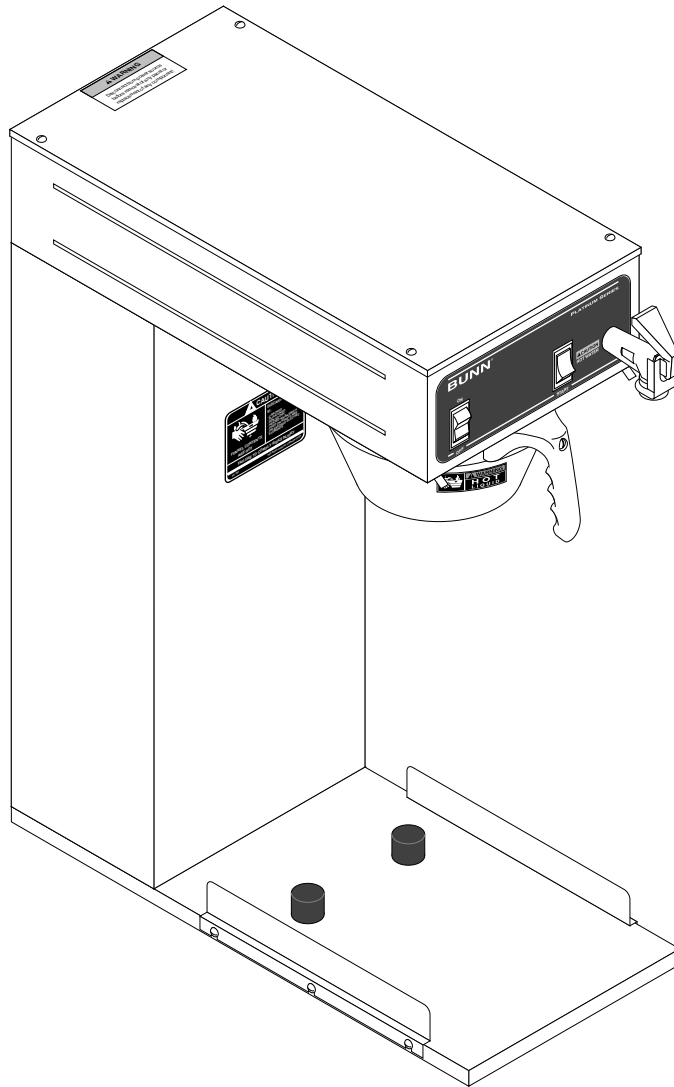


# BUNN®

# *GMB-PS*



## OPERATING & SERVICE MANUAL

**BUNN-O-MATIC CORPORATION**

POST OFFICE BOX 3227

SPRINGFIELD, ILLINOIS 62708-3227

PHONE: (217) 529-6601 FAX: (217) 529-6644

## INTRODUCTION

This equipment will brew a half-gallon batch of coffee into an awaiting dispenser at the push of a button and includes a hot water faucet for allied beverage use. It is only for indoor use on a sturdy counter or shelf.

## WARRANTY

Bunn-O-Matic Corp. ("Bunn") warrants the equipment manufactured by it to be commercially free from defects in material and workmanship existing at the time of manufacture and appearing within one year from the date of installation. In addition:

1.) Bunn warrants electronic circuit and/or control boards to be commercially free from defects in material and workmanship for two years from the date of installation.

2.) Bunn warrants the compressor on refrigeration equipment to be commercially free from defects in material and workmanship for two years from the date of installation.

3.) Bunn warrants that the grinding burrs on coffee grinding equipment will grind coffee to meet original factory screen sieve analysis for three years from date of installation or for 30,000 pounds of coffee, whichever comes first.

This warranty does not apply to any equipment, component or part that was not manufactured by Bunn or that, in Bunn's judgement, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** The agents, dealers or employees of Bunn are not authorized to make modifications to this warranty or to make additional warranties that are binding on Bunn. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

The Buyer shall give Bunn prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois, 62708-3227. If requested by Bunn, the Buyer shall ship the defective equipment prepaid to an authorized Bunn service location. If Bunn determines, in its sole discretion, that the equipment does not conform to the warranty, Bunn shall repair the equipment with no charge for parts during the warranty period and no charge for labor by a Bunn Authorized Service Representative during the warranty period. If Bunn determines that repair is not feasible, Bunn shall, at its sole option, replace the equipment or refund the purchase price for the equipment.

**THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AS SPECIFIED HEREIN, TO REPAIR OR, AT BUNN'S SOLE OPTION, REPLACEMENT OR REFUND.**

In no event shall Bunn be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

## USER NOTICES

Carefully read and follow all notices in this manual and on the equipment. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels.

**This equipment is to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).**

#00656.0000

### **WARNING**

Disconnect from power source before removal of any panel or replacement of any component!

#10044.0000

### **WARNING**

 <p><b>FUNNEL CONTENTS ARE HOT</b></p>	<p><b>DISCARD DECANTER IF:</b></p> <ul style="list-style-type: none"><li>• CRACKED</li><li>• SCRATCHED</li><li>• BOILED DRY</li><li>• HEATED WHEN EMPTY USED ON HIGH FLAME OR EXPOSED ELECTRIC ELEMENTS</li></ul>
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**READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT  
FAILURE TO COMPLY RISKS INJURY**

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#00658.0000

### **WARNING**

- ◆ **Fill water tank before turning -on thermostat or connecting appliance to power source.**
- ◆ **Use only on a properly protected circuit capable of the rated load.**
- ◆ **Electrically ground the chassis.**
- ◆ **Follow national/local electrical codes.**
- ◆ **Do not use near combustibles.**

**FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD**

**READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT**

**THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE**

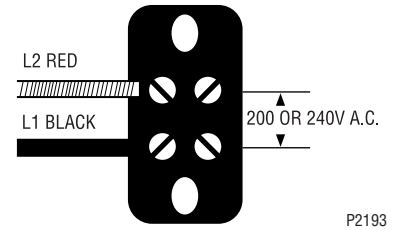
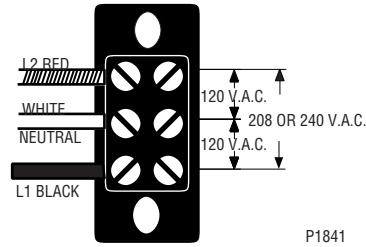
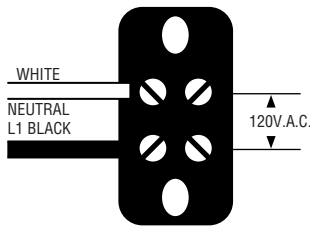
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## ELECTRICAL REQUIREMENTS

**CAUTION** - The brewer must be disconnected from the power source until specified in *Initial Set-Up*.

**Model 15** has an attached cordset and requires 2-wire grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.



**Model 20** requires 2-wire, grounded service rated 120 volts ac, 20 amp, single phase, 60 Hz. Proceed as follows:

**Model 35** requires 3-wire, grounded service rated 120/208 or 120/240 volts ac, 20 amp, single phase, 60 Hz. Proceed as follows:

**"A" & "B"** models require 2-wire, grounded service rated 200 volts ac or 240 volts ac, 20 amp, single phase, 50 Hz. Proceed as follows:

### Electrical Hook-Up

**CAUTION** – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Remove the rear panel.
4. Feed the cord through the strain relief and connect it to the terminal block.
5. Connect the brewer to the power source and verify the voltage at the terminal block before proceeding. Replace the rear panel.
6. If plumbing is to be hooked up later be sure the brewer is disconnected from the power source. If plumbing has been hooked up, the brewer is ready for *Initial Set-Up*.

