



# ICED TEA BREWERS ICED TEA DISPENSERS



TB-3  
(3 Gal Brewer)



TB-3P  
(3 Gal Brewer Pourover)



TB-5  
(5 Gal Brewer)



B-1/3  
Dispenser W/ Base



B-1/3T  
Dispenser W/ no Base



B-1/5  
Dispenser W/ Base



B-1/5T  
Dispenser W/ no Base

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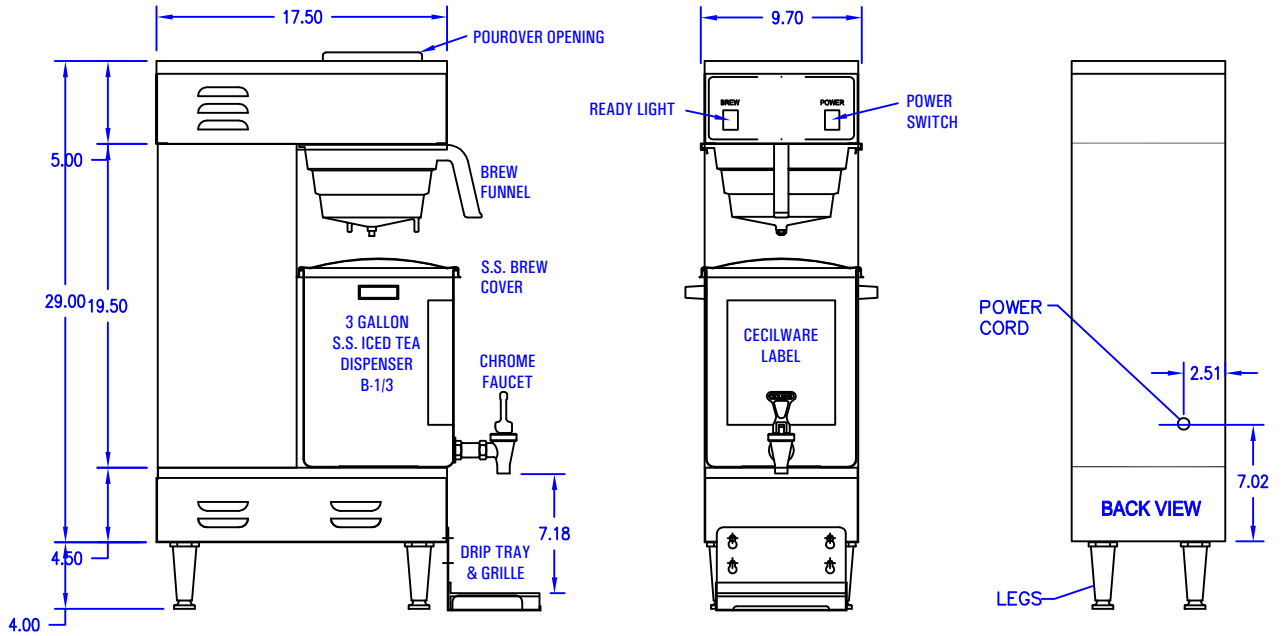


Operation Manual  
NQ33A March 2007

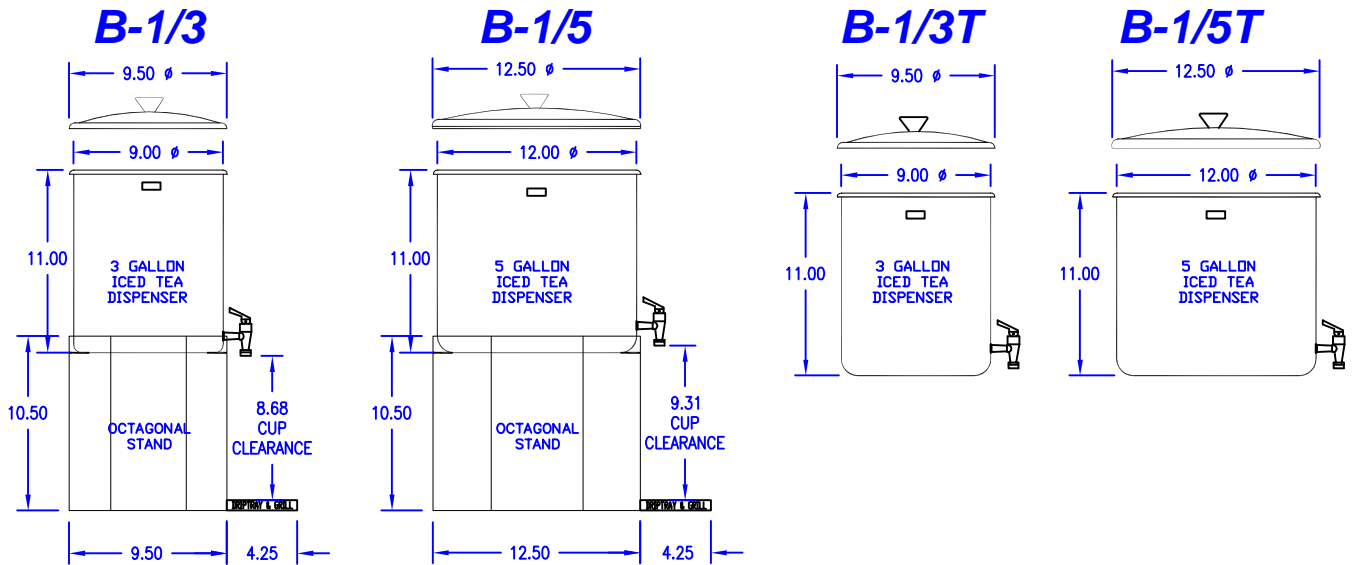


# ICED TEA BREWER

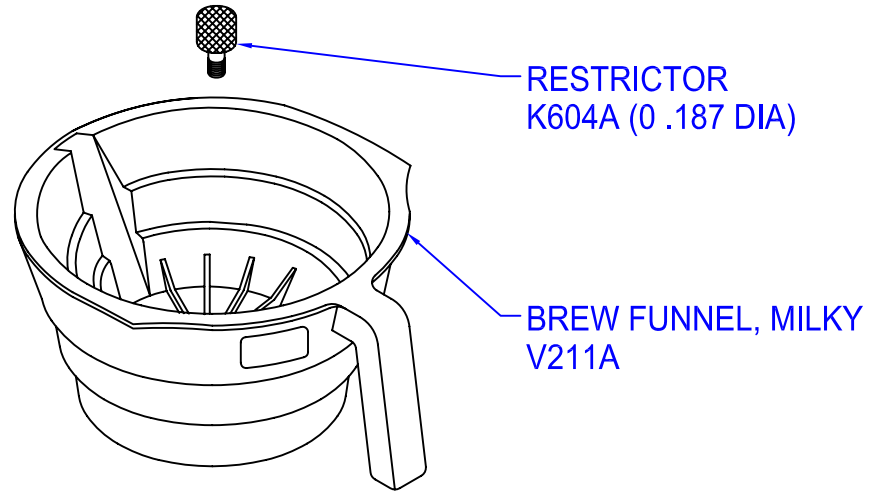
## Model: TB-3P (Manual PourOver)



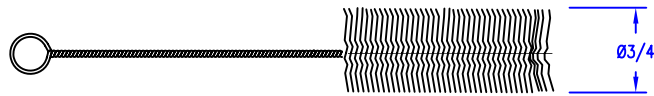
# ICED TEA DISPENSERS



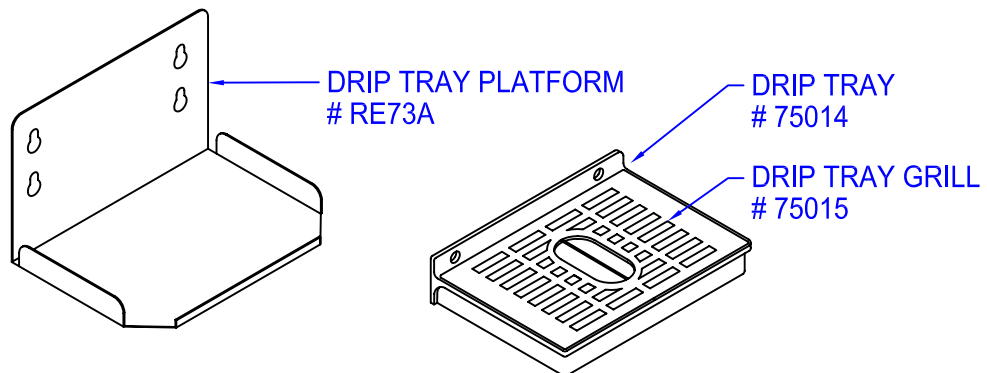
**LARGE FUNNEL WITH STANDARD RIM  
USED ON TB-3 AND TB-5  
PART NO V211R**



**FAUCET BRUSH X159A**



**DRIP TRAY**



## ELECTRICAL SPECIFICATIONS

MODEL NO.	DESCRIPTION	VOLTS	PHASE	HZ	WATTS KW	NO. OF HEATERS	AMPS	RECEPTACLE NEMA NO.
<b>TB-3</b>	3 GAL Brewer W/ B-1/3T	120	1	60	1.8	1	15	5-15R
<b>TB-5</b>	5 GAL Brewer W/ B-1/5T	120	1	60	1.8	1	15	5-15R
<b>TB-3P</b>	Pour-Over Brewer	120	1	60	1.6	1	15	5-15R
<b>B-1/3</b>	3 GAL Dispenser & Base	-	-	-	-	-	-	-
<b>B-1/5</b>	5 GAL Dispenser & Base	-	-	-	-	-	-	-
<b>B-1/3T</b>	3 GAL Dispenser (No Base)	-	-	-	-	-	-	-
<b>B-1/5T</b>	5 GAL Dispenser (No Base)	-	-	-	-	-	-	-

120 Volt Line Cord included, Export 220 Volts, 2.40 KW. Plumbing: ¼" water line required.

### **OPERATING ENVIRONMENTAL TEMPERATURE:**

Do not store unit in temperatures of 32° F or below with tank filled with water. Make sure tank is drained and lines purged to avoid damage.

**NOTE:** The appliance is not suitable for unsupervised use by young children or aged or infirm persons, according to national standards. If the main power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person in order to avoid a hazard.

