



**AMERICAN**  
METAL WARE

# Operator Manual

## PrecisionBrew™ Digital Decanter Brewers



**Model B-ID**



**Model B-6**

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Thank you for purchasing this quality brewer. For your safety and the safety of others, read all warnings and the operator manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

**Grindmaster-Cecilware**

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Fax: 502.425.4664  
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Grindmaster-Cecilware provides the industry's BEST warranty. Visit gmcw.com for warranty terms and conditions.



**Grindmaster  
Cecilware**

## Safety Information

### Important Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

For your safety and the safety of others, read all warnings and the operator manual before installing or using the product.

**DANGER:** This term warns the user of imminent hazard that will result in serious injury or death.

**WARNING:** This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

**CAUTION:** This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.

**NOTICE:** This term refers to information that needs special attention or must be fully understood.

### **WARNING**

To reduce risk of electrical shock, do not remove side panels. No user-serviceable parts inside. Repair should be done by authorized service personnel only.

The appliance is not intended for outdoor use.

Do not clean with a water jet or use in an area where a water jet may be used.

Cleaning and maintenance shall be made only by properly trained persons with supervision.

Do not remove decanter or basket while product is brewing.

This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Do not alter or deform the power cord or plug in any way! Altering or deforming the plug may cause electrical shock, damage unit, and will void warranty.

To reduce risk of explosion or fire, do not use near combustibles.

### **CAUTION**

For safe and proper operation, the appliance must be placed in a stable, vertical position.

To reduce risk of serious burns or scalding, do not place hand or other body parts under dispenser or container while product is brewing.

Always unplug unit from power supply before servicing.

Hot liquid in brew basket could cause burns. Remove with care.

Warmers and surfaces are hot and can cause burns.

### **NOTICE**

Use only on a circuit that is properly protected and capable of the rated load.

Electronically ground the chassis.

Follow national and local electrical codes.

Do not use extension cord.

Do not clean with water jet.

This equipment must be installed in compliance with applicable Federal, State, and/or Local plumbing codes having jurisdiction. This product requires an approved back flow prevention water device, such as a double check valve, to be installed between the machine and the water supply.

# Unpacking

## Unpacking Instructions

Carefully unpack the machine and inspect immediately for shipping damage. The packaging may contain unattached parts. Your machine was shipped in a carton designed to give it maximum protection in normal handling. It was thoroughly inspected before leaving the factory. In case of damage, contact the shipper, not Grindmaster-Cecilware.

# Installation

## Mechanical Installation

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

1. Inspect unit to see if any damage occurred in shipment.
2. Position brewer on counter. Place on sturdy permanent counter top. Adjust the feet to level the brewer. With bubble level, check to see that the brewer is level on countertop.

## Water Hook-up

**NOTICE:** This equipment must be installed in compliance with applicable Federal, State, and/or Local plumbing codes having jurisdiction. This product requires an approved back flow prevention water device, such as a double check valve, to be installed between the machine and the water supply. Incoming pressure should be greater than 30 psi and not more than 80 psi.

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.
2. Prior to installing the brewer, flush out the water line by running approximately 1 gal. of water into a pail. This will ensure no sediment from a new installation can get in the brewer.
3. Make sure your source water is turned off. Connect the water line's 1/4" female flare fitting to the 1/4" male fitting on the hose connector.
4. Make sure brewer is unplugged. Connect the water line to the brewer with the hose connector.
5. Turn the water valve on, sending water to the brewer. If there are any leaks, tighten connections to stop leakage.

**NOTICE:** Single head machines may be used without a pressurized water supply. (See Pour-Over Mode section)

## Electrical Hook-up and Start-up Procedure

**▲ WARNING:** Risk of electrical shock or fire. Wiring connections must be performed by a qualified technician.

**NOTICE:** 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 the outlet the brewer plugs into is grounded.

(Refer to serial tag to verify model number of your machine)

1. Remove front panel.
2. Connect electrical service through rear of machine to terminal block (inside front panel) marked L1, N, and L2. (See Figures A and B)
3. On dual volt units, flip voltage switch (inside front panel next to terminal block) to 120V for 120 Volt service or 240V for 120/208, or 120/240 Volt service. (See Figures A, B, and table next page)
4. Re-install front panel.
5. Turn on (plug-in) electrical service to brewer.
6. Water tank will fill after a 7-second delay. The machine will make a hissing sound when this occurs. On single head models, allow approximately 1.5 minutes for the brewer to fill. On two head models, allow approximately five minutes for the brewer to fill.

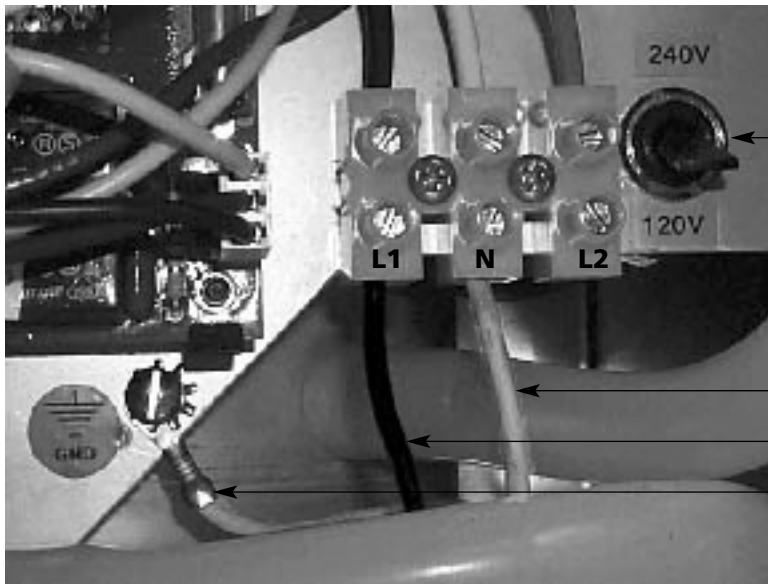
**NOTICE:** If water supply is inadequate or not connected, display will read "P-O" after 4 minutes of fill time (Refer to Pour-Over Mode section). If Fill Cycle times out and display reads "P-O" before tank is full, turn unit OFF then ON again to reset and continue filling.

7. The tank will begin heating slightly before machine fills.
8. Turn brewer on by pressing ON/OFF switch in front of machine. (Light will illuminate)
9. The brewer settings can be adjusted through the front touch pad. (Refer to Adjustments section)
10. The water will be hot and the brewer will be ready to brew when "READY" light illuminates.
11. Set Brew volume. (Refer to Setting Brew Volume section)

# Installation (continued)

## Electrical Hook-up and Start-up Procedure (continued)

**For 120V, 15A or 20A Service (2 Wire + Ground)**



On Dual Volt Units, Flip Switch to "120V"

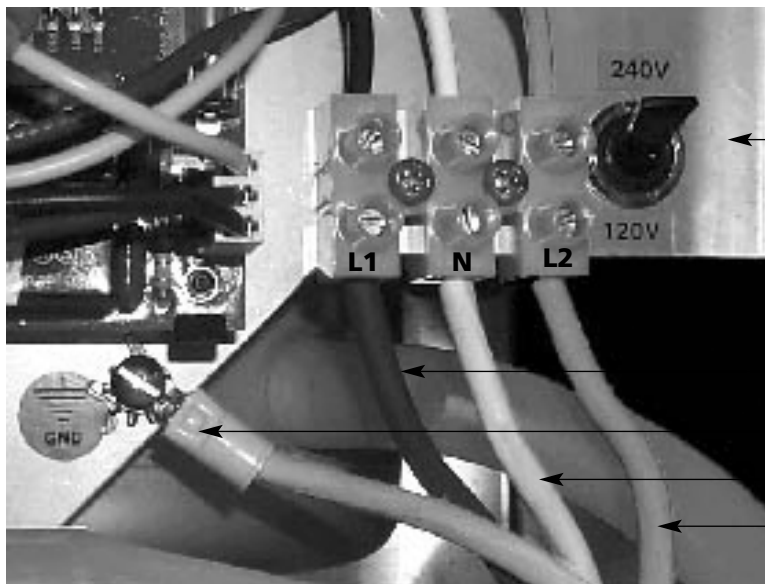
Connect Neutral (N) to Middle

Connect Hot (L1) to Left Side

Connect Ground to Screw

**Figure A**

**For 120/208-240V, 20A Service (3 Wire + Ground)**



On Dual Volt Units, Flip Switch to "240V"

Connect Hot (L1) to Left Side

Connect Ground to Screw

Connect Neutral (N) to Middle

Connect Hot (L2) to Right Side

**Figure B**

**POWER REQUIREMENTS:** (Refer to serial tag for voltage to be supplied.)

Applied Volts	Models	Watts	Amps	NEMA Plug	Cord AWG	Connections
120	B-3, B-3WL, B-3WR	1800	15	5-15P, 5-20P for CUL	3X14	Hot to L1 Neutral to N Ground to ground screw
	B-SAP, B-ID	1780	14.9			
120/208	B-3, B-3WL, B-3WR	2920	14.1	L14-20P	4X12	Hot to L1 Neutral to N
	B-SAP, B-ID, B-DAP, B-DGP	2620	12.6			
	B-6	5110	24.6	L14-30P	4X10	Hot to L2 Ground to ground screw
	B-DAP, B-DGP (30A)	4510	21.7			
120/240	B-3, B-3WL, B-3WR	3800	15.9	L14-20P	4X12	Hot to L1 Neutral to N
	B-SAP, B-ID, B-DAP, B-DGP	3500	14.6			
	B-6	6600	27.5	L14-30P	4X10	Hot to L2 Ground to ground screw
	B-DAP, B-DGP (30A)	6000	25			

## Installation (continued)

### **FACTORY SETTINGS (for each dispense head)**

- Tank temperature is set at 200 degrees F.
- Brew time is pre-set at 2:20. (Volume/time to be set on-site)
- Pulse Brew is set for 1 pulse, 20 sec on, 20 sec off.
- Warmer Energy Savings mode is set for 60-minutes. ("OFF" for models without warmers)
- Low Temp / No Brew option is set to "OFF" or disabled.
- Pour over setting override is set to "no" or plumb in.
- Settings lock-out jumper on controller is set in "unlock" position.

## Adjustments

Refer to B-Series Programming Chart on page 6.

**NOTE: Set each dispense head individually on two head models with two controllers and serial numbers A166225 and lower (without a -P suffix). Tank temperature must be set to the same setting on both heads in order for the unit to operate properly.**

### **Tank Temperature:**

Left display controls this.

- Press-and-hold both "up" and "down" arrows for 5 seconds.
- The display will indicate either "d F" or "d C". (Fahrenheit or Celsius)
- Press up or down arrow to change from one scale to the other.
- Press "BREW" button to accept and proceed to the next setting.
- The display will read temperature value in the scale previously selected.
- Press up or down arrow to change temperature value.
- Press "BREW" button to accept and proceed to the next setting.

### **Brew Time:**

- The display will read "br ". (brew time)
- Press "BREW" button to proceed to the next setting.
- The display will read the set brew time in minutes and seconds. (ex: 2.20)
- Press up or down arrow to change time value.
- Press "BREW" button to accept and proceed to the next setting.

### **Pulse Brewing Mode:**

- The display will read "P-b". (pulse brew)
- Press "BREW" button to proceed to the next setting.
- The display will read "OFF" - "1" - "6".
- Press up or down arrow to change number of pulses.
- Press "BREW" button to proceed to the next setting.