## PLUMBING REQUIREMENTS

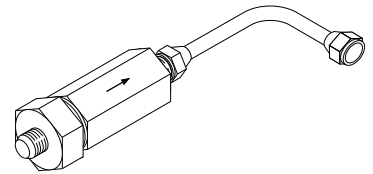
This brewer must be connected to a cold water system with operating pressure between 20 and 90 psi (138 and 620 kPa) from a ½" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is ¼" flare.

**NOTE** - Bunn-O-Matic recommends ¼" copper tubing for installations of less than 25 feet and ⅜" for more than 25 feet from the ½" water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the countertop. Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

**This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).**

## PLUMBING REQUIREMENTS (cont.)

1. Attach the flare fitting from the short piece of tubing on the strainer (supplied) to the water inlet fitting at the left rear of the brewer.
2. Flush the water line and securely attach it to the flare fitting on the strainer.
3. Turn on the water supply.
4. Place an empty vessel beneath the faucet and lift the handle until water is dispensed.



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## INITIAL SET-UP

**CAUTION** - The brewer must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

1. Insert an empty funnel into the funnel rails.
2. Place an empty dispenser under the funnel.
3. Connect the brewer to the power source, place the "ON/OFF" switch in the "ON" upper position, and momentarily press and release the start switch. Water will begin flowing into the tank. When water stops flowing into the tank, initiate a second, third and a fourth brew cycle. During the fourth brew cycle the tank will fill to its capacity and the excess water will flow from the sprayhead, out of the funnel, and into the dispenser.
4. When the flow of water from the funnel stops, wait approximately twenty minutes for the water in the tank to heat to the proper temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
5. Empty the dispenser and initiate another brew cycle.
6. Place the "ON/OFF" switch in the lower "OFF" position after water has stopped flowing from the funnel, and let the water in the tank reheat to the proper temperature.
7. Place the "ON/OFF" switch in the "ON" upper position, and momentarily press and release the start switch. Check the water volume in the dispenser after water has stopped flowing from the funnel. It should be 64 ounces.
8. If not, adjust the brew timer as required. See *Adjusting Brew Volumes*. Allow the water to reheat, start, and measure another brew cycle.
9. Repeat step 8 until 64 oz water volume is achieved.
10. The brewer is now ready for use in accordance with the coffee brewing instructions on the next page.

## ADJUSTING BREW VOLUMES

**CAUTION** - Disconnect the power source from the brewer prior to the removal of any panel for the replacement or adjustment of any component.

**NOTE:** Prior to setting or modifying batch sizes, check that the brewer is connected to water supply, the tank is properly filled, and a funnel and server are in place.

1. **Modifying batch sizes.** To modify a batch volume, first check that the SET/LOCK switch is in the "SET" position on the circuit board.

**To increase a batch size.** Press and hold the START or BREW switch until three clicks are heard. Release the switch (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory) and press it again one or more times. Each time the switch is pressed, two seconds are added to the brew time period. Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

## ADJUSTING BREW VOLUMES (cont.)

**To decrease a batch size.** Press and release the START or BREW switch once for every two-second interval to be removed from the total brew time period; then immediately press and hold down the START or BREW switch until three clicks are heard. Release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

2. **Setting batch sizes.** To set a batch volume, first check that the SET/LOCK switch is in the "SET" position on the circuit board. Press and hold the START or BREW switch until three distinct clicks are heard, and then release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). View the level of the liquid being dispensed. When the desired level is reached, turn the ON/OFF switch to "OFF" (lower). The brewer remembers this volume and will continue to brew batches of this size until the volume setting procedure is repeated.

**NOTE:** When brewing coffee, batch volumes will decrease due to absorption by the coffee grounds.

3. **Setting programming disable feature.** If it becomes necessary to prevent anyone from changing brew times once programmed, you can set the SET/LOCK switch to the "LOCK" position. This will prevent any programming to be done until switch is once again placed in the "SET" position.

## OPERATING CONTROLS

### ON/OFF SWITCH

Placing the "ON/OFF" switch in the "OFF" lower position stops brewing. Stopping a brew cycle after it has been started will not stop the flow of water into the funnel until the tank syphons down to its proper level. Placing the switch in the "ON" upper position supplies power to the brew circuit.

### START SWITCH

Momentarily pressing and releasing the switch starts a brew cycle when the "ON/OFF" switch is in the "ON" upper position.

**NOTE –** The "ON/OFF" switch must be in the "ON" upper position to initiate and complete a brew cycle.

## COFFEE BREWING

1. Insert a BUNN® filter into the funnel.
2. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
3. Slide the funnel into the funnel rails.
4. Place an empty dispenser beneath the funnel.
5. Place the "ON/OFF" switch in the "ON" upper position. Momentarily press and release the start switch.
6. When brewing is completed, simply discard the grounds and filter.

## CLEANING

1. The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.
2. Check and clean the sprayhead. The sprayhead holes must always remain open.
3. With the sprayhead removed, insert the deliming spring (provided) all the way into the sprayhead tube. When inserted properly, no more than two inches of spring should be visible. Saw back and forth five or six times.

**NOTE –** In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.

## TROUBLESHOOTING

A troubleshooting guide is provided to suggest probable causes and remedies for the most likely problems encountered. If the problem remains after exhausting the troubleshooting steps, contact the Bunn-O-Matic Technical Service Department.

- Inspection, testing, and repair of electrical equipment should be performed only by qualified service personnel.
- All electronic components have 120 volt ac and low voltage dc potential on their terminals. Shorting of terminals or the application of external voltages may result in board failure.
- Intermittent operation of electronic circuit boards is unlikely. Board failure will normally be permanent. If an intermittent condition is encountered, the cause will likely be a switch contact or a loose connection at a terminal or crimp.
- Solenoid removal requires interrupting the water supply to the valve. Damage may result if solenoids are energized for more than ten minutes without a supply of water.
- The use of two wrenches is recommended whenever plumbing fittings are tightened or loosened. This will help to avoid twists and kinks in the tubing.
- Make certain that all plumbing connections are sealed and electrical connections tight and isolated.
- This brewer is heated at all times. Keep away from combustibles.

