



**GRINDMASTER™**  
CORPORATION

**PRECISION BREW™**  
COMMERCIAL POD BREWING SYSTEM



**Grindmaster Corporation**

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## Product Description

Thank you for purchasing Grindmaster's Commercial/OCS Pod brewer. The OPOD is a digitally controlled commercial coffee brewer that brews one cup of coffee or tea at a time. It has been designed to maximize your drinking pleasure by brewing a cup of coffee or tea of your choice under optimum brewing conditions. This brewer uses coffee or tea pods ranging in size from 57 mm to 61 mm. Pods are available from your retailer in many different flavors.

Note: This section of the manual describes the brewer in general terms. Specifics are described in detail in other sections of this manual.

The OPOD can be plumbed into a water supply. If a water line is not available, the brewer can be used as a pourover. The brewer uses a 15 amp, 120 volt power line. If the brewer is plumbed in, then it will refill the reservoir itself automatically. If it is used in pourover mode, then the user must manually refill the reservoir as needed.

The operating principle of this machine is that a user places their coffee mug on the drain tray then places a fresh coffee or tea pod in the brew chamber. The user then closes the chamber. Then the user selects, on the STRENGTH selector switch, their choice of coffee brewing strength; LIGHT, MEDIUM, or STRONG. If tea is desired, then the selector switch must be placed on TEA selection. Once the selection is made, the Brew button is pressed and released. The OPOD digital control system delivers approximately 8 fluid ounces (237 ml) of optimum brew temperature water through the pod to create a fresh cup of coffee or tea in approximately 40 seconds.

Another cup of coffee or tea can be brewed immediately after replacing the spent pod.

The selector switch below the brew switch controls the machine functions required to obtain optimum flavor of coffee and brew strength for each consumer as well as the optimum brewed cup of tea.

All brew volumes are factory set to brew approximately 8 fluid ounces (237 ml) of finished beverage depending on the type of pod used. Differences in pods affect the amount of water absorbed into the pod. Dispensing hot water only, without the use of a pod, will result in approximately 9 fluid ounces (266 ml) of hot water dispensed.

## Safety Instructions

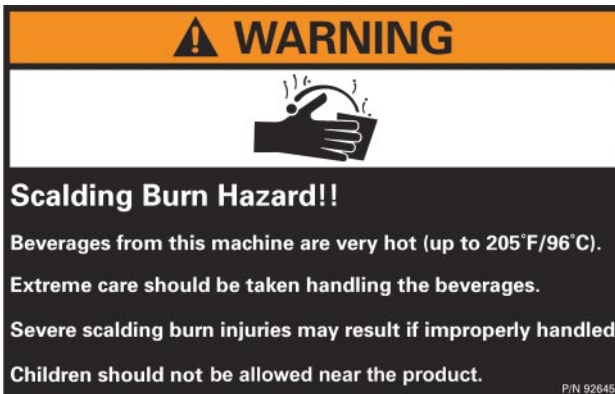


This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

### **WARNING**

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

The label below (P/N 92645) was packed with the coffee brewer at the factory. It is provided so that it can be placed in close proximity to the brewer to inform users and operators of the potential hazards associated with **HOT** beverages. Additional labels can be ordered as needed (Part # 92645).

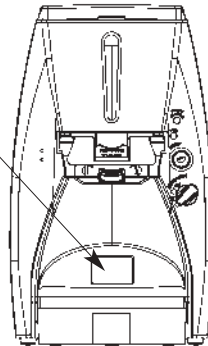
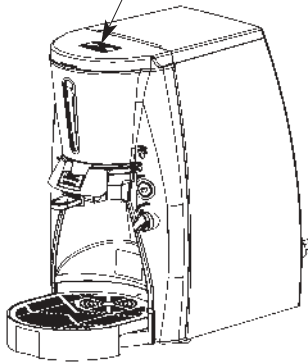


## Safety Instructions (cont.)

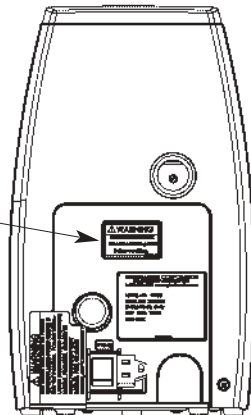
### Permanent Warning Decals and Precautions

The following labels were applied to your brewer when it was shipped from the factory. The labels should remain in good readable condition at all times. If one of the labels is missing or damaged, order a replacement label immediately.

