

Models and Mechanical Specifications

MODEL:	WIDTH in	DEPTH in	HEIGHT in	HOPPERS		TANK GAL. HOT WATER	BURST CAPACITY	LIT DISPLAY AREA (W x H) Sq. in.	SHIPPING WEIGHT LB.
				QTY.	LB.				
GB2-LD DELUXE-SUPER HIGH CAPACITY	11	22	34	2	10	2	58	(7 x 13) 91	90
GB3-LD	14 1/8	22	34	1+2	5 1/2 & 10	2.75	133	(9 1/2 x 13) 123	105
GB4-LD	17	22	34	2+2	5 1/2 & 10	6	160	(12 3/8 x 13) 164	130
GB1M-LD SPACE SAVER	8 1/2	22	31 1/2	1	8 sq	2	58	(7 x 13) 91	65
GB2M-LD	8 1/2	22	31 1/2	2	4	2	58	(7 x 13) 91	72
GB3M-LD	11	22	31 1/2	3	5 1/2	2.75	85	(9 1/2 x 13) 123	95
GB4M-LD	14 1/8	22	31 1/2	4	4	3.75	112	(12 3/8 x 13) 164	110
GB2M-5.5-LD SPACE SAVER	8 1/2	22	34	2	5 1/2	2	58	(7 x 13) 91	86
GB3M-5.5-LD	11	22	34	3	4	2.75	85	(9 1/2 x 13) 123	100
GB3M-10-LD	11 1/2	22	34	2+1	5 1/2 + 10 P	2.75	112	(12 3/8 x 13) 164	110
GB4M-5.5-LD	14 1/8	22	34	4	5 1/2	2.75	112	(12 3/8 x 13) 164	120
GB4-LD	17	22	34	2+2	5 1/2 + 10 P	6	140	(12 3/8 x 13) 164	140
GB4M-11-LD	17	22	34	3+1	5 1/2 + 11 sq	6	140	(12 3/8 x 13) 164	140
GB5M-5.5-LD	17	22	34	5	5 1/2	6	140	(12 3/8 x 13) 164	140
GB5M-10-LD	17	22	34	4+1	5 1/2 + 10 P	6	140	(12 3/8 x 13) 164	140
GB6M-10-LD STEEL DOOR	21 1/2	22	34 1/2	5+1	5+10 P	6	140	(18 7/8 x 13 5/8) 257	160
GB6M-10-LD MOLDED DOOR								(22 1/2 x 13 5/8) 307	+ SKID
GB8M-10-LD -2T STEEL DOOR (DUAL TANK)	27	22	34 1/2	7+1	5+10 P	3.75 x2	(112 x 2)	(24 3/8 x 13 5/8) 332	195
GB8M-10-LD -2T MOLDED DOOR (DUAL TANK)							224	(28 x 13 5/8) 382	+ SKID
GB1M-LD-S/S S/S	8 1/2	22	31 1/2	1	8 sq	2	58	(7 x 13) 91	70
GB2M-5.5-LD-S/S	8 1/2	22	34	2	5 1/2	2	58	(7 x 13) 91	70
GB3M-5.5-LD-S/S	11	22	34	3	5 1/2	2.75	85	(9 1/2 x 13) 123	100
GB2MW -LD [w/Hot water]	8 1/2	22	31 1/2	2	4	2	58	(7 x 13) 91	70
GB3MW -LD [w/Hot water]	11	22	31 1/2	3	5 1/2	2.75	85	(9 1/2 x 13) 123	90
GB4MW -LD [w/Hot water]	14 1/8	22	31 1/2	4	4	3.75	112	(12 3/8 x 13) 164	110
GB2M-8-LD FEATURE FLAVOR	11	22	31 1/2	1+1	8 sq + 4	2.75	85	(9 1/2 x 13) 123	90
GB2M-8W-LD [w/Hot water]	11	22	31 1/2	1+1	8 sq + 4	2.75	85	(9 1/2 x 13) 123	90
GB3M-8-LD WAS GB4M-8	14 1/8	22	31 1/2	1+2	8 sq + 4	3.75	112	(12 3/8 x 13) 164	110
GB3M-8W-LD [w/Hot water] WAS GB4M-8W	14 1/8	22	31 1/2	1+2	8 sq + 4	3.75	112	(12 3/8 x 13) 164	110
1K-GB-LD ECONOMY W/MOLDED DOOR	8 1/2	20	31 1/2	1	8 sq	2	58	(6 1/2 x 13 1/2) 88	64
2K-GB-LD	8 1/2	20	31 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
3K-GB-LD	10	20	31 1/2	3	4	2.75	58	(8 1/8 x 13 1/2) 110	81
4K-GB-LD	15 5/8	20	31 1/2	4	4	3.75	58	(12 1/2 x 12) 150	120
5K-GB-LD	15 5/8	20	31 1/2	5	4	3.75	58	(12 1/2 x 12) 150	125
3K-GB-5.5-LD	11	22	34	3	5 1/2	2.75	58	(8 3/4 x 13 1/2) 110	110
GB1SKI -LD SKI	8 1/2	23 1/4	38	1	14 sq	2.75	93	(7 x 13) 91	85
GB2SKI -LD	14 1/8	23 1/4	38	2	14 sq	6.5	186	(12 3/8 x 13) 164	115
OCS -1-LD	8 1/2	20	27 1/2	1	8 sq	2	58	(6 1/2 x 13 1/2) 88	55
OCS -2-LD	8 1/2	20	27 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
OCS -3-LD	10	20	27 1/2	3	4	2.75	58	(6 1/2 x 13 1/2) 88	75
GB2-LP-LD LOW PROFILE	8 1/2	20	27 1/2	2	4	2	58	(6 1/2 x 13 1/2) 88	70
GB3-LP-LD	11	20	27 1/2	3	4	2.75	58	(6 1/2 x 13 1/2) 88	75
GB4-LP-LD	14 1/8	20	27 1/2	4	4	2.75	58	(9 3/4 x 12) 117	100

