When you think of Pourover Cappuccino Dispensers...

think Cecilware!



GB3P-LD

Are water connection problems standing in your way of selling Cappuccino? if so, Cecilware has the answer with its "Pour-over" Cappuccino dispenser series. As simple as placing a 3 or 6 gallon water bottle on top of the dispenser, Cecilware can have you <u>dispensing profits</u> immediately. With its intricate design, the "Pour-over" feature can also be used as a back up because a ½" water line connection comes standard.

"Fast Flow" Technology - A Cecilware exclusive, dispenses Cappuccino 30% faster than any dispenser available. "Fast Flow" reduces long Cappuccino lines and increases sales by 30%.

Direct Drive Auger System - Insures perfect hopper alignment and "silent running".

Vacuum Steam Removal System - Insures Cappuccino product remains dry which eliminates clogging, caking and bridging. "Power Whip" - Makes perfect, frothy Cappuccino instantly every time.

Stainless Steel Drip Tray - 3" high x 15" deep standard. **Variety** - 1, 2, 3, and 4 flavor models; different footprints to accommodate your space requirements.

Eye Catching Lighted Graphics - Attracts customer interest every day of the week.

Uniquely Designed Water Tank - Maintains perfect brew temperature.

"Product Integrity Guaranteed" - Individual product hoppers and dispense chambers prevent mixing of different products.

"High Tech" Look - Combines heavy duty Steel construction with a sleek, durable black enamel finish.

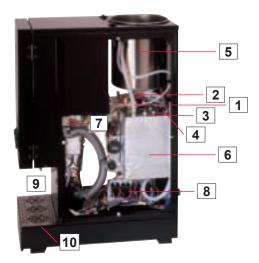
A Service Breeze - All components and adjustments are readily accessible for easy, in-place service. All parts requiring regular cleaning can be removed by hand.

Self Cleaning Features - Rinse system is touch button easy and rinses the entire whipperchamber mechanism with water after every dispense



This is...

"What makes Cecilware #1 in Cappuccino!!"



- Hi-Performance Anti-Clog Dump-Valve Pulls out of unique silicone fitting in sidewall of tank and disassembles easily without tools for cleaning. Silicone fittings are used for better tank longevity.
- 2. **Two safety mechanisms** to prevent overflowing of water tank.
- 3. Hi-Limit controlled water tank heater. Prevents element burnout.
- 4. Heating element is accessible from top of tank. No need to drain tank for replacement of element.
- 5. "Easy Access" side panels do not require removal of cabinet top or sides first when doing most service operations.
- 6. Largest water tank capacity delivers highest burst rate.
- Sealed Vacuum System removes excess steam. Prevents bearding clogging of product chute and keeps electrical components moisture free.
- 8. Power Relays are used to operate motors and controls, resulting in longer component life span.



- 9. Large cup clearance (8½") handles tallest 20 oz. cups in the industry.
- 10. Oversized **Stainless Steel Drip Tray (3" High x 15" Deep).**No need to empty as often.
- 11. **4 and 8 lb.** high capacity Hoppers require refilling less often.
- 12. Two "Easy Access" independent fluorescent bulbs. If one bulb fails, the other will remain lit.
- 13. Reliable **Direct Drive Auger System.** Insures *perfect* alignment and silent running.
- 14. Starters and Ballasts are easily accessible.
- 15. **Hand removable** mixing and dispense chambers for easy cleaning.
- 16. Rinse Cycle Switch flushes and sanitizes mixing and dispense chambers.

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MODEL No.	GB1P-LD	GB2P-LD	GB3P-LD	GB4P-LD
NO. OF HOPPERS	1	2	3	4
HOPPER CAPACITY	8 lbs.	4 lbs.	4 lbs.	4 lbs.
WIDTH	8½"	8½"	11"	14"
WATER TANK RESERVOIR	2.0 gal. 2.0 gal.	2.0 gal. 2.0 gal.	2.0 gal. 2.5 gal.	2.0 gal. 3.0 gal.
BURST CAPACITY*	42	42	50	60
LIT DISPLAY AREA (sq. in)	91	91	123	156
SHIP WEIGHT (lbs.)	75	75	95	110

Depth: 22" **Height:** 32" (without water bottle)

* Burst capacity based on 6 oz. cups

Electrical: 120V line cord, 1.8 KW, Nema 5-15 standard

Plumbing: All "GB" dispensers come standard with 1/4" water line for connection if water line is available.

Specifications subject to change without prior notice



Call Cecilware today to find out what a Pour-over Cappuccino Dispenser can do for your bottom line