- The display will read "0.05" - "0.30".
- Press up or down arrow to change pulse-on time for each pulse in seconds.
- Press "BREW" button to proceed to next setting.
- The display will read "0.05" - "0.30".
- Press up or down arrow to change pulse-off time for each pulse.
- Press "BREW" button to accept and proceed to the next setting.

### **Energy Savings Mode (Warmer shut-off):**

- The display will read "E-5". (energy savings)
- Press "BREW" button to proceed to the next setting.
- The display will read "Off" - "10" - "240" in multiples of 10.
- Press up or down arrow to change time value in minutes. Must be "OFF" for models without warmers.
- Press "BREW" button to accept and proceed to the next setting.

### **Low Temp/No Brew Mode:**

- The display will read "Ltn" (Low Temp/No Brew).
- Press "BREW" button to proceed to the next setting.
- Press up or down arrow to change to "ON" or "OFF".
- Press "BREW" to accept and proceed to the next setting.

### **Pour-Over Mode:**

Left display controls this.

- The display will read "P-O" (pour-over).
- Press "BREW" button to proceed to the next setting.
- Press up or down arrow to change to "YES" or "NO". Plumbed-in units must be set to "NO".
- Press "BREW" button to accept and exit menu.















### **Setting Brew Volume:**

- Remove brew basket & spray head.
- Make sure "READY" light is on.
- Place empty server under exit nozzle to capture water.
- Press "BREW" button to fill water lines.
- Press "BREW" button again after approximately 10 seconds to stop water flow.
- Empty server then place under exit nozzle.
- Press-and-hold "BREW" button for 5 seconds until display reads "Pro", then release.
- Press-and-release "BREW" button to initiate brew.
- The brew valve opens and the time begins to count up on display.
- Water will flow into decanter.
- When water level reaches desired amount, press-and-release "BREW" button again.
- Time value will flash in the display.
- Press-and-release "BREW" button within 10 seconds to set time.
- Reinstall spray head and brew basket.
- Repeat process for each brew head.

# Adjustments (continued)

## Programming

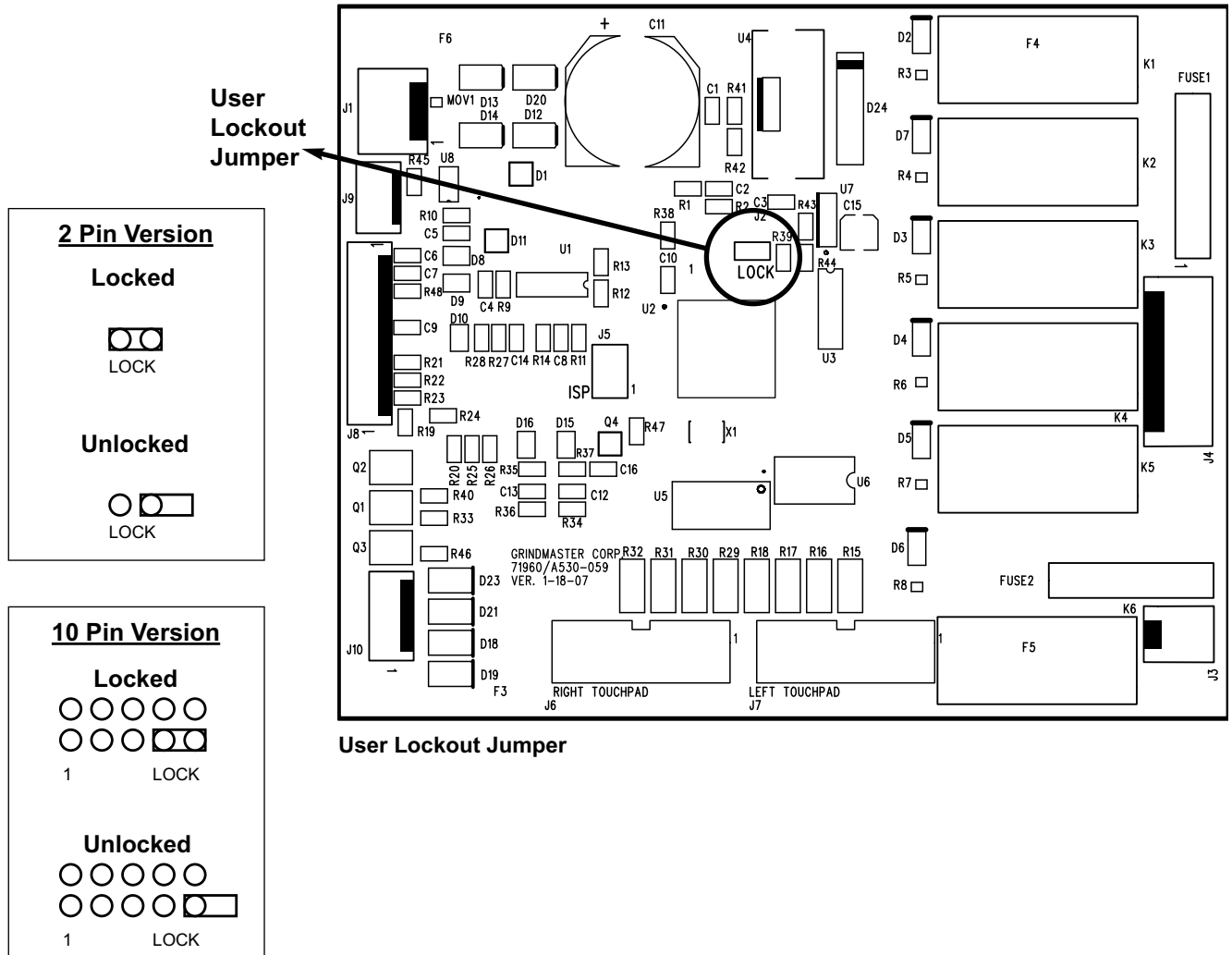
PRESS-AND-HOLD UP & DOWN ARROWS FOR 5 SECONDS.  
DISPLAY WILL READ AS FOLLOWS:

	DISPLAY READING	ADJUST	ADVANCE
TEMP SCALE	<input type="checkbox"/> C OR <input type="checkbox"/> F	△ ▽	
TANK TEMP (170-202F)	<input type="text" value="93"/> OR <input type="text" value="200"/>	△ ▽	
BREW TIME	<input type="text" value="br"/>		
BREW TIME (0:01-5:00)	<input type="text" value="2:30"/>	△ ▽	
PULSE BREW	<input type="text" value="P-b"/>		
# OF PULSES (OFF, 1 - 6)	<input type="text" value="OFF"/> TO <input type="text" value="6"/>	△ ▽	
PULSE ON TIME (0:05-0:30)	<input type="text" value=".20"/>	△ ▽	
PULSE OFF TIME (0:05-0:30)	<input type="text" value=".20"/>	△ ▽	
ENERGY SAVINGS (WARMER SHUT-OFF)	<input type="text" value="E-5"/>		
SHUT-OFF TIME (OFF, 10-240 MINUTES)	<input type="text" value="OFF"/> TO <input type="text" value="240"/>	△ ▽	
LOW-TEMP/NO-BREW	<input type="text" value="Ltn"/>		
LOW-TEMP/ NO-BREW	<input type="text" value="On"/> OR <input type="text" value="OFF"/>	△ ▽	
POUR-OVER MODE	<input type="text" value="P-0"/>		
POUR-OVER MODE	<input type="text" value="YES"/> OR <input type="text" value="no"/>	△ ▽	

# Adjustments (continued)

## User Lockout

User Lockout is achieved via the position of the LOCK jumper on the board header. Locate the header on the board (shown below) and place the jumper in the desired position. In the Locked position all menus in this document are locked out, and the unit will only allow brewing functions. There are two versions of the header, 10 pin and 2 pin. Both configurations are shown below.



## Controller Fuse Sizes

### Fuses

Controller (pn A530-059) uses (2) 5mm x 20mm 5 Ampere fuses.

Controller (pn A530-056) uses (2) fuses - 1.25" x 0.25" 3AG series 312.

- (1) is a 1 Ampere 3AG-1
- (1) is a 5 Ampere 3AG-5

# Operation

## **Brewing Procedure:**

- Place a new paper filter in the brew basket.
- Put desired amount of ground coffee in brew basket. (3.5 oz (100 grams) maximum)
- Place decanter or airpot under brew basket.
- Be sure lower warmer is on. (if available)
- Press "BREW" button to start brewing.

The "READY" light will flash for the entire brew cycle. Water will dispense for the set time of brew, and light will flash after water is dispensed to denote "drip time".

(ex.. Time set for 2:30, water is dispensed for 2:30, and light continues to flash for another 1:15 for total brew cycle of 3:45.)

## **Do not remove the brew basket while the "READY" light is blinking.**

A stop function is added to the "BREW" switch. Pressing the "BREW" switch during a brew cycle will stop the brew. Coffee will need to be emptied from brew basket and brew procedure will need to be started again.

After a brew cycle, the tank must reheat and the "READY" light must be lit before starting the next cycle. Reheat (recovery) time is dependent on voltage applied and inlet water temperature.

Approximate reheat times for a 64 oz decanter are as follows.

120 Volt supply:	3-4 minutes
120/208 Volt supply:	30-90 seconds
120/240 Volt supply:	0 – 30 seconds

## **Pulse Brewing Mode:**

• When mode is "ON" (number of pulses, pulse on, and pulse off time), and a brew cycle is initiated, water is dispensed for the ON time then stops for the OFF time to define one pulse. This repeats for number of pulses programmed. After pulsing is finished, the water continues to dispense for the remaining set time. During the pulse-off time, the water infuses the coffee and the bed rises to allow for better extraction.

• When mode is "OFF" and a brew cycle is initiated, water is dispensed continually for the entire set time without any delay.

## **Energy Savings Mode (Warmer Shut-Off): (ONLY FOR MODELS WITH WARMERS)**

When set time has elapsed after a brew cycle, the lights above the warmer switches will flash and the warmers will automatically turn off. To stop lights from flashing, press one of the warmer switches. To turn warmers back on, press corresponding warmer switch. The timer will reset when a new brew cycle is initiated.

Refer to Adjustments section to adjust time values or simply disable mode. Time values may be adjusted from

OFF to 10 minutes to 240 minutes in increments of 10 minutes.

## **Low Temp/No Brew Mode:**

When set to "ON", a brew cycle cannot be initiated until tank is hot and "READY" light is ON.

When set to "OFF", a brew cycle may be initiated at any time.

## **Pour-Over Mode:**

**Note: Not available on B-6, B-DAP, and B-DGP (twin) models.**

Brewers are capable of operating without a pressurized water source.

## **If there is no pressurized water source, brewer can be set-up as a pour-over.**

1. If no water is in the tank to begin with, pour about three decanters of fresh water into the basin. (Fig. D next page). A small amount of water should remain in the basin.
2. If tank already has water, pour fresh water into basin (Fig D) until a small amount is in the basin and no longer drains into the tank.
3. Place server under the EMPTY brew basket.
4. Turn power on to machine.
5. Go into Settings Mode and change "P-O" to "YES".
6. Display will read "P-O". (Fig C)
7. Wait until Ready light illuminates.
8. Press-and-release Brew button to initiate a brew cycle.
9. Water should stop flowing before READY light stops flashing to create a "short pot".
10. After tank water recovers and READY light illuminates, brewer is ready to brew coffee. See **Brewing Procedure**.

