# NEWCO ENTERPRISES

INSTALLATION and OPERATION MANUAL for GX SERIES BREWERS

<table>
<thead>
<tr>
<th>Model</th>
<th>No of Warmers</th>
<th>Width</th>
<th>Length</th>
<th>Height*</th>
<th>US 120V Amps</th>
<th>US 120/240V Amps</th>
<th>Canada 120V Amps</th>
<th>Canada 120/240V Amps</th>
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<tbody>
<tr>
<td>GXF1-15</td>
<td>1</td>
<td>9-1/2&quot;</td>
<td>19&quot;</td>
<td>20-3/4&quot;</td>
<td>12.7</td>
<td>24.1</td>
<td>10.8</td>
<td>20.3</td>
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<td>GXF1-30</td>
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<td>19&quot;</td>
<td>26-3/8&quot;</td>
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<td>24.1</td>
<td>10.8</td>
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<td>22-3/8&quot;</td>
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<td>24.9</td>
<td>11.6</td>
<td>21.1</td>
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<td>28</td>
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<td>21.1</td>
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<td>19&quot;</td>
<td>22-3/8&quot;</td>
<td>14.4</td>
<td>25.8</td>
<td>12.5</td>
<td>22</td>
</tr>
<tr>
<td>GXF3-30</td>
<td>3</td>
<td>9-1/2&quot;</td>
<td>19&quot;</td>
<td>28</td>
<td>14.4</td>
<td>25.8</td>
<td>12.5</td>
<td>22</td>
</tr>
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<td>19&quot;</td>
<td>25-1/8&quot;</td>
<td>11.7</td>
<td>23.3</td>
<td>9.8</td>
<td>19.5</td>
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<td>19&quot;</td>
<td>32-9/16&quot;</td>
<td>11.7</td>
<td>23.3</td>
<td>9.8</td>
<td>19.5</td>
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<td>GXF-TD</td>
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<td>19&quot;</td>
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<td>19&quot;</td>
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<td>11.7</td>
<td>23.3</td>
<td>9.8</td>
<td>19.5</td>
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</table>

Shipping weight is approximately 50 pounds for all above units

* Height does not include the 4" adjustable legs. Add approximately 4" to the height shown when using these legs.

NOTE: Automatic models without faucet and non plumbed in units are also available.
PLUMBER’S INSTALLATION INSTRUCTIONS (AUTOMATIC BREWERS)

CAUTION: Power to brewer must be OFF before proceeding with plumbing installation.

1) Attach strainer assembly to back of brewer if desired. Note: Faucet units will have a mini arrestor installed on the back of the brewer to which strainer should be attached. Strainer inlet will point down.

2) Flush water line before installing brewer. Brewer should be connected to COLD WATER LINE for best operation.

3) Water pressure should be at least 20 lbs. For less than a 25 ft run, use 1/4” copper tubing and connect to 1/2” or larger water line. For longer runs, use 3/8” copper tubing & connect to 1/2” or larger water line and provide an adapter fitting for connection to the brewer.

4) If installed with saddle valve, the valve should have a minimum of 1/8” port hole for up to 25 ft run, and 5/16” port hole for over 25 ft runs.

5) Connect incoming water line to the strainer on the back of the brewer. Manufacturer recommends connecting to copper tubing.

ELECTRICAL HOOKUP

FILL BREWER TANK WITH WATER BEFORE CONNECTING TO POWER SUPPLY!

WARNING: - Read and follow installation instructions before plugging or wiring in machine to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the name plate.

This brewer is Voltage Convertible and may be hooked up to either a 120V ac or 240V ac single phase circuit. The pictorial view on the next page illustrates the power cord connection to the terminal block for both circuits. A wiring diagram on the rear of this manual illustrates the complete brewer wiring. Kits required for converting between the voltages, along with an assembly illustration, are shown on the next page.

Note that on 240 V circuits the tank heater system is the only portion of the brewer running on 240V. The balance of components are powered by 120V obtained by tapping one leg, L1, of the circuit. Refer to the wiring diagram on the back page for hookup of other internal wiring in brewer. Note that the position of the orange wire with the white stripe is the only change to internal wiring between 120V and 240V hookup. The white wire with red stripe should be positioned on the Neutral terminal of the terminal block for 120 V o

To attach power cord or conduit:

1) Remove the front access panel covering component area by removing the four retaining screws.

