



Crathco®

Operator Manual

Simplicity™ Bubbler CS-3L Crathco® Cold Beverage Dispensers for Panera Bread®



**Model CS-3L-16_PANERA
Part # 1101-016**



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Thank you for purchasing this quality cold beverage dispenser. For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

Grindmaster-Cecilware

4003 Collins Lane, Louisville, KY 40245 USA
Phone: 502.425.4776 Toll Free: 800.695.4500
Fax: 502.425.4664
Web: gmcw.com Email: info@gmcw.com

Grindmaster-Cecilware provides the industry's BEST warranty. Visit gmcw.com for warranty terms and conditions.



**Grindmaster
Cecilware**

Safety Information

Important Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

For your safety and the safety of others, read all warnings and the operator manual before installing or using the product.

DANGER: This term warns the user of imminent hazard that will result in serious injury or death.

WARNING: This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.

NOTICE: This term refers to information that needs special attention or must be fully understood.

WARNING

The appliance is not intended for outdoor use.

Do not clean with a water jet or use in an area where a water jet may be used.

Cleaning and maintenance shall be made only by properly trained persons with supervision.

CAUTION

Lifting hazard. Single person lift could cause injury. Use assistance when moving or lifting.

Sharp edges can cause personal injury. Handle with care.

The appliance is not to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Be sure to provide supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children must be supervised to ensure they do not play with the appliance.

For safe and proper operation the appliance has to be placed in a stable horizontal position.

The appliance is only to be installed in locations where it can be overseen by trained personnel.

NOTICE

Observe machine voltage configuration. Do not apply improper voltage to machine or damage to machine will occur.

Do not use extension cord.

Do not operate the appliance below 1.7°C (35°F) or above 40°C (104°F).

Specifications

Model	Description	Dimensions (H x W x D)	Electrical	Certifications
CS-3L-16	(3) 4.75 gallon (18L) bowls, agitator model.	31.0" x 20.4" x 17.7"	115V / 60 Hz / 8.5A	C-UL US, NSF
CS-3L-16-S	(3) 4.75 gallon (18L) bowls, spray model.	31.0" x 20.4" x 17.7"	115V / 60 Hz / 8.5A	C-UL US, NSF

(Height includes 4" legs)

Installation and Set-Up

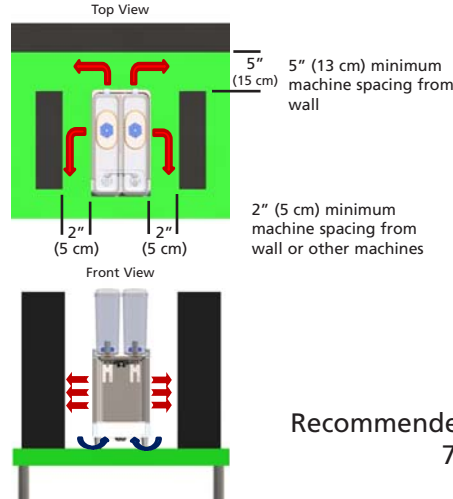
1. Place machine on counter with proper spacing.
 - The appliance must be placed in a horizontal position.
 - The appliance is suitable for indoor use only.
 - If legs are not attached, screw into base and level unit.



a. Place dispenser on stable counter strong enough to support its weight.



b. Allow 5 cm (2") on sides and 13 cm (5") on back for proper ventilation.



2. Install power cord.

a. Note proper voltage.

b. Plug cord into power outlet.

⚠ Observe machine voltage configuration. Do not apply improper voltage to machine or damage to machine will occur.



Do not use extension cord.



Failure to follow proper installation guidelines can damage equipment and void warranty.


⚠ CAUTION

1. This appliance is not intended for the use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance is only to be installed in locations where it can be overseen by trained personnel.