Located above the drip tray and on top of the reservoir lid  
(Part # 92572)



Located on the back of the machine  
(Part # 92476)

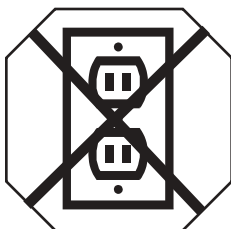


## Safety Instructions (cont.)

### *This Equipment is for Commercial Use Only.*

- **Do not** attempt to open the brewing chamber while brewing.  
*Risk of scalding.*
- **Do not** touch metal surfaces of the pod holder or any part of the brew chamber.  
*Risk of burns.*
- **Do not** tilt the machine or turn upside down.  
*Risk of electric shock.*
- **Do not** use outdoors.  
*Risk of electric shock.*
- **Do not** allow use by children or around children.  
*Risk of scalding.*
- **Do not** move machine unless unplugged, drained and cooled down.  
NOTE: Draining of hot water tank and reservoir should be performed by qualified service personnel only.  
*Risk of electric shock and scalding.*
- **Do not** fill water reservoir above level of perforated filter holes.  
*Risk of electric shock.*
- **Do not** immerse machine in water.  
*Risk of electric shock.*
- **Do not** use any liquid other than cool potable water in this machine.  
*Will void warranty.*
- **Do** unplug machine when not in use.
- **Do** allow machine to cool before cleaning or servicing.
- **Do** unplug machine before cleaning or moving machine.
- **Do** save these instructions.

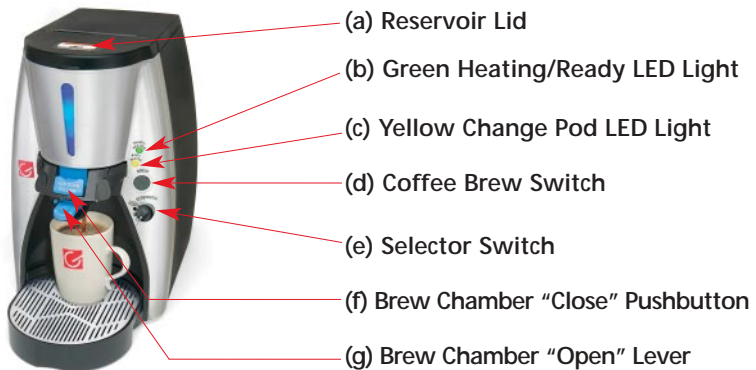
# STOP!



**The brewer is not ready to plug in.**

Follow "Installation Instructions" steps before plugging into power receptacle.

## User Operational Controls



### Pourover Version:

#### Reservoir Lid (a):

Open and fill reservoir until water covers the holes of the removable filter located under the reservoir lid. Do not overfill beyond the level of the holes.

#### Green LED Indicator (b):

**Off** = Power is not applied to the machine.

**Steady Green** = Water tank is at operating temperature and ready to brew.

**Flashing Green** = Water heater is heating water tank. Brewer will not brew during this time.

#### Yellow LED Indicator (c):

**Continuous Off** = Normal operation.

**Flash On then Off after pressing brew switch** = Requires change out of pod. If only hot water is being dispensed, open and close the brew chamber between dispenses to begin dispensing hot water again.

**Flash On and Off at 1 second interval (slow)** = Low water, refill reservoir

**Continuous On** = Overtemp condition (Call for service, do not operate machine)

#### Coffee Brew Switch (d):

Activates brewing sequence. A brewing sequence can be cancelled by pressing the brew switch again.

#### Selector Switch (e):

Changes coffee brew strengths (light ○, medium ◐, strong ●) or selects tea cycle.

#### Brew Chamber "Close" Push Button (f):

Locks the brewing chamber. (With the tray in the closed position, push down on the "Close" push button until the brew chamber "snaps" to the locked position).

#### Brew Chamber "Open" Lever (g):

Lift up on lever to open the brew chamber then pull to access pod holder tray.



## WARNING

### Scalding Burn Hazard!

Do not attempt to lift the 'Brew Chamber "Open" Lever' while brewing: may cause serious scalding burn injuries.

