

GRIND'N BREW COFFEE SYSTEM™
for Grind'n Brew - Single Bean, Dual Bean and Airpot Brewers
(Model -11, -21, -10, -20 Including H, HQ and E versions)

Operation and Instruction Manual

GRIND'N BREW KAFFEEMASCHINEN™
für Grind'n Brew - Kaffeemaschinen mit einem Bohnenfach, zwei Bohnenfächern und
für Maschinen mit Isolierkanne (Airpot) (Modell -11, -21, -10, -20 inklusive Modell H, HQ und E)
Bedienungsanleitung

SISTEMA PARA CAFÉ GRIND'N BREW™
para Grind'n Brew - Versiones simples con un compartimiento para granos, con dos compartimientos
para granos y con "Airpot" (envase térmico) (Modelos 11, 12, 10, 20 incluyendo las versiones H, HQ y E)
Manual de operación e instrucciones

SISTEMI GRIND'N BREW COFFEE SYSTEM™
per macchine per caffè Grind'n Brew a tramoggia unica o doppia di alimentazione chicchi ed a "Airpot"
(contenitore termico) (Modelli -11, -21, -10, -20 comprese le versioni H, HQ ed E)
Manuale d'uso

GRIND'N BREW™
Ligne de machines à café
pour les modèles Grind'n Brew à réservoir à grains unique, à réservoir à grains double
et à «airpot» (thermos) (Modèles 11, 21, 10, 20, y compris les versions H, HQ et E)
Manuel opératoire

GRIND'N BREW COFFEE SYSTEMS™
voor Grind'n Brew koffiezetapparaten met één of twee compartimenten voor koffiebonen
en koffiezetapparaten met airpot (Model -11, -21, -10, -20 inclusief H, HQ en E uitvoeringen)
Handleiding

English

Deutsch

Español

Français

Italiano

Nederlands

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E Award for exporting

WARNING LABELS

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


Part# 71104

Located on outside back, grinderbrewer casing

WARNING
<ul style="list-style-type: none"> • USE ONLY ON A CIRCUIT THAT IS PROPERLY PROTECTED AND CAPABLE OF THE RATED LOAD. • ELECTRICALLY GROUND THE CHASSIS • DO NOT DEFORM PLUG OR CORD • FOLLOW NATIONAL AND LOCAL ELECTRICAL CODES • WATER CONNECTIONS SHALL COMPLY WITH THE PLUMBING CODE OF BOCA & THE FOOD SERVICE SANITATION MANUAL OF THE FDA • DO NOT USE NEAR COMBUSTIBLES • FAILURE TO COMPLY RISKS PERSONAL INJURY, DAMAGE TO EQUIPMENT, FIRE OR SHOCK HAZARD • READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT • ALWAYS UNPLUG UNIT FROM POWER SUPPLY BEFORE SERVICING

Part # 61497

Located on front of grinderbrewer casing

	CAUTION: HOT LIQUIDS AND SURFACES WARNING: DISCONNECT FROM POWER BEFORE SERVICING.
	ADVERTENCIA: LIQUIDOS Y SUPERFICIES CALIENTES ADVERTENCIA: DESCONECTE DE LA CORRIENTE ANTES DE ARREGLAR LA MAQUINA.
	ATTENTION: LIQUIDES ET SURFACES CHAUDS ATTENTION: METTRE L'APPAREIL HORS TENSION AVANT DE PROCÉDER À L'ENTRETIEN.
	ACHTUNG: HEISSE FLÜSSIGKEITEN UND OBERFLÄCHEN WARNUNG: GERÄT AUSSCHALTEN UND VOM STROMKREIS ABTRENNEN.
	AVVERTENZA: LIQUIDI E SUPERFICI CALDI AVVERTENZA: STACCARE LA SPINA PRIMA DI PROCEDERE ALLE OPERAZIONI DI MANUTENZIONE.
	OPGELET! HETE VLOEISTOFFEN EN OPPERVLAKKEN WAARSCHUWING: UITSCHAKELN VAN STEKKER VOOR ONDERHOUD. 61497

Technical Data - Export Models

MODEL	10HE	11HE	20HE	21HE
PART #	70929	70913	70931	70915

VOLTAGE	230	230	230	230
FREQUENCY	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
WATTS	3270	3360	3270	3360
CIRCUIT BREAKER	20	20	20	20
NO. OF HOPPERS	1	1	2	2
HOPPER CAPACITY/HOPPER	2,5 kg	2,5 kg	3 kg	3 kg
BREW CAPACITY	1,9 L	1,9 L	1,9 L	1,9 L
NO. OF WARMERS		1		1

FEATURES :

GRIND'N BREW	x	x	x	x
GRIND ONLY	x	x	x	x
BREW ONLY	x	x	x	x
HALF BREW	x	x	x	x
PAINTED CASING				
STAINLESS CASING	x	x	x	x
OUTLET FOR WARMERS				

DIMENSIONS :

WIDTH (cm)	23,5	23,5	23,8	23,8
DEPTH (cm)	61,6	61,6	61,6	61,6
HEIGHT (cm)	*78,8	66,7	*95,25	83,2
WEIGHT (kg)	29 kg	29 kg	36 kg	36 kg
SHIPPING WEIGHT (kg)	36,3	36,3	43,1	43,1

* BASED ON 5" LEG HEIGHT

** INCLUDING WATER INLET FITTING

Grind 'n Brew Installation, Start-up, and Brewing Instructions: (Read Completely!)

Important: This brewer should be installed by a knowledgeable and experienced commercial equipment installer.

Brewer Contents

Your brewer package should include the following:

- 1-Grinderbrewer (either single or dual bean)
- 1-Operation and Instruction Manual (this manual)
- 1-Hose to 1/4" flare fitting (part # 61237)

Tools Required for Installation

- #2 Phillips screwdriver
- 9/16" Wrench
- 5/8" Wrench
- (Or Crescent Wrench)
- 6" Level

Note: Other tools may be needed depending on the type of water supply tubing and location.

Unit Installation

1. Inspect unit to see if any damage occurred in shipment.
2. Position brewer on counter. Place on sturdy permanent counter top. (If you have an airpot brewer, Install 4" plastic legs (included) to the bottom of brewer. Lean brewer towards side to expose screw-holes underneath for legs. Adjust leg heights to suit the size airpots you will use.)

Important: Adjust feet to level brewer. With bubble level, check to see that the brewer is level on countertop.

Water Hook-up (All Models):

Important: This equipment must be installed in compliance with applicable Federal, State, and/or Local plumbing codes having jurisdiction.

1. The incoming water supply should have a shut-off valve connected in-line. The end should have a female 1/4" flare fitting. Water supply should be a 1/4" I.D. dedicated line branched off a 1" or larger supply line.
2. Prior to installing the brewer, flush out the water line by running approximately 1 gallon of water into a pail. This will insure no sediment from a new installation can get in the brewer.
3. Make sure your source water is turned off. Connect the source water line's 1/4" female flare fitting (1) to the 1/4" male fitting on the hose connector (2).
4. Make sure Grind'n Brew is unplugged. Connect source water line to brewer with hose connector.
5. Turn source water valve on, sending water to the brewer. If there are any leaks, tighten connections to stop leakage.

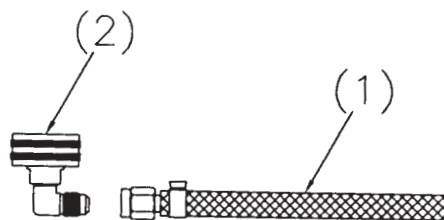


Figure A

Electrical Hook-up and Start-Up Procedure (All Models) (Do not plug in unit yet!)

Important: This equipment must be installed in compliance with applicable Federal, State, and/or Local electrical codes having jurisdiction. Do not use extension cords. Make sure that outlet brewer plugs into is grounded.

