

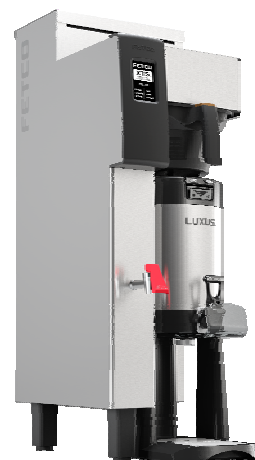
## Models:

▸ **CBS-2131XTS** <sup>UV</sup>

▸ **CBS-2141XTS** <sup>UV</sup>

Universal Voltage, field voltage configurable

Three-liter and One-gallon airpot/dispenser brewers



*CBS-2131XTS 3 liter airpot brewer;*

*CBS-2131XTS 1-gallon brewer*

*CBS-2141XTS 1-gallon brewer*



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

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## Contact Information

### FETCO®

Food Equipment Technologies Company  
600 Rose Road  
Lake Zurich • IL • 60047-0429 • USA

**Internet:** [www.fetco.com](http://www.fetco.com)

**Phone:** (800) 338-2699 (US & Canada)  
(847) 719-3000  
**Fax:** (847) 719-3001

**Email:** [sales@fetco.com](mailto:sales@fetco.com)  
**Technical Support** [techsupport@fetco.com](mailto:techsupport@fetco.com)

## Description & Features

FETCO CBS-2100XTS Series coffee brewers feature our universal spray over technology, which works like this:

The following variables are programmed for each batch size:

- ❖ Brew volume
- ❖ Prewet percent (Percentage of the brew volume)
- ❖ Brew time
- ❖ Prewet delay (The time between prewetting and the brew cycle)
- ❖ Adjustable number of pulses
- ❖ Brew water low temperature lockout
- ❖ Drip delay (The time between the end of the brew cycle and the unlocking of the brew basket)

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.

## Factory settings

The following are the factory set defaults—all variables in the brew menu are adjustable:

Brew Volume and coffee filter size:

CBS-2131&2141 XTS: Up to 1 gallon/3.8 liters per brew Coffee Filters: 13" X 5" FETCO Product #F002

Brew Time, all models: Factory set at 5.5 minutes=[4 minute brew time + 1.5 minute drip delay]

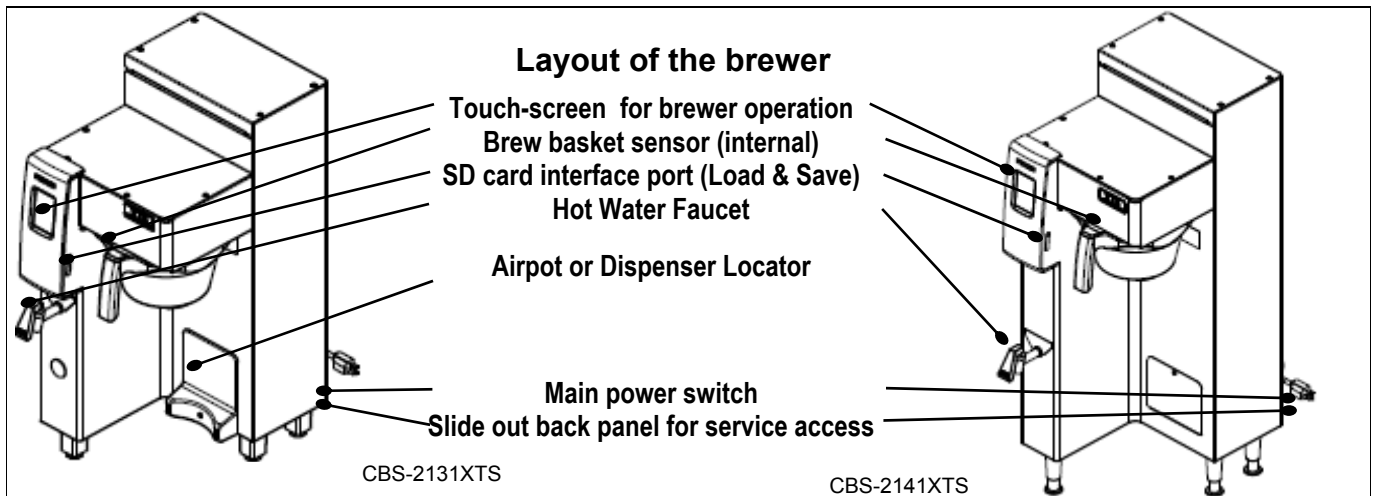
Temperature Control: Water temperature is factory set at 93°C/200°F

## Features

- ❖ Touchscreen Operation [**XTS: EX**tractor Touch **S**creen]
- ❖ User selectable Universal Electrical Connection
- ❖ Adaptable electrical installation configuration
- ❖ Brew mechanism is digitally adjustable
- ❖ Intuitive Control Settings for Batch sizing
- ❖ Infinitely variable bypass for strength adjustment
- ❖ Four fully programmable batch sizes per side
- ❖ User programs save-to and load-from SD cards
- ❖ Recipe copy to SD card
- ❖ Customizable batch name
- ❖ Screen logo customizable by user from SD card
- ❖ SD card firmware program and upgrade installation
- ❖ Cascading Spray Dome-No clog sprayhead
- ❖ Brew water low temperature lockout
- ❖ ECO mode for tank heater energy savings
- ❖ Dispenser locator under brew basket
- ❖ Magnetic flux brew basket sensor
- ❖ Brewbasket locks (configurable)
- ❖ Totalizing counters for brewer functions
- ❖ Optional gourmet stainless steel brewbasket
- ❖ Demonstration Mode for review & training
- ❖ Heavier gauge stainless steel cabinet
- ❖ Configurable for FLOWJET® pump module
- ❖ SD card Backup for menu items

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

## Accessing equipment and control screens



## Accessing batch and programming menu screens

CBS-2100 home screen shown

← CBS\_2100XTS brewer HOME SCREEN:  
Tap to enter batch selection screen.

←Tap to select batch→  
...AND...  
Select and hold down a batch selector pennant to begin brew.

Batch selection screen

## Accessing the menu screens for programming

CBS-2100 home screen shown

Touchscreen

MAIN POWER SWITCH  
Located to lower right side of back panel

Touch/Hold here to enter "PROGRAMMING"

CBS-2100 home screen shown  
Shown in optional "ECO" Mode

CBS-2100 home screen shown

→From power "OFF"

→Touch screen will briefly illuminate

→Turn main power switch to "ON"

(Switch located lower right side of back panel)

-When Complete: the HOME SCREEN will display

-Immediately touch and hold finger to enter programming

-Lower portion of the screen will highlight as shown

-In 5-8 seconds "PROGRAMMING" screen will appear→

PROGRAMMING

Batch 1 Left

EXIT

## →Quick brewer setup

## NOTES

Install plumbing and electrical utilities.	-See Installation Section in this guide
Turn rear power switch "ON".	-Located on back, lower right side
<i>Brewer hot water tank will fill in 4-8 minutes.</i>	-Ready screen will display "■FILLING"
Heater(s) activate when tank is full	-Ready screen will display "■HEATING"
<i>Initial heating will be 15-30 minutes</i>	-Place dispenser under brewbasket(s) to collect any overflow and condensate
<i>Tank displays "■ READY" when filled &amp; 200°F/93°C is reached</i>	
Brewer is ready to brew when "■ READY" is displayed	-Best results if brewer remains "ON"

## Operating Instructions

### Brewing

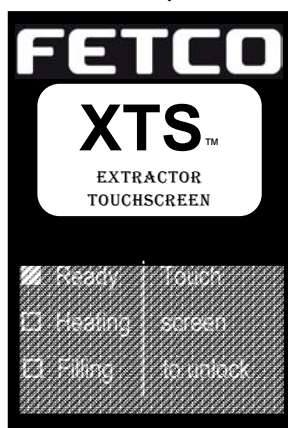
#### →To brew a single batch of coffee , using default recipe

#### NOTES

FETCO CBS-2100XTS universal voltage equipment is factory calibrated and preloaded with recipes and is ready to brew

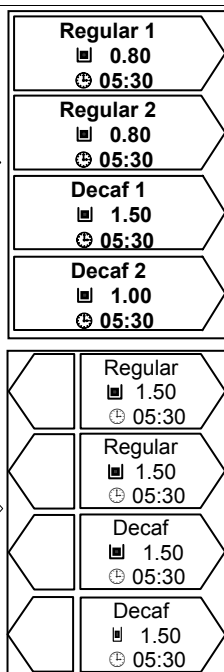
Place 13"X5" paper filter in brew basket	-FETCO Product # F002 or any 13"X5"
Add 3-8 ounces (85 – 227 g) of ground coffee	-Weights given are only suggested
Insert loaded brewbasket into brewer rails	-Brewbasket(s) must be in place
Have empty dispenser under brewbasket	-Use the convenient locator guide
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 to activate



CBS-2131XTS

CBS-2132XTS

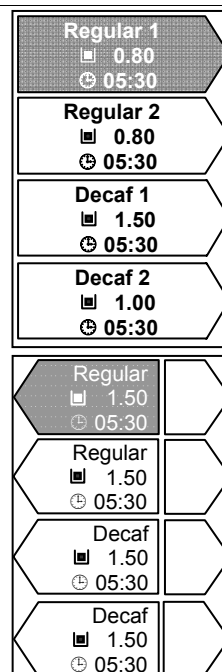


Touch and hold finger on selection pennant for about two seconds to start brew


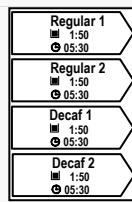
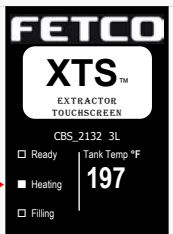
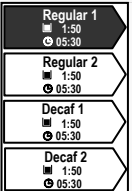

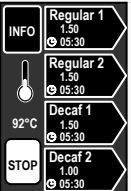
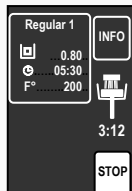
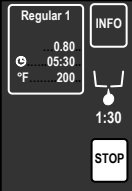

CB SMenu selection for brewing on right, left or both sides.