## Installation Instructions

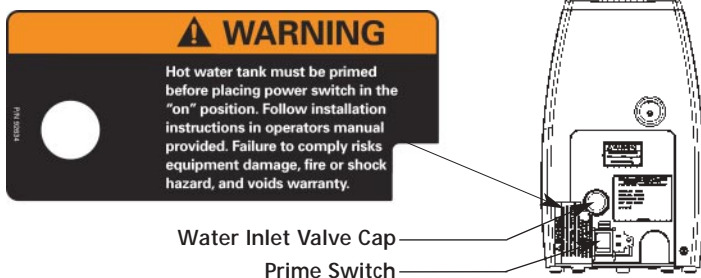


Figure A

***This warning label was placed over the power switch at the factory and the instructions for priming the water tank must be followed before flipping the power switch to the “ON” position.***

**Step 1:** Fill water reservoir to level no greater than indicated on plastic reservoir grid with clean, room temperature tap or bottled water only.

**Step 2:** **To set up the brewer for Autofill operation:** Plumb water to the fill valve located on the back of the brewer. A 1/4" (635 mm) male flare adapter is provided for hookup to the water supply. This equipment is to be installed to comply with the applicable Federal, State and Local plumbing codes. **To set up the brewer for Pourover operation:** Ensure that the water inlet valve cap supplied with the machine is installed on the water inlet valve to prevent the valve from weeping onto the counter. Refill the water reservoir as needed with room temperature tap or bottled water. Do not fill above the level of the perforated reservoir pour-over cover. (Note: During normal use, the yellow LED indicator flashes on and off to indicate low water level in the reservoir.)

**Step 3:** Plug power cord into a **dedicated** 120 volt, 15 amp power receptacle.

**Step 4:** Make sure that the brew head is in the closed position. (See Operating Instructions.)

**Step 5:** Place a cup under the brew head.

**Step 6:** Press and hold the Prime Switch located on the back of the brewer (see Figure A) until a stream of water is dispensed from the brew head. (This should take approximately 1 minute.)

**Step 7:** Remove the WARNING decal from the power switch and flip the power switch to the “ON” position.

**Step 8:** Allow the brewer to heat up to brewing temperature.

**Step 9:** Set the brew strength to “Mild”.

**Step 10:** Brew at least (6) successive cups of hot water through the brewer at this setting.



## WARNING

### Scalding Burn Hazard!

Maximum recommended cup height is 4 ½" (11.4 cm). Use of taller cups increases risk of spillage when removing cup from drip tray and may cause serious scalding burn injuries.

## Operating Instructions

The Precision Pod Brewing System™ has been designed to brew coffee to your specific taste. The brewer uses 3 different brew cycles to achieve increasing coffee extraction levels; from Light to Medium to Strong. The differences in each brew cycle are as follows:

**Light (brew)** ○ : The brew cycle is composed of one continuous wetting cycle.

**Medium (brew)** ● : The brew cycle commences with a pre-infusion cycle. Pre-infusion wets the grounds momentarily before allowing the rest of the water to pass through the pod.

**Strong (brew)** ● : This brew cycle is a series of pulses. The pulsing action creates longer water contact time with the coffee grounds, thus providing better extraction.

**Tea:** This brew cycle is for brewing tea. This cycle uses a series of pulses to allow the tea to be completely infused and extracted.

To make a cup of coffee or tea:

Make sure there is water in the reservoir. Once the green LED is continuously lit, the brewer is ready to make your cup of coffee or tea.

1. Select a coffee or tea pod. Open the sealed package and remove the pod.
2. Lift latch to open brew chamber. (See Figure B)
3. Pull tray out. (See Figure C)