Important: **Make sure “Main Power Switch” in back of unit is in “off” position before plugging in brewer.**

Important: **Domestic Q models at 208/230V must have a 4 wire electrical connection. Circuit must have 2 hots, 1 ground, and 1 neutral wire. Failure to install with 4 wire connection will void manufactures’ warranty. Grind’n Brews that are 208/230 volt require a 20 amp circuit. Export “E” models must have a 3 wire electrical connection. Circuit must have 2 hots, and 1 ground (no neutral).**

1. Plug in brewer to electrical outlet. (Or run power to unit for hardwire applications)
2. Make sure brewbasket is inserted in brewrails.
3. Reach to the back of the brewer and press the white “main power switch” to the “on” position. The front control lights will go on and you will hear water entering the brewer. The tank will fill in 2-3 minutes from the moment you pressed the “main power switch” to “on”.
4. Now that the tank is full, it will take 10-15 minutes to heat the water to brewing temperature. (Cut that time in half for the 230V “Q” models). Once the “ready” light is lit, you are ready to brew.

Brewing

Important: Brewers are factory set for the correct grind and brew times for average situations. You should not need to make adjustments in the field.

1. Make sure new paper filter is in the brewbasket and brewbasket is in place in brewer.
2. Place beans in hopper.
3. Choose to “Grind and Brew”:
Basic Models-Press switch to “Grind ’n Brew”
“H” Half batch models or all dual bean models-Press far right touchpad so “grind” and “brew” lights are lit.
4. Choose Portion:
Basic models-no choice, only full batch.
“H” Half batch models or all dual bean models-choose full or half by pressing touchpad until desired volume is lit.
5. Choose decaf or regular coffee (only applicable to dual bean Grind ’n Brews). Press left touchpad. Arrow will either point left or right for “decaf” or “regular”.
6. Place decanter or airpot under brewbasket depending on model.
7. Press Start. You will see coffee bean level go down slightly. You will hear coffee grind. Coffee automatically is ground and portioned and placed in brewbasket. Then ground coffee is automatically brewed. The “ready” light will now blink signifying that grinding and brewing is in process. This will take 3-4 minutes for a 1,7L - 1,9L pot. Portions are factory set. After brewing a pot, the tank must reheat. Reheat times are 5 1/2-8 minutes for 120V brewers and half that for 230V machines. Remember, the brewer will not function (although the grinder will) until the “ready” light is on, indicating the water is hot enough to brew. A flashing green light means brewer is reheating or there is a cycle in progress. Do not remove brewbasket while flashing.
8. On models GNB-11(11Q)(10)(10Q), press rocker switch to “Grind Only” position when you wish to grind coffee but not brew. This will allow you to grind coffee for other brewers in use. For “H” half batch and dual bean models, use following instructions on operating the touchpad.

Operating the Touchpad on "H" Models: (See Figure B)

- Dual bean hoppers: To select bean hopper, press hopper button until desired indicator arrow is illuminated.
- To select portion size, press the center of the "portion size" button until the half pot or full pot symbol (depending on your need) is illuminated.
- The "mode" button allows you to select either the "Brew Only," "Grind Only" or "Grind 'n Brew" feature.
 - To grind only, press the center of the "mode" button until the grinder symbol is illuminated.
 - To brew only, press the center of the button until the coffee cup symbol is illuminated.
 - To grind and brew, press the button until both symbols are illuminated together.

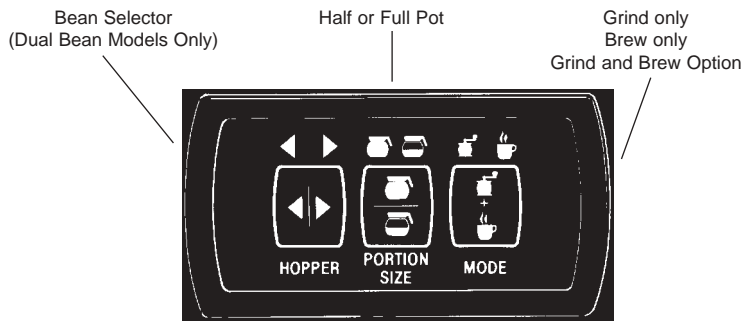


Figure B
(Dual Bean Model)

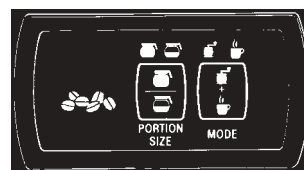


Figure C
(Single Bean Model)

Important: Brewers are factory set for throw weight and water portion. Please check that installation is correct before making adjustment. No adjustments should be necessary for normal installation.

Setting Throw Weights and Water Portion: (See Figure D)

Tools Required: #2 Phillips Screwdriver

- Remove lower front access panel to expose digital timer. Refer to chart to determine timer setting for the amount of coffee/water you wish to dispense.
- Use the select button to toggle to the setting available on your unit.
- Use the up and down buttons to make your adjustments to the settings, then press the select button again to store your new settings. The display will flash to indicate your settings have been stored. Scroll through settings to confirm timer setting gives desired dispense volume.
 - Brew a pot to confirm timesetting gives desired dispense volume.
 - Record your new timer values on the customer settings chart located on time face.
- After a few seconds, the display will shut itself off. The access panel may be re-installed.

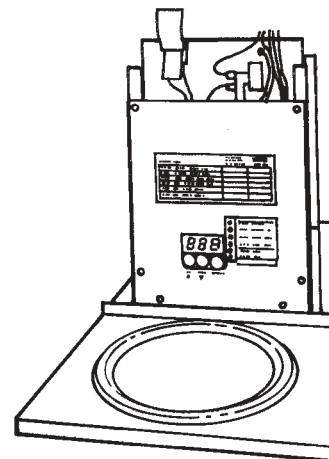


Figure D

GRIND'N BREW Timer settings/ with new PDS Flow control valve

A standard 1,9L bottle Grind'n Brews

	Setting Single Bean	Approx yeild	Setting Dual Bean	Approx yield
Single/Left Full Pot	4.2 secs	2 oz./6ml	5.7 secs	2 oz./5.8ml
Right Full Pot	-	-	5.7 secs	2 oz./5.8ml
Single/Left Half Pot	2.4 secs	1.25 oz./4ml	3.0 secs	1.25 oz./3.6ml
Right Full Pot	-	-	3.0 secs	1.25 oz./3.6ml
Full Pot	112-125 secs	62 fl oz./180ml	112-125 secs	62 fl oz./180ml
Half Pot	56-63 secs	31 fl oz./90ml	56-63 secs	31 fl oz./90ml

All Airpot Grind'n Brews

	Setting Single Bean	Approx yeild	Setting Dual Bean	Approx yield
Single/Left Full Pot	4.5 secs	2.3 oz./7ml	6.2 secs	2.3 oz./7ml
Right Full Pot	-	-	6.2 secs	2.3 oz./7ml
Single/Left Half Pot	2.7 secs	1.4 oz./4ml	3.7 secs	1.4 oz./4ml
Right Full Pot	-	-	3.7 secs	1.4 oz./4ml
Full Pot	140-153 secs	72 fl oz./209ml	140-153 secs	72 fl oz./209ml
Half Pot	70-77 secs	36 fl oz./104ml	70-77 secs	36 fl oz./104ml

- Increase of 1 second to timer setting equates to an increase in fluid volume by 1/2 ounce/1.5ml.
- Decrease of 1 second to timer setting equates to a decrease in fluid volume by 1/2 ounce/1.5ml.

