

# Compact Cappuccino & Hot Chocolate Dispensers



GB1HC-CP (shown)

## Models:

- GB1CP
- GB2CP
- GB3CP
  
- GB1HC-CP
- GB2HC-CP
  
- GB1HC-CP-PC\*
- GB2HC-CP-PC\*



GB2-CP (shown)

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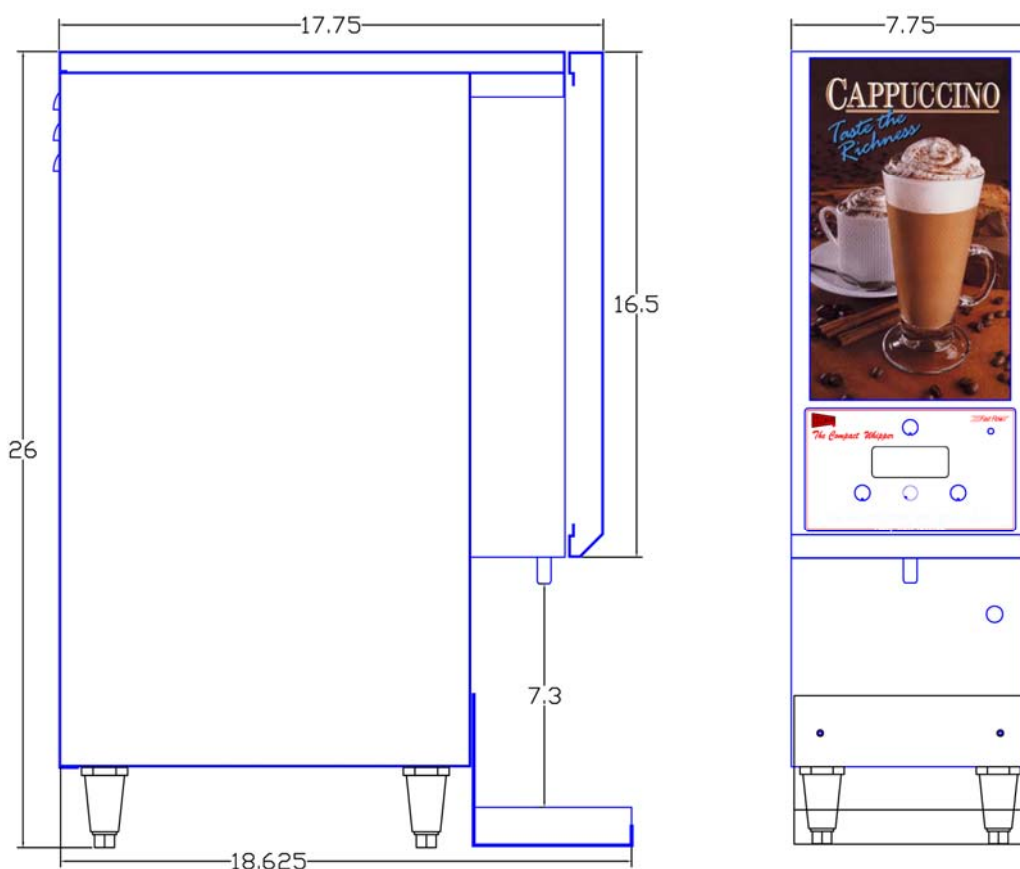


OPERATIONAL MANUAL  
NL05A-A 10/2006

## Mechanical Specifications

Model #	Label	No. of Hoppers	Hopper Capacity (lb.)	Width (in.)	Dept (in.)	Hight (in.)	Tank (gal.)
GB1CP	Cappuccino	1	8 lb.	7.75	18.625	26	1.5
GB2CP	Cappuccino	2	4 lb.	7.75	18.625	26	1.5
GB3CP	Cappuccino	3	4 lb.	10.5	18.625	26	1.5
GB1HC-CP	Hot Chocolate	1	8 lb.	7.75	18.625	26	1.5
GB2HC-CP	Hot Chocolate	2	4 lb.	7.75	18.625	26	1.5
GB1HC-CP-PC	Hot Chocolate	1	8 lb.	7.75	18.625	26	1.5
GB2HC-CP-PC	Hot Chocolate	2	4 lb.	7.75	18.625	26	1.5

Add an additional 4" when installing with 4" legs. Add 2" for line cord and valve fitting clearance.  
 Plumbing: ¼" water line required.