- WARNING** –
- Exercise extreme caution when servicing electrical equipment.
  - Unplug the brewer when servicing, except when electrical tests are specified.
  - Follow recommended service procedures
  - Replace all protective shields or safety notices

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>REMEDY</b>
Brew cycle will not start	1. No water	Water lines and valves to the brewer must be open.
	2. No power or incorrect voltage to the brewer	(A1) Check the power cord for 120 volts across the black and white terminals on two wire 120 volt brewers. (A2) Check the terminal block for 120 volts across the black and white terminals on two wire 120 volt brewers. (A3) Check the terminal block for 120 volts across the red and white terminals and the black and white terminal on three wire 120/208 volt or 120/240 volt brewers. (A4) Check the terminal block for 200 volts on "B Series" brewers or 240 volts on "A Series" brewers across the red and black terminals.  (B) Check circuit breakers or fuses.

## TROUBLESHOOTING (cont.)

### PROBLEM

### PROBABLE CAUSE

### REMEDY

Brew cycle will not start (cont.)

3. ON/OFF Switch

Refer to *Service* - ON/OFF Switch for testing. See page 16

4. Start Switch

Refer to *Service* - Start Switch for testing procedures. See page 18

5. Timer

Refer to *Service* - Timer for testing procedures. See page 20 or 21

6. Solenoid Valve

Refer to *Service* - Solenoid Valve for testing procedures. See page 17

7. Water flow control (.222 GPM)

(A) Direction of flow arrow must be pointing towards brewer.

(B) Remove the flow control and check for obstructions. Clear or replace.

8. Water strainer

(A) Direction of flow arrow must be pointing towards brewer.

(B) Remove strainer and check for obstructions. Clear or replace.

Water is not hot

1. Limit Thermostat

**CAUTION** - Do not eliminate or bypass limit thermostat. Use only BOM replacement #29329.1000

Refer to *Service* - Limit Thermostat for testing procedures. See page 15

2. Control Thermostat

Refer to *Service* - Control Thermostat for testing procedures. See page 14

3. Tank Heater

Refer to *Service* - Tank Heater for testing procedures. See page 19



## TROUBLESHOOTING (cont.)

### PROBLEM

### PROBABLE CAUSE

### REMEDY

Inconsistent beverage level in dispenser

1. Flow control (.175 GPM)

(A) Direction of flow arrow must be pointing towards the brewer.

(B) Remove the flow control and check for obstructions. Clear or replace.

2. Strainer

(A) Direction of flow arrow must be pointing towards the brewer.

(B) Remove the strainer and check for obstructions. Clear or replace.

3. Syphon System

The brewer must be level or slightly lower in front to syphon properly.

4. Lime Build-up

**CAUTION** - Tank and tank components should be delimed regularly depending on local water conditions. Excessive mineral build-up on stainless steel surfaces can initiate corrosive reactions resulting in serious leaks.

Inspect the tank assembly for excessive lime deposits. Delime as required.

5. Water Pressure

The water pressure to the brewer must be at least 20 psi (138 kPa).

Consistently low beverage level in the dispenser

1. Timer

Timer dial must indicate at least two minutes and fifteen seconds.

2. Flow Control (.175 GPM)

(A) Direction of flow arrow must be pointing towards brewer.

(B) Remove the flow control and check for obstructions. Clear or replace.

## TROUBLESHOOTING (cont.)

### PROBLEM

### PROBABLE CAUSE

### REMEDY

Consistently low beverage level in the dispenser (cont.)

3. Strainer

(A) Direction of flow arrow must be pointing towards brewer.

(B) Remove the strainer and check for obstructions. Clear or replace.

Spitting or excessive steaming

1. Lime Build-up

**CAUTION** - Tank and tank components should be delimed regularly depending on local water conditions. Excessive mineral build-up on stainless steel surfaces can initiate corrosive reactions resulting in serious leaks.

Inspect tank assembly for excessive lime deposits. Delime as required.

2. Control Thermostat

Refer to *Service* - Control Thermostat for testing procedures. See page 14

Dripping from sprayhead

1. Syphon System

The brewer must be level or slightly lower in front to syphon properly.

2. Lime Build-up

**CAUTION** - Tank and tank components should be delimed regularly depending on local water conditions. Excessive mineral build-up on stainless steel surfaces can initiate corrosive reactions resulting in serious leaks.

Inspect the tank assembly for excessive lime deposits. Delime as required.

3. Solenoid Valve

Remove the solenoid valve and clear any obstructions. Rebuild or replace the valve if necessary. See page 17

Water flows into tank continuously (ON/OFF Switch "ON")

1. Timer

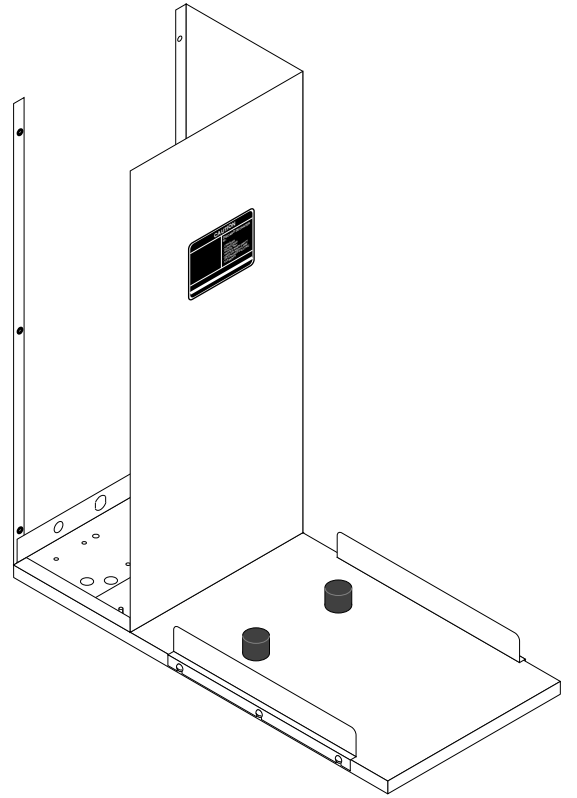
Refer to *Service* - Timer for testing procedures. See page 20 or 21

## TROUBLESHOOTING (cont.)

PROBLEM	PROBABLE CAUSE	REMEDY
Water flows into tank continuously (ON/OFF Switch "OFF")	1. Solenoid Valve	Remove the solenoid valve and clear any obstructions. Rebuild or replace the valve if necessary. See page 17
Beverage overflows dispenser	1. Dispenser 2. Timer 3. Solenoid Valve	The dispenser must be completely empty before starting a brew cycle.  Refer to <i>Service</i> - Timer for testing procedures. See page 20 or 21  Remove the solenoid valve and clear any obstructions. Rebuild or replace the valve if necessary. See page 17
Weak beverage	1. Filter Type 2. Coffee Grind 3. Sprayhead 4. Funnel Loading 5. Water Temperature	BUNN® paper filters must be used for proper extraction.  A fine or drip grind must be used for proper extraction.  A seven hole stainless steel sprayhead must be used for proper extraction.  The BUNN® paper filter must be centered in the funnel and the bed of grounds leveled by gentle shaking.  Place an empty funnel on an empty dispenser beneath the sprayhead. Initiate a brew cycle and check the water temperature immediately below the sprayhead with a thermometer. The reading should not be less than 195°F(91°C). Adjust the control thermostat to increase the water temperature. Replace if necessary.