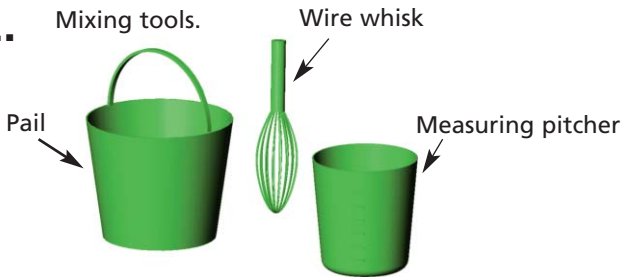
Installation - Agitator Function (Model CS-3L-16)

<p>1. </p> <p>Install mixing impeller.</p>	<p>2. </p> <p>Install bowl gasket.</p>	<div style="border: 1px solid black; background-color: yellow; padding: 5px;"> <p>CAUTION Sharp edges can cause personal injury. Handle with care.</p> </div> <p>Replace axle if flange thickness is less than 0.75mm (0.03 inch) thick. </p> <p>Replace impeller if bearing surface is worn more than 0.5mm (0.02 inch) thick. </p> <p>Inspect for wear.</p>
<p>3.  </p> <p>a. b.</p> <p>Place o-ring on dispense valve (check if nicked or twisted). Place in bowl.</p>	<p>4. </p> <p>Install assembled bowl.</p> <div style="background-color: blue; color: white; padding: 2px; text-align: center;">NOTICE:</div> <p>Machine must be OFF.</p> <div style="display: flex; justify-content: space-around;">  <p>Insert bowl lip underneath of lock position on the back of top tray.</p>  <p>Then, press down on the front of the bowl until you hear a click indicating the bowl is locked properly in place.</p> </div>	
<p>5. </p> <p>Install handle.</p>	<p>6. </p> <p>Flip out support bracket for drip tray.</p>	<p>7. </p> <p>Place drip tray cover on drip tray.</p>  <p>Install drip tray.</p>
<p>8.  </p> <p>a. b.</p> <p>Mix product in clean container. Fill bowl with product.</p>	<p>9. </p> <p>Install bowl cover.</p>	<p>10.  </p> <p>Turn power "on".</p>

Product Preparation & Use

- 1.**  Wash hands thoroughly when handling dispenser and product.



- 2.** Mixing tools. 

Use only clean mixing tools to prepare product.

3.



To ensure safe and quality beverage, use only reliable, purified, or potable water source to prepare the product.

4.



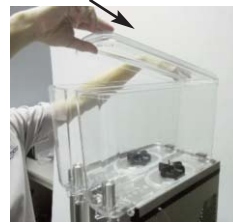
Prepare concentrate by mixing powder with water using wire whisk until completely dissolved. Follow recommended dilution per product label.

5.



Pour concentrate into dispenser and then add remaining water per product label.

6.



Install lid.



Turn on main power switch.

7.

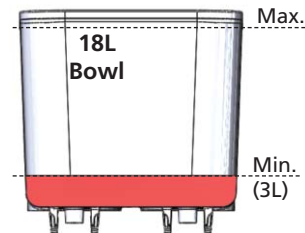


Correct way to dispense.



Incorrect way to dispense.

8.



Always observe minimum 3 liter fill level to prevent foaming of product at low level.

9.

PRODUCT PREPARATION AND USE

1. Prepare concentrate by mixing powder with water using wire whisk until completely dissolved. Follow recommended dilution per product label.
2. Pour concentrate into dispenser and then add remaining water per product label.
3. Install lid and turn on main power switch.
4. 25~30° C (77~86° F) ambient temperature is suitable for the operation.
5. This machine maintains beverage temperature of 1~5° C (34~41° F).
6. The dispenser is not for dispensing potentially hazardous beverage.

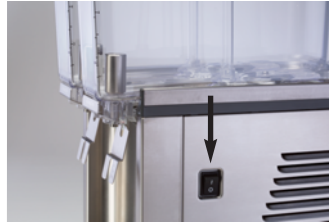
Daily Cleaning

Machine Disassembly

DAILY						
	1	2	3	4	5	
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			



1.



Turn power "off".

2.



Remove drip tray and cover.

3.



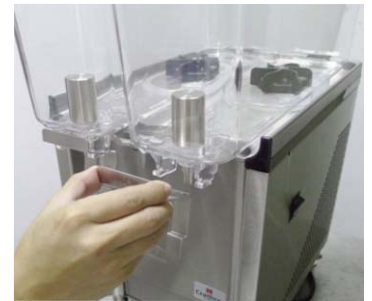
Rotate support brackets for drip tray.

4.



Drain bowl.

5.



Remove handle.

6.

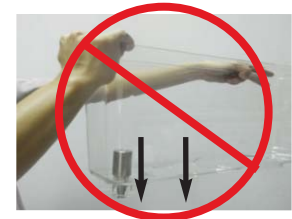


Remove bowl cover.



Press release latch on front of the machine before removing the bowl.

NOTICE: FRAGILE!