## Electrical Specifications

Model No.	Volts	Phase	Hz	Watts	Number of Heaters	Amps	Receptacle Nema No.	Circuit Breaker
GB1CP, GB2CP, GB3CP	120V	1	50/60	1.8KW	1	15	5-15R	15A
GB1HC-CP, GB2HC-CP								
GB1HC-CP-PC*, GB2HC-CP-PC*								

**\* Automatic Portion Control**

For Wiring, refer to Wiring Diagrams. See Electrical Data Label attached to the back of the unit for proper voltages, breaker sizes and electrical outlet requirements for each model number listed.

## I. INSTALLATION INSTRUCTIONS

This equipment is to be installed to comply with the applicable Federal, State, or local plumbing codes having jurisdiction.

In addition:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

The GB beverage dispenser is equipped with a ¼" 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).

**HIGHLY RECOMMENDED:** A WATER SHUT-OFF VALVE and A WATER FILTER, preferably a combination Charcoal/Phosphate Filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent a malfunctioning of the equipment and in order not to void the warranty.

After the machine has been unpacked and placed on a counter, pull out the stainless steel drip tray. It should contain the following: A Set of 4 Adjustable Leveling Legs & Water Inlet Fitting.

Connect the ¼" dia. copper waterline to the ¼" flare water inlet fitting of the valve.

## II. START UP INSTRUCTIONS

**Caution:** Do not plug into power outlet yet. Make sure the Heater Switch is OFF (Toggle Down)

1. Plug into power outlet.
2. Turn Heater Switch ON.
3. Allow 10 to 15 minutes for water to reach dispense temperature of 185°F. Heater Indicator Light (red) goes ON when heater is on (see lower front panel).
4. Fill hopper with product.
5. Place cup under dispenser.
6. Push and hold Dispense Button until water flows from mixing chamber.
7. Machine is primed and ready to go.

## III. NORMAL OPERATION (POUROVER AND AUTOREFILL)

1. Place a 6 oz. or larger cup under the left dispense nozzle, then 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.
2. While the tank is heating up, remove the hopper, load with product and reposition it back in the machine. When **Ready Light goes ON**, the tank has reached its brew temperature and the machine is ready to begin dispensing the first cup of Cappuccino.

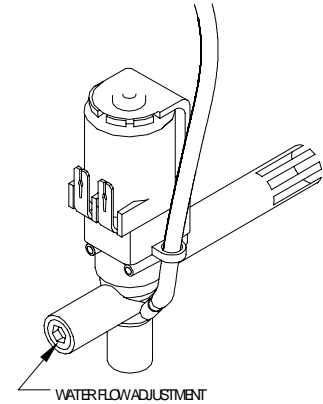
## ADJUSTMENTS

### A. WATER FLOW ADJUSTMENTS, FLOW RATE

The Unit Is Factory Adjusted To Dispense Water At The Rate of 4 oz/sec.  
To increase or decrease flow, proceed as follows:

1. Remove Left side panel and locate Dispense Valve mounted on tank, with Flow Adjuster facing up, underneath cold water reservoir.
2. Locate Flow Adjustment Screw (white) on Dispense Valve. Use Allan Key to reach Flow Adjuster.
3. Rotate Adjustment Screw Counterclockwise to **INCREASE** flow rate.
4. Rotate Clockwise to **DECREASE** flow rate.

When making adjustments, do not adjust by more than 1/4 turn at a time, without checking output flow or drink strength (ratio of water to powder).



The Dispense Valve is factory adjusted for a maximum flow rate of 1 to 1.3 oz./sec. for coffee and cappuccino.  
Exceeding 1.3 oz./sec Flow Rate will cause the Mixing Chamber to overflow.

#### To Check Volume And Gram Throw Dispensed (ratio):

1. Remove the product guide from the hopper and position a receptacle under the hopper nozzle to catch the gram throw of product. Also place a measuring cup under extension tube to catch the water dispensed.
2. Push the dispense button and check the amount of product dispensed, amount of water dispensed, and time [use stop watch] to dispense that water.
3. The amount of water dispensed in the measuring cup divided by the amount of time to dispense that water is the Water Flow Rate from Dispense Valve.

