FETCO® XTS EXTRACTOR TOUCHSCREEN — User's Guide

Models:
▸ **CBS-2131XTS**
▸ **CBS-2132XTS**

One gallon and three liter single and dual airpot brewers

CBS-2131 & CBS-2132XTS 3- liter airpot brewers

CBS-2131 & CBS-2132XTS 1-gallon airpot brewers

c(UL)us (NSF)

NOTICE TO INSTALLER: Please leave this book with the machine.

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Contact Information

Description & Features

The CBS-2130XTS Series coffee brewers feature our universal spray over technology, which works like this:

The following variables are programmed for each batch size:

❖ Brew volume
❖ Brew time
❖ Adjustable number of pulses
❖ Drip delay (The time between the end of the brew cycle and end of the brewing cycle…to empty the brewbasket.)

❖ Prewet percent (Percentage of the brew volume)
❖ Prewet delay (The time between prewetting and the brew cycle.)
❖ Brew water low temperature lockout

Using these variables, the software calculates how much water to use for prewetting and brewing. The total brew time digitally divides into several cycles. Within these cycles, the software calculates how long to spray water over the coffee grounds, and how long to pause before the next cycle begins.

Features

❖ Touchscreen EXTRACTOR Operation-XTS™
❖ Cascading Spray Dome-no holes to clog in sprayhead
❖ Four fully programmable batch sizes per side
❖ User programs save to and load from SD cards
❖ Screen logo customizable by user from SD card
❖ SD card firmware program and upgrade installation
❖ Heavier gauge stainless steel cabinet
❖ Optional gourmet stainless steel brewbasket

❖ Magnetic flux brew basket sensor
❖ Dispenser locator under brew basket
❖ Brew at temperature protection
❖ Brew mechanism is digitally adjustable
❖ Totalizing counters for brewer functions
❖ Customizable batch name
❖ Batch sizing
❖ Recipe copy

Specifications-North America

3-liter airpot version, Standard Polymeric Brew Basket

Electrical Configurations CBS_2131XTS—Single 3 liter airpot version [STANDARD: Polymeric Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
E213153	1 X 1.5 kW	100 - 120	1	2+G	NEMA 5-15P	1.1 – 1.6	10.9 – 13.0	3.9 gal/14.8 lit
E213154	1 X 1.7 kW	100 - 120	1	2+G	NEMA 5-15P	1.3 – 1.8	12.3 - 14.7	4.4 gal/16.7 lit
E213151	1 X 2.3 kW	100 - 120	1	2+G	NEMA 5-20P	1.7 – 2.4	16.5 - 19.7	5.8 gal/22 lit
E213157	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Electrical Configurations CBS_2132XTS—Dual 3 liter airpot version [STANDARD: Polymeric Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
E213251	2 X 2.3 kW	200-240	1	2+G	Terminal Block	3.3 – 4.7	16.5 - 19.7	11.5 gal/43.5 lit
E213252	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

3-liter airpot version, Optional Stainless Steel Brew Basket

Electrical Configurations CBS_2131XTS—Single 3 liter airpot version [Optional: Stainless Steel Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
E213153M	1 X 1.5 kW	100 - 120	1	2+G	NEMA 5-15P	1.1 – 1.6	10.9 – 13.0	3.9 gal/14.8 lit
E213154M	1 X 1.7 kW	100 - 120	1	2+G	NEMA 5-15P	1.3 – 1.8	12.3 - 14.7	4.4 gal/16.7 lit
E213151M	1 X 2.3 kW	100 - 120	1	2+G	NEMA 5-20P	1.7 – 2.4	16.5 - 19.7	5.8 gal/22 lit
E213157M	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Electrical Configurations CBS_2132XTS—Dual 3 liter airpot version [Optional: Stainless Steel Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
E213251M	2 X 2.3 kW	200-240	1	2+G	Terminal Block	3.3 – 4.7	16.5 - 19.7	11.5 gal/43.5 lit
E213252M	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

1-gallon airpot version, Standard Polymeric Brew Basket

Electrical Configurations CBS_2131XTS—Single 1 gallon airpot version [STANDARD: Polymeric Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
E213152	1 X 2.3 kW	100 - 120	1	2+G	NEMA 5-20P	1.7 – 2.4	16.5 - 19.7	5.8 gal/22 lit
E213158	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Electrical Configurations CBS_2132XTS—Dual 1 gallon airpot version [STANDARD: Polymeric Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
E213253	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

1-gallon airpot version, Optional Stainless Steel Brew Basket

Electrical Configurations CBS_2131XTS—Single 1 gallon airpot version [Optional: Stainless Steel Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
E213152M	1 X 2.3 kW	100 - 120	1	2+G	NEMA 5-20P	1.7 – 2.4	16.5 - 19.7	5.8 gal/22 lit
E213158M	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Electrical Configurations CBS_2132XTS—Dual 1 gallon airpot version [Optional: Stainless Steel Brew Basket]								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
E213253M	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

Designs, materials, specifications, physical dimensions, firmware and software protocol for equipment or replacement parts are subject to review and change by FETCO without notice

CE Electrical Configurations

3-liter airpot version, Standard Polymeric Brew Basket

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
Electrical Configurations CBS_2131XTS—Single 3 liter airpot version [STANDARD: Polymeric Brew Basket]								
E213157	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
Electrical Configurations CBS_2132XTS—Dual 3 liter airpot version [STANDARD: Polymeric Brew Basket]								
E213252	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

3-liter airpot version, Optional Stainless Steel Brew Basket

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (3 liters per batch)
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1-gallon airpot version, Standard Polymeric Brew Basket

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
Electrical Configurations CBS_2131XTS—Single 1 gallon airpot version [STANDARD: Polymeric Brew Basket]								
E213158	1 X 3.0 kW	200 - 240	1	2+G	Cord/No Plug	2.2 – 3.1	10.9 – 13.0	7.7 gal/29.1 lit

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
Electrical Configurations CBS_2132XTS—Dual 1 gallon airpot version [STANDARD: Polymeric Brew Basket]								
E213253	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

1-gallon airpot version, Optional Stainless Steel Brew Basket

Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Maximum Amp Draw	Gallon/Hour (1 gallon per batch)
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Electrical Configurations CBS_2132XTS—Dual 1 gallon airpot version [Optional: Stainless Steel Brew Basket]								
	2 X 2.3 kW	200-240	1	2+G	Terminal Block	3.3 – 4.7	16.5 - 19.7	11.5 gal/43.5 lit
E213253M	2 X 3.0 kW	200-240	1	2+G	Terminal Block	4.2 – 6.1	21.3—25.5	14.0 gal/53 lit

Designs, materials, specifications, physical dimensions, firmware and software protocol for equipment or replacement parts are subject to review and change by FETCO without notice

Technical Data

Weights and Capacities & Measurements
3 liter&1 gallon single and dual brewers

Brewer	Height	Width	Depth	Empty Weight	Filled Weight	Total Weight-Brewer & Filled Dispenser	Hot Water Tank Capacity	Shipping Weight	Shipping Dimensions
CBS-2131XTS Single-3 liter	25 ¾" 655mm	11 ¾" 303mm	20 ⅜" 516mm	29 lb 13.2kg	55 lb 25 kg	66.2lb 34.6 kg	3.3 gal 12.4 l	41 lb 18.6 kg	16" x 23" x 29" 406 x584x737mm
CBS-2132XTS Dual-3 liter	25 ¾" 655mm	19 ¾" 502mm	20 ⅜" 518mm	47lb 21.3kg	92lb 41.7kg	114.4lb 51.9 kg	5.8 gal 22.1 l	58lb 26.3kg	23"x 25" x 29" 584x635x737mm
CBS-2131XTS Single-1 gallon	25 ¾" 655mm	11 ¾" 303mm	20 ⅜" 516mm	29 lb 13.2kg	55 lb 25 kg	66.2lb 34.6 kg	3.3 gal 12.4 l	41 lb 18.6 kg	16" x 23" x 29" 406 x584x737mm
CBS-2132XTS Dual-1 gallon	25 ¾" 655mm	19 ¾" 502mm	20 ⅜" 518mm	47lb 21.3kg	92lb 41.7kg	114.4lb 51.9 kg	5.8 gal 22.1 l	58lb 26.3kg	23"x 25" x 29" 584x635x737mm

Dimensions & Utility Connections   Rough-in Drawings
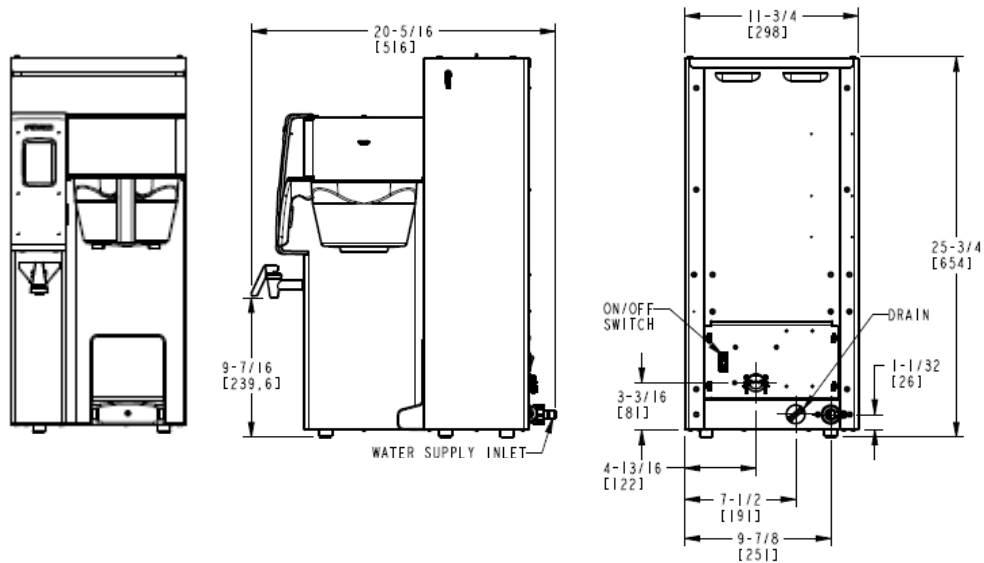
Rough-in CBS-2131XTS—Single station 3 liter airpot version   Drawing#1201.00011.00

5
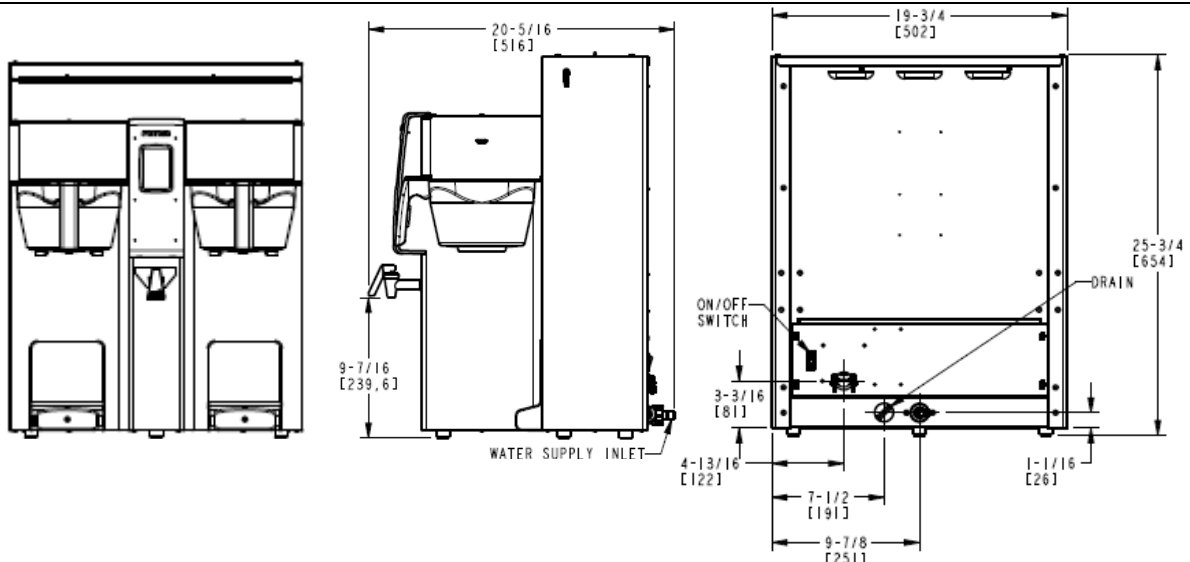
Rough-in CBS-2132XTS—Dual station 3 liter airpot version   Drawing#1201.00012.00