Touch batch pennant to access menu

→  
Touch batch pennant to access menu


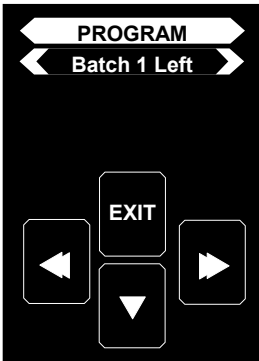


## Brewing-shown by touchscreen

Brewer screens displayed for brewing		NOTES	
	<p>“READY SCREEN” Tap screen to display menus</p>	<p>Note: There are three “BREW AT TEMPERATURE DEFINITONS”. The “<i>Brew At Temperature</i>”—“<b>ON</b>” default routine is used for the illustration below..</p>	
	<p>Unit displays four preprogrammed batch buttons per side. CBS-2131XTS or, CBS-2141XTS</p>	<p><b>Brew at tempertaure “ON” enabled:</b> if this feature is enabled:brew start will be enabled when tank temperature reaches the temperature set point</p>	
	<p>Select and hold one button for 2 seconds</p>	 <p>If pressed in <b>ON</b>: Brew activation screen “locks out” until tank is at set temp.</p>	 <p>If pressed in <b>“AUTO” Brew At Temperature Setting</b>, a WAIT screen with temperature icon appears . Brew will start when tank is at set temperature</p>
	<p>Brewing  CBS-2131XTS CBS-2141XTS</p>		
	<p>Brew completed (in drip delay) CBS-2131XTS CBS-2141XTS</p>	<p><b>Brew basket sensor enabled.</b> Unit is brewable only when brebasket is in place. (option may be disabled by user)</p>	

## Programming-operator access programming

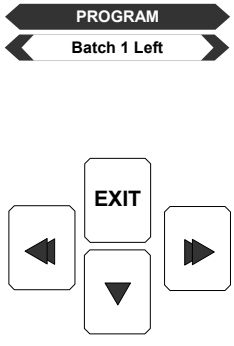
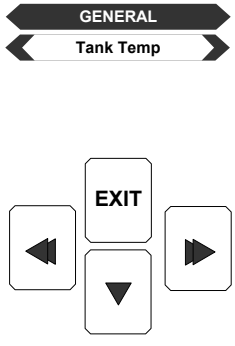
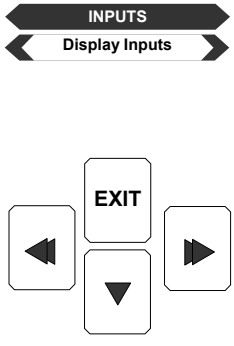
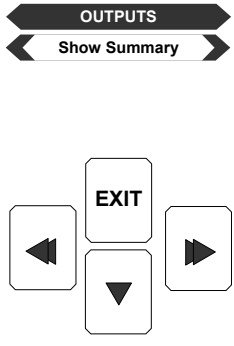
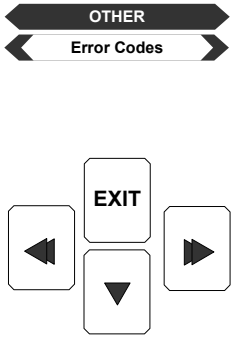
- The FETCO CBS-2100XTS brewers have four brew batch menus per side.
- Menus are preprogrammed by the factory with basic settings that will operate the equipment as purchased.
- There are two batches each marked "Regular" and two marked "Decaf"
- Most operators prefer a full batch and half batch setting for regular and decaf or specialty coffees.
- The half batch setting will need to be programmed by the operator to match the dispenser.
- Settings are adjustable and the name of the menu can be changed. -Batch 1 cannot be disabled.

Menu screen displayed	Accessing Programming	Menu screen displayed	Accessing Programming menu screens
 <p>(Brewer "HOME" screen)</p>	<p>Turn unit "OFF"</p> <p>After 10 second delay:</p> <p>Turn unit "ON"</p> <p>← "HOME" Screen on left will appear</p> <p>Immediately place finger on screen and "HOLD"</p> <p>Screen on right will appear →</p>	 <p>(Programming menu screen)</p>	<p>← Top line is programming category</p> <p>← Second line displays items for programming</p> <p>Right and left hand arrows will scroll to the screens that display "Program, General, Inputs, Outputs and Other"</p> <p>The down arrow enters the individual programming items shown below</p>

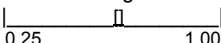
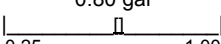
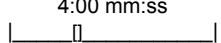
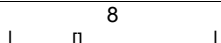
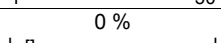
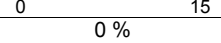
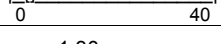
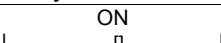
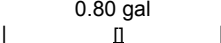
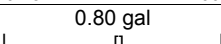
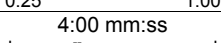
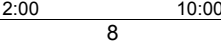
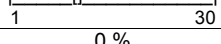
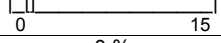
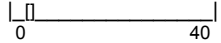
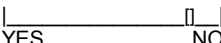
## Programming-category screens: Menu Tree

### 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

				
Programming Category	Programming Category	Programming Category	Programming Category	Programming Category
<b>PROGRAM</b>	<b>GENERAL</b>	<b>INPUTS</b>	<b>OUTPUTS</b>	<b>OTHER</b>
Items for Programming	Items for Programming	Items for Programming	Items for Programming	Items for Programming
Batch 1 Left*	Tank Temp	Display Inputs	Show Summary	Error Codes
Batch 2 Left**	Brew At Temp	Calib Touch Scr	Left Valve	Copy Program
Batch 3 Left **	Units of Meas.		L. Bypass Valve	Upload Logo
Batch 4 Left **	ECO Mode		Right Valve	Res to Factory
Batch 1 RIGHT*	Logo Timeout		R. Bypass Valve	Counters
Batch 2 Right **	Brew B.Sensor		Fill Valve	Firmware
Batch 3 Right **	Use Flojet		Left Basket Lk	DEMO Mode
Batch 4 Right **	LLC Sensitivity		Right Basket Lk	
Batch Copy			Heater	
			Screen	

## Menu Features: Batch Parameters

PROGRAM	Programming Items	Factory set Default	Programming Range	Notes
<b>Batch 1 Right*</b>	• Batch Summary	Display Summary		
	• Batch Name	Regular 1(-8)	Choose from list: Regular1	(Regular 1-16) -OR- Write: any name
<b>CBS-2130XTS</b> <b>3 liter model <u>only</u></b>	• <b>Batch Volume</b>	0.80 gal [ 0..25-1.00]	0.80 gal 	
<b>CBS-2130/2140 XTS</b> <b>1 gallon model</b>	• <b>Batch Volume</b>	1.00 gal [ 0..25-1.00]	0.80 gal 	
	• Brew Time	4:00 mm:ss [ 2:00-10:00]	4:00 mm:ss 	
	• Nr Of Pulses	8	8 	
	• Prewet Perc.	0%	0 % 	
	• Bypass Perc.	0%	0 % 	
	• Drip Delay	1:30 mm:ss	1:30 mm:ss 	
<b>Batch 2 Right</b>	<b>**Batch 2-4—Right may be individually selected-or-entirely deleted</b>			
	• Batch ON/OFF**	ON	ON 	
	• Batch Summary	Display Summary		
	• Batch Name	Regular 1	Regular 1-16;Write own name	
<b>CBS-2130XTS</b> <b>3 liter model <u>only</u></b>	• <b>Batch Volume</b>	0.80 gal [ 0..25-1.00]	0.80 gal 	
<b>CBS-2130/2140 XTS</b> <b>1 gallon model</b>	• <b>Batch Volume</b>	1.00 gal [ 0..25-1.00]	0.80 gal 	
	• Brew Time	4:00 mm:ss [ 2:00-10:00]	4:00 mm:ss 	
	• Nr Of Pulses	8	8 	
	• Prewet Perc.	0%	0 % 	
	• Bypass Perc.	0%	0 % 	
	• Drip Delay	1:30 mm:ss	1:30 mm:ss 	
<b>Batch 3 Right **</b>	<i>(See Batch 2-Right)</i>			
<b>Batch 4 Right **</b>	<i>(See Batch 2-Right)</i>			
<b>Batch Copy</b>	Copy From Batch	R1	R1-R4	
	Copy To Batch	R1	R1-R4	
	Copy?	R1→R2? (example)	NO 	
*Batch 1 cannot be disabled. (CBS-2131/2141XTS) **Batch can be disabled, and removed from display				




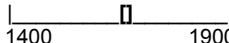

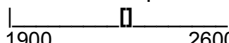



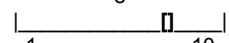
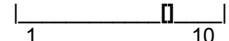
GENERAL	Programming Items	Factory set Default	Programming Range (display)	Notes
Tank Temp.		200°F		Correction for high altitude below
Brew at Temp.	“OFF” allows brewing at any temperature.	“ON”		SEE NOTE BELOW!
Units of Meas.	• Temperature	°C or °F		[Switchable Units]
	• Volume	Gallons [Liters]		[Switchable Units]
ECO Mode	Energy Saving Mode	OFF		If Selected: Lowers hot water tank temperature to 170°F after 1 hour of inactivity
Logo Timeout		0:30 mm:ss		
Brew B. Sensor		NORMAL		Factory or service use for servicing. “NORMAL” is recommended for safety.
Use Flowjet		NO		Trims water handling system for Flowjet
LLC Sensitivity	Normal for most water “HIGH” for R.O.	NORMAL		Sets sensitivity for liquid level control. High is for reverse osmosis water or other very pure water.

BREW AT TEMPERATURE DEFINITIONS	
<p><b>BREW AT TEMP: “ON”</b>  <b>(DEFAULT: FACTORY PROGRAMMED INTO BREWER)</b>  “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.</p>	
<p><b>BREW AT TEMP: AUTO</b>      <b>USER SELECTABLE</b>  This allows the “BREW START” to activate if the hot water tank is at the selected temperature—then 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.  <b>IMPORTANT: ALWAYS have dispenser(s) under the brew baskets when in the BREW AT TEMP mode.</b></p>	
<p><b>BREW AT TEMP: OFF</b>      <b>USER SELECTABLE</b>  Allows brewing at any temperature above 179°F/82°C. (Not recommended)</p>	

Chart to correct for altitude for boiling point in tank water temperature.					
[ft]	[m]	Suggested Setting[°F]	Boiling point[°F]	Suggested Setting[°C]	Boiling point [°C]
0	0	200	212.0	93	100.0
500	152	200	211.0	93	99.5
1000	305	200	210.1	93	98.9
2000	610	200	208.1	93	97.8
2500	762	200	207.2	93	97.3
3000	914	200	206.2	93	96.8
3500	1067	197	205.3	92	96.3
4000	1219	195	204.3	91	95.7
4500	1372	194	203.4	90	95.2
5000	1524	194	202.4	90	94.7
5500	1676	193	201.5	89	94.2
6000	1829	192	200.6	89	93.6
6500	1981	191	199.6	88	93.1
7000	2134	190	198.7	87	92.6
7500	2286	188	197.8	86	92.1
8000	2438	187	196.9	86	91.6
8500	2591	185	196.0	85	91.1

INPUTS	Programming Items	Factory set Default	Programming Range (display)	Notes
Display Inputs	• Input Summary		R. Brew Basket Sens. [ single/dual] <input type="checkbox"/> L. Brew Basket Sens. <input checked="" type="checkbox"/> H. Liquid Level probe <input checked="" type="checkbox"/> H. Tank Temperature Probe <input checked="" type="checkbox"/> L. Tank Temperature Probe <input checked="" type="checkbox"/> SD Card Recognized <input type="checkbox"/> Tank Temp. 200	
Cal. Touch Screen		Calibrate	Calibrate <input type="checkbox"/> YES NO	If Yes: Follow directions on the touch screen



OUTPUTS	Programming Items	Factory set Default	Programming Range (display)	Notes
<b>Show Summary</b>	• Output Summary		Right Brew FR 1540 Right Bypass FR 2150 Screen Contrast 8 Screen Brightness 8 Touch To Return	FR=Flow Rate ml/min
<i>CBS-2130/2140 XTS Single Series displays RIGHT SIDE only</i>				
<b>Right Valve</b> Test OR Calibrate	• 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 	Factory or service use for flow rate
<b>R. Bypass Valve</b> Test OR Calibrate Not on CBS 2130XTS	• Right Bypass Valve Test	(Press to test)	TEST Press To Test 	Runs valve to verify flow. Have container under brewbasket!
” ” ” ”	• R. Bypass Valve Calib	Calibrate *Flow Rate	2150 ml p m 	Factory or service use for flow rate
<b>Fill Valve</b>	• Fill Valve Test	(Press to test)	TEST Press To Test 	Operates fill valve. Have container under both brewbaskets!
<b>Right Basket Lk.</b> Not on CBS 2130XTS	• Right brew basket lock test	(Press to test)	TEST Press To Test 	Energizes brew basket lock. For factory or service use
<b>Heater</b>	• Heater Test	(Press to test)	TEST Press To Test 	Energizes Heater(s) Use for servicing.
<b>Screen</b> Brightness OR Contrast	• Screen Contrast	Contrast	8 	
	• S. Brightness	Brightness	8 	

For factory or qualified service professional use only

### How to calibrate the flow rate

Set the flow rates of components to adjust for taste profile and for over or under potting.