For Cappuccino: The machine is factory adjusted to dispense 4-4.5 gr./sec. per OZ. Cup. [32 g Product per 8 oz. cup]

## MAINTENANCE

### RECOMMENDED PREVENTIVE MAINTENANCE

#### 1. Check All Chamber Mounts For Signs Of Wear

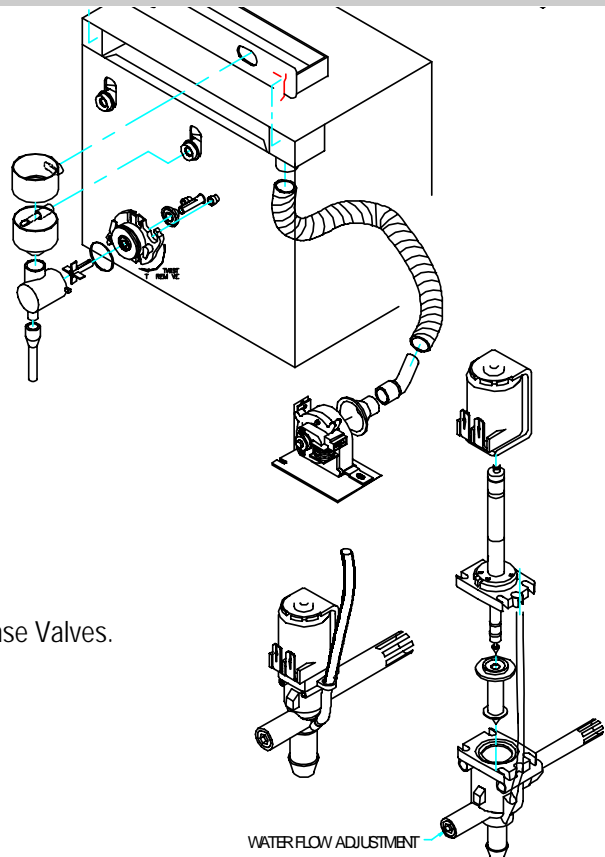
- A. Product Running Down The Front Of The Unit.
- B. Product Built Up On The Back Of Chamber Mount.  
Remove Chamber Mount.  
Clean And Re-Lubricate Motor Shaft  
Using Food Grade Lubricant Only .  
Replace With New Chamber Mount.

#### 2. 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.

#### 3) 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.  
( You Can Take These Valves Apart By Hand As Shown).  
Replace The Assembly As Needed.  
Replace The Valve Into The Tank And Refill tank.



## COMPONENTS TEST

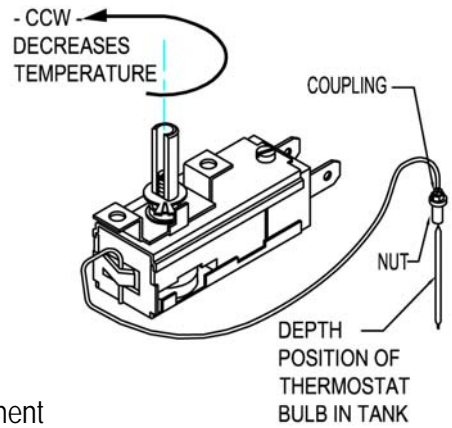
### A) Thermostat Adjustments:

The Thermostat is factory set for proper dispense temperature of 190° F with the control shaft set to the maximum clockwise position. If field adjustments are needed proceed as follows:

To DECREASE temperature, turn the control shaft slightly in the COUNTERCLOCKWISE direction.

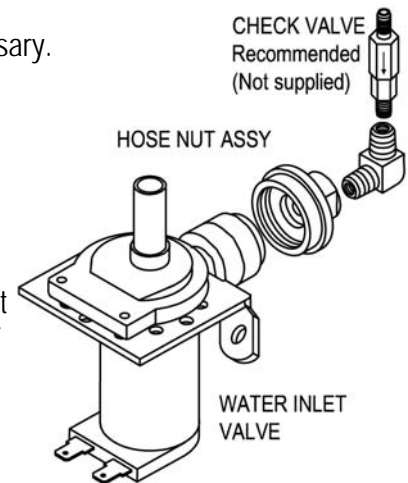
#### For qualified technicians ONLY:

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 ¼ turn very slowly counterclockwise (CCW). Allow a few minutes for the temperature to reach set level. The Heater Light will go ON, indicating the heating element is activated, wait for it to go OFF, indicating that the water has reached NEW set temperature. Take a temperature reading and repeat if necessary.