## TROUBLESHOOTING (cont.)

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>REMEDY</b>
Dry coffee grounds remain in the funnel	1. Funnel Loading	The BUNN® paper filter must be centered in the funnel and the bed of grounds leveled by gently shaking.
Brewer is making unusual noises	1. Solenoid Valve	The nut on the solenoid must be tight or it will vibrate during operation.
	2. Plumbing Lines	Plumbing lines should not resting on the counter top.
	3. Water Supply	(A) The brewer must be connected to a cold water line.  (B) Water pressure to the brewer must not exceed 90 psi (620 kPa). Install a regulator if necessary to lower the working pressure to approximately 50 psi (345 kPa).
	4. Tank Heater	Remove and clean lime off the tank heater. See page 19



## SERVICE (cont.)

### CONTROL THERMOSTAT

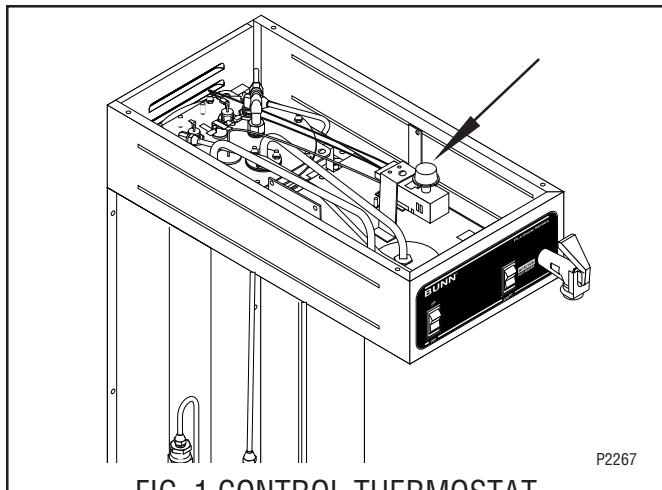


FIG. 1 CONTROL THERMOSTAT

#### Location:

The control thermostat is located inside the hood on the right side.

#### Test Procedures:

1. Disconnect the brewer from the power source.
2. With a voltmeter, check the voltage across the blue/black wire on the control thermostat and the white wire on the power cord for 120 volt model 15 or the white insert on the terminal block for two wire 120 volt model 20, three wire 120/208 or 120/240 volt models and the red insert on two wire 200 volt or 240 volt terminal block. Connect the brewer to the power source. The indication must be:
  - a) 120 volts ac for two wire 120 volt models, three wire 120/208 or 120/240 volt models.
  - b) 200 to 240 volts ac for two wire 200 or 240 volt models.
3. Disconned the brewer from the power source.

If voltage is present as described, proceed to #4.

If voltage is not present as described, refer to the *Wiring Diagrams* and check the wiring harness.

4. Gently remove the capillary bulb and grommet from the tank.
5. With a voltmeter, check the voltage across the black wire of the control thermostat and the white wire on the power cord for 120 volt two wire model 15, the white insert for two wire 120 volt model 20, three wire 120/208 or 120/240 volt terminal block and the red insert on the two pole 200 volt or 240 volt terminal block when the control thermostat is turned "ON" (Fully clockwise). Connect the brewer

to the power source. The indication must be:

- a) 120 volts ac for two wire 120 volt models, three wire 120/208 and 120/240 volt models.
  - b) 200 to 240 volts ac for two wire 200 volt or 240 volt models.
6. Disconnect the brewer from the power source.

If voltage is present as described, reinstall the capillary tube into the tank to the line 4.5" above the bulb, the control thermostat is operating properly.

If voltage is not present as described, replace the thermostat.

#### Removal and Replacement:

1. Remove wires from control thermostat.
2. Remove the thermostat capillary bulb by firmly pulling up on the capillary at the tank lid. This will disengage the grommet from the tank lid.
3. Remove the one #6-32 screw securing the control thermostat to the mounting bracket in the hood.
4. Slide the grommet to the line 4.5" above the bulb on the new capillary tube.
5. Insert the capillary bulb through the hole in the tank lid and press the grommet firmly and evenly so that the groove in the grommet fits into the tank lid.
6. Carefully bend the capillary tube so that the tube and bulb inside the tank are in the vertical position.

**NOTE** - The capillary tube must be clear of any electrical termination and not kinked.

7. Using one #6-32 screw secure the control thermostat to the mounting bracket inside the hood.
8. Refer to Fig. 3 when reconnecting the wires.
9. Adjust the control thermostat as required.

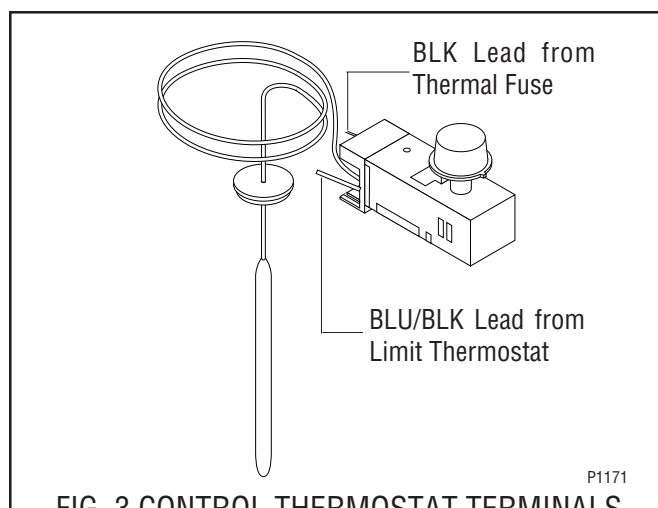


FIG. 3 CONTROL THERMOSTAT TERMINALS

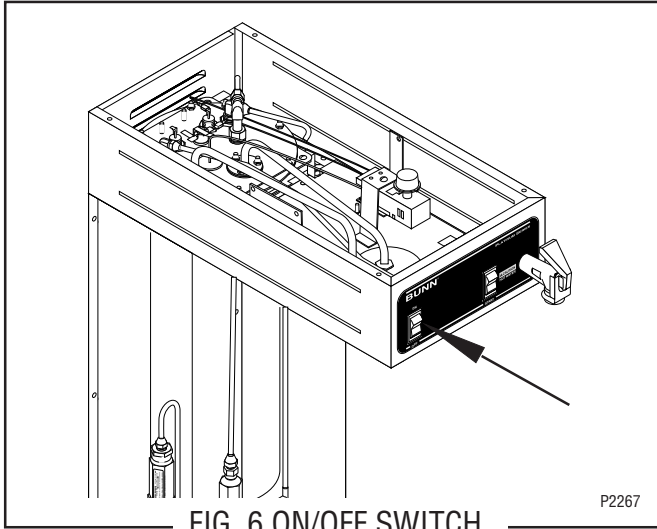


Removal and Replacement:

1. Remove all wires from limit thermostat terminals.
2. Carefully slide the limit thermostat out from under the retaining clip and remove limit thermostat.
3. Carefully slide the new limit thermostat into the retaining clip.
4. Refer to Fig. 5 when reconnecting the wires.

## SERVICE (cont.)

### ON/OFF SWITCH



#### Location:

The ON/OFF switch is located on the left front of the hood.

#### Test Procedure:

1. Disconnect the brewer from the power source.
2. Viewing the switch from the back remove the white wire or red wire from the upper terminal and the black wire from the center terminal.
3. With a voltmeter, check the voltage across the white wire or red wire and the black wire. Connect the brewer to the power source. The indication must be:
  - a) 120 volts ac for two wire 120 volt models, three wire 120/208 or 120/240 volt models.
  - b) 200 to 240 volts ac for two wire 200 or 240 volt models.
4. Disconnect the brewer from the power source.

If voltage is present as described, reconnect the white or red wire and proceed to #5.

If voltage is not present as described, refer to the *Wiring Diagrams* and check the brewer wiring harness.

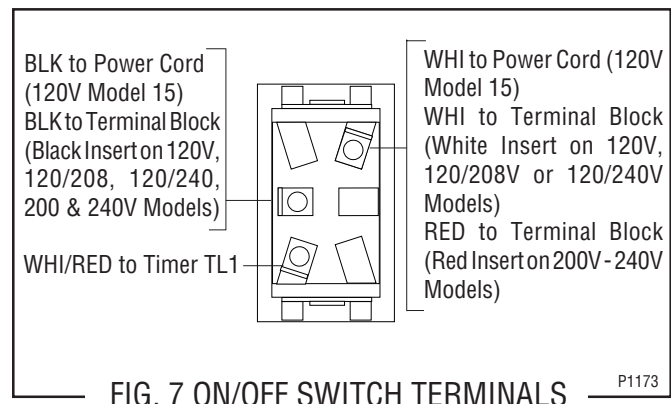
5. With the black wire removed, remove the white/red wire from the lower terminal.
6. Check for continuity across the center and lower terminal with the switch in the "ON" position. Continuity must not be present when the switch is in the "OFF" position.

If continuity is present as described, reconnect the black wire to the center terminal and the white/red to the lower terminal.

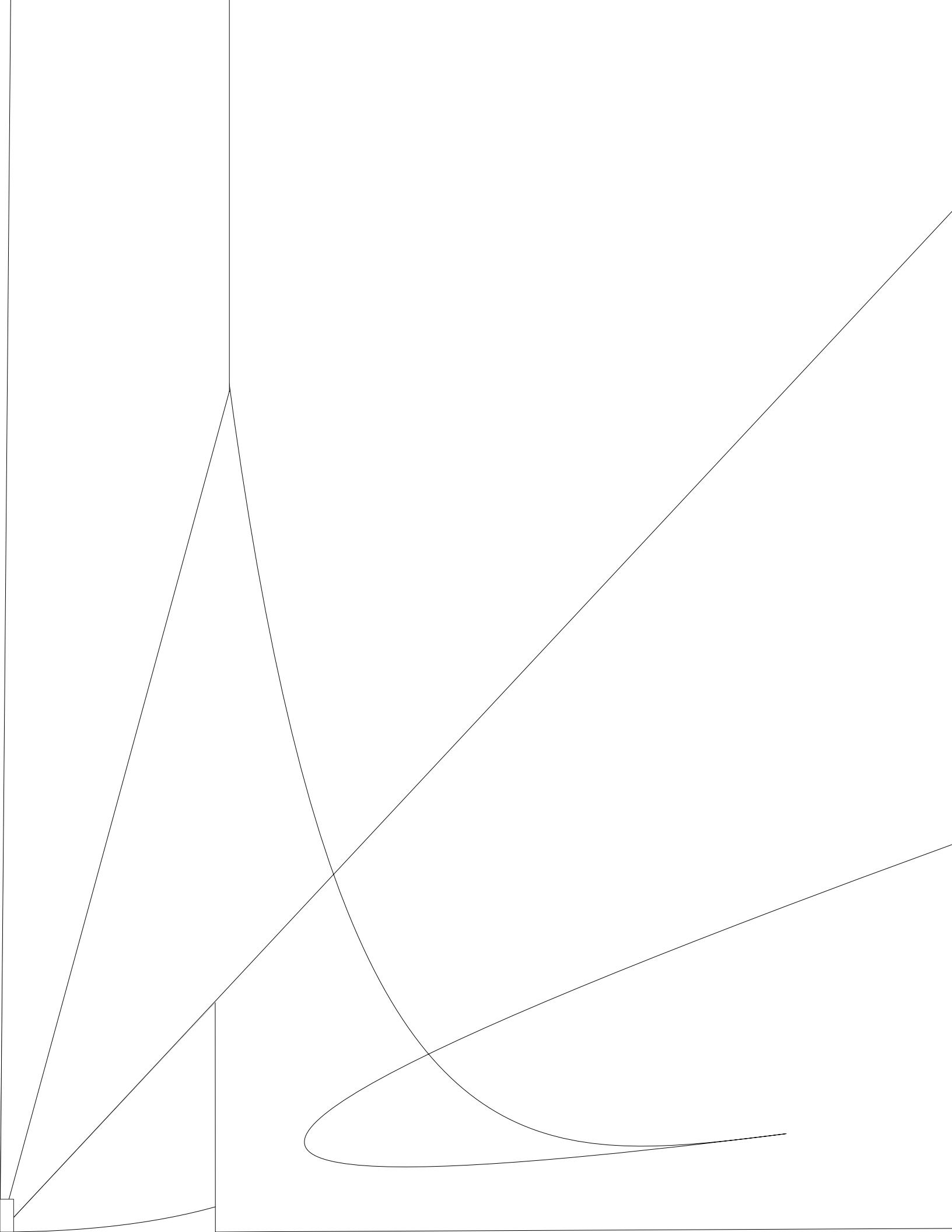
If continuity is not present as described, replace the switch.