Built-in algorithms in Brewer controller software corrects brew parameter to customer preferences or to trim variations in flow control components

**NOTICE: This operation requires operator hold finger on keypad position for one minute—without lifting it.**

#### 1) MEASURE THE FLOW RATE:

- Enter programming mode, scroll left to “OUTPUTS”
- Scroll down to “Left(or)Right Valve Test”
- Place 5 liter/2gal measuring container under empty brewbasket.  
One good way to measure is to weigh the test water. Use a scale for at least 5 kg/12lb
- Press To Test the Brew Valve. **→! Keep finger on touchpad for one minute! !!DO NOT STOP!!**  
**It is very important for this test to keep finger in place for the entire minute.**

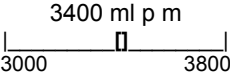
Measure the results of the flow in the 5-liter measuring container and hold the number.

#### 2) **AUTOMATIC** Built-in CALIBRATE THE FLOW RATE

- Enter this number, in milliliters, into the calibration slider for the Valve tested in the OUTPUT MENU.
- Use milliliters**. If measured in fluid ounces (fl.oz) multiply by 29.57 to convert to milliliters
- After entering the measured volume, exit PROGRAMMING and return to the normal screens

#### 3) **MANUAL METHOD** Operator input: CALIBRATE THE FLOW RATE

Use the amount measured, in milliliters, divided by programmed value and multiply by the current setting



← Example of  
CBS-2150 brew  
valve slider

$$\frac{\text{Actual Volume}}{\text{Programmed Volume}} \times \text{CURRENT SETTING} = \text{NEW SETTING}$$

Enter new setting on  
the slider shown and  
EXIT to save

Obtain programmed volume from “PROGRAM” Menu under “Batch Summary”.

Note—match correct batch number to correct side, if two sided.

**By entering the new flow rate number into the brewer, the software automatically corrects the valve flow discrepancy**

### Hot water convenience tap

1. The XTS\_Series 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

OTHER	Programming Items	Factory set Default	Programming Range (display)	Notes
<b>Error Codes</b>	• Display Errors	(Codes)	1: 2: 3:	See Error Code Chart for references
	• Reset Errors	(Reset)	Reset YES NO	!!Errors must be corrected and cleared!!
<b>Copy Program</b>	• 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)
<b>Upload Logo</b>		Upload Logo	UPLOAD LOGO Are you sure YES NO	Please insert SD card with logo file!
<b>Res to Factory &amp; Select Brewer Type</b>	<b>See next line:</b> “Select Brewer Configuration”	Reset to default	Reset to Default Are you sure YES NO	Completely overwrites all user setup, incl. user logo.
Select Brewer Configuration	CBS_2131 3L; CBS_2131 1G CBS_2132 3L; CBS_2132 1G CBS_2141; CBS_2142 CBS_2151; CBS_2152	Screen appears after pressing “Res to Factory” [Above]	Select Model CBS [2131-2152]Series YES NO	Scroll to your brewer and tap ENTER tab
<b>Counters</b>	• Display Counters -OR- • Display Resettable Counters	Counters Display Total Counters	<b>Total Counters</b> Right Brews 0 Right Brew activated 0 Right Brew [gal] 0 Right Bypass activated 0 Right Bypass [gal] 0 Fill valve Activated 0 Fill Valve [gal] 0 Heater Activated 0 Heater “ON” time 0:00 Touch To Return	Identical screen for <b>Resettable Counters</b> Will display when selected. See next line to reset to zero  NOTE: <b>“Total Counters” is not user resettable</b>
<b>Reset Counters</b>	• Resets Counters	Reset All Counters	Reset All Counters Are you sure YES NO	Resetting will restart counter from zero
<b>Firmware</b>	• Firmware Version -Software type	Display Firmware Version	CBS_2141 [or model type] SW ver 2.1.0Z HW ver 1.1.3 QP ver. 4.5.01	Displays firmware version
	• Update Firmware	UPDATE	UPDATE YES NO	Firmware upload Please insert SD card with the firmware file!
<b>DEMO Mode</b>	DEMO ON/OFF		OFF ON OFF	Demonstrates the controls for training. Disables all components in demo mode.

ERROR CODES	Error code 001: Software error-error on start up or corrupted software 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 Error code 255: Touch pad error, usually from longer than 2 min touch contact
-------------	--

**Insert Brewbasket!**



## 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:

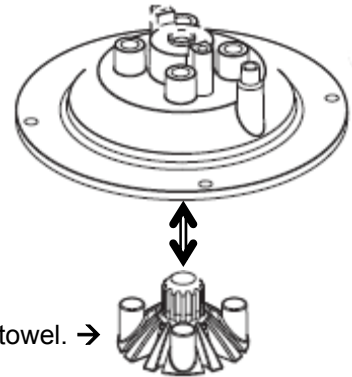
1. Wash brew basket with hot sudsy water.
2. Pull CSD from the spray head, it is magnetically attached. Use gloves or a heavy towel. → Wash off any film and reattach. Use vinegar if limescale filming is present.
3. Clean dispensers with hot suds water and a brush, rinse and air dry.
4. Use only a soft 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

### 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.



## Final Setup for Operators

### Final Setup

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 #1 "FILLING"



### Home Screen #2 "HEATING"



### FETCO Home Screen #3 "READY"




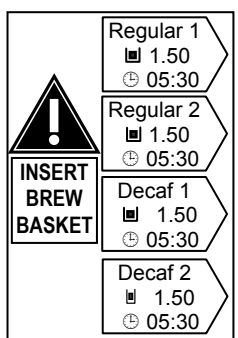
7. While the water is heating Screen #2 "HEATING" will display and the actual water temperature will be displayed.
8. After the water has reached the set temperature Screen #3 will display "READY"
9. Review the Operating Instructions. Brew one full batch (water only) on each side to confirm proper fill 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.

## Safety Notes

1. Professional installation is required. This appliance is manufactured only for commercial use.
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. Access to the service area is restricted to persons having safety/hygiene knowledge and practical experience of the coffee brewer. This appliance must be installed in locations where it can be overseen by adult trained personnel.
5. Do not attempt to move hot beverage equipment once it is filled. Drain equipment before moving.
6. FETCO commercial coffee brewers prepare large amounts of coffee or tea in a single batch using very hot water
7. Commercial coffee brewers provides very hot water from the sprayhead, brewbasket and faucet when it is pulled.
8. Coffee brewers may continue to dispense very hot water from the mechanically operated faucet after the electronic touchpad is completely disabled by turning off the power switch on the lower back of the unit, or unplugging the unit.
9. For safety, the brewer control locks the brew basket for 5.5 minutes after starting the brew.
10. Do not attempt to defeat the factory set (default) time that the brew basket locked for safety from start of brew.

Keep these instructions for training and future reference

## Error Codes

→Contact specialized personnel for error codes				
Code	Description	Possible Cause	Corrective Action	How to Clear Error Codes
001	Software error-error on start up or corrupted software	Improper start-up or shutdown	Restart , if still fault: reload software	<p>TO CLEAR FAULT, Make repairs as required</p> <p>Below is the only way to clear error codes</p> <p>1) Enter "PROGRAMMING"</p> <p>2)Scroll left to "OTHER"</p> <p>3)Scroll down to "ERROR CODES"</p> <p>4)Scroll down to "Display Errors"</p> <p>5)Scroll left to "Reset Errors"</p> <p>6)Scroll down to "Reset"</p> <p>7)Follow directions shown on screen.</p>
050	Shorted temperature probe	Probe failure.	Replace probe.	
051	Open temperature probe.	Bad probe connection, or probe failure.	Check all connections. Replace probe if necessary.	
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...)	
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...)	
102	Unwanted fill;	Possible leak in tank, fitting, or valve.	Check inside of machine for leaks.	
103	Liquid level probe fault	Probe fouled or shorts	Clean, check all connections. Replace probe if necessary.	
201	Heater open, high limit thermostat, or Solid State Relay (SSR) fault	Failure of: heating element,SSR,high Limit or low voltage	Check and replace heating elements if necessary.	<p>Merely toggling ON/OFF switch <u>will not</u> clear error codes.</p> <p>Error codes must be cleared by entering PROGRAMMING and using the menus!</p>
255	Touch pad error	Usually from longer than 2 min touch contact. Or faulty reassembly after service	Restart , if still fault: reload software. If mechanical: reassemble correctly	
 <p>INSERT BREW BASKET</p>			<p>Brewbasket must be in place</p> <p>Insert brewbasket</p>	

**! → Never attempt to defeat or override a brew basket-locking feature.**

## Service Guide to a Successful Installation

(For Qualified Service Technicians Only)

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:

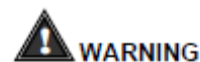
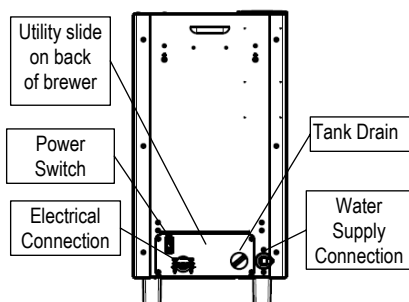
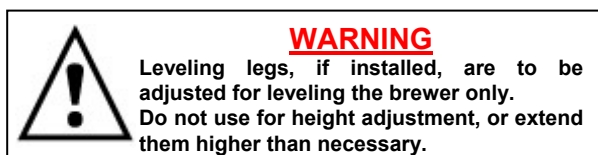
1. All CBS\_Series brewers require **an electrical ground wire**. Installation without grounding is dangerous.
2. Note Equipotentiality Terminal, if present, (To identify the terminals which, when connected together, bring the various parts of an equipment or of a system to the same potential, not necessarily being the earth (ground) potential, e.g. for local bonding.)
3. Verify voltages, polarity, circuits, and circuit breaker access before attaching equipment.
4. The electrical diagram is located in the Users Guide and online at [www.fetco.com](http://www.fetco.com).
5. Make sure of the tight grounding of the equipment and use the external ground bolt.
6. 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:

1. North America: All installations must comply with applicable federal, state, or local plumbing codes.
2. All Others: The water and waste piping and connections shall comply with the International Plumbing Code 2003, International Code Council (ICC), or to the Uniform Plumbing Code 2003 (IAPMO).
3. Use an inline water filter for all beverage equipment. It should be installed after a water shutoff valve and in a position to facilitate filter replacement.
4. 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.
5. Verify that the water line will provide a flow rate of at least 1½gpm/ (5.7lpm) per minute and that the water pressure is between 20-75 psig (138-517kPa) before making any connections.
6. Install a backflow prevention device. Most municipalities require a recognized backflow preventer.
7. Usable on all hot beverage and cold beverage equipment is a WATTS® SD-2 or SD-3.
8. WATTS spring loaded double check valve models are accepted by most zoning authorities.
9. →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 service and installation.
- ❖ Always have an empty dispenser under sprayhead of all coffee brewing equipment-including when at idle



All electrical connections must be in accordance with local electrical codes and any other applicable codes. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. To prevent an electric shock hazard this device must be bonded to equipment in close proximity with an equipotential bonding conductor. This device is equipped with a grounding lug for this purpose and is marked with the following symbol