Setting Grind:

Tool Required: #2 Phillips screwdriver, 7/8"/2.2cm box wrench, large flat blade screwdriver

1. Remove front decal panel by removing screw on underside of panel.
2. Loosen adjusting screw lock nut by turning counter clockwise.
3. Turn slotted adjusting screw clockwise to make the grind coarser or counter clockwise to make the grind finer. (See Figure E)
Generally, a 1/8 to 1/4 turn will provide desired adjustment.
4. After adjustment has been made, re-tighten adjusting screw lock nut.
5. Visually inspect grind adjustment with a small portion of coffee and readjust if necessary.
6. Reinstall the front decal panel as it was removed.

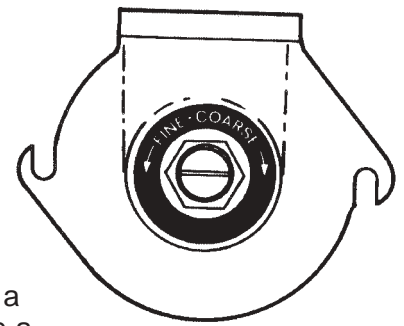


Figure E

REGULAR MAINTENANCE **Note :** Machine should not be cleaned with a pressure sprayer. This could result in a shock hazard.

Daily Cleaning

Cabinet : The outside of the machine can be cleaned with a damp cloth, a household dusting spray or a stainless steel cleaner. Do not use an abrasive such as Scotchbrite or Brillo pads. These may mar the finish.

Wipe the underside of the cabinet hood with a clean cloth. Be especially careful when using soap or detergent around the sprayhead. Any soap left on the deflector may impart an unpleasant taste to the first brews.

Warmers : The warmer plate is easy to clean and will maintain its appearance longer if cleaned regularly. Coffee stains can be wiped off with a damp cloth. Use detergent or sanitizer for heavy deposits, but refrain from using abrasives.

English

Weekly Cleaning

Slide Valve: The slide valve behind the spray deflector under the cabinet hood should be wiped off with a clean, dry cloth. Using the finger tab (Figure F) open the slide valve.

Note: When the machine is not in use, the finger tab will automatically activate every 30 minutes to keep clear.

Brew Basket, Airpots and Decanters: Use commercial grade urn cleaner (as directed by manufacturer) and rinse thoroughly.

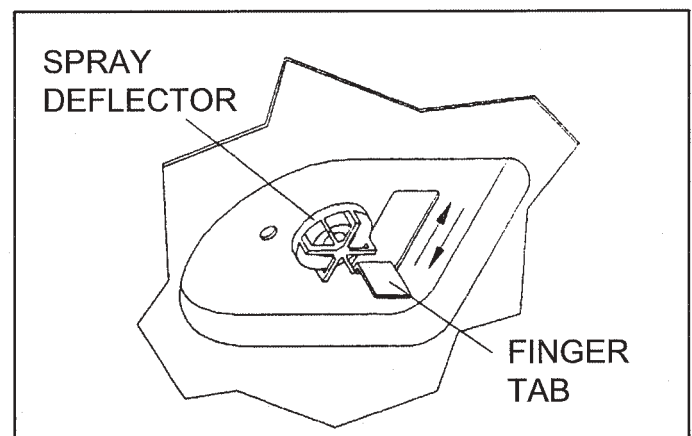
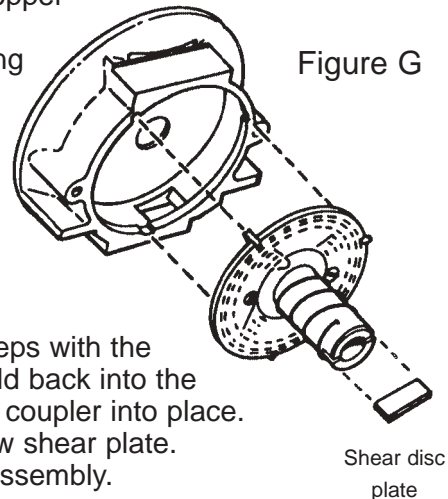


Figure F

SHEAR PLATE REPLACEMENT

Tools Required: #2 Phillips Screwdriver, Large flat blade screwdriver

1. Unplug machine.
2. Remove front panel and hopper. To remove hopper, pull bean shut-off valve forward. This will shut-off the flow of coffee beans and allow you to lift it from the grind head.
3. Remove hopper cradle. There are 5 screws (2 in front and 3 across back) holding the hopper cradle in place. Loosen screws and lift up hopper cradle.
4. Remove spray head. First remove the spray deflector by spinning it clockwise. Second, pull the spray nozzle away from mounting sheet.
5. Remove grind cap by loosening the 2 screws and rotating the grind cap away from the screws.
6. Pull out the revolving burr and freedworm assembly. The sweeps on the revolving burr must line up with the cut outs on the grind head. (See Figure G).
7. Remove the shear cap and broken shear plate.
8. Slide the rotating burr onto the motor shaft, aligning up the sweeps with the cutouts on the grind head. Rotate the burr so that the burr is held back into the burr pocket by the sweeps on the grind head lip. Slide the drive coupler into place. Rotate the slot on drive coupler with the feed worm. Insert a new shear plate.
9. Reassemble the remaining components in reverse order of disassembly.



WATER SOLENOID VALVE (See Figure H)

Tools Required: #2 Phillips screwdriver, pliers, 1/4" sockets

Note: The water solenoid valve is accesible from the rear of the unit. This water valve contains a flow washer which delivers a constant water flow rate of 0.29 (1.1L) gallons per minute.

1. Unplug machine.
2. Remove two lower screws from access panel.
3. Pivot panel and pull away from machine.
4. Disconnect electrical connections and water line from water valve. The water line is removed by sliding the sleeve on the elbow fitting and pulling the hose out of the fitting.
5. Disassemble water valve and de-lime.
6. Reassemble in reverse order of disassembly.

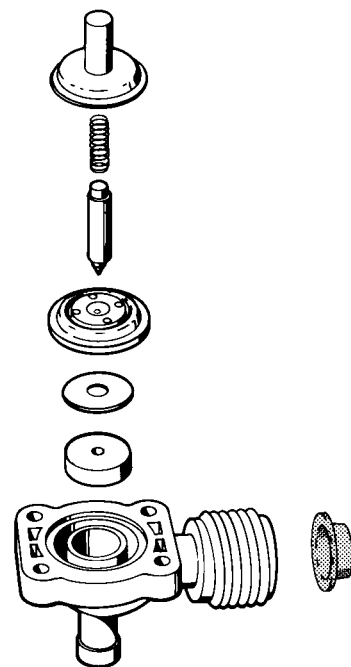
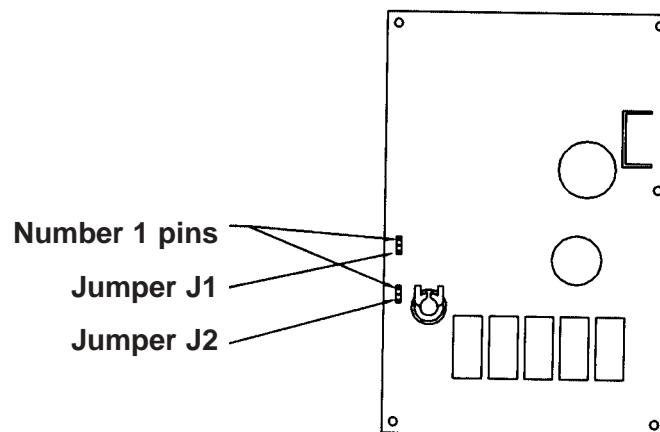


Figure H

CONTROL BOARD SETTINGS

- J1 Jumper should remain on pin 1 & 2
- J2 Jumper Controls
- No pin connected with jumper-No minimum brewing temperature
 - Jumper connecting 2 & 3 - Low temperature no brew. The brewing cycle with wait until temperature of water is ready before continuing (factory setting)
 - Jumper connecting 1 & 2 - Disables thermister, unit must use a thermostat to operate properly (not normally used)