## **If brewer is in operation (connected to a pressurized water source) and water is shut off for four minutes, display will read "P-O" (Fig C) and brewer can be used as a pour-over:**

1. Place server under the EMPTY brew basket.
2. Wait until Ready light illuminates.
3. Press-and-release Brew button to initiate a brew cycle.
4. Water should stop flowing before READY light stops flashing to create a "short pot".
5. After tank water recovers and READY light illuminates, brewer is ready to brew coffee. See **Brew Procedure**.

If water pressure problem is resolved, simply press Off then On.



## Operation (continued)

### Brew Procedure while brewer is in pour over "P-O" mode:

1. Wait until tank water heats up and READY light is on.
2. Place brew basket in place with ground coffee inside filter.



Figure C



Figure D

3. Pour a full (64oz) maximum container of fresh water into basin at top/front of brewer. (Fig D)
4. Place container under brew basket.
5. Press-and-release "BREW" button to initiate brew cycle.

### Counter:

The brewer is equipped with a counter that displays the total number of brew cycles for each dispense head. After turning the brewer on, the number will scroll across the display two times and then clear.

## Cleaning

### Cleaning Cabinet

- The outside of the brewer 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.

### Cleaning Warmers

The warmer plates are 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.

### Cleaning Brew Basket, Airpots And Decanters

Use commercial grade urn cleaner (as directed by manufacturer) and rinse thoroughly.

## 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. Only a qualified service technician should perform electrical and mechanical adjustments or repairs.

Before you call for help, please read the following:

PROBLEM	PROBABLE CAUSE	SOLUTION
<b>Weak coffee</b>	<ul style="list-style-type: none"> <li>• Not enough coffee used.</li> <li>• Grind is too coarse.</li> <li>• Water not hot enough.</li> <li>• Coffee bed has dry areas.</li> </ul>	<ul style="list-style-type: none"> <li>• Set to portion more coffee.</li> <li>• Use a finer grind.</li> <li>• Check spray temp, should be greater than 185°F.</li> <li>• Spray deflector broken or missing. Replace.</li> </ul>
<b>Strong coffee</b>	<ul style="list-style-type: none"> <li>• Too much coffee used.</li> </ul>	<ul style="list-style-type: none"> <li>• Use less coffee.</li> </ul>
<b>Bitter coffee</b>	<ul style="list-style-type: none"> <li>• Grind is too fine.</li> </ul>	<ul style="list-style-type: none"> <li>• Use a coarser grind.</li> </ul>
<b>Grounds in coffee</b>	<ul style="list-style-type: none"> <li>• Paper filter collapsed during brewing.</li> </ul>	<ul style="list-style-type: none"> <li>• Use proper filter.</li> <li>• Position filter carefully.</li> </ul>
<b>Brew basket overflowed</b>	<ul style="list-style-type: none"> <li>• Too much coffee.</li> <li>• Coffee is too fine.</li> <li>• Double batching.</li> </ul>	<ul style="list-style-type: none"> <li>• Use no more than 3 1/2 oz. of coffee.</li> <li>• Use a coarser grind.</li> <li>• You must dump old coffee and use fresh new filter for each brew.</li> </ul>
<b>Unpleasant taste</b>	<ul style="list-style-type: none"> <li>• Water tank or brew basket needs cleaning.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean, sanitize, and de-lime.</li> </ul>
<b>Quantity of coffee dispensed each throw is not the same</b>	<ul style="list-style-type: none"> <li>• Lime scale build-up.</li> <li>• Hose kinked.</li> <li>• Dump Valve not adjusted properly.</li> <li>• Defective timer.</li> </ul>	<ul style="list-style-type: none"> <li>• Delime machine.</li> <li>• Check hoses.</li> <li>• Turn screw on Dump Valve to open fully.</li> <li>• Check the length of time brewer runs with watch.</li> </ul>
<b>Circuit breaker continuously trips</b>	<ul style="list-style-type: none"> <li>• Insufficient current due to use of extension cord.</li> <li>• Insufficient current due to overloaded line.</li> </ul>	<ul style="list-style-type: none"> <li>• Plug unit directly into outlet. Do not use extension cord.</li> <li>• Designate single line for unit. Do not use multi outlet box.</li> </ul>
<b>Control board displays "P-O"</b>	<ul style="list-style-type: none"> <li>• Water supply turned off.</li> <li>• Water fill valve on too long.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn water supply on, then reset power.</li> <li>• Clean or replace water fill valve.</li> </ul>
<b>Control board displays "ER2"</b>	<ul style="list-style-type: none"> <li>• Problem with Thermistor.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace if defective.</li> </ul>
<b>Water boiling (or steaming)</b>	<ul style="list-style-type: none"> <li>• Temperature set too high.</li> <li>• Defective thermistor.</li> </ul>	<ul style="list-style-type: none"> <li>• Check settings with actual temperature.</li> <li>• Replace Thermistor.</li> </ul>
<b>No lights are on (including warmer lights)</b>	<ul style="list-style-type: none"> <li>• No power to brewer.</li> <li>• Power switch turned off.</li> <li>• Touch pad disconnected.</li> </ul>	<ul style="list-style-type: none"> <li>• Check power at source.</li> <li>• Turn switch on.</li> <li>• Reconnect touchpad.</li> </ul>
<b>Too much or not enough water in server</b>	<ul style="list-style-type: none"> <li>• Water volume adjustment.</li> </ul>	<ul style="list-style-type: none"> <li>• Readjust.</li> </ul>
<b>Spray head dripping</b>	<ul style="list-style-type: none"> <li>• Lime build up in dump valve.</li> </ul>	<ul style="list-style-type: none"> <li>• Delime unit.</li> </ul>
<b>Hot water spigot dripping</b>	<ul style="list-style-type: none"> <li>• Faulty seal.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace seal.</li> </ul>
<b>Hot water spigot not dispensing</b>	<ul style="list-style-type: none"> <li>• Tube limed up.</li> <li>• Defective valve seat.</li> </ul>	<ul style="list-style-type: none"> <li>• Delime tank.</li> <li>• Replace seat.</li> </ul>

## Troubleshooting Guide (continued)

**▲ 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. Only a qualified service technician should perform electrical and mechanical adjustments or repairs.

PROBLEM	PROBABLE CAUSE	SOLUTION
<b>Warmer failure</b>	<ul style="list-style-type: none"> <li>• Loss of power.</li> <li>• Bus fuse (5 Amp) on controller board is blown.</li> <li>• Defective warmer heater.</li> </ul>	<ul style="list-style-type: none"> <li>• Check power source.</li> <li>• Replace fuse.</li> <li>• Replace defective heater.</li> </ul>
<b>Water solenoids not working</b>	<ul style="list-style-type: none"> <li>• Bus fuse (1 Amp) on controller board is blown.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace fuse.</li> </ul>
<b>One indicator light will not illuminate</b>	<ul style="list-style-type: none"> <li>• LED burned out.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace touchpad.</li> </ul>

ERROR MESSAGES			
PROBLEM	PROBABLE CAUSE	SERVICE CHECK	REMEDY
<b>ER1</b>	<ul style="list-style-type: none"> <li>• Fill valve on for over 6 min. (This occurs during initial fill on some units – see Electrical Hook-up and Start-up Procedure)</li> </ul>	<ul style="list-style-type: none"> <li>• Check system for water leaks.</li> </ul>	<ul style="list-style-type: none"> <li>• Correct any leaks and reset controller.</li> </ul>
<b>ER2</b>	<ul style="list-style-type: none"> <li>• Thermistor failure or loose connections in thermistor circuit.</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure that connector is securely attached to controller and that thermistor is securely connected.</li> </ul>	<ul style="list-style-type: none"> <li>• Secure connections and reset controller. If error reoccurs, replace thermistor.</li> </ul>
<b>ER3</b>	<ul style="list-style-type: none"> <li>• Thermistor is reading out of range.</li> </ul>	<ul style="list-style-type: none"> <li>• Check tank temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace thermistor.</li> </ul>
<b>ER4</b>	<ul style="list-style-type: none"> <li>• No heating is detected.</li> </ul>	<ul style="list-style-type: none"> <li>• Verify power to heating element and high limit operation.</li> </ul>	<ul style="list-style-type: none"> <li>• Repair as needed.</li> </ul>

If you still need help, call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) (Monday through Friday 8 AM - 6 PM EST). Please have the model and serial number ready so that accurate information can be given.

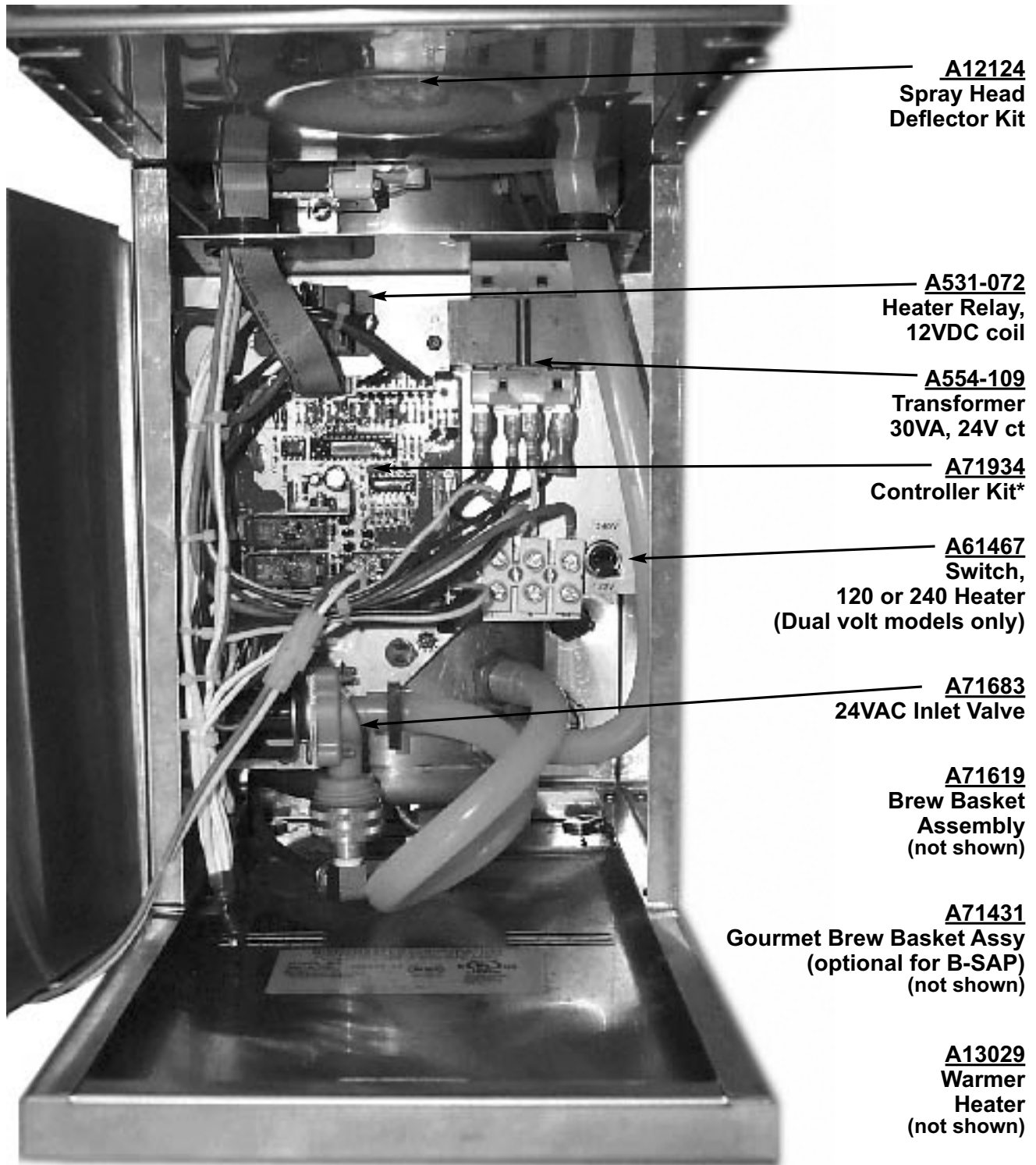
Prior authorization must be obtained from Grindmaster-Cecilware for all warranty claims.