### **UNPACKING AND ASSEMBLY:**

The machine is shipped with a set (4) adjustable leveling feet already mounted, (1) brew funnel, (1) brew-thru cover, and (1) water inlet fitting and (1) Operating and Service Manual.

### **WATER INLET CONNECTION:**

**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.

The tea dispenser is equipped with a ¼" flare water inlet fitting which is located in the back of the unit. Connect the ¼" Copper waterline to the ¼" flare water inlet fitting of the valve.

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.
3. For use of machine outside the United States of America, connection to water supply mains should comply with the national "Model Water Bylaws".

The brewer must be connected to a cold water supply with an operating pressure of 20psi minimum and 90psi maximum from a ½ in. supply line. If pressure should exceed 90psi, install a pressure regulator to reduce the operating pressure to 50psi. Use ¼ inch copper tubing for installation of less than 25 ft. and 3/8 copper tubing for more than 25ft from a ½ in cold water supply line.

Install the water inlet fitting provided onto the inlet valve located in the back of the unit. Do not over-tighten.

**NOT RECOMMENDED!** The uses of a saddle valve to hook up the brewer since most of them restrict the water flow causing inconsistent brew batches.

***Note: In areas with extremely hard water, a Water Softener must be installed to prevent a malfunctioning of the equipment due to high lime and mineral buildup. Not doing so it will void the warranty.***

***COMPLIANCES! This equipment to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and of the Food and Drug Administration (FDA.)***

**INITIAL SET-UP:**

1. Make sure unit is disconnected from power source.
2. Remove top cover and make sure that heater switch is in the OFF position. This will prevent Heater Damage due to lack of water in the tank.
3. Plug the brewer into a power source.
4. Water will flow into the tank and will stop when the tank is fully primed (4-5 minutes.)

**Note:** This process is automatic and is controlled by the Level Control Board and the Level Control Sensor, which is plugged into the top of the Tank.

5. Flip the Heater Toggle Switch to the ON position. This activates the heater. Allow 15-20 min. heat up time.
6. Unplug the brewer and Replace the top cover.
7. Re-connect the brewer and test run the unit by going through a Brew Cycle.

**NOTE:**

The machine is equipped with a Low Temperature Lockout system and will not brew until the hot water tank is filled with water and has reached the proper brew temperature of 197-203°F.

Insert the Brew Funnel and position empty Dispenser under it.

Go through one Brew cycle to make sure unit is operating properly.

**Note:** To test the brew cycle with cold water, flip Heater Switch to OFF position. This deactivates the temperature lockout and allows speedier testing.

**Tea Brewing Procedure.**

The Brewers are Factory pre-set to deliver the correct amount of hot water for best extraction of Hot Tea Concentrate and Cold Water Dilution. See Flavor Chart. Different Tea Blends might require some secondary adjustments of Hot and Cold water ratios in order to achieve their desired flavor profiles. This is easily accomplished by adjusting the Cold and Hot Brew Timers located inside the top. See instructions under Adjustments (for qualified Service Personnel only)

## FLAVOR CHART

Model No.	Type of Tea	HOT WATER Brewing Concentrate	COLD WATER Dilution	TEA BAG SIZE	Total Brew Time
TB-3	unsweet	0.75 gal. (96 oz) in 3 minutes	2.25 gal. (288 oz)	3 oz	6.0 min
	sweet	0.70 gal. (90 oz) in 3 minutes	2.00 gal. (256 oz)	3 oz	5.5 min.
TB-5	unsweet	1.30 gal. (166 oz) in 5 minutes	3.70 gal. (473 oz)	4 oz	8.0 min
	sweet	1.20 gal. (153 oz) in 5 minutes	3.00 gal. (384 oz)	4 oz	7.0 min

### Tea Brewing Instructions

#### **CAUTION:**

Operate with care.

Tea Brewer dispenses HOT WATER and HOT TEA that can cause serious burns.

1. Start each brew cycle with a clean brew funnel and a clean empty tea dispenser.
2. Place a tea bag into the funnel and slide the funnel into the funnel rails until it stops.
3. When the Green Brew Switch Light comes on, press and release the Brew Button.

#### **NOTE:**

This tea brewer will not brew until the pre-set brew temperature (197-203° F) is reached.

4. Allow approximately 3 minutes for the tea concentrate to stop dripping from the Funnel tip.
5. Carefully remove Brew Funnel and discard the used tea bag ONLY AFTER all visible dripping has stopped.

#### **SANITIZING:**

All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first.

To prepare a sanitizing solution:

ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70° - 90°F).

Soak all parts for a minimum of 3 min. in the sanitizing solution.

Note: Always start with an unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.

Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

#### **CARE FOR STAINLESS STEEL:**

Stainless Steel surfaces that come in contact with food substances, MUST BE CLEANED EVERY DAY.

WHEN CLEANING STAINLESS STEEL, ONLY A pH NEUTRAL CLEANER IS TO BE USED.

Use nylon or brass brushes (not steel wire brushes) for removing food deposit.

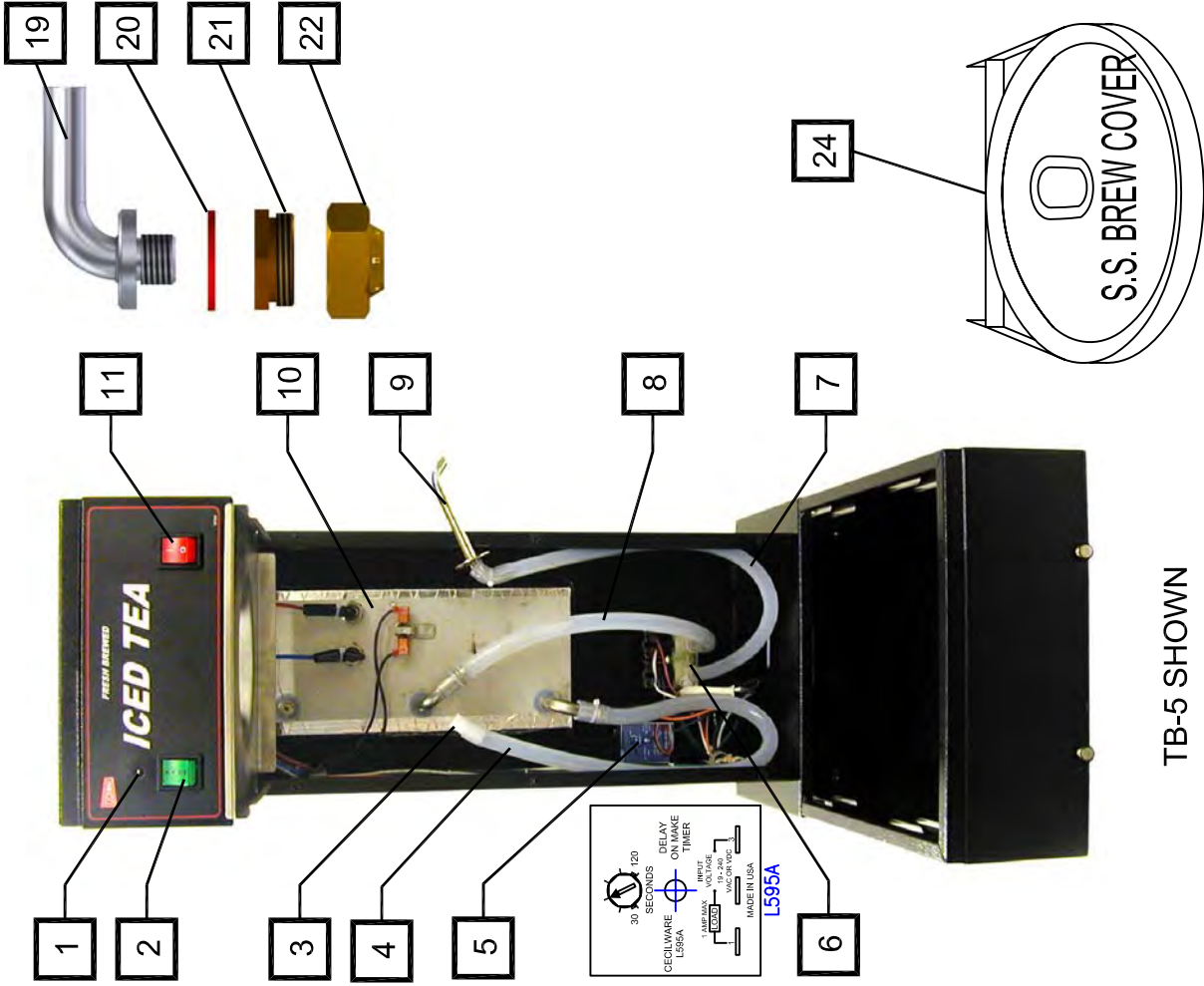
Many food products contain acids, alkalis, or other substances which corrode Stainless Steel.