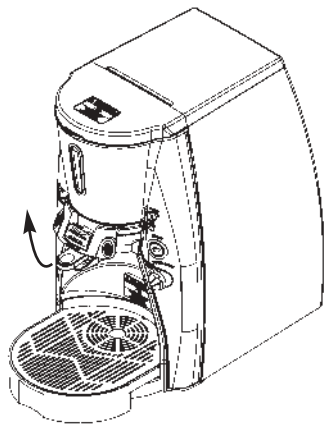


Figure B

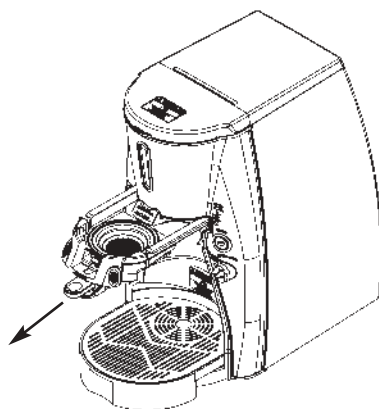


Figure C

## Operating Instructions (cont.)

4. Insert coffee pod into holder. (See Figure D)
5. Insert holder into tray. (See Figure E)
6. Push tray (b) into position. (See Figure F)
7. Push down on brew chamber "Close" button (a).
8. Place cup (4.5" (11.4 cm) maximum height) on cup locator on drain tray (e).
9. Set the brew strength switch (d) to your desired brew strength; Light, Medium, Strong or tea.
10. Press and release brew switch (c).
11. Once brew is complete (no more coffee is being dispensed; pump stops), open the brew chamber to release the last bit of coffee into your cup.
12. Discard spent pod.
13. Enjoy your cup!

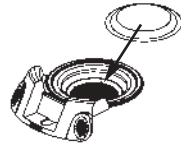


Figure D

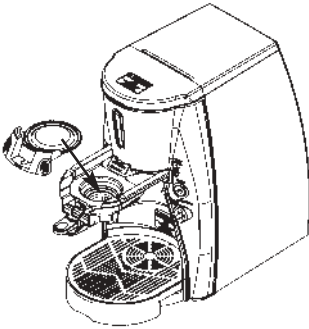


Figure E

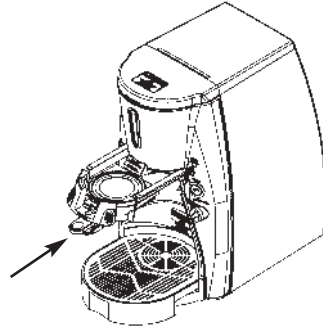
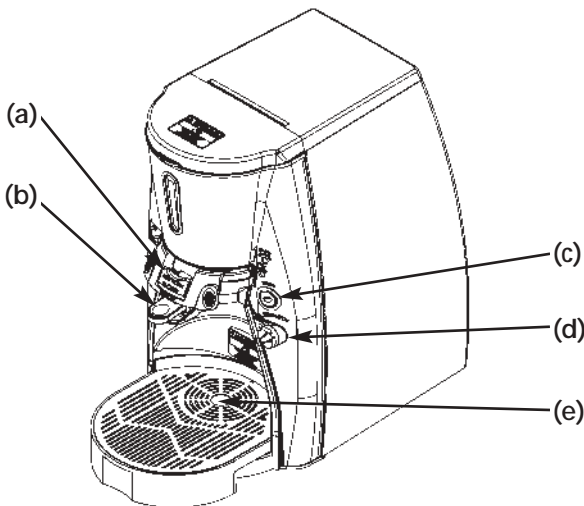


Figure F



## Adjustments



### WARNING

#### Scalding Burn Hazard!

Maximum recommended cup height is 4 ½" (11.4 cm). Use of taller cups increases risk of spillage when removing cup from drip tray and may cause serious scalding burn injuries.

#### Cup Volume Programming

The brewer is factory preset to dispense approximately 9 fluid ounces (266 ml) of water without a coffee pod installed. This OCS brewer can be programmed to deliver more or less volume. Depending on the type of coffee pod used, the coffee pod will absorb approximately 1 fluid ounce (30 ml) of water during the brew cycle. The resulting volume in the cup will be approximately 8 fluid ounces (237 ml).

**Important:** To prevent overflow, cups used for holding brewed coffee must be at least 2 ounces (60 ml) greater in volume than the programmed brew volume due to tolerances of brewer and pod types. For example, an 8 fluid ounce (237 ml) brew volume will dictate the use of a minimum 10 fluid ounce (296 ml) cup.

#### Programming Instructions

**NOTE:** Each brew strength selection can be programmed independently for volume.

1. Ensure that the water reservoir is at least half full of water for programming multiple cups.
2. Place the desired coffee pod into the brew chamber. (See Operating Instructions)
3. Place the appropriate size cup (at least 2 ounces (60 ml) greater than the desired volume) under the dispense spout.
4. Rotate the brew strength selector switch to the desired setting to be re-programmed.
5. Push and hold the brew switch for approx. 15 seconds until the green LED flashes rapidly, then release, and the machine will begin dispensing. When desired brew volume has been dispensed, press the brew button again and the brew volume will be saved to memory. (Note: Depending on the brew selection, the machine may pulse on and off during the programming.)
6. Repeat steps 2-5 for additional brew strength selections.

