Cecilware®

Operator Manual

Powdered Cappuccino Dispenser

Vertical Lift Door

GB3M10-LD-U GB6M10-LD-U GB8M10-LD-U

Model GB6M10-LD-U

Model GB8M10-LD-U

Table of Contents

Thank you for purchasing this quality powdered cappuccino 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

1017 Form # CW-315-02
Part # 390-00043

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's 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.

The GB8M10-LD-U (only) is equipped with two (2) power switches and two (2) 120 volt grounded power cords. To avoid any injury, turn both power switches OFF. Or, unplug both power cords and allow unit to cool completely before performing any maintenance or cleaning. The GB8M10-LD-U requires two (2) separate dedicated outlets.

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

These units have no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Grindmaster-Cecilware Service Agents and Genuine Grindmaster-Cecilware Parts when service is required. Genuine Grindmaster-Cecilware Replacement Parts are specified to operate safely in the environment in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Grindmaster-Cecilware equipment. It is essential to use Grindmaster-Cecilware Replacement Parts when repairing Grindmaster-Cecilware equipment. Failure to use Grindmaster-Cecilware Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

⚠ 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 (including children 8 years and above) 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.

Place the unit at the proper counter height in an area that is convenient for use. The location must be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and its contents.

To avoid any injury or damage to the unit do not move or relocate the unit for cleaning.

Do not use extension cord.

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. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlets.

Abrasive cleaners could scratch the finish of your unit. Use only mild, non abrasive cleaners.

Specifications

Mechanical

Model	Width In	Depth In	Height In	Hoppers Qty	Hoppers Lb.	Tank US Gal.	Lit Display Area (W X H) Sq. In.
GB3M10-LD-U	11 ½	22	34	2 1	5 10	2.8	(13.6 x 9.5) 129
GB6M10-LD-U	21 ½	22	34	5 1	5 10	6	(18.9 x 13.6) 257
GB8M10-LD-U	27	22	34	7 1	5 10	2 x 3.7	(24.4 x 13.6) 330

Height: Add an additional 1" when installing with 1" feet or 4" when installing with 4"legs.
Plumbing: ¼" water line required.
Clearance: Add 2" for line cord and valve fitting in the back of unit

Electrical

Model No.	Volts	Phase	Hz	Watts	Number of Heaters	Receptacle Nema No.	Circuit Breaker
GB3M10-LD-U	1 x 120V	1	60	1 x 1800W	1	1 x 5-15R	15A
GB6M10-LD-U	1 x 120V	1	60	1 x 1800W	1	1 x 5-15R	15A
GB8M10-LD-U *	2 x 120V	1	60	2 x 1800W	2	2 x 5-15R	15A

* This model is unavailable in Canada

Model Description

GB8MP-10-LD-U (shown)
GB3-LD-U & GB6M-10-LD-U (typical)

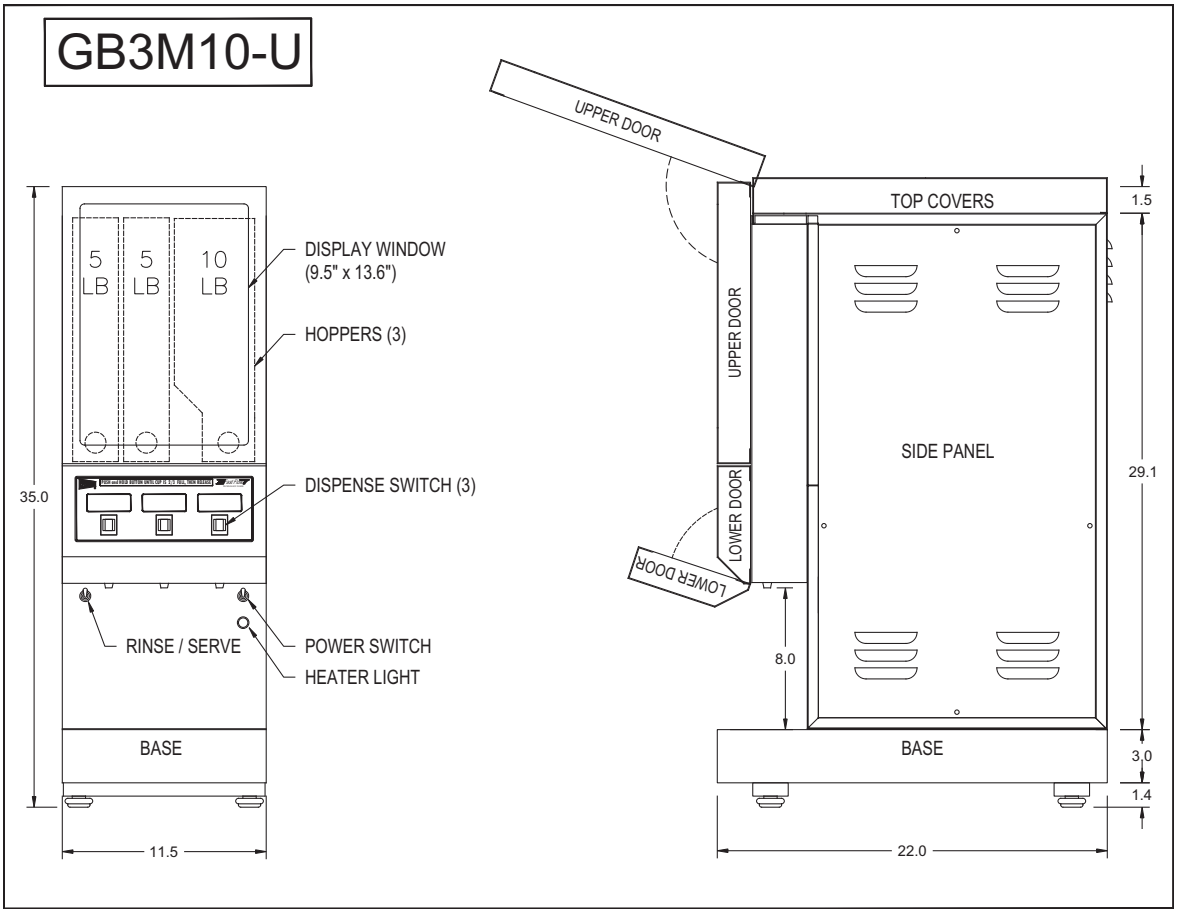
These High Volume Cappuccino Dispensers will hold double the amount of your most popular flavor along with up to seven other flavors as well.

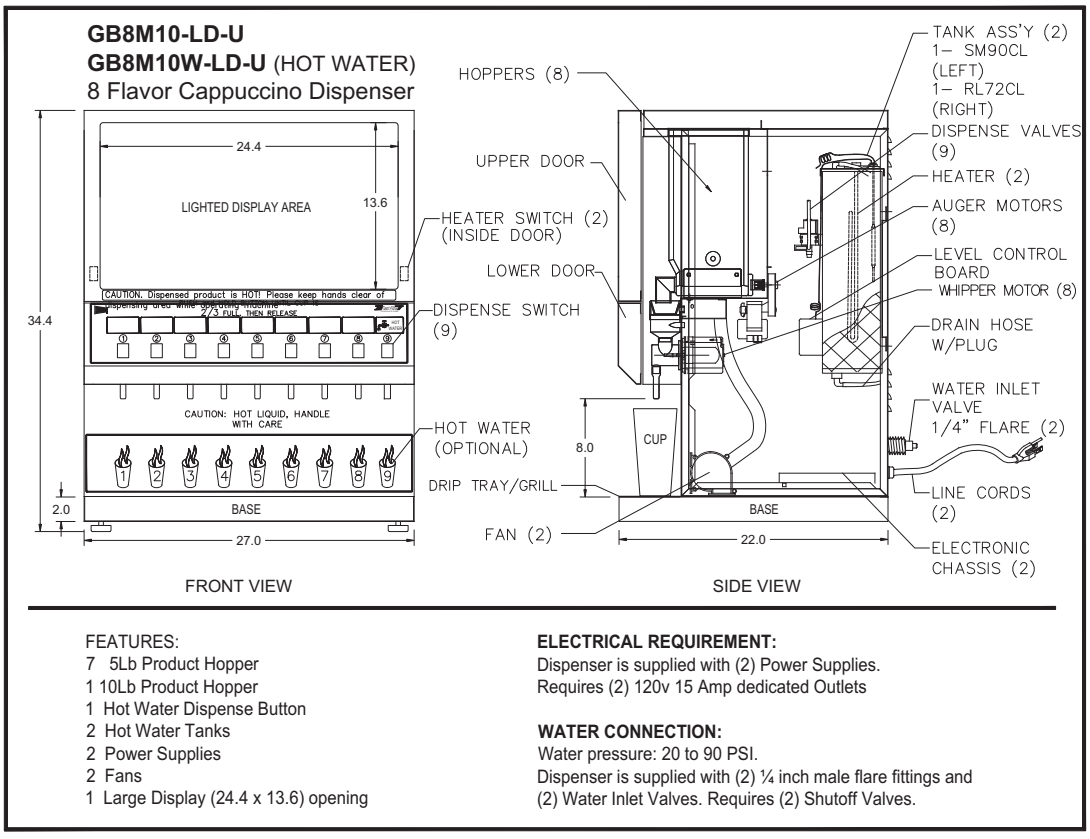
With these Dispensers you will not waste valuable time refilling product Hoppers or lose profits during peak sales periods. With the optional hot water dispense button, you can increase sales by offering the ability to add packet items to your menu as well.

Only Grindmaster-Cecilware brings you this type of versatility. With its top hinged and bottom hinged door design, its 27 inch footprint (left to right) allows maximum utilization of counter space.

Installation (continued)

Description and Location of Components





FEATURES:
- 7 5Lb Product Hopper
- 1 10Lb Product Hopper
- 1 Hot Water Dispense Button
- 2 Hot Water Tanks
- 2 Power Supplies
- 2 Fans
- 1 Large Display (24.4 x 13.6) opening

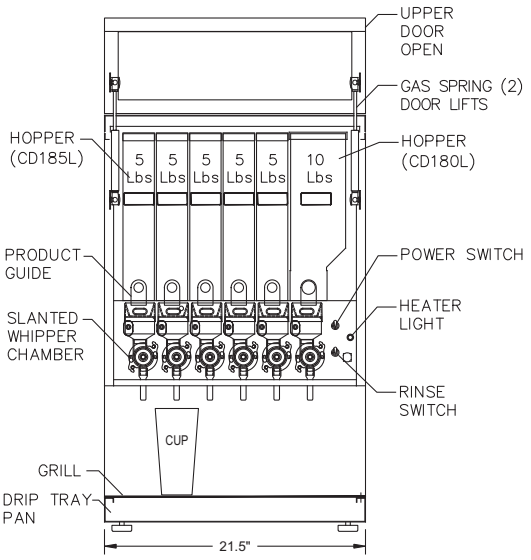
ELECTRICAL REQUIREMENT:
Dispenser is supplied with (2) Power Supplies.
Requires (2) 120v 15 Amp dedicated Outlets

WATER CONNECTION:
Water pressure: 20 to 90 PSI.
Dispenser is supplied with (2) ¼ inch male flare fittings and (2) Water Inlet Valves. Requires (2) Shutoff Valves.

