



Cecilware®

Operator Manual

Compact Powdered Beverage Dispenser

GB Models 1CP, 2CP, 3CP



Model GB3CP



Model GB1HC-CP



Model GB2CP



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Thank you for purchasing this quality powdered beverage dispenser. For your safety and the safety of others, read all warnings and the operator 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.



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 pressurized water or use in an area where pressurized water 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.

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

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.

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

NOTICE

To avoid damaging unit, turn on power and wait for tank to fill with water before turning on heater.

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

Do not use extension cord.

Installation

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

Water Inlet Connection:

NOTICE: 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 backflow 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 1/4" 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).

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.

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 mineral deposits that could result in malfunctioning of the equipment and in order not to void the warranty.

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 Grindmaster-Cecilware.

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

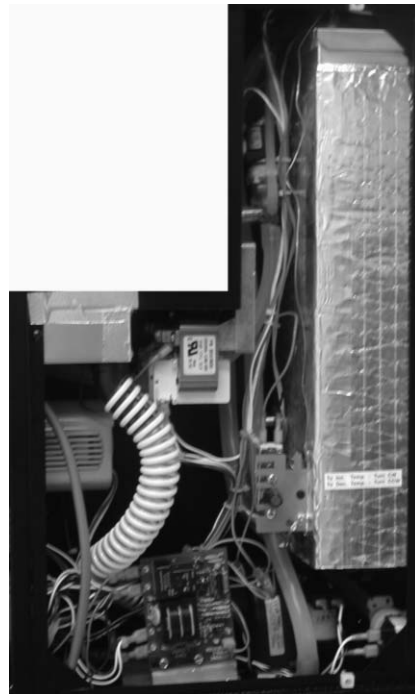
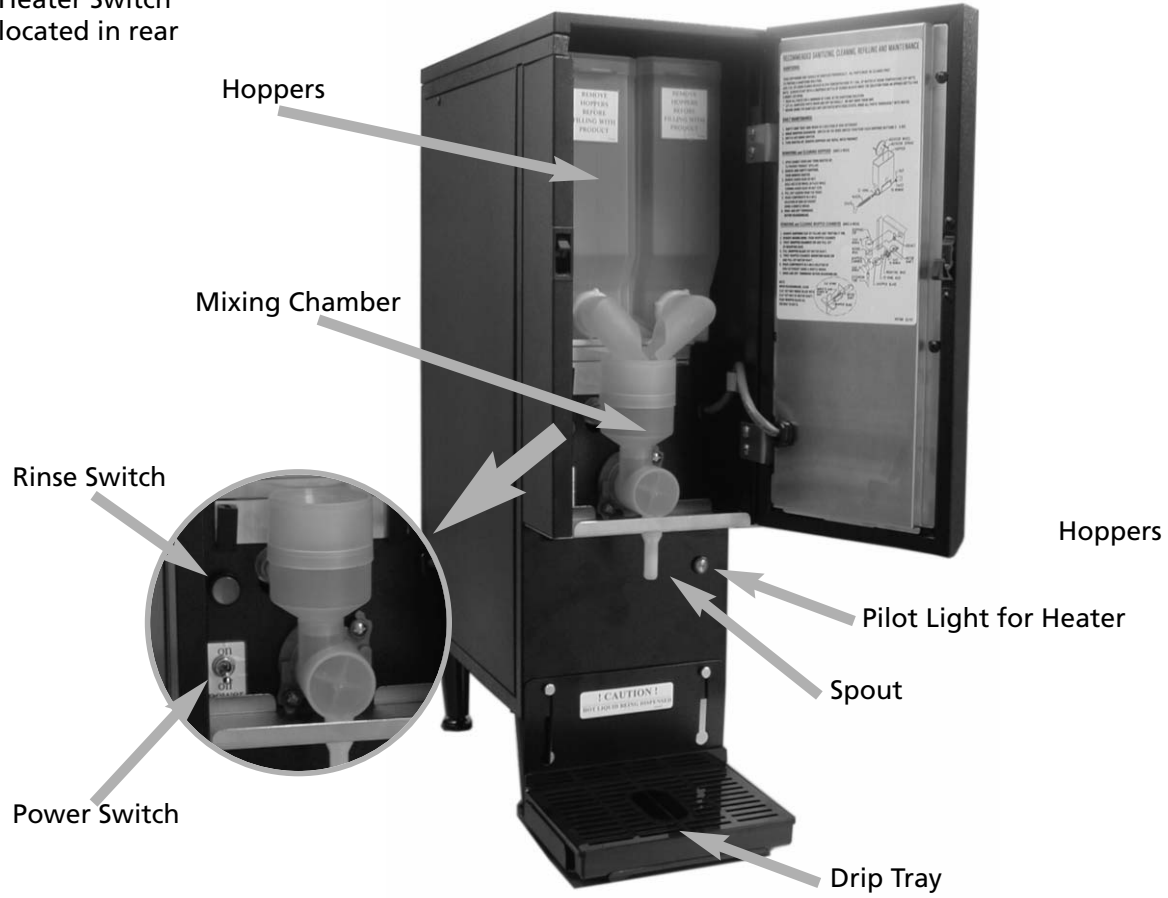
- 1/4" Flare Water Inlet Fitting.

Installation (continued)

Description and Location of Components

Note: Refer to following illustration for description and location of COMPONENTS and CONTROLS.

Heater Switch
located in rear



Rear of machine

Installation (continued)

- HOPPERS:** Pull door open to access the hoppers.
 - The hoppers hold 4 or 8 lbs. (1.8 or 3.6 kg) of Cappuccino product, depending on model number.
 - To remove the hoppers, swing the 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 1/4" pin at the bottom of the hopper base falls into the 1/4" positioning hole of the compartment base cover.
- RINSE SWITCH:** With the door open, the rinse switch is located on the left side of the Mixing Chamber, in the hopper compartment.
 - 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.
- HEATER SWITCH:** This switch is located in the rear, on the left side.
 - 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: The Power Switch and Heater Switch must be ON in order for the elements to operate.