#### Temperature Adjustment

The brewer is shipped with the temperature adjustment set to the maximum temperature of 200°F (93°C). The brewer temperature setpoint can be decreased to approximately 185°F (85°C) to prevent boiling due to high elevation locations or for lower temperature coffee. Remove the small plastic plug located on the back of the brewer (See Figure F), then insert a small flat head screwdriver and turn the adjustment stem counterclockwise to reduce the temperature. Do not force the adjustment stem beyond its adjustment range to prevent permanent damage to the machine.

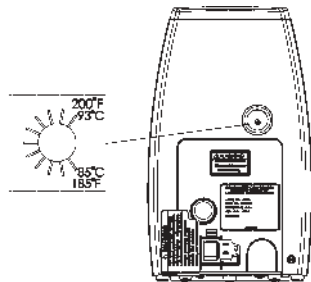


Figure F

## Cleaning & Maintenance

### Cleaning the Unit

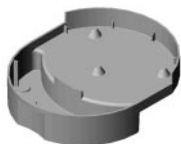
**NOTE:** When cleaning the unit, do not use cleansers, liquid bleach, powders or any other substance that contains chlorine. These products promote corrosion of plastic parts. Use of these products will void the warranty.

1. Empty the drip tray as needed and wash in a solution of dish detergent.
2. Wipe exterior of brewer with a soft, damp cloth. *Do not* use abrasives which will scratch the surface. *Do not* immerse machine in water.

### Descaling the Water Reservoir and Hot Water Tank

1. Fill the water reservoir one fourth full with white vinegar, then fill the rest of the way with clean tap water.
2. Place a 12 ounce (355 ml) cup on the drip tray to catch cleaning solution.
3. Activate the momentary prime switch next to the power switch on the back of the machine until approximately 10 ounces (296 ml) has been dispensed.
4. Repeat step (3) four more times.
5. Let machine operate until the heating lamp is solid green (not flashing).
6. Wait 10 minutes.
7. Refill reservoir with cool, clean, tap water.
8. Repeat steps 2, 3 & 4.

## User Replaceable Parts



**Drip Tray**  
Part # 92649



**Inlet Valve Flare to Swivel Fitting**  
Part # 92498



**Stainless Steel Drip Tray Grid**  
Part # 92668



**Inlet Valve Cap**  
Part # 92638



**Reservoir Pour-Over Cover**  
Part # 92547



**Pod Holder Assemblies**  
Part # 92540: Regular Coffee  
Part # 92639: Flavored Coffee  
Part # 92640: Tea  
Part # 92641: Water

## Troubleshooting



### WARNING

#### Shock Hazard!

Service required inside machine should be performed by qualified service personnel only.

Problem	Solution
Coffee is too weak	<ul style="list-style-type: none"><li>• Ensure that coffee pod is seated in pod holder prior to brewing.</li><li>• Ensure coffee pods are fresh.</li><li>• Adjust brew strength selector to Medium (☉) or Strong (●).</li></ul>
Coffee is too strong	<ul style="list-style-type: none"><li>• Adjust brew strength selector switch to Light (○) or Medium (☉) before brewing</li></ul>
Brew volume is less than normal	<ul style="list-style-type: none"><li>• Adjust brew volume</li><li>• See descaling procedure under Maintenance (page 12 of this manual)</li></ul>
Water drips from machine when not brewing	<ul style="list-style-type: none"><li>• See descaling procedure under Maintenance (page 12 of this manual)</li><li>• Ensure water reservoir is not filled above the "Do not fill above this line" line</li><li>• Call for service</li></ul>
Water drips from machine	<ul style="list-style-type: none"><li>• Ensure that coffee pod is seated in pod holder prior to brewing</li><li>• If machine is being used for pourover operation only, ensure that the water inlet valve is capped with the cap provided</li></ul>
Yellow light flashes once when the brew switch is pushed	<ul style="list-style-type: none"><li>• Remove the used pod from holder</li></ul>
Yellow light stays on	<ul style="list-style-type: none"><li>• The machine has entered into a high-temperature fault condition. Contact service company.</li></ul>
Will not brew coffee or tea	<ul style="list-style-type: none"><li>• Ensure that green LED indicator is on solid (flashing indicates heating/not ready).</li></ul>

If you still need help, please call our Service Department at (800) 695-4500 (ext. 4) or 1-502-425-4776 (Monday through Friday, 8 am - 6 pm EST) for an authorized service center in your area. Please have the model and serial numbers ready so that accurate information may be given.

