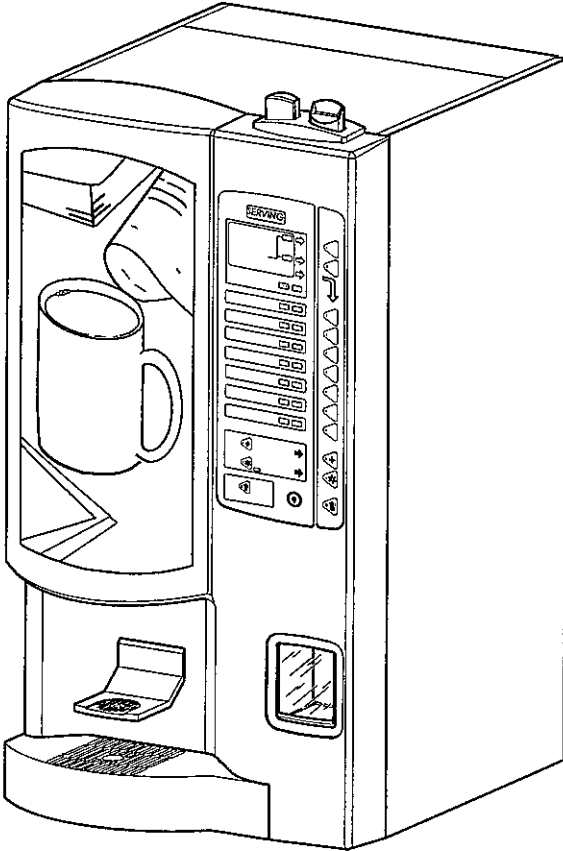


GPL

Café System



Operator's Guide

This machine has been engineered to our own rigid safety and performance standards. It has been designed to comply with sanitation and health guidelines recommended by the Automatic Merchandising Health-Industry Council (AMHIC) and it conforms with all other NAMA safety recommendations.

This machine has been manufactured in accordance with the safety standards of both Underwriter's Laboratories and the Canadian Standards Association. To maintain this degree of safety and to continue to achieve the level of performance built into this machine, it is important that installation and maintenance be performed so as to not alter the original construction or wiring and that replacement parts are as specified in the Parts Manual. Your investment in this equipment will be protected by using this Set-Up Guide and the Parts Manual in your operation, service and maintenance work. By following prescribed procedures, machine performance and safety will be preserved.



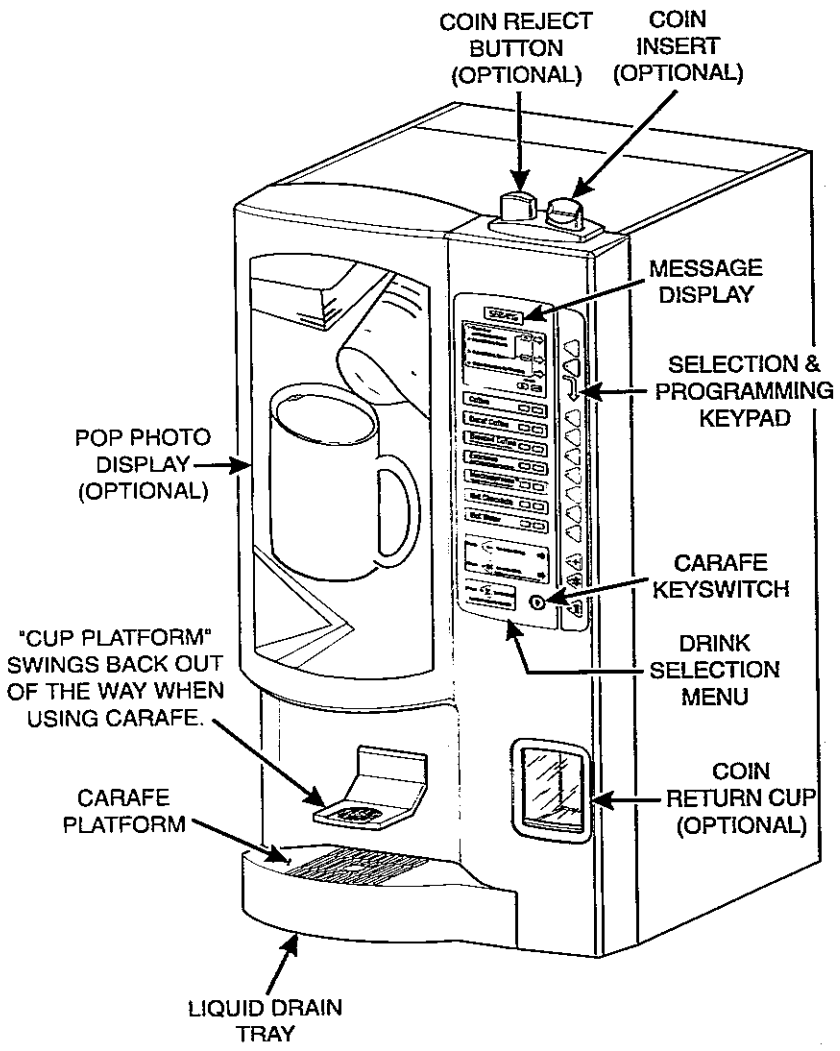
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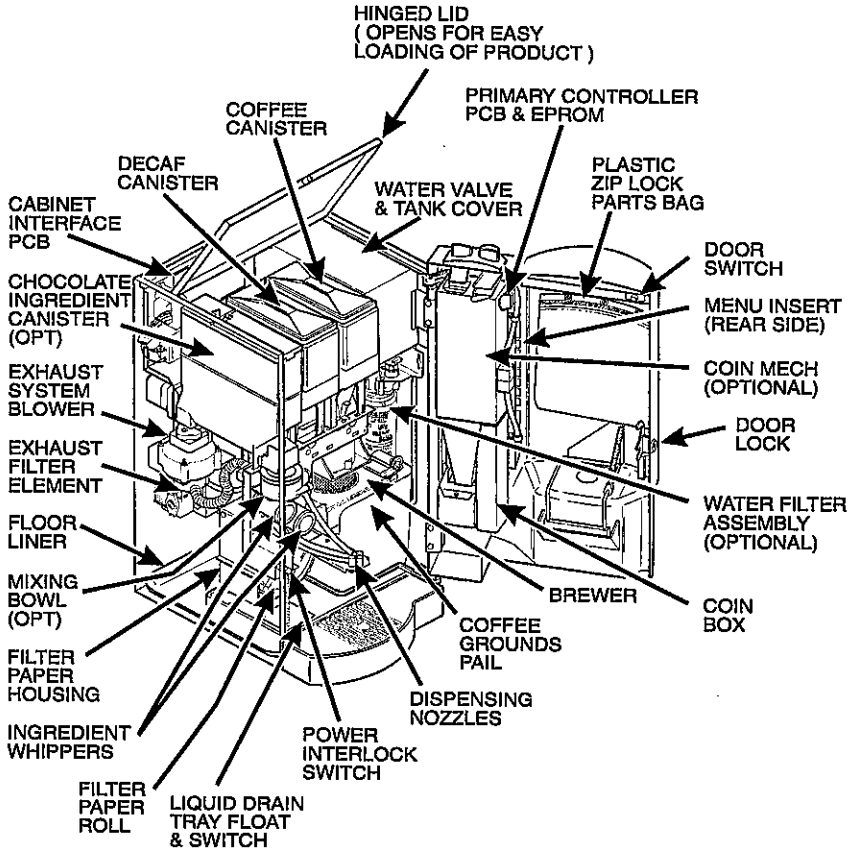
ABOUT THIS BOOK

This *Operator's Guide* is intended for use by those persons who daily operate and maintain the merchandiser. For those needing information about installation, programming, and more in-depth servicing procedures, see the *Set-Up Guide*.