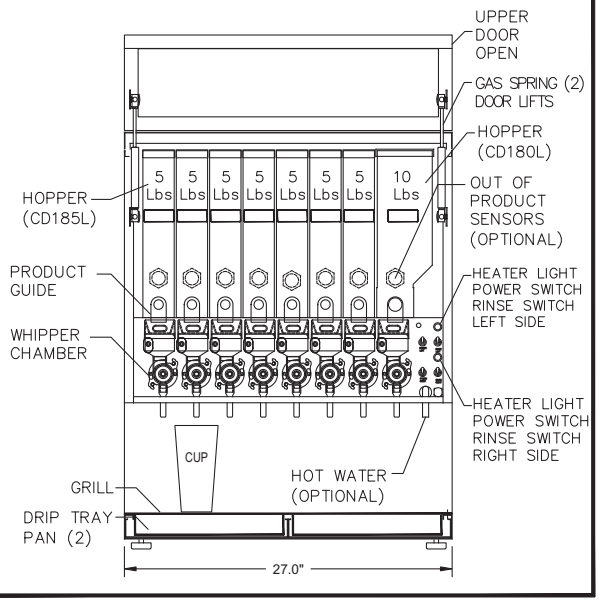
Installation (continued)

Description and Location of Components

GB6M10-LD-U
GB6MP10-LD-U
6 Flavor Cappuccino Dispenser
Upper Door open, Lower Door not shown.



GB8M10-LD-U
GB8MP10-LD-U
8 Flavor Cappuccino Dispenser
Upper Door open, Lower Door not shown.



⚠ 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(s) 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(s), such as a double check valve must be installed between the machine and the water supply.

The GB beverage dispenser is equipped with a ¼" Flare Water Inlet fitting which is located on the back of the unit. GB8M10-LD-U is equipped with (2) ¼" Flare Water Inlet fittings.

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.

NOTICE: 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.

Electrical Connection

PLUG CONFIGURATIONS
The GB8 MODEL is supplied from the factory with two (2) 120 volt electrical cords and plugs installed. Plugs are supplied according to the application as shown below:

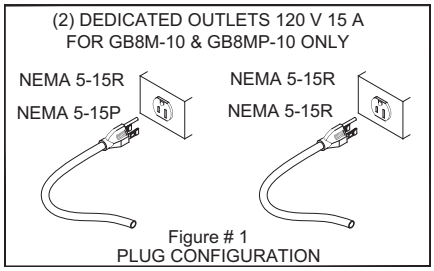


Figure # 1
PLUG CONFIGURATION

GB3 and GB6 are supplied with one cord and plug.

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:

- Water Inlet Fitting(s)

Installation (continued)

Description of Components

1. **HOPPERS**
   - To remove the hoppers raise the upper door and lift out the hoppers.
   - To reposition the hoppers in the compartment, slide the hopper base back between the rails until the ¼" pin at the bottom of the hopper base falls into the ¼" positioning hole of the compartment base cover.
2. **RINSE SWITCHES** See diagrams on previous pages for the location of rinse switches for each individual model.
   - In the RINSE position the switches disengage the hopper motors and allow only water to be dispensed.
   - They are used for flushing out the Whipper Chambers and to adjust the water dispense valves for proper flow rates.
3. **HEATER SWITCHES** See diagrams on previous pages for the location of heater switches for each individual model.
   - The switches 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 and Heater Switches must both be ON in order for the elements to operate.

4. **POWER SWITCHES** See diagrams on previous pages for the location of power switches for each individual model.
   - The power switches control all power to the machine including the heater elements.

Note: The Power and Heater Switches are independent of each other. Both switches must be OFF in order for the machine to be completely shut down.

5. **OUT OF PRODUCT SENSORS (OPTIONAL)** Activates the product-out indicating light, calling for the hoppers to be checked and refilled.
6. **WATER LEVEL CONTROLS:** Under normal conditions and operation, the water level in the tank should not drop more than ½" from the probe. If it does, the tank is not refilling fast enough. Check the water line and water filter; they may need cleaning or replacing.

1. Tank Control Board	Part# 349-00012
2. Water Inlet Valve	Part# L462AL
3. Water Level Sensor	Part# K695QL

Start-up Procedure

NOTICE: Make sure that the **Heater Switches**, are in the **OFF** position.

1. Level machine.
2. Connect the ¼" dia. copper waterline to the ¼" flare water inlet fitting of the valve.
3. Plug the power cord(s) into a proper receptacle.

Note: GB8M10 units use two power cords. Each cord must be plugged into a separate receptacle.

4. Activate the Power Switch(es) (Toggle Up). The door display panel, the red power indicator light and the green dispense buttons will light up and the tank will start filling. Allow approximately 4-5 minutes for the tank to fill.
5. Activate the Heater Switch(es). Allow approximately 10-30 minutes for the water to reach a temperature of 195°F. The heating time will depend on the water inlet temperature, the input voltage, and the wattage of the elements in the machine.
6. Place a 6 oz. or larger cup under the left dispense nozzle, press and hold the left dispense switch for 6 seconds. The machine will dispense water at the rate of 1 oz. per second. Repeat it several times to check for consistent output. Repeat same for the other dispense switches. This procedure checks that the dispense valves are not air-locked.
7. While the tank is heating, remove the hoppers, load them with product, and reposition them back in place. When the heater light turns off, the water tank(s) has reached its proper temperature and the machine is ready to dispense the first cup of Cappuccino.

Filling the Hoppers

1. Open the upper door, and remove the hoppers.
2. Fill each hopper with the correct product.
3. Reposition hoppers in the hopper compartment, making sure the hoppers are properly seated.

If you need help, call Grindmaster-Cecilware Technical Service Department for help, (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 Cappuccino or Coffee:

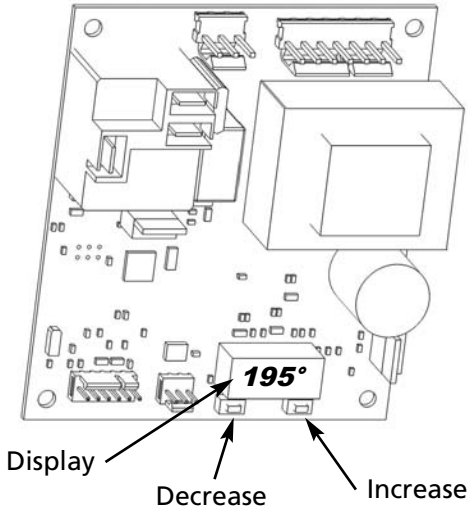
• Place an 8 oz. or larger cup under selected drink dispense nozzle.

• Push and hold dispense button until cup is 2/3 full, then release button.

Adjustments

Temperature Adjustment

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 195°F.



Water Flow Rate Adjustment:

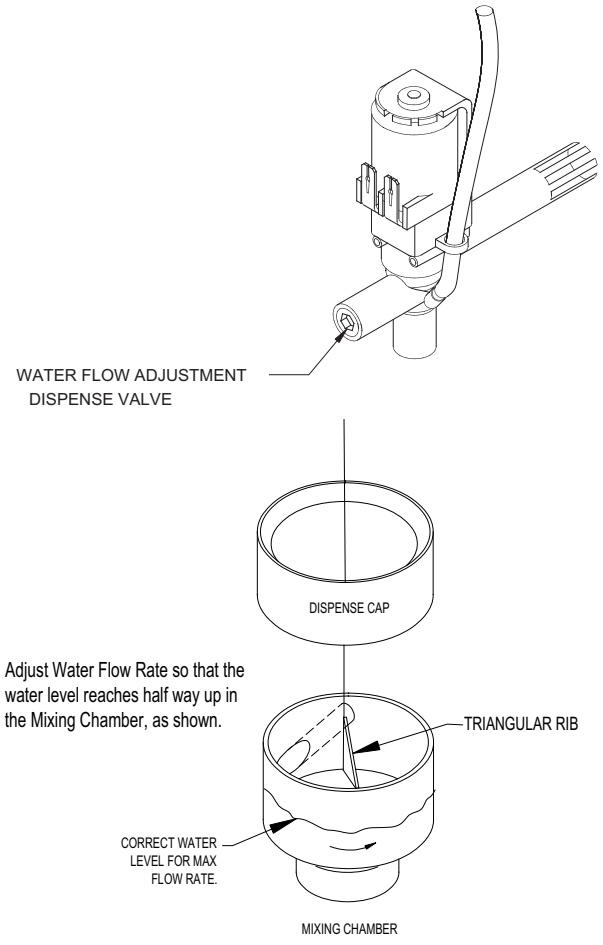
Adjust **water flow rate** to correct level in Whipping Chamber.

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

[Approximate settings: 0.85 to 1 oz./sec for SOUP; 1.3 oz./sec. for COFFEE and CAPPUCCINO]

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

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.



Cleaning

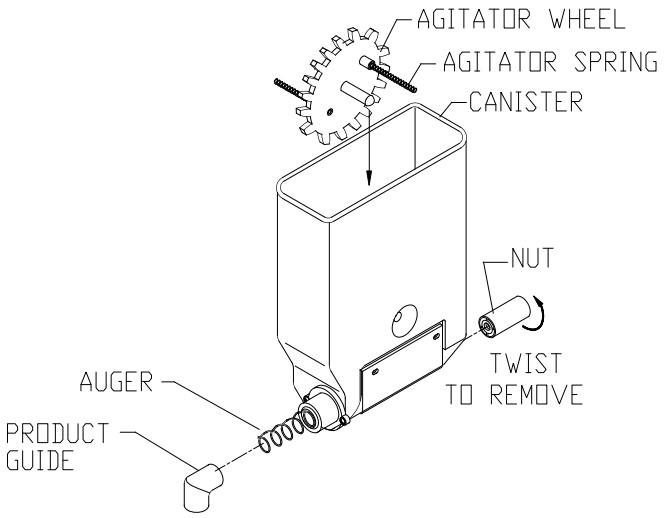
NOTICE: All sanitizing agents in the food zone must comply with 21 CFR 178.1010.
Sanitize all food dispensing units periodically. All parts to be sanitized must be cleaned first. Cleaning and sanitizing frequency must follow state and local health department regulations.