Dimensions & Utility Connections   Rough-in Drawings
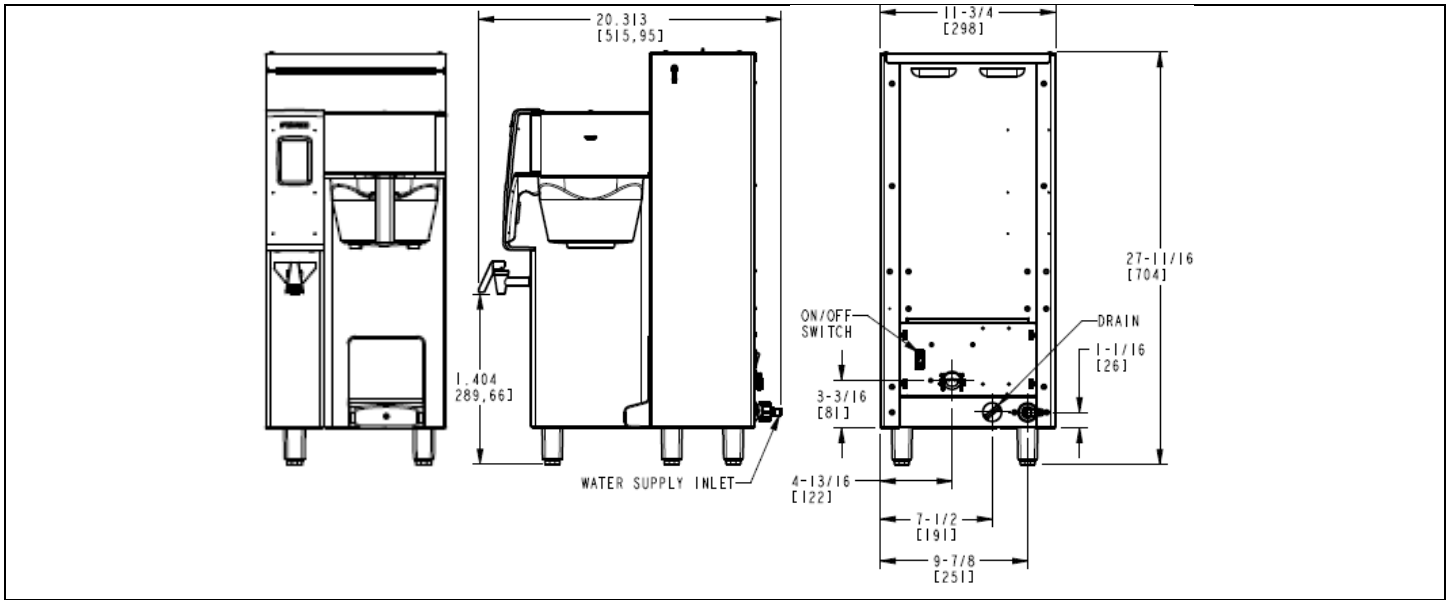
Rough-in CBS-2131XTS—Single station 1-gallon airpot version   Drawing#1201.00013.00
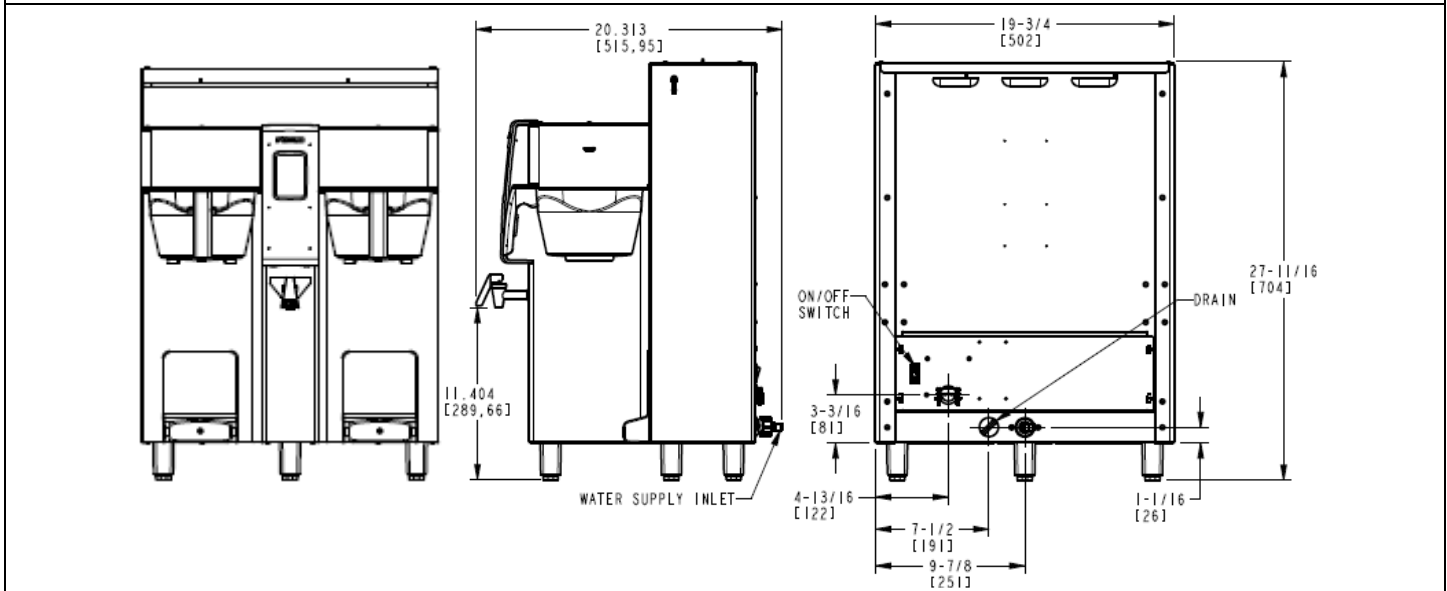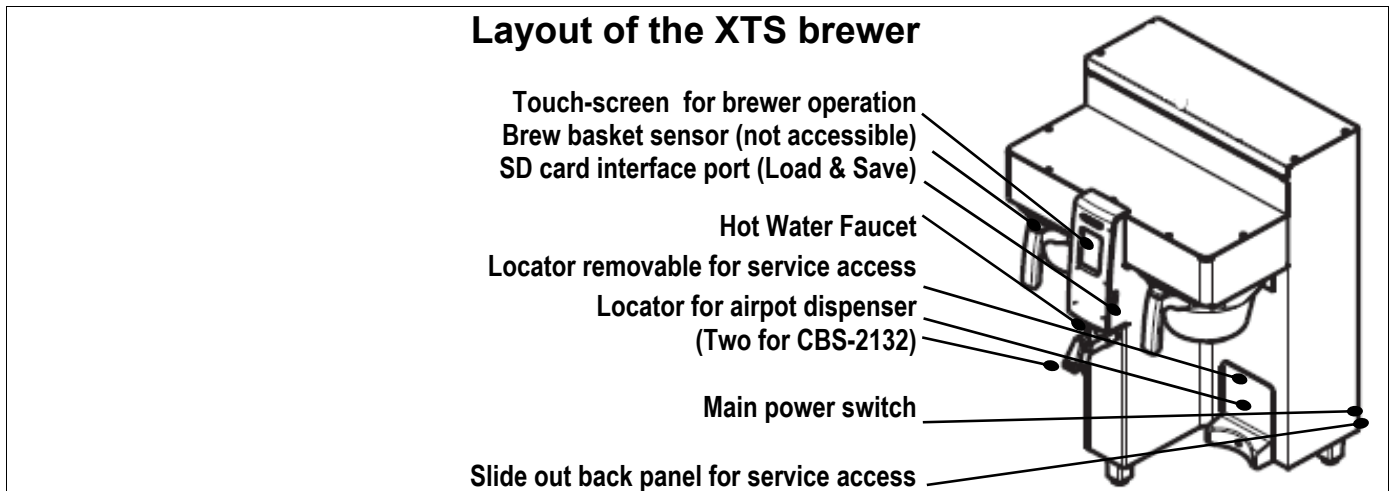

Rough-in CBS-2132XTS—Dual station 1-gallon airpot version   Drawing#1201.00014.00

Requirements

- **Water Requirements:**
  20-75 psig (138-517kPa) 1½gpm/(5.7lpm)

- **Water inlet fitting** is a 1/4 inch male flare.

- **Brew Volume:**
  CBS-2131 & 2132XTS—3 liter version: Full Batch=3 liter
  CBS-2131 & 2132XTS—1 gal version Full Batch=1 gal

- **Inlet Water Temperature:** Cold *or* Hot supply
- **Coffee Filter Size:**
  13"X5"– standard FETCO # F002
- **Electrical:** See electrical configuration chart.

- **Temperature:**
  200°F (93°C) inside water tank (at sea level)
  195°F (91°C) ± 5° at sprayhead

Accessing equipment and control screens

Layout of the XTS brewer

Touch-screen for brewer operation
Brew basket sensor (not accessible)
SD card interface port (Load & Save)

Hot Water Faucet
Locator removable for service access
Locator for airpot dispenser
(Two for CBS-2132)

Main power switch

Slide out back panel for service access

Accessing batch and programming menu screens

Batch selection and brew operation menu screens

← FETCO HOME SCREEN: **Tap** to enter batch selection screen.

←Tap left or right side batches→

Hold down batch selector pennant to begin brew.

FETCO home screen

Operation screens

Programming menu screens

Touchscreen

MAIN POWER SWITCH

Located to lower right
side of back panel

FETCO home screen

From power **"OFF"**→Turn main power switch to **"ON"**
Touch screen will illuminate
When Complete: FETCO HOME SCREEN will display
Immediately touch and hold finger to enter programming
In 5-8 seconds "PROGRAMMING" screen will appear→
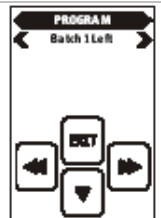
	NOTES
Install plumbing and electrical utilities.	-See Installation Section in this guide
Turn rear power switch "ON".	-Located on back, lower right side
Brewer hot water tank will fill in 4-8 minutes.	-Ready screen will display "▪FILLING"
Heater(s) activate when tank is full	-Ready screen will display "▪HEATING"
Initial heating will be 15-30 minutes	-Place dispenser under brewbasket(s) to collect any overflow and condensate
Tank displays " ▪ READY" when filled & 200°F/93°C is reached	
Brewer is ready to brew when "▪ READY" is displayed	-Best results if brewer remains "ON"

Operating Instructions

Brewing

→To brew a single 3 liter coffee batch, using default recipe	NOTES
FETCO CBS-2130 series equipment is factory calibrated and preloaded with recipes and is ready to brew.	
Place 13"X5" paper filter in brew basket	-FETCO Product # F002 or any 13"X5"
Add 3-8 ounces (85 – 227 g) of ground coffee	-Weights given are only suggested
Insert loaded brewbasket into brewer rails	-Brewbasket(s) must be in place
Have empty dispenser under brewbasket	-Use the convenient locator guide
Tap "▪ READY" screen to enter the batch selection menu	-A long duration "TAP" with fingertip
Touch a top batch key for "REGULAR 1"	-Touch batch pennant with fingertip
Brewer will brew and display the icon for the function step it is in	-Icon may be toggled for information
On dual side brewer, touch other side to access batches for brewing	-Right to left side switching by touch
Batch will complete brewing in 5 ½ minutes	-Brew time: 4 minutes+1½ min. drip out

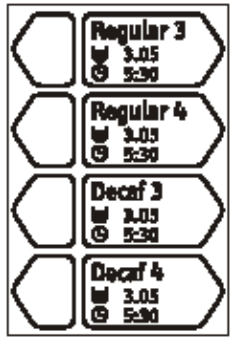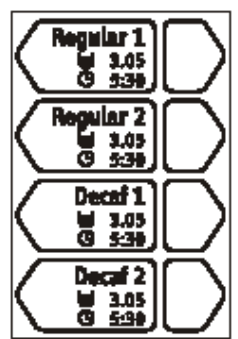Touch the "Ready" screen anywhere briefly to activate

CBS_2132

FETCO
DRIVEN TO INNOVATION

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■ Ready   Touch
□ Heating   screen
□ Filling   to unlock

(CBS-2131)

Regular 1
3.05
5:30

Regular 2
3.50
5:30

Decaf 1
3.50
5:30

Decaf 2
3.50
5:30
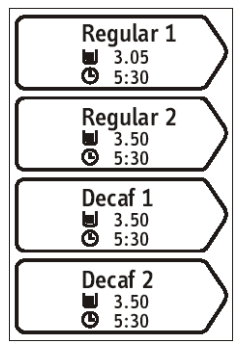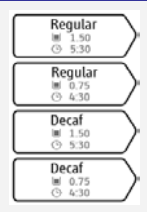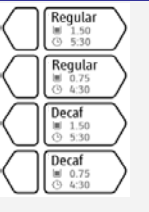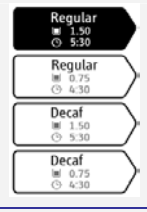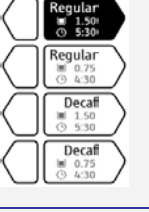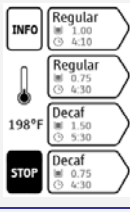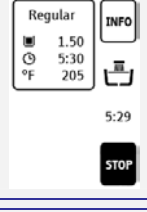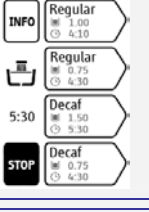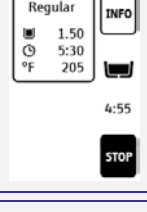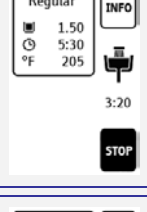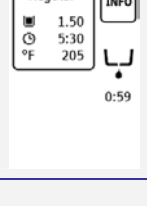
Touch and hold finger on selection pennant for about two seconds to start brew

(CBS-2132)

Regular 3
3.05
5:30

Regular 4
3.05
5:30

Decaf 3
3.05
5:30

Decaf 4
3.05
5:30

CBS-2132 selection for brewing on right, left or both sides.

Touch batch pennant to access menu

Regular 1
3.05
5:30

Regular 2
3.05
5:30

Decaf 1
3.05
5:30

Decaf 2
3.05
5:30
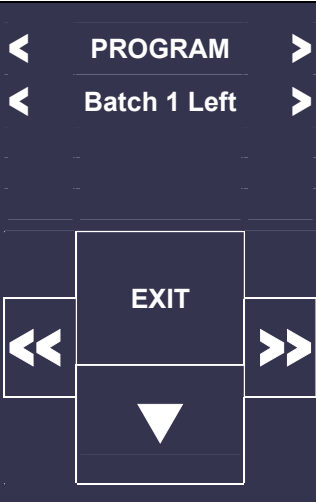
Brewing-shown by touchscreen

Brewer screens displayed for brewing				NOTES	
CBS-2131		CBS-2132			
	"READY SCREEN" Tap screen to display menus			Note: there are three "BREW AT TEMPERATURE DEFINITONS". The "Brew at temperature default routine is shown below.	
	Unit displays four preprogrammed batch buttons per side. CBS-2132 has right and left ←CBS-2131 CBS-2132 →			Brew basket sensor enabled. Unit is brewable only when brebasket is in place. (option may be disabled by user)	
	Select and hold one button for 2 seconds			Brew at tempertaure enabled: brew will start when tank temperature reaches he set point	
	Brew started (in prewet) ←CBS-2131 CBS-2132 →			Both sides of CBS-2132 brewing simaltanously.	
	Brewing ←CBS-2131 CBS-2132 →			Both sides of CBS-2132 brewing simaltanously.	
	Brewing ←CBS-2131 CBS-2132 →			Both sides of CBS-2132 brewing simaltanously. Left side completing drip delay	
	Brew completed (in drip delay) ←CBS-2131 CBS-2132 →			CBS-2132 right side completing drip delay, left side ready for next brew	

Programming- operator access programming

-The FETCO CBS-2130 brewers have four brew batch menus per side.
The menus are preprogrammed with basic settings that will operate the equipment as purchased.
There are two batches each marked "Regular" and two marked "Decaf"
 -Most operators prefer a full batch and half batch setting for regular and decaf or specialty coffees. These will need to be programmed by the operator
-Settings are adjustable and the names can be changed. -Batch 1 & 4 cannot be disabled.