**Grindmaster-Cecilware provides the industry's BEST warranty. Visit our website at [gmcw.com](http://gmcw.com) for warranty terms and conditions.**

## Parts Diagram and List

**Models B-3, B-3WR, B-3WL, B-SAP & B-ID (serial numbers without a -P suffix only)**

*Model B-3 Dual Voltage Unit Shown*



**A12124**  
Spray Head  
Deflector Kit

**A531-072**  
Heater Relay,  
12VDC coil

**A554-109**  
Transformer  
30VA, 24V ct

**A71934**  
Controller Kit\*

**A61467**  
Switch,  
120 or 240 Heater  
(Dual volt models only)

**A71683**  
24VAC Inlet Valve

**A71619**  
Brew Basket  
Assembly  
(not shown)

**A71431**  
Gourmet Brew Basket Assy  
(optional for B-SAP)  
(not shown)

**A13029**  
Warmer  
Heater  
(not shown)

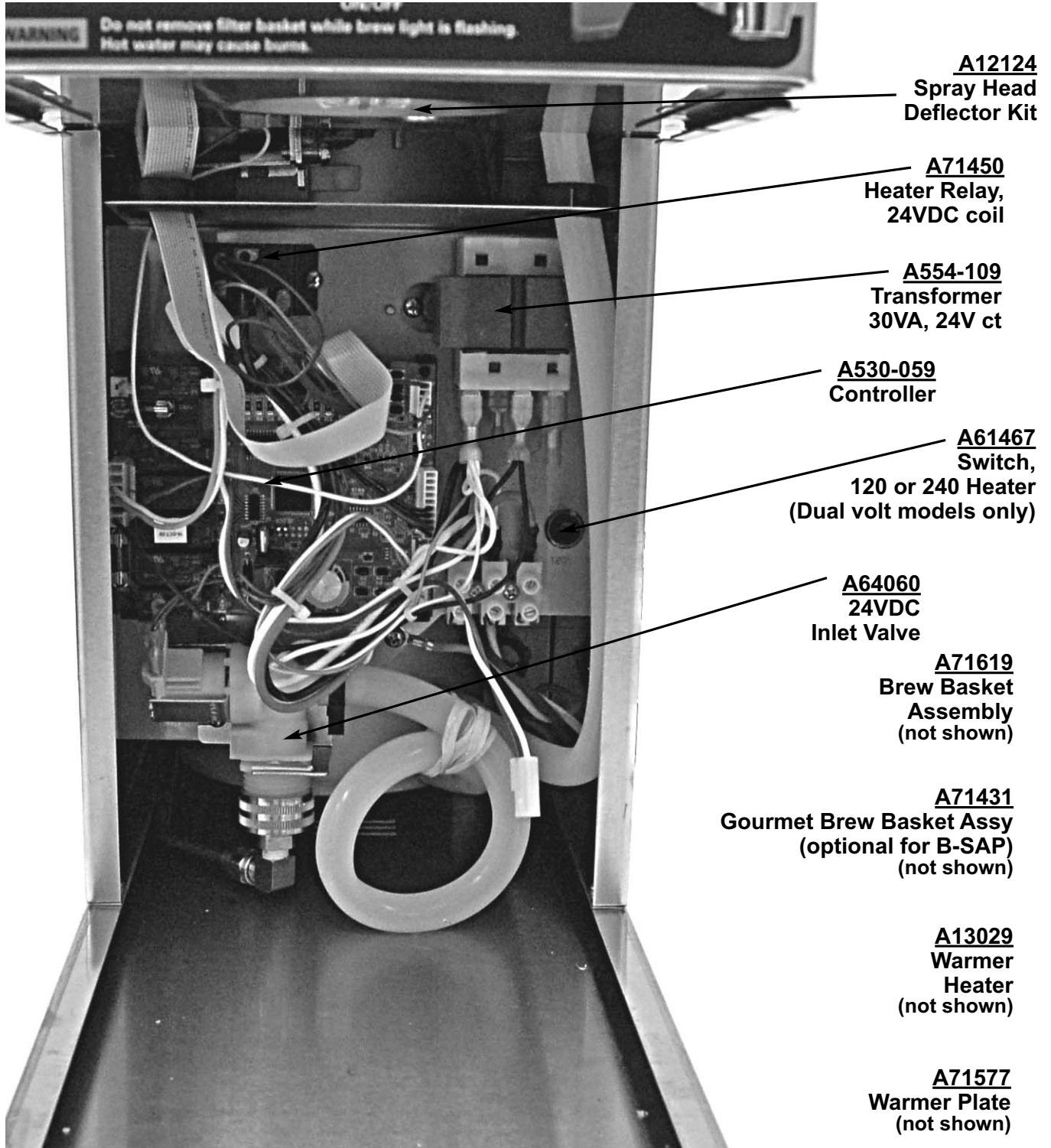
**A71577**  
Warmer Plate  
(not shown)

\* Each kit includes: (1) A530-056 controller and (1) A71933 touchpad

# Parts Diagram and List (continued)

**Models B-3, B-3WR, B-3WL, B-SAP & B-ID Parts List (serial numbers with a -P suffix only)**

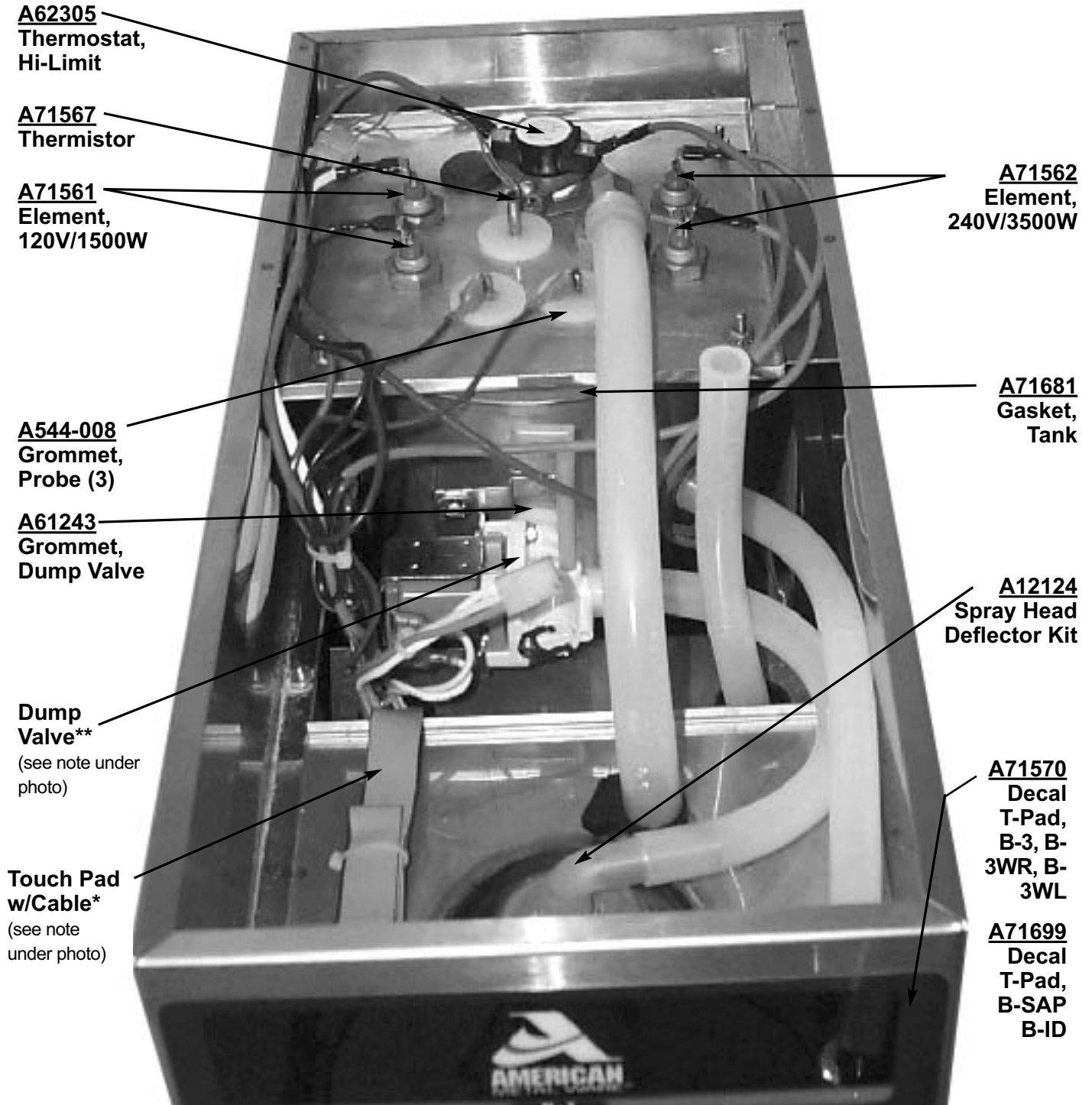
*Model B-3 Dual Voltage Unit Shown*



## Parts Diagram and List (continued)

**Models B-3, B-3WR, B-3WL, B-SAP & B-ID Parts List Dual Voltage Unit Shown**

*Dual Voltage Unit Shown*



### Touch Pad w/ Cable:

\* A71933: used on serial numbers without a -P suffix and with controller # A530-056  
 A530-061: used on serial numbers with a -P suffix and with controller # A530-059