All models are with or without -LD (Lit Display). Height: Add an additional 1" when installing with 1" feet or 4" when installing with 4" legs.

Plumbing: 1/4" water line required. * Burst Capacities : Max. # of drinks dispensable with available hot water - based on 6 oz. cups.

** Clearance: Add 2" for line cord and valve fitting in the back of unit.

Electrical Specifications								
Model No.	Volts	Phase	Hz	Watts	Number of Heaters	Amps	Receptacle Nema No.	Circuit Breaker
ALL MODELS	120V	1	60	1.8KW	1	15	5-15R	15A
GB3K [NES]	120V	1	60	1.8KW	1	15	5-15R	15A
ALL MODELS	120/240V	1	60	3.0KW	1	15	L14-20R**	20A
ALL EXPORT MODELS	220V	1	60	3.0KW	1	15	††	20A
GB3\4	120/240V	1	60	6.0KW	2	25	L14-30R**	30A
GB8M (2 SEPARATE CIRCUITS)	120 EACH	1	60	1.8 KW EACH	1 PER TANK (2 TANKS)	15 EACH	5-15R (2)	15A (2)

120V, 1.8 KW, 15A, Nema 5-15R standard on all models; 3.0 KW and 6.0 KW, 120/240V units available

** 120/240V, 3 pole, 4 wire grounding type Twist-Plug Receptacle. For 240V units, Use L6-20R or L6-30R, 2 pole, 3 wire Twist-Plug Receptacle.

†† 220V Export Receptacle to be specified where order is placed.

For Wiring, refer to Wiring Diagrams in back of manual. 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.

INSTALLATION INSTRUCTIONS

Water Inlet Connection:

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.

START-UP PROCEDURE

Caution: Make sure that the Heater Switch, located behind right hopper with door opened, is in the OFF position.

1. Connect the ¼" dia. copper waterline to the ¼" flare water inlet fitting of the valve.
2. Plug the power cord into a proper receptacle.
3. Activate the **Power Switch** (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.
4. Activate the **Heater Switch**. Allow approximately 10-30 minutes for the water to reach a temperature of 195°F. The heat up time will depend on the water inlet temperature, the input voltage and the wattage of the elements in the machine.
5. 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 airlocked.
6. While the tank is heating up, remove the hoppers, load them with products and reposition them back in the machine. When the green ready light comes on, the tank has reached its brew temperature and the machine is ready to dispense the first cup of Cappuccino.

To Dispense a Cup of Cappuccino or Coffee or Soup: Place a 8 oz. or larger cup under selected drink dispense nozzle.

For Manual units: Push and hold brew button until cup is 2/3 full, then release button.

For Automatic units: Press and Release button. Cup will fill up automatically to it's preset amount.

See **Drink Strength Adjustments** if different levels of drink strength are desired or **Programming Dispense Volume** if different cup sizes are used.