#### Removal and Replacement:

1. Remove the wires from the switch terminals.
2. Compress the clips inside the hood and gently push the switch through the opening.
3. Push the new switch into the opening and spread the clips to hold switch in the hood.
4. Refer to Fig. 7 when reconnecting the wires.









**SERVICE (cont.)**  
**TANK HEATER**

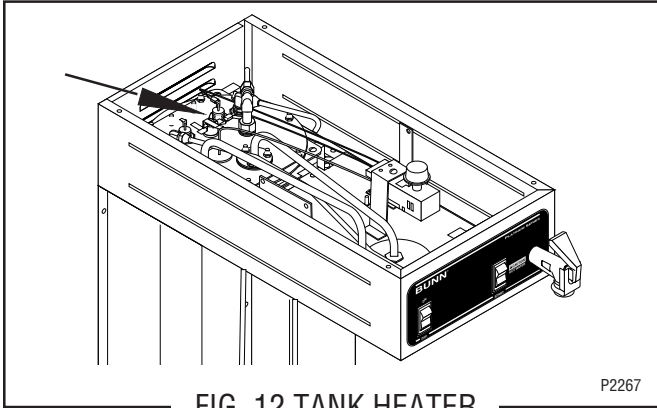


FIG. 12 TANK HEATER

Location:

The tank heater is located inside the tank and secured to the tank lid.

Test Procedures:

1. Disconnect the brewer from the power supply.
2. With a voltmeter, check the voltage across the black and white wires on 120 volt models or the black and red wires for 120/208 or 120/240 volt models, 200 volt models and 240 volt models. Connect the brew to the power source. The indication must be:
  - a) 120 volts ac for two wire 120 volt models .
  - b) 208 volts ac for three wire 120/208 and 240 volts ac for three wire 120/240 volt models.
  - c) 200 to 240 volts ac for two wire 200 or 240 volt models.
3. Disconnect the brewer from the power source.

If voltage is present as described, proceed to #4.

If voltage is not present as described, refer to the *Wiring Diagrams* and check wiring harness.

4. Disconnect the black wire and the white wire or red wire from the tank heater terminals.
5. Check for continuity across the tank heater terminals.

If continuity is present as described, reconnect the wires, the tank heater is operating properly.

If continuity is not present as described, replace the tank heater.

**NOTE-** If the tank heater remains unable to heat, remove and inspect heater for cracks in the sheath.

Removal and Replacement

1. Shut off water supply to the brewer.
2. Disconnect the water supply tubes on the tank lid for the tank and the faucet coil assembly.
3. Disconnect the blue/black wire from the limit thermostat to the control thermostat.
4. Disconnect the black wire and the white or red wire from the tank heater terminals.
5. Remove sprayhead and the hex nut securing the sprayhead tube to the hood. Set aside for reassembly.
6. Remove the eight #8-32 nuts securing the tank lid to the tank.
7. Remove the tank lid with limit thermostat, sprayhead tube, tank heater and faucet coil assembly as a assembly.
8. Remove the two hex nuts securing the tank heater to the tank lid. Remove tank heater with gaskets and discard.
10. Install new tank heater with gaskets on the tank lid and secure with two hex nuts.
11. Install tank lid with limit thermostat, sprayhead tube, tank heater and faucet coil assembly using eight #8-32 hex nut.
12. Reconnect the inlet and outlet water lines to the faucet coil assembly and the tank fill tube.
13. Secure spayhead tube to hood using a hex nut.
14. Install sprayhead.
15. Reconnect the wires to the limit thermostat, tank heater and control thermostat. See limit thermostat and control thermostat sections in this manual when reconnecting wires.
16. Refer to Fig. 13 when reconnecting the tank heater wires.