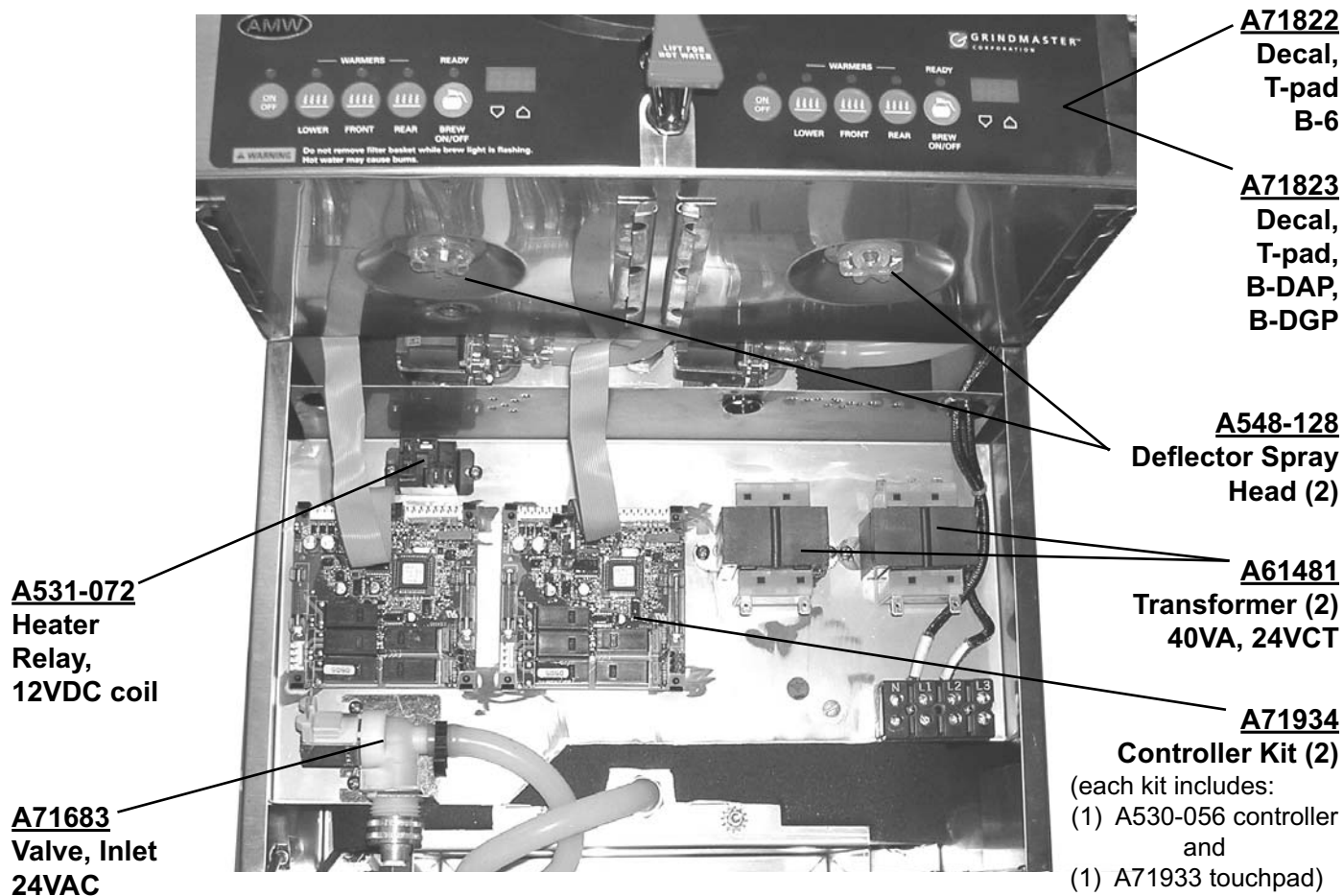
### Dump Valve:

\*\* A71684 (24VAC): used on serial numbers without a -P suffix and with controller # A530-056  
 A64062 (24VDC): used on serial numbers with a -P suffix and with controller # A530-059

## Parts Diagram and List (continued)

### Models B-6, B-DGP & B-DAP Parts List (serial numbers without a -P suffix only)

Model B-6 Shown



**A71619**  
Brew Basket Assy. (not shown) (2)

**A13029**  
Warmer Heater (not shown)

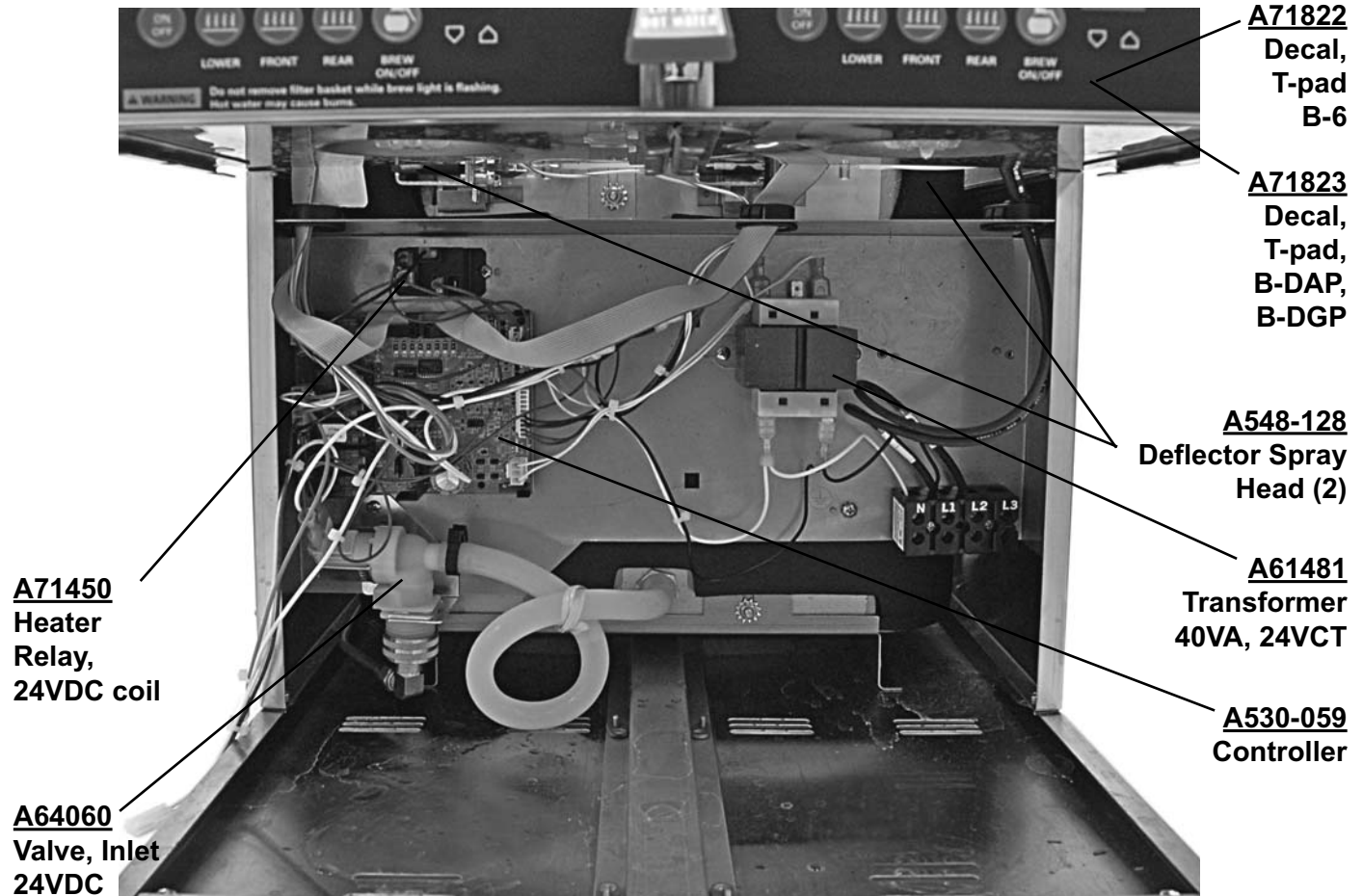
**A71577**  
Warmer Plate (not shown)

**A71431**  
Gourmet Brew Basket Assy (optional for B-DAP, B-DGP) (not shown)

## Parts Diagram and List (continued)

### Models B-6, B-DGP & B-DAP Parts List (with a -P suffix only)

Model B-6 Shown



**A71619**  
Brew Basket Assy. (not shown) (2)

**A13029**  
Warmer Heater (not shown)

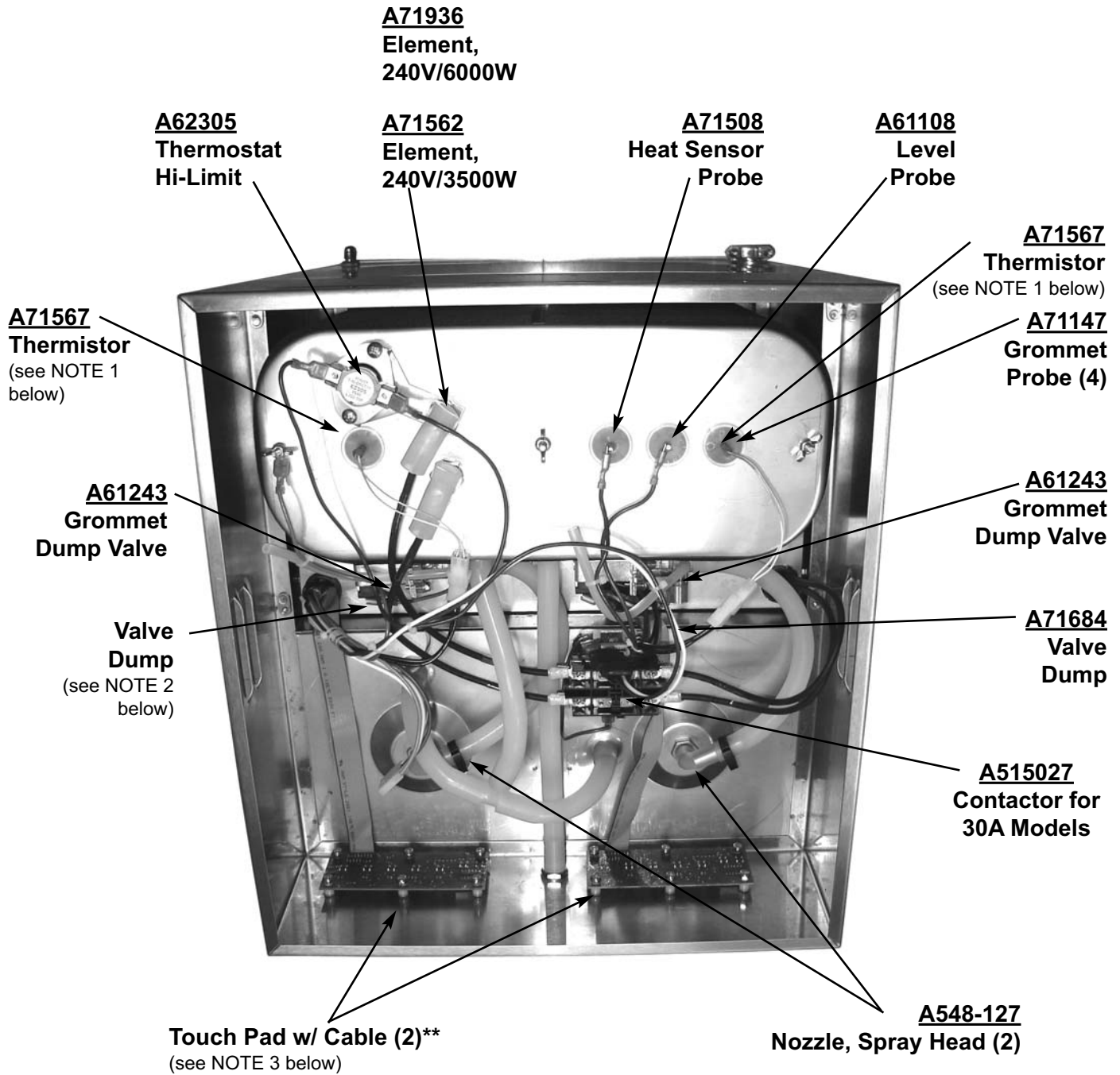
**A71577**  
Warmer Plate (not shown)

**A71431**  
Gourmet Brew Basket Assy (optional for B-DAP, B-DGP) (not shown)



# Parts Diagram and List (continued)

## Models B-6, B-DGP & B-DAP Parts List



**Thermistor:**

**NOTE 1:** (2) Thermistors (pn A71567) used on serial numbers without a -P suffix only and with controller # A530-056.  
 (1) Thermistor (pn A71567) used on serial numbers with a -P suffix only with controller # A530-059.