- POWER SWITCH:** With the door open, the rinse switch is located on the left side of the Mixing Chamber, in the hopper compartment. The power switch controls all power to the machine including the heater elements.
- WATER LEVEL CONTROLS:** Under normal conditions and operation, the water level in the tank should not drop more than 1/2" (13 cm) 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. Tank Control Board
(Export 240V) | Part# 349-00012
Part# L776AL) |
| 2. Water inlet valve
(Export 240V) | Part# CD257L
Part# CD258L) |
| 3. Water Level Sensor | Part# K695QL |

Start-up Procedure

NOTICE: Make sure that the **Heater Switch**, located in rear of unit, is in the **OFF** position.

- Connect the 1/4" dia. copper waterline to the 1/4" flare water inlet fitting of the valve.
- Plug the power cord into a proper receptacle.
- Activate the Power Switch (Toggle Up). 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.
- Activate the Heater Switch. Allow approximately 10-30 minutes for the water to reach a temperature of 190°F (88°C). The heat up time will depend on the water inlet temperature, the input voltage, and the wattage of the elements in the machine.
- Place a 8 oz. (240ml) or larger cup under the dispense nozzle, press and hold the dispense switch for 6 seconds. The machine will dispense water at the rate of 1 oz. (30ml) per second. Repeat it several times to check for consistent output. This procedure checks that the dispense valve is not air-locked.
- While the tank is heating, 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 or Hot Chocolate.

Filling the Hoppers

- Pull door open to access the hoppers.
- Fill each hopper with the correct product.
- Reposition hoppers in the hopper compartment, making sure the hoppers are properly seated.

If you need help, call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) 8 AM - 6 PM EST.

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

Operation

Your new powdered beverage dispenser is easy to operate and maintain. Before you place it in service, please have all personnel familiarize themselves with these instructions. Keep this manual in a convenient place for ready reference.

How to Operate

To dispense a cup of Hot Chocolate, Cappuccino, or Coffee:

- Place an 8 oz. (240ml) or larger cup under selected drink dispense nozzle.
- Push and hold brew button until cup is 2/3 full, then release button.

Adjustments

Water Flow Rate Adjustment

Adjust water flow rate to correct level in Whipping Chamber.

The Dispense Valves are factory adjusted for a maximum Flow Rate of 1 to 1.3 oz./sec (30-38 ml/sec).

[Approximate settings: 1.3 oz./sec (38 ml/sec) for COFFEE and CAPPUCCINO]

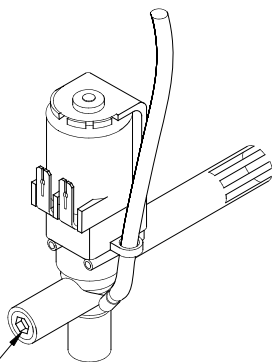
Exceeding this Flow Rate will cause the Mixing Chamber to overflow.

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

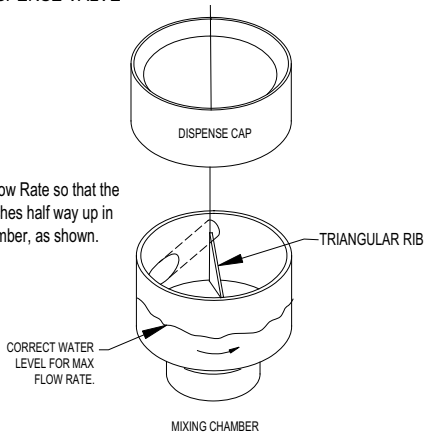
TO ADJUST WATER FLOW RATE:

1. Open door and remove hoppers. Locate Dispense Valve behind hoppers, mounted on tank.
2. Locate adjustment screw on Dispense Valve.
3. Using Allen Key or flat screwdriver rotate, 1/4 turn at a time, **CLOCKWISE** to decrease water flow, or **COUNTERCLOCKWISE** to increase water flow.
4. Check water flow output, after each 1/4 turn.

WATER FLOW ADJUSTMENT
DISPENSE VALVE

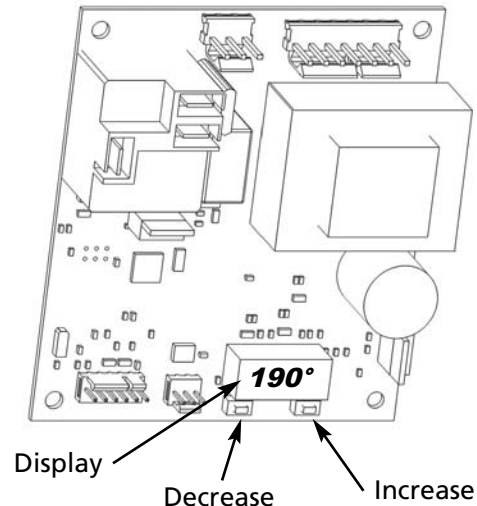


Adjust Water Flow Rate so that the water level reaches half way up in the Mixing Chamber, as shown.



Temperature Adjustment (Tank Control Board Type)

1. Locate the Tank Control Board.
2. Press button under right side of display to increase temperature.
3. Press button under left side of display to decrease temperature.
4. Pressing both buttons simultaneously will reset to default 190°F (88°C).



Temperature Adjustment (Thermostat Type)

1. 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 190°F (88°C) 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.

2. 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 1/4 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.

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

Cleaning

NOTICE: All sanitizing agents in the food zone must comply with 21 CFR 178.1010. Sanitize all food dispensing units periodically. All parts to be sanitized must be cleaned first. Cleaning and sanitizing frequency must follow state and local health department regulations.

Daily maintenance:

1. Rinse whipper chambers
 - Position a container under dispense tubes.
 - Move rinse switch to "rinse".
 - Push and hold each dispense button 10 seconds.
 - Move rinse switch to "serve".
2. Empty drip tray, wash, rinse, and sanitize.
3. The outside of the machine can be cleaned with warm soapy water and a damp cloth.

