperature 197°F.
- 4. When "Ready Light" [green] comes ON, press Brew Button [HOT TEA or ICED TEA].

For LTB-103, 105:

- 1. PLACE TEA BAG (3 OZ.) DIRECTLY INTO FUNNEL.
- 2. Place iced tea dispenser or airpot under funnel.
- 3. Press Power Switch ON. Allow approx. 20 minutes for water in tank to reach brewing temperature 197°F.
- 4. When "Ready Light" [green] comes ON, press Brew Button [HOT TEA or ICED TEA].



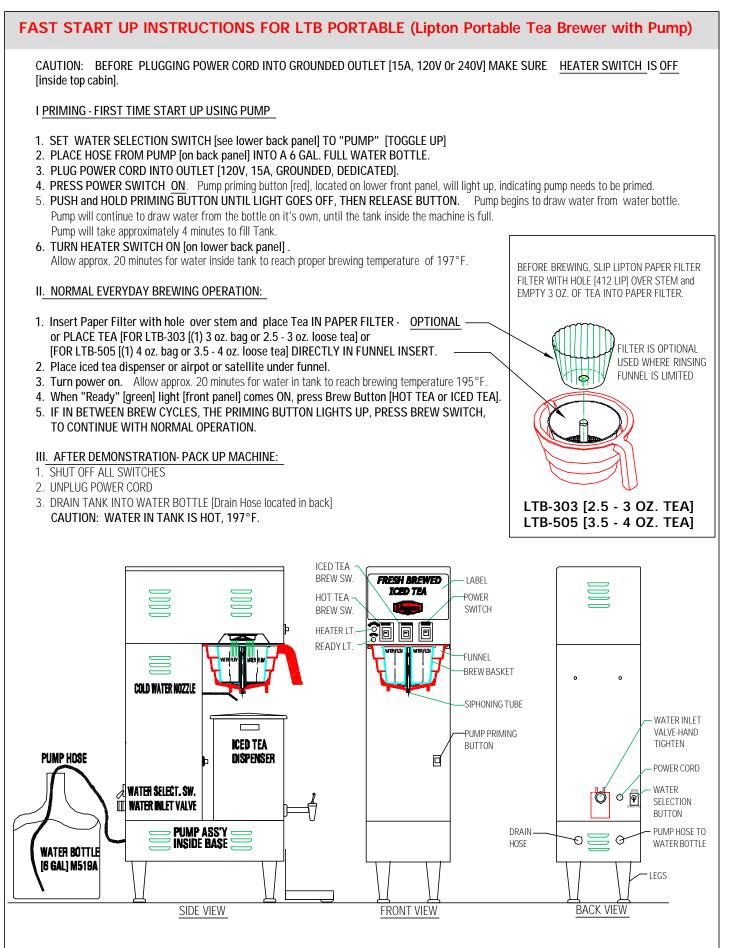


LTB-303

[2.5 - 3 OZ. TEA]



LTB-103



FAST START UP PROCEDURE FOR LTB -1010 & LTB-1010 TWIN

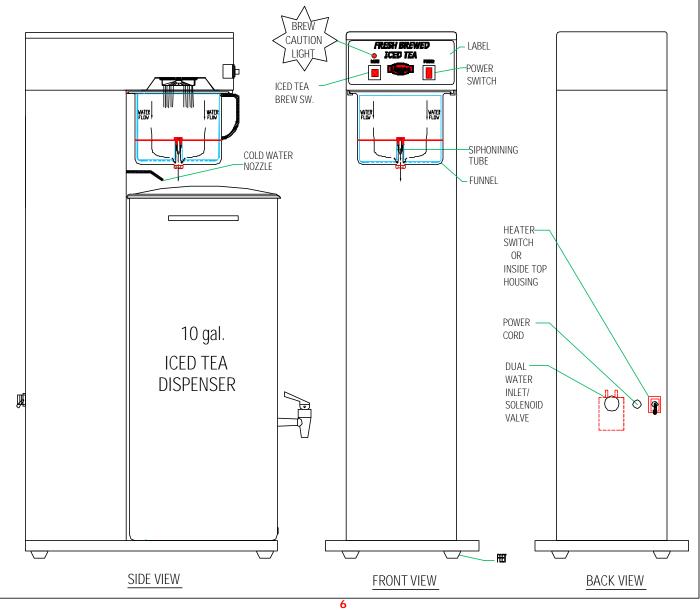
LTB-1010 [8 OZ. TEA]

CAUTION: BEFORE PLUGGING POWER CORD INTO GROUNDED OUTLET [15A, 120V Or 240V] MAKE SURE <u>HEATER SWITCH IS OFF</u> [on back panel or inside top cabin].

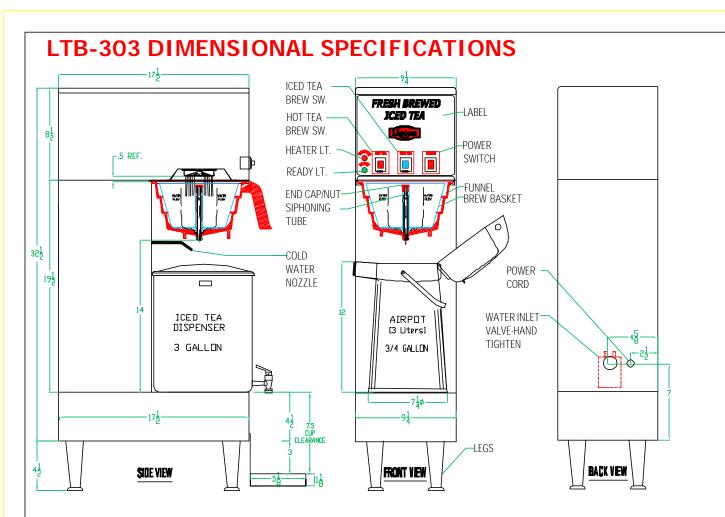
- I. PRIMING FIRST TIME START UP CONNECTED TO DIRECT WATERLINE
- 1. CONNECT A 1/4 COPPER WATER LINE TO THE 1/4 FLARE WATER INLET FITTING ON THE VALVE.
- 2. PLUG POWER CORD INTO OUTLET [120V, 15A, GROUNDED, DEDICATED].
- 3. PRESS POWER SWITCH ON. Tank will start filling.
- 4. WAIT APPROXIMATELY 4 MIN. FOR TANK TO FILL UP, THEN TURN HEATER SWITCH ON [Toggle UP see lower back panel]
- II. NORMAL EVERYDAY BREWING OPERATION:

For LTB-1010:

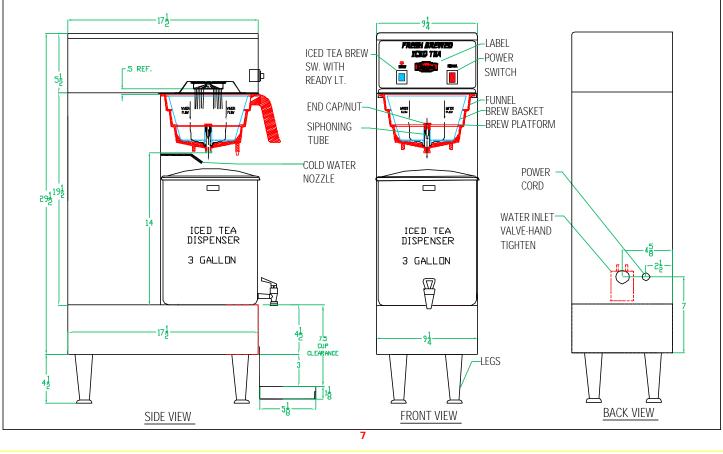
- 1. PLACE TEA BAGS [2] 4 oz. each, 8 oz. total, DIRECTLY ONTO FUNNEL PLATFORM.
- 2. Place Iced Tea Dispenser under funnel.
- 3. Turn power on. Allow approx. 15 minutes for water in tank to reach brewing temperature 197°F.
- 4. When "BREW" [green] light comes ON, press Brew Button [toggle down].
- BREW/CAUTION LIGHT flashes during brewing cycle. DO NOT REMOVE FUNNEL WHILE LIGHT IS FLASHING.

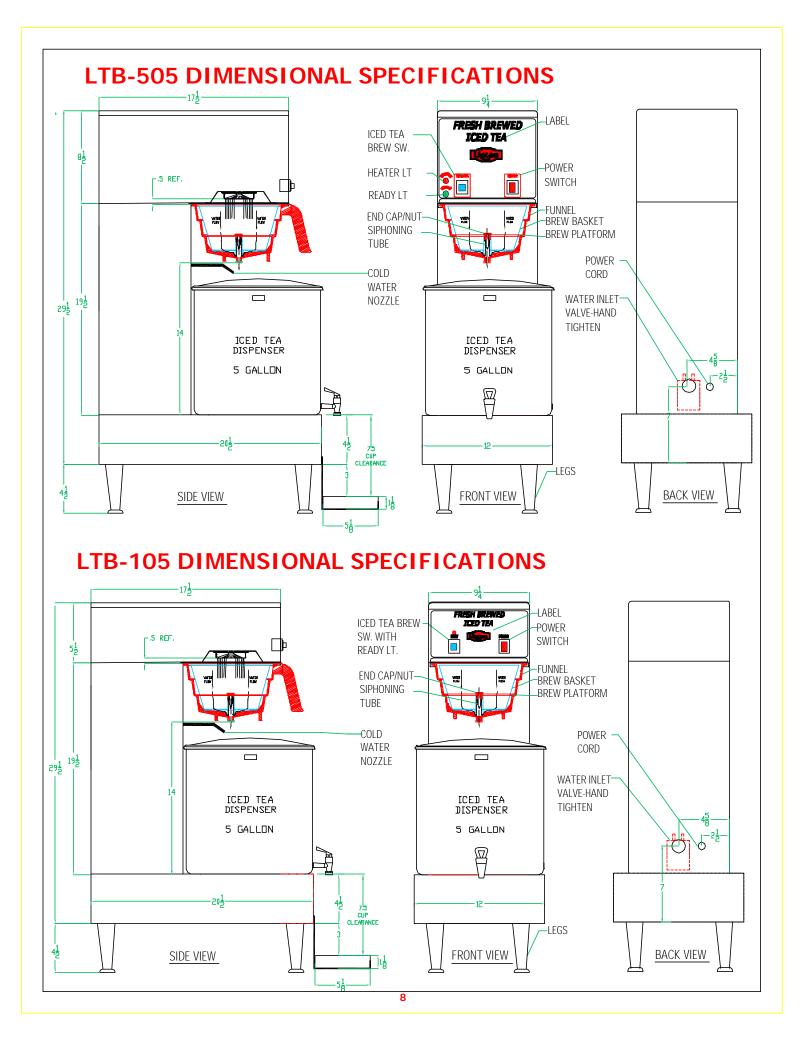


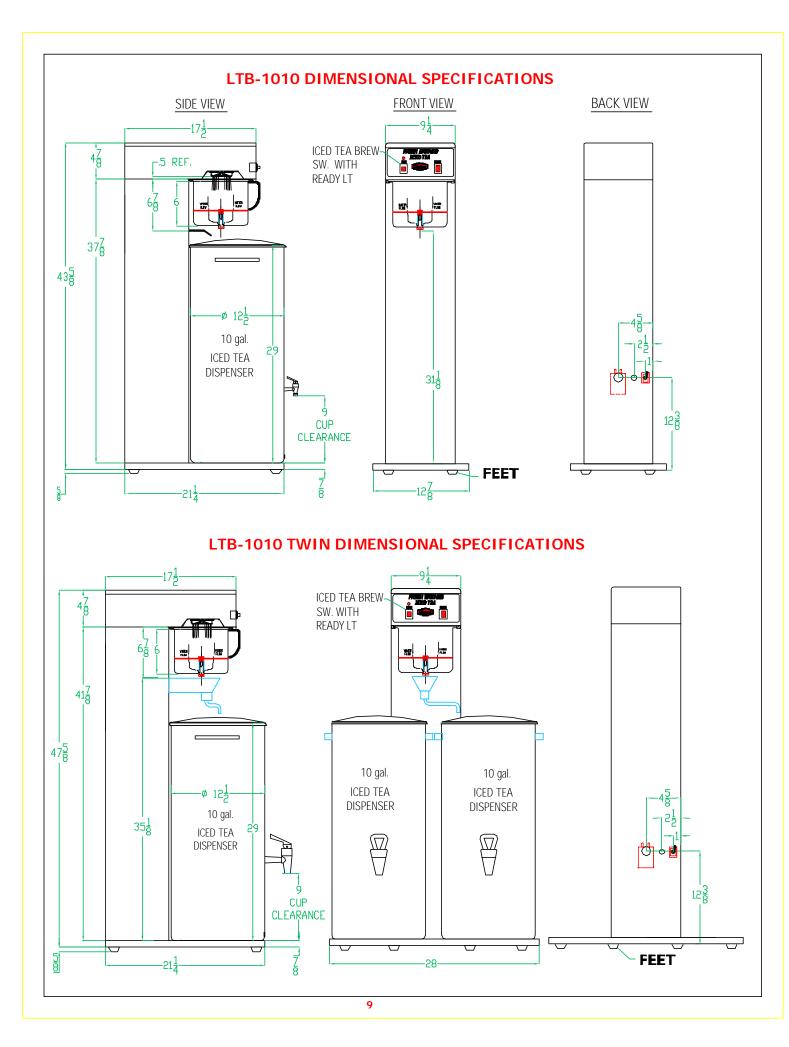
2: DRAWINGSIND000ND96A-A-LTB-MAN.dwg, 03/21/2002 04:35:12 PM, 1:8.0709