MAJOR COMPONENTS

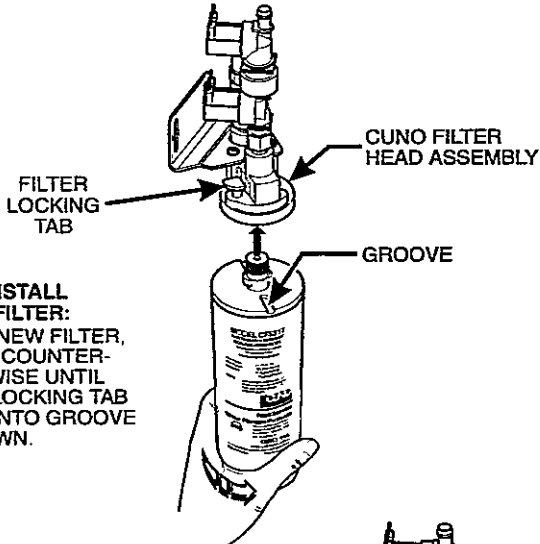


EXTERNAL VIEW

**INTERNAL VIEW**

INSTALL THE WATER FILTER

CUNO BRAND...

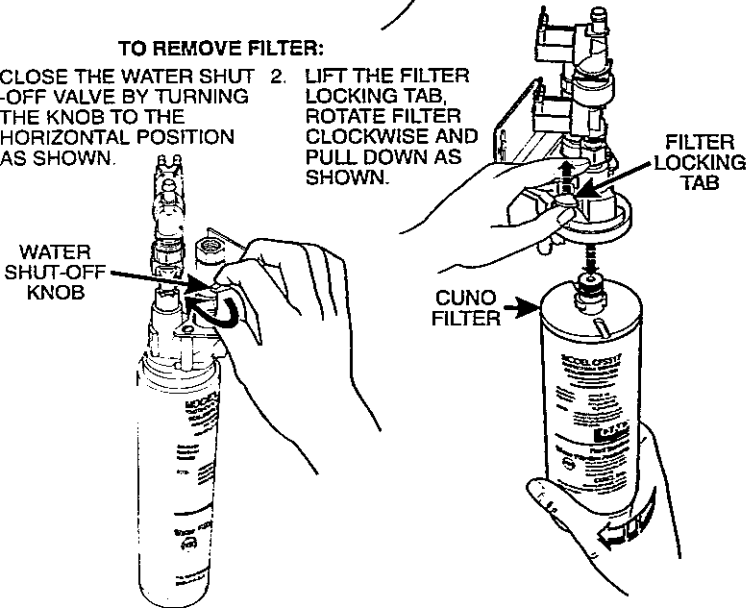


TO INSTALL THE FILTER:

1. INSERT NEW FILTER, ROTATE COUNTER-CLOCKWISE UNTIL FILTER LOCKING TAB SNAPS INTO GROOVE AS SHOWN.

TO REMOVE FILTER:

1. CLOSE THE WATER SHUT-OFF VALVE BY TURNING THE KNOB TO THE HORIZONTAL POSITION AS SHOWN.
2. LIFT THE FILTER LOCKING TAB, ROTATE FILTER CLOCKWISE AND PULL DOWN AS SHOWN.

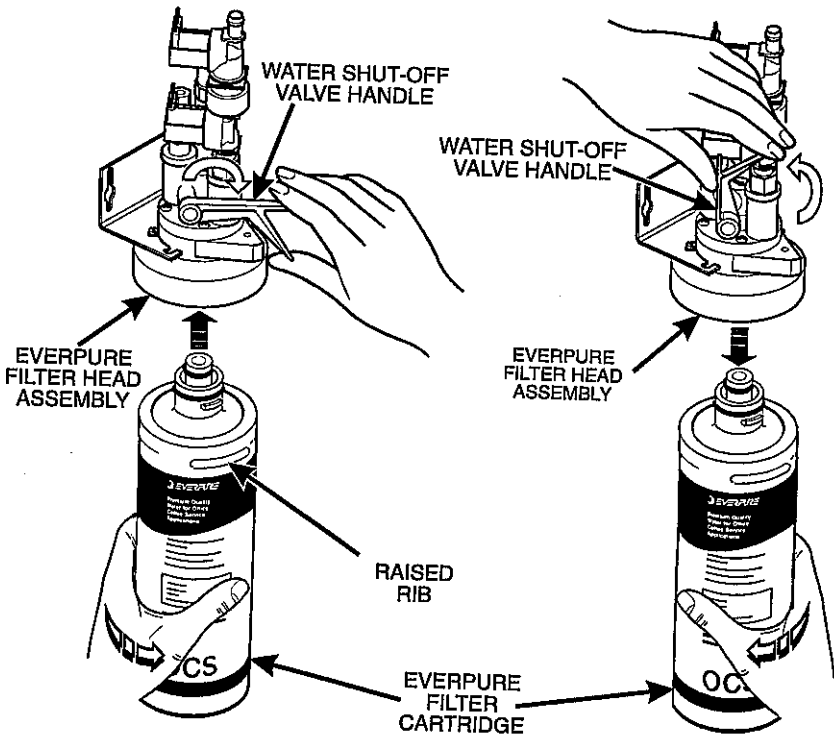


EVERPURE BRAND...**TO INSTALL FILTER:**

1. ALIGN RAISED RIB ON FILTER CARTRIDGE WITH MATING SLOT IN HEAD ASSEMBLY.
2. FIRMLY INSERT FILTER CARTRIDGE INTO HEAD ASSEMBLY AND ROTATE COUNTER-CLOCKWISE 1/4 TURN TO THE STOP.
3. OPEN THE WATER SHUT-OFF VALVE BY PUSHING THE HANDLE TO THE HORIZONTAL POSITION AS SHOWN BELOW.

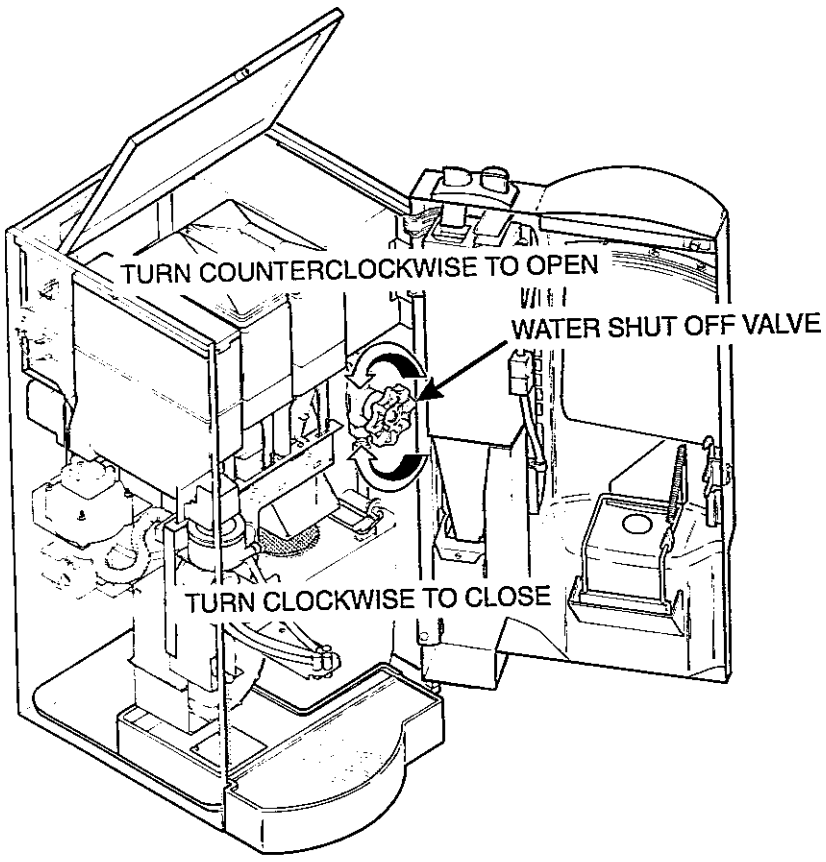
TO REMOVE FILTER:

1. CLOSE THE WATER SHUT-OFF VALVE BY LIFTING THE HANDLE TO THE VERTICAL POSITION AS SHOWN BELOW.
2. ROTATE THE FILTER COUNTER-CLOCKWISE AND PULL DOWN AS SHOWN.



THE MANUAL SHUTOFF VALVE

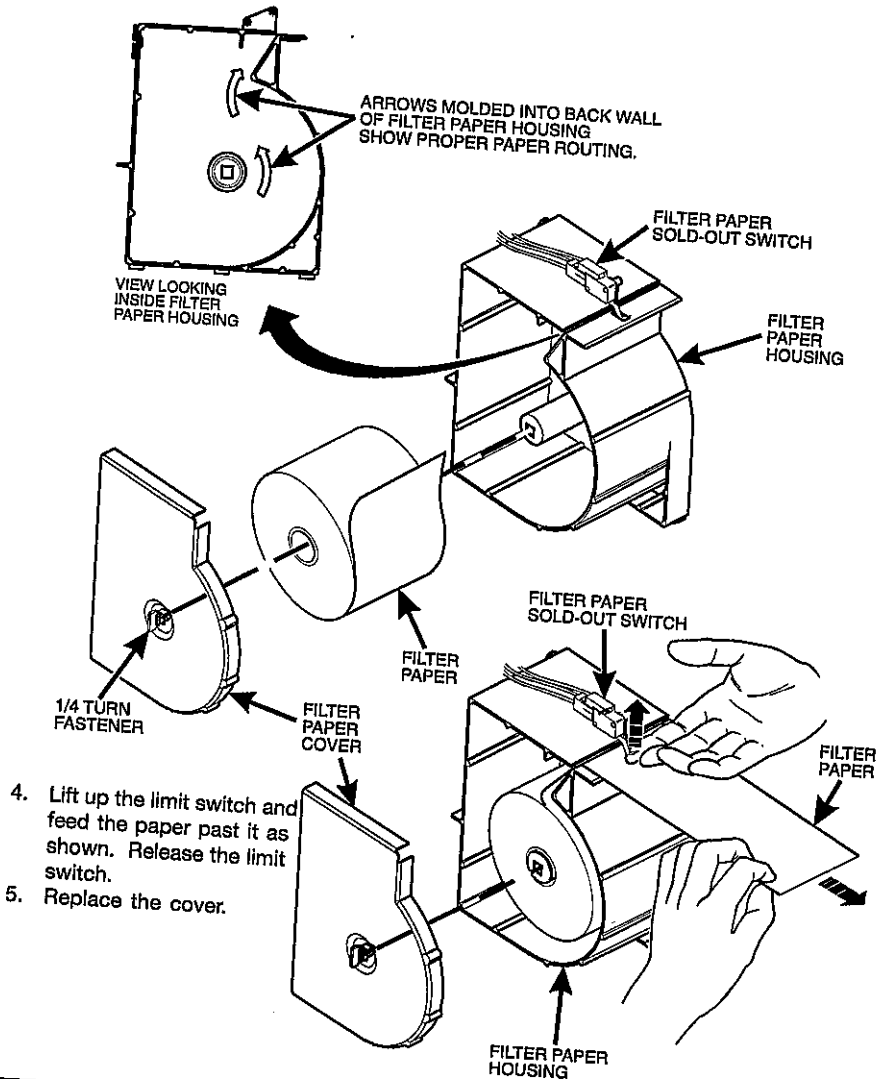
If your GPL Cafe' System does not have the Cuno or Everpure filter option, a manual shutoff valve is installed. Before you fill the water tank, turn the valve handle counterclockwise to open the valve fully.



INSTALL FILTER PAPER

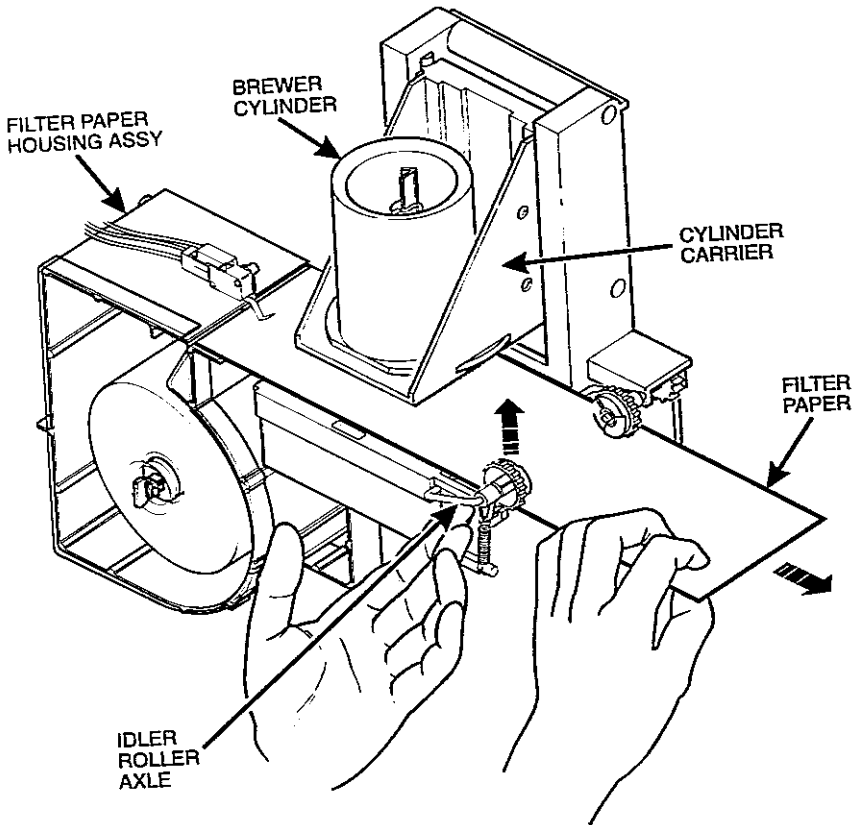
LOAD THE FILTER PAPER HOUSING...

1. Turn the fastener ¼ turn counterclockwise and remove the filter paper cover.
2. Insert filter paper in the filter paper housing as shown.
3. Feed the paper out of the housing as shown by the arrows molded into the back wall of the filter paper housing.



FEED PAPER THROUGH THE BREWER...

6. Hold the idler roller axle up out of the way as shown.
7. Route the paper under the brewer cylinder and the idler rollers.
8. Release the idler roller axle, capturing the filter paper.
9. For machines with base cabinets: Feed filter paper through the upper bucket into the lower grounds bucket.