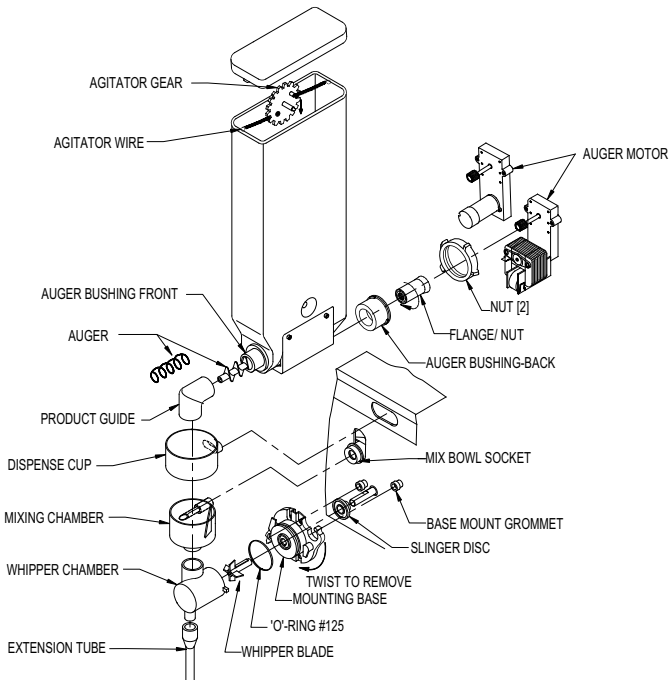
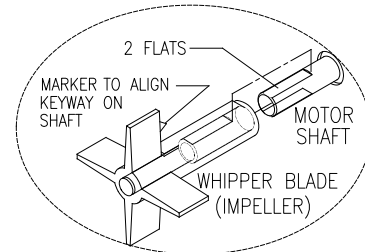
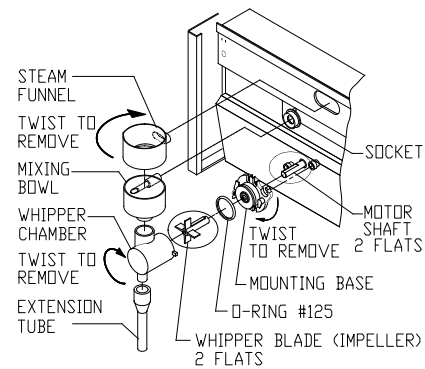
Weekly maintenance:

1. Product hopper cleaning
 - Rotate product guides up, remove hoppers from machine.
 - Empty powder into pans.
 - Pull off product guides.
 - Remove agitator wheels.
 - Unscrew and remove front and back auger locks.
 - Remove auger.
 - Wash, rinse, sanitize, and air dry all small parts.
 - Wash & scrub hoppers and agitator wheel recesses with bristle brush. Rinse, sanitize, and allow to air dry.
 - Reassemble all hoppers.
 - Pour powder into hoppers.
 - Install all hoppers into unit.

2. Whipper chamber cleaning

- Remove dispense caps by turning and lifting.
- Remove mixing bowls by lifting and pulling.
- Remove product tubes by pulling down.
- Twist off whipping chambers clockwise.
- Pull off whipper blades.
- Twist off whipper chamber mounts clockwise.
- Remove O-rings.
- Remove tray by pulling levers down.
- Remove both powder trays by pulling levers out.
- Wash, rinse, and sanitize small parts and interior machine surfaces.
- Reassemble all small parts.

Note: When reassembling, align flat keyway inside blade with flat keyway of motor shaft. Push the whipper blade all the way on.



Sanitizing

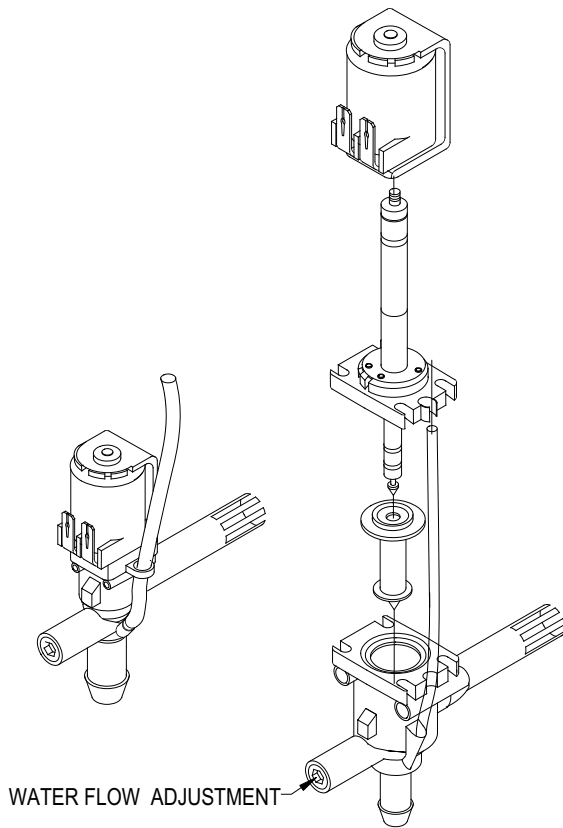
1. Prepare a sanitizing solution in accordance with local health department regulations. You may also refer to the US Food and Drug Administration regulation 21 CFR 178.1010 "Sanitizing Solutions" and US Environmental Protection Agency 40 CFR 18.940 "Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions)".
2. Follow the instructions provided with the sanitizing agent.
3. Let all sanitized parts drain and air dry. **DO NOT WIPE THEM DRY.**