Daily maintenance:

1. Rinse whipper chambers
   - Position a container under dispense tubes.
   - Move rinse switch(es) to "rinse".
   - Push and hold each dispense button 3 to 5 sec.
   - Move rinse switch(es) 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.

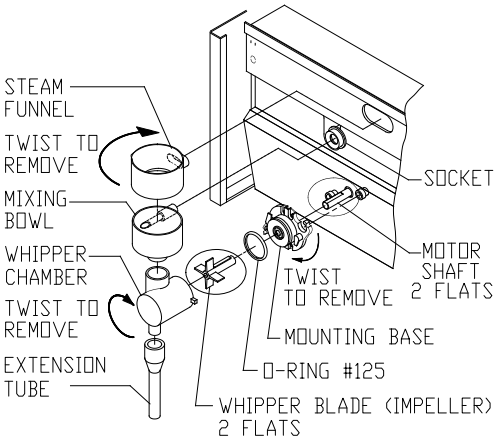
Weekly maintenance:

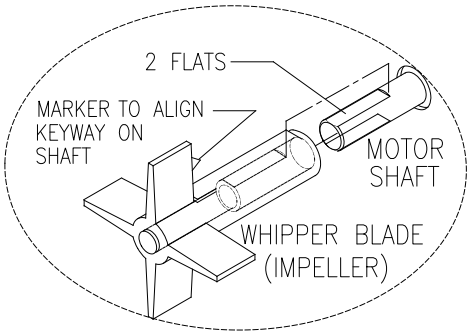
1. Product hopper cleaning
   - Rotate product guides up, remove hoppers from machine.
   - Empty powder into pans.
   - Pull off product guides.
   - Remove agitator wheels.
   - Unscrew and remove front and back auger locks.
   - Remove auger.
   - Wash, rinse, sanitize, and air dry all small parts.
   - 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

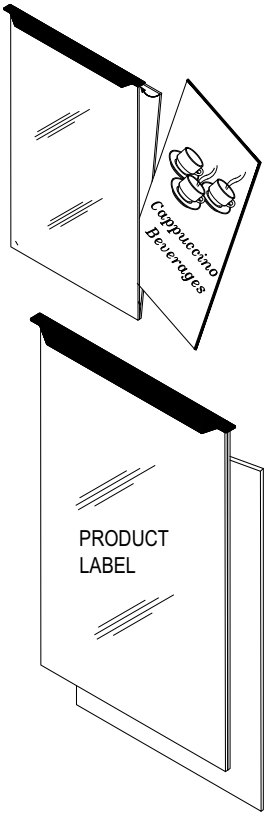
1. Prepare a sanitizing solution in accordance with local health department regulations. You may also refer to the US Food and Drug Administration regulation 21 CFR 178.1010 “Sanitizing Solutions” and US Environmental Protection Agency 40 CFR 18.940 “Tolerance exemptions for active and inert ingredients 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 dry naturally. DO NOT WIPE THEM DRY.

Maintenance

Lit Display, Bulb, and Starter Replacement

⚠ WARNING Risk of electrical shock. Turn off power to unit before replacing bulb or starter.

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 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.

To replace the fluorescent bulb:

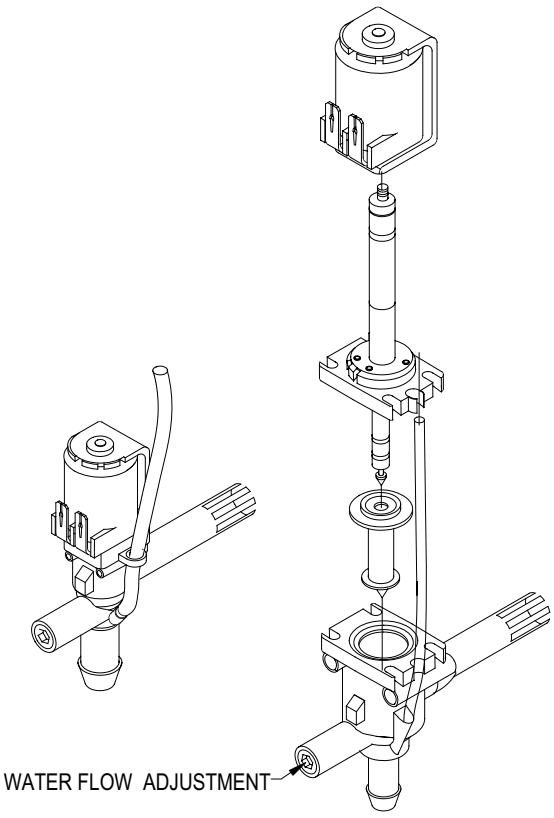
1. Remove the upper inside door panel.
2. Unscrew the lamp and pull it out of the lamp holder.
3. Place the new lamp into the lamp holder and screw it into position.

To replace the lamp holder:

1. Remove the upper inside door panel.
2. Push the socket firmly to one side.
3. Untie the clip, clear the hole in the bracket, and lift up.
4. To install the new socket, put one side of the lip into the hole and push the socket to one side until the second clip snaps into the second hole.

Recommended preventive maintenance

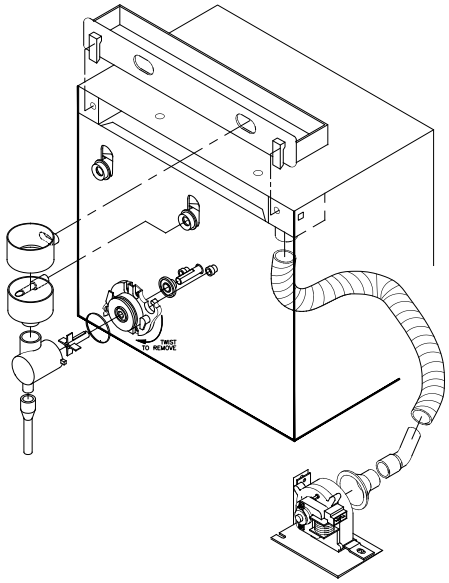
1. Dispense Valves
   - Check all dispense valves for lime build-up.
   - Drain the water tank to just below the level of the dispense valves.
   - Remove the valves and clean. (Take these valves apart by hand as shown).
   - Replace the assembly as needed.
   - Replace the valve into the tank and refill tank.



Maintenance (continued)

Recommended preventive maintenance (continued)

2. • Check all chamber mounts for signs of wear:
   a. Product running down the front of the unit.
   b. Product built up on the back of chamber mount.
   • Remove chamber mount.
   • Clean and re-lubricate motor shaft using food grade lubricant only.
   • Replace with new chamber mount.
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.

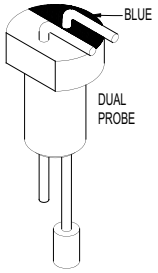


Component Tests

Dual Probe Test

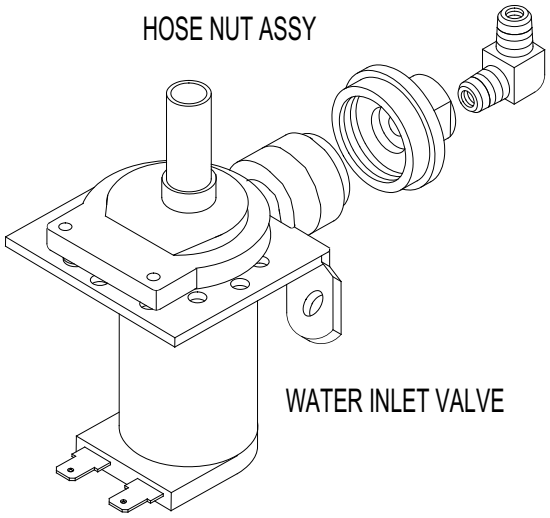
If lack of water persists, check the probe as follows:

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.



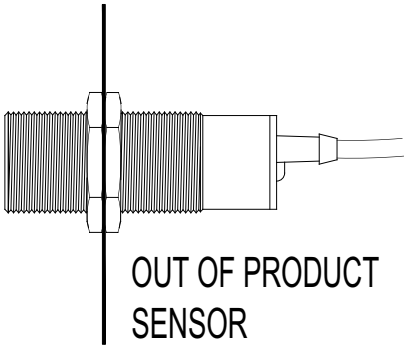
Water Inlet Valve Test

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 Tank 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.



Out of Product Sensor Test

1. Remove Hopper from cabinet, place the palm of your hand up against the 1 inch diameter round sensor at the back of the hopper chamber.
2. Listen for relay clicking on and off as you move your hand towards and away from the sensor.
3 If relay clicks, system is operating OK.
4 Replace with a full hopper and listen for the relay click.
5 If all this checks out and the out of product light does not go off, then there must be defective wiring. See wiring diagram pages 23 and 24.



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
Merchandiser Display not lit. No power.	Dispensing unit unplugged.	Reconnect dispensing unit.
	No power from Terminal Block.	Check the Terminal Block for loose wire.
	Defective Bulb.	Replace Bulb.
	Defective Ballast.	Replace Ballast.
	Loose Bulb in socket.	Make sure bulb is seated properly in socket.
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.
	Inoperative Water Inlet Valve.	Check connection, if needed replace Valve.
	Loose electrical connection.	Check all electrical connections.
No product when Dispense Button is pressed.	No product in Hopper.	Add product.
	Auger not working.	Engage Hopper/Nut to Motor Gear (See pg 8).
	Damaged, loose, or missing Agitator Gear.	Replace Agitator Gear (See pg 8).
	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.
	Faulty Coupling.	Replace damaged Coupling components.
Water does not shut off. Water keeps dispensing.	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.
	Clogged/stuck Water Dispense Valve.	Clean or unclog Water Dispense Valve. Replace Dispense Valve if inoperative.
No water is going into tank.	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 **Probe Test.**
	Tank Control Board.	Check Tank Control Board. Replace if necessary. See **Water Level Control Test**.
Water will not stop flowing into water tank.	Water Level Probe malfunction.	Check Probe. Replace if necessary. See **Probe Test**.
	Water Inlet Valve malfunction.	Check Solenoid. Replace if necessary. See **Water Inlet Valve Test**.
	Tank Control Board malfunction.	Check the Tank Control Board. Replace if necessary. See **Water Level Control Test**.
Water is not heating up in the water tank.	Heater Switch is OFF.	Turn Heater Switch ON.
	Loose connection on Thermistor.	Make sure all wires and terminals on Thermistor are tight.
	Heater is burned out or defective.	Replace the Heater.

Troubleshooting Guide (continued)

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.