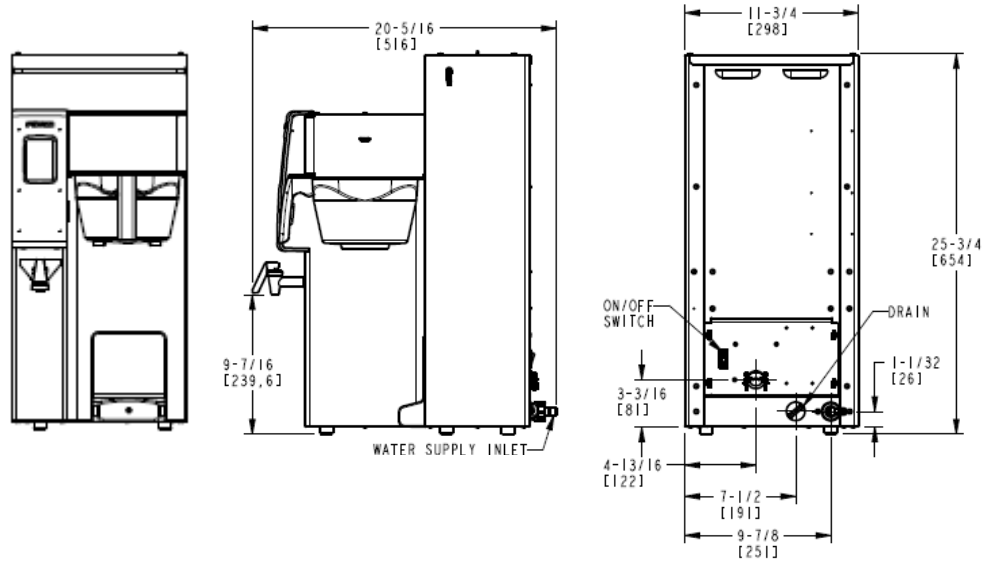


## CBS-2130XTS -Technical Data

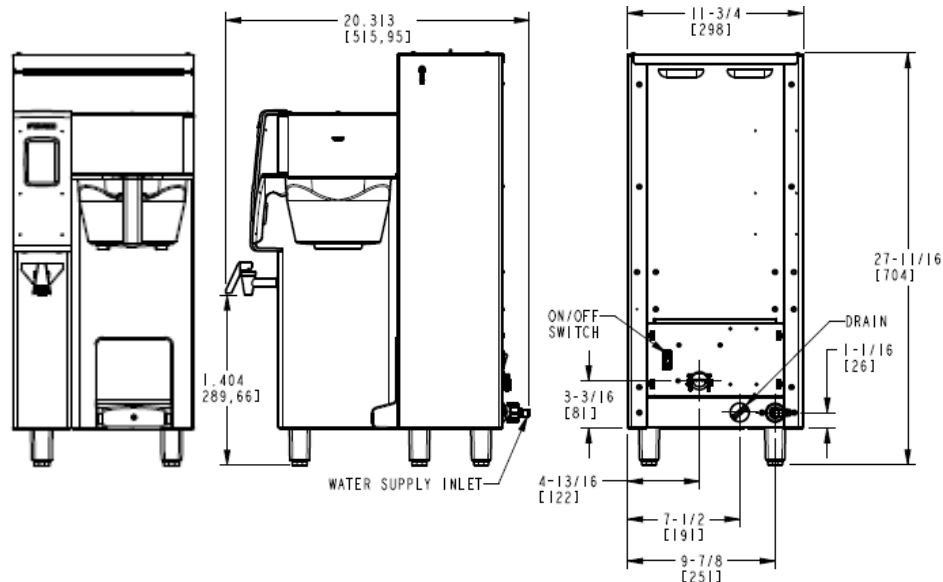
Capacities & Measurements 3 liter&1 gallon single and dual brewers

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 3/4" 655mm	11 3/4" 303mm	20 3/8" 516mm	29 lb 13.2kg	55 lb 25 kg	66.2lb 34.6 kg	3.3 gal 12.4 l	49 lb 19 kg	17" x 23" x 29" 432 x584x737mm
CBS-2131XTS Single-1 gallon	27 3/4" 704mm	11 3/4" 303mm	20 3/8" 516mm	29 lb 13.2kg	55 lb 25 kg	66.2lb 34.6 kg	3.3 gal 12.4 l	49 lb 19 kg	17" x 23" x 29" 432 x584x737mm

### Dimensions, Utility Connections & Rough-in Drawings



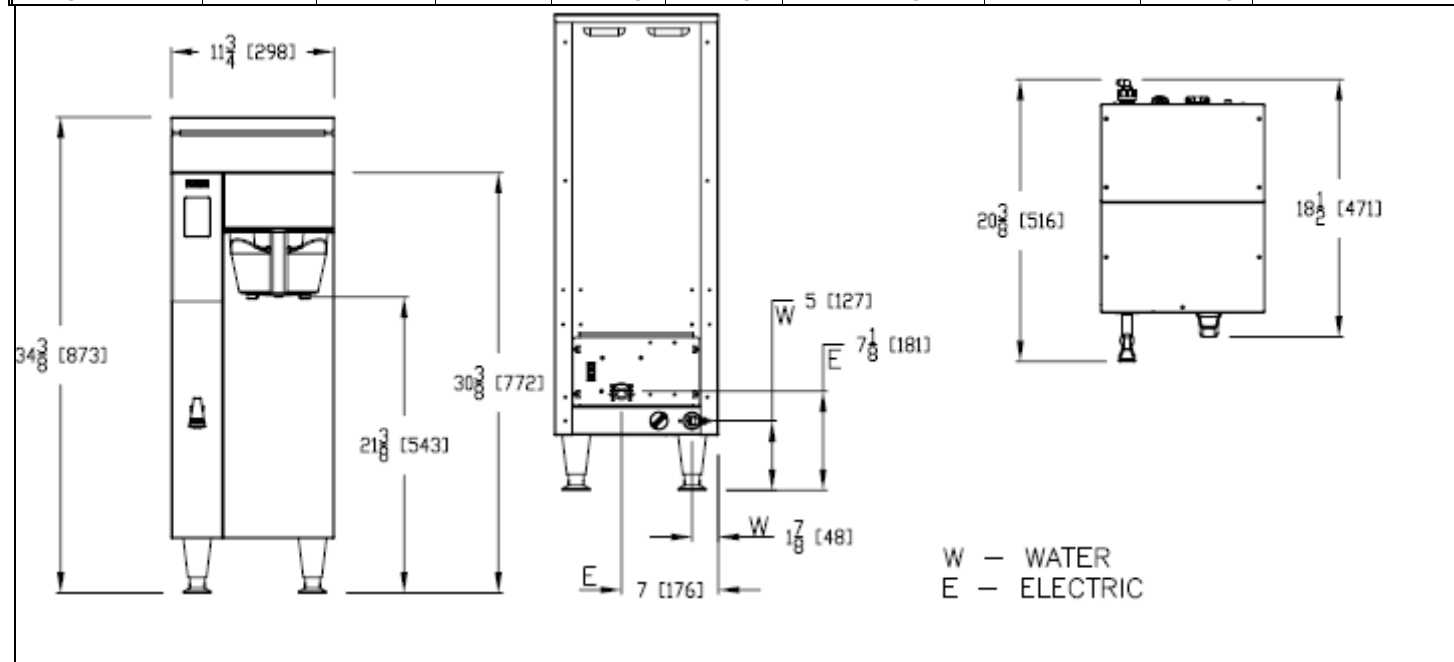
Rough-in CBS-2131XTS—Single station 3 liter airpot version Drawing#1201.00011.00



Rough-in CBS-2131XTS—Single station 1-gallon airpot version

Drawing#1201.00013.00

CBS-2141XTS -Technical Data									
Capacities & Measurements 1 gallon single Universal Voltage brewers									
Brewer	Height	Width	Depth	Empty Weight	Filled Weight	Total Weight- Brewer & Full Dispenser	Hot Water Tank Capacity	Shipping Weight	Shipping Dimensions
CBS-2141XTS Single-1 gallon	34 <sup>3</sup> / <sub>8</sub> " 873mm	11 <sup>3</sup> / <sub>4</sub> " 298mm	20 <sup>3</sup> / <sub>8</sub> " 518mm	29lb 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



Rough-in CBS-2141XTS —Single station version

### CBS-2131XTS uv & CBS-2140 uv XTS Utility Requirements

#### Water Requirements:

20-75 psig (138-517kPa) 1½gpm/(5.7lpm)

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

#### Brew Volume:

CBS-2140XTS —Full Batch=4liter/1 gal

Inlet Water Temperature: Cold supply

Coffee Filter Size:→CBS-2140XTS 13"X5"

Electrical: See electrical configuration chart.

#### Temperature:

200°F (93°C) inside water tank (at sea level)

195°F (91°C) ± 5° at sprayhead

# Specifications-North America Configurations

## For qualified service technicians

### Electrical Configurations, User convertible option, CBS\_2131XTS 3 liter airpot version

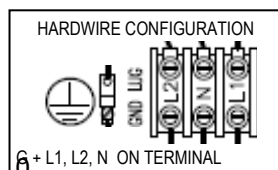
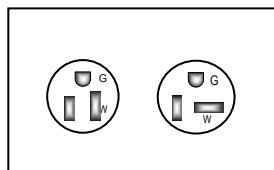
Configuration Code		Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Gallon/Hour (3 liters per batch)
Plastic Brewbasket	Stainless Steel Brewbasket								
E213171	E213171M	1 X 1.5 kW	120	1	2+G	NEMA 5-15P	1.6	13.0	3.9 gal/14.8 liter
(*Optional)		2 X 1.5 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.1	13.0	5.8 gal/22 liter
E213172	E213172M	1 X 1.7 kW	120	1	2+G	NEMA 5-15P	1.8	14.7	4.4 gal/16.7 liter
(*Optional)		2 X 1.7 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.5	14.7	8.7 gal/33 liter
E213173	E213173M	1 X 2.3 kW	120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liter
(*Optional)		2X 2.3 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	4.7	19.7	11.0gal/41.6 liter
*Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/208-240 VAC No airpot locator for this group. User selectable for optional, dual in-series heater configuration									

### Electrical Configurations, User convertible option, CBS\_2131XTS 1-Gallon version

Configuration Code		Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Gallon/Hour (3 liters per batch)
Plastic Brewbasket	Stainless Steel Brewbasket								
E213174	E213174M	1 X 1.5 kW	120	1	2+G	NEMA 5-15P	1.6	13.0	3.9 gal/14.8 liter
(*Optional)		2 X 1.5 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.1	13.0	5.8 gal/22 liter
E213175	E213175M	1 X 1.7 kW	120	1	2+G	NEMA 5-15P	1.8	14.7	4.4 gal/16.7 liter
(*Optional)		2 X 1.7 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.5	14.7	8.7 gal/33 liter
E213176	E213176M	1 X 2.3 kW	120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liter
(*Optional)		2X 2.3 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	4.7	19.7	11.0gal/41.6 liter
*Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/208-240 VAC No airpot locator for this group. User selectable for optional, dual in-series heater configuration									

### Electrical Configurations, User convertible option, CBS\_2141XTS 1-Gallon version

Configuration Code		Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Gallon/Hour (1 gallon per batch)
Plastic Brewbasket	Stainless Steel Brewbasket								
E214171	E214171M	1 X 1.5 kW	120	1	2+G	NEMA 5-15P	1.6	13.0	3.9 gal/14.8 liter
(*Optional)		2 X 1.5 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.1	13.0	5.8 gal/22 liter
E214172	E214172M	1 X 1.7 kW	120	1	2+G	NEMA 5-15P	1.8	14.7	4.4 gal/16.7 liter
(*Optional)		2 X 1.7 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.5	14.7	8.7 gal/33 liter
E214173	E214173M	1 X 2.3 kW	120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liter
(*Optional)		2X 2.3 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	4.7	19.7	11.0gal/41.6 liter
*Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/208-240 VAC No airpot locator for this group. User selectable for optional, dual in-series heater configuration									



# 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 23).
2. Place the brewer on the counter or stand
3. For terminal block electrical connected 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: Utility slide out panel cannot be completely detached from the brewer.
4. Access to the service area is restricted to persons having safety/hygiene knowledge and practical experience of the coffee brewer. This appliance must be installed in locations where it can be overseen by trained personnel
5. For proper operation, this appliance must be installed indoors where the temperature is between 10°C/50°F to 35°C/95°F. Drain and remove all liquid from equipment and lines if exposed to freezing temperatures
6. All commercial cooking equipment, including this unit, is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit.
7. All commercial cooking equipment, including this unit, is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Ensure proper supervision of children and keep them away from the unit
8. This unit must be installed and serviced by qualified personnel only.
9. Installation must conform to all local electrical and plumbing codes. Installation by unqualified personnel will void the unit warranty and may lead to electric shock or burn, as well as damage to unit and/or its surroundings.
10. 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 (See: Technical Data).
11. Place the brewer on the counter or stand. When the brewer is in position, level it front to back as well as side-to-side by adjusting the legs.
12. Do not tilt appliance more than 10° to insure safe operation.
13. Unit is for protected indoor use only. Do not steam clean or use excessive water on unit.
14. This unit is not "jet-proof" construction. Do not pressure wash or use jet spray to clean this unit.
15. The unit is not waterproof-do not submerge or saturate with water.  
Do not operate if unit has been submerged or saturated with water.