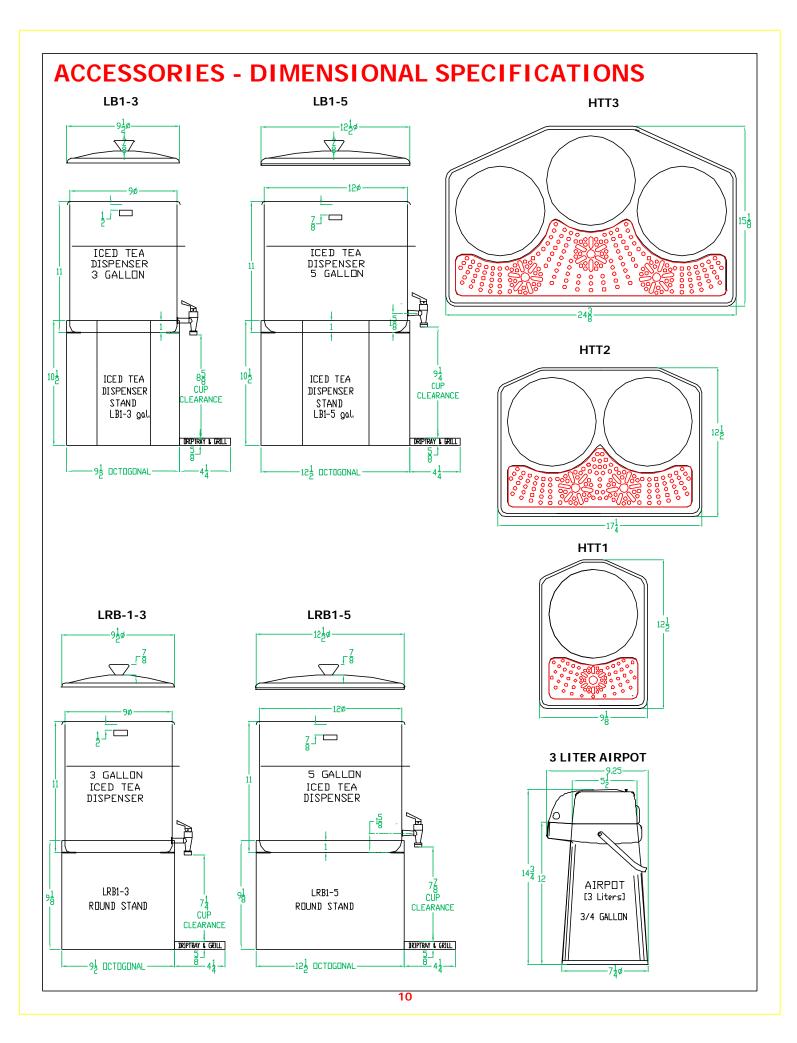


LTB-103 DIMENSIONAL SPECIFICATIONS









TEA BREWING RECOMMENDED MEASUREMENTS

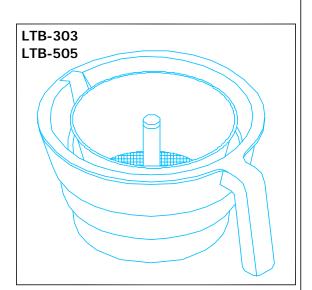
	GROUND TEA
MODEL #	LOOSE or BAGGED
LTB-303, LTB-103	2.5 - 3 oz. (1) 3 oz. bag
LTB 505, LTB-105	3.5 - 4 oz. (1) 4 oz. bag
LTB-1010	8 oz. (2) 4 oz. bag

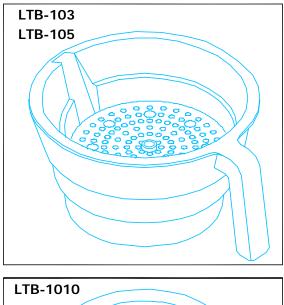
Allow approximately 10 minutes for a complete brew cycle. DO NOT remove brew funnel until it has stopped dripping. Serve Fresh Brewed Tea from dispensing faucet into tea glass over ice.

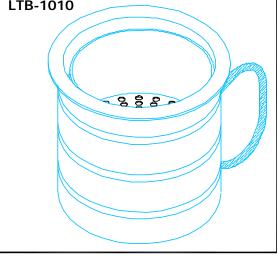
TEA BAGS - Place correct number of tea bag(s) directly into brew funnel.

Replace funnel into brew head of unit and push brew switch, when GREEN READY LIGHT comes on.

GROUND TEA LEAVES - Place paper filter into brew funnel and add proper amount of fresh ground tea leaves into filter. Replace funnel into brew head of unit and push brew switch when GREEN READY LIGHT comes on. See chart above for the recommended ounces of ground tea leaves.







SANITIZING AND CLEANING INSTRUCTIONS FOR LIPTON TEA BREWING EQUIPMENT

DAILY CLEANING OF MACHINE - Wipe clean all surfaces of the machine. Ι.

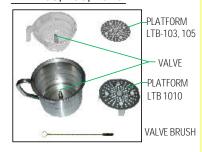
П. DAILY CLEANING OF FUNNELS

- 1. Clean and rinse brew funnel between brewing cycles.
- 2. Wash steeping brew funnel weekly with soap and warm water, rinse thoroughly with fresh water.
- Remove brew basket from steeping 3. funnel by spinning it off (ccw) or pull out platform from platform funnel.
- Use small/valve brush to clean brew 4. funnel valve. Use larger/syphon brush to clean syphoning tube.