### TROUBLESHOOTING GUIDE

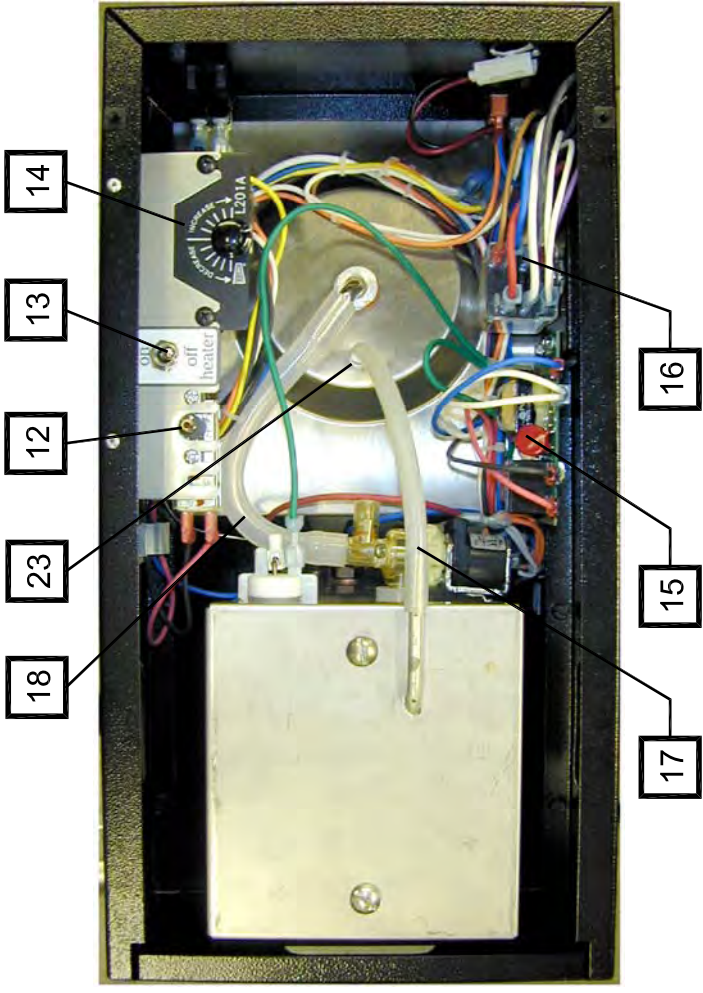
**WARNING: To reduce the risk of electrical shock, unplug the power cord before repairing or replacing any internal components. Before any attempt to replace a component be sure to check all electrical connections for proper contact.**

PROBLEM	PROBABLE CAUSE	REMEDY
1 Brewed Cold Tea.	a) Heater Switch OFF. b) Run out of hot water c) Thermostat is OFF. d) Loose electrical connection. e) Thermostat is defective. f) Hi-Limit Temperature Switch is tripped. g) Bad Heating Element or Heater is burned out. h) Bad low temperature cutout circuit. Contactor/Relay	a) Turn Heater Switch ON. b) Allow time for water in tank to heat after filling. c) Set Thermostat at 197°F [to max. position]. d) Check all electrical connections for contact. e) Replace Thermostat. f) Replace the Hi-limit Temperature Switch. g) Replace Heater. h) Replace Contactor/ Relay.
2 Tea too weak.	a) Not enough Tea in the brew funnel. b) Water flow too low. c) Brew time is too short. d) Water is too cold.	a) Put more Tea in the brew funnel [see chart] b) Check flow [should be .26 gal /min.] Replace Dispense Valve. c) Adjust hot water timer to 3 min. max. d) Adjust Thermostat to 197°F [to max. position]
3 Tea too strong.	a) Too much tea in the brew funnel. b) Water flow is high c) Brew time is too long. d) Water is too hot.	a) Put less Tea in the brew funnel [see chart] b) Check flow [should be .26 gal /min.] Replace Dispense Valve. c) Adjust hot water timer to 3 min. 197°F [to max. position] d) Adjust Thermostat to 197°F [to max. position]
4 Water keeps dripping or running from dilution nozzle.	a) Leaking Water Inlet Valve. b) Clogged/ stuck Water Dispense Valve	a) Clean/check fittings of Water Inlet Valve. Replace Water Inlet Valve if needed. See "Water Inlet Valve Test" b) Clean/unclog Water Dispense Valve. Replace Dispense Valve if defective.
5 No water is going into tank at all. or No water is coming from dilution nozzle	a) Water Inlet Valve malfunction. b) Hi-Level Float Switch malfunction. c) Probe malfunction. d) Solid State Water Level Controls board malfunction. e) Timer malfunction.	a) Check Water Inlet Valve. Replace if necessary. See "Water Inlet Valve Test" b) Test High-Level Float Switch. See "High-Level Float Test" c) Check Probe. Replace if necessary. d) Check The Water Level Controls. Replace if necessary. e) Check Timer: Time dispensing time vs. set time on Timer. Replace if necessary.
6 Water will not stop flowing into water tank.	a) Water Level Probe malfunction. b) Solenoid (Water Inlet Valve) malfunction. c) Solid State Water Level Control board malfunction. d) Float Switch malfunction.	a) Check Level Control Probe. Replace if necessary. See "ProbeTest". b) Check Solenoid. Replace if necessary. c) Check The Water Level Controls. Replace if necessary. d) Replace Float Switch.
7 Water is not heating up in the water tank.	a) Heater Switch is OFF. b) Thermostat is OFF. c) Loose connection on Thermostat. d) Hi-Limit Temperature Switch is tripped or it is defective. e) Heater is burned out or defective. h) Bad Low Temperature Cutout Circuit. Contactor/Relay.	a) Turn Heater Switch ON. b) Turn Thermostat ON. Turn Thermostat Knob <b>Clockwise</b> . c) Make sure all wires and ring terminals on the thermostat are tight. d) Reset the Hi-Limit Button, If heater still does not work, replace the Hi-limit Temperature Switch. e) Replace the Heater. h) Replace Contactor/ Relay.

# TEA BREWER TB-3 TB-5



TB-5 SHOWN

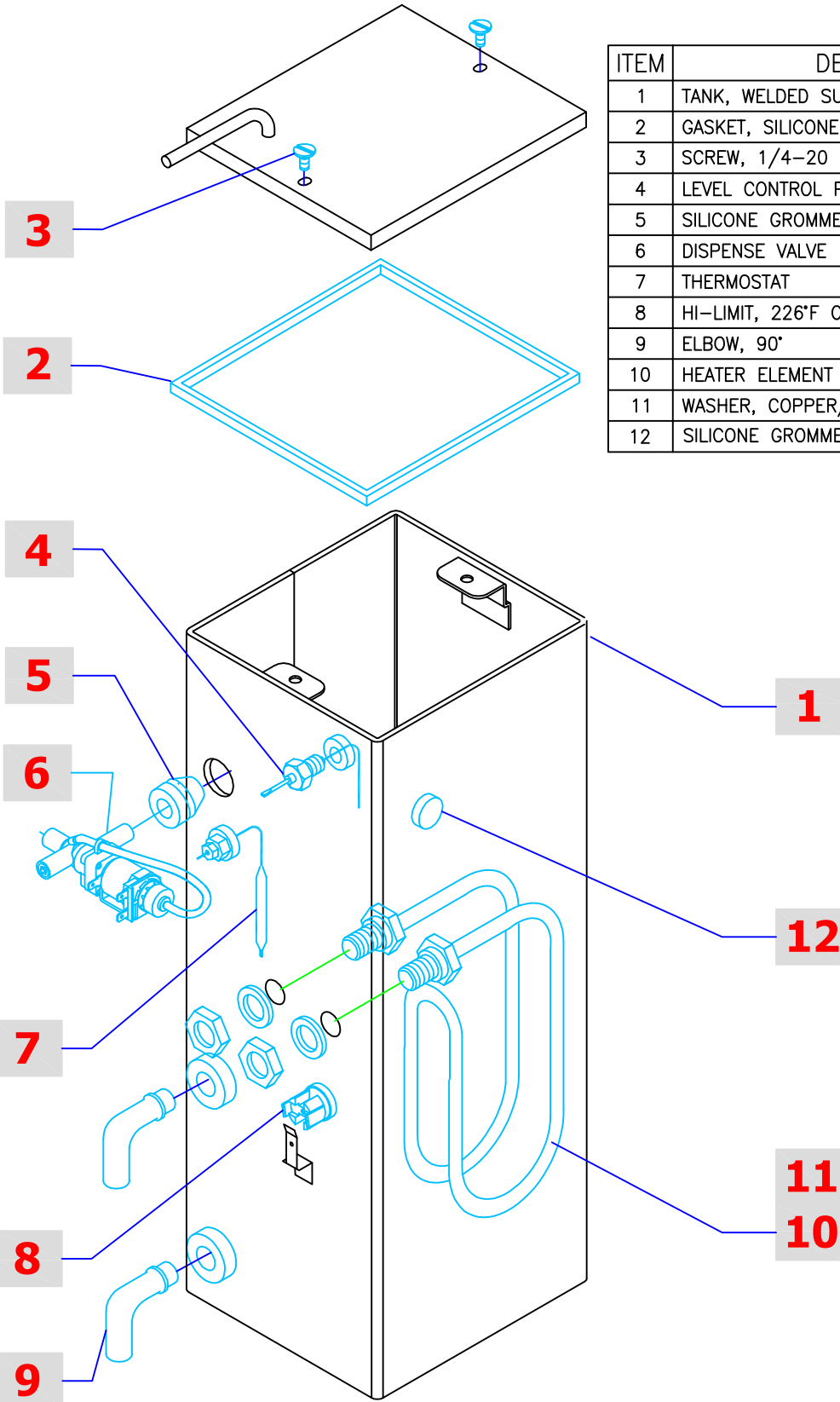


ITEM	DESCRIPTION	PART NO	QTY
1	INDICATOR LIGHT	32004	
2	BREW SWITCH	L291A	
3	DRAIN PLUG	M391A	
4	HOSE, DRAIN (24")	M326A	
5	DELAY TIMER	L595A	
6	WATER INLET VALVE	CD241	
7	HOSE, DILUTION (24")	M324A	
8	HOSE WATER INLET (24")	M326A	
9	DILUTION TUBE ASSEMBLY	H304Q	
10	HOT WATER TANK	RV33C	
11	POWER ON-OFF SWITCH	L155A	
12	THERMOSTAT	L681A	
13	HEATER SWITCH	L069A	
14	BREW TIMER	L265A	
15	WATER LEVEL CONTROL	L566A	
16	RELAY TEMPERATURE LOCK-OUT	L539A	
17	OVERFLOW HOSE	M545A	
18	BREW HOSE	M326A	
19	SPRAY TUBE ASSEMBLY	K671Q	
20	WASHER, RED SILICONE	MA16A	
21	SPRAY HEAD ADAPTER	K802A	
22	SPRAY HEAD	E101A	
23	FITTING, NOZZLE	K629A	
24	BREW-THRU COVER	Q184Q	

# HOT WATER TANK

## Part No. RV33C 3.25 Gal

ITEM	DESCRIPTION	PART NO	QTY
1	TANK, WELDED SUB-ASSEMBLY	RV33Q	1
2	GASKET, SILICONE BUTT SPLCED	M600A	1
3	SCREW, 1/4-20 x 5/8 SS	P465A	2
4	LEVEL CONTROL PROBE	K402Q	1
5	SILICONE GROMMET, 12mm	M461A	5
6	DISPENSE VALVE 110V AUK MULLER	L467A	1
7	THERMOSTAT	L681A	1
8	HI-LIMIT, 226°F CUTOUT	L573A	1
9	ELBOW, 90°	K525A	2
10	HEATER ELEMENT 120 V, 1750W	G382A	1
11	WASHER, COPPER/ TEFLON	M730A	2
12	SILICONE GROMMET, PLUG	M494A	1



# ADJUSTMENTS

TO BE PERFORMED BY QUALIFIED SERVICE PERSONNEL ONLY.