### B) Water Inlet Valve Test

Turn power OFF. If the water level rises inside a partially filled tank, the Water Inlet Valve is leaking. Disconnect wires from the Water Inlet Valve coil and connect a 2 wire line cord to the terminals. Plug it into a 115V outlet. If water flows in and stops when you pull it out, the Valve is working fine. Repeat this test a few times. The problem may be in the Probe or Water Level Control Board. If 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.

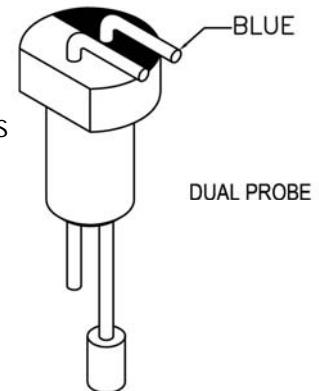


### C) Dual Probe Test

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

Turn on the power and water supply. Check inside the tank to make sure the water is below the Probe. 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 Solid State Dual Level Control Board.

If water starts flowing into the tank, the Probe may be grounded, due to excessive liming. Check with Ohm meter. Clean or replace probe.



### D) Dual Probe Liquid Level Controller Test

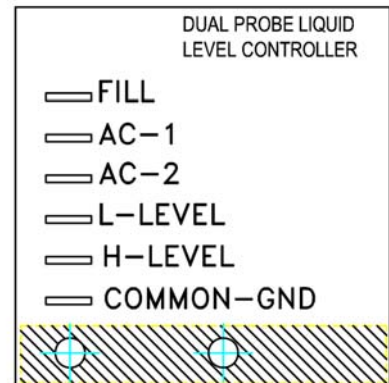
Check the Controller as follows:

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

**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		PROBABLE CAUSE	REMEDY
1 Light Display not lit. No power.	A	Dispensing unit unplugged	Reconnect dispensing unit
	B	No power from Terminal Block	Check the Terminal Block for loose wire
	C	Defective Bulb	Replace Bulb.
	D	Defective Ballast.	Replace Ballast.
	E	Loose Bulb in socket.	Make sure bulb is seated properly in socket.
2 No water when Rinse Switch is ON.	A	Water supply OFF.	Turn water ON.
	B	Clogged inlet screen (Water Inlet Valve).	Disconnect water line and clean inlet screen.
	C	Inoperative Water Inlet Valve.	Check connection, if needed replace Valve.
	D	Loose electrical connection.	Check all electrical connections.
3 No product when Dispense Button is pressed	A	No product in Hopper.	Add product.
	B	Auger not working.	Engage Hopper/Nut to Motor Gear (See section VI).
	C	Damaged, loose, or missing Agitator Gear.	Replace Agitator/Auger Gear (See section VI).
	D	Inoperative Auger Motor or Relay.	Check connections of Motor, Relay and/or Switch, if needed replace components.
	E	Hopper outlet clogged	Clean Hopper and check Cartridge Heater.
	F	Faulty Coupling.	Replace damaged Coupling components.
4 Water does not shut off. Water keeps dispensing.	A	Leaking Water Inlet Valve.	Clean/check fittings of Water Inlet Valve. Replace Water Inlet Valve if needed. See "Water Inlet Valve Test"
	B	Inoperative Dispense Switch	Check Switch connections. Replace Dispense Switch if needed.
	C	Inoperative Rinse Switch	Check Rinse Switch connections. Replace Rinse Switch if inoperative.
	D	Clogged/stuck Water Dispense Valve	Clean or unclog Water Dispense Valve. Replace Dispense Valve if inoperative.
5 Water is not heating up in the tank.	A	Heater Switch is OFF.	Turn Heater Switch ON.
	B	Thermostat is OFF.	Turn Thermostat ON. Turn Knob Clockwise.
	C	Loose connection on Thermostat.	Make sure all wires and terminals on Thermostat are tight.
	D	Hi-Limit Temperature Switch is defective	Replace the Hi-limit.
	E	Heater is burned out or defective.	Replace the Heater.

## CLEANING AND SANITIZING

**Sanitizing:** All sanitizing agents in the food zone must comply with 21 CFR 178.1010. All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first.

**To prepare a sanitizing solution:**

**Add 2 Tsp. Of Liquid Clorox Bleach (5.25% Concentration) To 1 gallon Of Water At Room Temperature (70°- 90°F).**

**Note:** Always start with a unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

- Soak all parts for a minimum of 3 min. in the sanitizing solution.
- Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.
- Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

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-section 7.