STEEPING BREW FUNNEL LTB-303, 505



PLATFORM BREW FUNNEL LTB-103, 105, 1010



III. DAILY CLEANING OF STAINLESS STEEL ICE TEA DISPENSERS

Proper cleaning and sanitizing of the faucet on your tea dispenser s necessary to deliver great tasting fresh brewed iced tea. Tomlinson SPB faucets do not require tools for cleaning and sanitizing. Important: To prevent bacterial growth and protect tea flavor, clean and sanitize tea brewing and dispensing equipment at least once a day as follows:

- 1) Inside surface: Using hot water (140°F) and dishwashing detergent, scrub interior of dispenser and covers with non abrasive bristle brush, including corners and bottom. Be sure the interior of the outlet shank is scrubbed out to remove residues, then rinse thoroughly.
- 2) Outside surface: Wash surface with sponge using hot water and dishwashing detergent.
- Sanitize all interior surfaces of the dispenser, including any 3) mixing utensils and covers, with a chlorine solution (50 ppm). Note: A chlorine solution is easily prepared by putting two capfuls of chlorine into one gallon of warm water.
- 4) Sponge all outside surfaces with chlorine solution (50 ppm). Note: Commercial dishwasher is acceptable.

IV. CLEANING AND SANITIZING FAUCET

- 1) Remove Faucet assembly from dispenser by loosening wing nut.
- 2) Dis-assemble faucet by unscrewing the bonnet. Pull seat cup from faucet stem, and inspect seat cup for wear or hardening, replace if necessary.
- 4) Scrub clean all faucet parts with bristle brush, using hot water (140° F) and dishwashing detergent to remove all tea residues.
- 5) Sanitize by soaking all parts for a minimum of 3 minutes in the chlorine solution (50 ppm). Let all sanitized parts drain and dry Re-assemble faucet and reattach to dispenser. FAUCET HANDLE HAND TIGHTEN ONLY!



-SHANK TOMLINSON FAUCET LOWER ASS'Y SEAT CUP

BONNET

ADJUSTMENTS - TO BE PERFORMED BY QUALIFIED SERVICE PERSONNEL ONLY.

Caution:

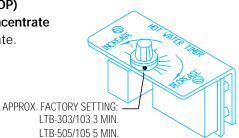
Brewers should be unplugged from electrical outlets before any service is performed.

The water flow rate coming from the hot water tank is constant/fixed at 0.75 gal/min. Increasing or decreasing the amount of hot water dispensed from tank can also be used to adjust the strength of the tea.

The Longer water flows - More water - Weaker tea; Less water flows - Less water - Stronger tea. The LTB-303, 505, 103, 105, 1010 Machine will complete a full cycle in approximately 5 TO 10 min.

1. HOT WATER TIMER (BLACK L265A) ADJUSTMENT (MOUNTED ON TOP) Controls the brewing time (min.) for brewing Coffee and Hot Tea Concentrate Factory set at 3 min. for brewing 3 liters [3/4 gal.] of Tea Concentrate. [*later to be diluted with 2 1/4 gal. of cold water which makes up the total 3 gal. lced tea*].

To increase or decrease dispensing time and volume of **hot water** dispensed, turn knob in the direction shown on timer.



Note: The brewing time, temperature, and amount of product used in the funnel effects the drink strength. See chart of Tea Flavors and Grams to be used, supplied by Lipton.

2. COLD WATER TIMER (BLUE L264A) ADJUSTMENT (LTB-303, 505 ONLY) (MOUNTED ON TOP).

Controls the **dispensing time (min.) for cold water dilution of iced tea**. Factory set at **3 min.** for dispensing **2 1/4 gal of cold water** *dispensed & mixed with 3 liters [3/4 gal.] of hot tea concentrate previously brewed* To increase or decrease dispensing time and volume of **Iced Tea dilution water** dispensed, turn knob in the direction shown on timer.

DRY SETTING: B-303 3 MIN.

APPROX. FACTORY SETTING: _____ LTB-303 3 MIN. LTB-505 5 MIN.

TO RESET TO FACTORY SETTINGS:

*Push the Brew Button (HOT TEA), then adjust Timer to 3 or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.

*Adjust the Dispense Valve 1/4 turn at a time, if necessary, to increase or decrease the Hot Water Flow.

*Push the Brew Button (ICED TEA), then adjust the Timer to 3 min. or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.

3. DELAY TIMER (L595A) [ALL LTB UNITS] -NEAR BASE, ABOVE WATER INLET VALVE. (MOUNTED IN BACK)

Set Delay Timer knob approximately as shown in picture. This setting corresponds to a delay time of 1.5 minutes after the hot tea begins to dispense. If the water pressure requires a different setting on the Cold Water Timer, then the Delay Timer also needs to be adjusted so that it delays the Cold Water 1.5 minutes after the hot tea begins to dispense.

If the water pressure is **higher than 20 PSI**, decrease the setting on the Cold Water Timer and Delay Timer. If the water pressure is **lower than 20 PSI**, increase **only** the setting on the Cold Water Timer to Max.

4. PROGRAMMABLE TIMER "TEACH ME" L576A ADJUSTMENTS - LTB-1010

This timer can be programmed from the brew button to dispense different volume of hot water.

PRIMING:

- a. Make sure heater switch is off.
- b. Push & hold down brew button while switching power on .
- c. Release brew button.
- d. Push brew button again & wait for water to start flowing out of spray head.
- e. Switch power off.

Put timer into program mode:

- a. Start with power off.
- b. While holding down brew button, turn power on.
- c. Release dispense button.

Program the brew button :

- d. Push brew button to start time [product begins dispensing].
- e. Push brew button again to stop time
- [about 2" from top of dispenser for 10 gal.] [product stops dispensing] .
- f. Brew button can be jogged to top off container.

Put timer into run mode:

g. Turn power off and on again [this locks in total dispense time].

Normal Operation: turn power on, turn heater switch on, wait 20 minutes until ready light comes on. Unit is ready to brew.

5. DUAL WATER INLET VALVE CD241 [WAS L496A]:

The Water Inlet Valve is located on the lower part of the main body with the threaded end protruding out of in the back.

The Water Inlet Valve allows water flow up to .87 gal./min. [gpm]. One side supplies water to the tank and one side supplies water directly to the Iced Tea dilution water nozzle. The time that each side draws water is controlled by the Hot Water timer and Cold Water Timer.