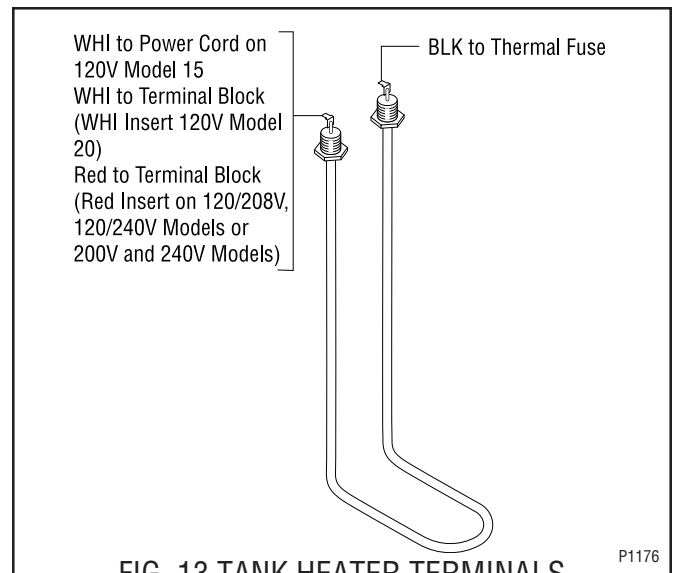


FIG. 13 TANK HEATER TERMINALS

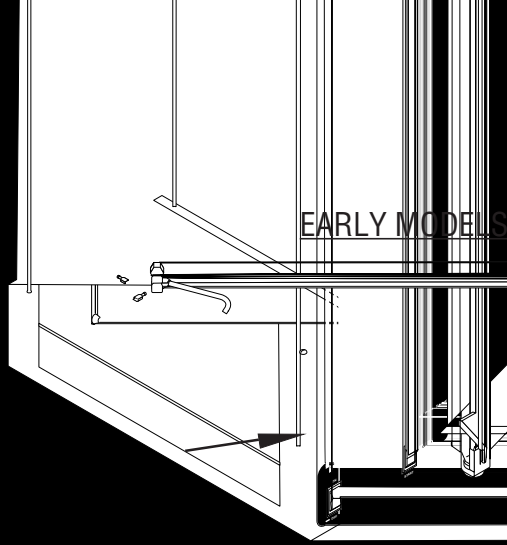


FIG. 14 TIMER

P1170

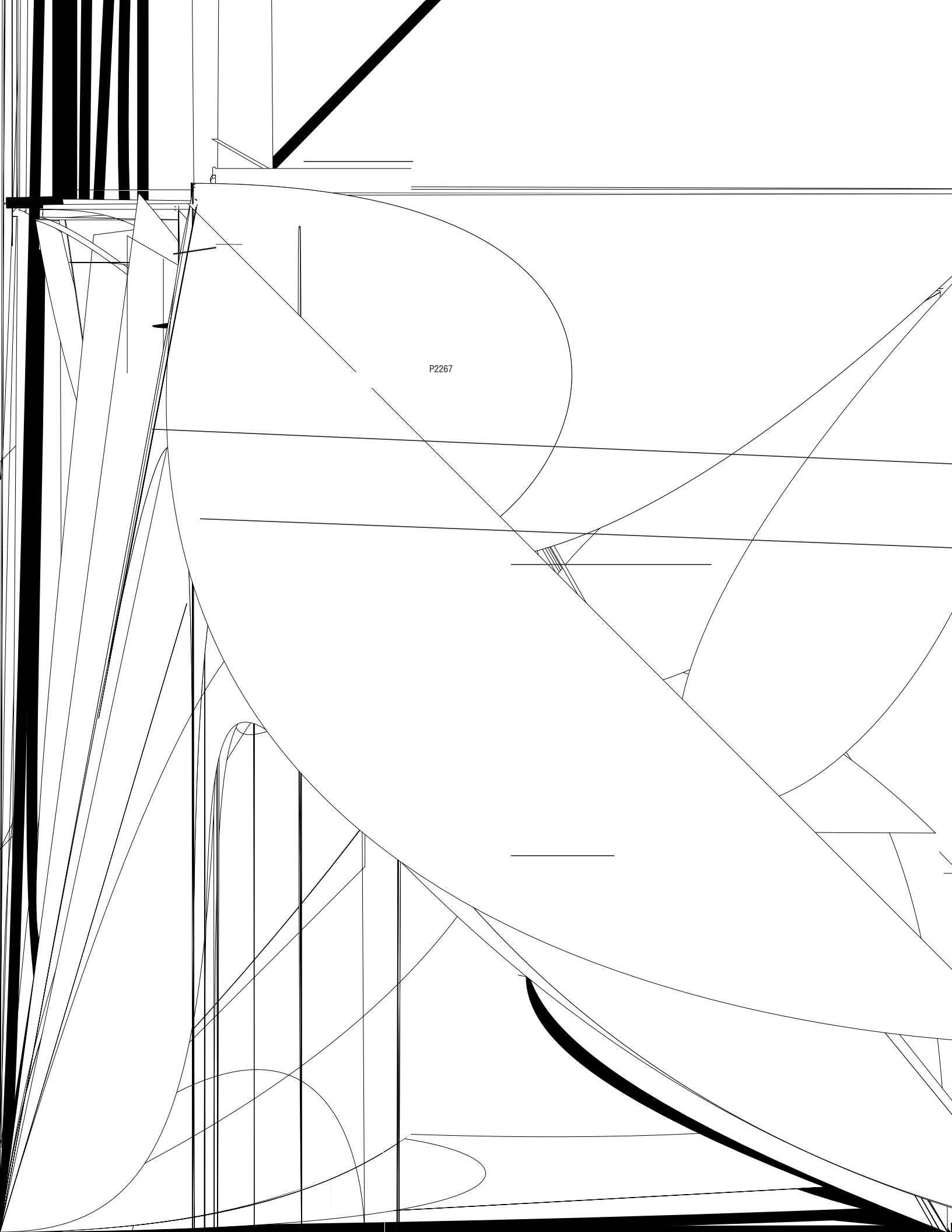
7. Disconnect white/red and white/green wires to the solenoid.
8. With a voltmeter, check the voltage across the white/red \_\_\_\_\_ and \_\_\_\_\_ and \_\_\_\_\_ "OFF" switch is in the "ON" upper position and the "START" switch is pressed to the "START" lower position and released. Connect the brewer to the power source. The indication must be:
  - a) 120 volts ac for approximately 20 seconds for two wire 120 volt models and three wire 120/208 or 120/240 volt models
  - b) 200 to 240 volts ac for approximately 20-30 seconds for two wire 200 volt or 240 volt models.
 If voltage is present as described, the brew timer is operating properly. Reset the timer dial as required, to obtain the desired brew volume. If voltage is not present as described, replace the timer.

Removal and Replacement:

1. Disconnect all the wires from the timer board terminals.
2. Remove the circuit board and dial plate from the brackets.
3. Install new timer circuit board as described in *Late Model Timer* section on the following pages.
4. Refer to Fig. 17 when reconnecting the wires.
5. Install the timer setting decal, provided with the replacement kit, underneath the top cover of the brewer.
6. Readjust the timer as required.

FIG. 15 TIMER TERMINALS

P1177



P2267

## SERVICE (cont.)

### DIGITAL TIMER (Late Models)(cont.)

**To increase a brew volume,** place the ON/OFF switch in the "ON" position, press and hold the START switch until three clicks are heard. Release the switch and press it again one or more times. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory.) Each time the switch is pressed, two seconds are added to the brew time period. Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

**To decrease a brew volume,** place the ON/OFF switch in the "ON" position, press and release the START switch once for every two-second interval to be removed from the total brew time period; then immediately press and hold down the START switch until three clicks are heard. Release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

**2. Setting brew volumes.** To set a brew volume, first check that the SET/LOCK switch is in the "SET" position on the circuit board. Place the ON/OFF switch in the "ON" position, press and hold the START switch until three distinct clicks are heard and then release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory.)

View the level of the liquid being dispensed. When the desired level is reached, turn the ON/OFF switch to "OFF".

**NOTE:** Several ounces of water will continue to syphon from the tank after turning the switch "OFF". The brewer remembers this volume and will continue to brew batches of this size until the volume setting procedure is repeated.

**NOTE:** When brewing coffee, volume will decrease due to absorption by the coffee grounds.

**3. Setting programming disable feature.** If it becomes necessary to prevent anyone from changing brew time once programmed, you can set the SET/LOCK switch to the "LOCK" position. This will prevent any further programming until switch is once again put into the "SET" position.