Do not drop.

7.



Remove valve with seal.

8.



Remove bowl gasket.

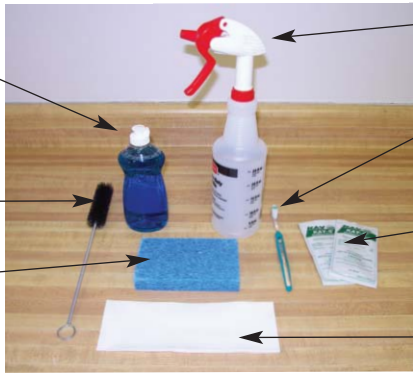




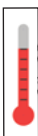
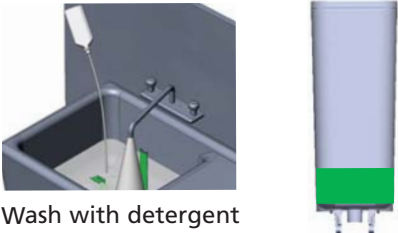
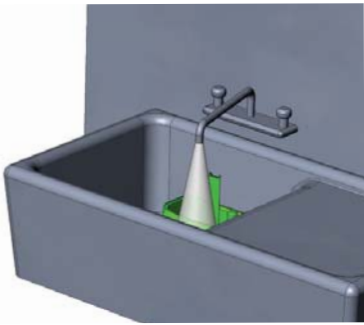





9.



Remove mixing impeller.

Daily Cleaning (cont.)

Cleaning Procedures

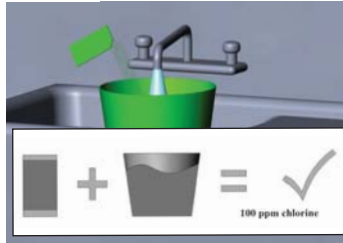
<p>Cleaning Materials & Tools</p> <p>liquid detergent (do not use laundry bar/ powdered detergents)</p> <p>long brush</p> <p>foam/sponge (do not use abrasive)</p>  <p>sprayer</p> <p>toothbrush</p> <p>NSF approved sanitizer</p> <p>paper towels</p>	<p>1.</p>  <p>Take parts to sink.</p>	
<p>2.</p>  <p>Units with spray agitators: Remove pump cover and spray tube.</p>	<p>3. a.</p>  <p>b.</p>  <p>Lift out dispense valve and remove o-ring.</p>	<p>4.</p> <p>50°C (122°F) Maximum water temperature for cleaning.</p>  <p>75mm (3 inch) Maximum water level for cleaning</p>  <p>Wash with detergent and warm water.</p>
<p>5.</p>  <p>Rinse with clean water.</p>	<p>6.</p>   <p>Wipe evaporator plate with detergent and warm water.</p>	<p>7.</p>   <p>Clean front panel, exterior panels and release latch.</p>
<p>8.</p>  <p>Clean counter and bottom part of dispenser with paper towel.</p>	<p>9. THOROUGHLY CLEAN ALL PARTS IN WARM WATER USING A MILD NON-ABRASIVE DETERGENT AND RINSE THOROUGHLY.</p> <p>NOTICE: ABRASIVES WILL SCRATCH PLASTIC PARTS. WASH BOWL LIDS IN COOL OR LUKEWARM WATER TO AVOID LEAKS DUE TO SEALED SURFACE BEING DAMAGED.</p> <p>NOTICE: The appliance is not suitable for installation in an area where a water jet could be used. The appliance must not be cleaned by water jet.</p>	

Daily Cleaning (cont.)

Cleaning Procedures

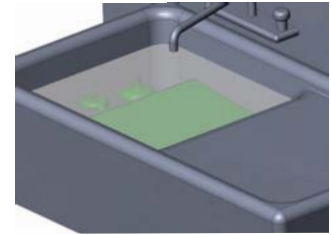
DAILY						
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

1.



Prepare 8L of chlorine-based sanitizing solution (to 100 ppm) per package instructions.

2.



Submerge parts in solution for 15 minutes.

3.



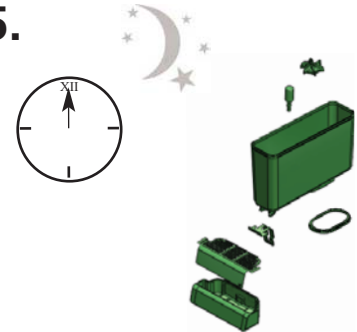
Spray inside of bowl with sanitizer.