Maintenance

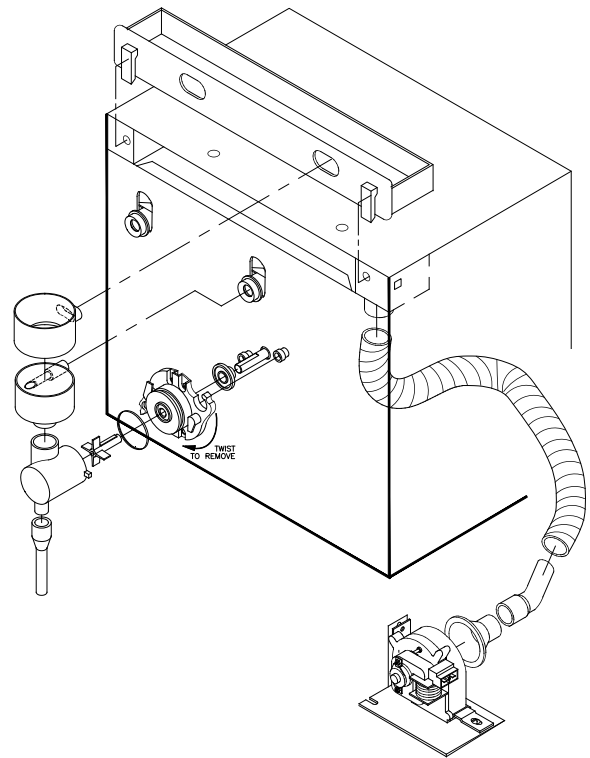
Recommended preventive maintenance

1) Dispense Valves

- 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. (Take these valves apart by hand as shown).
- Replace the assembly as needed ([L467AL](#) -120V or [L676AL](#) - 230V import).
- Replace the valve into the tank and refill tank.
- Repair Kit [M491QL](#).



- ### 2)
- Check all chamber mounts for signs of wear:
 - Product running down the front of the unit.
 - 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.
- ### 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 hose.

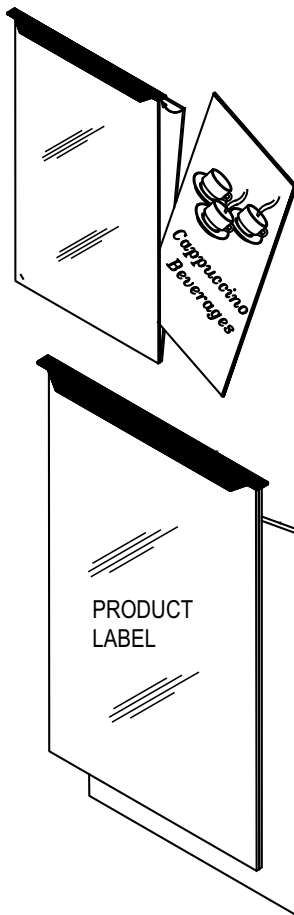


Maintenance (continued)

Display Label, Replacement

To replace the picture inside metal door:

1. Lift up the two end tabs on top of door with a pointed object or flat head screwdriver.
2. Pull the entire picture frame out. Open up the two clear panels and replace picture.
3. Tuck clear plastic panel inside bracket at top.
4. Be sure to tuck clear panel under bracket before sliding frame assembly inside door.
5. The longer metal tab side goes in the front.



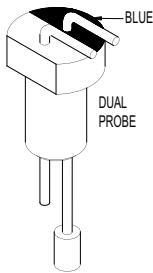
Maintenance (continued)

Component Tests

Dual Probe Test

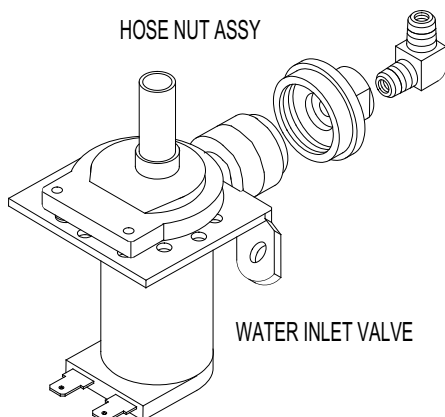
If lack of water persists, check the probe as follows:

1. Turn on the power and water supply.
2. Check inside the tank to make sure the water is below the Probe.
3. Pull the BLUE wire and terminal OFF the Probe rod. If water still does not flow after the wire is disconnected from the Probe, the problem may be in the Tank Control Board.
4. If water starts flowing into the tank, the Probe may be grounded, due to excessive liming. Check with Ohm meter. Clean probe.



Water Inlet Valve Test

1. Turn power OFF. If the water level rises inside a partially filled tank, the Water Inlet Valve is leaking.
2. 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 correctly. Repeat this test a few times. The problem may be in the Probe or Water Level Control Board.
3. 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.



Water Level Controller Test

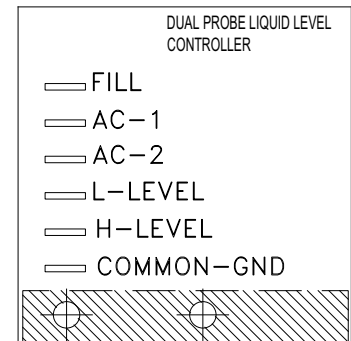
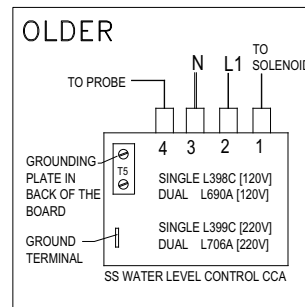
(For models manufactured 2015 and prior)

Check the Controller as follows:

1. Make sure there is power input to the Controller at the terminals AC1 & AC2

Your voltmeter should read 115 Volts. It should read the same at terminals AC1 & FILL when the water level is low. This is the output power to actuate the coil of the Solenoid Valve to open it. The lack of voltage at terminals AC1 & L-LEVEL or H-LEVEL indicates that the Controller is not working properly.

2. Make sure all wire connections are tight, including ground.
3. If after this, the Controller is still failing to open the Water Inlet Valve, replace it.