Menu screen displayed	Accessing Programming	Menu screen displayed	Accessing Programming menu screens
CBS_2130 FETCO © 2012 all rights reserved ■ Ready Touch □ Heating screen □ Filling to unlock (FETCO "HOME" screen)	Turn unit "OFF" After 10 second delay: Turn unit "ON" "HOME" Screen on left will appear ← Immediately place finger on screen and "HOLD" Screen on right will appear →	◄ PROGRAM ► ◄ Batch 1 Left ► EXIT ◄◄ ►► ▼	←Top line is programming category ← Second line displays items for programming Right and left hand arrows will scroll to the screens that display "Program, General, Inputs, Outputs and Other". Down arrow enters the individual programming items shown below

Programming-category screens: Menu Tree

Programming category screens
To enter: Turn unit "OFF", After 10 second delay, turn unit "ON", (Home Screen will appear), Immediately place finger on screen and "HOLD" PROGRAM Screen (first below) will appear. Use right/left and down arrows to travel through programming. "EXIT" saves settings

PROGRAM Batch 1 Left EXIT	GENERAL Tank Temp. EXIT	INPUTS Display Inputs EXIT	OUTPUTS Left Valve EXIT	OTHER Error Codes EXIT
Programming Category	Programming Category	Programming Category	Programming Category	Programming Category

PROGRAM		GENERAL		INPUTS		OUTPUTS		OTHER
Items for Programming		**Items for Programming**		**Items for Programming**		**Items for Programming**		**Items for Programming**
Batch 1 LEFT*		Tank Temp		Display Inputs		Left Valve		Error Codes
Batch 2 Left**		Brew At Temp		Calib Touch Scr		Right Valve		Copy Program
Batch 3 Left **		Unit of Meas.				Fill Valve		Upload Logo
Batch 4 Left **		Volume				Heater		Res to Factory
Batch 1 RIGHT*		Logo Timeout				Screen		Counters
Batch 2 Right **		Brew B.Sensor						Firmware
Batch 3 Right **								
Batch 4 Right **								
Batch Copy								

Menu Features: Batch Parameters

PROGRAM	Programming Items	Factory set Default	Programming Range	Notes
Batch 1 LEFT*	• Batch Summary	Display Summary		
	• Batch Name	Regular 1(-16)	Choose from list: Regular1	(Regular 1-16) -OR- Write: any name
	• Batch Volume	3.05 liter [1.0-4.7]	3.05 liter |_____[]_____| 1:00 4.70	
	• Brew Time	4:00 mm:ss	4:00 mm:ss |_____[]_____| 2:00 10:00	
	• Nr Of Pulses	8	8 |_____[]_____| 1 30	
	• Prewet Perc.	0%	0 % |_[]_____| 0 15	
	• Drip Delay	1:30 mm:ss	1:30 mm:ss |____[]_____| 0:30 5:00	
Batch 2 Left**	**Batch 2-4—Right <u>and</u> Batch2-4—Left may be individually selected-or-entirely deleted			
	• Batch ON/OFF	ON	ON |_____[]_____| 0.94 4.73	
	• Batch Summary	Display Summary		
	• Batch Name	Regular 1	Regular 1-16;Write own name	
	• Batch Volume	3.05 liter [1.0-4.7]	3.05 liter |_____[]_____| 1:00 4.70	
	• Brew Time	4:00 mm:ss	4:00 mm:ss |_____[]_____| 2:00 10:00	
	• Nr Of Pulses	8	8 |_____[]_____| 1 10	
	• Prewet Perc.	0%	0 % |_[]_____| 0 15	
	• Drip Delay	1:30 mm:ss	1:30 mm:ss |_____[]_____| 0:30 5:00	
Batch 3 Left **	*(See Batch 2-Left)*			
Batch 4 Left **	*(See Batch 2-Left)*			
Batch 1 Right *	*(See Batch 1-Left)*			
Batch 2 Right **	*(See Batch 2-Left)*			
Batch 3 Right **	*(See Batch 2-Left)*			
Batch 4 Right **	*(See Batch 2-Left)*			
Batch Copy	Copy From Batch	L1	L1-L4;R1-R4	
	Copy To Batch	L1	L1-L4;R1-R4	
	Copy?	L1→L2? (example)	NO |_____[]__| YES NO	

*Batch 1&4 cannot be disabled. (CBS-2132); *Batch 1 cannot be disabled. (CBS-2131)   **Batch can be disabled, and removed from display

11

GENERAL	Programming Items	Factory set Default	Programming Range (display)	Notes
Tank Temp.		200°F	200 °F |_____[]___| 180 207	Correction for high altitude below
Brew at Temp.	"OFF" allows brewing at any temperature.	AUTO	AUTO |_____[]_| OFF ON AUTO	SEE NOTE BELOW!
Units of Meas.	• Temperature	°F	°F |_[]_____| °F °C	
	• Volume	Liters	Liters |_____[]__| Gallons Liters	
Logo Timeout		1:00 mm:ss	1:00 mm:ss |_[]_____| 0:00 5:00	
Brew B. Sensor		NORMAL	NORMAL |_[]_____| NORMAL OVERRIDE	

INPUTS	Programming Items	Factory set Default	Programming Range (display)	Notes
Display Inputs	• Input Summery		Brew Basket Sensor ☐ High Liquid Level probe ■ High Tank Temperature Probe ■ Lower Tank Temperature Probe ■ SD Card Recognized ☐ USB Drive Recognized ☐	USB is for factory setup only
Cal. Touch Scr		Calibrate	Calibrate _____[]_____ YES NO	If <u>Yes</u>: Follow directions on the touch screen

BREW AT TEMPERATURE DEFINITONS

***BREW AT TEMP*: <u>AUTO</u>**
(DEFAULT: FACTORY PROGRAMMED INTO BREWER)
This allows the "BREW START" to active. If the hot water tank is at the selected temperature—the brew will start.
If the temperature is too low, the brewer will wait until the proper temperature is reached. A screen (example to the right) will display showing a thermometer icon and the tank temperature.
IMPORTANT: ALWAYS have dispenser(s) under the brew baskets when in the BREW AT TEMP mode.
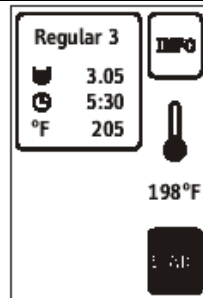
BREW AT TEMP: <u>ON</u>   <u>USER SELECTABLE</u>
"BREW START" Batch Section Buttons will not be accessible until tank temperature is at set point.
The "BREW START" screens with the Batch Section Buttons become accessible when hot water tank is at the selected temperature. The screen at right displays when the "BREW AT TEMP" is selected.
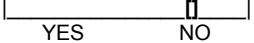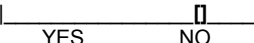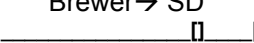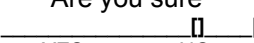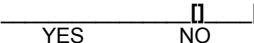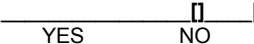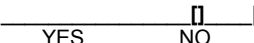
BREW AT TEMP: <u>OFF</u>   <u>USER SELECTABLE</u>
Allows brewing at any temperature above 179°F/82°C. (Not recommended)

Chart to correct for boiling point for altitude in tank water temperature.		
Altitude (ft.)	Suggested Setting(°F)	Boiling point (° F)
0	**200**	212.0
500	**200**	211.1
1000	**200**	210.2
2000	**200**	208.4
2500	**200**	207.5
3000	**200**	206.6
3500	**197**	205.7
4000	**195**	204.8
4500	**194**	203.9
5000	**194**	203.0
5500	**193**	202.0
6000	**192**	201.1
6500	**191**	200.2
7000	**190**	199.3
7500	**188**	198.3
8000	**187**	197.4
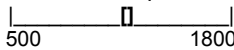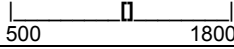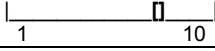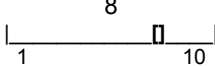
OTHER	Programming Items	Factory set Default	Programming Range (display)	Notes
Error Codes	• Display Errors	(Codes)	1: 2: 3:	Chart is below
	• Reset Errors	(Reset)	Reset |_____□___| YES NO	!!Errors must be corrected and cleared!!
Copy Program	• From SD to B.	SD→ Brewer	SD→ Brewer |_____□___| YES NO	Setup upload ---- Please insert SD card with the setup data!
	• From B to SD	Brewer→ SD	Brewer→ SD |_____□___| YES NO	Setup download ---- Please insert SD card with sufficient space (≥2GB)
Upload Logo		Upload Logo	UPLOAD LOGO Are you sure |_____□___| YES NO	Please insert SD card with logo file!
Res to Factory		Reset to default	Reset to Default Are you sure |_____□___| YES NO	Completely overwrites all user setup, incl. user logo.
Counters	• Display Counters -OR- • Reset Counters	Counters Display Total Counters	**All Counters** Left Brews 0 Left Brew activated 0 Left Brew [liters] 0 Right Brews 0 Right Brew activated 0 Right Brew [liters] 0 Fill valve Activated 0 Fill Valve [liters] 0 Heater Activated 0 Heater "on" time 0 **Touch To Return**	Resetting will restart counter from zero
	• Reset Counters	Reset All Counters	Reset All Counters Are you sure |_____□___| YES NO	
Firmware	• Firmware Version -Software type	Firmware Version	SW ver. 1.0.2A HW ver BL ver.1.0.1 QP ver. 4.5.01	Displays firmware version
	• Update Firmware	UPDATE	UPDATE |_____□___| YES NO	Firmware upload ---- Please insert SD card with the firmware file!

ERROR CODES

Error code 50: Shorted temperature probe
Error code 51: Open temperature probe
Error code 100: Initial Fill Error. Initial fill time was more than 4 minutes after power up.
Error code 101: Error on refill
Error code 102: Unwanted fill; possible leak
Error code 103: Liquid level probe fault
Error code 201: Heater open, high limit thermostat, or Solid State Relay (SSR) fault

Regular 3   3.05   5:30
Regular 4   3.05   5:30
⚠ INSERT BREW BASKET   Decaf 3   3.05   5:30
Decaf 4   3.05   5:30

Insert brewbasket!

OUTPUTS	Programming Items	Factory set Default	Programming Range (display)		Notes
Left Valve	• Left Valve Test	(Press to test)	TEST Press To Test		Runs valve to verify flow. Have container under brewbasket!
,, ,, ,, ,,	• L. Valve Calib	Calibrate *Flow Rate	1540 ml p m 500 ⬜ 1800		Factory or service use for flow rate
Left Valve display is only for CBS-2132- dual station brewer. CBS-2131 displays RIGHT SIDE only					
Right Valve	• Right Valve Test	(Press to test)	TEST Press To Test		Runs Valve to verify flow. Have container under brewbasket!
,, ,, ,, ,,	• R. Valve Calib	Calibrate *Flow Rate	1540 ml p m 500 ⬜ 1800		Factory or service use for flow rate
Fill Valve	• Fill Valve Test	(Press to test)	TEST Press To Test		Operates fill valve. Have container under both brewbaskets!
Heater	• Heater Test	(Press to test)	TEST Press To Test		Energizes Heater(s) Use for servicing.
Screen	• Screen Contrast	Contrast	8 1 ⬜ 10		
	• S. Brightness	Brightness	8 1 ⬜ 10		

*How to calibrate the flow rate
Set the flow rate to compensate for over or under potting

1) Measure the flow rate
-Enter programming mode, scroll left to "OUTPUTS"
-Scroll down to "Left(or)Right Valve Test"
-Place 2qt./2 l measuring container under empty brewbasket. One good way to measure is to weigh the test water. Use a scale for at least 2 kg/5lb
-Press To Test the Brew Valve. →! Keep finger on touchpad for one minute. It is important to keep finger in place for the entire minute.
Measure the flow and hold the number

2)Calibrate the flow rate
-Enter the number measured from the one minute flow rate test (above) into the Calibration Slider
-After entering the measured volume, exit PROGRAMMING and return to the normal screens
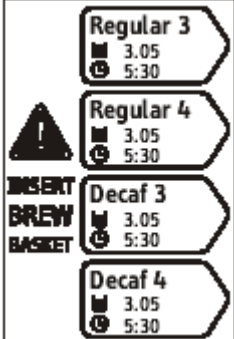
By entering the new flow rate number into the brewer, the software automatically corrects the valve flow discrepancy

Hot water convenience tap
1. The CBS-2130 coffee brewers include a hot water convenience tap for single cup beverage purposes.
2. Single use delivery volume should not exceed maximum 16fl.oz/473cc.
3. Water dispensed from this faucet is very hot, up to 205°F/96°C

Error Codes

Code	Description	Possible Cause	Corrective Action	How to Clear Error Codes
→**Contact specialized personnel for error codes**				
050	Shorted temperature probe	Probe failure.	Replace probe.	TO CLEAR FAULT, Make repairs as required
051	Open temperature probe.	Bad probe connection, or probe failure.	Check all connections. Replace probe if necessary.	Below is the only way to clear error codes
100	Initial Fill Error. Initial fill time was more than 4 minutes after power up.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter...)	1) Enter "PROGRAMMING" 2)Scroll left to "OTHER"
101	Error on refill Tank did not refill within 3 minutes.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter…)	3)Scroll down to "ERROR CODES"
102	Unwanted fill;	Possible leak in tank, fitting, or valve.	Check inside of machine for leaks.	4)Scroll down to "Display Errors"
103	Liquid level probe fault	Probe fouled or shorts	Clean, check all connections. Replace probe if necessary.	5)Scroll left to "Reset Errors"
201	Heater open, high limit thermostat, or Solid State Relay (SSR) fault	SSR, High Limit, or heating element failure.	Check and replace heating elements if necessary.	6)Scroll down to "Reset"
⚠ INSERT BREW BASKET	⚠ INSERT BREW BASKET Regular 3 ▮ 3.05 ⏱ 5:30 Regular 4 ▮ 3.05 ⏱ 5:30 Decaf 3 ▮ 3.05 ⏱ 5:30 Decaf 4 ▮ 3.05 ⏱ 5:30	Brewbasket must be in place	Insert brewbasket	7)Follow directions shown on screen. Merely toggling ON/OFF switch will not clear error codes. Error codes must be cleared by entering PROGRAMMING and using the menus!

Airpot use instructions and cleaning

Dispenser Diagram

NSF

FETCO DRIVEN TO INNOVATION ®	D041 (3 liter) and D063 (1 gallon) Airpot

DESCRIPTION : Dispenser Diagram

The FETCO D041 (3 liter) and D063 (1 gallon) airpots are lever type, air pressure evacuated beverage dispenser featuring double-wall, vacuum insulated construction.