4.



Spray inside of lid with sanitizer.

5.



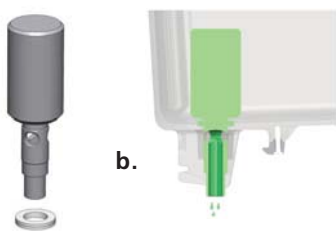




Air dry parts overnight.

Maintenance

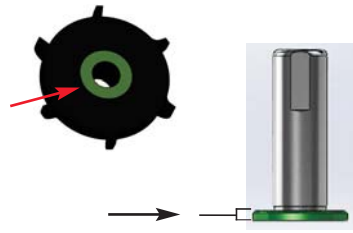


1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified persons in order to avoid a hazard.
2. When freezing occurs, the appliance must be powered off.
3. The appliance is suitable for liquid juice concentrate and beverage mixing powder.
4. Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

Troubleshooting





Leaking






<p>1.</p>  <p>a. O-ring nicked, deformed, or twisted?</p> <p>b. Foreign particles on bowl valve seat?</p>	<p>2.</p>  <p>Cracked bowl? Replace bowl.</p>	<p>3.</p>  <p>Drain tray overflow? Empty tray.</p>
<p>4.</p>  <p>Valve securely in place? Push and twist to seat.</p>	<p>5.</p>  <p>Gasket secured in place? Push to seat.</p>	

No product agitation

<p>1.</p> <p>Replace impeller if bearing surface is worn.</p>  <p>Replace pump axle if flange thickness is less than .75mm (0.03 inch) thick.</p> <p>Impeller and/or axle worn? Replace worn parts. See routine maintenance.</p>	<p>2.</p>  <p>Pump motor magnet needs adjustment? ☎ Call for service.</p>
<p>3.</p>  <p>Impeller installed correctly?</p>	

Troubleshooting (cont.)

No refrigeration	
<p>1.  Plugged in to wall outlet?</p>	<p>2.  Power switch on?</p>
<p>3. Compressor does not operate; fan does? ☎ Call for service.</p> 	<p>4. Faulty thermostat? Machine will not operate. ☎ Call for service.</p> 

Poor refrigeration	
<p>1. Dirty condenser filter and condenser? Clean condenser or ☎ call for service.</p>	
<p>2. No product agitation? See previous page.</p> 	<p>3. Impeller does not spin. Faulty pump motor? ☎ Call for service.</p> 
<p>4. Compressor does not operate; fan does not operate. Faulty fan motor? ☎ Call for service.</p> 	<p>5. Faulty thermostat or improper setting? ☎ Call for service.</p> 

Troubleshooting (cont.)

Noisy machine

1.



Impeller installed correctly in bowl?

2.



Bowl or pump installed while unit in "on" position?
Turn unit off. Reinstall parts.

3. Faulty pump motor bearings.
☎ Call for service.

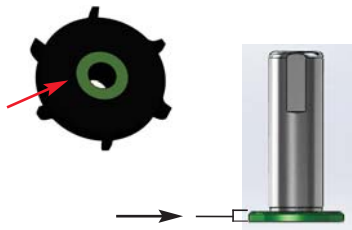


Chattering impeller? Ensure correct drive magnet height or
☎ Call for service.



4.

Replace impeller if bearing surface is worn.



Replace pump axle if flange thickness is less than .75mm (0.03 inch) thick.

Impeller and/or axle worn? Replace worn parts.
See routine maintenance.

5.



Broken impeller? Replace it.

6.

Fan blade bent?
Unplug unit, remove side panel, inspect fan blade.