Troubleshooting Guide

Before you call for help, please read the following:

▲ 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	Possible Cause	Solution
No water when Rinse Switch is ON.	Water supply OFF.	Turn water ON.
	Clogged inlet screen (Water Inlet Valve).	Disconnect water line and clean inlet screen.
No product when Dispense Button is pressed.	Inoperative Water Inlet Valve.	Check connection, if needed replace Valve.
	Loose electrical connection.	Check all electrical connections.
	No product in Hopper.	Add product.
	Auger not working.	Engage Hopper/Nut to Motor Gear.
Water does not shut off. Water keeps dispensing.	Damaged, loose, or missing Agitator Gear.	Replace Agitator Gear.
	Inoperative Auger Motor or Relay.	Check connections of Motor, Relay, and/or Switch; if needed replace components.
	Hopper outlet clogged.	Clean Hopper and check Cartridge Heater.
Water does not shut off. Water keeps dispensing.	Faulty Coupling.	Replace damaged Coupling components.
	Leaking Water Inlet Valve.	Clean/check fittings of Water Inlet Valve. Replace Water Inlet Valve if needed. See Water Inlet Valve Test.
	Inoperative Dispense Switch.	Check Switch connections. Replace Dispense Switch if needed.
	Inoperative Rinse Switch.	Check Rinse Switch connections. Replace Rinse Switch if inoperative.
No water is going into tank at all.	Clogged or stuck Water Dispense Valve.	Clean or unclog Water Dispense Valve. Replace Dispense Valve if inoperative.
	Water Inlet Valve malfunction.	Check Solenoid. Replace if necessary. See Water Inlet Valve Test.
	Water Level Sensor/ Probe malfunction.	Check Probe. Replace if necessary. See Dual Probe Test.
Water will not stop flowing into water tank.	Solid State Water Level Control Board.	Check Water Level Controls. Replace if necessary. See Water Level Controller Test.
	Water Level Probe malfunction.	Check Probe. Replace if necessary. See Dual Probe Test.
	Solenoid (Water Inlet Valve) malfunction.	Check Solenoid. Replace if necessary. See Water Inlet Valve Test.
Water is not heating up in the water tank.	Solid State Water Level Control malfunction.	Check the Water Level Controls. Replace if necessary. See Water Level Controller Test.
	Heater Switch is OFF.	Turn Heater Switch ON.
	Thermostat is OFF.	Turn Thermostat ON. Turn Knob Clockwise.
	Loose connection on Thermostat.	Make sure all wires and terminals on Thermostat are tight.
Water is not heating up in the water tank.	Hi-Limit Temperature Switch is defective.	Replace the Hi-limit.
	Heater is burned out or defective.	Replace the Heater.

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.

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

Parts Diagram and List (continued)

External Components Assembly

ITEM	PART #	QTY	DESCRIPTION
1	SK87AL	1	TOP COVER (GB1, GB2)
	SS42AL	1	TOP COVER (GB3)
2	SK94AL	2	SIDE PANEL (GB1, GB2)
	SS51AL	2	SIDE PANEL (GB3)
3	CD284L	1	HOPPER 8 LB (GB1)
	CD352L	2	HOPPER 4 LB (GB2)
	CD155L	3	HOPPER 4 LB (GB3)
4	M705A	1	DOOR LATCH
5	CD70AL	1	PRODUCT GUIDE GB1, GB3
	CD234L	1	PRODUCT GUIDE RIGHT GB2
	CD246L	1	PRODUCT GUIDE LEFT GB2
	CD374L	1	PRODUCT GUIDE RIGHT GB3
	CD373L	1	PRODUCT GUIDE LEFT GB3
6	CD61AL	1	STEAM DEFLECTOR GB1, GB2
	CD254L	1	STEAM DEFLECTOR GB3
7	CD67AL	1	MIXING BOWL SOCKET
8	CD137L	1	MIXING CHAMBER
9	CD124L	1	SLINGER DISK
10	CD65AL	1	CHAMBER MOUNT
	CD66AL	2	CHAMBER MOUNT GROMMET
11	CD362L	1	WHIPPER CHAMBER, SLANTED
	CD353L	1	WHIPPER BLADE, W/ 2 FLATS
	CD63AL	1	WHIPPER CHAMBER, STRAIGHT STYLE - OLD MODEL
12	M885AL	1	EXTENSION TUBE
13	C002AL	1	PILOT LIGHT AMBER, FOR HEATER
14	M034AL	1	LEGS 2.5" (SET OF 4)
15	75014	1	MOLDED DRIP TRAY
	75015	1	GRILL
16	RE73AL	1	DRIP TRAY PLATFORM
17	SK91AL	1	FACIA BOTTOM CAP (GB1, GB2)
	SS46AL	1	FACIA BOTTOM CAP (GB3)
18	K618AL	2	HIDDEN HINGE S/S (GB1, GB2)
	K733AL	2	HIDDEN HINGE S/S (GB3)
19	SK86AL	1	INSIDE DOOR PANEL (GB1, GB2)
	SS49AL	1	INSIDE DOOR PANEL (GB3)
20	SK85AL	1	DOOR HOUSING (GB1, GB2)
	SS48QL	1	DOOR HOUSING (GB3)
19 &	SK85QL	1	DOOR ASSEMBLY (GB1, GB2)
	SS48QL	1	DOOR ASSEMBLY (GB3)
21	C032SL	1	LINE CORD 120V 60HZ
	C112AL	1	LINE CORD EXPORT 230V 50HZ
22	L069AL	1	HEATER SWITCH IN BACK OF UNIT
			NOT SHOWN
	L069AL	1	Power Switch in Hopper Compartment
	L584AL	1	Dispense Switch, GB1
	L584AL	2	Dispense Switch, GB2
	L735AL	3	Dispense Switch, GB3
	L069AL	1	Rinse Switch, GB1
	L584AL	1	Rinse Switch, GB2
	L584AL	1	Rinse Switch, GB3

Parts Diagram and List (continued)