Coffee Taste Problems

<i>PROBLEM</i>	<i>POSSIBLE CAUSE</i>	<i>SOLUTION</i>
Weak coffee	<ul style="list-style-type: none"> Not enough coffee used Grind is too coarse Water not hot enough Too much water used (half brews) Coffee bed has dry areas Too much coffee used 	<ul style="list-style-type: none"> Set to portion more coffee. Readjust grind to a finer grind. Check spray temp, should be greater than 1185°F/85°C Adjust brew time at the controller. Spray deflector broken or missing. Readjust coffee portion.
Strong coffee		
Bitter coffee	<ul style="list-style-type: none"> Grind is too fine 	<ul style="list-style-type: none"> Coarsen grind setting.
Grounds in coffee	<ul style="list-style-type: none"> Paper filter collapsed during brewing 	<ul style="list-style-type: none"> Use proper filter.
Brewing basket overflowed	<ul style="list-style-type: none"> Too much coffee Coffee ground too finely Double batching 	<ul style="list-style-type: none"> Use no more than 3 oz (100 grams) of coffee. Coarsen grind. You must dump old coffee and use fresh new filter for each brew.
Unpleasant taste	<ul style="list-style-type: none"> Water tank or Brew Basket needs cleaning 	<ul style="list-style-type: none"> Clean, sanitize (de-lime). Refer to section "Regular Maintenance".

Trouble Shooting Guide

BEFORE YOU CALL FOR HELP, PLEASE READ THE FOLLOWING:

CAUTION: Unplug power cord from outlet before cleaning or servicing the unit.

<i>PROBLEM</i>	<i>POSSIBLE CAUSE</i>	<i>SOLUTION</i>
Grinder will not start when start button is pushed	<ul style="list-style-type: none"> Main power switch turned off. No power to outlet. Basket out. Circuit breaker has tripped. 	<ul style="list-style-type: none"> Turn on main power switch located on back of unit (left side from front) Check outlet with lamp or radio to verify outlet has power Ensure basket is in position Reset circuit breaker (located on back of unit) by pushing in the reset button until you hear a click.
Grinder runs or hums but no coffee is dispensed	<ul style="list-style-type: none"> Shear disc is broken. Obstruction in opening of auger assembly (on dual bean units). Obstruction in opening to grinding chamber. Slide valve is bending. Blown fuse on controller board (Dual bean only). 	<ul style="list-style-type: none"> Replace shear disc. See "Shear Disc Replacement". Remove hopper and clear obstruction. Remove hopper and clean obstruction. Check for free operation of slide valve. Adjust Solenoid Mount or slide valve Mount as required. Make sure white slide valve gasket is not touching moving parts. Check for blown fuse and replace with 5 amp fuse
Quantity of coffee dispensed each throw is not the same	<ul style="list-style-type: none"> Defective timer in controller. Slide valve is binding. 	<ul style="list-style-type: none"> Check length of time grinder runs with watch. Remove upper assembly and clean obstruction. Check for free operation of slide valve. Adjust Solenoid Mount or slide valve Mount as required. Make sure white slide valve gasket is not touching moving parts.
Breaker Circuit continuously trips	<ul style="list-style-type: none"> Insufficient current due to use of extension cord. Insufficient current due to overloaded line. 	<ul style="list-style-type: none"> Plug unit directly into outlet. Do not use extension cord. Designate single line for unit. Do not use multi-outlet box.

Trouble Shooting Guide (continued)

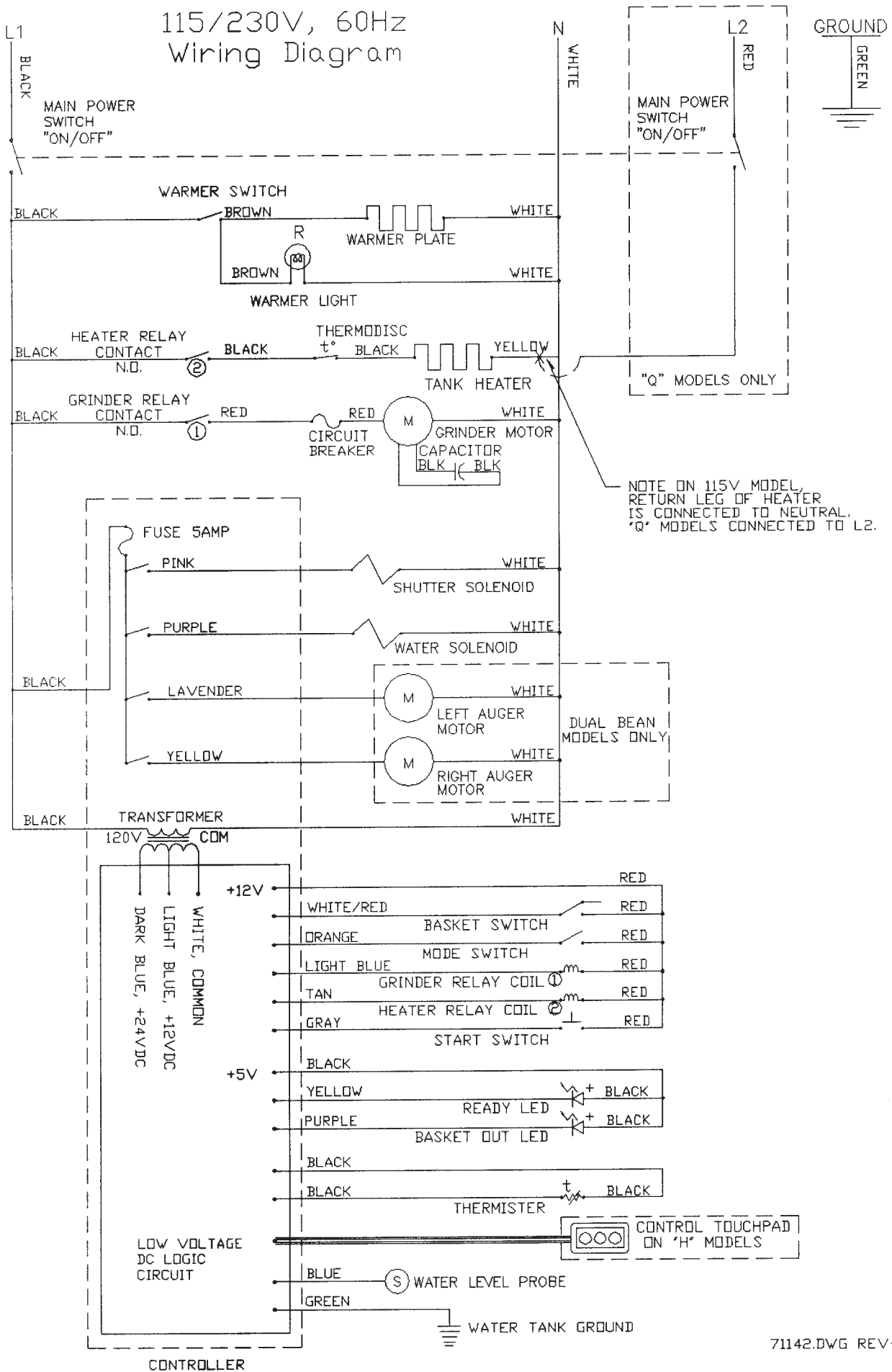
PROBLEM	POSSIBLE CAUSE	SOLUTION
Basket Out Light flashing w/1 sec. on/off pulse (Control Board Displays "ER1")	- Water Fill Valve on too long - Water supply turned "off"	- Clean or replace Water Fill Valve - Turn "on" water supply
Basket Out Light flashing w/0.2 sec. on/off w/1 sec. pause (Control Board Displays "ER2")	- Problem with Thermister	- Replace if defective
Water not hot enough	- Thermister not set high enough	- Adjust Potentiometer
Water boiling (or steaming)	- Thermister set too high - Defective Thermister	- Adjust Potentiometer - Replace Thermister
Start Switch not working (Basket Out Light illuminated)	- Brew Basket out of place	- Replace Basket
No lights are "on" (Including Warmer Light)	- No power to brewer - Power Switch turned "off"	- Turn "on" power - Turn "on" switch
No lights are "on" (Except Warmer Light)	- Defective Transformer	- Check and replace
No Touch Pad Lights (other lights o.k.)	- Touch Pad disconnected	- Reconnect Touch Pad
Too much or not enough water in decanter	- Water time adjustment	- Re-adjust
Spray Head dripping	- Lime build up in dump valve	- Delime unit
Hot water spigot dripping	- Faulty seal	- Replace seal
Hot water spigot not dispensing	- Drain tube limed-up - Defective valve seat	- Delime tank and drain tube - Replace seat
Warmer failure	- Loss of power - Defective warmer switch or warmer heater	- Check power source - Perform continuity test. Replace defective component
Auger motor, water solenoid, shutter not working	- Bus fuse on controller board is blown	- Replace 5 Amp bus fuse
Basket Out or Brew Cycle indicators will not light	- Polarity reversed - LED burned out	- Connect black wire to (+) terminal of LED - Replace LED

