



# INSTRUCTION MANUAL

## GCB -128 Pourover Brewer



 English

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE



GENMAN 092009 RevA

## Operating Instructions

### Model No.: GCB -128

Voltage: 120/220VAC

Max. Wattage: 1650W.

Capacity: 24 Cups/5.5L.

1. Brewer Body
2. Main Heater Switch
3. Brew Basket
4. Water Pour Over Entrance
5. Coffee Pot (May be purchased separately)
6. Heating Plate
7. Heating Plate Switch
8. "Ready" Indicator

### ■ Warnings:

- Never immerse the machine in water. If the machine has been soaked, it must be dried and checked by a technician before being put back into use.
- Never pour hot water into the Water Reservoir.
- Only use the unit indoors and on a firm leveled table or counter.
- When the machine is in use, some parts of the machine will be very hot. Be sure to keep the cord away from hot components. Do not touch any of the hot components.
- Remain in the vicinity of the machine while it is in use.
- The power cord should only be replaced by a qualified person.
- This equipment is to be installed in compliance with the applicable federal, state, or local plumbing codes.



**Caution! Hot Surface!**  
Don't open or remove the covers!



**No user-serviceable parts inside.**

### ■ Installation:

1. Place the Machine on a firm and leveled counter or table.
2. Place the spring into the bottom of the Filter Pan and wedge it well.
3. Slide the Filter Pan into position.
4. Make sure the Main Switch is "OFF" and the power cord is not plugged in to an outlet.
5. Place an empty Coffee Pot at the Lower Hot Plate under the Filter Pan.
6. Slowly pour cool water into the machine from the Water Entrance until there is some water overflowing from the Filter Pan into the Glass Jug. Wait 2 minutes for water to force air out from the unit.
7. Pour out any remaining water from the Coffee Pot and place the Pot back on the Hot Plate.
8. Turn the switch "ON" and the Boiler in the Machine will start to work.
9. When the "Ready to Brew" Indicator lights up, the machine is ready to brew.

### ■ Operation:

1. Assemble the Filter Pan and put applicable amount of coffee on the Filter Paper.
2. Slide the Filter Pan into position and make sure that there is an empty Coffee Pot on the Lower Hot Plate.
3. Make sure the "Ready to Brew" Indicator is lit.
4. Pour in another pot of cool water into the unit; due to the displacement principle the brew cycle will now begin.
5. When there is no more coffee flowing out from the Filter Pan, the coffee is ready to serve.
6. The "Ready to Brew" light will be off during the brew cycle.
7. When the "Ready to Brew" light is on again, the machine is ready for another brew cycle.



■ De-liming:

Hard water will cause chalk and limestone to accumulate on areas in the water boiler. To keep the machine in its best condition and ensure each coffee brewing resulted in the best taste, we recommend de-liming twice a year.

1. Add 500-ml/2 pints of condensed lemon juice to 1 liter of water.
2. Slide Filter Pan into position.
3. Place an empty Coffee Pot at the correct position under the Filter Pan.
4. Pour the lemon juice solution into the machine.
5. Wait for 5 to 10 minutes to enable the rest of solution to run through with sediments. Pour a pot of cool water into the machine.
6. Since some of the solution of lemon juice will remain in the machine, run the brewing process several times, following Steps 1-8 of the Operation section until there is no more taste or smell of lemon juice in the hot water that flows out from the Machine.
7. If the brew nozzle has lime deposits on it. Remove the nozzle and soak in a deliming solution. Rinse and re-install.

- Because there is always a tank of water remaining in the machine, it is important to release the remaining water from the "Drain Outlet" if the machine will not to be used for some time or is being removed. Please remember to re-connect the plug after draining.
- When the machine is to be used again, repeat the Installation steps.
- Please set the power switch to OFF when the Machine is not in use.

■ **Contact Us:**

FOR WARRANTY, SERVICE OR PARTS, PLEASE CONTACT:  
Asbury Service Warranty & Parts  
Toll Free: 1.877.368.2797

Or visit:

[www.asburyfoodservice.com](http://www.asburyfoodservice.com)



**Read & Keep  
these instructions**



**Indoor use only**



**Do not discard**



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