



## Refrigerated Beverage Dispensers

**Models:**

177GRBD3G1, 177GRBD3G2, 177GRBD3G3, 177GRBD3G4

02/2025

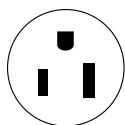
***Please read and keep these instructions. Indoor use only.***

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## Specifications

Model	177GRBD3G1	177GRBD3G2	177GRBD3G3	177GRBD3G4
Bowl Capacity	3 Gallons	3 Gallons	3 Gallons	3 Gallons
# of Bowls	1	2	3	4
Voltage	120V	120V	120V	120V
Width	9 1/16"	16 15/16"	24 13/16"	33 7/8"
Depth	16 15/16"	16 15/16"	16 15/16"	16 15/16"
Height	25 3/16"	25 3/16"	25 3/16"	25 3/16"
Shipping Weight	48.5 lb.	68.3 lb.	88.2 lb.	123.5 lb.



**NEMA  
5-15P**

## Hazard Statements

**Read the Manual:** Before using your refrigerated beverage dispenser for the first time, carefully read the user manual. It will contain specific instructions, safety tips, and cleaning guidelines.

**Placement:** Situate your beverage dispenser on a stable, level surface away from heat sources or direct sunlight.

**Electrical Safety:** Ensure your beverage dispenser's plug is compatible with the electrical outlet's voltage. Never use an extension cord or a damaged power cord.

**Water Safety:** Use only fresh, clean water in your beverage dispenser. Never overfill the bowls.

**Child Safety:** Supervise children around the beverage dispenser, especially when it is in use. The moving parts and low temperatures can be hazardous.

**Cold Surfaces:** Avoid touching cold surfaces during and immediately after use to prevent frostbite or cold burns.

**Cleaning and Maintenance:** Unplug your beverage dispenser and let it thaw completely before cleaning. Follow the instructions for cleaning to ensure safe operation.

**Ventilation:** Ensure the beverage dispenser has adequate ventilation to prevent overheating and ensure efficient operation.

**No Modifications:** Never modify your beverage dispenser in any way. This could create safety hazards and void your warranty.

**Emergencies:** In case of a malfunction, immediately turn off and unplug the beverage dispenser. Do not attempt to repair it yourself. Contact the manufacturer for support.

**Regularly Inspect:** Check the power cord for damage. If there are any signs of wear or fraying, replace the cord immediately.

**Safe Disposal:** If the beverage dispenser is no longer usable, dispose of it responsibly following local guidelines for electronic waste.

**Proper Dispensing:** Teach users how to properly dispense beverages to prevent spills and contamination.

**DO NOT Operate Unattended:** Avoid leaving the beverage dispenser unattended while it's running.

**Cleaning Frequency:** Clean the beverage dispenser regularly to prevent mold or bacteria growth, following the cleaning instructions on page 4.

**Freezing:** Always fill the left bowl FIRST. If the left bowl is empty, the machine may freeze up.

## Initial Setup

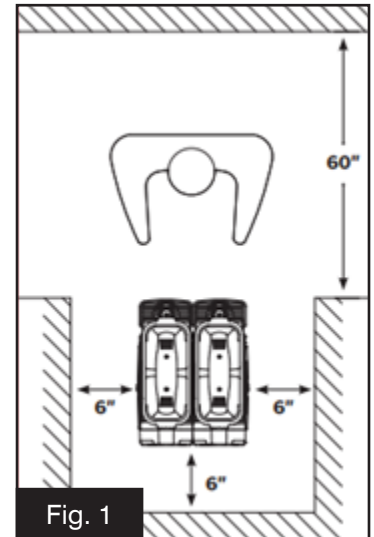
**Inspect the Packaging:** Inspect the exterior of the packaging to check for any signs of damage that might have occurred during shipping.

**Unboxing:** Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts.

**Remove All Components:** Take the machine, drip trays, and taps out of the box. Refer to the parts diagram to ensure that you have all the necessary components.

**Assembly:** Insert the taps (with gasket) through the tap lever and onto the bowl. Hook the drip trays into position on the bottom of the dispenser.

**Place in Location:** Make sure the machine is on a stable surface close to an electrical outlet. Ensure it is a proper distance from other surfaces to aid in ventilation (Fig. 1). It is recommended to place the unit in a climate-controlled environment to extend the life of the machine. Leveling the machine will enable a more uniform cooling of your beverage.



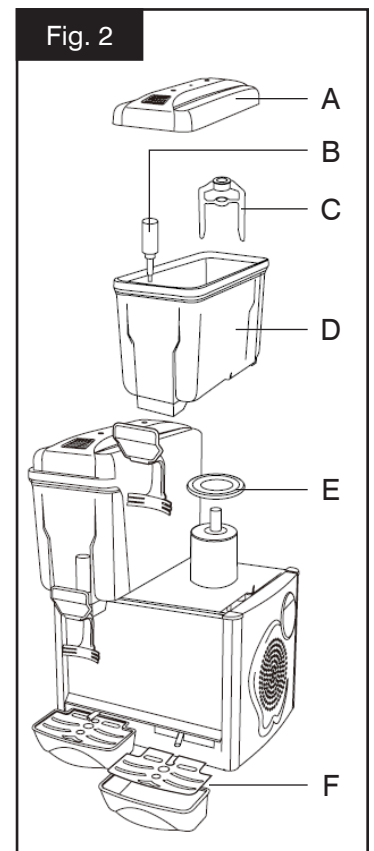
## Cleaning

### Preparation:

- **Emptying:** If there is product in the machine, please remove it before proceeding to the next step. Utilize a large bucket, positioning it beneath each bowl, and dispense until empty.
- **Unplug:** For safety reasons, unplug the machine from the electrical outlet to avoid electrical shocks.
- **Gloves:** Wear gloves to keep both the machine and your hands clean.