### Caution:

Brewer should be unplugged from electrical outlet before any service is performed.

The water flow rate coming from the hot water tank is constant/ fixed at 0.75 gal/min. Increasing or decreasing the amount of hot water dispensed from tank can also be used to adjust the strength of the tea.

The Longer water flows - More water - Weaker tea; Less water flows - Less water - Stronger tea.  
The TB-3 & TB-5 Brewer will complete a full cycle in approximately 5 TO 10 min.

1. BREW TIMER ADJUSTMENT (mounted inside top housing).  
Controls the brewing time (min.) for brewing Coffee and Hot Tea Concentrate  
Factory set at 3 min. for brewing 3 liters [3/4 gal.] of Tea Concentrate.  
[later to be diluted with 2 1/4 gal. of cold water which makes up the total 3 gal. Iced tea].

To increase or decrease dispensing time and volume of hot water dispensed, turn knob in the direction shown on timer.

Note: The brewing time, temperature, and amount of product used in the funnel effects the drink strength. See chart of Tea Flavors and Grams to be used.

### TO RESET TO FACTORY SETTINGS:

- \*Push the Brew Button (HOT TEA), then adjust Timer to 3 or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.
- \*Adjust the Dispense Valve 1/4 turn at a time, if necessary, to increase or decrease the Hot Water Flow.
- \*Push the Brew Button (ICED TEA), then adjust the Timer to 3 min. or 5 min. [for 3 or 5 gal.] depending on the water pressure in the main water line.

3. COLD WATER DILUTION

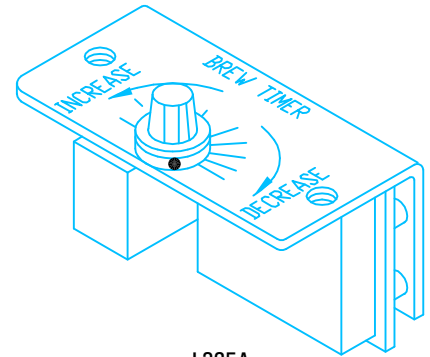
DELAY TIMER ADJUSTMENT (located inside the unit, near the water inlet valve).

Set Delay Timer knob approximately as shown in picture. This setting corresponds to a delay time of 1.5 minutes after the hot tea begins to dispense. If the water pressure requires a different setting on the Cold Water Timer, then the Delay Timer also needs to be adjusted so that it delays the Cold Water 1.5 minutes after the hot tea begins to dispense.

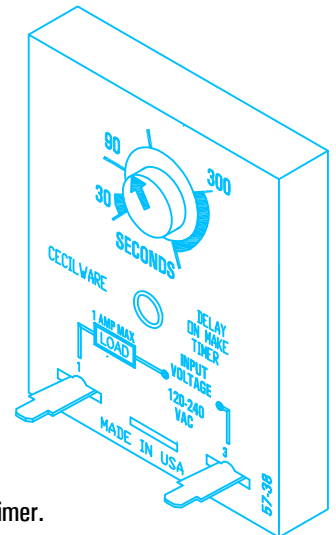
### SPECIAL ORDER

This setting corresponds to a delay time of 5 minutes after the hot tea finishes dispensing.

If the water pressure is higher than 20 PSI, decrease the setting on the Cold Water Timer and Delay Timer.  
If the water pressure is lower than 20 PSI, increase only the setting on the Cold Water Timer to Max.



L265A  
BREW TIMER

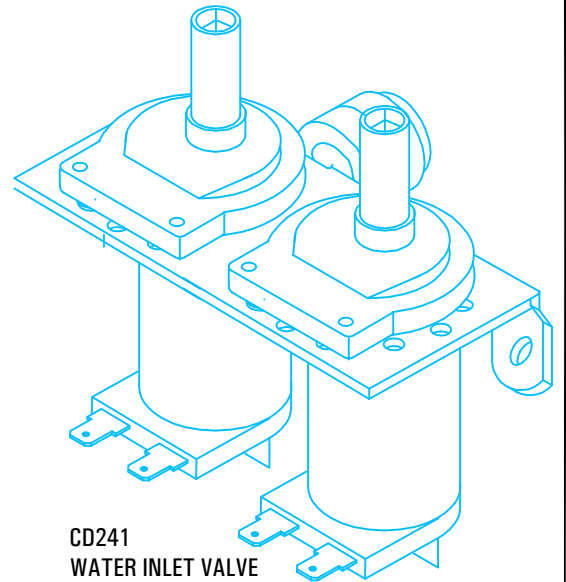


L595A  
DELAY TIMER

5. DUAL WATER INLET VALVE:

The Water Inlet Valve is located on the lower part of the main body with the threaded end protruding out of in the back.

The Water Inlet Valve allows water flow up to .87 gal./min. [gpm]. One side supplies water to the tank and one side supplies water directly to the Iced Tea dilution water nozzle. The time that each side draws water is controlled by the Hot Water timer and Cold Water Timer.

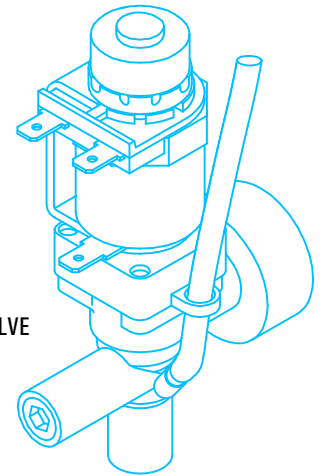


CD241  
WATER INLET VALVE

6. DISPENSE VALVE:

Locate Dispense Valve, by removing the top lid of machine. Looking down into the machine, the Dispense Valve is mounted on the tank. FIXED FLOW: 1 LITER/ MINUTE [0.26 gal./ minute]

TB-3 3 liters in 3 minutes [0.78 gal. in 3 minutes]  
TB-5 5 liters in 5 minutes [1.3 gal. in 5 minutes]



L467A  
DISPENSE VALVE

7. THERMOSTAT ADJUSTMENT:

Locate Thermostat: Remove the top cover. Thermostat is mounted on top of tank. The thermostat is factory set to deliver hot brewing water at 195°F with the thermostat knob turned to full ON position. If adjustments should be necessary to increase or decrease the water TEMPERATURE, proceed as follows:

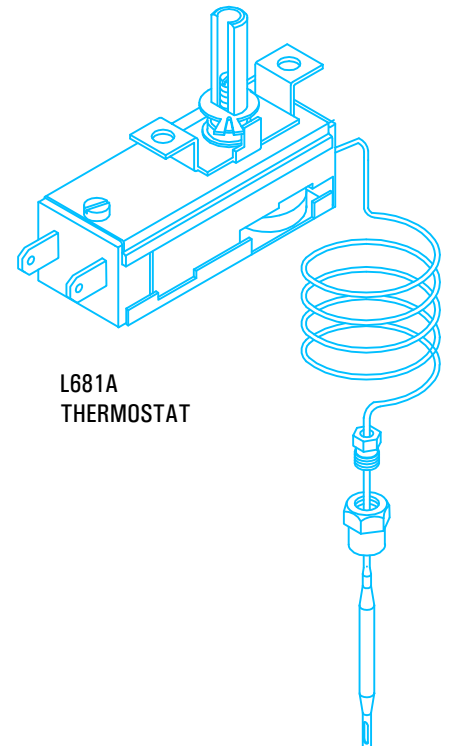
To INCREASE the water temperature,

Turn Thermostat Shaft to its maximum clockwise, CW, position.

Remove the knob and locate the Slotted Adjustment Screw inside the hollow thermostat shaft. Using a narrow-bladed screwdriver, engage slotted adjustment screw and turn it ¼ turn slowly counterclockwise, CCW.

Allow a few minutes for the temperature to reach set level. The Heater Light will go ON, indicating the heating element is activated, wait for it to go OFF, indicating that the water has reached new set temperature. Take a temperature reading and repeat if necessary.

To DECREASE the water temperature - simply turn the Thermostat Knob one notch counterclockwise CCW to the next lower dial setting.



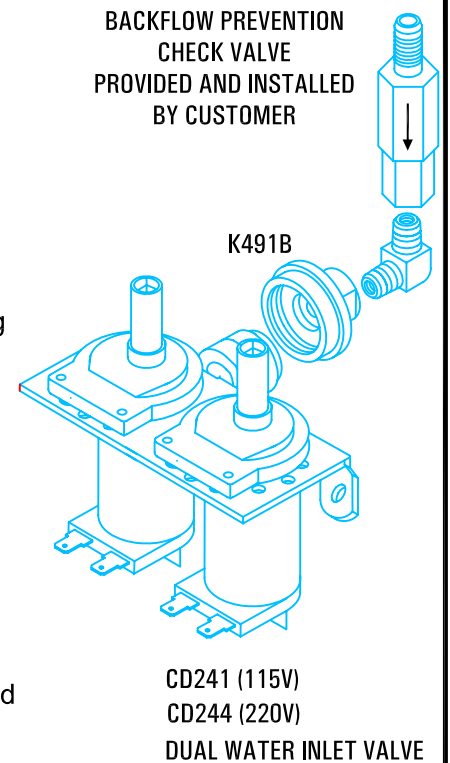
L681A  
THERMOSTAT

## CRITICAL COMPONENTS TESTS

### A) Water Inlet Valve Test

Check hot water side, going to tank: Turn power off. If the water level rises inside the tank, the Water Inlet Valve is leaking. Disconnect wires from the Water Inlet Valve coil and connect a 2 wire line cord to the terminals. Plug it into electrical outlet. If water flows in and stops when you pull it out, the Valve is working fine. Repeat this test a few times. The problem may be in the Probe or Water Level Control Board. If water does not flow in when the cord is plugged into an electrical outlet, the Solenoid coil may be damaged, opened, or the valve may have an obstruction preventing the water from flowing in. Clean or replace it.