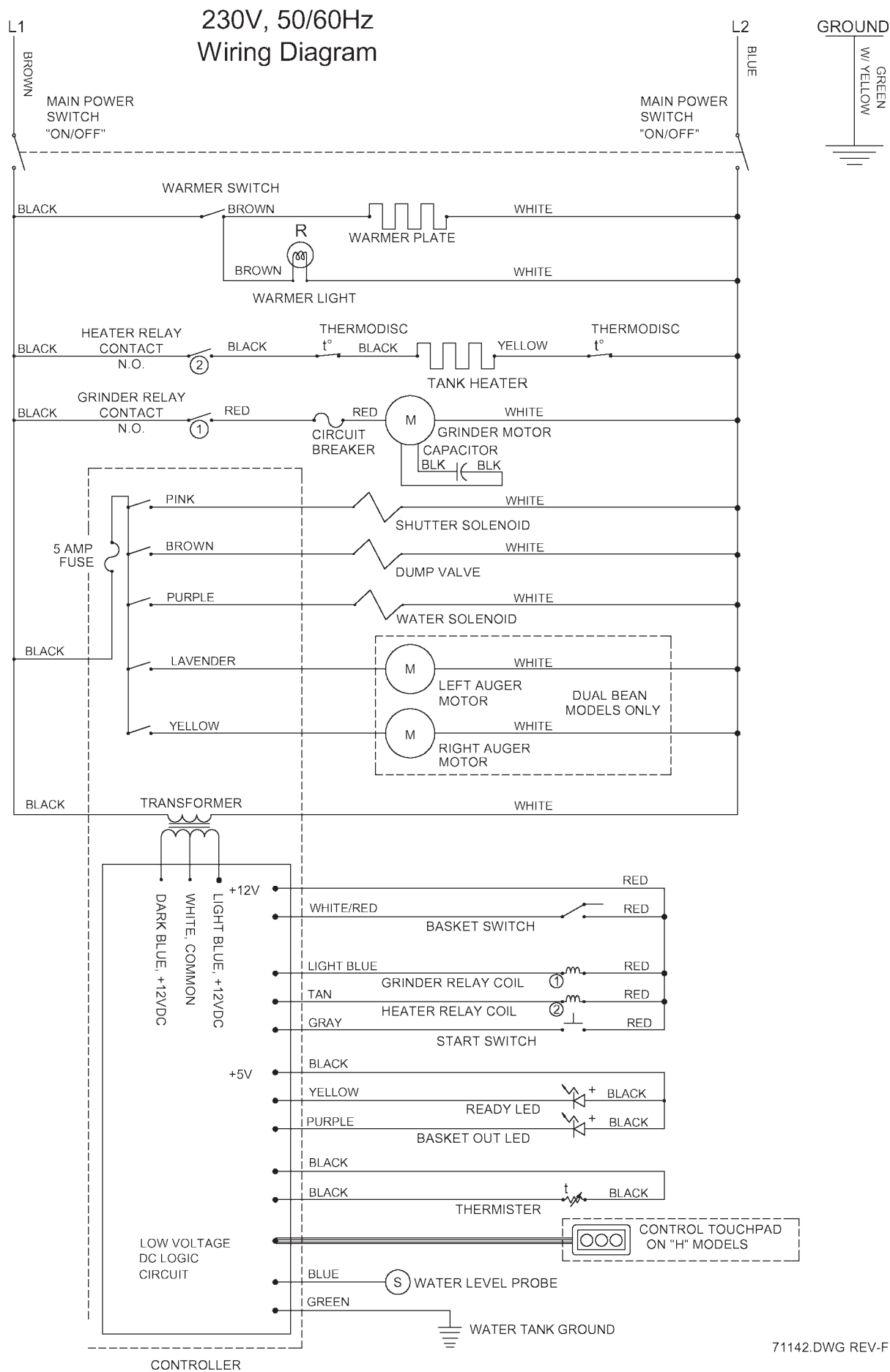
English

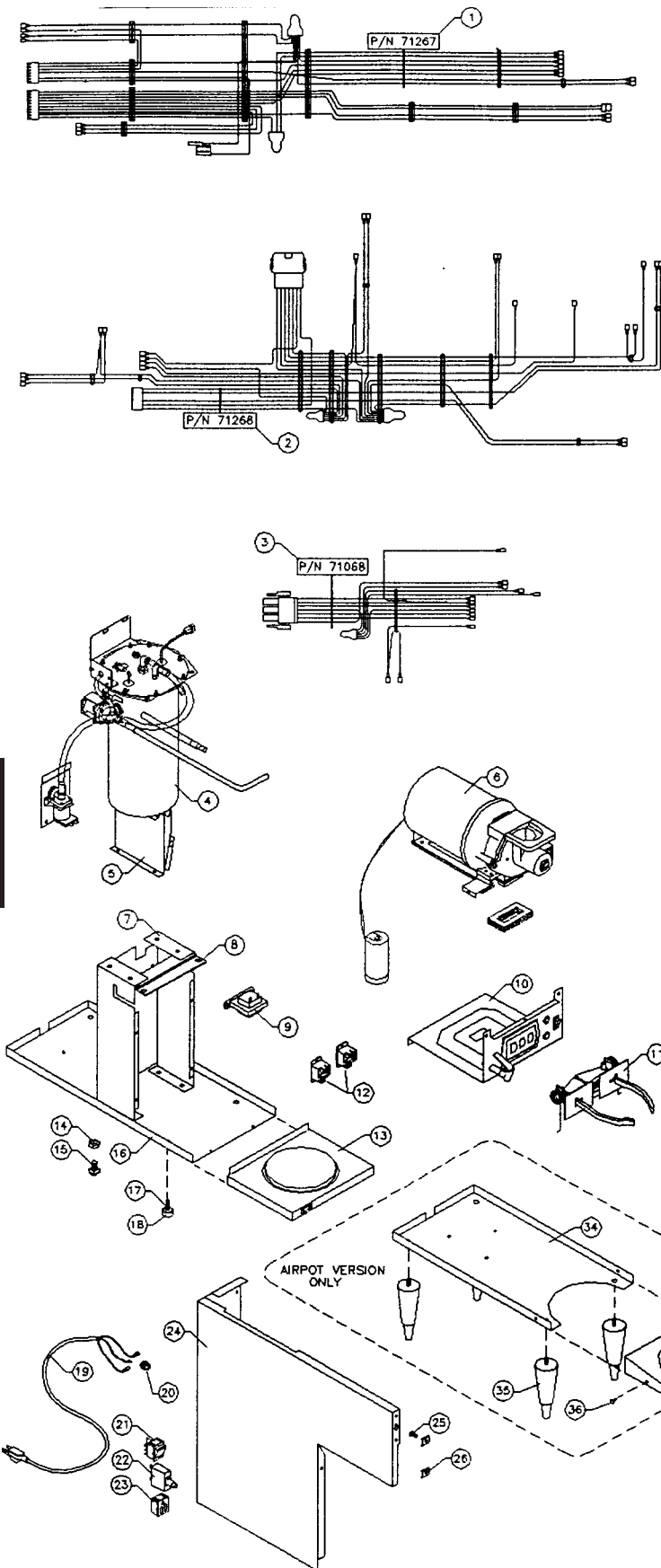
For additional questions please contact your local Grindmaster distributor and have model and serial number ready so that information can be given.