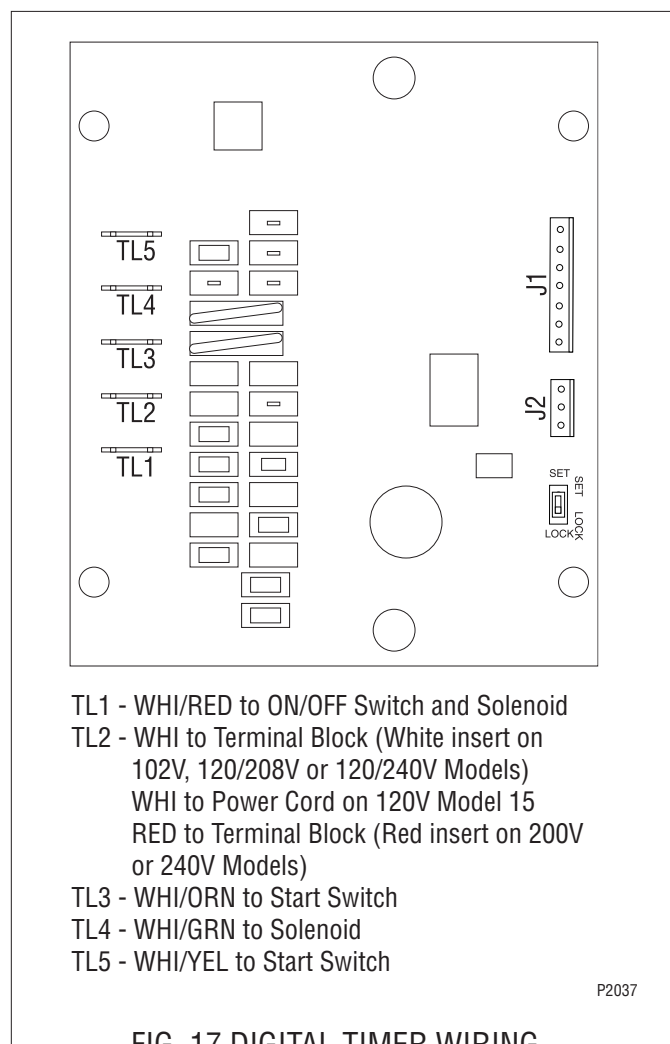
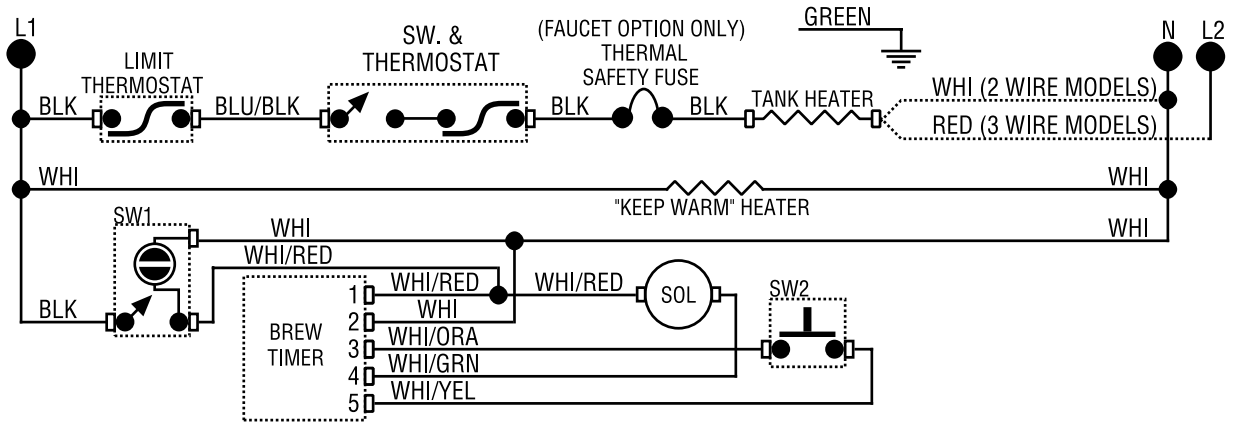


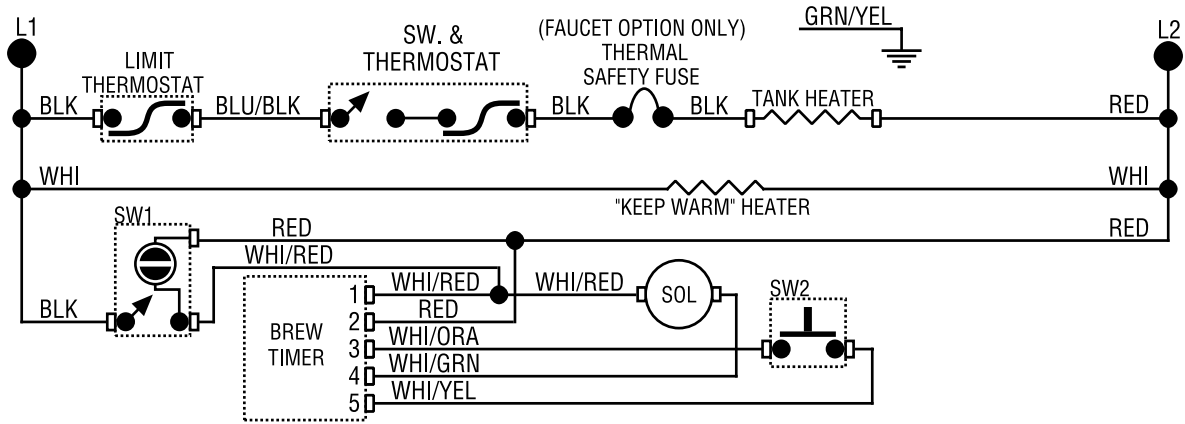
FIG. 17 DIGITAL TIMER WIRING

# SCHEMATIC WIRING DIAGRAM GMB-PS



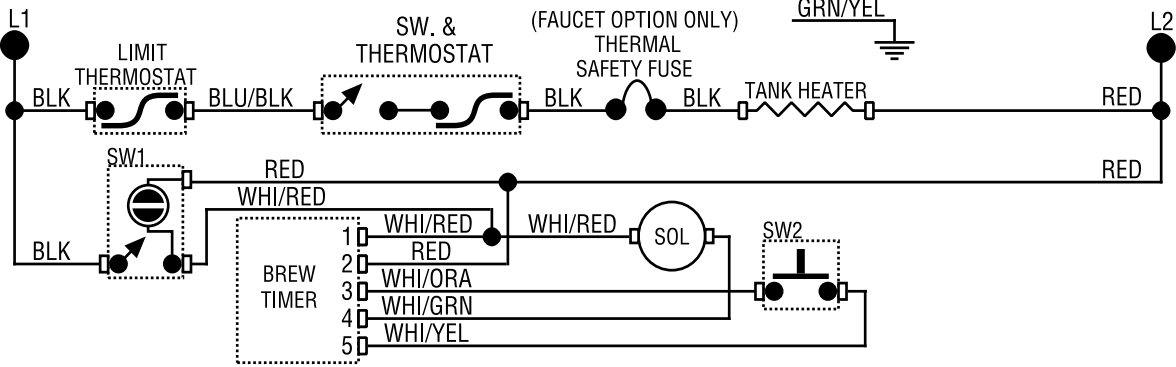
120 VOLTS AC 2 WIRE  
 120/208 OR 120/240 VOLTS AC 3 WIRE  
 SINGLE PHASE

# SCHEMATIC WIRING DIAGRAM GMBA-PS



220-240 VOLTS AC 2 WIRE  
 SINGLE PHASE

# SCHEMATIC WIRING DIAGRAM GMBB-PS



200 VOLTS AC 2 WIRE  
SINGLE PHASE