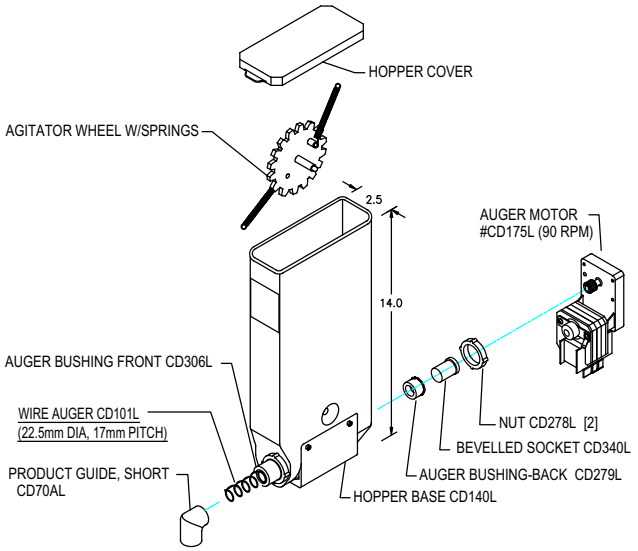
Prior authorization must be obtained from Grindmaster-Cecilware for all warranty claims.

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

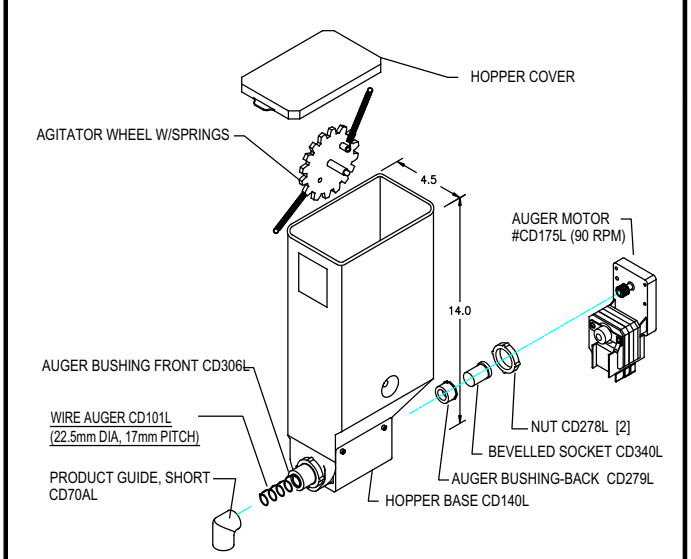
Parts Diagram and List

Hopper Illustrations

HOPPER ASS'Y CD185L
5 LB, 14" HIGH x 2.5" WIDE, W/ WIRE AUGER



HOPPER ASS'Y CD180L - RIGHT (SHOWN BELOW)
HOPPER ASS'Y CD179L - LEFT (OPPOSITE)
10 LB, 14" HIGH x 4.5" WIDE, W/ WIRE AUGER

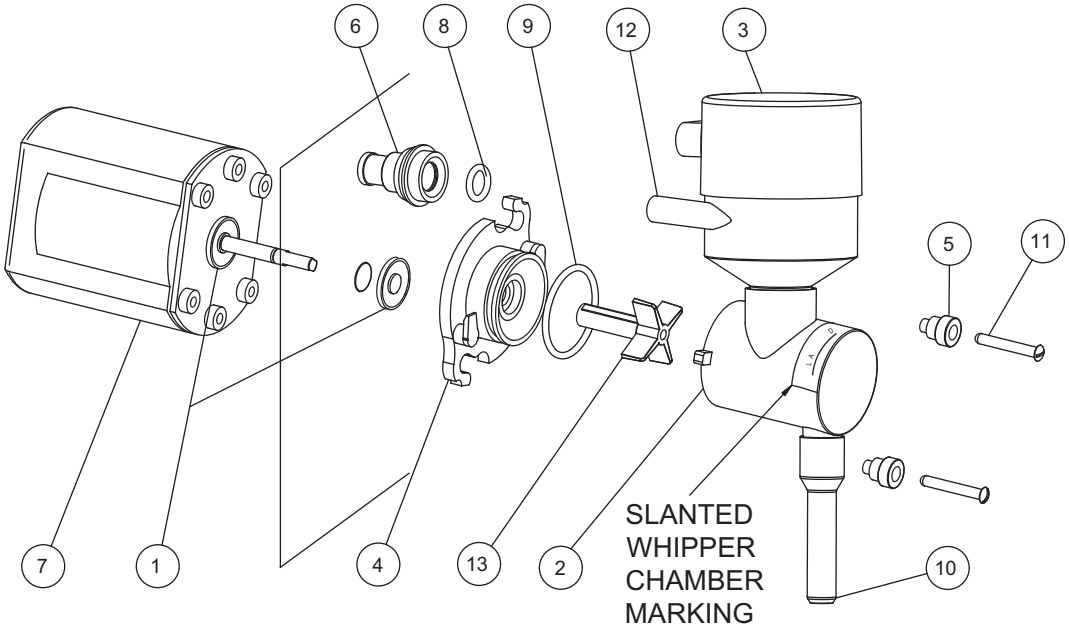


Parts Diagram and List (continued)

Whipper Illustrations

WHIPPER CHAMBER

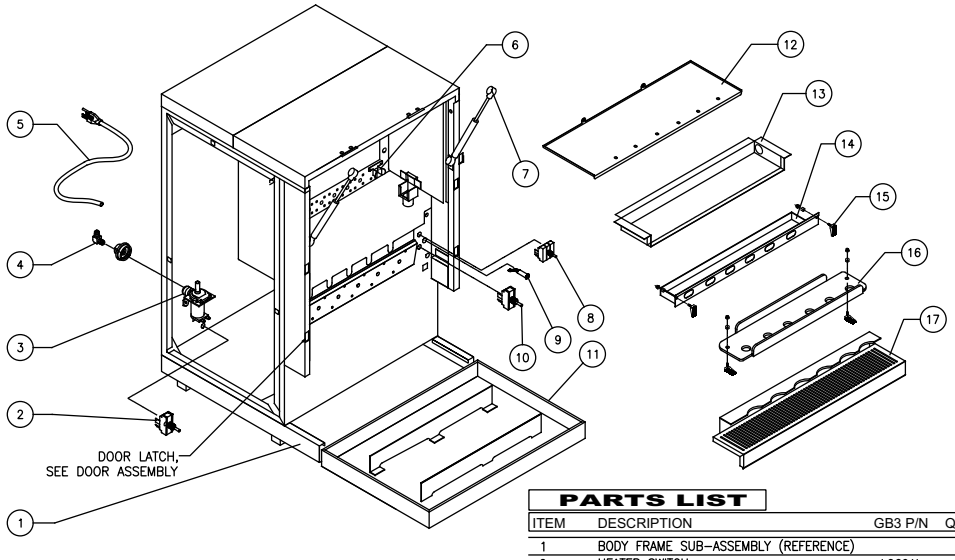
IMPORTANT:
SLANTED WHIPPER CHAMBERS (SEE BELOW) ARE **NOT** INTERCHANGEABLE WITH STANDARD **STRAIGHT** WHIPPER CHAMBERS. BE SURE TO ORDER USING THE CORRECT PART NUMBERS.



Parts List			
ITEM	DESCRIPTION	PART #	QTY
1	SLINGER DISK	CD124L	2
2	WHIPPER CHAMBER - STANDARD (STRAIGHT)	CD63AL	1
2	WHIPPER CHAMBER - SLANTED (NEW)	CD362L	1
3	DISPENSE CUP	CD61AL	1
4	CHAMBER MOUNT	CD65AL	1
5	GROMMET, MTG.PLATE	CD66AL	2
6	SOCKET, MIXING BOWL	CD67AL	1
7	WHIPPER MOTOR (OLD) 1 FLAT	CD75AL	1
7	WHIPPER MOTOR (NEW) 2 FLATS (REPLACES CD75AL)	CD350L	1
8	"O" RING	M378AL	1
9	"O" RING	M379AL	1
10	EXTENSION TUBE, NYLON, 2 5/8" LONG	M467AL	1
11	MACH. SCREW 8-32 X 1.25" SL TR HEAD ST. STEEL	P619AL	2
12	MIXING CHAMBER	CD137L	1
13	IMPELLER (1 FLAT) USE W/ CD75A)	CD64AL	1
13	IMPELLER (2 FLATS) USE W/ CD75A OR CD350	CD353L	1

Parts Diagram and List (continued)

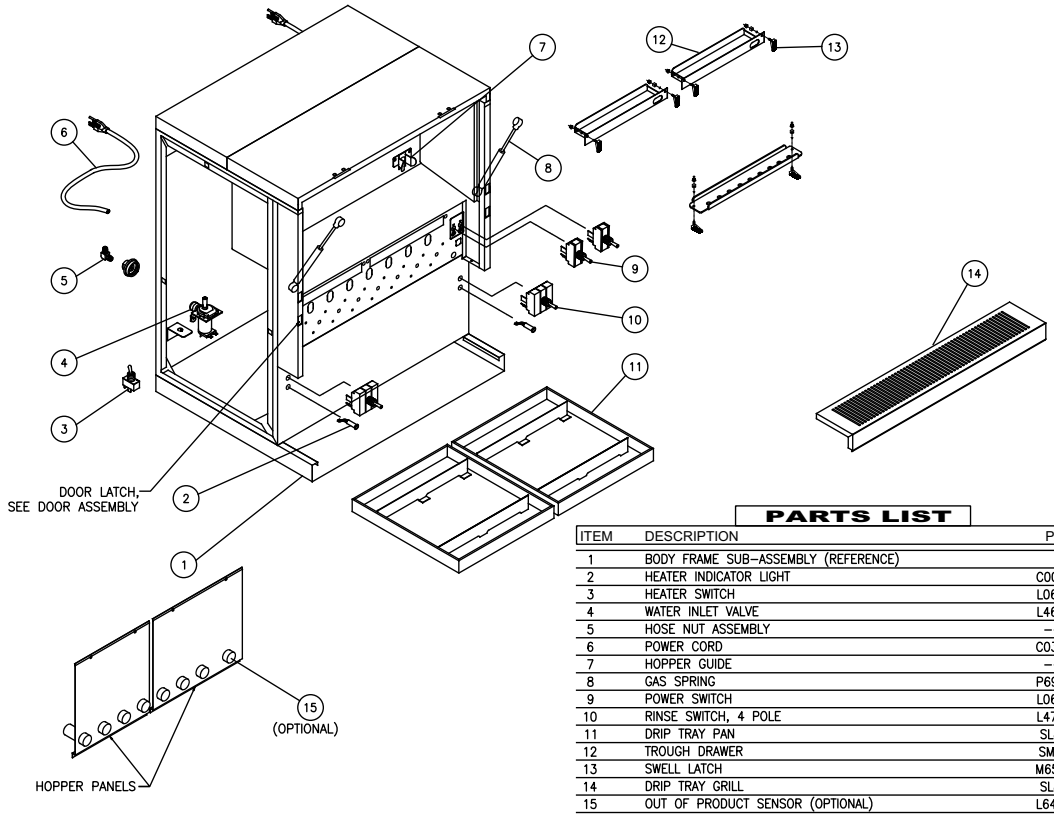
Body Frame Sub-Assembly - GB3M10-LD-U and GB6M10-LD-U