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

115/230V, 60Hz Wiring Diagram

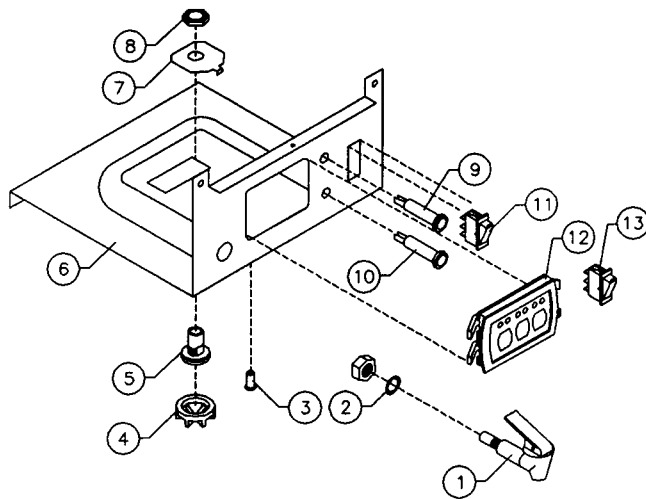






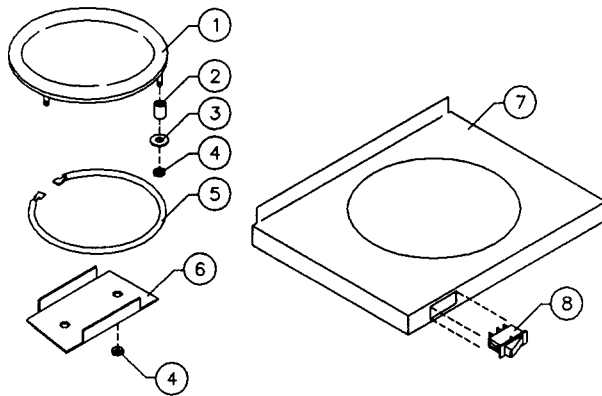
GRIND 'N BREW ASSEMBLY:

#	PART NO.	DESCRIPTION
1	71267	LOW VOLTAGE WIRING HARNESS
2	71268	MAIN WIRING HARNESS
3	71068	POWER SUPPLY WIRING HARNESS
4	-	SEE WATER TANK ASSEMBLY
5	71047	WATER TANK SUPPORT
6	-	SEE GRINDHEAD ASSEMBLY
7	71010	CASING FRAME
8	71048	FRAME BRACKET
9	61129	CONTROLLER TRANSFORMER
10	-	SEE MOUNTING SHEET ASSEMBLY
11	-	SEE BASKET ARM ASSEMBLY
12	61131	RELAY
13	-	SEE WARMER ASSEMBLY
14	60007	NUT, ESNA 1/4-20 SS
15	71082	CARRIAGE BOLT, 1/4-20 X 1/4"
16	71143	BASE ASSEMBLY
17	13046	THREADED STUD
18	12068	FOOT PAD
19	02880	CORD, 120VAC
	81453	CORD, 240VAC ('E' MODELS)
	60200	CORD, 240VAC ('Q' MODELS)
20	07341-05	STRAIN RELIEF BUSHING (BASIC & E MODELS)
	71138	STRAIN RELIEF BUSHING (Q MODELS)
21	70449	MAIN POWER SWITCH
	86618	CIRCUIT BREAKER 10A 120VAC
22	86422	CIRCUIT BREAKER 5A 240VAC
23	71085	SINGLE RECEPTACLE
	71006	LEFT SIDE PANEL
24	71035	LEFT SIDE PANEL SS ('H' MODELS)
25	71084	SCREW, 8-32 X 1/2 PH TR SS
26	71166	TINNERMAN, 8-32 SS
27	-	SEE UPPER ASSEMBLY
	71005	RIGHT SIDE PANEL
28	71034	RIGHT SIDE PANEL SS ('H' MODELS)
29	71038	CONTROL BOARD
30	71007	CONTROLLER PLATE
31	61266	STAND OFF
32	71018	FRONT PANEL SHEETMETAL
AIRPOT VERSION ONLY		
33	71255	AIRPOT BASE TRIM COVER
34	71227	AIRPOT BASE ASSEMBLY
35	71256	LEG, 3/8-16 STUD 4" PLASTIC
36	61305	SCREW, 8-32 X 5/8 PH PN BLACK



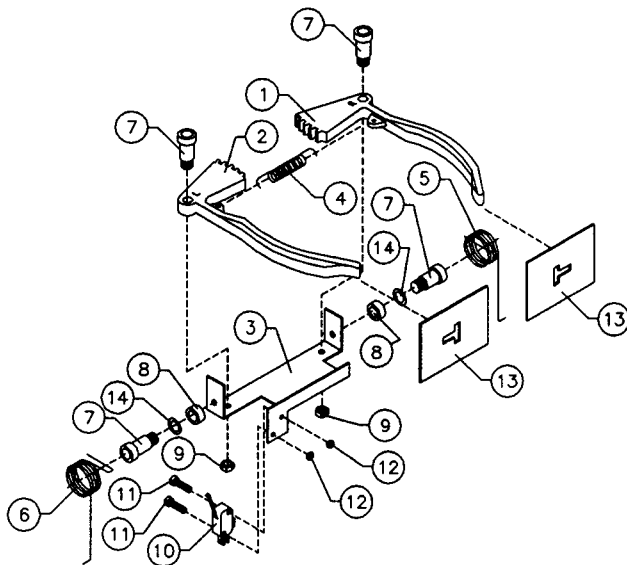
MOUNTING SHEET ASSEMBLY:

#	PART NO.	DESCRIPTION
1	70826	GRAVITY FAUCET
2	86836	LOCK WASHER 1/2 INTERNAL
3	71148	TUBE SUPPORT
4	06491	SPRAY HEAD DEFLECTOR
5	06490	SPRAY HEAD NOZZLE
6	71049	MOUNTING SHEET
7	71054	MOUNTING SHEET ("H" MODELS)
8	71046	SPRAY HEAD BRACKET
9	07220	SPRAY HEAD NUT
10	71088	GREEN INDICATOR LIGHT
11	71087	RED INDICATOR LIGHT
12	70445	WHITE MOMENTARY SWITCH
13	71140	TOUCHPAD ASSY (SINGLE BEAN MODELS)
	71303	TOUCHPAD ASSY (DUAL BEAN MODELS)
	06957	RED ROCKER SWITCH (BASIC MODELS)



WARMER ASSEMBLY:

#	PART NO.	DESCRIPTION
1	12096-11	WARMER PLATE
2	06976	SPACER
3	00845	WASHER
4	71129	NUT, KEPS 8-32 SS
5	13029	120 VOLT WARMER HEATING ELEMENT
6	02200-11	240 VOLT WARMER HEATING ELEMENT
7	13018	WARMER BRACKET
8	71019	WARMER PLATE BOX
	06957	120 VOLT RED ROCKER SWITCH
	10124	240 VOLT RED ROCKER SWITCH

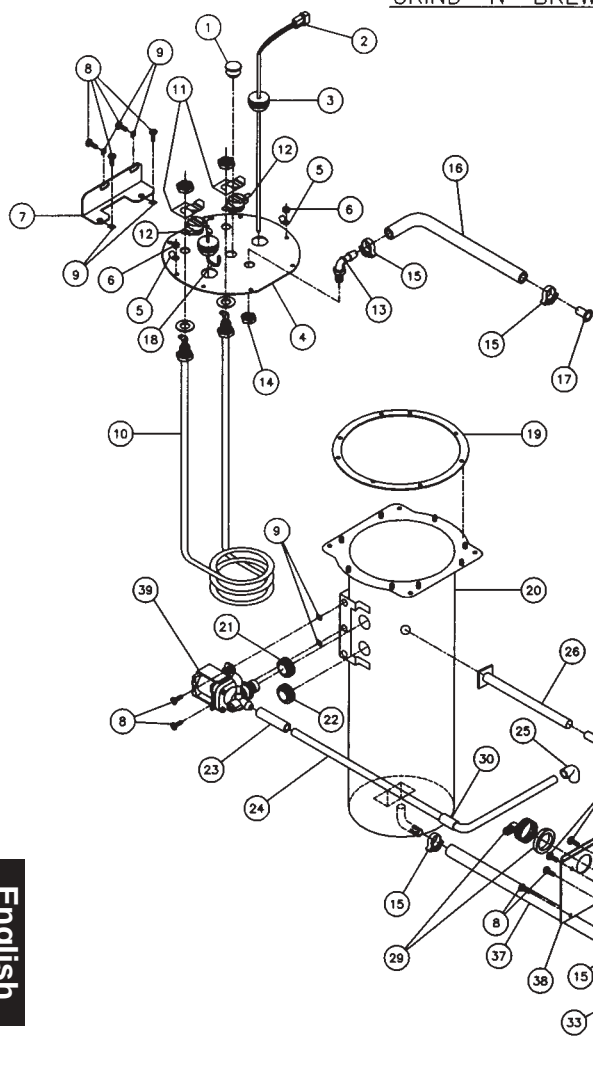


BASKET ARM ASSEMBLY:

#	PART NO.	DESCRIPTION
1	71183	RIGHT BASKET ARM
2	71184	LEFT BASKET ARM
3	71042	BRACKET, BASKET ARM
4	71015	CENTER SPRING
5	71041	RIGHT BASKET ARM SPRING
6	71040	LEFT BASKET ARM SPRING
7	71122	SHOULDER BOLT, 5/16" X 5/8" SS
8	71063	SPACER, 5/8" X 1/4"
9	60007	NUT, ESNA 1/4-20 SS
10	71092	SWITCH, SNAP ACTION
11	71127	SCREW, 4-40 X 5/8"
12	71128	NUT, 4-40
13	71065	BELLOW
14	60006	WASHER, 1/4" ID SAE SS

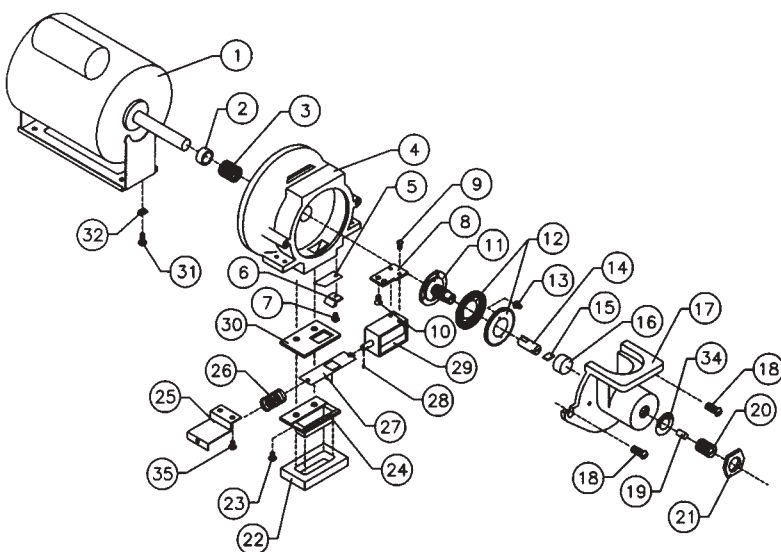
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GRIND "N" BREW HOT WATER TANK ASSEMBLY



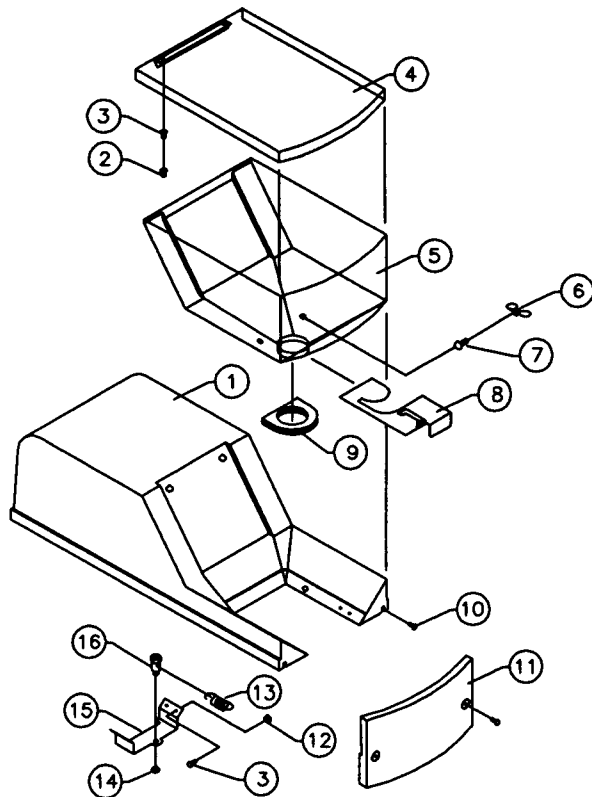
1	61762	PLUG, 5/8" HOLE
2	61128	PROBE, THERMISTOR 12" LG.
3	71147	GROMMET, PROBE
4	61773	COVER, TANK PIC1
5	70635	FASTON TAB, 1/4" x 0.032"
6	71129	NUT, 8-32 KEPS S/S
7	82116	BRACKET, TANK
8	71084	SCREW, 8-32 x 1/2" S/S
9	71166	NUT, TINNERMAN 8-32 S/S
10	71375	ELEMENT, HEATING 3500 W/ 240V
11	70824	THERMODISC BRACKET
12	70410	THERMODISC
13	61317	FITTING, 1/8" NPT ME 3/8" BARB
14	61143	NUT, PIPE JAM 1/8" NPT
15	07327	CLAMP, HOSE 5/8"
16	05826	TUBING, 3/8" I.D. x 20" LG. SILICONE
17	71148	VENT TUBE SUPPORT
18	61108	WATER LEVEL PROBE
19	70821	GASKET, WATER TANK
20	61700	TANK, 16" WATER
21	61243	GROMMET, DUMP VALVE
22	61229	GROMMET, PLUG
23	71155	TUBING, 5/16" I.D. x 2" LG. SILICONE
24	71258	SPRAY TUBE S/S
25	70341	FITTING, 90 DEGREE ELBOW-SILICONE
26	12152	SIPHON TUBE
27	71093	TUBE SPLICE
28	71155	TUBING, 5/16" I.D. x 9 1/2" LG. SILICONE
29	61237	FITTING, HOSE TO 1/4" FLARE SWIVEL
30	71155	TUBING, 5/16" I.D. x 1" LG. SILICONE
31	61105	WATER FILL VALVE - 240 VAC
32	71129	NUT, 8-32 KEPS S/S
33	05826	TUBING, 3/8" I.D. x 7 1/2" LG. SILICONE
34	61152	TEE, 7/16" x 7/16" x 7/16" BARBED
35	05826	TUBING, 3/8" I.D. x 11" LG. SILICONE
36	61232	PLUG, 3/8" BARBED DRAIN
37	05826	TUBING, 3/8" I.D. x 16" LG. SILICONE
38	82119	PANEL, SERVICE
39	61109	DUMP VALVE - 240 VAC