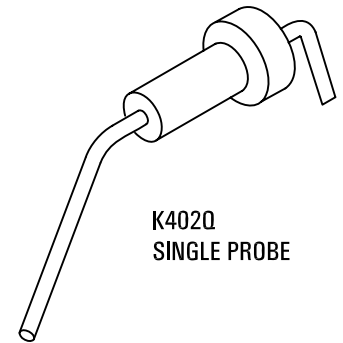
Check cold water side, going to dilution nozzle: Turn power off. If water keeps coming out of the dilution nozzle, the solenoid might be clogged or damaged. Check Valve should be provided and installed by the customer to prevent backflow. To check proper function of Check Valve, disconnect water line from the Check Valve, check for dripping from the disconnected end of the Check Valve. If it leaks replace it.



### B) Probe Test

If lack of water persists, check the probe as follows:

Turn on the power and water supply. Check inside the tank to make sure the water is not touching the Probe. Pull wire and terminal out of the Probe rod. If water still does not flow after the wire is disconnected from the Probe, the problem may be in the Solid State Water Level Control Board. If water starts flowing into the tank, the Probe may be grounded, due to excessive liming. Check with Ohm meter. Clean or replace probe.



### C) Solid State Water Level Control Board Test

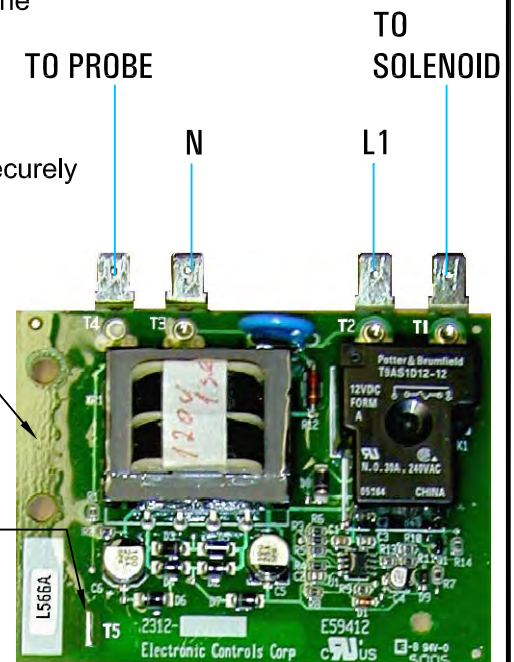
Check the Board as follows:

1. Make sure there is power input to the Board at the terminals 2 & 3 Your voltmeter should read 115 Volts or 220 Volts. It should read the same at terminals 1 & 3. This is the output power to electrify the coil of the Solenoid Valve to open it. The lack of voltage at terminals 2 & 4 will indicate that the Board is not working properly.
2. Make sure all wire connections to the Board are tight.
3. The grounding plate at the top, in the back of the board should be securely Grounded.  
The Board will not work or will work erratically, if it is not grounded properly. If after this, the Board is still failing to open the Water Inlet Valve, replace it.

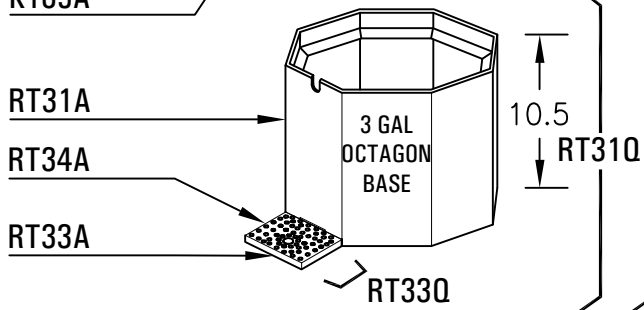
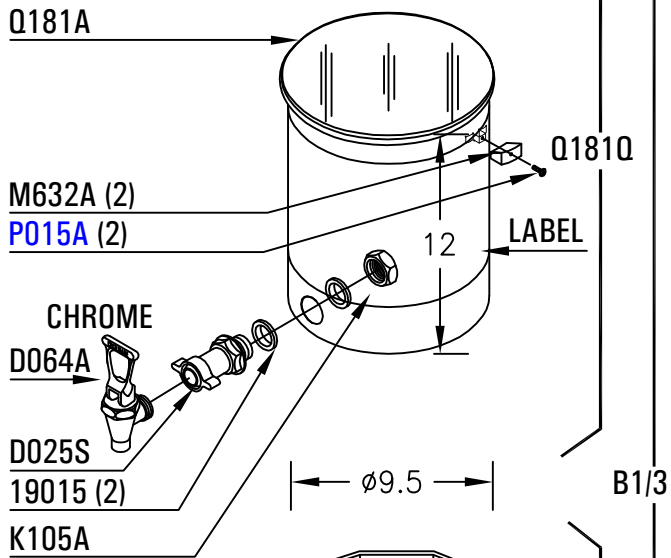
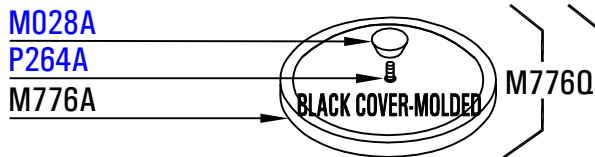
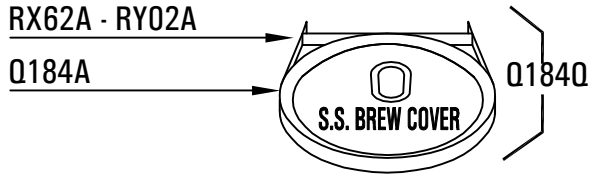
GROUNDING PLATE IN BACK OF THE BOARD

GROUND TERMINAL

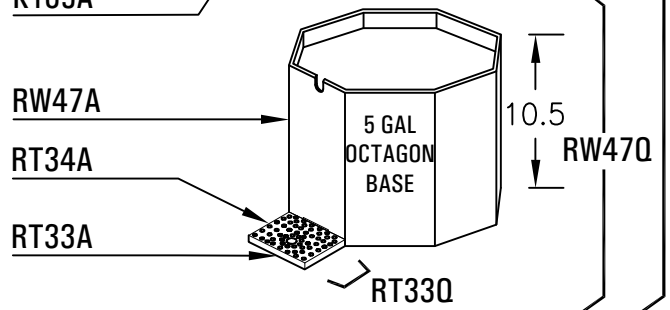
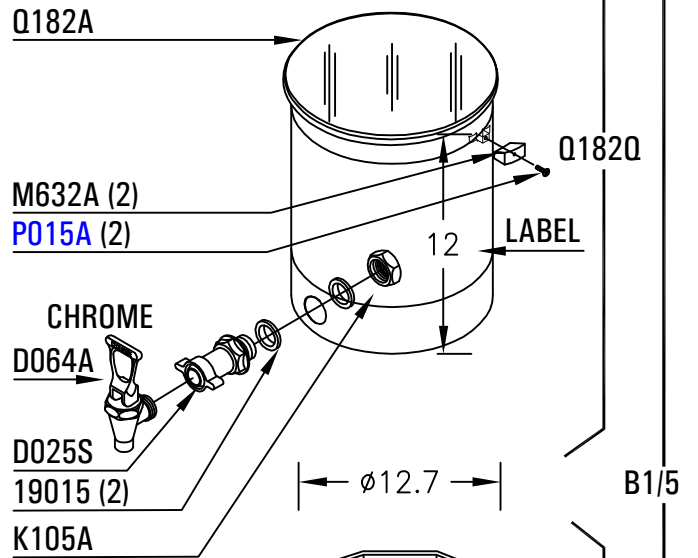
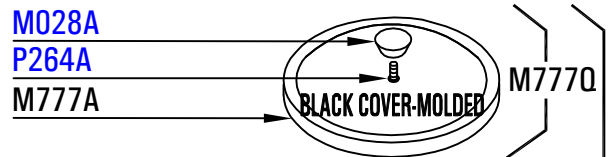
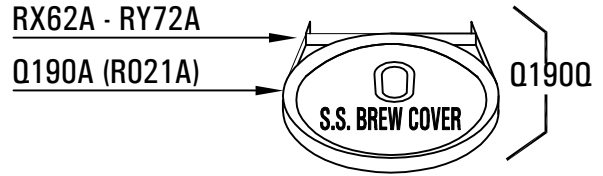
SINGLE PROBE LIQUID LEVEL CONTROLLER  
L566A (115 V)  
L599A (220V)



## B-1/3 (3 GALLON)



## B-1/5 (5 GALLON)



# **INSTALLATION AND OPERATING INSTRUCTIONS**

**MODEL: TB-3P**

## **MANUAL POUR-OVER BREWER**

**WARNING: MACHINE WARRANTY IS VOID IF CONNECTED TO ANY VOLTAGE OTHER THAN 120 VOLTS.**

**NOTE:** A dedicated 120 Volt, 15-Ampere Grounded Outlet should be supplied for each unit installed. Check local codes for compliance installation.

The TB-3P is a Manual Pour-over Brewer and therefore is NOT equipped with water inlet connection. Items shipped with Brewer: ½ Gal. Pitcher, 4” legs, drip tray and Instruction Manual.

## **SETTING UP THE BREWER**

1. Carefully remove the Tea Brewer from the carton.
2. Remove the 3-Gallon Tea Dispenser.
3. Place the 3 Gallon Tea Dispenser, with Brew Cover, onto the base of the Brewer with the hole in the cover positioned under the brew funnel.

## **PRIMING INSTRUCTIONS**

**NOTE:** The Brewer must be primed when first installed to remove all air from the system and to obtain the correct volume of water during regular operation.

***AIR LOCK: Occasionally the machine becomes air locked during this priming cycle. A few taps to the side of the machine will resolve this air lock problem.***

## **TO PRIME:**

1. Plug into dedicated 120 Volt 15 Amp Grounded Outlet.
2. Turn the **RED** Power Switch to “**ON**”. Place the brew funnel and 3 Gallon Tea Dispenser in position, pour **one ½ Gallon Pitcher** (supplied) of cold water through the screened opening in the top cover **AT 2 MINUTE INTERVALS**. Allow 30 seconds for the **GREEN Ready Light** to come on. A lit **Ready Light** indicates that the system is energized and that the brew cycle is just about to begin. If ready light does not come on within 30 seconds, the machine is air locked (see **AIR LOCK** above).
3. When the ready light goes out and the funnel stops dripping, (about 9 to 10 minutes) the priming cycle is finished.
4. The machine is now ready to brew a batch of Fresh Brewed Iced Tea.
5. **NOTE:** The above outlined procedure is only required during the initial set up of the brewer or when the brewer has been serviced and the generator tank has been drained.