Interior Components Assembly

ITEM	PART #	QTY	DESCRIPTION
1	TH44AL	1	TANK TOP
2	61128	1	PROBE, THERMISTER 12"
	L532AL	1	THERMOSTAT & PROBE 230V 50HZ
	M008AL	1	THERMOSTAT KNOB 230V 50HZ
3	G267TL	1	HEATER 120V 1700W
	G266AL	1	HEATER 240V 3KW
			GASKET, TANK HEATER
4	-	6	1/4-20X5/8 SS SL HEX WASHER HD SCR
5	M461AL	5	SILICONE SEAL 12MM (.466 ID)
	M462AL	1	SILICONE SEAL 15MM
6	K525AL	3	ELBOW 90° SS
7	M326AL	-	HOSE - OVERFLOW
8	K695QL	1	DUAL PROBE SUB-ASSY
9	L573AL	1	HI-LIMIT 220° F 230V 50HZ
10	SK89QL	1	TANK AND LID
11	L467AL	1	DISPENSE VALVE
	L676AL	1	DISPENSE VALVE (230V 50HZ)
12	M324AL	-	HOSE TO DISPENSE VALVE
13	CD175L	1, 2, 3	AUGER MOTOR
	CD167L	1	AUGER MOTOR (230V 50HZ)
14	CD350L	1	WHIPPER MOTOR
	CD399L	1	WHIPPER MOTOR (230V 50HZ)
15	CD56AL	1	SUCTION FAN
	CD166L	1	SUCTION FAN (230V 50HZ)
16	349-00012	1	TANK CONTROL BOARD
	L776AL	1	DUAL LEVEL CONTROL BOARD (230V
17	CD257L	1	INLET VALVE 110V
	CD258L	1	INLET VALVE (230V 50HZ)
	359-00098	1	WATER INLET CONNECTOR

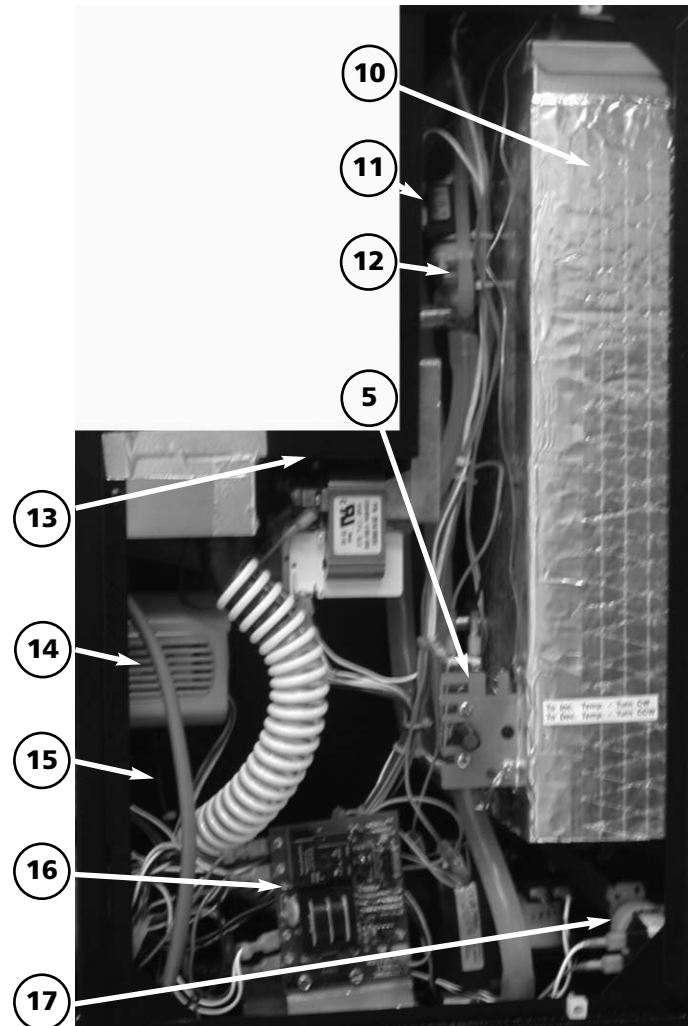
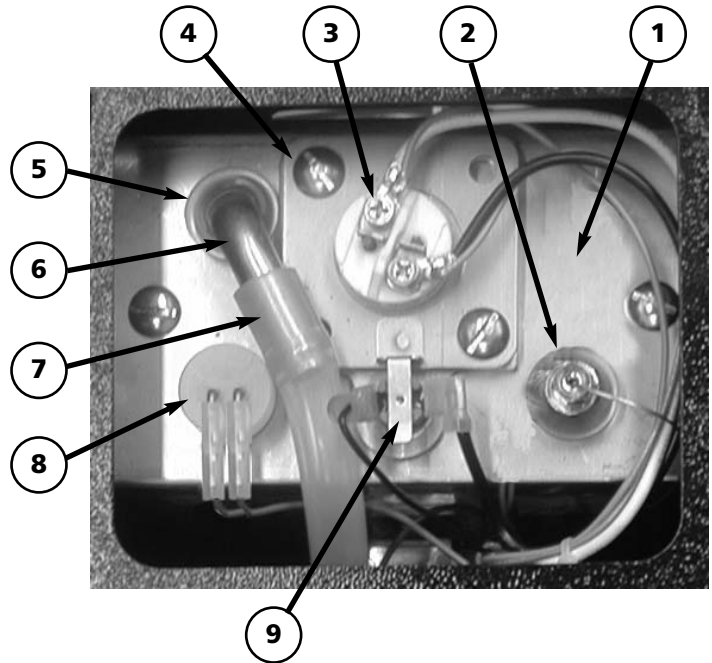
120V 60HZ UNITS MANUFACTURED PRIOR TO JUNE 2015 USE THE FOLLOWING COMPONENTS:

2	L532AL	1	THERMOSTAT & PROBE
	M008AL	1	THERMOSTAT KNOB

UNITS MANUFACTURED PRIOR TO 2008

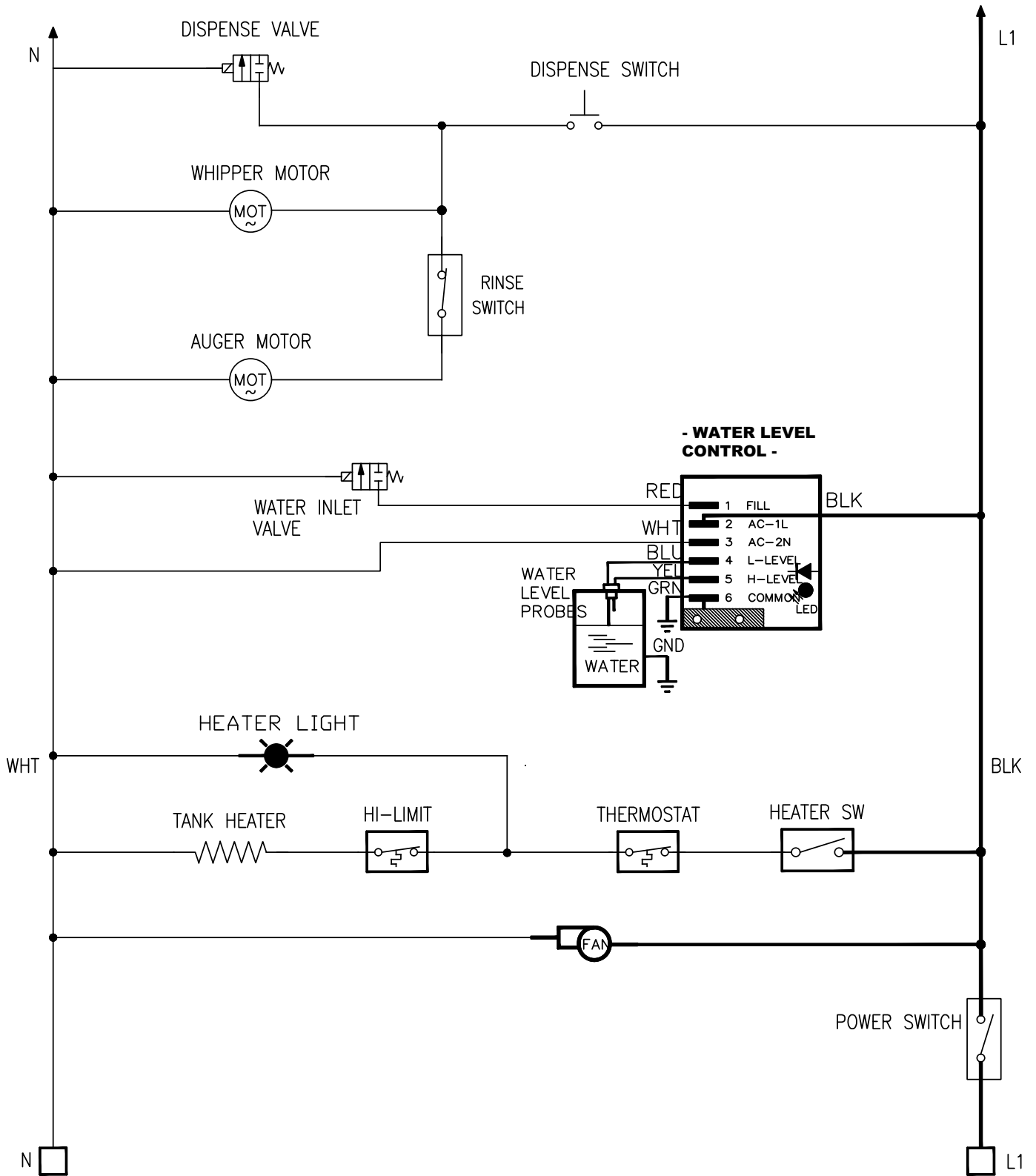
USE THE FOLLOWING COMPONENTS:

2	L681AL		THERMOSTAT & PROBE
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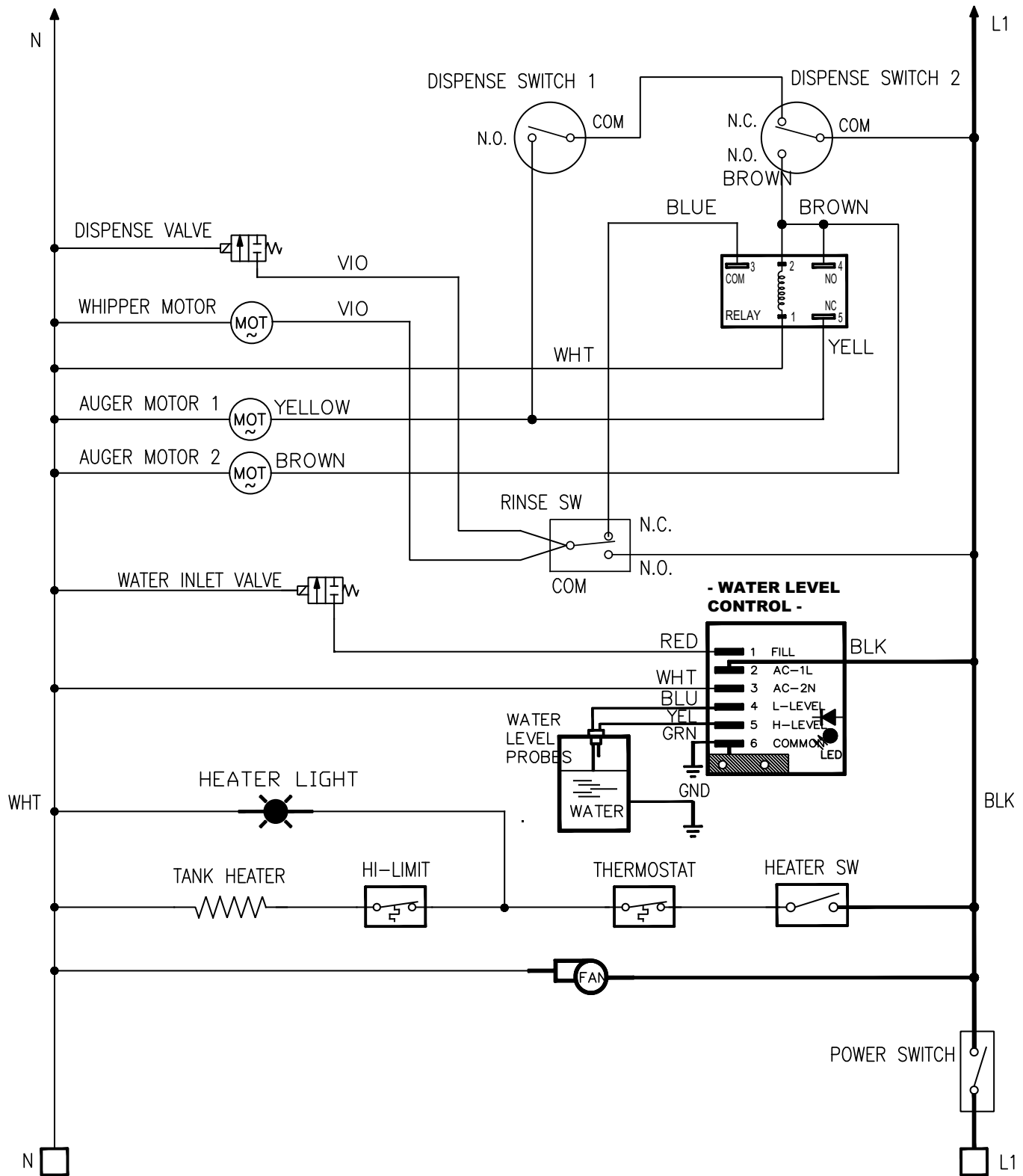
Wiring Diagrams