2) Locate the cord plate (Pg 3, Item A) on rear of unit and remove the two screws retaining it. Remove the cord plate.

3) Note the cord plate serves multiple functions as a cord plate, heat shield and as a feed through device to assist in feeding the cord from the rear of brewer to the front component area. Note that 120V units will have an adaptor plate also (Pg 3, Item 3).

For 120V units remove the cable connector (Pg 3 Item 7) if present. Insert the power cord and plate assembly (Pg 3, Item 4) through the cord plate/shield (Pg 3, Item A) and through the bushing (Pg 3, Item B) at the other end of shield.

For 240 V units remove the power cord and plate assembly if present (Pg 3, Item 4). Attach cable connector/strain relief (Pg 3, Item B) to the cord plate/shield if not already present. Insert appropriate power cord/conduit through the cord plate/shield. Feed wire leads through bushing at other end of shield.

4) Using the cord plate/shield, guide cord through terminal block access hole and reattach cord plate, and adapter plate on 120 V models, to the brewer.
5) Make electrical connections as shown below and on the wiring diagram on the back of manual. Tighten strain relief as applicable.

6) If the brewer has been converted from the original voltage as shown on the serial tag it will be necessary to apply the appropriate electrical rating decal (Pg 3, Items 5 and 8) in place on the serial tag to cover the previous rating.

<table>
<thead>
<tr>
<th>Item</th>
<th>Part No</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>701555</td>
<td>Cord, 15 A</td>
</tr>
<tr>
<td>2</td>
<td>101035</td>
<td>Strain Relief, 15 A</td>
</tr>
<tr>
<td>3</td>
<td>511005</td>
<td>Plate, Adapter 15 A</td>
</tr>
<tr>
<td>4</td>
<td>701467</td>
<td>Cord/Plate Assy 15 A  Includes 1, 2 and 3</td>
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<td>5</td>
<td>701468</td>
<td>Label, Electrical Rating, 120 V</td>
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<td>6</td>
<td>701466</td>
<td>Kit, GX Perm to Cord Includes 4 and 5</td>
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<tr>
<td>7</td>
<td>511054</td>
<td>Cable Connector</td>
</tr>
<tr>
<td>8</td>
<td>701471</td>
<td>Label, Electrical Rating, 120/240 V</td>
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<tr>
<td>9</td>
<td>701469</td>
<td>Kit, GX Cord to Perm Includes 7 and 8</td>
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INSTALLATION INSTRUCTIONS

WARNING: - Read and follow installation instructions before plugging or wiring in machine to electrical circuit.

REFER TO THE ILLUSTRATION ON PAGE 6 FOR LOCATION OF REFERENCED COMPONENTS

1) Place the decanter under brew basket, raise top evaporation cover and pour four decanters of water through the top pour-in screen. Water should come through the brew basket as the fourth decanter of water drains out of the pour in basin. If brewer does not have a pour in opening remove top cover and pour water directly into receiving pan. The brewer tank is now full and the unit may be plugged into or wired to an appropriate voltage circuit as indicated on the serial tag.

INSTALLATION INSTRUCTIONS (CONT’D)
INSTALLATION INSTRUCTIONS (CONT’D)

2) For Automatic Models: Adjust the “Brew” dial on timer to deliver desired amount of water. Set volume selection switch to the "I POT" setting. To brew into a regular 60 oz. decanter, little adjustment should be needed. Turn timer dial clockwise to increase volume of water, and counter clockwise to decrease volume. The "II POT" setting will automatically be set to deliver twice the volume of water as the "I POT" setting. If the brewer has 3 volume selections the "III POT" setting will deliver three times that of the "I POT" setting. The dial labeled "Visa" on the timer may be set for an additional amount of time to flash the brew indicator on the faceplate to allow for time for the coffee to finish draining from the brewbasket after the fill cycle has completed.

3) Some GX model brewers incorporate an independent manual by-pass system. You can pass-up this step if your brewer does not have a by-pass system. by-pass calibration is done from brewer exterior. Locate the two screws on the front right side panel. See diagram below. These screws are your adjustment. Unless customer specified, Brewer is shipped with by-pass in the closed position.