## **TO BREW:**

1. Place the 3 Gallon Tea Dispenser, with Brew-thru Cover, onto the base of the Brewer with the hole in the cover positioned under the brew funnel.
2. Place 3 oz. Tea Bag on brew funnel platform, and insert into brewer.
3. Pour **two ½ Gallon Pitchers of Cold Tap Water** through the screened top opening.
4. When the green Brew Light goes out and the funnel stops dripping (approx. 10 minutes after the start), remove the Dispenser cover and add **Cold Tap Water** to the **TEA CONCENTRATE** up to the 3 Gallon mark.

- Shut off **HEATER SWITCH** [toggle down]. This will bypass the lockout circuit.

## **DELIMING PROCEDURE:**

Unplug the power cord.

Remove the front panel.

Remove Plug at the bottom of the generator and drain the generator tank.

Replace Plug and pour one (1) cup of de-limer or white vinegar through the top opening and let stand overnight to fully dissolve all lime deposits.

Remove Plug and drain the generator tank of the residue.

With Plug removed, pour an additional decanter of warm water through the top opening to fully rinse out any remaining dissolved residue.

## **TO REMOVE THE GENERATOR:**

Unplug the power cord.

Remove the front panel.

Remove drain plug and drain generator tank.

Disconnect electrical wires from the generator element and the hi-limit switch (see illustration).

Remove 2 mounting screws and hose from flow switch, then pull generator down

Service or replace the generator.

## **TO REMOVE FLOW SWITCH:**

Unplug the power cord.

Remove the front panel.

Remove the hose clamps and hoses from the flow switch.

Remove wire leads from the switch by gently wiggling the wire terminals of the switch connector (Note position of wires before disconnecting them from the switch).

Check the switch for obstructions and replace if necessary.

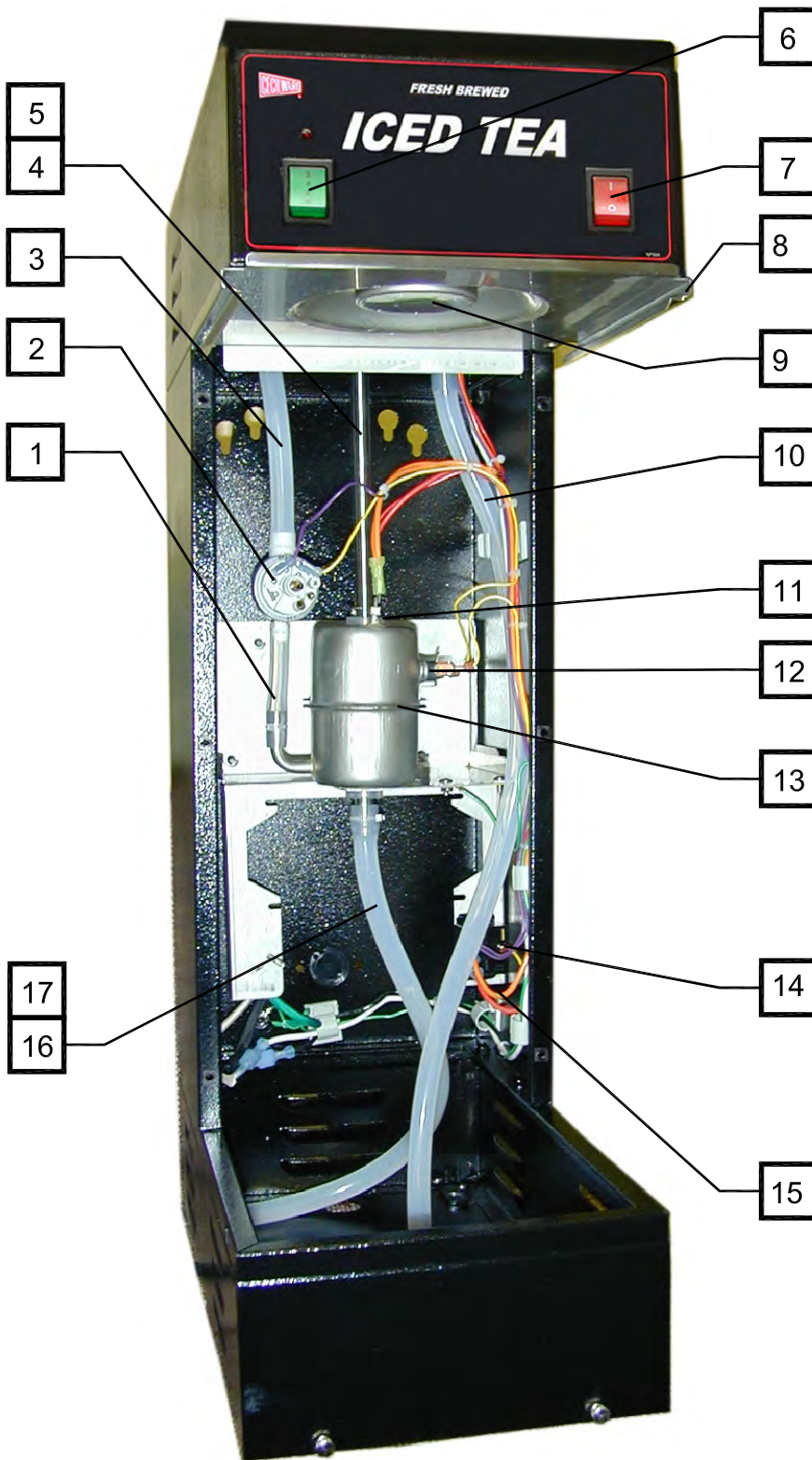
Assemble in reverse order.

## TROUBLE SHOOTING GUIDE

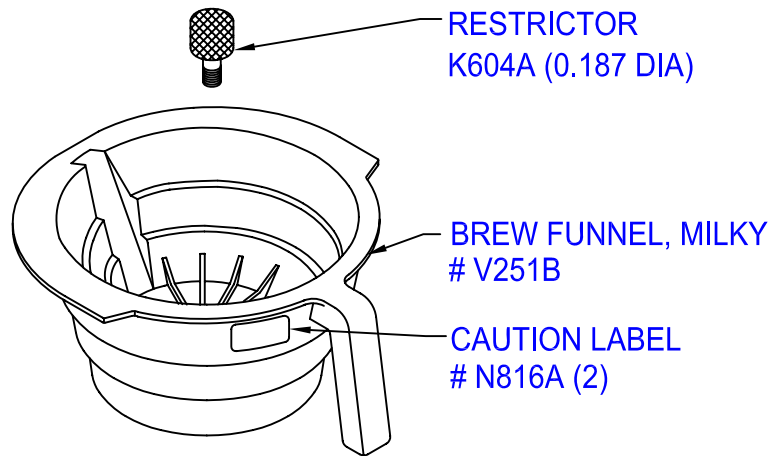
**WARNING:** To reduce the risk of electrical shock unplug the dispenser power cord before repairing or replacing any internal components of the unit.. Before any attempt to replace a component be sure to check all electrical connections for proper contact

PROBLEM	PROBABLE CAUSE	REMEDY
1 Brewer Does Not Brew	No power at outlet	Circuit Breaker tripped due to overloaded outlet.
2 No Spray from Spray head	Brew Switch Off  No Water in Trough  Air Locked Flow Switch  Clogged Up Flow Switch	Activate Brew Switch  Pour 1 Decanter through Opening <b>Warning:</b> 2 Decanters Maximum  Bump Side of Brewer to Release Airlock.  Unplug Unit; Remove Front Cover, Remove Flow Switch and Clear Switch by Blowing Out Obstructive Material (scale).
3 Brewer Performs Poorly, Steams Excessively	Restricted Flow Switch  Clogged Spray Head  Overflow Tube Slipped Out of Accumulator Assembly Allowing Hot Water To Heat Up Water In Trough	Remove and Clean Flow Switch  Remove and Clean Spray head  Remove Top Cover. Connect Over flow Tube to Accumulator
4 Brewer Takes too Long To Brew	Limed Up Generator	De-lime Generator (See De-liming Procedure)
5 Brewer Still Does not Brew When Power Is On and Brew Switch, Flow Switch and Power Relay Checks Out O.K.	Heating Element Inside Generator Assembly Defective  Bad or Incorrect Wiring	Remove and Replace Generator Assembly.  Check Wiring of Components Against Wiring Diagram. Check for Loose Connection.