**Dump Valve:**

**NOTE 2:** A71684 (24VAC): used on serial numbers without a -P suffix and with controller # A530-056.  
 A64062 (24VDC): used on serial numbers with a -P suffix and with controller # A530-059.

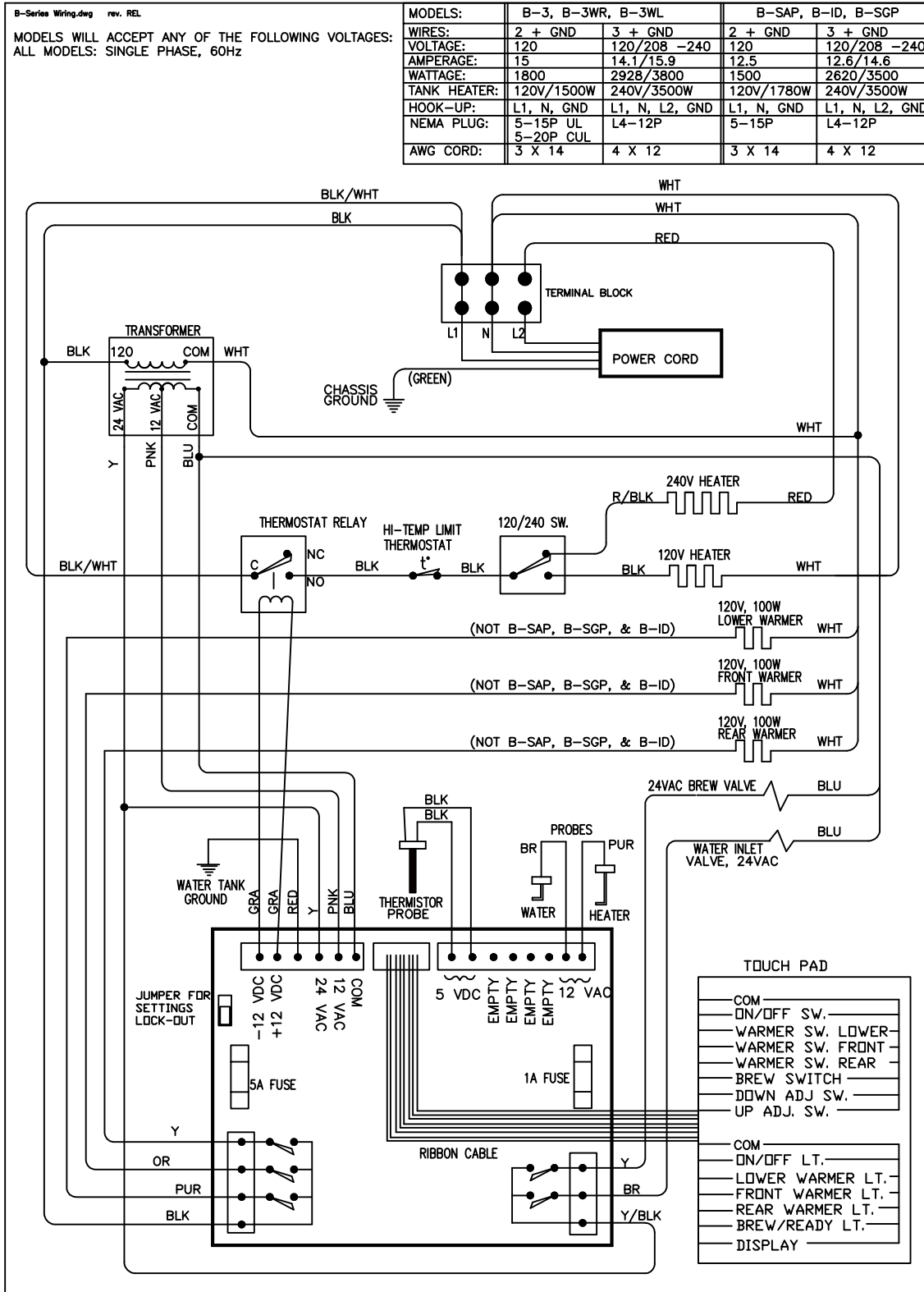
**Touch Pad w/ Cable:**

**NOTE 3:** A71933: used on serial numbers without a -P suffix and with controller # A530-056.  
 A530-061: used on serial numbers with a -P suffix only and with controller # A530-059.

# Wiring Diagram

Models B-3, B-3WR, B-3WL, B-SAP & B-ID (without a -P suffix)

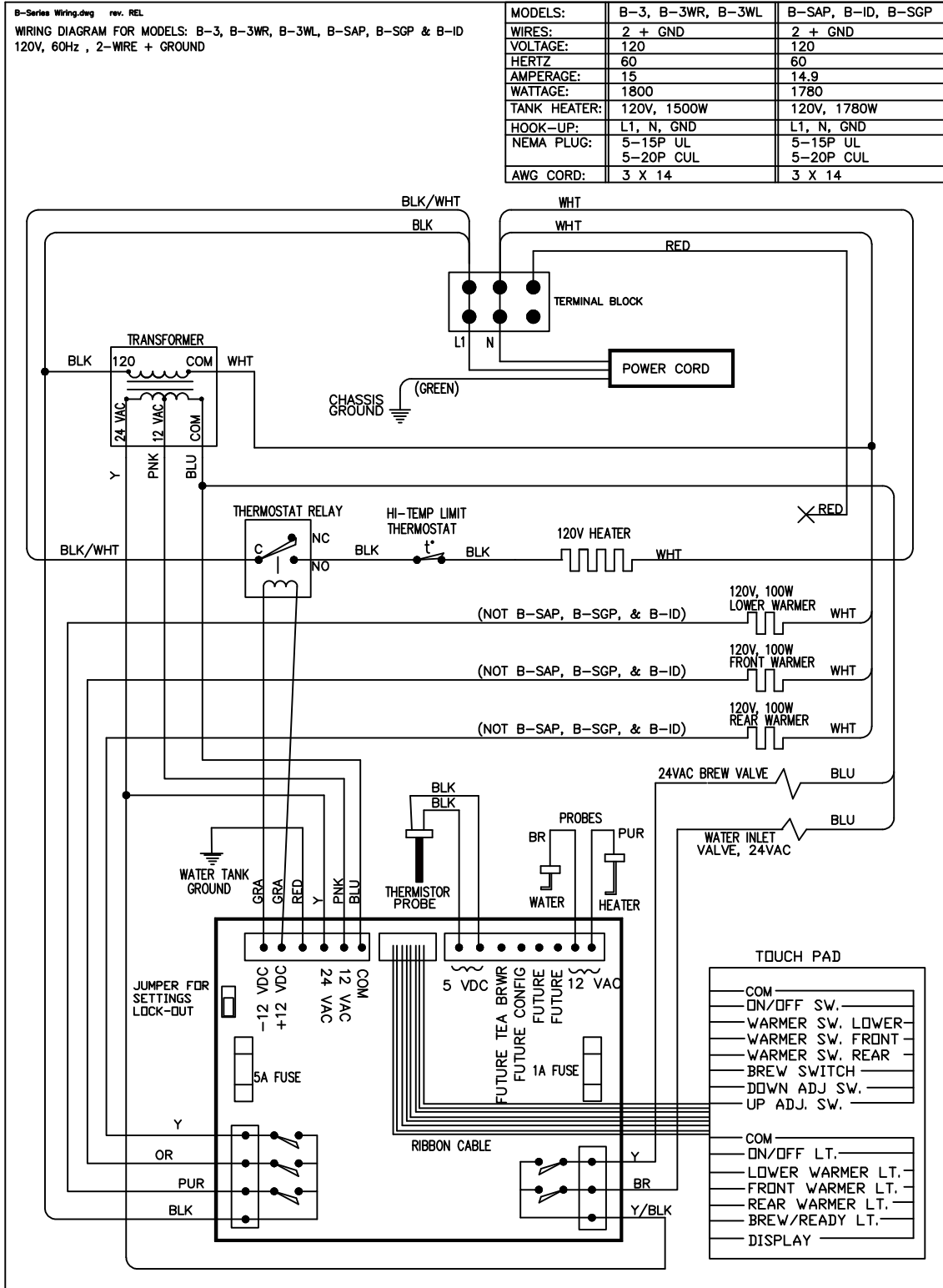
## DUAL VOLTAGE



# Wiring Diagram (continued)

## Models B-3, B-3WR, B-3WL, B-SAP & B-ID (without a -P suffix)

### 120V MODEL

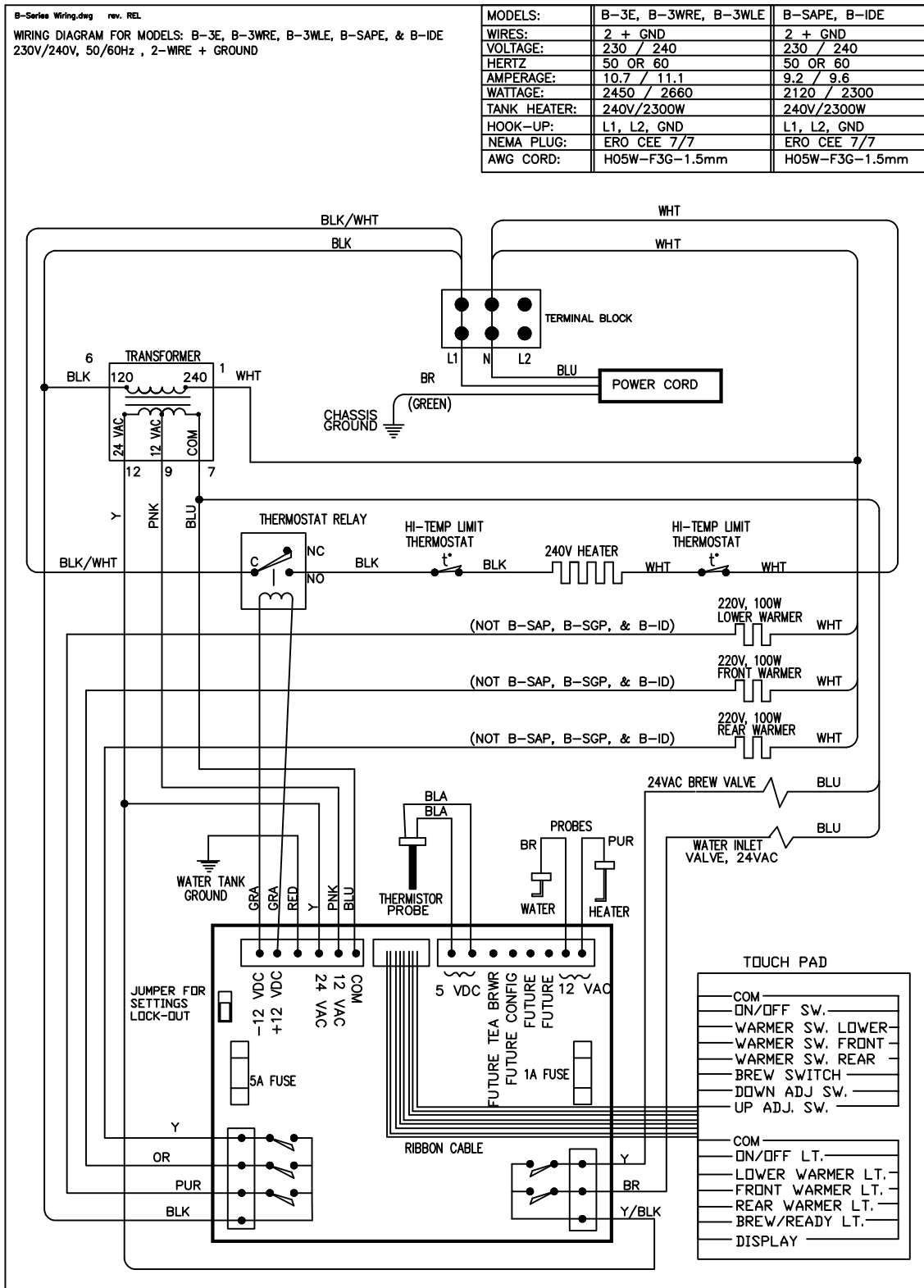




# Wiring Diagram (continued)

Models B-3, B-3WR, B-3WL, B-SAP & B-ID (without a -P suffix)