### Cleaning

1. Turn the power switch to OFF.
2. Remove the drip tray with grill and empty the contents.
3. Wash and let dry the tray and grill (use a mild dishwasher detergent).
4. Wash and let dry the dispense area.
5. Turn the power switch to ON.

### **Cleaning the Hoppers**

1. Open the cabinet door and raise the top cabinet lid.
2. Take the hopper out of the cabinet.
3. Pull off the elbow chute and remove the hopper cover.
4. Unscrew the auger gear CW while holding steady the auger inside the hopper. Take out the auger, agitator wheel, and spring.
5. Rinse each item thoroughly.
6. Let dry all items and reassemble.

### **Filling the Hoppers**

1. Open the cabinet door, raise the top cabinet lid.
2. Fill each hopper with the correct product. **Note: Hoppers can also be removed for filling.**
3. Reposition hoppers in the hopper compartment, making sure the hoppers are properly seated.

### **Flushing the Whipper Chamber**

1. Open the cabinet door and turn the RINSE switch to ON.
2. Place a container under each dispense nozzle and push the dispense switches.  
**Note:** On manual dispense machines, push and hold the dispense buttons for 10 seconds.
3. Open the cabinet door and turn the Rinse switch back to OFF.
4. Wash and let dry the splash panel.
5. Remove the drip tray, wash and let dry thoroughly.

### **Removing and Cleaning the Whipper Chambers**

1. Remove the dispense cap by pulling it forward and at the same time twisting it clockwise.
2. Grab and pull the mixing bowl out of the mixing bowl socket.
3. Grab and twist the whipping chamber clockwise and pull it off the mounting plate.
4. Pull the Whipper blade off the motor shaft.  
Notice the flat keyway on the shaft and the matching keyway inside the Whipper Blade shaft.  
It is important that these two keyways are lined up when re-assembling the components.
5. Twist the mounting plate clockwise and pull it off the motor shaft.
6. Slip off the o-ring from the Whipper chamber mounting plate and clean o-ring and o-ring seat.

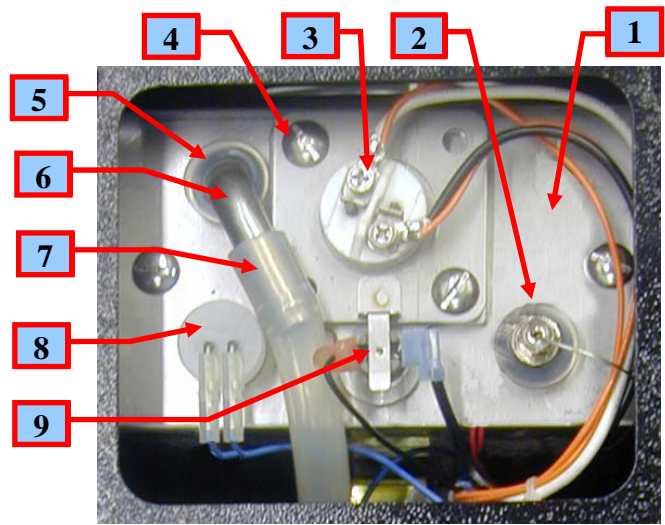
### **Removing and Cleaning the Mixing Chambers**

1. Remove the dispense cap.
2. Pull the mixing bowl out of the mixing bowl socket.
3. Take out the extension tubes.
4. Rinse them thoroughly