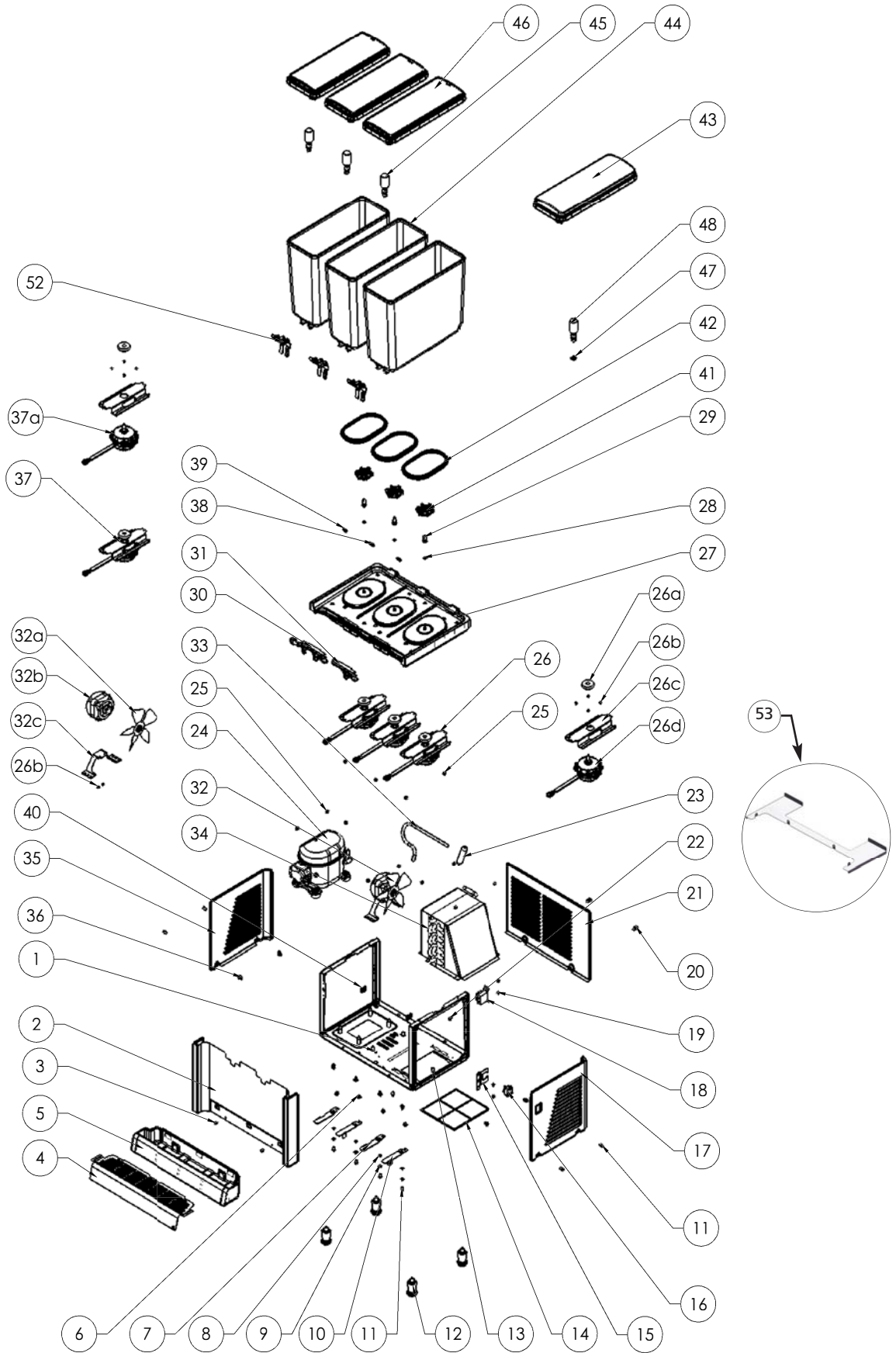


If you still need help, call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) (Monday through Friday 8 AM - 6 PM EST). Please have the model and serial number ready so that accurate information can be given.

Prior authorization must be obtained from Grindmaster-Cecilware for all warranty claims.

Grindmaster-Cecilware provides the industry's BEST warranty. Visit our website at GMCW.com for warranty terms and conditions.

Basic Machine Parts (CS-3L)



Basic Machine Parts (continued)