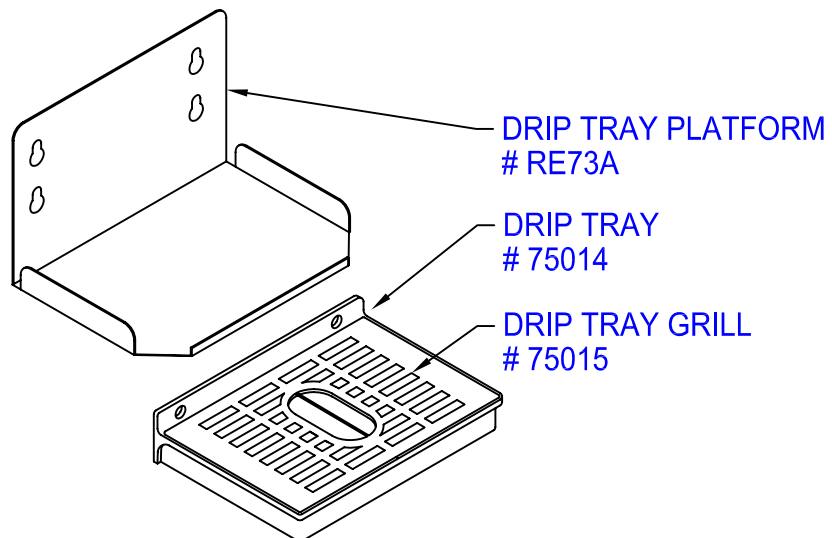
# TEA BREWER TB-3P (MANUAL POUROVER)



**LARGE FUNNEL WITH WIDE RIM  
USED ON TB-3P  
PART NO V251P**

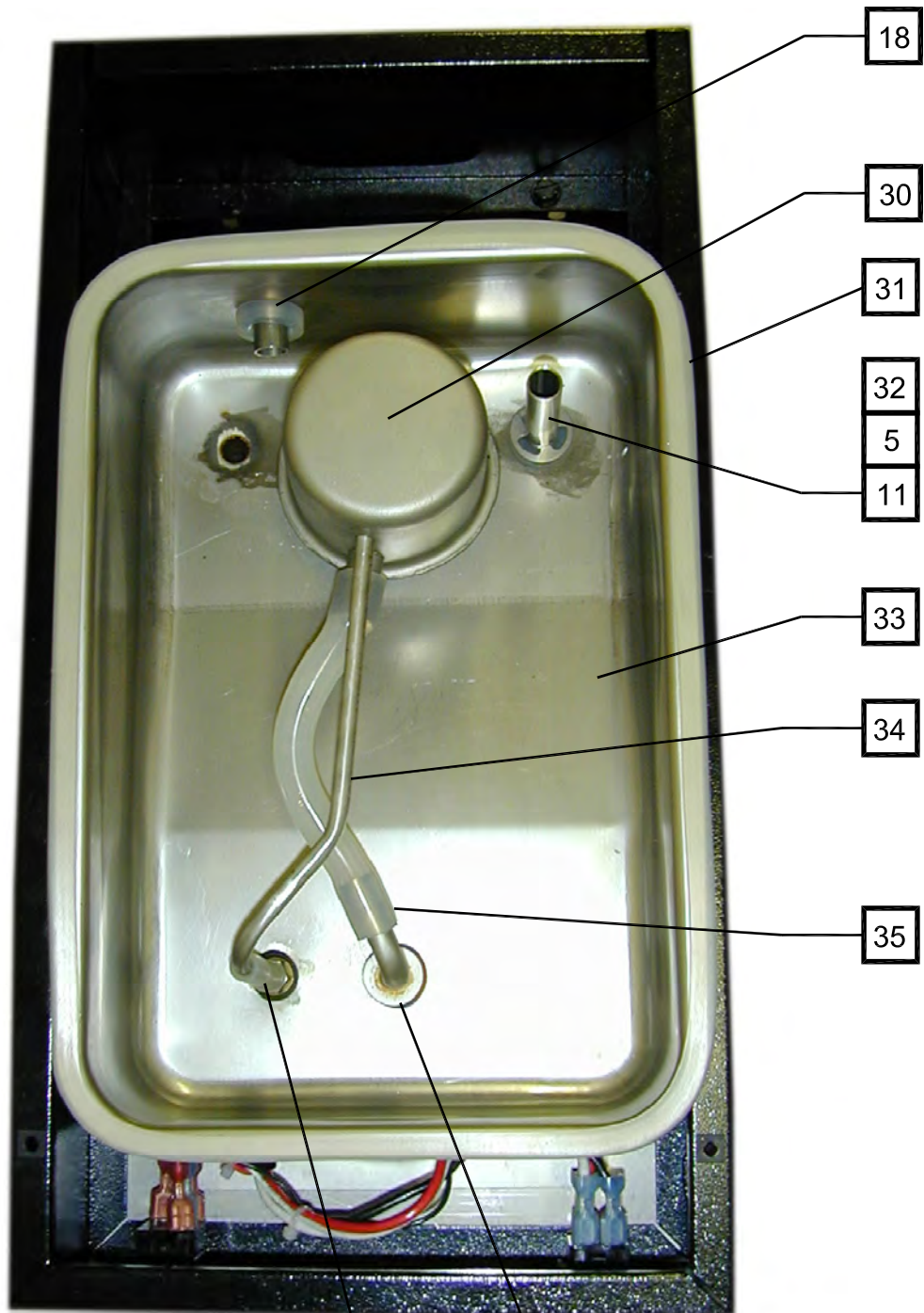


**DRIP TRAY**



# TEA BREWER TB-3P (MANUAL POUROVER)

## TOP VIEW



18

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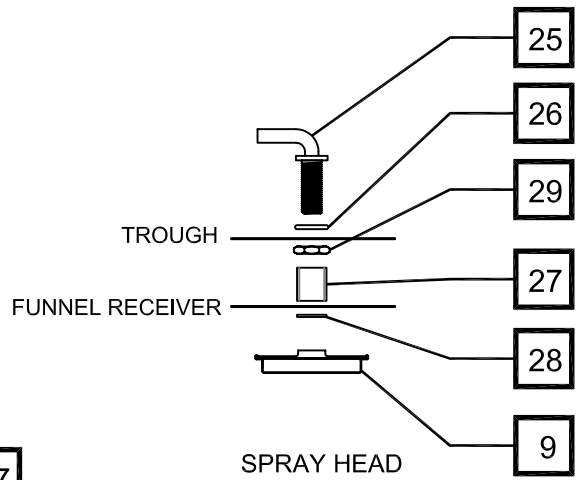
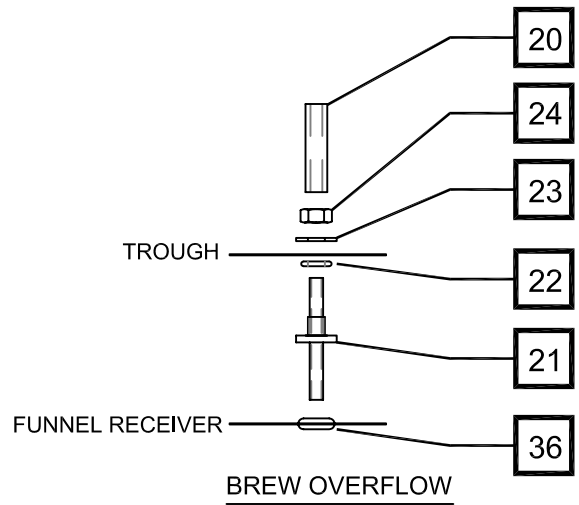
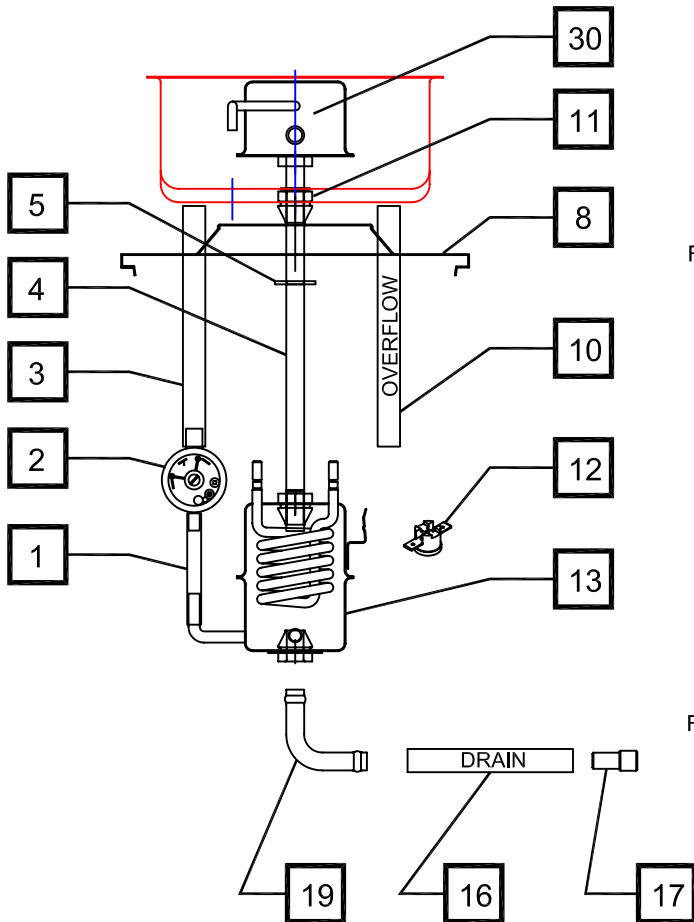
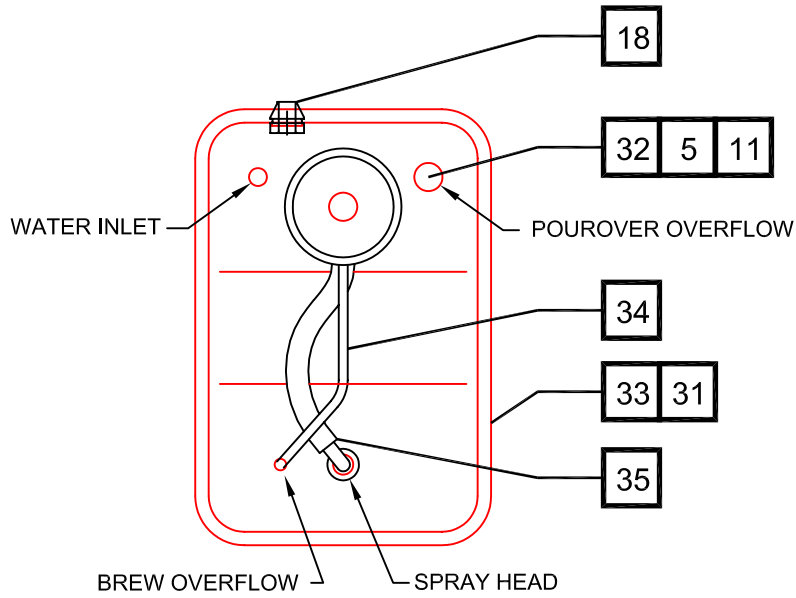
35