### Disassembly Instructions:

1. Gently lift the lid off the unit. (Fig. 2A)
2. Remove the pin from its seat and detach the tap from the unit. (Fig. 2B)
3. Remove the mixing paddle from its shaft and gently extract. (Fig. 2C)
4. Unhook the bowl from its seat and lift off the unit. (Fig. 2D)  
Note: If this is difficult, dampen the evaporator and gasket, then repeat the operation.
5. Remove the bowl gasket. (Fig. 2E)
6. Unhook the drip tray by pulling up and lifting away from the machine. (Fig. 2F)



## Cleaning Non-Electrical Parts:

- **Water Temperature:** Use warm water and mild dish soap for washing the removable parts.
- **Soft Sponge:** Use a non-abrasive sponge or cloth to wash the removable parts, avoiding any scratches.
- **Brushing:** Use a soft-bristled brush to clean hidden or hard-to-reach areas.
- **Safe Cleaners:** If necessary, use a non-abrasive, food-safe cleaner.
- **Sanitization:** Sanitize all disassembled components before reassembly. Use a food-grade sanitizing solution to disinfect parts that come in contact with the beverages. Make sure to carefully read all instructions regarding the sanitizing solution of your choosing. Ensure that you are using an appropriate ratio of solution.
- **Rinse:** After sanitizing, rinse all components for a final time.

## Drying and Inspection:

- **Air Dry:** Set the parts in a well-ventilated area to air dry. Ensure they are completely dry before reassembly.
- **Inspection:** Visually inspect each component to ensure they are clean and completely dry.

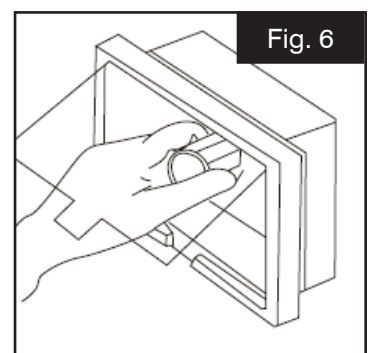
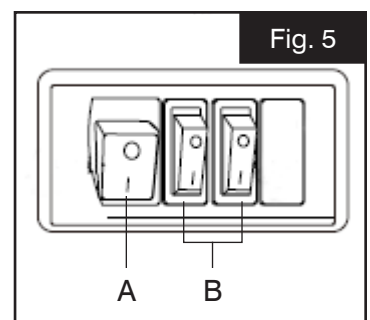
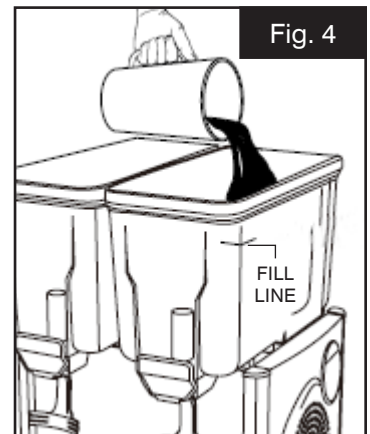
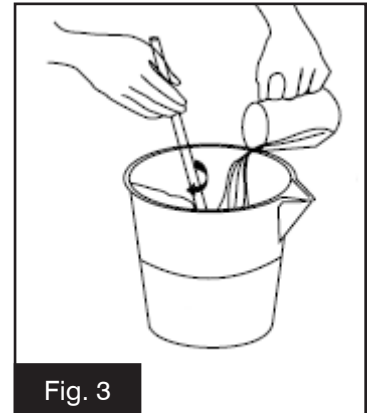
## Reassembly:

All washed and/or sanitized parts must be completely dry before reassembly. Some components must be lubricated in order to work efficiently.

1. Lubricate the bowl gasket and gently slide it back into place on the evaporator.
2. Gently position the bowl back into place on the dispenser.
3. Insert the mixing paddle back into place.
4. Place the dispensing tap back onto the bowl by reinserting the pin back into its seat and placing the tap on the unit.
5. Place the lid on the bowl.
6. Gently hook the drip trays back into place on the unit.