Prior written authorization must be obtained from Grindmaster Corporation's Technical Services Department for all warranty claims.

# Specifications

Model	OPOD	OPOD-E
Voltage	120 VAC	230 VAC
Watts	1300	1200
Amps	10.8	5.2
Frequency	60 Hz	50 Hz
Water Inlet Pressure (plumbed units only)	10 - 145 psi	
Water Reservoir Capacity	80 fl. oz. (2.4 L)	
Hot Water Tank Capacity	35 fl. oz. (1 L)	
Maximum Brewing Water Temperature	200°F (93°C)	
Minimum Brewing Water Temperature	185°F (85°C)	
Brewing Volume	Approximately 8 fl. oz. (237 ml) (programmable)	

## NOTES

New machines that have been manufactured by or for Grindmaster Corp. and all parts thereof are conditionally\* warranted to the original user by Grindmaster Corp. to be free from defects in material and workmanship (existing at the time of manufacture and appearing during the stated warranty period) under normal use and service as follows:

- 1 year parts and 1 year labor.

During this warranty period, Grindmaster Corp. will at its option (and after inspection), repair or replace a defective unit with no charge for parts or bench labor during the applicable parts or labor warranty period, respectively. Grindmaster Corp.'s obligation under these warranty periods shall be limited to repairing or replacing any part of said brewer (excluding rubber parts or normal wear items), which proves defective within the warranty period. These warranty periods run from the date of installation (proof of installation date required), or 6 months following the date of shipment from the Grindmaster Corp. facility, whichever comes first. Bench labor does not include the service agent's travel time, or cost of shipping to and from the service station or factory.

- \* This warranty is subject to the following conditions, terms and exclusions (for a detailed list see Warranty Addendum):
- Warranty does not apply to machines or any part thereof which have been subject to any accident, abuse, misuse, neglect, alteration, use on incorrect voltage, improper ventilation, damage caused in transit, improper installation or operation, improper maintenance or repair, normal wear items, plastic or rubber parts, poor water conditions, machine adjustments, temporary non-functioning conditions, fire, flood or acts of God;
- Warranty is in lieu of all other warranties expressed or implied. In no event shall Grindmaster Corp. be liable for consequential or incidental damages.
- The model and serial number of the unit (shown on the serial plate) shall be supplied to the service station or factory along with the defective parts of the unit.
- Upon request by Grindmaster Corp., some warranty parts, are to be shipped prepaid to the Grindmaster Corp. Factory Service Center designated in the RGA confirmation. Upon receipt, Grindmaster Corp. will inspect parts to verify warranty claim is valid. Replacement parts will be billed out when shipped, and then credited on return of a part that is proven to be a valid warranty claim upon inspection by Grindmaster Corp. Warranty labor will not be paid until warranty claim parts are received and validated by Grindmaster Corp.
- The buyer shall give prompt notice to Grindmaster Corp., and must obtain prior authorization from Grindmaster Corp., for any claim to be made under said warranty via telephone at (800-695-4500) or writing to P.O. Box 35020, Louisville, KY 40232-5020.
- Upon request by Grindmaster Corp., the defective equipment shall be shipped prepaid to the Grindmaster Corp. Factory Service Center designated in the RGA confirmation, or, if requested by Grindmaster Corp., to an authorized Grindmaster Corp. service location.
- No field, outside or service station work is covered by this warranty without prior authorization by the Grindmaster Corp. Service Department.

The dealers, distributors, employees and agents of Grindmaster Corp. are not authorized to modify this warranty or to add warranties that are binding to Grindmaster Corp. Neither written nor oral statements by such individuals establish warranties and thus should not be relied upon.

This will establish your warranty rights. The purchaser's redress against Grindmaster Corp. for the breach of any obligation arising from the sale of this equipment, whether derived from warranty or elsewhere, shall be limited to repair, replacement or refund at Grindmaster Corp.'s discretion.



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