**Equipment exposed to flood and contaminated must never be used due to electrical and food safety.**

## General:

Utilize only qualified beverage equipment service technicians for installation.

A Service Company Directory may be found on our web site, <http://www.fetco.com>.

## Water Connection

1. This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes.
2. Water supply inlet is a ¾ inch male flare fitting
3. The brewer can be connected to a cold or hot water line.  
(Cold water is preferred for best beverage flavor, but hot water will allow for greater output.)
4. Install a shut off water valve near the brewer to facilitate service. An in-line water filter should be used and installed after the water shut off valve and in a position to facilitate filter replacement.
5. Flush the water supply line and filter **before** connecting it to the brewer.
6. Verify that the water line will deliver at least 1½gpm/(5.7lpm) per minute and 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.
7. Use a wrench on the factory fitting when connecting the incoming water line. This will reduce stress on the internal connections and reduce the possibility of leaks developing after the install has been completed

## Electrical-General

1. All FETCO brewers require Ground. Installation without ground will cause a hazard.
2. The electrical diagram with universal wiring instructions is located on the inside of the lower cover.
3. 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

## Electrical Connection

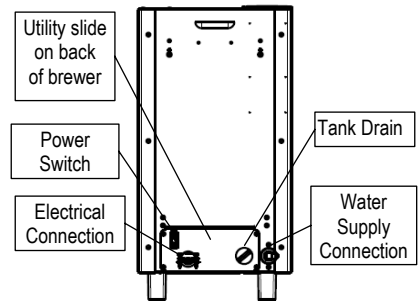
1. The CBS-2130XTS/2141XTS series models are supplied with a factory installed 120 Volt cord and plug. The 208-240 Volt option requires a 3-wire, grounded service with L1, L2 and neutral wire—wired to the terminal block (illus. page 21)
2. Verify that the actual voltage at the electrical service connection is compatible with the specifications on the brewer's serial number label. Make sure the electrical service match the current draw of the equipment.
3. 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 If unit is converted to the 208-240 Volt option a professional installer MUST permanently connect the unit-unit must be hard wired to comply with agency requirements
4. Access the terminal block for electrical connection by removing the pullout service module on the lower back.
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 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.
7. The body of the brewer must be grounded to a suitable building ground.
8. If Cord Connected: Never use multiple taps for the plug. Consult local codes to determine if a single circuit is required for the cord and plug installed. Do not use extension cords for commercial food equipment.
9. All covers, removable panels and 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.



## Universal Voltage, field voltage configurable Models: CBS-2131XTS uv and CBS-2141XTS uv

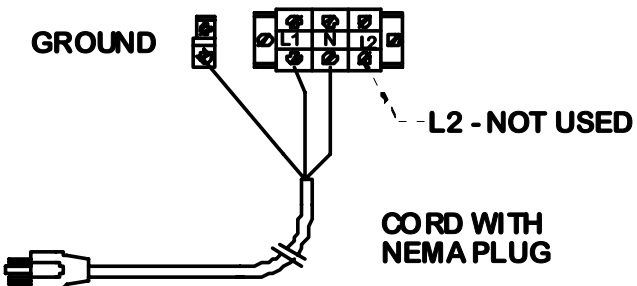
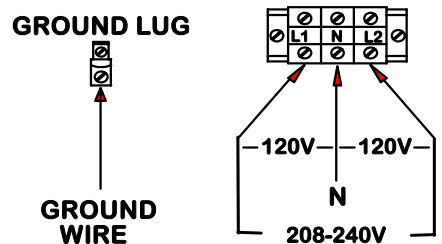
CBS-2131XTS and CBS-2141XTS beverage brewers with Universal Voltage option ship from the factory with an appropriate 120 VAC NEMA cord and plug pre-installed. Units are configured for 120 VAC.

Universal Voltage brewers have two [2] 120 volt heater elements that are wired in a parallel power circuit. A single heater is in use for the factory pre-configured 120 VAC cord and plug setup.

For the 240-volt high power option:

Cord and plug is removed and two hot leads, usually termed L1 and L2 and a neutral wire are hardwired to the terminal block. The two hot leads power both 120 volt heater elements converting the factory configuration to a 120/208-240 VAC configuration.

When the Universal Voltage brewer is hardwired to the terminal block in the L1, L2, N+G configuration, the unit automatically incorporates the high power option—no switch or user input is needed for the controls.

<b>CBS-2131XTS 3-liter; CBS-2131XTS 1-gallon; CBS-2141XTS</b> <b>This model can be connected to 120 VAC or 120/208-240 VAC</b>	
<b>For Cord and Plug Universal Voltage—<u>By Factory</u></b> CBS-2131XTS 3-liter; CBS-2131XTS 1-gallon; CBS-2141XTS	<b>For Hardwire Universal Voltage—<u>By Electrician</u></b> CBS-2131XTS 3-liter; CBS-2131XTS 1-gallon; CBS-2141XTS
<p style="text-align: center;"><b>Factory supplied configuration</b> <b>120 VAC, 3 wires</b></p> 	<p style="text-align: center;"><b>Optional Field Conversion*</b> <b>120/208-240 VAC, 4 wires</b></p> <p>Step 1: Remove the factory provided 120 V cord &amp; plug from the terminal block.</p> <p>Step 2: Connect the incoming wires to the terminal block in accordance with applicable codes.</p>  <p><i>*This procedure must be performed only by a qualified service technician or electrician.</i></p> <p><b>Notice:</b> In order for this product to comply with the requirements of the Underwriters Laboratories listing, the following conditions apply:</p> <ol style="list-style-type: none"> <li>1.) This unit must be hard wired for 120/208-240 VAC.</li> <li>2.) Once the unit is converted to 120/208-240 VAC operation, it cannot be converted back to 120 VAC operation.</li> </ol>

# FETCO® CBS-2100XTS

## Universal Voltage –Field Convertible

### COFFEE BREWING SYSTEM

Complete Commercial Parts Listing

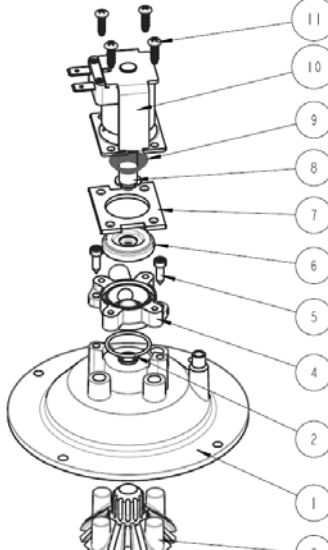
For CBS-2131XTS and CBS-2141XTS Model Range

Includes types for the 3 liter and 1 gallon brewers

Revised November 2014



# 1102.00203.00 Spray Housing Assembly Parts CBS-2130XTS& CBS-2140XTS

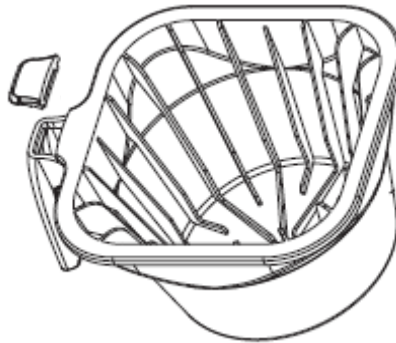
	Ref	QTY	PART NO	DESCRIPTION
	1	1	1102.00020.00	SPRAY HOUSING ASSY CSD DESIGN
	2	1	1024.00002.00	ORING, AS568A-019, BUNA-N
	3	1	1102.00019.00	ASSEMBLY, CASCADE SPRAY DOME
	4	1	1023.00189.00	ADAPTER, SPRAY HSG, DSV11 VALVE
	5	2	1082.00068.00	SCREW, M3.9x13, CHEESE PH., T/FORM, Z/P
	6	1	1057.00038.00	DIAPHRAGM, 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

### Complete Brewbasket Part Number B014218BN2 CBS-2130XTS& CBS-2140XTS

*Brown colored insert is standard*

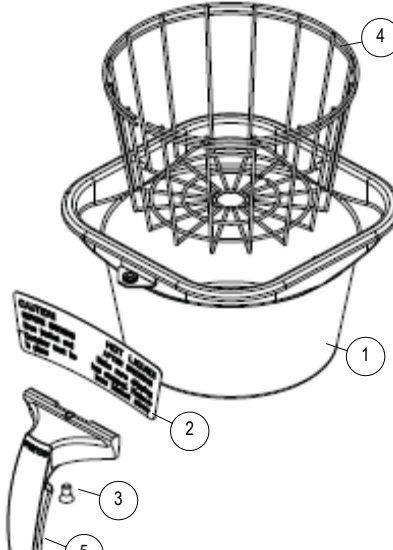
Brewbasket handle plug for polymeric brewbaskets is available in optional colors.