The hermetically sealed vacuum double-wall construction provides excellent heat or cold retention, while the stainless steel outer and inner liners provide robust durability.

PARTS :

Locking Tab

Lever

Bellow Cap

Bellow

Bellow Cap Plate

Spout Tube

Drip-Through

Down Tube
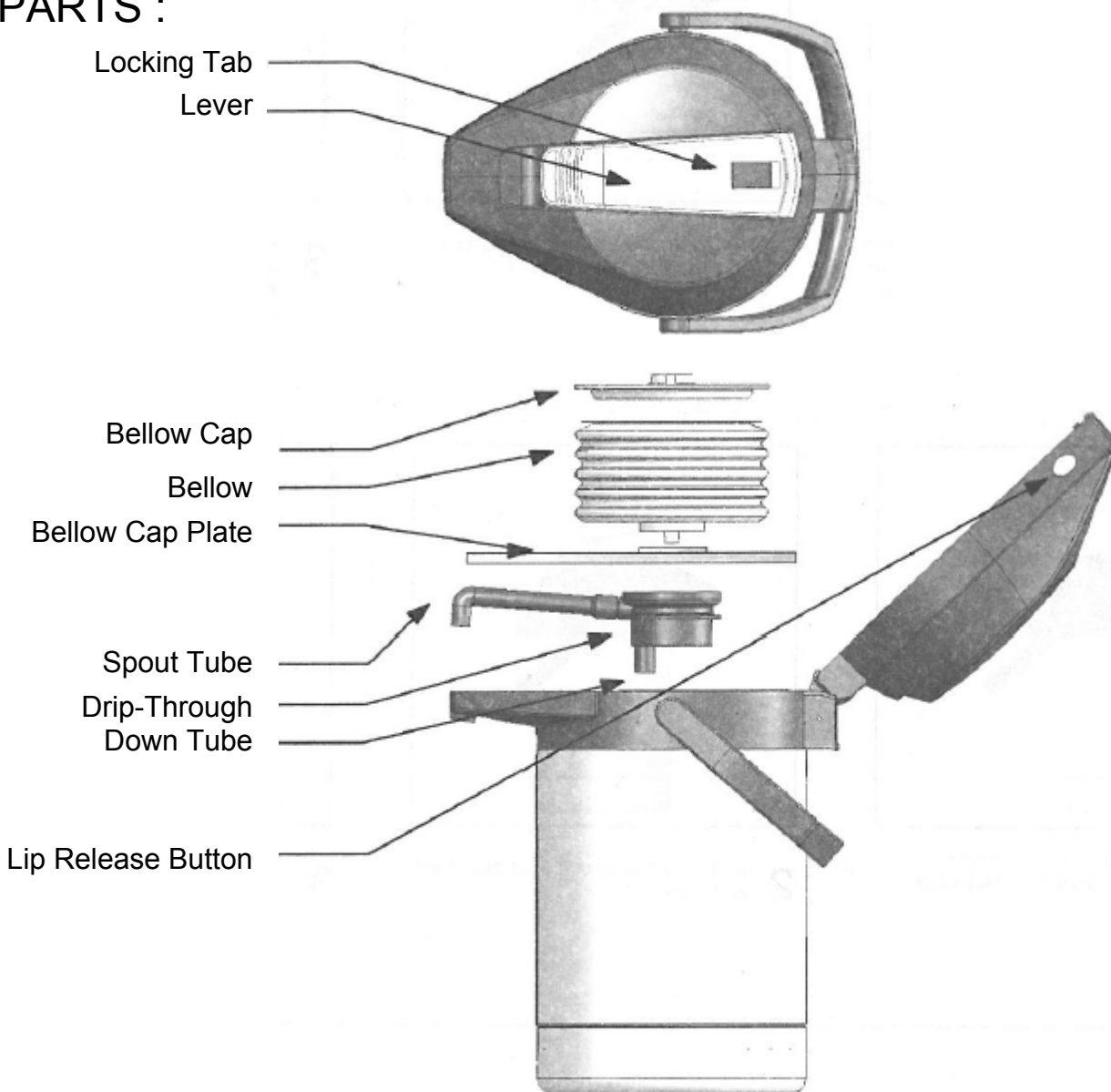
Lip Release Button

Dispenser Operation Instructions

FETCO
DRIVEN TO INNOVATION ®

**D041 (3 liter) and
D063 (1 gallon) Airpot**

To Fill :
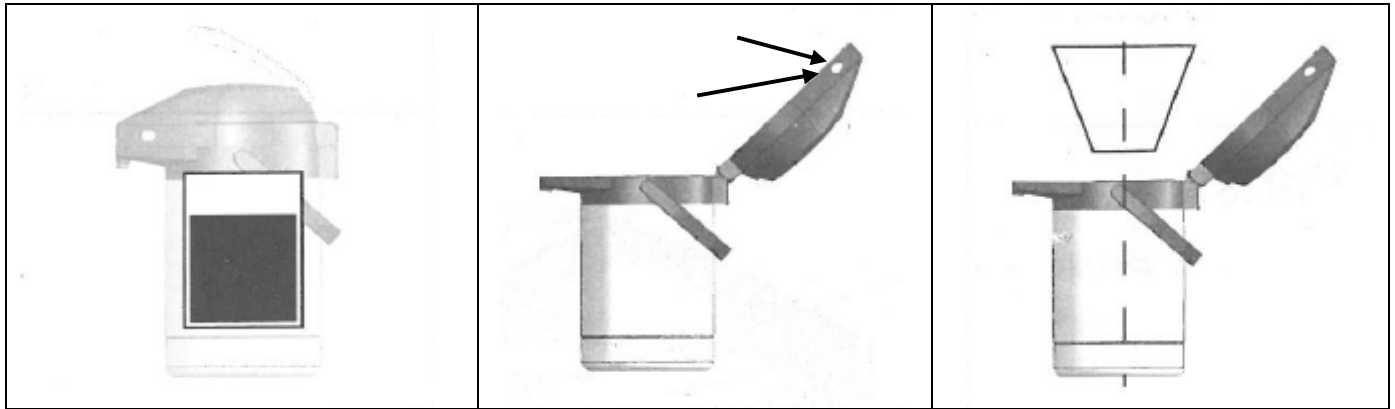
1 Set brewer to dispense the proper amount into the airpot :
3 liters (FETCO D041)
-or-
1gallon (FETCO D063)

2 Squeeze the *Lid Release Buttons* to release the lid.

Swing the lid completely backwards

3 Place the airpot under the brewer flush against the airpot dispenser locator (if featured).
Align the center of the airpot Drip-Through with the outlet of the brewbasket.

To Dispense:

1 After the brew cycle is completed:
Remove the airpot from under the brewbasket and close the lid.

2 Lift the handle up until the Lever Lock drops into position, and engages the pump mechanism.

3 Push the lever downwards multiple times to dispense the desired amount

Dispenser Cleaning & Maintenance

FETCO
DRIVEN TO INNOVATION ®

**D041 (3 liter) and
D063 (1 gallon) Airpot**

To Clean :
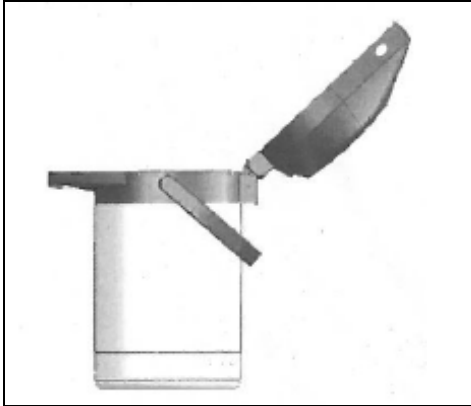
1 Squeeze the Lid Release Buttons to release the lid. Press the Lid Detach Button that will completely detach the lid. Remove the Lid Cover.

2 Remove the *Drip-Through* Detach the *Down-Tube* and the *Spout-Tube*. Clean with warm water, detergent and a brush. Proprietary airpot cleaners such as URNEX® may also be used.
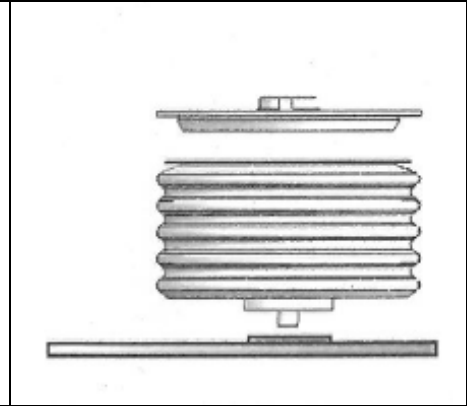
3 Carefully remove the bellows Cap. Handling the parts gently, clean the *Bellows, Bellows Cap*, and *Bellow Cap Plate* with warm water, and non-abrasive mild detergent.

4 Clean the interior of the tank with warm water, detergent and a brush. Proprietary airpot cleaners may also be used.
Do not put the airpot into an automatic dishwasher. Do not allow solutions containing chlorine to remain in tank.
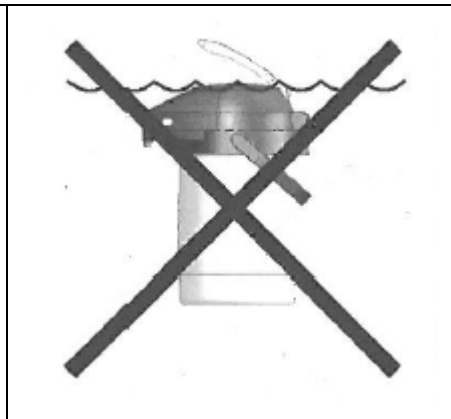
5 Clean the exterior of the unit with warm water, non-abrasive mild detergent.

Do not submerge the unit in water
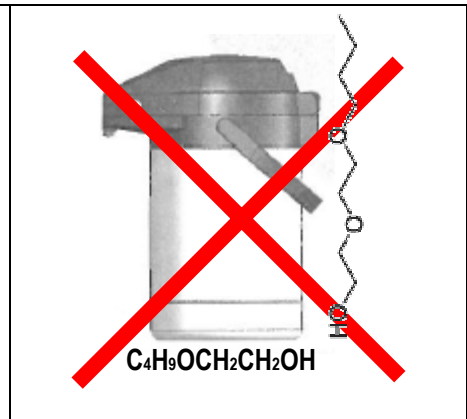
6 Do not use petroleum based or organic cleaners on food equipment.

Never use cleaners or polishes formulated with the solvent diethylene glycol butyl ether(DGBE) on any non-metallic equipment.

$C_4H_9OCH_2CH_2OH$

Operator Training

Review the operating procedures with whoever will be using the brewer.

 Pay particular attention to the following areas:

1. Always pre-heat the dispensers before the first use of each day by filling them half way with hot water, and letting them stand for at least 5 minutes.
2. Do not remove the brew basket from a coffee brewer until it has stopped dripping.
3. Make sure the dispenser is empty before brewing into it.
4. Show how to attach covers, close, and or secure the dispensers for transporting.
5. Show the location and operation of the water shut off valve as well as the circuit breaker for the brewer.
6. Steam from the tank will form condensation in the vent tubes. This condensation will drip into and then out of the brew baskets. Up to 1/4 cup/118cc discharging overnight is possible. Place an appropriate container under each brew basket when not in use.
7. We recommend leaving the power to the brewer on overnight. The water tank is well insulated and very little electricity is used to keep the tank hot. Leaving the brewer in the "ON" position will also avoid delays at the beginning of shifts for the brewer to reach operating temperature.

Cleaning & Maintenance
After Each Brew:

1. Dispose of grounds and rinse brew basket.
2. Never strike a brewbasket or hit it against a hard surface.
   This will damage the brew cone, and may damage the brewbasket support rails
3. Rinse dispensers before reuse.

Every Day:

1. Wash brew basket with hot sudsy water.
2. Pull CSD from the spray head, it is magnetically attached. Use gloves or a heavy towel. →
   Wash off any film and reattach. Use vinegar if limescale filming is present.
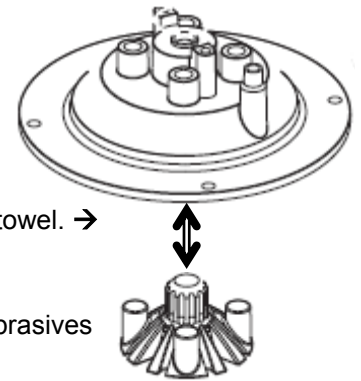3. Clean dispensers with hot suds water and a brush, rinse and air dry.
4. Use only a soft cloth and hot suds on the outside to avoid scratches. Never use abrasives that will scratch surface.

Weekly

1. Use a commercial coffee dispenser cleaner such as URNEX™, TABZ™, DIP-IT™ or Squeak 'n Clean™.
2. Carefully Follow the instructions supplied with the cleaning product
3. Never use spray cleaners, solvent, solvent based cleaner or petroleum based polish anywhere on dispensers

Safety notes

1. Professional installation is required. This appliance is manufactured for commercial use only.
2. Operation requirements and maintenance for commercial cooking appliances differ from household appliances.
3. Operators must be trained for this equipment and must understand the use, maintenance and hazards.
4. Do not attempt to move hot beverage equipment once it is filled. Drain equipment before moving.
5. CBS-2130 series coffee brewers prepare up to 3 liters/1 gallon of coffee or tea in a single batch using very hot water. For safety, the brew basket is locked and may be serviced 5.5 minutes after starting the brew. The factory set brew (default) time is 5.5 minutes with the brew basket locked for safety from start of brew.
   ! → Never attempt to defeat or override a brew basket locking feature.

Warning

1. Turn off power before any cleaning procedure, including wiping the exterior for appearance reasons.
2. Dry the exterior, especially the face panel, before turning on power.
3. Do not apply any type of spray cleaner on the face panel of this equipment.
4. Never use solvent or solvent-based cleaner or petroleum based polish anywhere on this equipment.
5. Dry the face of the touch pad before turning on power
6. Do not electrically energize this equipment or attempt operation without all covers in place and all screws fastened.
7. Unplug machine before disassembly or servicing.