English



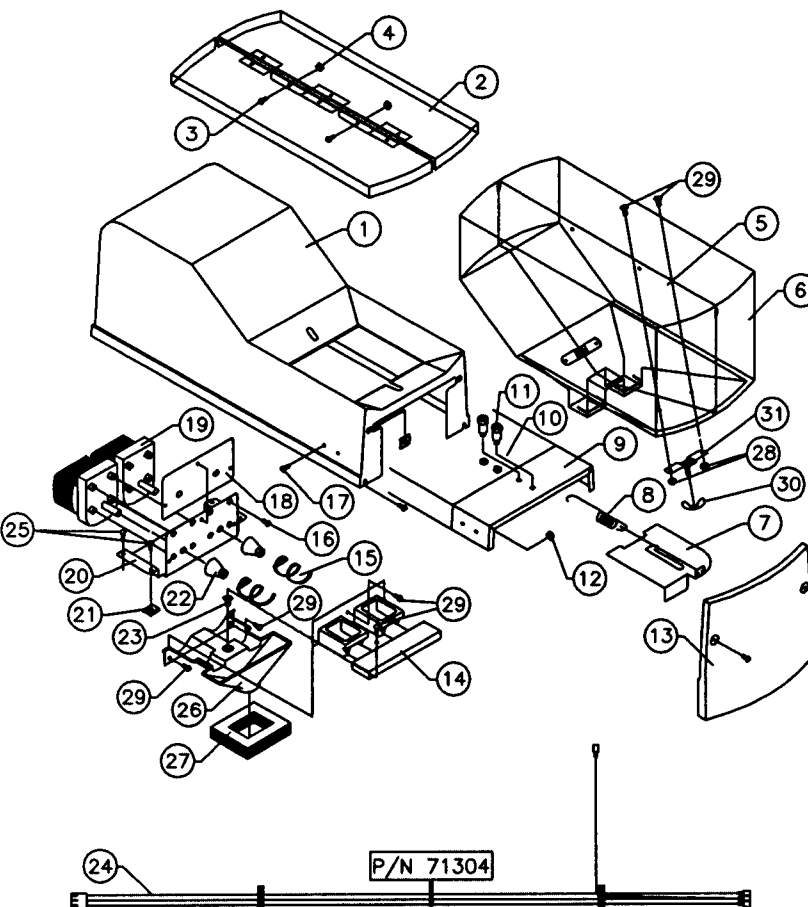
GRINDHEAD ASSEMBLY:

#	PART NO.	DESCRIPTION
1	71133	230 VOLT GRINDER MOTOR
2	71124	THRUST BEARING
3	80025	TENSION SPRING
4	71000	GRIND HEAD
5	71030	CHAFF SPRING
6	71123	CHAFF SPRING RETAINER
7	71179	SCREW, 4-40x1/4 PH FL
8	71052	SOLENOID BRACKET
9	07046-02	SCREW, 8-32x1/4" PH PN
10	71177	SCREW, 8-32x3/8" PH FL HD
11	71176	FEEDWORM ASSEMBLY
12	85281w	BURRS
13	86812	SCREW, 10-32x5/16"
14	71012	DRIVE COUPLER
15	71081	SHEAR PLATE
16	70483	SHEAR COVER
17	71001	GRIND CAP
18	71100	SCREW, 5/16-18x5/8"
19	71298	ADJUSTING BEARING
20	86341	ADJUSTING SCREW
21	86340	LOCKING NUT
22	71080	WETNESS SEAL GASKET
23	07044-02	SCREW, 8-32x1/2"
24	71056	KEEPER PLATE
25	71282	SPRING BRACKET
26	71171	SHUTTER SPRING
27	71004	SHUTTER GLIDE
28	71130	SPRING PIN
29	71257	220 VOLT SHUTTER SOLENOID
30	71057	BEARING SHEET
31	86872	BOLT, 1/4-20x1/2"
32	86864	CAGE NUT, 1/4-20
34	71169	DECAL - COARSE/FINE
35	07026-07	SCREW, 8-32x3/8" PH PN



SINGLE BEAN UPPER ASSEMBLY:

#	PART NO.	DESCRIPTION
1	71090	HOPPER CRADLE ASSEMBLY
2	71174	FLANGED SLEEVE, .183" OD SS
3	60288	SCREW, 6-32 X 1/2" PH RD HD SS
4	71175	HOPPER LID ASSEMBLY
5	71277	HOPPER ASSEMBLY
6	71252	WINGNUT, ESNA 1/4-20
7	71082	BOLT, CARRIAGE 1/4-20 X 1/2" SS
8	71279	BEAN SHUTOFF
9	71117	HOPPER GASKET
10	71084	SCREW, 8-32 X 1/2" PH TR SS
11	71189	FRONT PANEL ASSEMBLY
12	86913	NUT, ESNA 6-32
13	71171	SPRING, SHUTTER
14	60007	NUT, ESNA 1/4-20 SS
15	71193	BRACKET, SHUTOFF
16	71122	SHOULDER BOLT, 5/16" X 5/8"



DUAL BEAN UPPER ASSEMBLY:

#	PART NO.	DESCRIPTION
1	71222	HOPPER CRADLE ASSEMBLY
2	71229	HOPPER LID ASSEMBLY
3	86087	NYLON SCREW, 8-32 X 1/2 SL BD
4	86086	NYLON NUT, 8-32 LOCK
5	71206	HOPPER PARTITION
6	71210	DUAL BEAN HOPPER ASSEMBLY
7	71204	SHUTOFF VALVE
8	86508	CENTER SPRING
9	71208	SHUTOFF VALVE BRACKET
10	60007	NUT, 1/4-20 ESNA
11	71122	SHOULDER BOLT, 5/16" X 5/8"
12	86913	NUT, 6-32 ESNA
13	71228	FRONT PANEL ASSEMBLY
14	71220	PORTIONER, UPPER HALF
15	86481	AUGER DRIVE SPRING
16	71177	SCREW, 8-32 X 3/8 PH FL
17	61304	SCREW, 6-32 X 1/2 PH PN BLACK
18	71248	PORTIONER COVER PLATE
19	86482	120 VOLT AUGER MOTOR
20	71246	240 VOLT AUGER MOTOR
21	71215	AUGER MOTOR BRACKET
22	71166	TINNERMAN, 8-32 S.S.
23	86480	AUGER DRIVE FEEDER
24	71253	RIVNUT, 8-32 SECOND GRIP
25	71304	AUGER MOTOR WIRE HARNESS
26	71084	SCREW, 8-32 X 1/2 PH PN TYPE F
27	71219	PORTIONER, LOWER HALF
28	71234	PORTIONER GASKET
29	71261	8-32 ESNA NUT
30	07044-02	8-32 X 1/2 PH PN SS SCREW
31	71252	1/4-20 WING NUT
	12074	BRACKET W/ 1/4-20 STUD

GNBISO-5.DWG REV-E