PARTS LIST

ITEM	DESCRIPTION	GB3 P/N	QTY	GB6 P/N	QTY
1	BODY FRAME SUB-ASSEMBLY (REFERENCE)				
2	HEATER SWITCH	L069AL	2	L069AL	3
3	WATER INLET VALVE	L462AL	1	L462AL	1
4	HOSE NUT ASSEMBLY	---	1	---	1
5	POWER CORD	C032SL	1	C032SL	1
6	HOPPER GUIDE	SL30A	3	SL30AL	6
7	GAS SPRING	P607AL	2	P691AL	2
8	RINSE SWITCH, 4 POLE	---	–	---	2
9	HEATER INDICATOR LIGHT	C002AL	1	C165AL	1
10	POWER SWITCH	L069AL	1	L069AL	1
11	DRIP TRAY PAN	SQ14AL	1	SM13AL	1
12	HOPPER TRAY	SQ10AL	1	SQ78AL	1
13	TROUGH	SQ11AL	1	SQ79AL	1
14	TROUGH DRAWER	SQ12AL	1	SQ80AL	1
15	SWELL LATCH	M650AL	4	M650AL	4
16	FACIA BOTTOM CAP	SS04AL	1	SM48AL	1
17	DRIP TRAY GRILL	RT72AL	1	SM14AL	1

Body Frame Sub-Assembly - GB8M10-LD-U

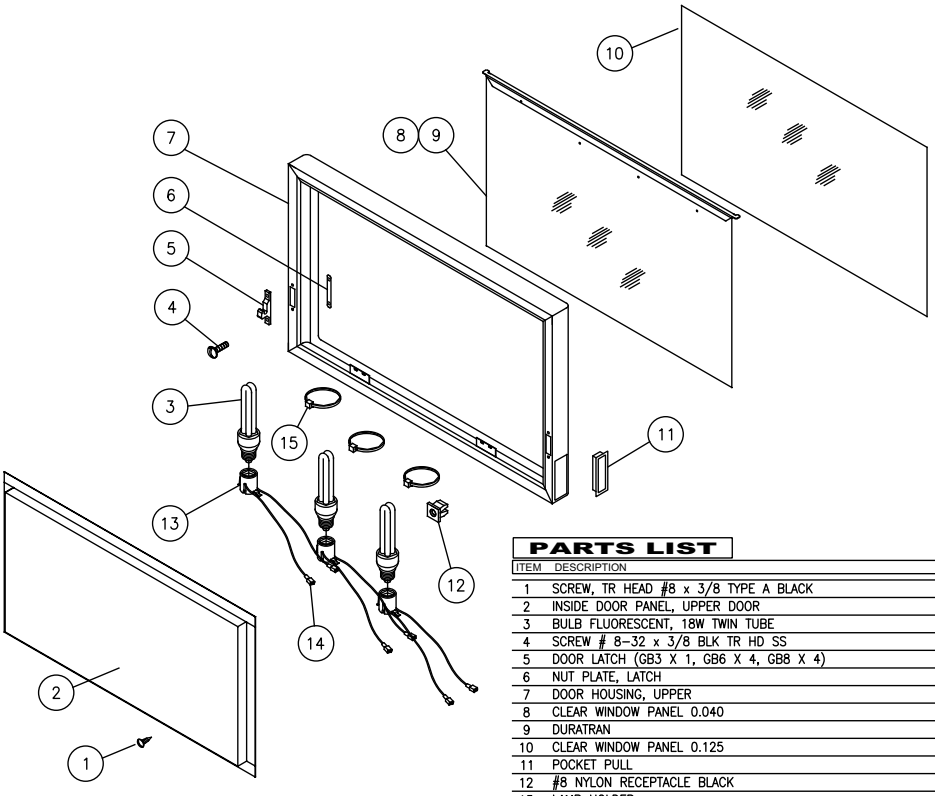


PARTS LIST

ITEM	DESCRIPTION	P/N	QTY
1	BODY FRAME SUB-ASSEMBLY (REFERENCE)		
2	HEATER INDICATOR LIGHT	C002AL	2
3	HEATER SWITCH	L069AL	2
4	WATER INLET VALVE	L467AL	2
5	HOSE NUT ASSEMBLY	---	2
6	POWER CORD	C032SL	2
7	HOPPER GUIDE	---	8
8	GAS SPRING	P691AL	2
9	POWER SWITCH	L069AL	2
10	RINSE SWITCH, 4 POLE	L470AL	2
11	DRIP TRAY PAN	SL84A	2
12	TROUGH DRAWER	SM21A	2
13	SWELL LATCH	M650AL	6
14	DRIP TRAY GRILL	SL85A	1
15	OUT OF PRODUCT SENSOR (OPTIONAL)	L641QL	8

Parts Diagram and List (continued)

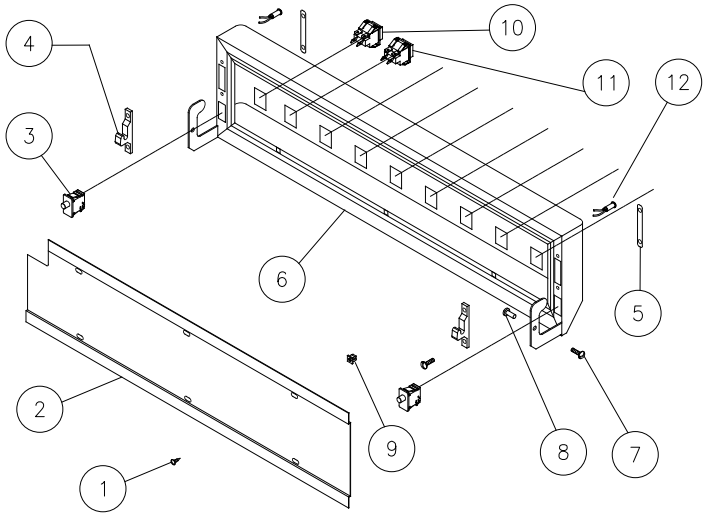
Upper Door



PARTS LIST

ITEM	DESCRIPTION	GB3	GB6	GB8
1	SCREW, TR HEAD #8 x 3/8 TYPE A BLACK	P415A	P415A	P415A
2	INSIDE DOOR PANEL, UPPER DOOR	---	---	---
3	BULB FLUORESCENT, 18W TWIN TUBE	CE82AL	CE82AL	CE82AL
4	SCREW # 8-32 x 3/8 BLK TR HD SS	---	---	---
5	DOOR LATCH (GB3 X 1, GB6 X 4, GB8 X 4)	M705A	M705A	M705A
6	NUT PLATE, LATCH		SD08AL	SD08AL
7	DOOR HOUSING, UPPER	---	**SM11A**	---
8	CLEAR WINDOW PANEL 0.040	210-00190	M892AL	M890AL
9	DURATRAN	NM60AL	NL75AL	NL76AL
10	CLEAR WINDOW PANEL 0.125	210-00191	M893AL	M891AL
11	POCKET PULL	M894AL	M894AL	M894AL
12	#8 NYLON RECEPTACLE BLACK	M408AL	M408AL	M408AL
13	LAMP HOLDER	B216AL	B216AL	B216AL
14	1/4" MALE PUSH ON TERMINAL	B102AL	B102AL	B102AL
15	TY-WRAP	---	---	---

Lower Door

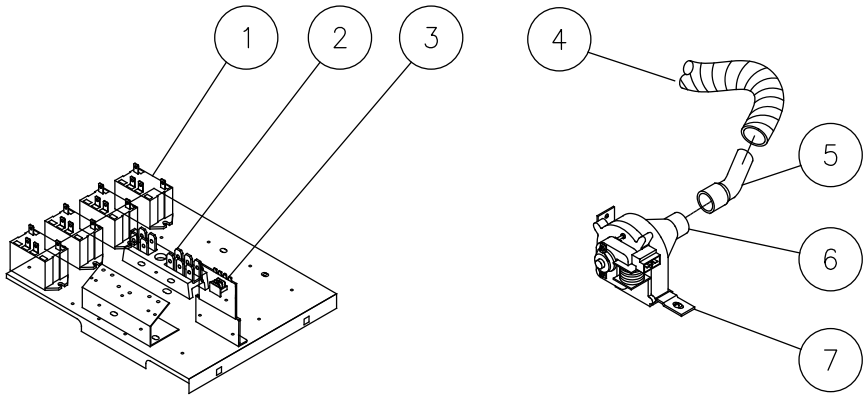


PARTS LIST

ITEM	DESCRIPTION	GB3	GB6	GB8
1	SCREW	---	---	---
2	INSIDE DOOR PANEL, LOWER DOOR	---	SM40A	SL75A
3	DOOR SWITCH ASSEMBLY (GB3 - 1, GB6 - 4, GB8 - 4)	CH139L	CH139L	CH139L
4	DOOR LATCH (GB3 - 0, GB6 - 4, GB8 - 4)	M705A	M705A	M705A
5	NUT PLATE, LATCH	NONE	SD08AL	SD08AL
6	DOOR HOUSING, LOWER	---	SM12A	SL74A
7	SCREW	P411A	P411A	P411A
8	BARREL POST	P598A	P598A	P598A
9	#8 NYLON RECEPTACLE, BLACK	M408A	M408A	M408A
10	SWITCH, PUSH BUTTON RED SQUARE LENS (OPTIONAL HOT WATER)	L574A	L574A	L574A
11	SWITCH, PUSH BUTTON GREEN SQUARE LENS	L455A	L455A	L455A
12	OUT OF PRODUCT LIGHT (OPTIONAL)	CH265	CH265	CH265

Parts Diagram and List (continued)

Electrical Chassis and Control



PARTS LIST

ITEM	DESCRIPTION	GB3	GB6	GB8	QTY
1	RELAY 120V	B129AL	B129AL	B129AL	3,6,8
2	TERMINAL BLOCK	---	60112	B000AL	–,1,2
3	TANK CONTROL BOARD	349–00012	349–00012	349–00012	1,1,2
4	DUCT HOSE 1" x 16"	CA214L	CA214L	CA214L	2,4,6
5	ELBOW INSERT 45 DEGREE	CD108L	CD108L	CD108L	0,2,2
6	FAN CUP	CD57AL	CD57AL	CD57AL	–
7	FAN	CD56AL	CD56AL	CD56AL	1,2,2

Parts Diagram and List (continued)