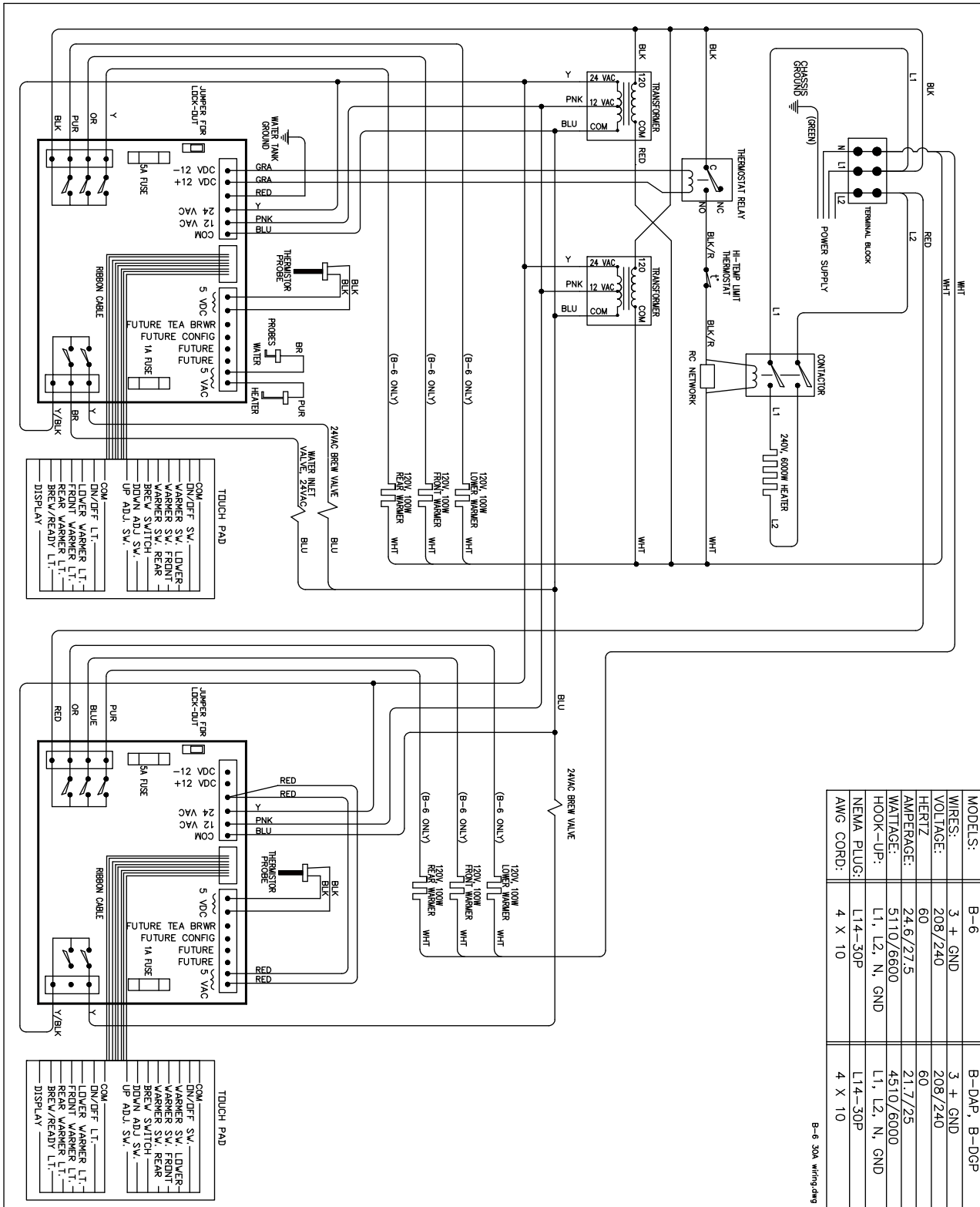
## E MODEL



# Wiring Diagram (continued)

## Models B-6, B-DAP, B-DGP (without a -P suffix)

TWIN HEAD B-SERIES BREWER 120V/240V, 30A



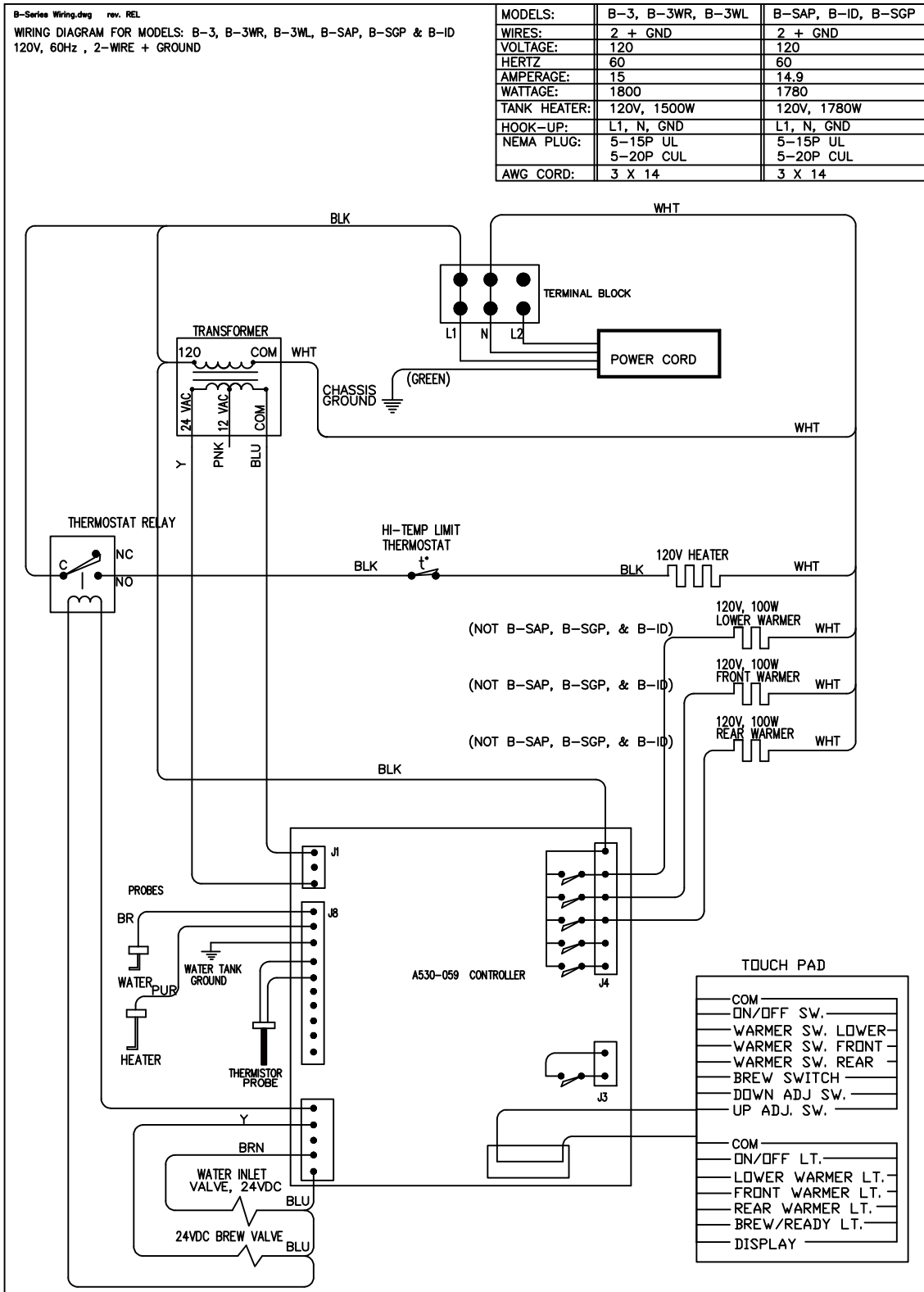
MODELS:	B-6	B-DAP, B-DGP
WIRES:	3 + GND	3 + GND
VOLTAGE:	208/240	208/240
HERTZ:	60	60
AMPERAGE:	24.6/27.5	21.7/25
WATTAGE:	5110/6600	4510/6000
HOOK-UP:	L1, L2, N, GND	L1, L2, N, GND
NEMA PLUG:	L14-30P	L14-30P
AWG. CORD:	4 X 10	4 X 10