GB1CP



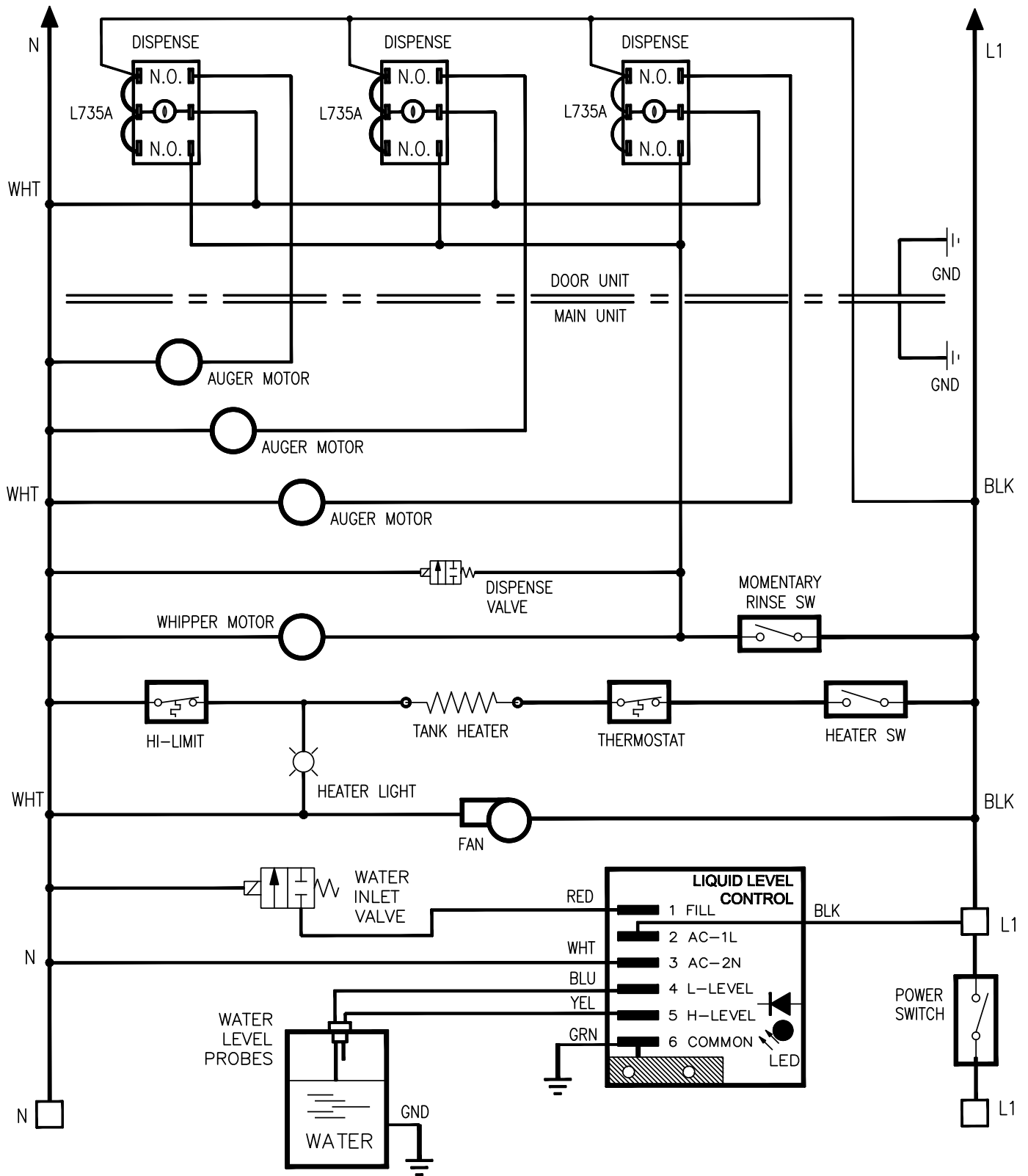
Wiring Diagrams (continued)

GB2CP



Wiring Diagrams (continued)

GB3CP



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