Installation
(For Qualified Service Technicians Only)

Guide to a Successful Installation
If not installed correctly by qualified personnel, the brewer will not operate properly and damage may result. Damages resulting from improper installation are not covered by the warranty, and will void the warranty. Here are the key points to consider before installation:

Electrical:
- ❖ All FETCO brewers require **an electrical ground wire**. Installation without grounding is dangerous.
- ❖ Verify voltages, polarity, circuits, and circuit breaker access before attaching equipment.
- ❖ The electrical diagram is located in the Users Guide and online at www.fetco.com.
- ❖ The installation must comply with applicable federal, state, and local codes having jurisdiction at your location. Check with your local inspectors to determine what codes will apply.

Plumbing:
- ❖ All installations must comply with applicable federal, state, or local plumbing codes.
- ❖ An inline water filter is highly recommended. It should be installed after a water shutoff valve and in a position to facilitate filter replacement.
- ❖ The water line and newly installed filter cartage must be flushed thoroughly prior to connecting it to the brewer to prevent debris from contaminating the machine.
- ❖ Verify that the water line will provide a flow rate of at least 1½gpm/ (5.7lpm) per minute and water pressure is between 20-75 psig (138-517kPa) before making any connections.
- ❖ Install a backflow prevention device if required. Many municipalities require a recognized backflow preventer. Usable on all hot beverage and cold beverage equipment is a WATTS® SD-2 or SD-3. These spring loaded double check valve models are accepted by most zoning authorities.

The check valve should be as close to the water supply inlet of the beverage equipment as possible.

General:
- ❖ Utilize only qualified beverage equipment service technicians for installation.

A Service Company Directory is available at **www.fetco.com**.

> **WARNING**
> **Leveling legs, if installed, are to be adjusted for leveling the brewer only.**
> **Do not use for height adjustment, or extend them higher than necessary.**

Utility slide on back of brewer

Power Switch

Electrical Connection

Tank Drain

Water Supply Connection
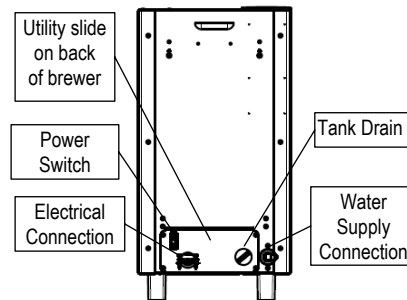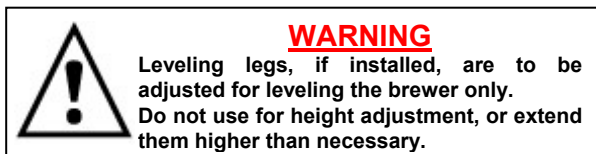
Installation Directions

Brewer Setup
1. Review the dimensions for the unit and verify that it will fit properly in the space intended for it. Verify that the counter or table will support the total weight of the brewer and dispensers when filled (specifics-page 3).
2. Place the brewer on the counter or stand.
3. When the brewer is in position, level it front to back as well as side to side by adjusting the legs.
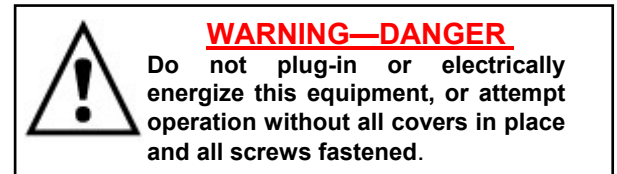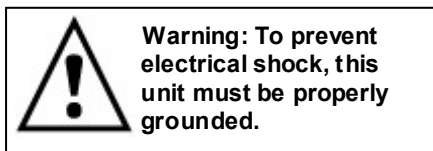4. For 200-240 volt units: remove the lower utility slide out at the back of the equipment to access the electrical connections. The utility slide must remain close to the unit, Note: it cannot be detached completely.

Water Connection
1. Water inlet is a ¼ inch male flare fitting.
2. The brewer can be connected to a cold or hot water line. Cold water is preferred for best coffee flavor, but
hot water will allow for faster recovery times. High temperature water should not exceed 160°F/71°C.
3. Install a water shut off valve near the brewer to facilitate service. An in-line water filter should be used, it should be installed after the water shut off valve and in a position to facilitate filter replacement.
4. Flush the water supply line and filter **before** connecting it to the brewer.
5. Verify that the water line will provide at least 1½gpm/(5.7lpm) per minute for the CBS-2131& CBS-2132 and also that the water pressure is between 20-75 psig (138-517kPa).before connecting it to the brewer.
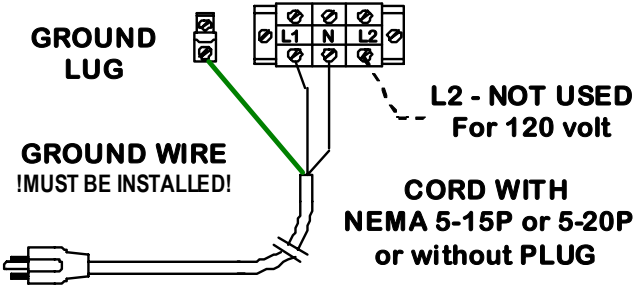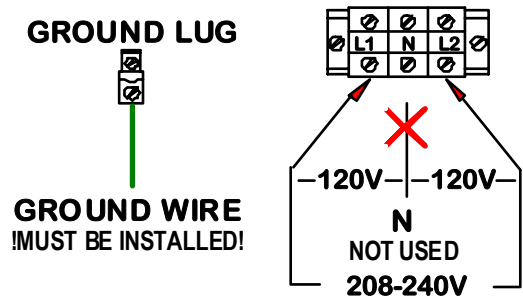
Electrical Connection – US & Canada
1. Verify that the actual voltage at the electrical service connection is compatible with the specifications on the brewer's serial number label. Install an electrical ground wire.
2. The temperature and water tank fill level are pre-set at the factory. There is no need to turn off the heaters during the installation process. The heaters are disabled by the control board until the tank is full of water. The heating process will start automatically when the tank has filled.
3. Most CBS-2131 equipment is factory equipped with a 120 V cord and plug. Some CBS-2131 and all CBS-2132 have a terminal block for connecting the incoming power wires. Consult local codes to determine if a cord and plug can be installed on factory supplied terminal block equipment, or if the unit must be hard wired.
4. Plug in unit if the equipment has an attached cord & plug, or, wire into circuit for terminal block units. Note that the plug is NEMA 5-15P or NEMA 5-20P (domestic). If unit is corded without plug, professional installer MUST size and install appropriate plug (*also termed PLUG-CAP*).
5. A fused disconnect switch or circuit breaker on the incoming power line must be conveniently located near the brewer, and its location and markings known to the operators.
6. The body of the brewer must be grounded to a suitable building ground. A ground lug is provided in the brewer next to the power terminal block. Use 10 gauge copper wire for grounding.
7. Electrical connections must be secured in-place within the unit to meet national and local standards.

⚠	**Warning: To prevent electrical shock, this unit must be properly grounded.**

⚠	**WARNING—DANGER** Do not plug-in or electrically energize this equipment, or attempt operation without all covers in place and all screws fastened.

Terminal Block Diagram

Electrical Configurations Terminal Block Diagram – North America & International

CBS-2131 120 volt models	(some)CBS-2131 and (all)CBS-2132 208-240 volt models
Factory Configuration: **Attached cord 120 VAC, 3 wires** GROUND LUG L2 - NOT USED For 120 volt GROUND WIRE !MUST BE INSTALLED! CORD WITH NEMA 5-15P or 5-20P or without PLUG	**Factory Configuration:** **Terminal block for professional installation** GROUND LUG GROUND WIRE !MUST BE INSTALLED! —120V— —120V— N NOT USED 208-240V

NOTE: →*NEW* FETCO CONFIGURATIION METHOD!

Final Setup

Final Setup

FETCO Home Screen #1 "FILLING"

1. Turn on incoming water supply line and carefully inspect both inside and outside of the brewer for leaks in all fittings and tubes
2. Turn on power.
3. Press the brewer's main power switch (located on the lower right of the back of the equipment)

SCREENS SHOWN TO THE RIGHT WILL APPEAR

4. The water tank will begin filling. FETCO Home Screen #1 will read "FILLING".
5. When the water level rises and is sensed by the probe at the top of the tank the heaters will activate
6. Heaters are automatically disabled until the tank is full.

FETCO Home Screen #2 "HEATING"

7. While the water is heating Screen #2 "HEATING" will display and the actual water temperature will be displayed.

8. After the water has reached the set temperature Screen #3 will display "READY"

FETCO Home Screen #3 "READY

9. Review the Operating Instructions. Brew one full batch (water only) on each side to confirm proper fill levels. The brewer is factory set with water only (no coffee) to dispense the correct amount of water. If the actual volume is slightly different from the programmed volume, fine tuning the brewer may be necessary. See Calibrate Valves in the OUTPUT section in the PROGRAMMING section.
10. Re-attach the covers after one final inspection for leaks. Look closely in the top of the brewer section at the dispense fittings during this inspection.

FETCO® CBS-2130XTS
COFFEE BREWING SYSTEM

Complete Commercial Parts Listing

For CBS-2131XTS and CBS-2132XTS Model Range

Includes types for the 3 liter and 1 gallon airpot dispensers

NEW August, 2013

Please see our website-www.fetco.com for the most up to date listings and additional parts and service information

Parts diagrams, bill of materials lists

Drawing 1101.00152.00   CBS-2131XTS   ASSEMBLY, 3 Liter

Drawing 1101.00152.00 CBS-2131XTS ASSEMBLY, 3 Liter			
Ref#	Qty	Part number	Description
1	1	1111.00036.00	WELDMENT BODY, COMPLETE, CBS-2131
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	1	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
4	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N,