B-6 30A wiring.dwg

# Wiring Diagram (continued)

## Models B-3, B-3WR, B-3WL, B-SAP & B-ID (with a -P suffix only)

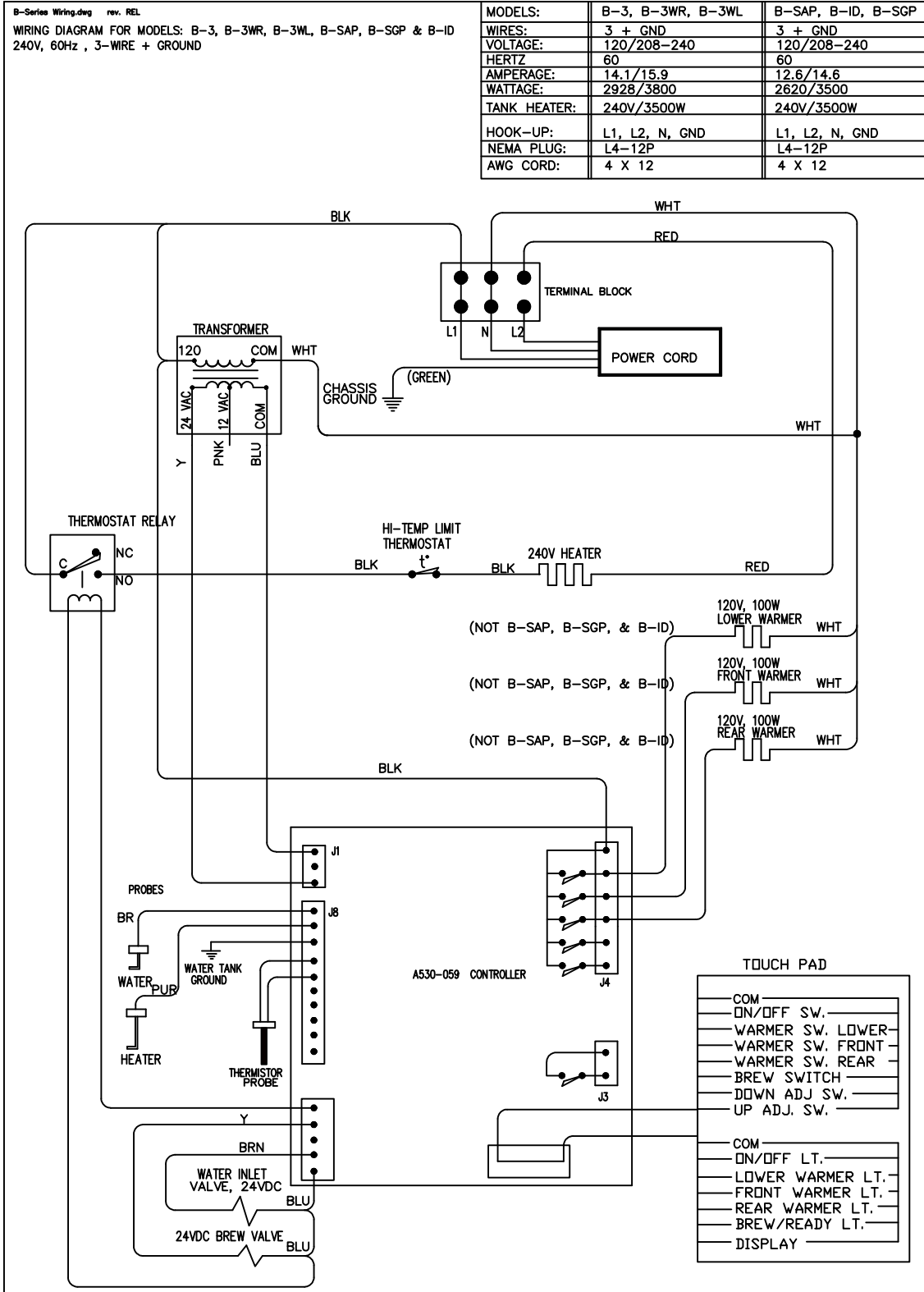
### 120V MODEL



# Wiring Diagram (continued)

**Models B-3, B-3WR, B-3WL, B-SAP & B-ID (with a -P suffix only)**

## 240V MODEL



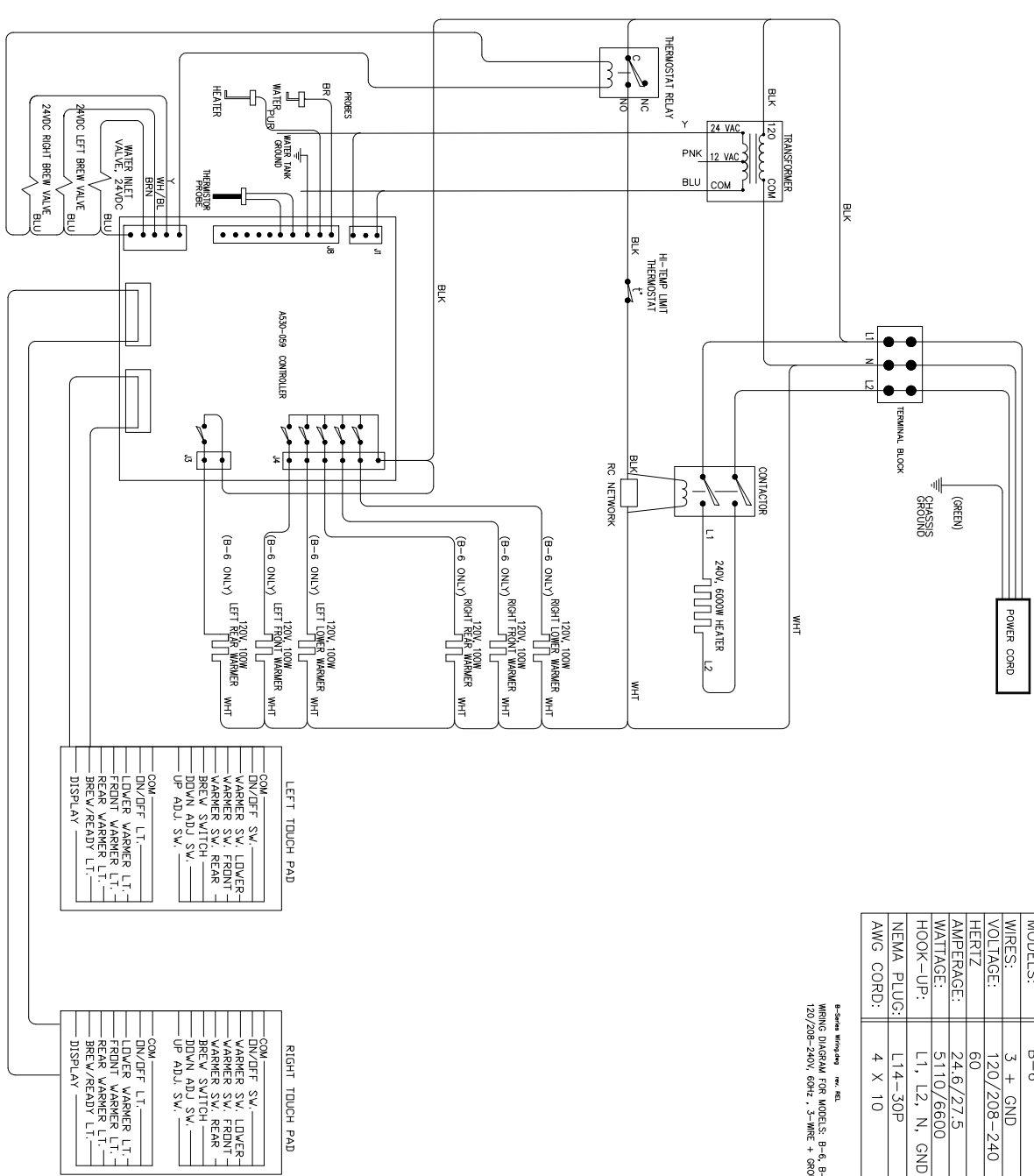




# Wiring Diagram (continued)

## Models B-6, B-DAP, & B-DGP (with a -P suffix only)

TWIN HEAD B-SERIES BREWER 120/240V, 30A

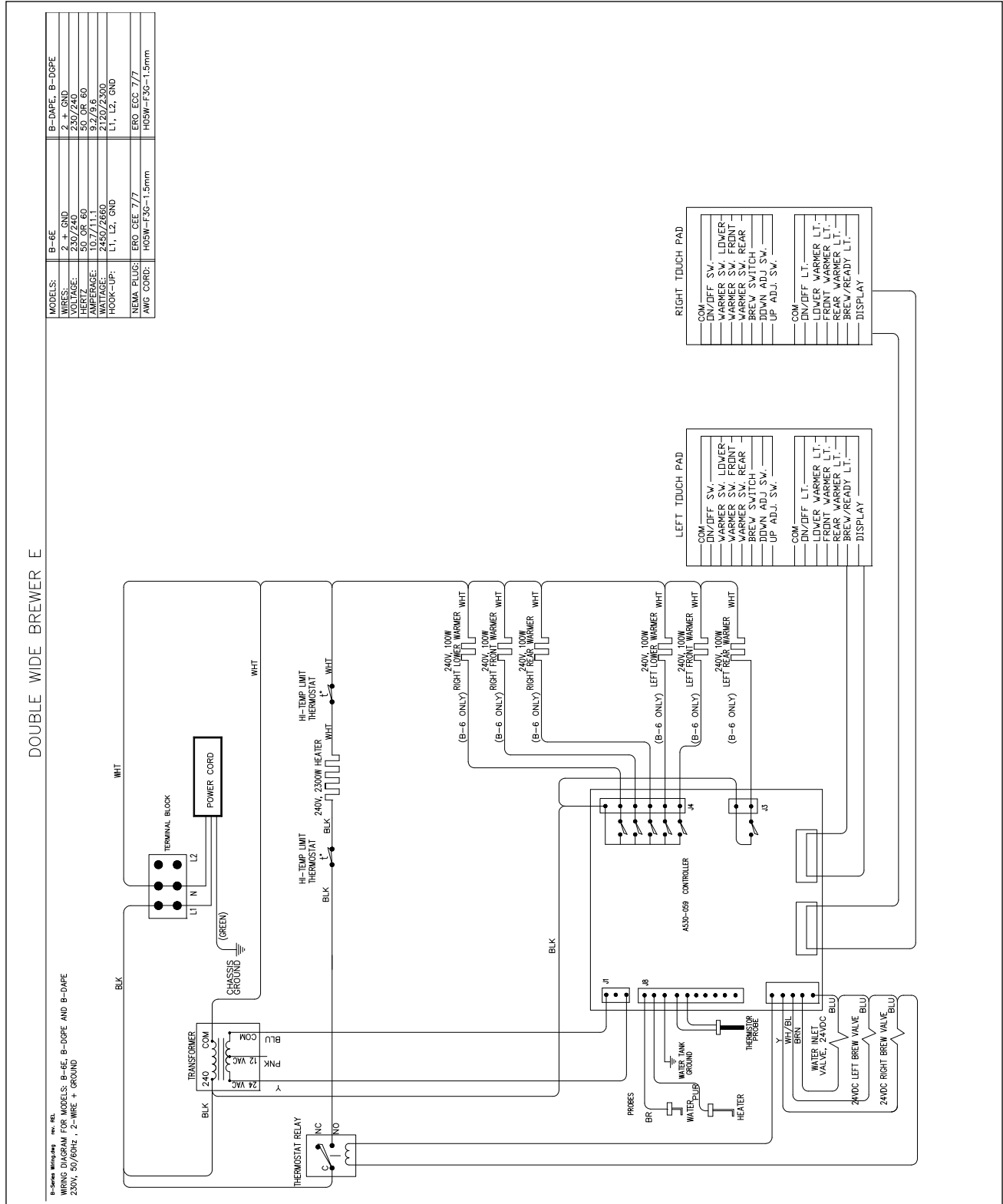


MODELS:	B-6	B-DAP, B-DGP
WIRES:	3 + GND	3 + GND
VOLTAGE:	120/208-240	120/208-240
HERTZ:	60	60
AMPERAGE:	24.6/27.5	21.7/22.5
WATTAGE:	5110/6600	4510/6000
HOOK-UP:	L1, L2, N, GND	L1, L2, N, GND
NEWA PLUG:	L14-30P	L14-30P
AWG CORD:	4 X 10	4 X 10

B-Series Wiring Diagram rev. 08/11  
 WIRING DIAGRAM FOR MODELS: B-6, B-DAP, B-DGP  
 120/208-240V, 60Hz, 3-WIRE + GROUND

# Wiring Diagram (continued)

Models B-6, B-DAP, & B-DGP (with a -P suffix only)



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