Procedure:

a) IMPORTANT - Set the brewer volume first. See step 2 above. Once set, the by-pass does not affect total brew volume due to the design. The brew system calibration is based upon timing the water into the brewer which we call, fill time. Brew time is the amount of time it takes to siphon the water out of the tank through the sprayhead.

b) To adjust by-pass, turn both screws one full turn counter clockwise. This should deliver approximately a 10 % by-pass.

c) To measure your by-pass, refer to the chart below to give you the range available. The procedure is very simple.

USE CAUTION WHEN WORKING WITH VERY HOT WATER.

Remove the brew basket from the brew rails and position a metal container to collect the water from the sprayhead. The by-pass outlet is located in the right corner of the brew plate. Position a measuring container under the outlet and initiate a brew cycle, water will begin to flow out of the sprayhead and then out of the by-pass. At the point the by-pass begins flowing freely, time and collect 30 seconds of water and compare the volume with the chart below to determine your % of by-pass.

<table>
<thead>
<tr>
<th>Brew Time (Water Only)</th>
<th>Water Volume</th>
<th>by-pass In 30 Seconds</th>
<th>% Of by-pass</th>
<th>Total by-pass</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:00 min.</td>
<td>1 Gal</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td></td>
<td>1 Gal</td>
<td>3.00 oz.</td>
<td>10 %</td>
<td>13.0 oz.</td>
</tr>
<tr>
<td>3:30 min.</td>
<td>1 Gal</td>
<td>4.75 oz</td>
<td>15 %</td>
<td>19.0 oz.</td>
</tr>
<tr>
<td></td>
<td>1 Gal</td>
<td>6.00 oz</td>
<td>20 %</td>
<td>25.5 oz.</td>
</tr>
<tr>
<td></td>
<td>1 Gal</td>
<td>7.00 oz</td>
<td>25 %</td>
<td>32.0 oz.</td>
</tr>
<tr>
<td>3:00 min.</td>
<td>1 Gal</td>
<td>8.00 oz</td>
<td>30 %</td>
<td>38.0 oz.</td>
</tr>
<tr>
<td>* 2:45 min.</td>
<td>1 Gal</td>
<td>11.00 oz</td>
<td>35 %</td>
<td>45.0 oz.</td>
</tr>
<tr>
<td>* 2:30 min.</td>
<td>1 Gal</td>
<td>13.00 oz</td>
<td>40 %</td>
<td>52.0 oz.</td>
</tr>
</tbody>
</table>

* change sprayhead to P/N 100024

d) This system is designed to allow you to adjust brew-steeping time to enhance the recipe of the coffee being brewed. Bypassing is used when brewing large volumes of coffee. NEWCO has three Brew Baskets available. Brewer comes standard with Plastic Color Changing Basket P/N 701714

4) For 120 V units the brewer is shipped with thermostat turned on. 240 V units have the thermostat shut off. Turning the thermostat knob clockwise will increase the water temperature in the tank and counterclockwise will decrease it.

5) Allow 10 to 15 minutes for water in tank to heat to brewing temperature. (Additional water may drip from brew basket due to initial expansion of water in the tank). This will not occur thereafter.
6) After water has reached brewing temperature (thermostat will click off and heating noise will stop,) turn lower warmer/power switch to the ON position. To remove expanded water from tank, run one cycle by pouring one half decanter of water through pour-in screen (pour over models) or by depressing brew start switch (automatic models). After water begins to flow from the brew basket cancel brew cycle by turning the Lower/Power switch to the OFF position. Allow the unit to finish siphoning and then empty the decanter and replace below basket.

7) Run one cycle to check for the proper temperature setting with an accurate thermometer. Take the temperature of this water at a point below the brew basket opening, at the start of the brew cycle and when the decanter is half full. Recommended temperature of the water is approximately 195 F.

8) In higher altitude locations (5000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling.

9) CAUTION: On faucet models the water faucet will dispense hot water when the handle is pulled. The faucet system is independent of the brewing system and can be operated during brew cycle. Once the brewer is pressurized, operate faucet until water flows smoothly. Faucet flow rate may be adjusted by using the needle valve located on top of the brewers water tank.

COFFEE PREPARATION PROCEDURES

1) Place the filter into brew basket.

2) Place the appropriate amount of ground coffee into the filter for the volume of coffee to be brewed.

3) Slide the brew basket into holder.

4) Set the volume selection switch to the appropriate position for the volume of coffee to be brewed.

5) For warmer units:
   - Place empty decanter on warmer located directly under the brew basket
   - Turn corresponding warmer switch to ON position.