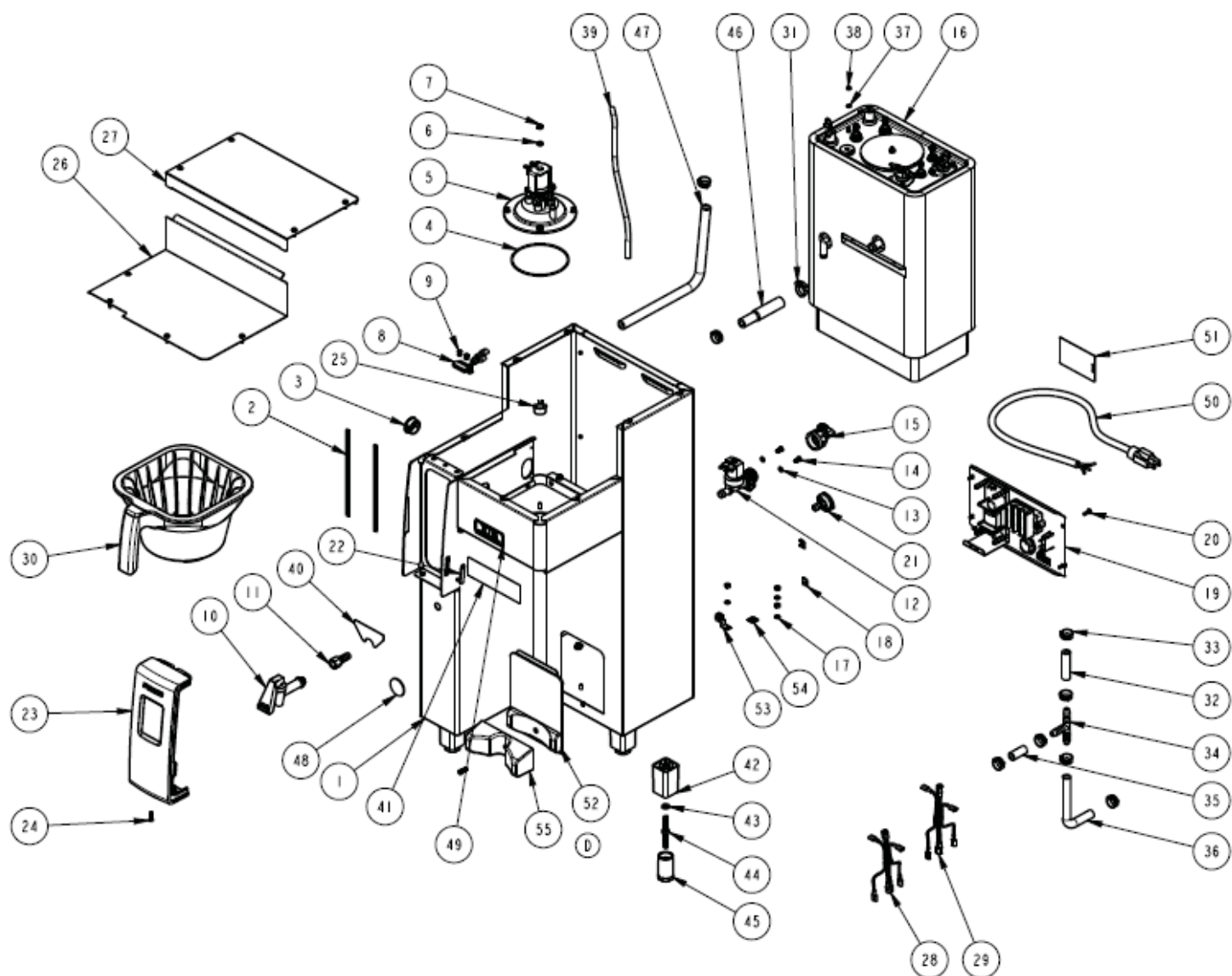
Part Number	Plug Insert color
1023.00195.00	BROWN PLUG, BB HANDLE
1023.00194.00	BLACK PLUG, BB HANDLE
1023.00190.00	RED PLUG, BB HANDLE
1023.00191.00	GREEN PLUG, BB HANDLE
1023.00192.00	ORANGE PLUG, BB HANDLE
1023.00180.00	BLUE PLUG, BB HANDLE

### OPTIONAL Stainless Steel Brewbasket

#### B003218B1 Complete Stainless Steel Brewbasket for CBS-2130XTS& CBS-2140XTS

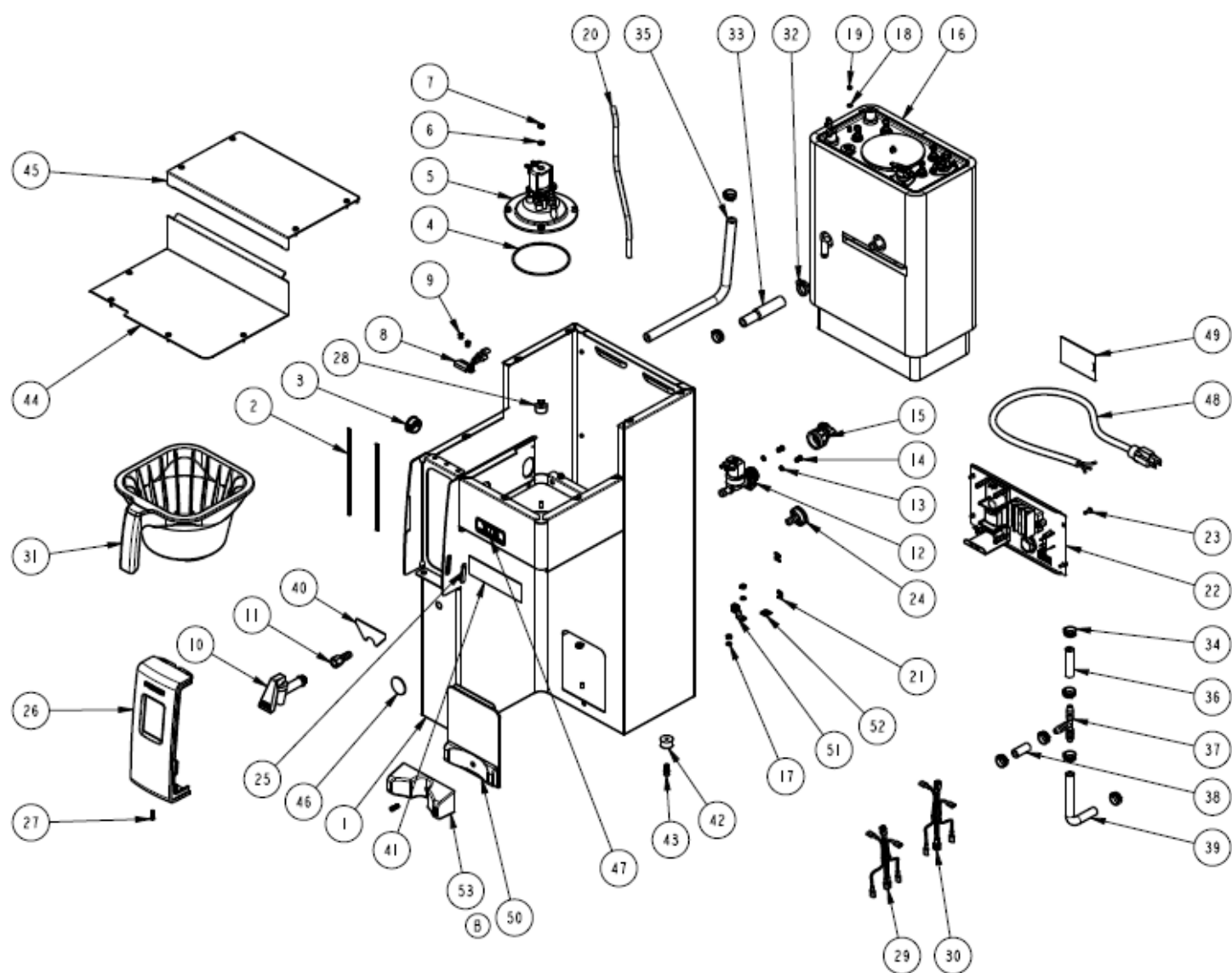
	Ref#	Qty	Part Number	Description
	1	1	1112.00128.00	BB WLDMNT W/ Ø5.5MM (.218) HOLE
	2	1	1046.00025.00	BREW BASKET WARNING LABEL
	3	1	1082.00040.00	SCREW, 1/4-20 X .5, FL HD, PH., W/NYLN
	4	1	1009.00006.00	WIRE BASKET
	5	1	1102.00064.00	HANDLE W/MAGNET ASY, BLACK
	Optional colored handle		1102.00065.00	HANDLE W/MAGNET ASY, RED
	Optional colored handle		1102.00066.00	HANDLE W/MAGNET ASY, GREEN
	Optional colored handle		1102.00067.00	HANDLE W/MAGNET ASY, ORANGE