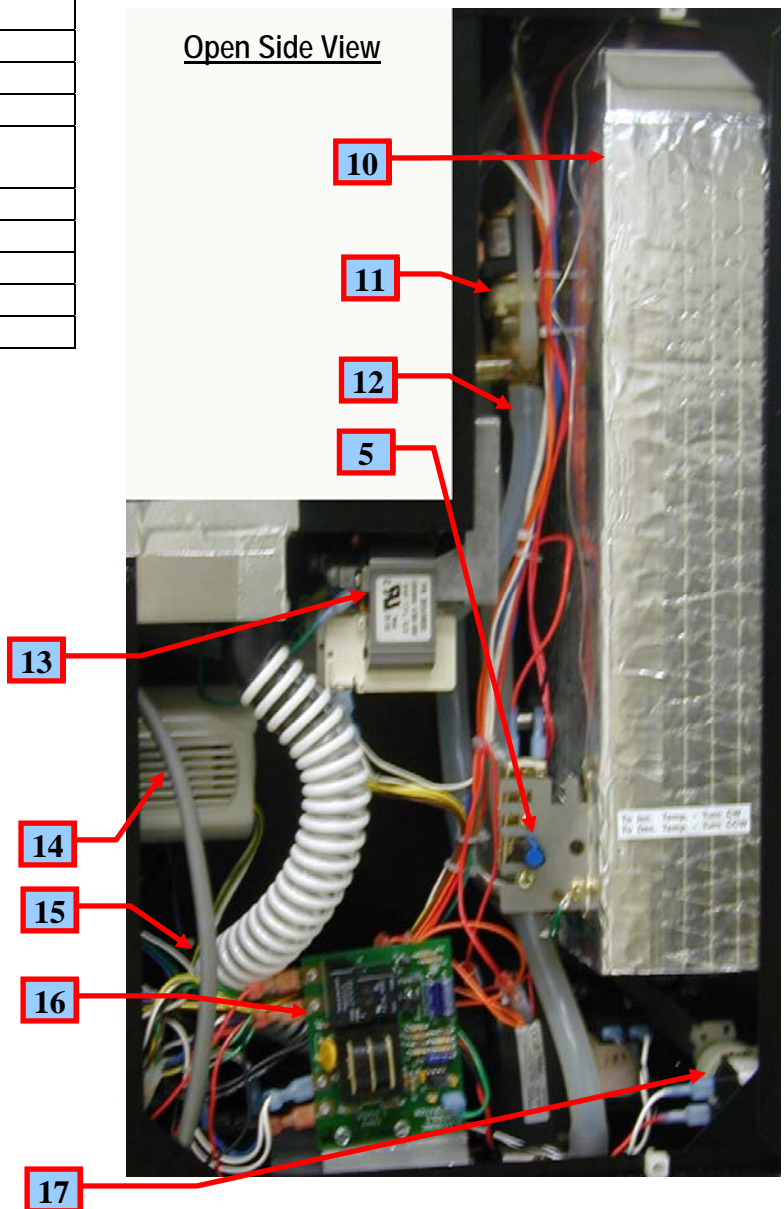
# INTERNAL COMPONENTS IDENTIFICATION

Tank Top View

TANK ASSEMBLY SK89Q			
ITEM	P/N	QTY	DESCRIPTION
1	SK88A	1	Tank Top
2	L681A	1	Thermostat & Probe
	M008A	1	Thermostat Knob
3	G267A	1	Heater 120v 1700w
	MO18A	1	Gasket, Tank Heater
4	P446A	4	1/4-20x5/8 SS SL Hex Washer Hd Scr
5	M461A	6	Silicone Seal (.466 Id)
6	K525A	3	Elbow 90° Ss
7	M326A	23"	Hose - Overflow
8	K695Q	1	Dual Probe Sub-Assy
9	L573A	1	Hi-Limit 220° F
10	SK89A	1	Tank Weldment
11	L467A	1	Dispense Valve
12	M324A	6"	Hose to Dispense Valve
13	CD175	1	Auger Motor
14	CD350	1	Whipper Motor
15	CD56A	1	Suction Fan
16	L690A	1	Dual Level Control Hi-Lo
17	CD257	1	Inlet Valve 110V
	K491B	1	Water Inlet Connector