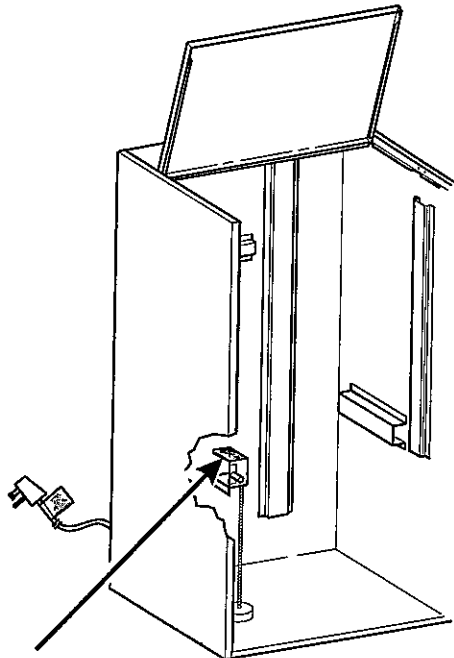
INTERLOCK SWITCH

The power interlock switch is provided as a safety feature to help you avoid exposure to high voltage while performing routine cleaning and servicing of the GPL Cafe' System. The power interlock switch has three positions:

- 1: **IN** The switch is in this position when the door is closed, much like the light switch in a refrigerator. High voltage is applied everywhere in the cabinet.
- 2: **MID** The switch will move to this (safe) position when the door is opened. High voltage is confined to the power panel assembly under the cover in the back of the machine. Voltage is no longer present at the tank heater, valves, pump, or auger motors, but as long as the machine is plugged in, the interface board still has voltage applied, and all DC and low-voltage applications in the cabinet are active.

UNPLUG THE GPL CAFE' SYSTEM FOR ANY SERVICE ACTIVITIES INVOLVING THE POWER PANEL ASSEMBLY, OR ANY ELECTRICAL COMPONENTS.

- 3: **OUT** The service person must pull the switch out to this position. High voltage is applied to all devices in the cabinet, just as if the door were shut. **BE EXTREMELY CAREFUL** if working in the cabinet with the switch in this position.



INTERLOCK SWITCH

LOAD PRODUCTS

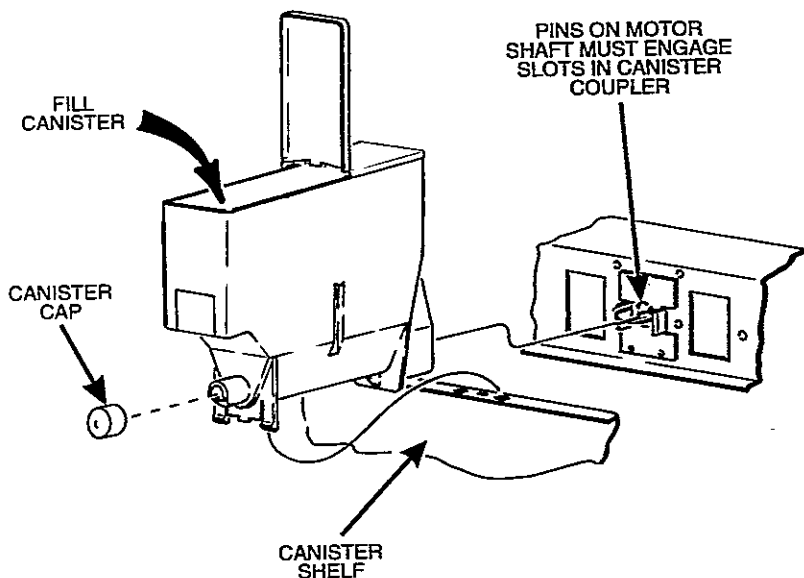
Filling Canisters:

1. Flip open the machine lid to gain access to the product canisters.
2. Open each canister lid and carefully pour product into the canister.
3. Close or replace each canister lid after filling.

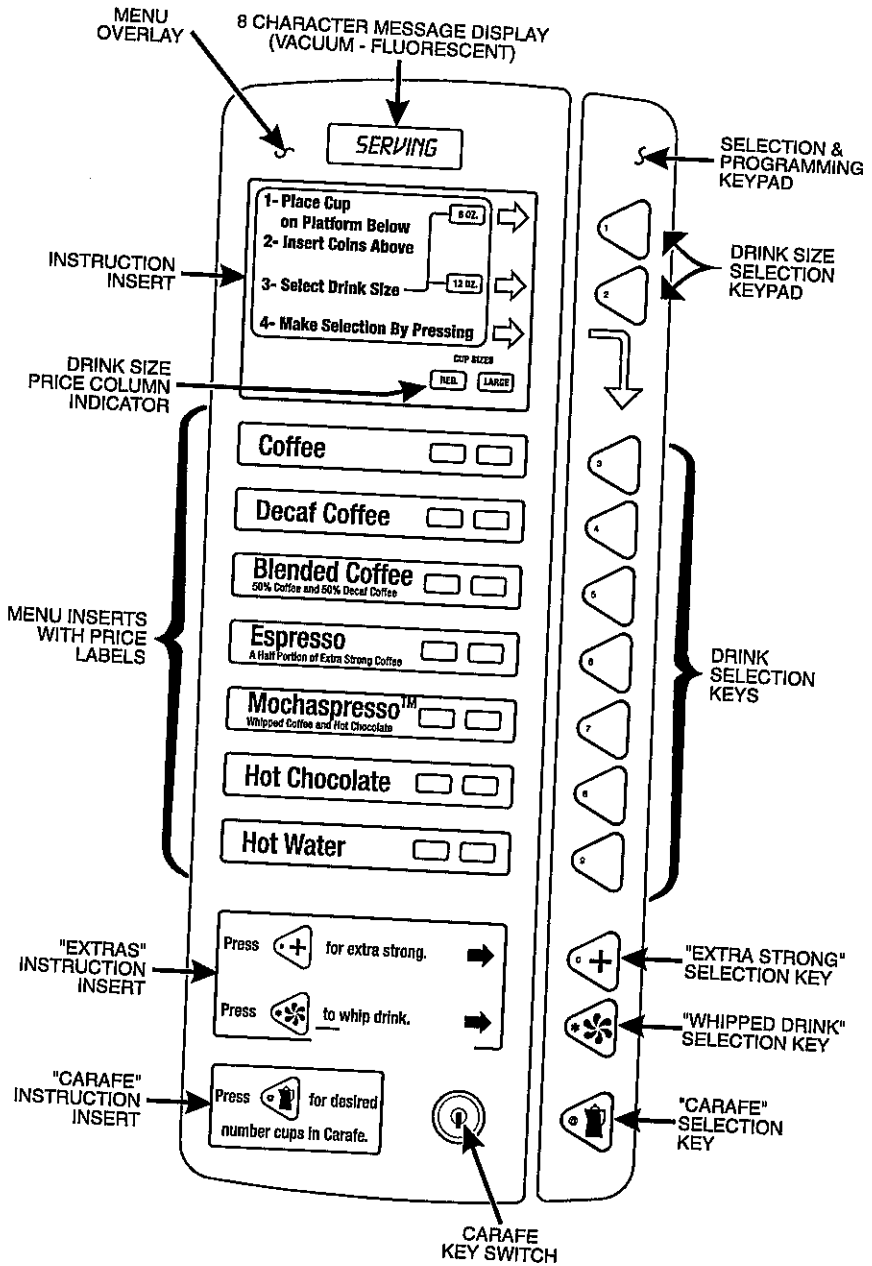
Installing Canisters:

1. Place the canister in position as shown.
2. Engage the pins on the motor shaft with the slots in the canister coupler.
3. Fit tabs on the front canister feet into the slots on the canister shelf.
4. To ensure canister is correctly engaged with the rear mounting bracket, gently push down on the front edge of the canister lid.
5. Replace stainless steel product chutes.