5	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
6	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	8	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
8	1	1102.00113.00	SWITCH, REED, ASSEMBLY
9	2	1029.00006.00	#4-40 NYLON FINGER NUT
10	1	1071.00010.00	FAUCET HPSC-BR-8 REGULAR HANDLE
11	1	1031.00003.00	FITTING, BARB 3/8'ID x 1/4" FPT
12	1	1057.00043.00	SOLENOID VALVE, SINGLE, 180 DEG, 24VDC
13	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
14	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
15	1	1102.00164.00	ADAPTER ASSY, 3/4" BSP X 1/4 SAE FLARE
16	1	1104.00053.00	TANK ASSY, 2300W/120VAC, CBS-2131, GROMMETS
16	1	1104.00056.00	TANK ASSY, 3000W/240VAC,, CBS-2131, GROMMETS
17	4	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	8	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
19	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
20	1	1102.00209.00	ASSEMBLY BACK PANEL, CBS-2131 AND 2141
21	12	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
22	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
23	1	1024.00040.00	CARD PLUG, HWD-2100
24	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2100 GRAVITY VERSION
25	4	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
26	1	1102.00182.00	ASSEMBLY, LOCATOR CBS-2130
27	1	1082.00065.00	SCREW #8-32 X 1 1/2", FLAT HD PH, 18-8 SS
28	1	1023.00159.00	CORNER INSERT
29	1	1001.00126.00	COVER, UPPER BASE, CBS-2131 AND 2141
30	1	1001.00125.00	COVER, TOP CBS-2131 AND 2141
31	1	1402.00040.00	HARNESS, HIGH AMP, CBS-2131
32	1	1402.00039.00	HARNESS, LOW AMP, CBS-2131
33	1	B014218B2	BREW BASKET ASS'Y.,POLY, Ø.218, CBS-2100's, BLK. PLUG
33	1	B012218B1	Brewbasket ass'y., Optional, Ø.218, CBS-2100's Stainless Steel
34	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
35	1	1025.00060.00	TUBE, 9/16'OD X 5/16"ID X 3.25"LG
36	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
37	1	1025.00058.00	TUBE, 9/16'OD X 5/16"ID X 25.00"LG
38	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
39	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
40	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
41	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
42	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
43	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
44	4	1073.00008.00	FOOT, CBS-2130
45	4	1082.00066.00	SCREW 1/4-20 X 1/2", SOCKET HD CUP
46	1	1025.00076.00	TUBE, 5/8 OD x 3/8 ID x 3.75 LG
47	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN
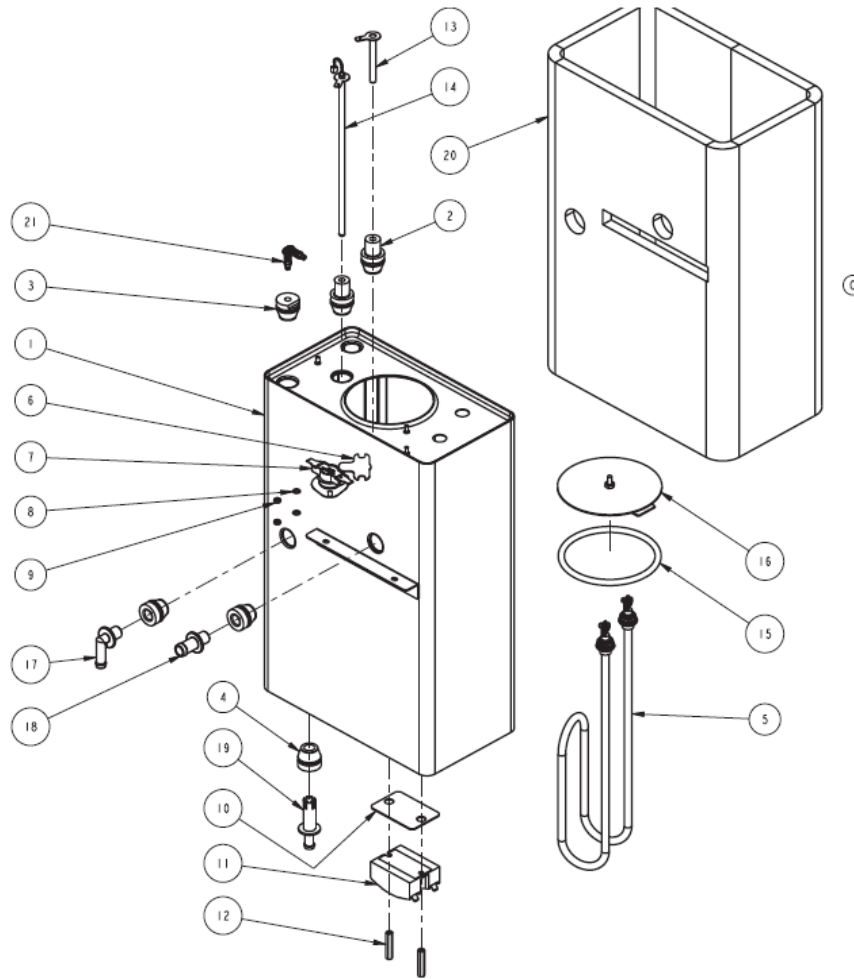
Drawing 1104.00053.00 TANK ASSY, CBS-2131XTS			
Ref#	Qty	Part number	Description
1	1	1114.00080.00	WELDMENT TANK CBS-2131, GROMMET DESIGN
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	1	1024.00062.00	GROMMET, SHORT, SILICONE, LEVEL AND TEMP PROBE
4	3	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	1	1107.00019.00	HEATER ASSEMBLY, IMMERSION 2300W/120VAC
5	1	1107.00021.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC
5	1	1107.00022.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC
5	1	1107.00018.00	HEATER ASSEMBLY, IMMERSION 3000W/240VAC
6	1	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
7	1	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
8	2	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
9	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
10	1	1003.00140.00	ALUMINUM BRACKET FOR SSR
11	1	1052.00014.00	ASSEMBLY RELAY, SOLID STATE, 25A/230V
12	2	1081.00042.00	STANDOFF, 6-32 x1.25 LG.,1/4 HEX WIDTH
13	1	1112.00002.00	PROBE WELDMENT, WATER LEVEL 2.25" LG
14	1	1102.00161.00	PROBE ASSEMBLY, TEMP. AND LLC, HWD-2100
15	1	1024.00007.00	O-RING, DASH #344, TANK COVER
16	1	1102.00007.00	TANK COVER ASSEMBLY
17	1	1023.00183.00	FITTING, DILUTION, TBS-2121
18	1	1023.00167.00	FITTING, BREW, GROMMET DESIGN
19	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
20	1	1022.00063.00	TANK INSULATION, CBS-2131e, GROMMET DESIGN
21	1	1029.00023.00	FITTING, SINGLE BARBED ELBOW, 1/4", KYNAR
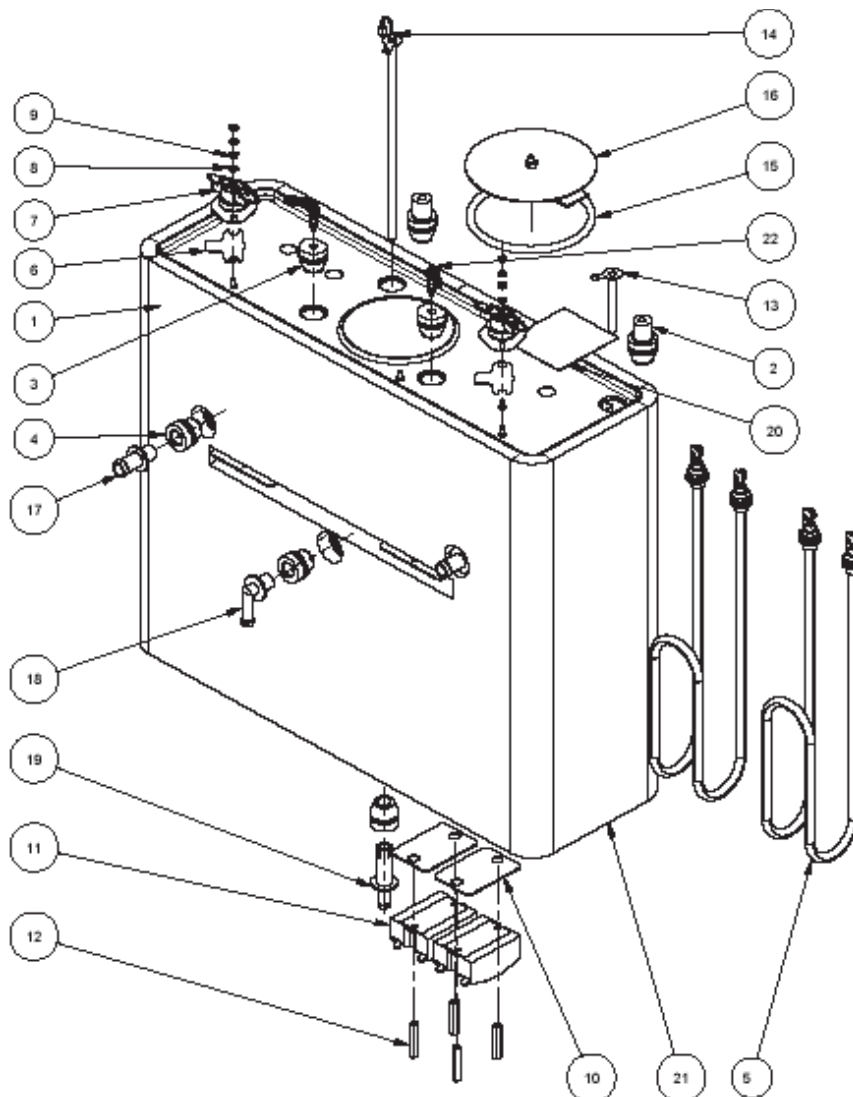
Drawing 1104.00052.00 TANK ASSY, CBS-2132XTS				
Ref#	Qty	Part number	Description
1	1	1114.00081.00	WELDMENT TANK CBS-2132, GROMMET DESIGN
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	2	1024.00062.00	GROMMET, SHORT, SILICONE, LEVEL AND TEMP PROBE
4	4	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	2	1107.00018.00	HEATER ASSEMBLY, IMMERSION 3000W/240VAC
6	2	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
7	2	1053.00004.00	THERMOSTAT, SINGLE SHOT, 25A
8	4	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
9	4	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
10	2	1003.00140.00	ALUMINUM BRACKET FOR SSR
11	2	1052.00014.00	ASSEMBLY RELAY, SOLID STATE, 25A/230V
12	4	1081.00042.00	STANDOFF, 6-32 x1.25 LG.,1/4 HEX WIDTH
13	1	1112.00002.00	PROBE WELDMENT, WATER LEVEL 2.25" LG
14	1	1102.00161.00	PROBE ASSEMBLY, TEMP. AND LLC, HWD-2100
15	1	1024.00007.00	O-RING, DASH #344, TANK COVER
16	1	1102.00007.00	TANK COVER ASSEMBLY
17	2	1023.00167.00	FITTING, BREW, GROMMET DESIGN
18	1	1023.00183.00	FITTING, DILUTION, TBS-2121
19	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
20	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE
21	1	1022.00064.00	INSULATION TANK, ONE PIECE, CBS-2132
22	2	1029.00023.00	FITTING, SINGLE BARBED ELBOW, 1/4", KYNAR

Drawing 1101.00153.00   CBS-2132XTS ASSEMBLY, 3 Liter
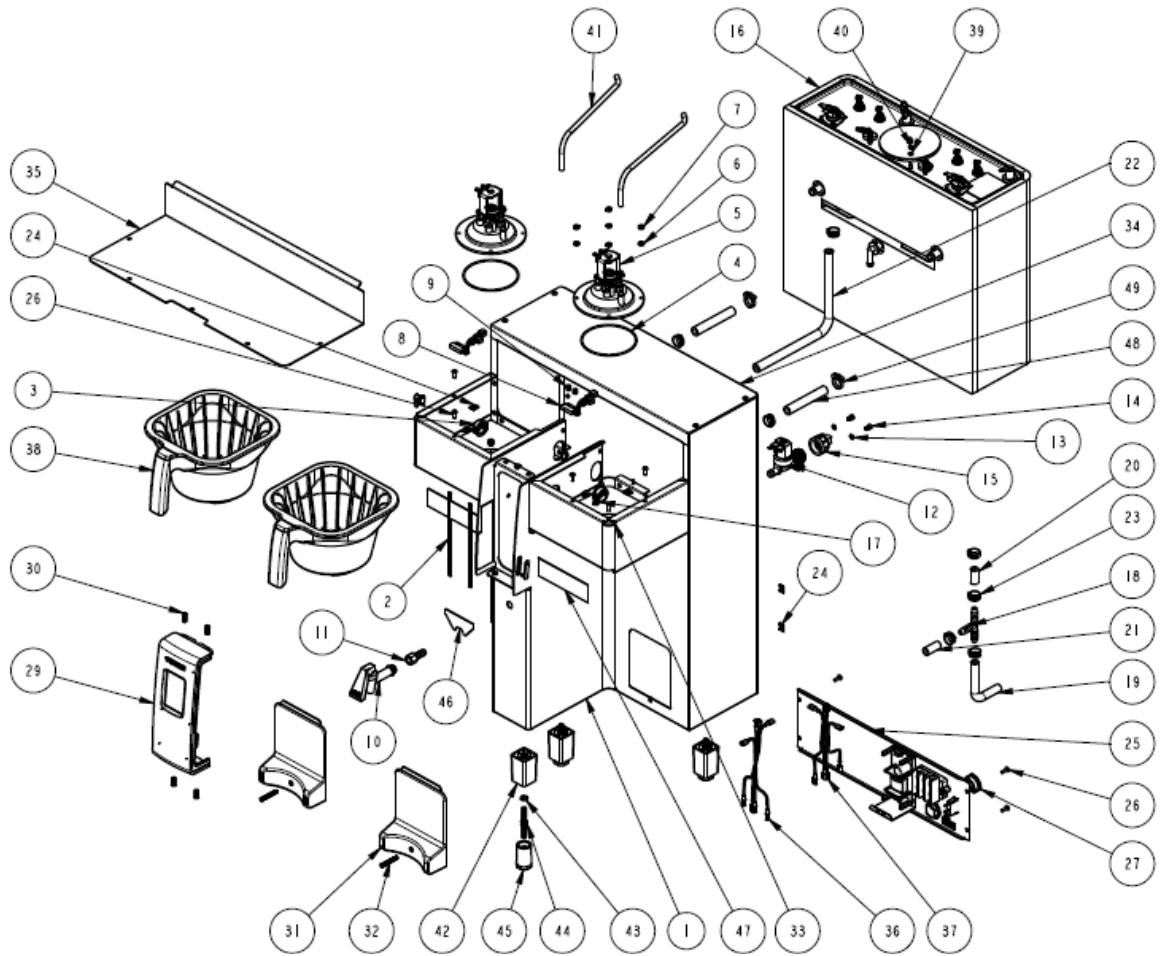
		Drawing 1101.00153.00	CBS-2132XTS ASSEMBLY, 3 Liter
Ref#	Qty	Part number	Description
1	1	1111.00037.00	WELDMENT BODY, COMPLETE, CBS-2132
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	2	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
4	2	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N
5	2	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
6	8	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	12	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
8	2	1102.00113.00	SWITCH, REED, ASSEMBLY
9	4	1029.00006.00	#4-40 NYLON FINGER NUT
10	1	1071.00010.00	FAUCET HPSC-BR-8 REGULAR HANDLE
11	1	1031.00003.00	FITTING, BARB 3/8'ID x 1/4" FPT
12	1	1057.00043.00	SOLENOID VALVE, SINGLE, 180 DEG, 24VDC
13	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
14	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
15	1	1102.00164.00	ADAPTER ASSY, 3/4" BSP X 1/4 SAE FLARE
16	1	1104.00052.00	TANK ASSY, 2 X 3000W/240VAC, CBS-2132, GROMMETS
17	4	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
19	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
20	1	1025.00060.00	TUBE, 9/16'OD X 5/16"ID X 3.25"LG
21	1	1025.00058.00	TUBE, 9/16'OD X 5/16"ID X 25.00"LG
22	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN
23	9	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
24	12	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
25	1	1102.00208.00	ASSEMBLY BACK PANEL, CBS-2132 AND 2142
26	13	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
27	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
28	1	1024.00040.00	CARD PLUG, HWD-2100
29	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2100 GRAVITY VERSION
30	4	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
31	2	1102.00182.00	ASSEMBLY, LOCATOR CBS-2130
32	2	1082.00065.00	SCREW #8-32 X 1 1/2", FLAT HD PH, 18-8 SS
33	2	1023.00159.00	CORNER INSERT
34	1	1001.00127.00	COVER, TOP CBS-2132 AND 2142
35	1	1001.00128.00	COVER, UPPER BASE, CBS-2132 AND 2142
36	1	1402.00037.00	HARNESS, HIGH AMP, CBS-2132 GRAVITY
37	1	1402.00038.00	HARNESS, LOW AMP, CBS-2132 GRAVITY
38	2	B014218B2	BREW BASKET ASS'Y.,POLY, Ø.218, CBS-2100's, BLK. PLUG
38	2	B012218B1	Brewbasket ass'y., Optional, Ø.218, CBS-2100's Stainless Steel
39	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
40	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
41	2	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
42	3	1073.00008.00	FOOT, CBS-2130
43	3	1082.00066.00	SCREW 1/4-20 X 1/2", SOCKET HD CUP
44	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
45	2	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
46	2	1025.00076.00	TUBE, 5/8 OD x 3/8 ID x 3.75 LG.
47	2	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
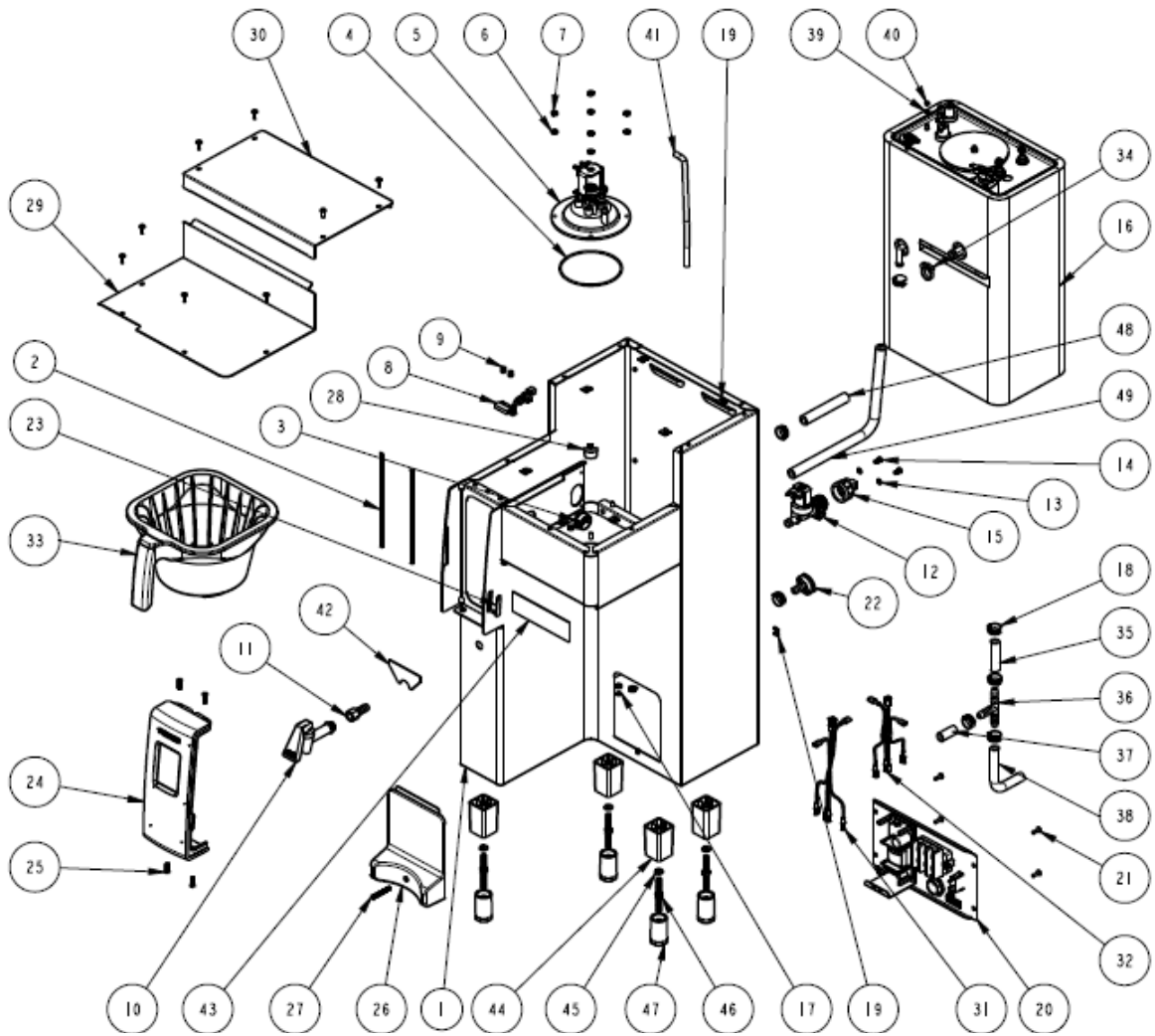
Drawing 1101.00151.00   ASSEMBLY, CBS-2131XTS, 1 GAL.