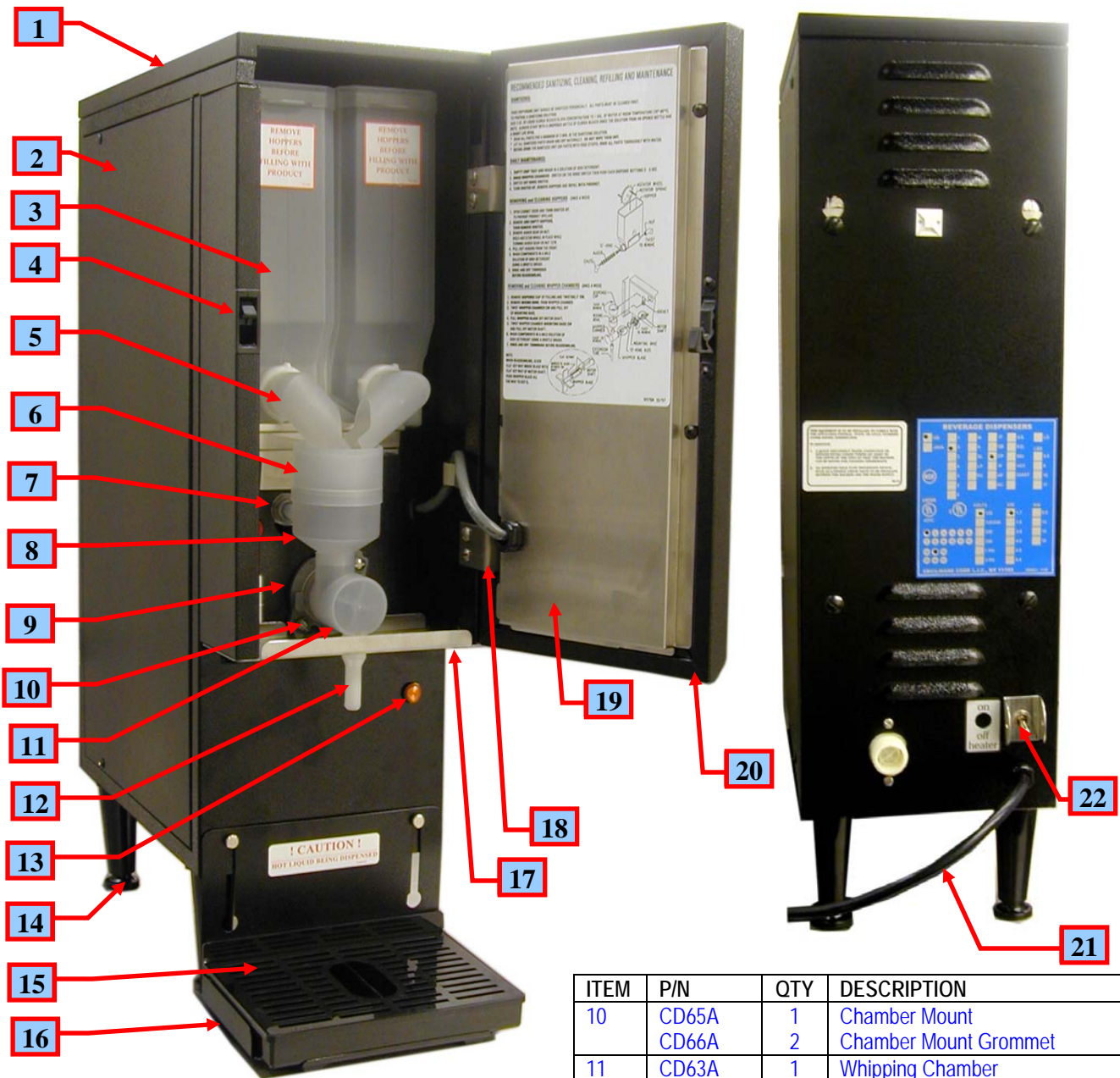


Open Side View



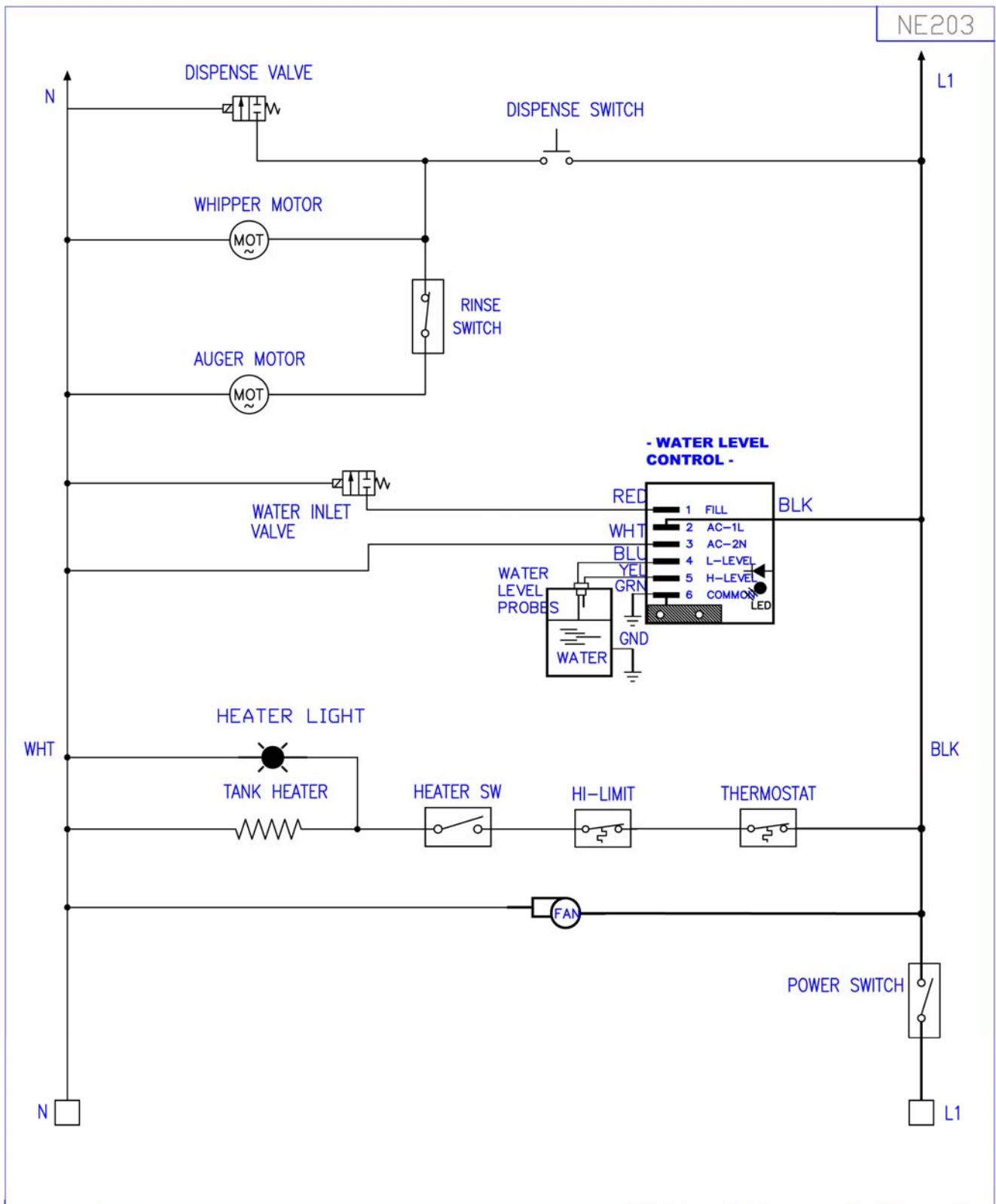


## EXTERNAL COMPONENTS IDENTIFICATION



ITEM	P/N	QTY	DESCRIPTION
1	SS42A	1	Top Cover
2	SS51A	2	Side Panels
3	CD161	1	Hopper 8lb GB1
	CD155	2/3	Hopper 4lb GB2, GB3
4	M705A	1	Door Latch
5	CD70A	1	Product Guide GB1, GB3
	CD234	1	Product Guide Right GB2
	CD246	1	Product Guide Left GB2
	CD374	1	Product Guide Right GB3
	CD373	1	Product Guide Left GB3
6	CD61A	1	Steam Deflector GB1, GB2
	CD254	1	Steam Deflector GB3
7	CD67A	1	Mix Bowl Socket
8	CD137	1	Mixing Chamber
9	CD124	1	Slinger Disk

ITEM	P/N	QTY	DESCRIPTION
10	CD65A	1	Chamber Mount
	CD66A	2	Chamber Mount Grommet
11	CD63A	1	Whipping Chamber
	CD353	1	Whip Blade W/2flats
12	M884A	1	Extension Tube
13	C002A	1	Pilot Light Amber, for heater
14	M172S	1	Legs 4"Adj (Set Of 4)
15	75014	1	Molded Drip Tray
	75015	1	Grill
16	RE73A	1	Drip Tray Platform
17	SS46A	1	Facia Bottom Cap
18	K618A	2	Hidden Hinge S/S
19	SS49A	1	Inside Door Panel
20	SS48A	1	Door Housing
21	C032S	1	Line Cord
22	L069A	1	Heater Switch in Back of Machine
		1	Power Sw. in Hopper Compartment
	L735A	1/2/3	Dispense Switch, on Front Door
	L299A	1	Rinse Switch in Hopper Compartment
	K178A	1	Hose Nut Ass'y [not shown]



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