Canister Caps. The parts bag contains a number of red vinyl caps. Place these caps over the canister nozzles as shown to avoid spilling product when removing and replacing the canisters.







CONTROLS AND DISPLAYS



OPERATION

VEND A SINGLE DRINK:


1. Place a cup or mug on the cup platform.
2. Press  to select a regular size drink, or  to select a large size drink.
3. Press the desired selection. For example, press  to select the product in canister #1.

For extra strong, press .

To whip your drink, press .



MULTI-CUP VENDING INTO A CARAFE:

Any valid drink shown on the menu may be multi-cup vended into a carafe as follows:

1. Place your carafe on the carafe platform. (This will push the cup platform inside the machine and out of your way.)
2. Insert your key in the carafe key switch and turn it 90° clockwise to the ON position. The display shows *CUPS 1*.
3. Press  until the number of cups your carafe will contain is displayed.

HELPFUL HINT:

If, for example, your GPL Cafe' System is set up to vend 8-ounce regular drinks and 12-ounce large drinks, a 60-ounce carafe will fill up faster if you select five large drinks instead of seven regular drinks.

4. Press  or , then your selection. The display shows the cup number counting down. If you decide you don't want as much in your carafe as you first selected, you may turn the key switch off at any time. Dispensing stops after the current cup is complete.
5. When the last cup has vended, the machine goes back to the single vend mode, even if the keyswitch is still turned ON. To fill another carafe, you must turn the keyswitch 90° counter-clockwise, then 90° clockwise to the ON position.
6. If your machine has a coin mechanism, deposit at least enough money to pay the cost of the number of cups you are going to vend. If you have change coming, the machine will pay the change after the last cup is vended. If you didn't deposit enough money, the machine will not vend. You must deposit sufficient credit to cover the number of cups requested.

SCROLLING MESSAGES



When certain errors occur, you will see a message scrolling on the display. These messages call attention to conditions which can be remedied by someone at the scene without the need of a service technician. The following table lists the message, what can be done about it, and a reference to the corresponding table lists the message in the **FAULT ISOLATION** section.

DISPLAY	POSSIBLE REMEDY	CORRESPONDS TO...
<i>NOFILTERPAPER</i>	Add filter paper (if empty). Check to see that the paper is properly positioned under the empty switch and under the paper rollers.	NO PAPER
<i>DRAINTRAYIS FULL</i>	The drain tray is filled with liquids - empty the tray. If the tray is empty, the float is most likely resting on the platform and not hanging in the float well. Position the float so it hangs freely in the well. It will slightly touch the bottom of the drain tray.	TRAY.FULL
<i>CHECK INTERLOCK SWITCH</i>	<ol style="list-style-type: none"> 1. Interlock switch is in the "mid" position. Pull it all the way out. 2. The drain tray is filled with liquids - empty the tray. 3. The float is resting on the platform and not hanging in the float well. 4. Any combination of the above three items. 	TRAY.FULL
<i>GROUNDSPAILIS FULL</i>	Empty the coffee grounds pail and reset the pail count (see MAINTENANCE).	PAIL.FULL
<i>COLDWATER-TRY LATER</i>	Check for leaks, pinched water line, closed water valve, or a closed water filter valve. If these are ok, perform the procedures given in FILL WATER TANK .	LOW TEMP
<i>RESETTHE BREWER</i>	<p>The brewer is in the CLAMP position. Cycle the brewer (see Test Brewer Operation in the MAINTENANCE section).</p> <p>NOTE</p> <p>The machine will attempt to pump any water out of the brewer before it unclamps.</p>	BREW ERR
<i>MAKEANOTHER SELECTION</i>	This display occurs when selections are <i>locked out</i> . Perform the Lock Out Selections procedure in the MAINTENANCE section to unlock selections as appropriate. If all selections are locked out the display will read <i>ALL SELECTIONS LOCKED OUT</i> .	LOCKED

OTHER PROBLEMS AND SOLUTIONS

PROBLEM	SOLUTION
The green display is not lit.	Check to see if the GPL Cafe' System is plugged into the wall receptacle.
The unit will not take money.	Is the unit on free vend? To check, perform the steps given in SET UP CONFIGURATION. If the machine is on free vend, turn free vend off.
Some keys will not work in the programming mode.	You are not authorized to use these functions. Contact your supervisor.

FAULT ISOLATION

- Open the door and press . If there are no faults on the machine, **NO ERR-** is displayed. If a fault is displayed, continue pressing  to view all faults. The standby message is displayed following the last fault. Possible faults are as follows:

DISPLAY	DEFINITION	POSSIBLE REMEDY
<i>CONF.ERR</i>	Configuration error	Check configuration code is correct
<i>TRAY.FULL</i>	Drain tray is full	Empty drain tray, ensure switch is not sticking
<i>PAIL.FULL</i>	Grounds pail is full; pail count has been reached	Empty grounds pail, reset counter
<i>NO PAPER</i>	No filter paper	Install more filter paper, make sure paper is properly fed through switch
<i>LOW TEMP</i>	Low water temperature	Let water reach proper operating temperature, make sure heater is working
<i>SENSOR</i>	Temperature sensor has failed	Check harnessing from PCB to float assembly, change float assembly
<i>TANK ERR</i>	Tank failed to be filled/refilled	Check for leaks, reset error and allow tank to continue filling
<i>BREW ERR</i>	Brewer is in incorrect position	Run brewer test
<i>BREW JAM</i>	Brewer has jammed	Free brewer jam
<i>WHIP 123</i>	Whipper has jammed	Free whipper jam, replace whipper
<i>LOCKED</i>	All selections are locked	Unlock selection(s), if appropriate
<i>NO MECH</i>	Coin mech has a fault, controller not communicating with coin mech	Replace coin mech, check wiring
<i>NO.BREWER</i>	Machine detected a missing or malfunctioning brewer	Check harnessing and brewer switch assembly
<i>ROM ERR</i>	EPROM checksum failed	Replace the EPROM

MAINTENANCE

Before performing the following steps, open the door. Some tasks may require you to pull the interlock switch out to the ON position.

EMPTY THE LIQUID DRAIN TRAY

1. Lift the float and chain assembly out of the drain tray.
2. Pull the drain tray straight out of the merchandiser.
3. Empty the drain tray in a suitable location, and clean it in accordance with the sanitation instructions. The stainless steel carafe platform is removable for easy cleaning by lifting it out of the tray.
4. Replace the drain tray in the merchandiser.

EMPTY THE GROUNDS PAIL

1. Remove and empty the drain tray (see above). Be careful not to spill any liquid.
2. Tear off filter paper at brewer housing. Place all used grounds and paper in the grounds bucket.
3. Remove the grounds pail from the merchandiser.
4. Empty the grounds pail and clean it in accordance with the sanitation instructions.
5. Replace all parts in reverse order of disassembly.
6. Clear the grounds pail count (see below).
7. Re-feed filter paper as explained previously.




RESET TANK ERROR

NOTE

This item will not display if no tank error exists.

IMPORTANT

Pull the interlock switch out to the ON position before continuing.

1. Press  until the display shows *TANK FILL*.
2. Press , then . This clears any tank error and starts filling the tank, if necessary.
3. If it is taking longer than 1 minute to fill the tank *AND THERE ARE NO LEAKS*, you may see *THINK ERR* in the diagnostic list again. Just repeat steps 1 - 3 after making sure there are no other problems, such as a restriction in the water inlet line or a clogged water filter.