## Operation

- **Prepare the Product:** The product will need to be premixed before being added to the machine. Follow the manufacturer's recommendations for mixing. (Fig. 3)
- **Freezing:** Always fill the left bowl FIRST. If the left bowl is empty, the machine may freeze up.
- **Add Product:** Make sure that the machine is turned off and unplugged. Pour your mixture into the bowl. DO NOT fill to beneath the min level (1 gallon) or above the max level. (Fig. 4)
- **Plug in the Machine:** Make sure all controls are in the "OFF" position before plugging in. Plug it into the power outlet.
- **Turn the Machine On:** Locate the power switch (Fig. 5A) on the control panel and switch to the "ON" position; the refrigerant group will automatically start.
- **Mixing:** To start the mixing action, turn the mixing system switch (Fig. 5B) to the "ON" position. There is a switch for each bowl.
- **Chilling:** This machine can take up to 2 hours to properly chill. Chilling time can vary depending on the mixture and environment.
- **Run a Test Cycle:** Before serving any beverages, run a test cycle, dispensing some of the liquid into a cup and discarding it. This will ensure the system is clean and ready for use.
- **Dispense:** To dispense your beverage, press glass/cup lightly against the tap lever.
- **Adjust Temperature:** The dispenser has been tested and set at 41 degrees Fahrenheit. To adjust the temperature, lift the plastic cover on the side of the machine and turn the knob clockwise to lower. (Fig. 6)
- **Storage:** Follow the cleaning instructions to effectively clean the machine before storing. Remember to keep it upright and covered to ensure its optimal usability in the future.



## Maintenance

### Regular Cleaning

#### Daily Wipe

**Purpose:** To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the beverages and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining liquids from dispensers or reservoirs.
3. Perform a complete cleaning process as outlined in the cleaning section.
4. Use a damp cloth to wipe down all exterior surfaces, including taps, levers, and drip trays.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

### Monthly Checks

#### Inspect for Wear

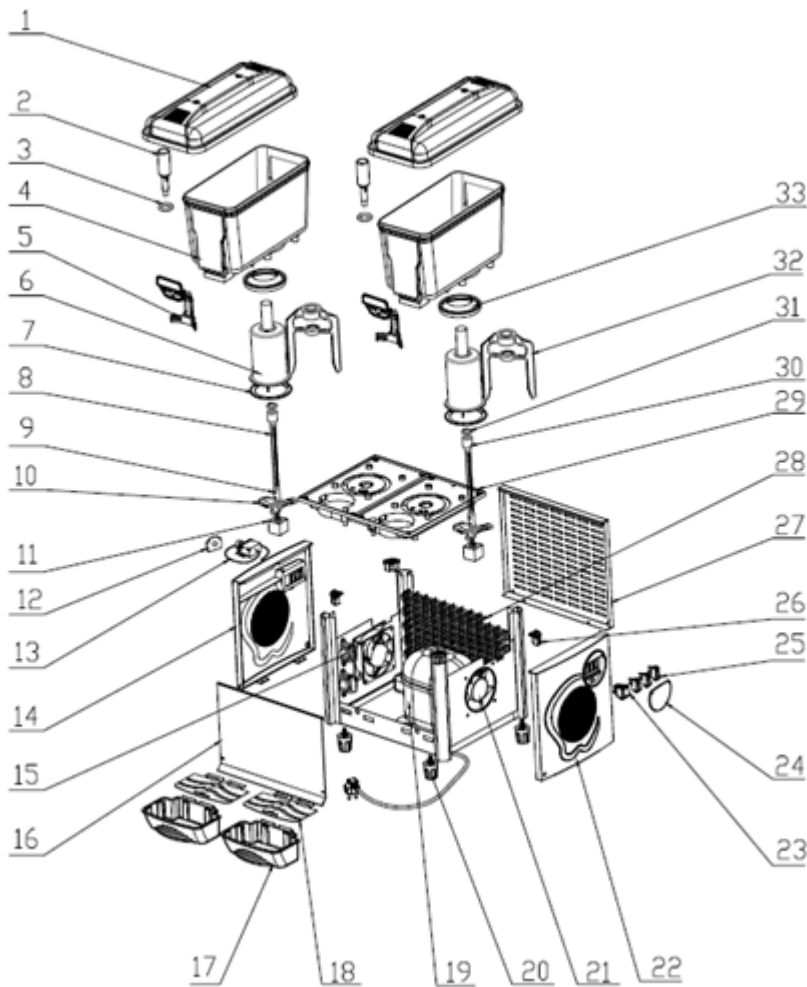
**Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.



# User Manual

## Parts Diagram



#	DESCRIPTION
1	Cover
2	S/S Valve
3	Tap Gasket
4	Tank
5	Tap Level
6	Evaporator
7	Evaporator Gasket
8	PU Drive Shaft
9	Drive Shaft Coupler
10	Motor Mounting Plate
11	Stepped Motor
12	Control Facial
13	Controller
14	Side Panel, Controller Side
15	Transformer
16	Front Panel
17	Drip Tray
18	Drip Tray Plate
19	Compressor
20	Feet
21	Condenser Fan Motor
22	Side Panel, Switch Side
23	Power Switch SC767
24	Cover for Switches
25	Switch for Mixing Motor
26	Corner Plug
27	Back Panel
28	Condenser
29	Condensate Collection Tray
30	Rotor
31	Rotor Positioning Plate
32	Paddle
33	Bowl Gasket