## Parts diagrams



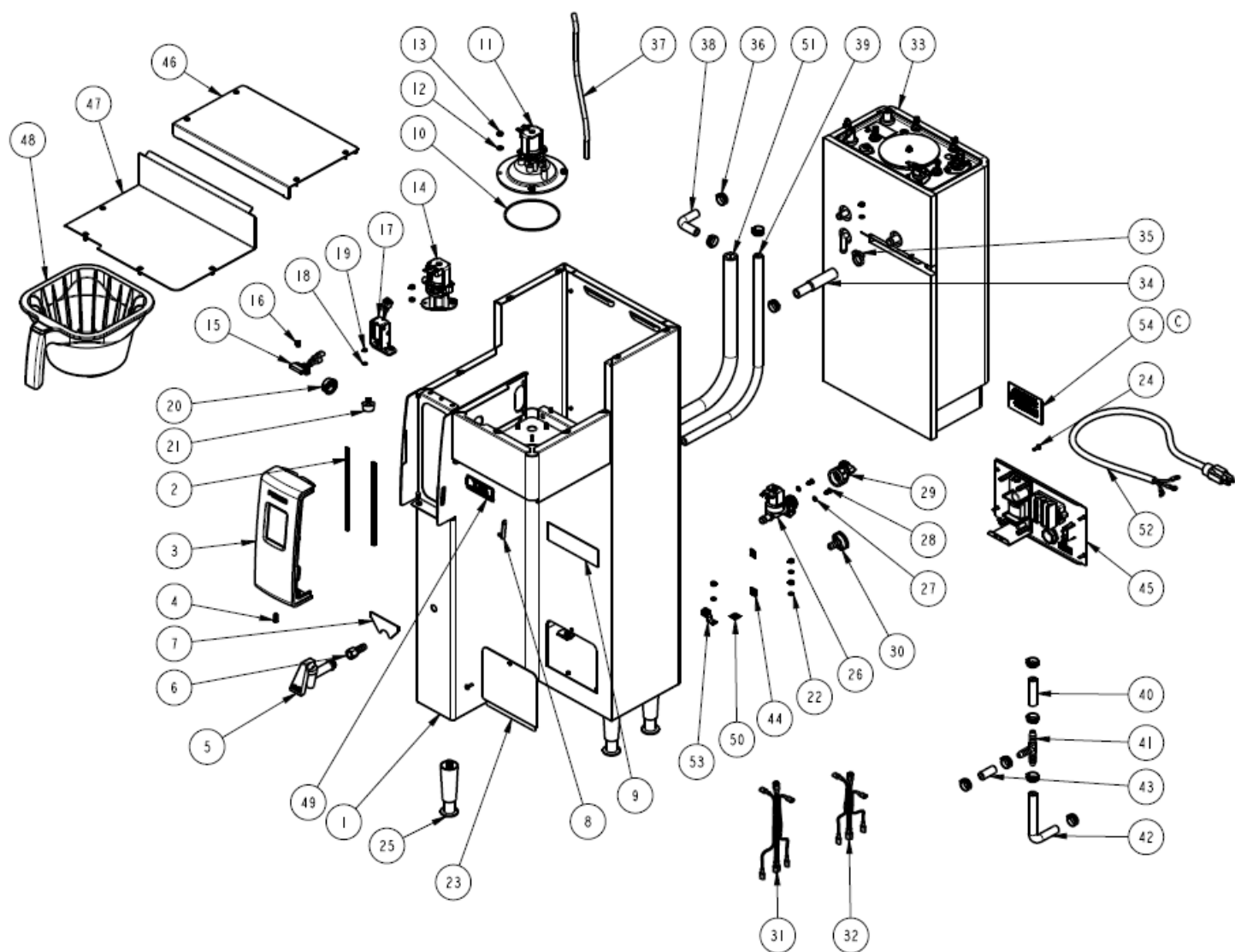
1101.00197.00

			DRAWING 1101.00197.00 CBS-2131XTS UV 1 Gallon
Ref	#	Part Number	Name
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, DURO-A50
5	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSV11 DESIGN
6	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	9	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	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
16	1	1104.00068.00	TANK ASSY, 2 X 1.5kW/120V., CBS-2131 XTS
17	5	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
19	1	1102.00209.00	ASSEMBLY BACK PANEL, CBS-2131 AND 2141
20	12	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
21	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
22	1	1024.00040.00	CARD PLUG, HWD-2100
23	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2130, GRAVITY VERSION
24	5	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
25	1	1023.00159.00	CORNER INSERT
26	1	1001.00126.00	COVER, UPPER BASE, CBS-2131 AND 2141
27	1	1001.00125.00	COVER, TOP CBS-2131 AND 2141
28	1	1402.00063.00	HARNESS HIGH AMP, CBS-2131/41 XTS (L1,N,L2), UL
29	1	1402.00064.00	HARNESS, LOW AMP, CBS-2131 XTS (L1,N,L2), CE/UL
30	1	<b>B014218BN2</b>	<b>BB ASSY, 13" X 5", in~.218" HOLE, BRN PLUG</b>
30	1	<b>B003218B1</b>	<b>BREW BASKET ASSY, 13" X 5", .218 DIA HOLE, BLACK</b>
31	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
32	1	1025.00060.00	TUBE, 9/16"OD X 5/16"ID X 3.25"LG
33	8	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
34	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
35	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG
36	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
37	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
38	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
39	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
40	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
41	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
42	4	1023.00163.00	LEG BODY, CBS-2130
43	4	1083.00021.00	WASHER, 1/4" SCREW SIZE, SPRING LOCK
44	4	1112.00158.00	WELDMENT, LEG ROD, CBS-2130
45	4	1021.00017.00	LEG INSERT THREADED, CBS-2130
46	1	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE
47	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN
48	1	1041.00002.00	LABEL , "CSD"
49	1	1041.00013.00	LABEL, XTS, 2130,2140 AND 2150 SERIES
50	1	1102.00241.00	ASSEMBLY POWER CORD, 15A/120VAC, 5-15P NEMA PLUG
51	1	1044.00014.00	NOTICE TO LICENSED ELECTRICIAN
52	1	1102.00259.00	LOCATOR ASSEMBLY,L3S-10, GRAY, CBS-2130
53	1	1065.00002.00	CONNECTOR, COPPER LUG
54	1	1044.00012.00	LABEL GROUND CE
55	1	1023.00221.00	ADAPTER FOR AIRPOT, GRAY, CBS-2130



1101.00204.00

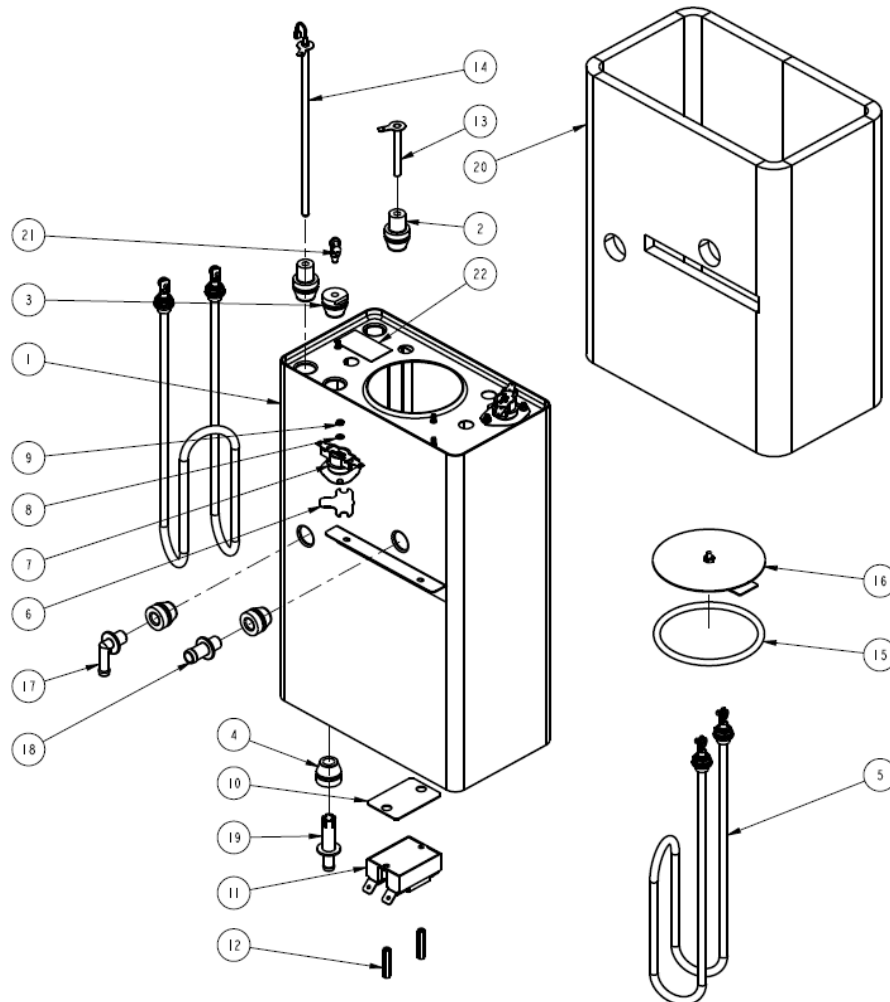
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Ref	#	Part Number	Name
1	1	1111.00036.00	WELDMENT BODY, COMPLETE, CBS-2131
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	1	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
4	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50
5	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSV11 DESIGN
6	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
7	9	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	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
16	1	1104.00070.00	TANK ASSY, 2 X 1.7kW/120V., CBS-2131 XTS
17	5	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
18	1	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
19	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
20	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
21	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
22	1	1102.00209.00	ASSEMBLY BACK PANEL, CBS-2131 AND 2141
23	12	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
24	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
25	1	1024.00040.00	CARD PLUG, HWD-2100
26	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2130, GRAVITY VERSION
27	5	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
28	1	1023.00159.00	CORNER INSERT
29	1	1402.00063.00	HARNESS HIGH AMP, CBS-2131/41 XTS (L1,N,L2), UL
30	1	1402.00064.00	HARNESS, LOW AMP, CBS-2131 XTS (L1,N,L2), CE/UL
<b>31</b>	<b>2</b>	<b>B014218BN2</b>	<b>BB ASSY, 13" X 5", in".218" HOLE, BRN PLUG</b>
<b>31</b>	<b>2</b>	<b>B003218B1</b>	<b>BREW BASKET ASSY, 13" X 5", .218 DIA HOLE, BLACK</b>
32	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
33	1	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE
34	8	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
35	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 11"LG, HOT WATER VALVE, IN
36	1	1025.00060.00	TUBE, 9/16"OD X 5/16"ID X 3.25"LG
37	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8", NYLON
38	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG
39	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
40	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
41	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
42	4	1073.00008.00	FOOT, CBS-2130
43	4	1082.00066.00	SCREW, SOCKET HD. CAP 1/4-20 X 1/2"
44	1	1001.00126.00	COVER, UPPER BASE, CBS-2131 AND 2141
45	1	1001.00125.00	COVER, TOP CBS-2131 AND 2141
46	1	1041.00002.00	LABEL, "CSD"
47	1	1041.00013.00	LABEL, XTS, 2130,2140 AND 2150 SERIES
48	1	1102.00241.00	ASSEMBLY POWER CORD, 15A/120VAC, 5-15P NEMA PLUG
49	1	1044.00014.00	NOTICE TO LICENSED ELECTRICIAN
50	1	1102.00259.00	LOCATOR ASSEMBLY,L3S-10, GRAY, CBS-2130
51	1	1065.00002.00	CONNECTOR, COPPER LUG
52	1	1044.00012.00	LABEL GROUND CE
53	1	1023.00221.00	ADAPTER FOR AIRPOT, GRAY, CBS-2130



1101.00198.00

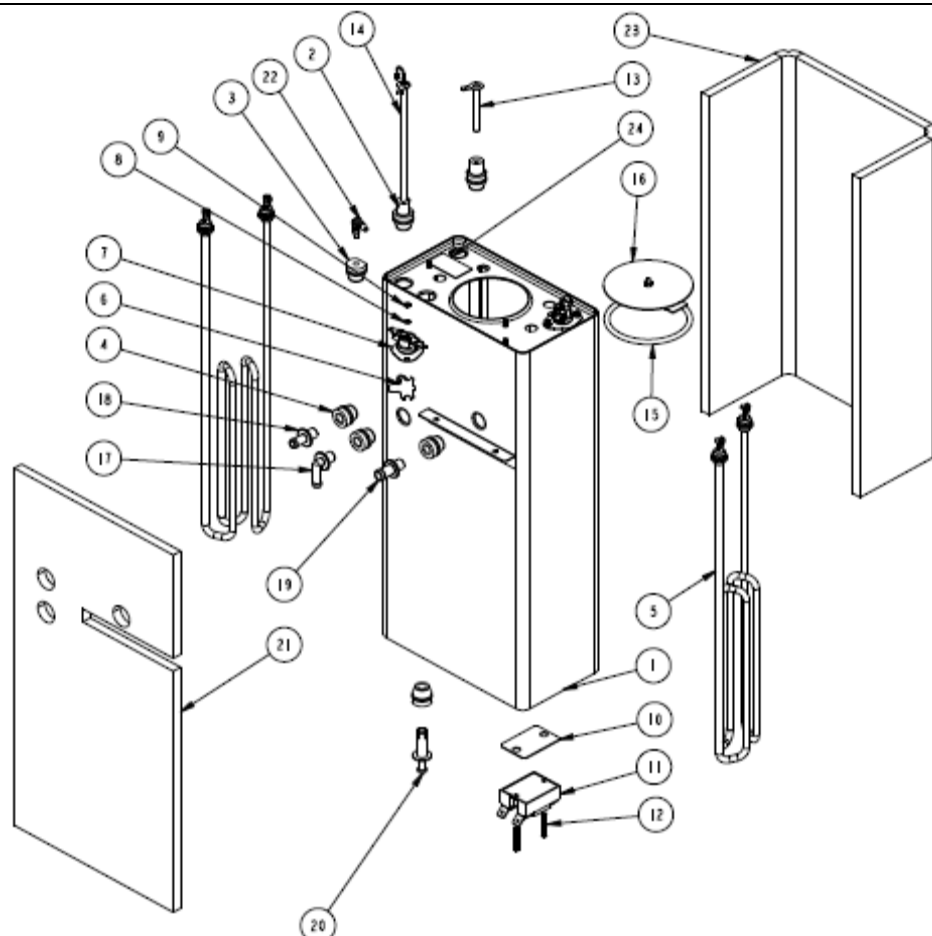
			1101.00198.00
Ref	#	Part Number	Name
1	1	1111.00049.00	WELDMENT BODY COMPLETE, CBS-2141 XTS
2	2	1024.00049.00	EDGE PROTECTOR, 7.00"LG, CBS-2130
3	1	1102.00210.00	ASSEMBLY FRONT PANEL, CBS-2130, GRAVITY VERSION
4	4	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
5	1	1071.00010.00	FAUCET HPSC-BR-8 REGULAR HANDLE
6	1	1031.00003.00	FITTING, BARB 3/8"ID x 1/4" FPT
7	1	1046.00006.00	LABEL, WARNING, "HOT WATER FAUCET"
8	1	1024.00040.00	CARD PLUG, HWD-2100
9	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
10	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50
11	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSV11 DESIGN
12	6	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
13	11	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
14	1	1102.00220.00	ASSEMBLY, BYPASS VALVE, RIGHT
15	1	1102.00113.00	SWITCH, REED, ASSEMBLY
16	2	1029.00006.00	#4-40 NYLON FINGER NUT
17	1	1102.00219.00	ASSEMBLY, BB LOCKER, 24VDC
18	2	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
19	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
20	1	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
21	1	1023.00159.00	CORNER INSERT
22	5	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
23	1	1001.00181.00	COVER FRONT, CBS-2100 XTS
24	13	1082.00017.00	SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
25	4	1073.00002.00	LEG, FLANGE FOOT, 4.0" HIGH
26	1	1057.00043.00	SOLENOID VALVE, SINGLE, 180 DEG, 24VDC
27	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
28	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
29	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
30	1	1023.00147.00	PLUG, TANK SERVICE DRAIN FOR 18GA AND UP BODY
31	1	1402.00045.00	HARNESS LOW AMP, CBS-2141/51 XTS, CE/UL
32	1	1402.00063.00	HARNESS HIGH AMP, CBS-2131/41 XTS (L1,N,L2), UL
33	1	1104.00069.00	TANK ASSY, 2 X 1.5kW/120V, CBS-2141 XTS
34	1	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE
35	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
36	10	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
37	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
38	1	1025.00061.00	TUBE, 9/16'OD X 5/16"ID X 2.75"LG
39	1	1025.00083.00	TUBE, 5/8 OD x 3/8 ID x 18.0" LG.
40	1	1025.00060.00	TUBE, 9/16'OD X 5/16"ID X 3.25"LG
41	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8", NYLON
42	1	1025.00077.00	TUBE, 9/16 OD x 5/16 ID x 6.50 LG.
43	1	1025.00058.00	TUBE, 9/16'OD X 5/16"ID X 25.00"LG
44	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
45	1	1102.00209.00	ASSEMBLY BACK PANEL, CBS-2131 AND 2141
46	1	1001.00125.00	COVER, TOP CBS-2131 AND 2141
47	1	1001.00126.00	COVER, UPPER BASE, CBS-2131 AND 2141
48	1	<b>B014218BN2</b>	<b>BB ASSY, 13" X 5", in".218" HOLE, BRN PLUG</b>
48	1	<b>B003218B1</b>	<b>BREW BASKET ASSY, 13" X 5", .218 DIA HOLE, BLACK</b>
49	1	1041.00013.00	LABEL, XTS, 2130,2140 AND 2150 SERIES
50	1	1044.00012.00	LABEL GROUND CE
51	1	1022.00073.00	INSULATION, 5/8 ID x 3/8 THK. x 17.5" LG.
52	1	1102.00241.00	ASSEMBLY POWER CORD, 15A/120VAC, 5-15P NEMA PLUG
53	1	1065.00002.00	CONNECTOR, COPPER LUG
54	1	1044.00014.00	NOTICE TO LICENSED ELECTRICIAN