NOTE

The heater will not function until the tank is full. The normal heat up time to reach operating temperature is 45 minutes.




CLEAR GROUNDS PAIL COUNT

NOTE


This item will not display if the vend limit was set to 0 during CONFIGURATION.

1. Press  until the display shows *PAIL X*. X represents the number of brewed selection vends which have taken place since the last time the counter was cleared. Normally you will be clearing this after you have emptied the grounds pail.
2. Press  then  to clear the vend count. The display shows *PAIL 0*.

TEST BREWER OPERATION



1. Pull the interlock switch out to the ON position. **HIGH VOLTAGE IS NOW PRESENT IN THE MACHINE.** Press  until the display shows *BREWER*.
2. Press  and  to test the brewer. The brewer runs, and the display shows the remaining pump time (if any), then returns to *BREWER*.

RINSE BREWER


1. Pull the interlock switch out to the ON position. **HIGH VOLTAGE IS NOW PRESENT IN THE MACHINE.** Press  until the display shows *BREW RIN*.

CAUTION

Rinse water is hot. Be careful not to get any on you during the following steps.



2. Place a cup or other suitable container below the dispensing nozzles to catch the **HOT** rinse water.
3. Press  and  to rinse the brewer. The brewer closes, hot water runs through the brewer, the pump and coffee whipper run, and the display shows *RINSING*, then returns to *BREW RIN*.

RINSE MIXING BOWL

1. Pull the interlock switch out to the ON position. **HIGH VOLTAGE IS NOW PRESENT IN THE MACHINE.** Press  until the display shows *BOWL RIN.*


CAUTION

Rinse water is **hot**. Be careful not to get any on you during the following steps.

2. Place a cup or other suitable container below the dispensing nozzles to catch the **HOT** rinse water.
3. Press , then  to rinse the bowl. Hot water runs through all mixing bowls, each whipper runs, and the display shows *RINSING*, then returns to *BOWL RIN.*

LOCK OUT SELECTIONS

Use this feature to temporarily disable selections if, for example, all product has been used for a particular selection. Enable the selection once the product canister has been replenished.

1. Press . The display momentarily shows *LOCKS*, then shows something like this: *L.3456789*. This display shows that all selections are active.
2. To lock a selection, press its number on the keypad. The number is replaced by a dash (-). If customers try to vend this selection, they will see *SELECT ANOTHER DRINK* in the display.

NOTE

Don't forget that some selections are made with a combination of ingredients. For example, cappuccino is made of chocolate and coffee. Therefore, if you lock out chocolate, you will need to lock out cappuccino as well. Another example is blended coffee.

CLEANING AND SANITATION

CLEANING

Cleaning means "making free of visible soil". In cup vending machine servicing, cleaning is also done to maintain product quality and to remove food soils, oils, and mineral stains that could affect product taste, aroma, and appearance.

SANITIZING

Sanitizing means the reduction, to safe levels, of the number of disease-causing bacteria that remain on the surface after cleaning. Therefore, cleaning and sanitizing are done in separate steps, as prescribed by health regulations and good industry practice.

Anybody who services vending machines must use proper sanitizing procedures. Health regulations require that hands be clean when cups, commodities, and food-contact parts are handled or serviced.

In addition, Federal and State Health Departments require regular cleaning and sanitizing procedures for food contact parts.

The information in this section will explain how to clean and sanitize the merchandiser on a day to day basis. A clean and well maintained merchandiser will provide a better product and greater safety for your customers.

HOW DO I SANITIZE?

You can sanitize by using either of these two methods:

Chemicals: The object to be sanitized is treated with a bactericidal compound.

Heat: Raise the temperature of the object high enough to kill bacteria. Water must be at least 170° F.

Unplug the machine before using water on the machine.

In either case, the object must be thoroughly clean and completely rinsed in order for the sanitizing process to work. Caked-on soils not removed by cleaning, for example, may shield bacteria from a sanitizing solution.

A GOOD PLACE TO START -- YOUR SANITATION KIT

You need to be sure that each machine is clean, safe, and functioning when you leave it. In order to properly do this, you need to have a complete set of the right tools. In addition to the screwdrivers, pliers, and test equipment necessary to repair a machine, you need to have the tools to clean the machine.



Here is a checklist of the items needed for a good sanitation kit:

- ✓ Sanitation pail
- ✓ Tube and nozzle brushes for food contact surfaces
- ✓ Utility brush for dry spillage around canisters, etc.
- ✓ Disposable towels, wet-strength and lint-free

NOTE

Wiping with towels can re-contaminate sanitized food-contact parts. Therefore, towels should not be used to dry food-contact surfaces. Instead, these parts should be air dried.

- ✓ Spray detergent, diluted to desired strength
- ✓ Urn cleaner packets for coffee stains and oils
- ✓ Odor control chemicals for pails
- ✓ Replacement parts (if the exchange method is used)
- ✓ Cabinet polish or window cleaner for the outside of the machine

Feel free to add some items to this list. For example, you may want to use a portable vacuum cleaner.

SANITATION PROCEDURES

Your GPL Cafe' System has been specially designed for easy disassembly without tools. Refer to the recommended cleaning and sanitation interval table on the final page of this section. For each item, complete the procedure as outlined here.

Food-Contact Parts

NOTE

All food-contact parts must be cleaned and sanitized. Air dry, do not wipe dry.

Canisters - Empty and wash the canisters, augers, and spouts. Sanitize with hot water and allow to air dry completely before returning to cabinet.



Mixing Bowls - The inside of all mixing bowls can be rinsed as follows:

Press  until the display shows **BOWL RIN**.

CAUTION


Rinse water is hot. Be careful not to get any on you during the following steps.

Place a cup or other suitable container below the dispensing nozzles to catch the **HOT** rinse water.

Press , then  to rinse the bowl. Hot water runs through all mixing bowls, each whipper runs, and the display shows RINSING, then returns to BOWL RIN.

Beverage Discharge Nozzles - Disconnect the beverage dispensing tube from the nozzles. Remove the nozzles from the mounting bracket. Remove the cap from the nozzle, wash clean and sanitize the nozzles and cap.



Brewer -

Press  until the display shows **BREW RIN**.

CAUTION

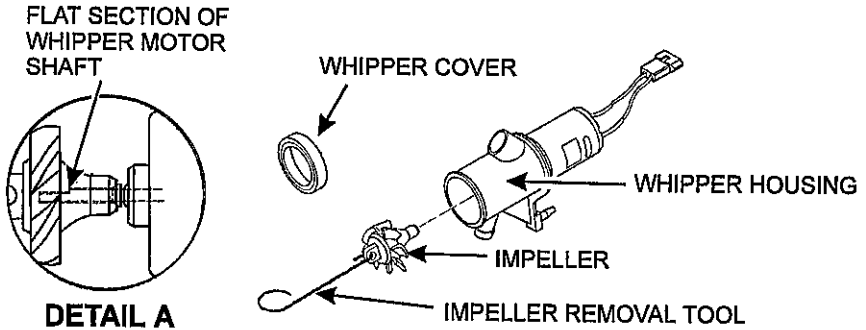
Rinse water is hot. Be careful not to get any on you during the following steps.

Place a cup or other suitable container below the dispensing nozzles to catch the **HOT** rinse water.

Press , then  to rinse the brewer. The brewer closes, hot water runs through the brewer, the pump and coffee whipper run, and the display shows RINSING, then returns to BREW RIN.