Tank Assembly

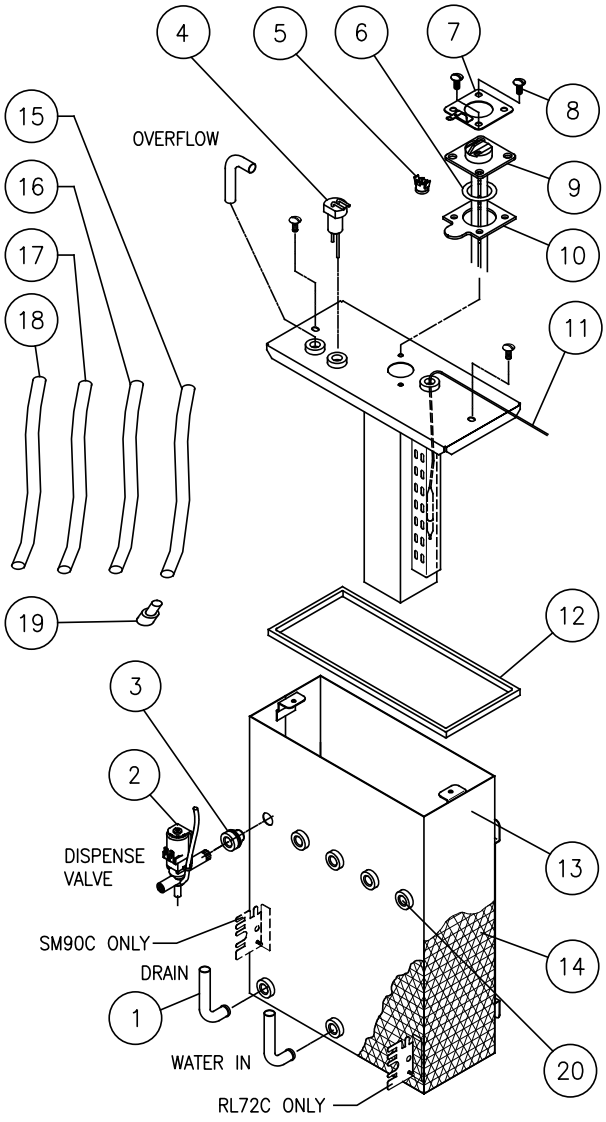
HOT WATER TANK RL72C (R) USED ON: GB5-LD-U & GB8M-10-LD-U (RIGHT SIDE)

HOT WATER TANK SM90C (L) USED ON: GB8M-10-LD-U (LEFT SIDE)

HOT WATER TANK SJ61C USED ON: GB6M-10-LD-U

RL72C AND SM90C TANK DIMENSIONS:
12" WIDE, 4.8" DEEP, 16.5" HIGH.
APPROX. 3.7 GAL.

SJ61C TANK DIMENSIONS:
15" WIDE, 6" DEEP, 18" HIGH.
APPROX. 6 GAL.



PARTS LIST		GB3	GB6	GB8
ITEM	DESCRIPTION	P/N	P/N	P/N
1	ELBOW 90°	K525AL	K525AL	K525AL
2	DISPENSE VALVE (GB3 X 3, GB6 X 6, GB8 X 4 EACH TANK)	L467AL	L467AL	L467AL
3	SILICONE SEAL (0.466 ID) (GB3 X 7, GB6 X 9, GB8 X 7 EACH TANK)	M461AL	M461AL	M461AL
4	DUAL PROBE	K695QL	K695QL	K695QL
5	HI-LIMIT 200° CUTOUT	L656AL	L656AL	L656AL
6	O-RING 1 1/4 ID x 1 5/8 OD	M773AL	M773AL	M773AL
7	HEATSINK SHIM ASSEMBLY	K667QL	K667QL	K667QL
8	SCREW, 1/4-20x5/8, SST, TRUSS HD, SLTD	---	---	---
9	HEATER, 120V 1700W	G267TL	G267TL	G267TL
10	HEATSINK, 1/8" ALUMINUM #1100	K661AL	K661AL	K661AL
11*	PROBE, THERMISTOR	61128	61128	61128
12	SILICONE BUTT SPLICED GASKET	M601AL	M874AL	M500AL
13	TANK, 3.7 GAL RIGHT SIDE	RL72QL	RL72QL	RL72QL
13	TANK, 3.7 GAL LEFT SIDE	SM90QL	SM90QL	SM90QL
14	TANK INSULATION	M671AL	M671AL	M671AL
15	TUBE, DRAIN	M326AL	M326AL	M326AL
16	TUBE, OVERFLOW	---	---	---
17	TUBE, DISPENSE	M324AL	M324AL	M324AL
18	TUBE, WATER INLET	M326AL	M326AL	M326AL
19	DRAIN PLUG	M391AL	M391AL	M391AL
20	SILICONE PLUG	M494AL	M494AL	M494AL

* NEW AS OF 2015

OLD PARTS:

11 THERMOSTAT L681AL

Parts Diagram and List (continued)

Recommended Spare Parts

RECOMMENDED SPARE PARTS LIST

ITEM	DESCRIPTION	GB3		GB6		GB8	
		PART NO.	QTY	PART NO.	QTY	PART NO.	QTY
1	RELAY 120V	B129AL	3	B129AL	6	B129AL	8
2	HEATER INDICATOR LIGHT	C002AL	1	C165AL	1	C002AL	2
3	FAN ELBOW INSERT			CD108L	2	CD108L	2
4	MIXING CHAMBER	CD137L	3	CD137L	6	CD137L	8
5	AUGER MOTOR 120V	CD175L	3	CD175L	6	CD175L	8
6	10LB CANISTER, RIGHT 14" HIGH, WIRE AUGER	CD180L	1	CD180L	1	CD180L	1
7	5LB CANISTER, 2.5" W x 14" HIGH, WIRE AUGER	CD185L	2	CD185L	5	CD185L	7
8	WATER INLET VALVE	L462AL	1	L462AL	1	L462AL	2
9	WHIPPER MOTOR WITH 2 FLATS	CD350L	3	CD350L	6	CD350L	8
10	WHIPPER BLADE WITH 2 FLATS	CD353L	3	CD353L	6	CD353L	8
11	FAN	CD56AL	1	CD56AL	2	CD56AL	2
12	DISPENSE CUP	CD61AL	3	CD61AL	6	CD61AL	8
13	WHIPPER CHAMBER, SLANTED	CD362L	3	CD362L	6	CD362L	8
14	MOUNTING BASE	CD65AL	3	CD65AL	6	CD65AL	8
15	BASE MOUNT GROMMET	CD66AL	6	CD66AL	12	CD66AL	16
16	MIXING BOWL SOCKET	CD67AL	3	CD67AL	6	CD67AL	8
17	SWITCH ASSEMBLY	CH139L	1	CH139L	1	CH139L	2
18	HEATER 120V, 1700W	G267TL	1	G267TL	1	G267TL	2
19	DISPENSE SWITCH - GREEN	L455AL	3	L455AL	6	L455AL	8
20	DISPENSE VALVE	L467AL	3	L467AL	6	L467AL	9
21	RINSE SWITCH	L446AL	1			L470AL	2
22	HI-LIMIT 200° CUTOUT	L656AL	1	L656AL	1	L656AL	2
23	TANK CONTROL BOARD *	349-00012	1	349-00012	1	349-00012	2
24	THERMISTOR PROBE *	61128	1	61128	1	61128	2
25	"O" RING	---	3	---	6	---	8
26	SILICONE SEAL 12 mm	M461AL	7	M461AL	9	M461AL	14
27	SWELL LATCH	M650AL	4	M650AL	4	M650AL	6
28	DOOR LATCH	M705A	1	M705A	4	M705A	4
29	"O" RING 1 1/4 I.D. x 1 5/8 O.D.	M773AL	1	M773AL	1	M773AL	2
30	DOOR LIFTS, GAS SPRING	P607AL	2	P691AL	2	P691AL	2
31	DISPENSE SWITCH, HOT WATER - RED	L574AL	1	L574AL	1	L574AL	1
32	DUAL PROBE	K695QL	1	K695QL	1	K695QL	2
33	PROXIMITY SWITCH	L641QL	3	L641QL	6	L641QL	8
34	OUT OF PRODUCT LIGHT, RED	CH265L	1	CH265L	1	CH265L	2
35	BULB, FLUORESCENT 18W TWIN TUBE	CE82AL	1	CE82AL	2	CE82AL	3
36	LAMP HOLDER	B216AL	1	B216AL	2	B216AL	3

* NEW AS OF 2015

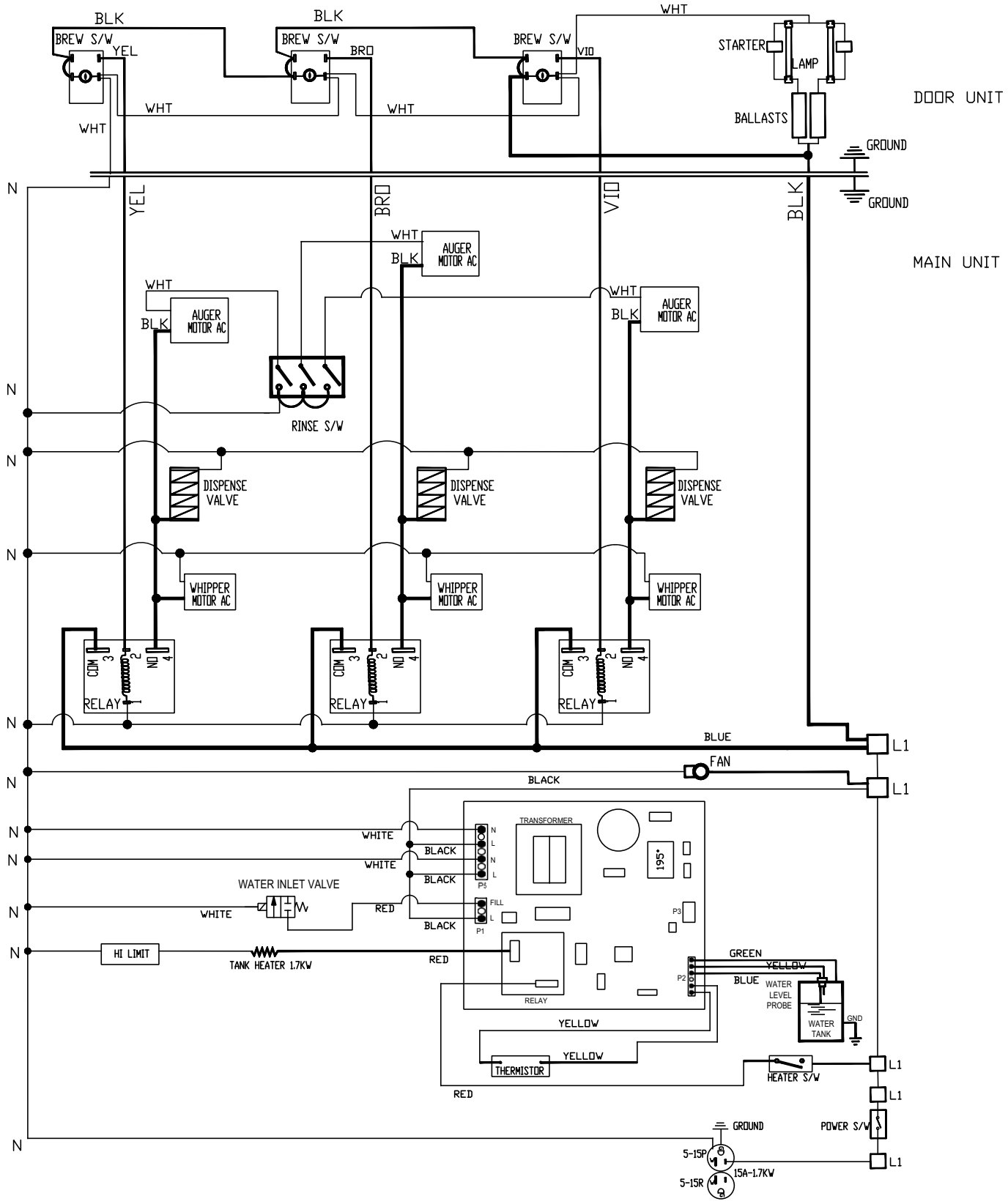
OLD PARTS:

23	THERMOSTAT	L532AL	1	L532AL	1	L532AL	2
24	DUAL PROBE LIQUID LEVEL CONTROLLER	L690AL	1	L690AL	1	L690AL	2

Wiring Diagrams

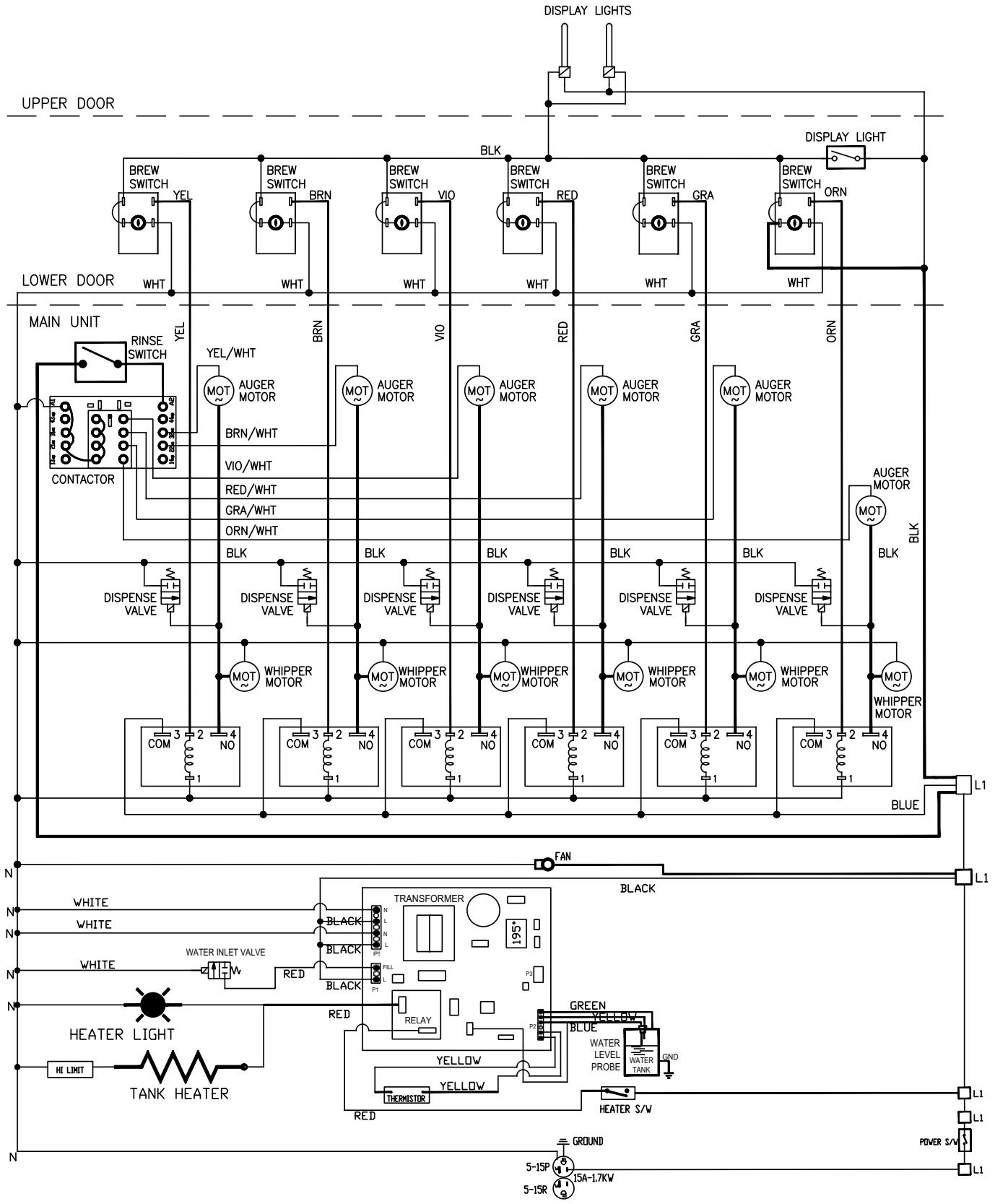
GB3M10-LD-U

(120V, 1700W, 1 PH, 2 wires + Ground) w/ Relays



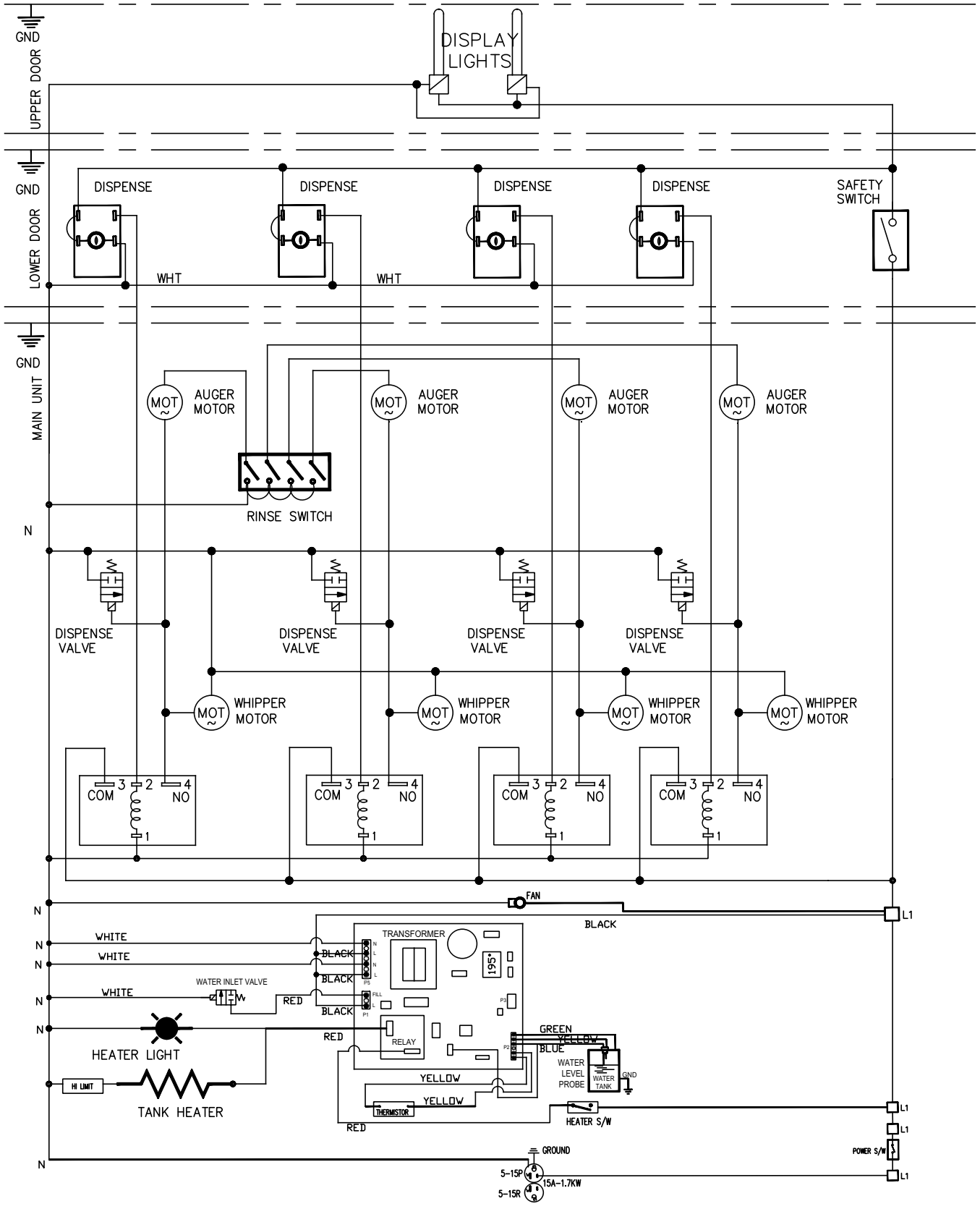
Wiring Diagrams (continued)