6. DISPENSE VALVE L467A :

Locate Dispense Valve, by removing the top lid of machine. Looking down into the machine, the Dispense Valve is mounted on the tank. FIXED FLOW: 1 LITER/MINUTE [0.26 gal./ minute]

LTB-3033 liters in 3 minutes[0.78 gal. in 3 minutes]LTB-5055 liters in 5 minutes[1.3 gal. in 5 minutes]LTB-101010 liters in 10 minutes[2.6 gal. in 10 minutes]

7. THERMOSTAT ADJUSTMENT L681A (WAS L002A or L626A):

 Locate Thermostat:
 Remove the top cover. Thermostat is mounted on top of tank.

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

 Turn
 Thermostat Shaft to its maximum clockwise, CW, position.
 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 1/4 turn slowly counterclockwise, CCW.

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.

To **DECREASE** the water temperature - simply turn the Thermostat Knob one notch **counterclockwise CCW** to the next lower dial setting.



CRITICAL COMPONENTS TESTS

A) Water Inlet Valve Test

Check hot water side, going to tank: 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 electrical 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 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.

Check cold water side, going to dilution nozzle: Turn power off. If water keeps coming out of the dilution nozzle, the solenoid might be clogged or damaged.

A Check Valve should be provided and installed by the customer 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.

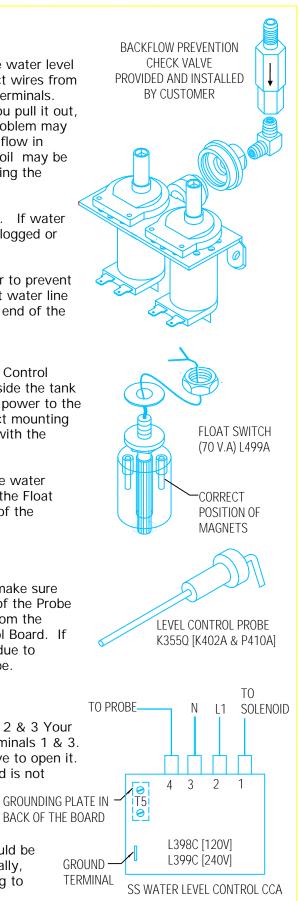
D) Solid State Water Level Control Board Test

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.

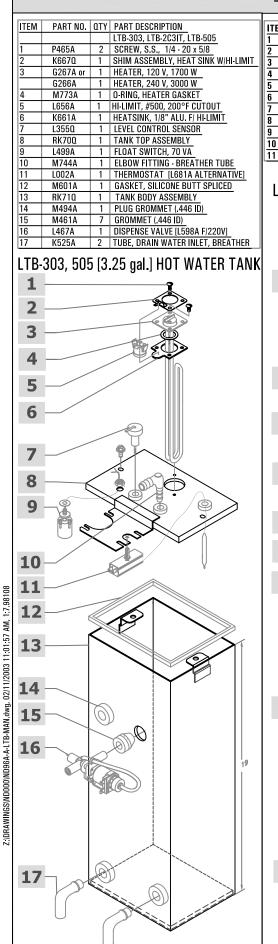
2. Make sure all wire connections to the Board are tight.

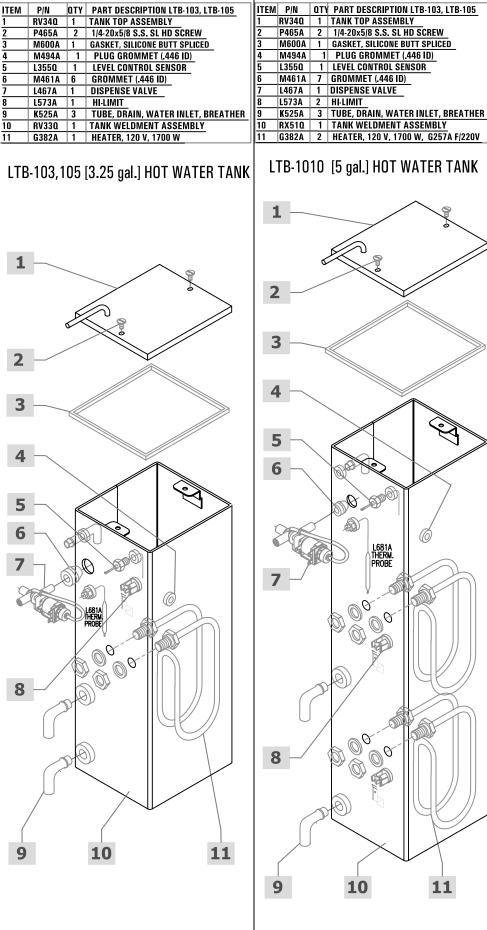
3. The grounding plate at the top, in the back of the board should be securely Grounded. The Board will not work or will work erratically, if it is not grounded properly. If after this, the Board is still failing to open the Water Inlet Valve, replace it.