Ingredient Chutes - Remove the metal chute(s), wash clean, and sanitize by rinsing with hot water. Air dry before reinstalling.

Whipper Lids and Impellers -



- a. Remove the whipper cover.
- b. Using the impeller removal tool (located in the plastic bag assembly), remove the impeller from the whipper housing as shown.
- c. Wash the cover, impeller, and impeller housing. Sanitize with hot water and allow to air dry before reassembling.
- d. To reassemble, see detail A. Note that the whipper motor shaft has a flat section. Make sure this flat section lines up with the "D" shaped hole in the impeller. Press the impeller all the way onto the whipper motor shaft. Replace the cover.

Non Food-Contact Parts

Brewer Mechanism Cleaning - Remove the brewer assembly to clean. See **CLEAN THE BREWER.**

Exhaust Fan Filter - Remove the filter from its housing. Wash with soap and water, rinse, wring dry, and replace into housing.

Grounds Pail - Empty and rinse the grounds pail.

Liquid Drain Tray - Empty, wash, and rinse with hot water. Sprinkle detergent powder in the bottom of the tray to help control odors. You might want to save this until last, because the waste water from rinsing the bowls and brewer will collect here.

OVERALL CLEANING

Inspect your merchandiser both inside and out. Be sure to check corners and all less visible parts of the merchandiser.

Clean where needed.

Allow the inside of the cabinet to dry thoroughly before you close the door.

National Vendors recommends using the following supplies:

A mild detergent and warm water on the cabinet, brewer, and other **NON ELECTRICAL** components.

CAUTION

The plastic parts in your merchandiser should be cleaned with mild detergent and warm water. The use of other cleaning agents may damage the material, and should be avoided.

PREVENTIVE MAINTENANCE CLEANING

Periodically, you should visually inspect your merchandiser's hot water tank for excessive lime and scale buildup. This buildup on the tank walls, water valves, and heater element will vary dramatically, depending upon water quality. You should develop a cleaning and deliming schedule based on the apparent local water quality.

NOTE

To aid in removing scale from your merchandiser, service kit part number is available 6400080. In addition, if your machine has the Everpure water inlet filter system option, a second kit (part number 6400086) is also available.

SANITATION INTERVALS

The items to be cleaned and/or sanitized are divided into four categories: Brew section, Dry section, Waste section, and Water section. These divisions will help you clean and sanitize the GPL Cafe' System in an organized manner. Make a copy of the Record of Cleaning on the next page and keep it in the plastic bag mounted on the back of the cabinet door.

RECOMMENDED CLEANING AND SANITATION INTERVALS

CATEGORY	ITEM	DAILY	WEEKLY	MONTHLY
BREW SECTION	Brewer Cylinder, Funnel	R	C/S	
	Brewer Mechanism		C	
	Mixing Bowls	R	C/S	
	Whippers	R	C/S	
DRY SECTION	Ingredient Canisters			C/S
	Ingredient Chutes		C/S	
WASTE SECTION	Liquid Drain Tray	C		
	Exhaust Fan Filter & Screen			C
	Grounds Pail	C		
	Cup Support & Drain Tray Cover	C		
WATER SECTION	Beverage Discharge Nozzles		C/S	
	Water Filter Service			Check

S = Sanitize at this interval

R = Rinse at this interval

C = Clean only at this interval

NOTE

Rinse (R) functions can be accomplished using procedures outlined on pages 44 and 45.

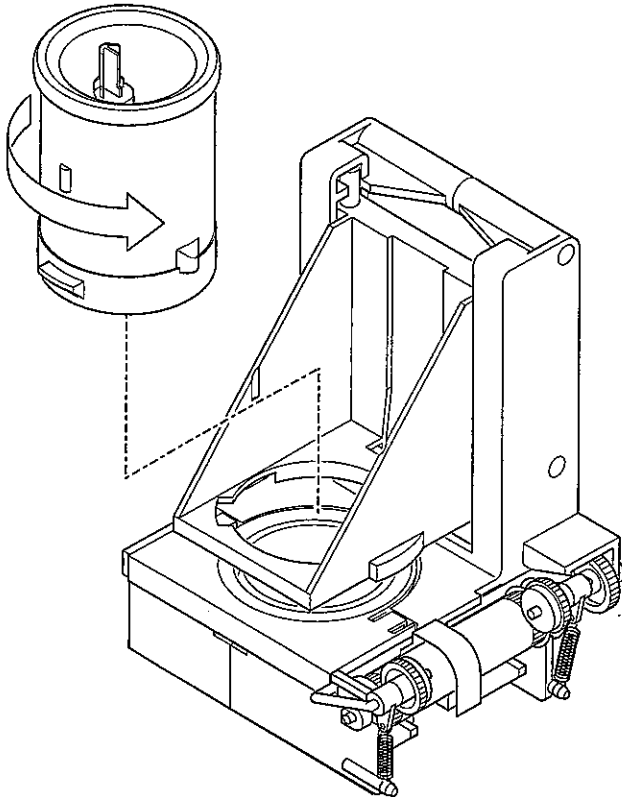
Make copies of this cleaning record, cut it out, and keep it in the plastic bag mounted on the inside of the door. It will be your record of cleaning all four areas of your GPL Cafe System.

	RECORD OF CLEANING				
	19 _____				
	BREW SECTION	DRY SECTION	WASTE SECTION	WATER SECTION	BY
JAN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
FEB	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
MAR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
APR	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
MAY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
JUN	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
JUL	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
AUG	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
SEP	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
OCT	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
NOV	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
DEC	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

CLEAN THE BREWER

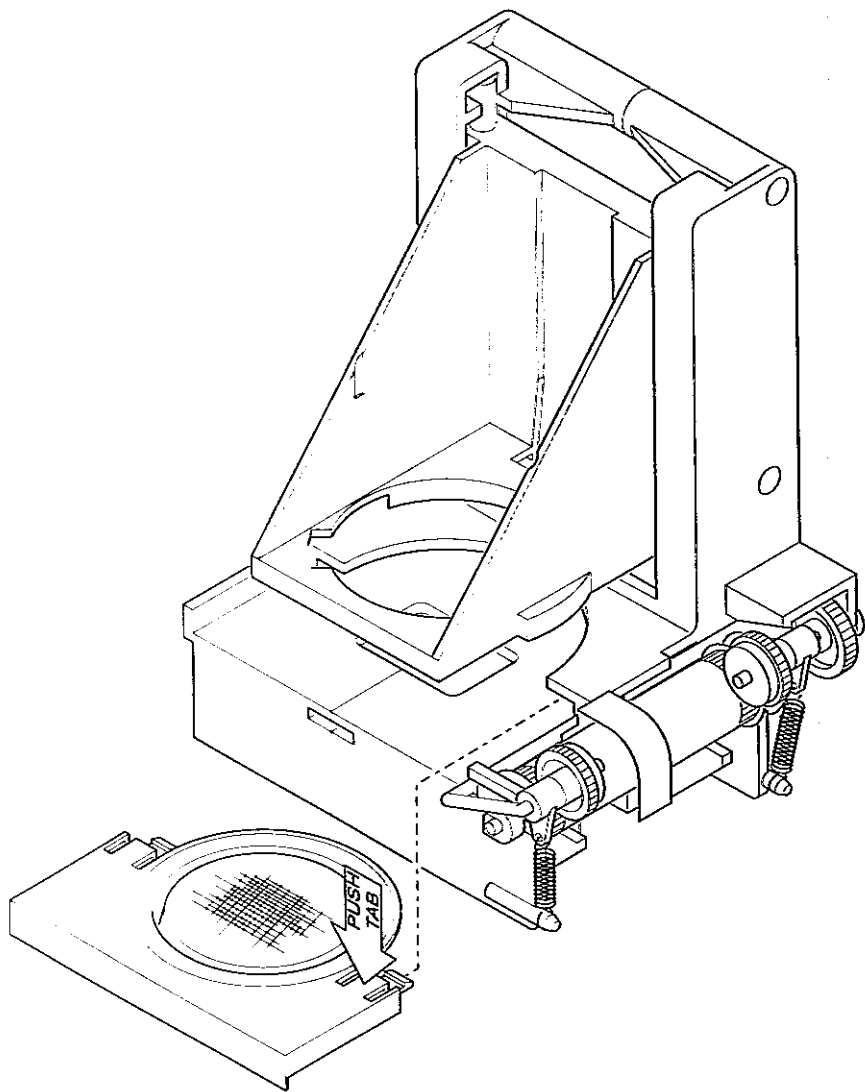
The brewer has two main parts you can remove: the brew barrel and the screen and seal assembly. You can remove them with the brewer in the machine, or the entire brewer can be removed as one unit.