   For airpots or other dispensers:
   - Remove any non brew thru lids or pump stems
   - Place airpot under brew basket.

6) Pour decanter of water through pour-in screen into pour in basin (pour over models) or depress brew start switch (automatic models).

7) Hot water will be delivered through the sprayhead. This distributes the hot water evenly over the coffee bed within the brew basket. The coffee brew will drain from the brew basket into the decanter below.

8) The resultant coffee brew should be crystal clear and have the desired properties attainable through excellent extraction.

9) TURN OFF WARMER WHEN NOT IN USE. Red light indicates warmer is on.

10) To clean brew basket simply remove from brew rails and dump filter into waste basket. The brewing process, as described above, can now be started again.

LIMING

To prevent liming problems in tank fittings remove sprayhead and insert deliming spring all the way into the tank. When inserted into tank properly, no more than ten inches of the spring should be visible at the sprayhead fitting. Saw back and forth five or six times. This will keep fittings open and clear of lime. In hard water areas this should be done everyday. This process takes approximately one minute. In all areas the sprayhead should be cleaned at least once a week. Where bad liming has already occurred, a new complete tank assembly may be installed. The tank may be changed in approximately 5 minutes time.
WARRANTY

Applies to all equipment manufactured after 2/1/2017. This warranty supersedes all other previous warranties that are currently in manuals.

Newco warrants equipment manufactured by it for 1 year parts and labor.

Accessories and Dispensers 1 Year parts only.

Electronic Circuit and Control Boards- 3 years parts, 1 year labor.

Equipment manufactured by others and distributed by Newco- please see original equipment manufacturers warranty, Newco will follow.

These warranty periods run from the date of sale. Newco warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Newco or that, in Newco’s judgment, has been affected by misuse, neglect, alteration, improper installation or operation, relocation or reinstallation, improper maintenance or repair, incorrect voltage applied to the unit at any time, damage or casualty. This warranty does not apply to any equipment failures related to poor water quality, excessive lime and chlorine and non-periodic cleaning and descaling. Warranty is null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. In addition, this warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as faucet seat cups, sight gauge tubes, washers, o-rings, tubing, seals and gaskets.

This warranty is conditioned on the Buyer 1) giving Newco prompt notice of any claim to be made under this warranty by telephone at (800) 556-3926 or by writing to 3650 New Town Blvd, Saint Charles, MO 63301; 2) if requested by Newco, shipping the defective equipment prepaid to an authorized Newco service location; and 3) receiving prior authorization from Newco that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Newco are not authorized to make modifications to this warranty or to make additional warranties that are binding on Newco. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Newco determines in its sole discretion that the equipment does not conform to the warranty, Newco, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Newco Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER’S REMEDY AGAINST NEWCO FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT NEWCO’S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall Newco be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer’s customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.
GX SERIES REPLACEMENT PARTS LIST

See Page 3 for Voltage Conversion Kits and GX Replacement Parts Manual for complete P/N information.

701650 Valve Assembly, PDS and Solenoid
701432 PDS Valve Assy, low flow flare-stem
100250 Valve, Solenoid, Skinner
201991 Repair Kit, Skinner Valve
110547 Arrestor, Mini
100145 Faucet, Hot Water w/Flare
701249 Tank assembly 1375/5500W
701286 Tank Element 1375W/120V; 5500W/240V
701369 Tank assembly 1150/4600W, Canada
701287 Tank Element 1150W/120V; 4600W/240V, Canada
701305 Thermostat, Manual Reset
101299 Thermostat, Regulating, SUN
110190 Timer Board, Multi-Arm
110625 Pour In Grid and Evaporation Cover Assembly
701147 Gasket, Receiving Pan
701295 Brew Basket, Plastic Newco
701714 Brew Basket, Plastic GX–30 and 8D
701713 Brew Basket, S/S
100085 Switch, ON/OFF Lighted Red Rocker
104002 Switch, Momentary Type, Amber W/Light
700413 Switch, Volume Selection, I, II, III
701368 Switch, Volume Selection, I, II, III with Harness
700434 Switch, Volume Selection, I, II
100008 Switch, Momentary Type, Amber W/Light
700413 Switch, Volume Selection, I, II, III
110547 Arrestor, Mini
201991 Repair Kit, Skinner Valve
110547 Arrestor, Mini
110547 Arrestor, Mini
110547 Arrestor, Mini
700413 Switch, Volume Selection, I, II, III
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