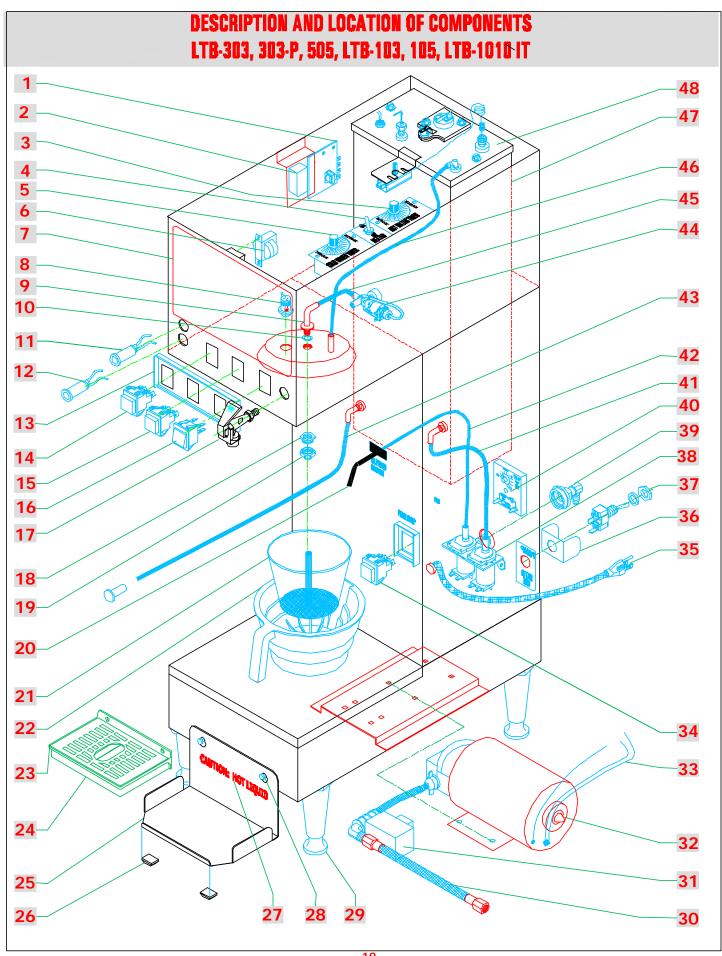
TROUBLESHOOTING GUIDE WARNING: To reduce the risk of electrical shock unplug the dispenser power cord before repairing or replacing any internal components of the PROBLEM PROBABLE CAUSE REMEDY a) Heater Switch OFF. a) Turn Heater Switch ON. 1 b) Allow time for water in tank to heat after filling. Brewed Cold Tea. b) Run out of hot water c) Set Thermostat at 197°F [to max. position]. c) Thermostat is OFF. d) Loose electrical connection. d) Check all electrical connections for contact. e) Thermostat is defective. e) Replace Thermostat. f) Hi-Limit Temperature Switch is tripped. f) Reset the Hi-Limit button, If heater still does not work, replace the Hi-limit Temperature Switch. See Item 6 of Tank Ass'y. a) Bad Heating Element or Heater is burned out. q) Replace Heater. h) Bad low temperature cutout circuit. h) Replace Contactor/Relay. See item 2 of Description of Components. Contactor/Relay L538A 2 a) Not enough Tea in the funnel insert. a) Put more Tea in the funnel insert [see Lipton's chart] b) Water flow too low. b) Check flow [should be .26 gal /min.] Replace Dispense Valve. Tea too weak. c) Adjust hot water timer to 3 min. max. c) Brew time is too short. d) Water is too cold. d) Adjust Thermostat to 197°F [to max. position] 3 a) Too much tea in the funnel. a) Put less Tea in the funnel insert [see Lipton's chart] b) Check flow [should be .26 gal /min.] Replace Dispense Valve. b) Water flow is high Tea too strong. c) Brew time is too long. c) Adjust hot water timer to 3 min. 197°F [to max. position] d) Water is too hot. d) Adjust Thermostat to 197°F [to max. position] a) Clean/check fittings of Water Inlet Valve. 4 a) Leaking Water Inlet Valve. Replace Water Inlet Valve if needed. See "Water Inlet Valve Test" Water keeps dripping or running from b) Clean/unclog Water Dispense Valve. b) Clogged/stuck Water Dispense Valve dilution nozzle. Replace Dispense Valve if defective. a) Check Water Inlet Valve. Replace if necessary. 5 a) Water Inlet Valve malfunction. No water is going See "Water Inlet Valve Test" into tank at all. b) Test High-Level Float Switch. See "High-Level Float Test" b) Hi-Level Float Switch malfunction. c) Check Probe. Replace if necessary. c) Probe malfunction. or d) Check The Water Level Controls. Replace if necessary. No water is coming d) Solid State Water Level Controls board malfunction. from dilution nozzle e) Timer malfunction. e) Check Timer: Time dispinsing time vs. set time on Timer. Replace if necessary. a) Water Level Probe malfunction. a) Check Level Control Probe. Replace if necessary. See "ProbeTest". 6 b) Solenoid (Water Inlet Valve) malfunction. b) Check Solenoid. Replace if necessary. Water will not stop flowing into water c) Solid State Water Level Control board c) Check The Water Level Controls. Replace if necessary. tank. malfunction. d) Float Switch malfunction. d) Replace Float Switch. 7 a) Heater Switch is OFF. a) Turn Heater Switch ON. Water is not heating b) Thermostat is OFF. b) Turn Thermostat ON. Turn Thermostat Knob Clockwise. c) Make sure all wires and ring terminals on theThermostat are tight. up in the water tank. c)Loose connection on Thermostat. d) Reset the Hi-Limit Button, If heater still does notwork, d) Hi-Limit Temperature Switch is tripped replace the Hi-limit Temperature Switch (see Item 6 in Tank ill.). or defetive. e)Heater is burned out or defective. e) Replace the Heater. h) Bad Low Temperature Cutout Circuit. h) Replace Contactor/Relay. See item 2 of Description of Components. Contactor/Relay L538A.