1. On the left side of the brewer, cut off and discard the filter paper.
2. Remove the hose at the top of the brew barrel.
3. Grasp the top of the brew barrel, and turn it $\frac{1}{4}$ turn to the left as shown. Lift straight up and remove.

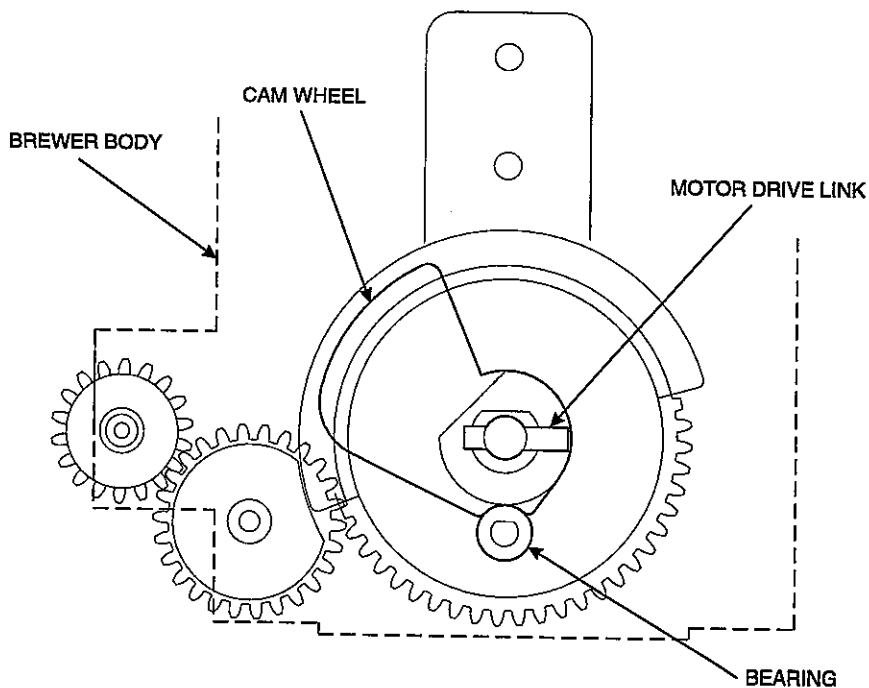


4. Remove the hose from the bottom of the screen and seal assembly.
5. At this point, you can remove the brewer or leave it in the machine.
 - a. To remove the brewer, pivot the bottom of the unit up toward you, lift upward slightly, and pull straight out.

6. Remove the screen and seal assembly as shown:
 - a. Press down on the tabs with your fingers, and slide straight back.
 - b. Lift straight up and pull out.

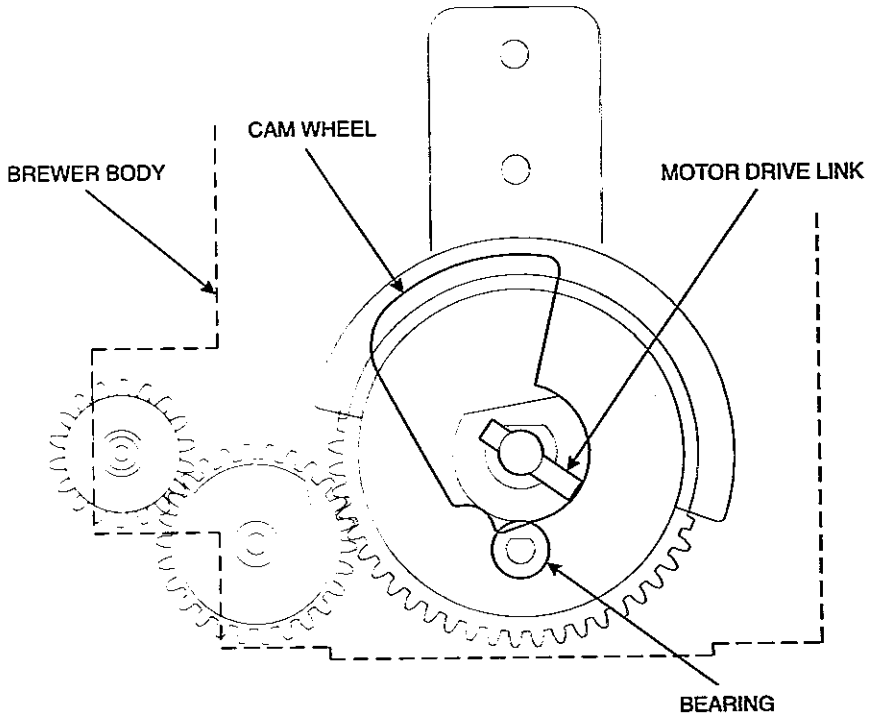


7. Thoroughly wash all parts using soap and water. Sanitize by rinsing thoroughly with hot water. Air dry, or blow dry with compressed air (if available).
8. If you removed the brewer, make sure the motor drive link is aligned as shown.



If the motor drive link is aligned properly, the notch in the cam wheel will capture the bearing.

If the motor drive link is not aligned properly...



The notch in the cam wheel is turned away from the bearing. You must manually turn the cam wheel to capture the bearing in the notch.

9. Assemble in the reverse order of disassembly. **NOTE:** when replacing the screen and seal assembly, make sure you hear **TWO CLICKS** as you push it all the way in.
10. Feed new filter paper through the brewer, and don't forget to connect the hoses!

This merchandiser is warranted for one (1) year against defective parts and workmanship. Any part or parts which are proven to be defective within one (1) year of the date of shipment will be repaired or replaced free of charge when the defective part is returned, with transportation charges prepaid, to the destination designated by the Warranty Department.

This warranty applies only to the original purchaser of the Merchandiser and is null and void if the Merchandiser is sold during the period of warranty.

This warranty does not apply to a) electrical components, wiring, or circuits and/or for all mechanical parts or assemblies damaged as a result of operating the Merchandiser at other than the design voltage and frequency specified on the Electrical Rating Tag, or b) in event of vandalism, fire or negligence, or c) incandescent lamps, neon lamps, fluorescent lamps, ballasts, starters or other expendable items or d) when other manufactured components are installed in GPL Merchandisers.

GPL is not responsible for any cost of service rendered or repairs made by customer or its agents on Merchandiser or parts unless authorization to incur such expense has been given in writing by GPL prior to incurring such expense.

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