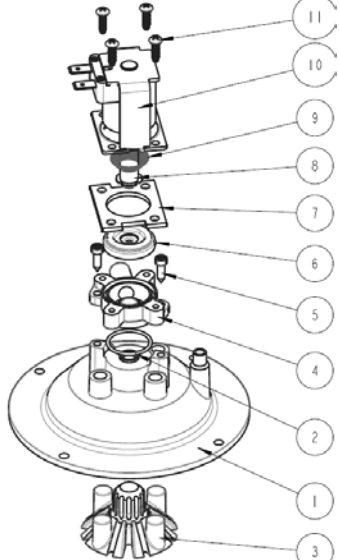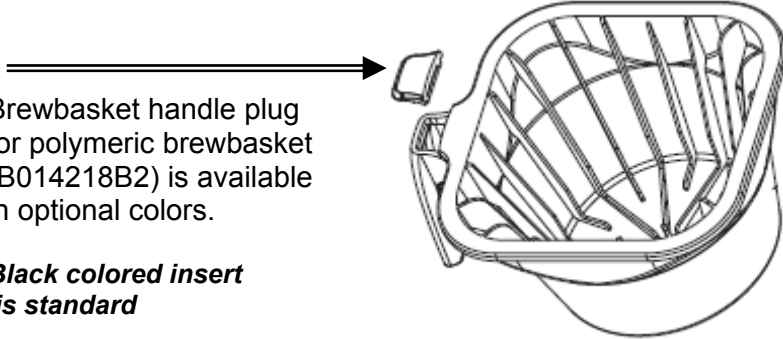|			Drawing 1101.00151.00 ASSEMBLY, CBS-2131XTS, 1 GAL.
Ref#	**Qty**	**Part number**	**Description**
1	1	1111.00036.00	WELDMENT BODY, COMPLETE, CBS-2131
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	1	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
4	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N,
5	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
6	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	8	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
8	1	1102.00113.00	SWITCH, REED, ASSEMBLY
9	2	1029.00006.00	#4-40 NYLON FINGER NUT
10	1	1071.00010.00	FAUCET HPSC-BR-8 REGULAR HANDLE
11	1	1031.00003.00	FITTING, BARB 3/8'ID x 1/4" FPT
12	1	1057.00043.00	SOLENOID VALVE, SINGLE, 180 DEG, 24VDC
13	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
14	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
15	1	1102.00164.00	ADAPTER ASSY, 3/4" BSP X 1/4 SAE FLARE
16	1	1104.00053.00	TANK ASSY, 2300W/120VAC, CBS-2131, GROMMETS
16	1	1104.00056.00	TANK ASSY, 3000W/240VAC,, CBS-2131, GROMMETS
17	4	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	8	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
19	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
20	1	1102.00209.00	ASSEMBLY BACK PANEL, CBS-2131 AND 2141
21	12	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
22	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
23	1	1024.00040.00	CARD PLUG, HWD-2100
24	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2100 GRAVITY VERSION
25	4	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
26	1	1102.00182.00	ASSEMBLY, LOCATOR CBS-2130
27	1	1082.00065.00	SCREW #8-32 X 1 1/2", FLAT HD PH, 18-8 SS
28	1	1023.00159.00	CORNER INSERT
29	1	1001.00126.00	COVER, UPPER BASE, CBS-2131 AND 2141
30	1	1001.00125.00	COVER, TOP CBS-2131 AND 2141
31	1	1402.00040.00	HARNESS, HIGH AMP, CBS-2131
32	1	1402.00039.00	HARNESS, LOW AMP, CBS-2131
33	1	B014218B2	BREW BASKET ASS'Y.,POLY, Ø.218, CBS-2100's, BLK. PLUG
33	1	B012218B1	Brewbasket ass'y., Optional, Ø.218, CBS-2100's Stainless Steel
34	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
35	1	1025.00060.00	TUBE, 9/16'OD X 5/16"ID X 3.25"LG
36	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
37	1	1025.00058.00	TUBE, 9/16'OD X 5/16"ID X 25.00"LG
38	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
39	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
40	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
41	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
42	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
43	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
44	4	1023.00163.00	LEG BODY, CBS-2130
45	4	1083.00021.00	WASHER, 1/4" SCREW SIZE, SPRING LOCK
46	4	1112.00158.00	WELDMENT, LEG ROD, CBS-2130
47	4	1021.00017.00	LEG INSERT THREADED, CBS-2130
48	1	1025.00076.00	TUBE, 5/8 OD x 3/8 ID x 3.75 LG.
49	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN

Drawing 1101.00150.00   CBS-2132XTS ASSEMBLY, 1 gallon

		Drawing 1101.00150.00	CBS-2132XTS ASSEMBLY, 1 gallon
Ref#	Qty	Part number	Description
1	1	1111.00037.00	WELDMENT BODY, COMPLETE, CBS-2132
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	2	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
4	2	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N
5	2	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
6	8	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	12	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
8	2	1102.00113.00	SWITCH, REED, ASSEMBLY
9	4	1029.00006.00	#4-40 NYLON FINGER NUT
10	1	1071.00010.00	FAUCET HPSC-BR-8 REGULAR HANDLE
11	1	1031.00003.00	FITTING, BARB 3/8'ID x 1/4" FPT
12	1	1057.00043.00	SOLENOID VALVE, SINGLE, 180 DEG, 24VDC
13	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
14	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
15	1	1102.00164.00	ADAPTER ASSY, 3/4" BSP X 1/4 SAE FLARE
16	1	1104.00052.00	TANK ASSY, 2 X 3000W/240VAC, CBS-2132, GROMMETS
17	4	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
19	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
20	1	1025.00060.00	TUBE, 9/16'OD X 5/16"ID X 3.25"LG
21	1	1025.00058.00	TUBE, 9/16'OD X 5/16"ID X 25.00"LG
22	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN
23	9	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
24	12	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
25	1	1102.00208.00	ASSEMBLY BACK PANEL, CBS-2132 AND 2142
26	13	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
27	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
28	1	1024.00040.00	CARD PLUG, HWD-2100
29	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2100 GRAVITY VERSION
30	4	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
31	2	1102.00182.00	ASSEMBLY, LOCATOR CBS-2130
32	2	1082.00065.00	SCREW #8-32 X 1 1/2", FLAT HD PH, 18-8 SS
33	2	1023.00159.00	CORNER INSERT
34	1	1001.00127.00	COVER, TOP CBS-2132 AND 2142
35	1	1001.00128.00	COVER, UPPER BASE, CBS-2132 AND 2142
36	1	1402.00037.00	HARNESS, HIGH AMP, CBS-2132 GRAVITY
37	1	1402.00038.00	HARNESS, LOW AMP, CBS-2132 GRAVITY
38	2	B014218B2	BREW BASKET ASS'Y.,POLY, Ø.218, CBS-2100's, BLK. PLUG
38	2	B012218B1	Brewbasket ass'y., Optional, Ø.218, CBS-2100's Stainless Steel
39	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
40	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
41	2	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
42	3	1023.00163.00	LEG BODY, CBS-2130
43	3	1083.00021.00	WASHER, 1/4" SCREW SIZE, SPRING LOCK
44	3	1112.00158.00	WELDMENT, LEG ROD, CBS-2130
45	3	1021.00017.00	LEG INSERT THREADED, CBS-2130
46	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
47	2	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
48	2	1025.00076.00	TUBE, 5/8 OD x 3/8 ID x 3.75 LG.
49	2	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON

## 1102.00203.00   Spray Housing Assembly Parts   CBS-2130XTS

Ref.	QTY	PART NO	DESCRIPTION
1	1	1102.00020.00	SPRAY HOUSING ASSY CSD DESIGN
2	1	1024.00002.00	ORING, AS568A-019, BUNA-N
3	1	1102.00019.00	ASSEMBLY, CASCADE SPRAY DOME
4	1	1023.00189.00	ADAPTER, SPRAY HSG, DSV11 VALVE
5	2	1082.00068.00	SCREW, M3.9x13, CHEESE PH., T/FORM, Z/P
6	1	1057.00038.00	DIAPHRAGM, VALVE DSV-11
7	1	1057.00050.00	SPACER PLATE DSV11, -1 OPTION
8	1	1057.00040.00	PLUNGER, DISPENSE VALVE 24VDC
9	1	1057.00051.00	SPRING, DISPENSE VALVE 24VDC
10	1	1057.00022.00	DSV11 COIL AND FRAME ASSEMBLY, 24VDC
11	4	1082.00076.00	SCREW, #6-20 X 1/2", THRD FORM, P/H PHIL

Brewbasket Parts

Brewbasket handle plug for polymeric brewbasket (B014218B2) is available in optional colors.

Black colored insert is standard

1023.00190.00	**RED PLUG, BB HANDLE**
1023.00191.00	**GREEN PLUG, BB HANDLE**
1023.00192.00	**ORANGE PLUG, BB HANDLE**
1023.00194.00	**BLACK PLUG, BB HANDLE**