TANK ASSEMBLIES

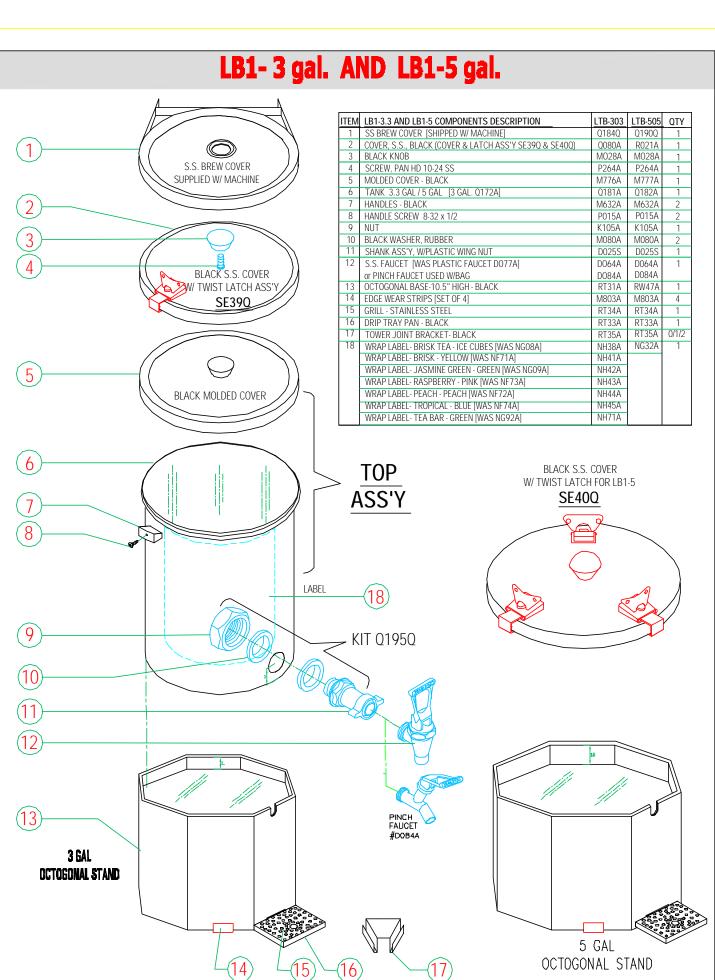




	FUNNEL ASSEMBLIES	
V239P BREWING FUNNEL ASS'Y LTB-103 LTB-105	V2395 STEEPING FUNNEL ASS'Y LTB-303C, LTB-505C LTB-303IT, LTB-505IT LTB-2C3IT, LTB-3C5IT LTB-303CIT	Q196P BREW FUNNEL ASS'Y WITH PLATFORM LTB-1010
P/NDESCRIPTION1M494ASEAL PLUG GROMMET2RX60ATEA BAG SHELF3K612ASIPHONING TUBE-DRIP FREE4V239ABREW FUNNEL, CLEAR POLYCARBONATE5N816ACAUTION LABEL64100A 'O" RING7P499AOCK NUT	P/NDESCRIPTION1F412-LSPAPER FILTER W/HOLE- OPTIONAL2M615ABREW BACKET- MOLDED3H326QSYPHONING TUBE44100A"O" RING5V239ABREW FUNNEL, CLEAR POLY- CARBONATE [WAS RED V2120]6N816ACAUTION LABEL7P499ALOCK NUT	P/NDESCRIPTION1SC16ATEA BAG PLATFORM / PLATE2M494ASEAL PLUG GROMMET3K612ASYPHONING TUBE - DRIP FREE4Q196ABREW FUNNEL, S.S 1GAL.5N816ACAUTION LABEL
1	1	2
3	3 4 5 5 5	3
5 6 7	6 7	5



ITEM	P/N LTB-303 LTB-505	P/N LTB-303 Portable	P/N LTB-103 LTB-105	P/N LTB-1010	PARTS DESCRIPTION (LIPTON TEA BREWER)	
1	L566A	L566A	L566A	L566A	VATER LEVEL CONTROL SENSOR (CCA)	
2	L539A	L539A	L539A	L539A	RELAY, DOUBLE POLE (120V) [LOW TEMP. LOCK OUT] [L538A F/ 220V]	1
3	L265A	L265A		L576A	SINGLE-TIMER – F/Hot Water Dispensing time – BLACK [L265E F/220V]	1
4	L069A	L069A	L069A	L299A	HEATER SWITCH (120V)	1
4 5	L264A	L009A L264A	L264A		GLE-TIMER – F/Cold Water Dispensing time–BLUE [L263A F/ 220V]	
5	NF94A	NF94A	LZ04A		LABELS FOR TIMERS – "COLD WATER" & "HOT WATER"	1
6	CH41A	CH41A			TRANSFORMER F/ FUNNEL LIGHT [LTB-303, 505, 2C3IC ONLY]	1
7	NC49A	NC49A	NH04A	NH04A	SWITCH PANEL LABEL	1
8	L636A	L636A			BREW LIGHT FOR LIT FUNNEL	1
9	H360A	H360A	H360A	H360A	SPRAY HEAD TUBE ASS'Y	1
10	M197A	M197A	M197A		RUBBER WASHER (FOR SPRAY HEAD)	1
10	C002A	C165A	C165A	C260A	HEATER PILOT LIGHT (RED)	1
12	C072A	C072A	C260A	C072A	READY PILOT LIGHT (GREEN) (SHORT) [120V & 220V]	1
13	SC34Q	SC34Q	SC34Q	SC34Q	SWITCH GUARD ASS'Y w/clear cover [SC34A+M713A+SCREW #304 SS 6-32x3/8]	1
13	L291A	L291A	L291A	L291A	BREW SWITCH (HOT TEA) (GREEN) [or L383A] [use L292A for EXPORT]	2
14	L291A	L291A	LZ 7 I A	L271A	BREW SWITCH (ICED TEA) (GREEN) [01 E305A] [030 E272A 101 EXPORT]	2 1
16	L155A	L155A	L155A	L155A	POWER SWITCH (RED) [120V & 220V]	1
17	D042A	D042A	D042A	D042A	FAUCET ASS'Y [HOT WATER - OPTIONAL]	1
17	K107A	K107A	K107A	H322Q	NUT, SPRAY HEAD	1
10	E004A				SPRAY HEAD [WAS K219A]	1
20	H304Q	E004A	E101A H304Q	E101A H304Q	U-TUBE ASS'Y, (cold water dispenser on front panel)	1
		H304Q				1
21 22	M615A	M615A	M615A	SA270	BASKET ASS'Y STEEPING OF BREW-[W/SHELF] [FUNNEL INSERT]	
	V239A	V239A	V239A	Q183A	FUNNEL [3 and 5 gal. units ALTERNATE V212A RED W/ NF24A ON HANDLE]	
23	75015	75015	75015		GRILL – BLACK MOLDED PLASTIC	
24	75060	75060	75060		RIP TRAY PAN – BLACK MOLDED PLASTIC	
25	RE73A	RE73A	RE73A		DRIP TRAY BRACKET	
26	M098A	M098A	M098A	M098A	BUMPER – BLACK	
27	NA52A	NA52A	NA52A	NA52A	ABEL " CAUTION HOT LIQUID"	
28	P488A	P488A	P488A		STUD FOR DRIPTRAY [WAS 92007]	2
29	M172S	M172S	M172S		4" LEGS PLASTIC [SET OF 4] & [SUPPLY BOTH SETS]	1
20	M042A	M042A	M042A		1" FEET – STAINLESS STEEL	4
30		H339A			HOSE [24" LONG – WIRE MESHED] [incoming water to pump]	1
31		E098A			LOW PRESSURE CUT OFF SWITCH	1
32		E097A			PUMP ASSYY [E102A_220V] [w/ high pressure cutoff switch 60 psi]	1
33		CH01A			PUMP HARNESS	1
34		L455A			PRIME SWITCH -TO PRIME PUMP	1
35	C032A	C032A	C032A	C032A	POWER CORD	1
36	U810A	U810A	U810A	U810A	SWITCH GUARD – S.S. SQ.	2
37		L069A	 CD241	 CD241	PUMP/WATERLINE SELECTION SWITCH [same as heater switch]	1
38	CD241	CD241	CD241	CD241	WATER INLET VALVE DUAL .871 GAL/MIN. [use CD244 for 220V]	1
39	K331A	K331A	K331A	K331A	ELBOW FITTING F/BACK OF INLET VALVE	1
40	L595A	L595A	L595A	L595A	DELAY TIMER [120/240V].	
41	M324A	M324A	M324A	M324A	FILL HOSE [water inlet valve to tank] [.312 ID. x 15"]	1
42	M324A	M324A	M324A	M324A	DILUTION HOSE [water inlet valve to cold water nozzle] [.312 ID. x 19"]	1
43	M324A	M324A	M324A	M324A	DRAIN HOSE [drain tube/ tank top to vent hole] [.312 ID x 26"LTB-303 or 32.5" LTB-505]	
44	L467A	L467A	L467A	L467A	DISPENSE VALVE [was L596A] [use CA38A for 220V]	
45	M324A	M324A	M324A	M324A	DISPENSE HOSE (dispense valve to spray head fitting) [.312 ID. x 10"]	
46	M324A	M324A	M324A	M324A	VENT HOSE (vent tube/tank top to spray head fitting) [.312 ID. x 32"]	
47	RK71Q	RK71Q	RN33Q	SA29Q	Q TANK BODY ASS'Y	
48	RK70Q	RK70Q	RN34Q	RN34Q	TANKTOP ASS'Y	1
				L635A	CUBE FLASHER .25-5 SEC. [220V] F/LIGHT- TOP CABIN – NOT SHOWN IN PICTURE	1