1	Base Structure	200-00142
2	Front Panel assembly with magnet, CS-3L	231-00392
3	Screw Truss Head SS. (Mat. 420)8-32 x 1/2"	0069
6	Screw, Support Drip Tray Bracket	220-00013
7	Bracket, Support Drip Tray Lt.	200-00053
8	Washer, Spring DIN 137B	99299
9	Sleeve, Bracket Support Drip Tray	210-00119
10	Bracket, Support Drip Tray Rt.	200-00052
11	Screw, TPH M4x1.5 Plastiite SS	99306
12	Leg, 2" Adjustable W/Rubber Pad	220-00021
	Leg, 4" Adjustable W/Rubber Pad	M005SA
13	Screw, 14 x 1/2, Type "B", Hex Hd	0063
14	Condenser Filter, CS-3L	210-00585
15	Bracket, Switch	200-00058
16	On-Off Switch Rocker	99066
17	Right Side Panel, Simplicity	200-00056
18	Temperature Control	1059
19	Screw, M4x8mm, TH, PH, Trilobe, Blk	99059
20	Access Panel Screw	220-00021
21	Back Panel	200-00145
22	Wire Saddle Locking Top Teardrop	354-00002
23	Dryer, D35, CS-4E	1451
24	Compressor	3253
25	Nut, Hex, Lock, 1/4-20 "K" Type	0055
26	Pump Motor, Agitator models Assembly	231-00381
26a	Magnet, Drive Assy	2049
26b	Nut, M4, Nylon, A4SS	99406
26c	Bracket, Pump Motor	200-00648
26d	Pump Motor, Low Speed, 300 RPM	260-00027
27	Evaporator Assembly, CS-3L	231-00405
28	Seal, Bearing Sleeve	290-00005
29	Bearing Sleeve, Agitator models	220-00305
	Bearing Sleeve, Spray models	220-00295
30	Cam-Lock Remove Bowl Lt. Assembly (Double Cam - Lock)	231-00433
31	Cam-Lock Remove Bowl Rt. Assembly (Single Cam-Lock)	231-00434
32	Fan Motor Assembly	3432
32a	Fan blade	1460
32b	Fan Motor	3430
32c	Bracket, Fan Motor	3429
33	Copper, Discharge	3763-2
34	Condenser	332-00003
35	Left Side Panel, Simplicity	200-00057
36	Grommet, for Plastic Sides	2679
37	Pump Motor, Spray models Assembly	231-00382
37a	Pump Motor, Spray models, 1500 RPM	260-00028
38	Drainage channel silicone, CS-4E	290-00100
39	Drainage channel silicone, CS-3L	290-00106
40	Wide Wire Saddle #WWS-A-2-01	354-00001
53	Bracket, Spacer, Rear	200-01079
BOWL ASSEMBLY PARTS		
4	Cover, Drip Tray	200-00143
5	Drip Tray	210-00252
41	Impeller, Mixing	210-00130
42	Gasket, Bowl 18L, Tall	290-00089
44	Bowl 18 Liters, Tall (4.8 Gallon)	231-00404
45	Valve, Dispense with Seal	99464
46	Bowl Cover, 18 Liters, Tall	210-00495
47	Valve, Dispense	99463
48	Seal, Valve	99380
52	Push Handle (Cup Activated)	200-00063

Spacer Bracket Installation

Installed Standoff Bracket Overview

Recommended Spacing:
Place Bubblers side-by-side in available space then center them in total available space.



Rear View

5 inch rear distance



Left Rear Corner View

1 inch side spacing allows 2 Bubblers to sit side-by-side to allow a total 2 inch clearance



Left Side View

Bracket extends 3.5 inches down each side



Left Rear Corner View

Tools needed:

- Phillips head screw driver
- Flathead screw driver

1.



Rotate unit so that there is easy access to each side and rear of unit. (Recommended attaching spacer during cleaning of unit during closing or during opening). Total attachment time is 15 minutes.

2.



Orientation of bracket is with all 4 screw tabs against the base, as shown.

3.



Remove protective film from bracket and discard film.

Spacer Bracket Installation (continued)

4.



Orient bracket to base as before, using a Phillips head screwdriver, remove rear side panel screw from either left or right side panel. (Remove only the rear screw so that the front screw holds side panel during installation.)

5.



Using a flat head screwdriver, remove rear thumb screw on the same corner as the side panel screw that was removed. (Attach bracket at one corner at a time so that the other corner screw holds side and rear panels.)

6.



Side Panel View



Rear Panel View

Lift panel into position with screw tabs aligned as indicated in the images so that the tabs are on the outside of the existing side and rear panels.

7.



Drive the side panel screw first and then drive the rear panel thumb screw to attach the bracket at one corner.

8.



Repeat the same process for the other rear corner of the product.

9.

Place the two units back into location, side spacer's legs should be contacting the other Bubbler and then evenly space the two units from the units on either side.

Grindmaster-Cecilware

4003 Collins Lane, Louisville, KY 40245 USA
Phone: 502.425.4776 Toll Free: 800.695.4500
Fax: 502.425.4664
Web: gmcw.com Email: info@gmcw.com

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