## OPTIONAL CBS-2100 Series Stainless Steel Brew Basket, 13" X 5", Part # B012218B1 (SQUARE)

Ref#	Qty	Part Number	Description
1	1	1112.00128.00	BB WLDMNT, 13"X5", W/ Ø5.5MM (.218) HOLE
2	1	1102.00064.00	HANDLE W/MAGNET ASSEMBLY, BLACK RUBBER
3	1	1082.00040.00	SCREW, 1/4-20 X .5, FL HD, PH., W/NYLON
4	1	1009.00006.00	BASKET, WIRE, 13" X 5", CBS-2040'S
5	1	1046.00025.00	LABEL, BREW BASKET WARNING
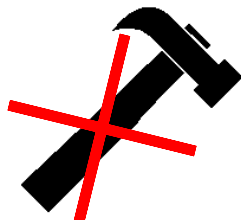
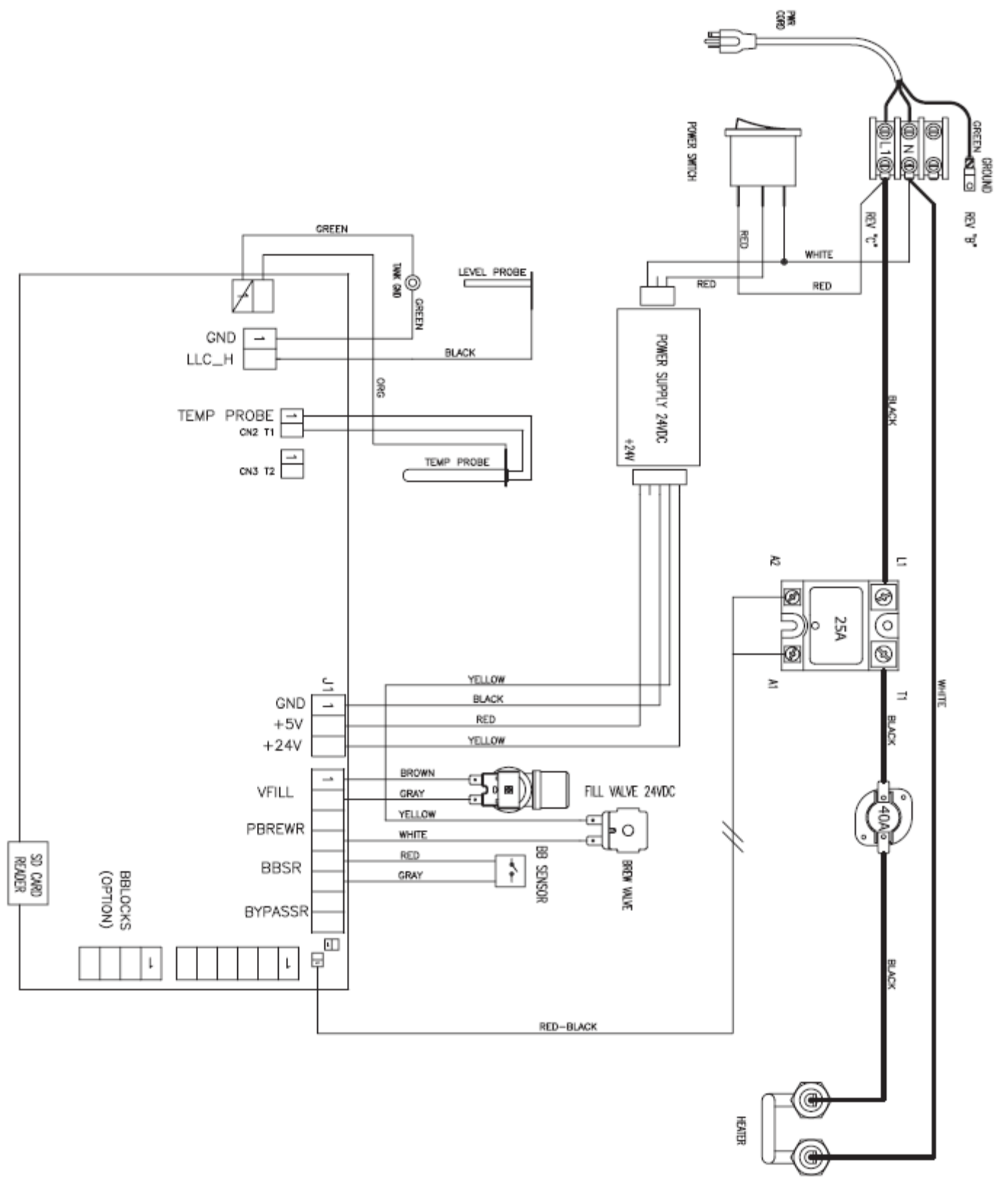Never strike or hit a brewbasket against any hard surface
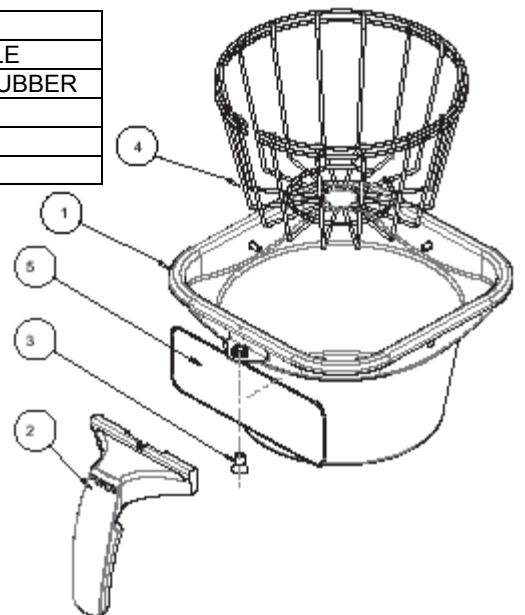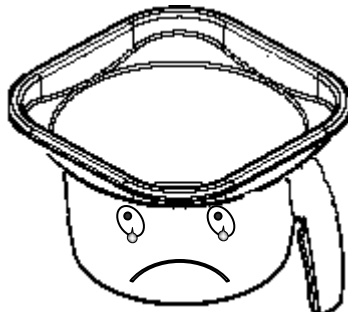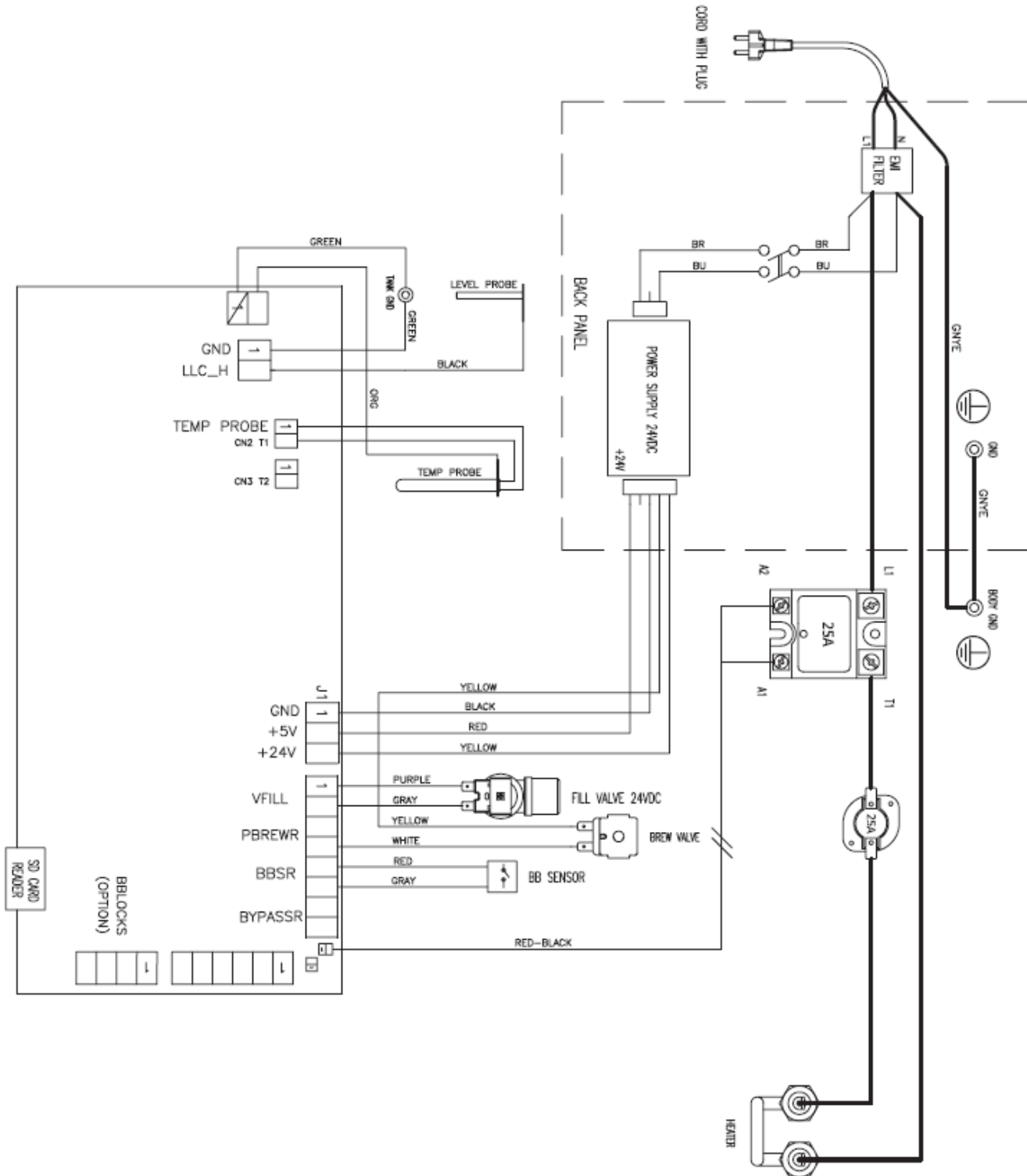
Wiring Diagrams-North America
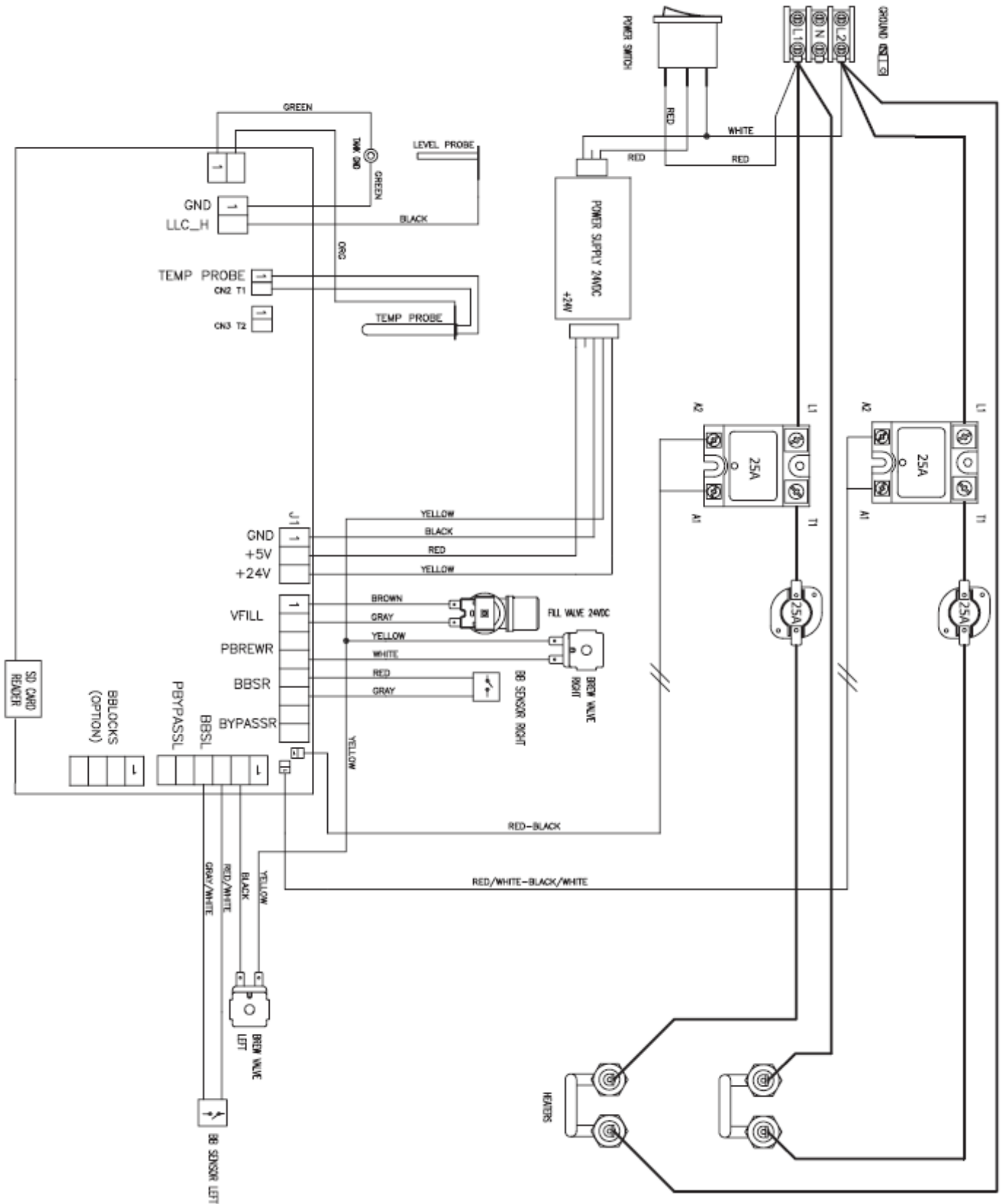
Drawing 1401.00050.00   CBS-2132XTS Wiring - North America
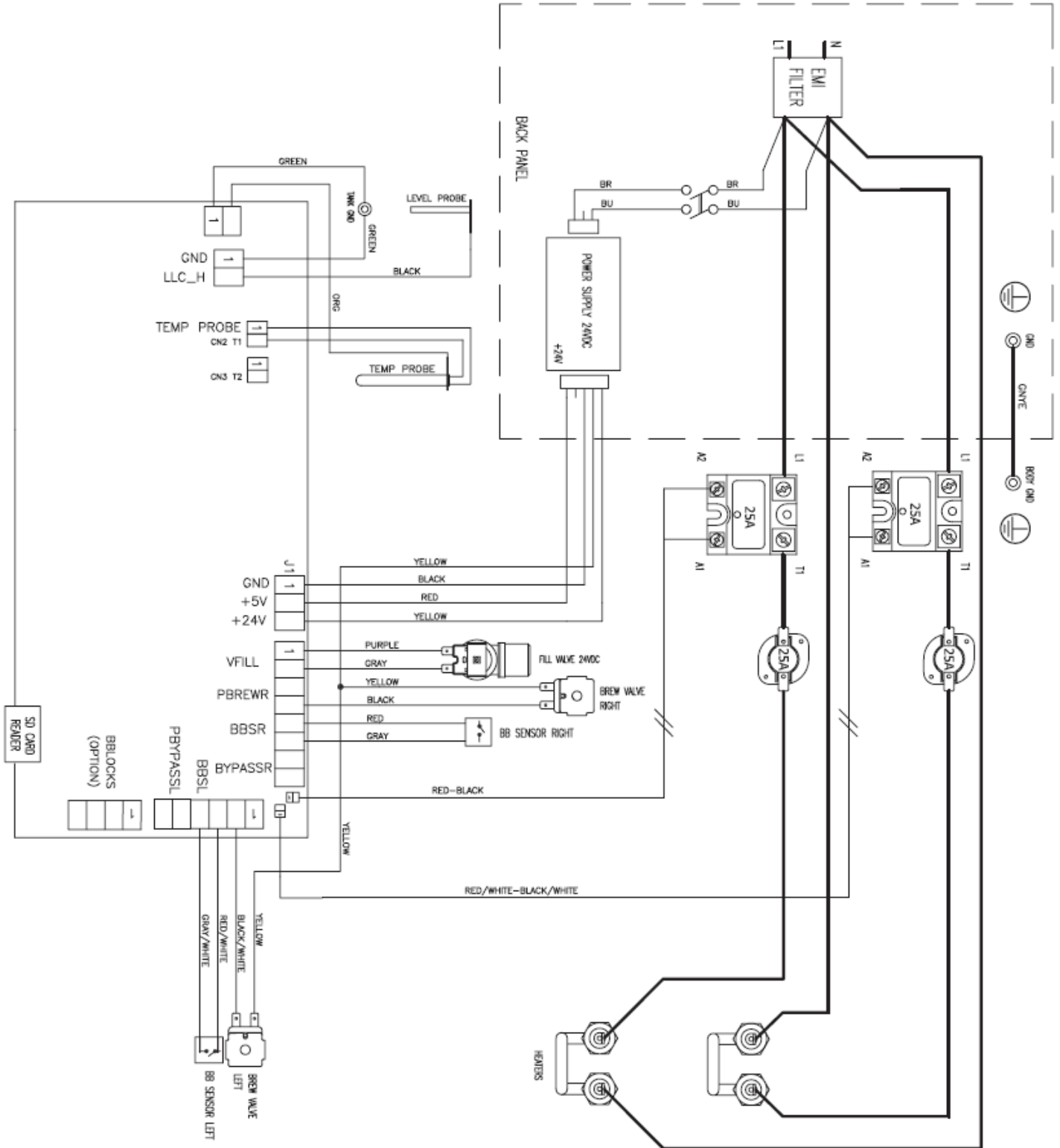
Drawing 1401.00051.00   CBS-2131XTS Wiring- North America

CE Wiring Diagrams

Drawing 1401.00052.00   CBS-2131XTS Wiring-CE

Drawing 1401.00054.00   CBS-2132XTS Wiring-CE