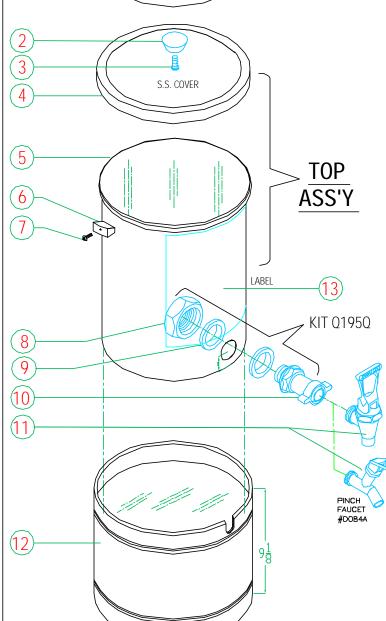


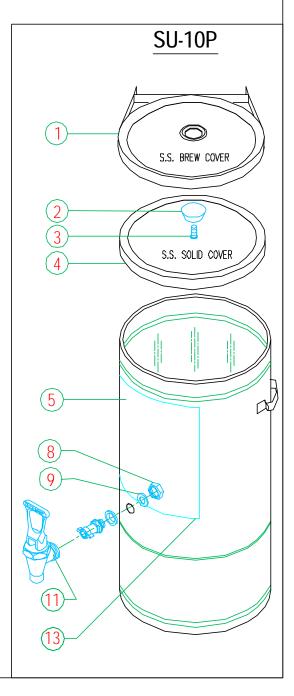
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LRB1- 3 gal., LRB1-5 gal., SU-10P [with S.S. ROUND BASE]



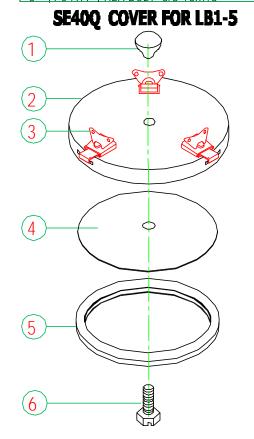
TEM	LB1-3 AND LB1-5 COMPONENTS DESCRIPTION	LB-3.3 gal.	LB-5 gal.	SU-10P	QTY
1	SS BREW COVER [SHIPPED W/ MACHINE]	Q184Q	Q190Q	Q190Q	1
2	KNOB	M028A	M028A	M028A	1
3	SCREW, PAN HD 10-24	P264A	P264A	P021A	1
4	SS COVER - BLACK	Q080A	R021A	R021A	1
5	TANK 3.3 GAL / 5 GAL [Q172A 3 GAL.]	Q181A	Q182A		1
6	HANDLES - BLACK	M632A	M632A		2
7	HANDLE SCREW 8-32 x 1/2	P015A	P015A		2
8	NUT	K105A	K105A	K105A	1
9	BLACK WASHER, RUBBER	M080A	M080A	M080A	1
10	SHANK ASS'Y, W/PLASTIC WING NUT - MODIFIED	D025S	D025S	D089A	1
11	S.S. FAUCET [WAS PLASTIC FAUCET D077A] or	D064A	D064A	D088A	1
	PINCH FAUCET USED W/BAG	D084A	D084A		1
12	S.S. ROUNDD BASE 9.43" HIGH	RZ86A	SA32A		1
13	LABEL- ICE CUBES	NH63A	NH63A	NH63A	1





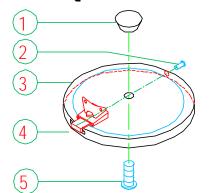
COVERS W/TWIST LATCH

ITEM	P/N	DESCRIPTION FOR LB1-5 gal.
1	M027A	KNOB
2	Q021A	COVER - BLACK
3	P546A	TWIST LATCH
4	SE39A	PLATE, S.S. F/ GASKET
5	M768A	GASKET, BUT SPLICED
6	P049A	HEX BOLT 3/8-16x7/8



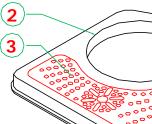
ITEM		DESCRIPTION FOR LB1-3 gal.
1	M028A	KNOB
2	P536A	WELD STUD
3	Q080A	COVER - BLACK
4	P546A	TWIST LATCH
5	P264A	SCREW, PAN HD 10-24 SS

SE39Q COVER FOR LB1-3



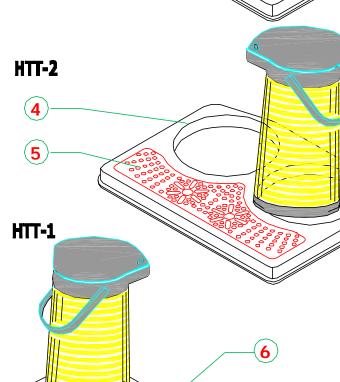
HTT-1, HTT-2, HTT-3

ITEM	P/N	DESCRIPTION
1	V226A	AIRPOT - 3 Liters [3/4 Gal.]
2	M618A	MOLDED TRAY - TRIPPLE
3	RV31A	GRILL S.S TRIPPLE
4	M633A	MOLDED TRAY - DOUBLE
5	RV30A	GRILL S.S DOUBLE
6	M634A	MOLDED TRAY - SINGLE
 7	RV29A	GRILL S.S SINGLE



HTT-3

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