GB6M10-LD-U



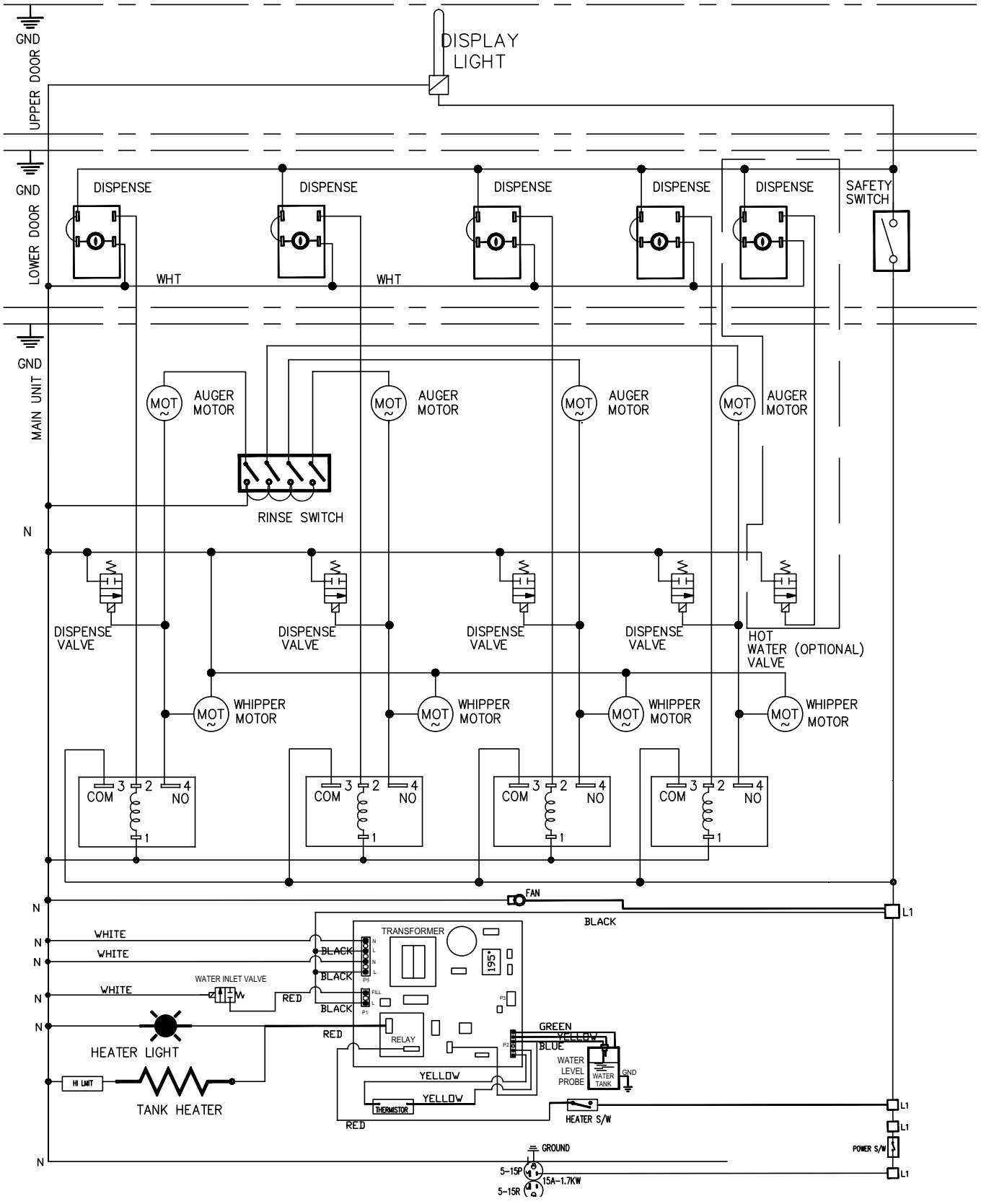
Wiring Diagrams (continued)

GB8M10-LD-U (with and without water option) - LEFT SIDE



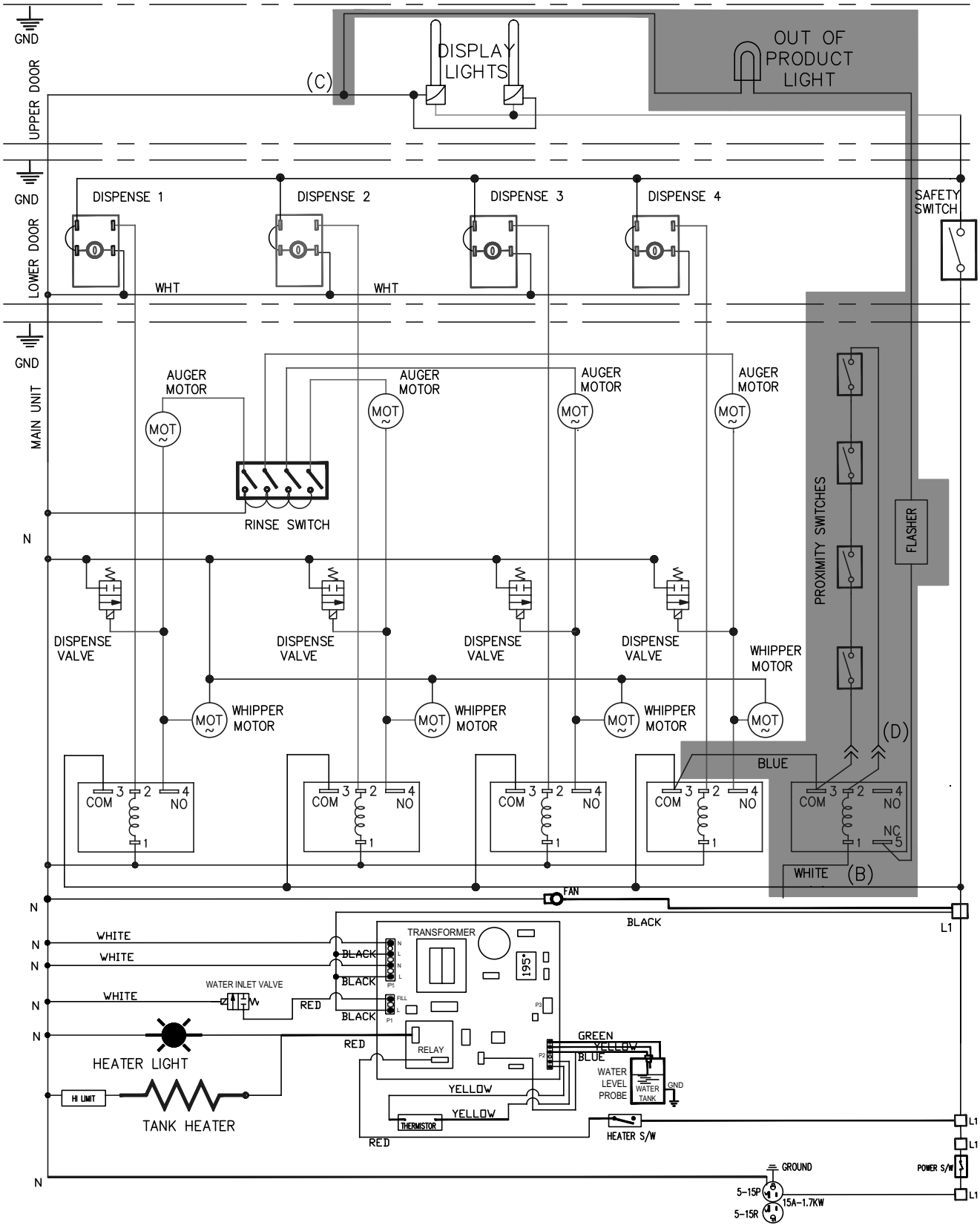
Wiring Diagrams (continued)

GB8M10-LD-U (with and without water option) - RIGHT SIDE



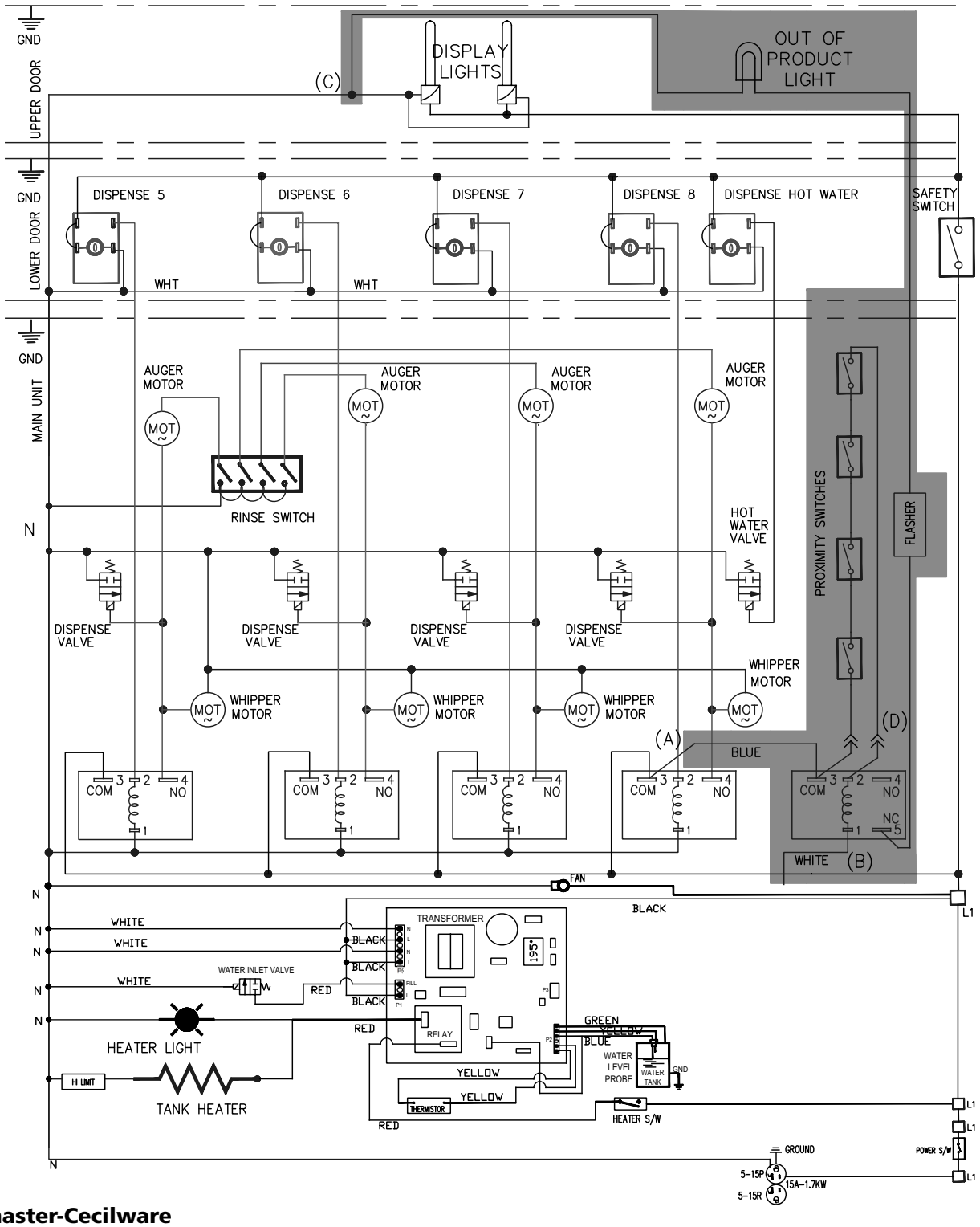
Wiring Diagrams (continued)

GB8M10WLD-U (with optional "OUT OF PRODUCT" Light) - LEFT SIDE



Wiring Diagrams (continued)

GB8M10WLD-U (with optional "OUT OF PRODUCT" Light) - RIGHT SIDE



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1017 Form # CW-315-02
Part # 390-00043