BREW OVERFLOW

SPRAY HEAD

# TEA BREWER TB-3P (MANUAL POUROVER)

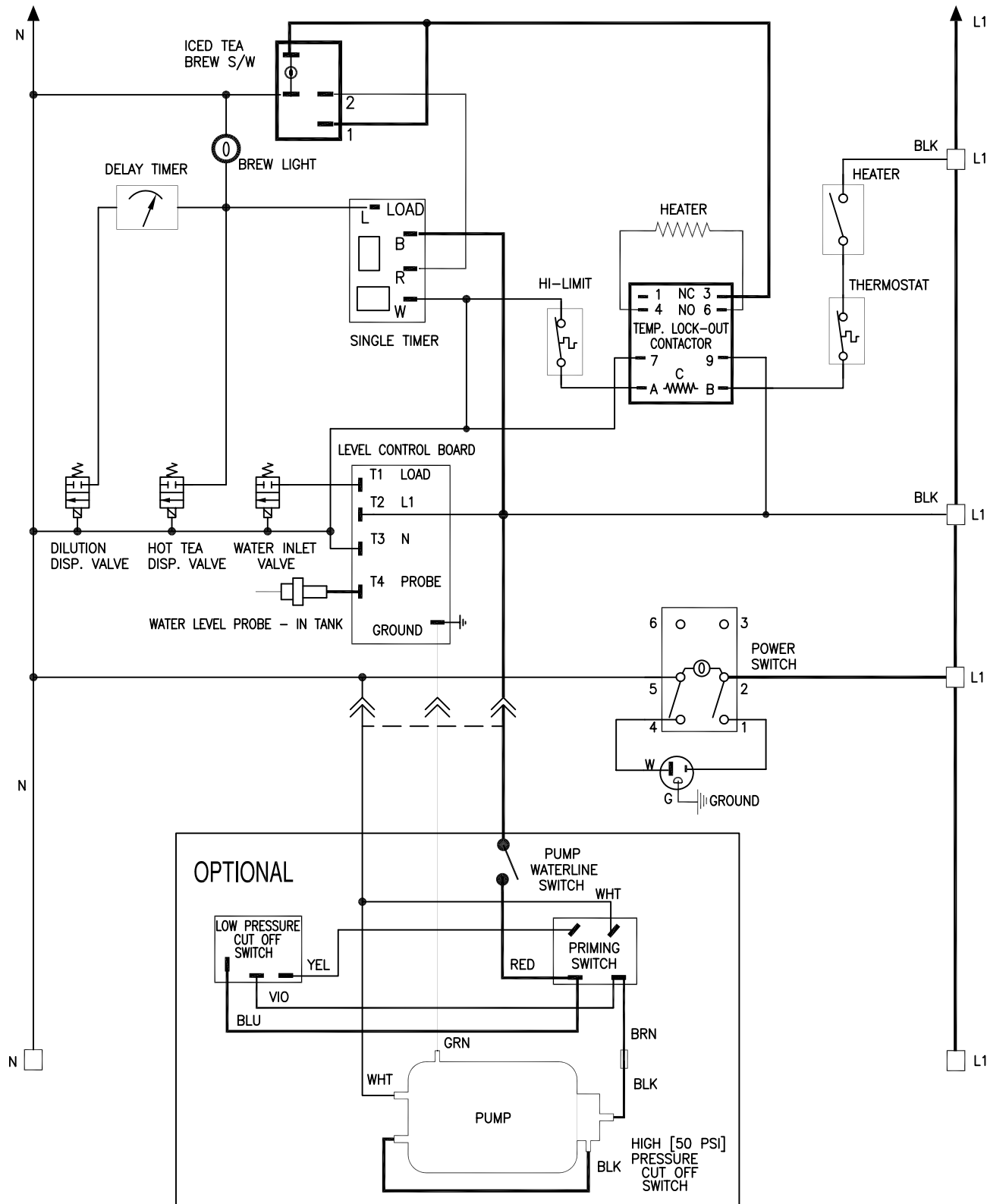
## PARTS DIAGRAM



## PARTS LIST : TB-3P

ITEM	DESCRIPTION	PART NO	QTY
1	SILICONE TUBING, FLOW SWITCH LOWER - 5/16 ID x 3 3/8" LG	M324A	
2	FLOW SWITCH	L215A	
3	SILICONE TUBING, FLOW SWITCH UPPER - 3/8 ID x 6 1/4" LG	M326A	
4	ACCUMULATOR TUBE - ST. STEEL	H361A	
5	RETAINING RING	P507A	
6	BREW LIGHT, GREEN	L289A	
7	POWER SWITCH - RED	L155A	
8	FUNNEL RECEIVER	SE16Q	
9	SPRAY HEAD	K212Q	
10	SILICONE TUBING, TROUGH OVERFLOW - 3/8 ID x 32" LG	M326A	
11	SILICONE GROMMET 12 mm	M461A	
12	HI-LIMIT 220°F CUTOFF 15 AMP	L573A	
13	GENERATOR ASSY	UB35Q	
14	CONTACTOR 120 VOLTS, 15 AMP	B129A	
15	WIRING HARNESS (LTB-3P)	CH76A	
16	SILICONE TUBING, DRAIN - 3/8 ID x 16" LG	M326A	
17	DRAIN PLUG	M391A	
18	SILICONE GROMMET PLUG (LTB-3P)	M494A	
19	WATER INLET FITTING (LTB-3A)	K525A	
20	SILICONE TUBING, BREW OVERFLOW 3/16 ID x 1 5/8" LG	M545A	
21	FITTING, OVERFLOW	K660A	
22	GASKET WASHER 0.312' ID, 0.562' OD	M808A	
23	WASHER 5/16 ID S.S.	P561A	
24	JAM NUT 5/16-24	P558A	
25	SPRAY HEAD FITTING	K659Q	
26	GASKET WASHER 0.562 ID x 0.812 OD	M809A	
27	SPACER, NYLON 0.562 ID x 0.750 OD x 0.750 LONG	M847A	
28	FLAT WASHER 0.562 ID S.S.	P175A	
29	JAM NUT 5/16-18	P557A	
30	ACCUMULATOR	UB37Q	
31	TROUGH SILICONE GASKET	20046	
32	POUROVER OVERFLOW TUBE S.S.	H362A	
33	TROUGH SUB-ASSY	TA04Q	
34	BREW OVERFLOW TUBE 1/4" S.S.	H199A	
35	SILICONE TUBING, BREW HOSE 3/8 ID x 6" LG	M326A	
36	GROMMET, RUBBER 3/8 ID	M218A	
37	PITCHER	M680A	

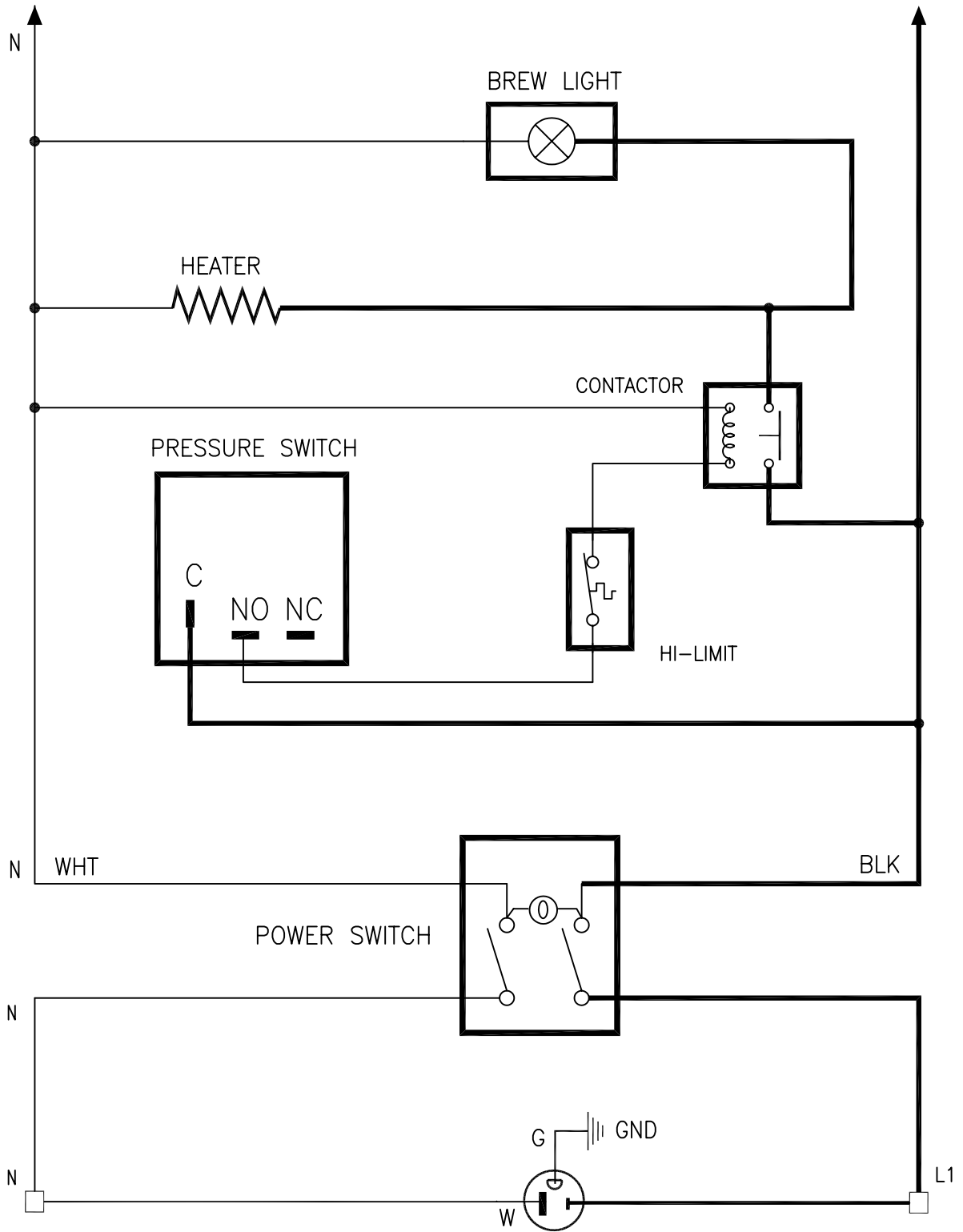
# ELECTRICAL SCHEMATIC



USED ON: LTB-103, LTB-105, LTB-103-1R, LTB-105-1R, TB-3, TB-5

NE89A

# ELECTRICAL SCHEMATIC



USED ON: LTB-3P, LTB-3P-1R, TB-3P

NE130