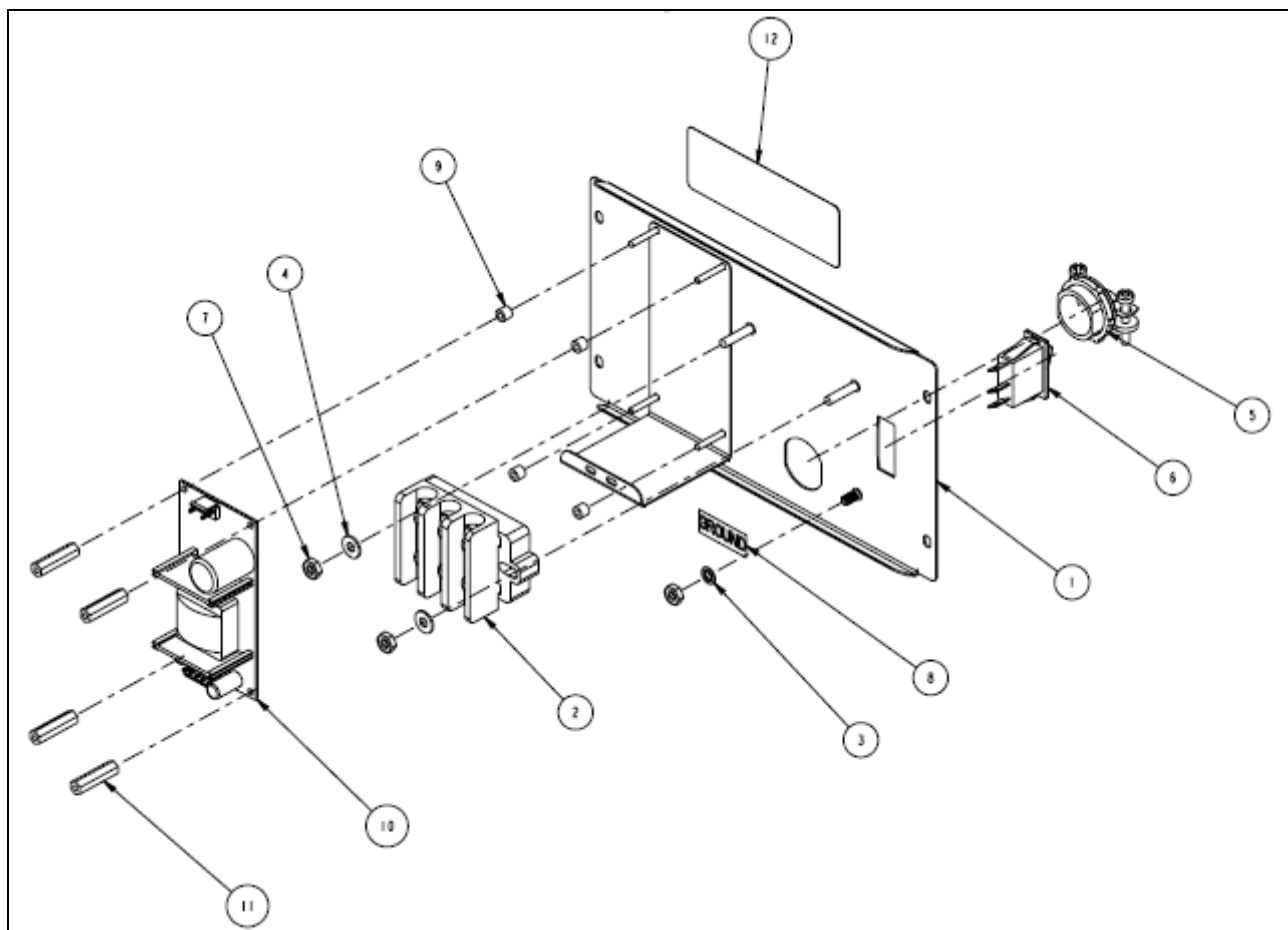


CBS-2131XTS two heater tank assembly only

Ref	#	Part Number	Name
1	1	1114.00102.00	WELDMENT TANK, CBS-2131, TWO HEATERS, GROMMET
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	2	1107.00019.00	HEATER ASSEMBLY, IMMERSION 2300W/120VAC (complete tank 1104.00006.00)
5	2	1107.00021.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC (complete tank 1104.00068.00)
5	2	1107.00022.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC (complete tank 1104.00070.00)
6	2	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
7	2	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
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	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
12	4	1081.00042.00	STANDOFF, 1/4" HEX
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
22	1	1044.00004.00	LABEL, WARNING-HIGH VOLTAGE



Ref	#	Part Number	Name
			CBS-2141XTS two heater tank assembly only
1	1	1114.00103.00	WELDMENT TANK, CBS-2141, GROMMET DESIGN, 2 HEATERS
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	1	1024.00062.00	GROMMET, SHORT, SILICONE, LEVEL AND TEMP PROBE
4	4	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	2	1107.00029.00	HEATER ASSEMBLY, IMMERSION 2300W/120VAC (complete tank 1104.00067.00)
""	""	1107.00030.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC (complete tank 1104.00069.00)
""	""	1107.00031.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC (complete tank 1104.00071.00)
6	2	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
7	2	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
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	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
12	4	1081.00042.00	STANDOFF, 1/4" HEX
13	1	1112.00019.00	PROBE WELDMENT, WATER LEVEL 2.600" 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	1023.00168.00	FITTING, HOT WATER, GROMMET DESIGN
19	1	1023.00167.00	FITTING, BREW, GROMMET DESIGN
20	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
21	1	1022.00065.00	TANK INSULATION, FRONT, CBS-2141e, GROMMET DESIGN
22	1	1029.00023.00	FITTING, SINGLE BARBED ELBOW, 1/4", KYNAR
23	1	1022.00074.00	TANK INSULATION, BACK, CBS-2141e, GROMMET DESIGN
24	1	1044.00004.00	LABEL, WARNING-HIGH VOLTAGE

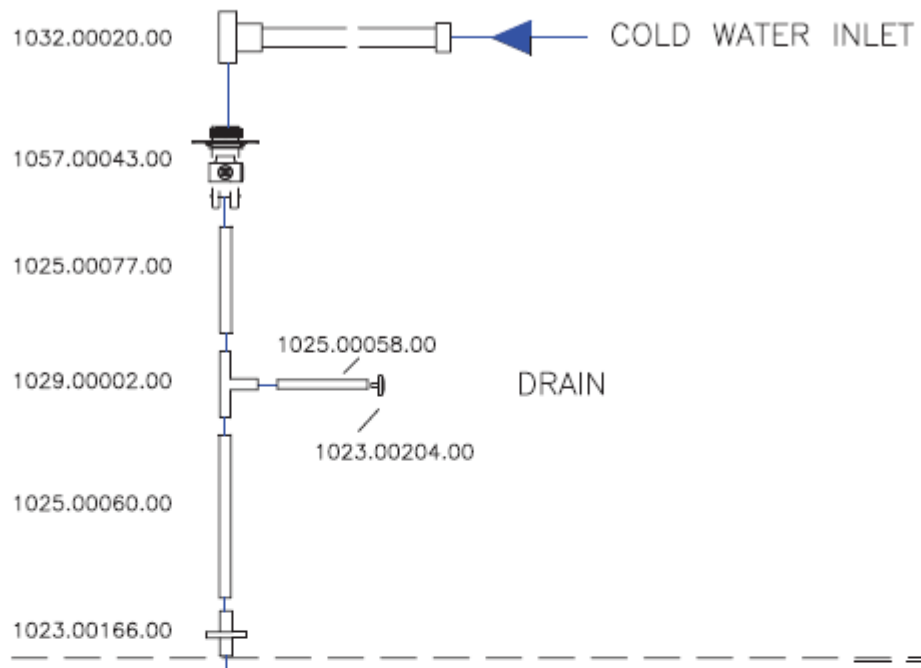


**ASSEMBLY, BACK PANEL, CBS-2131/41, Drawing 1102.00209.00**

Ref	#	Part Number	Name
1	1	1112.00226.00	WELDMENT BACK COVER 2131 AND 2141
2	1	1052.00002.00	TERMINAL BLOCK, 3 POLE, W/ MARKING STRIP
3	1	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
4	2	1083.00016.00	WASHER, #8 SCREW SIZE, FLAT
5	1	1086.00008.00	CONNECTOR, CABLE CLAMP, 3/4"
6	1	1058.00020.00	SWITCH, PWR ROCKER RED, ILLUM. 250VAC
7	3	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
8	1	1044.00003.00	LABEL GROUND
9	4	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P
10	1	1052.00001.00	POWER SUPPLY, 90-264VAC/24VDC, 1.8A
11	4	1029.00012.00	SPACER, .25" HEX X 1" LG, FEM #4-40 THREAD
12	1	1046.00030.00	LABEL WARNING, DISCONNECT FROM POWER SOURCE

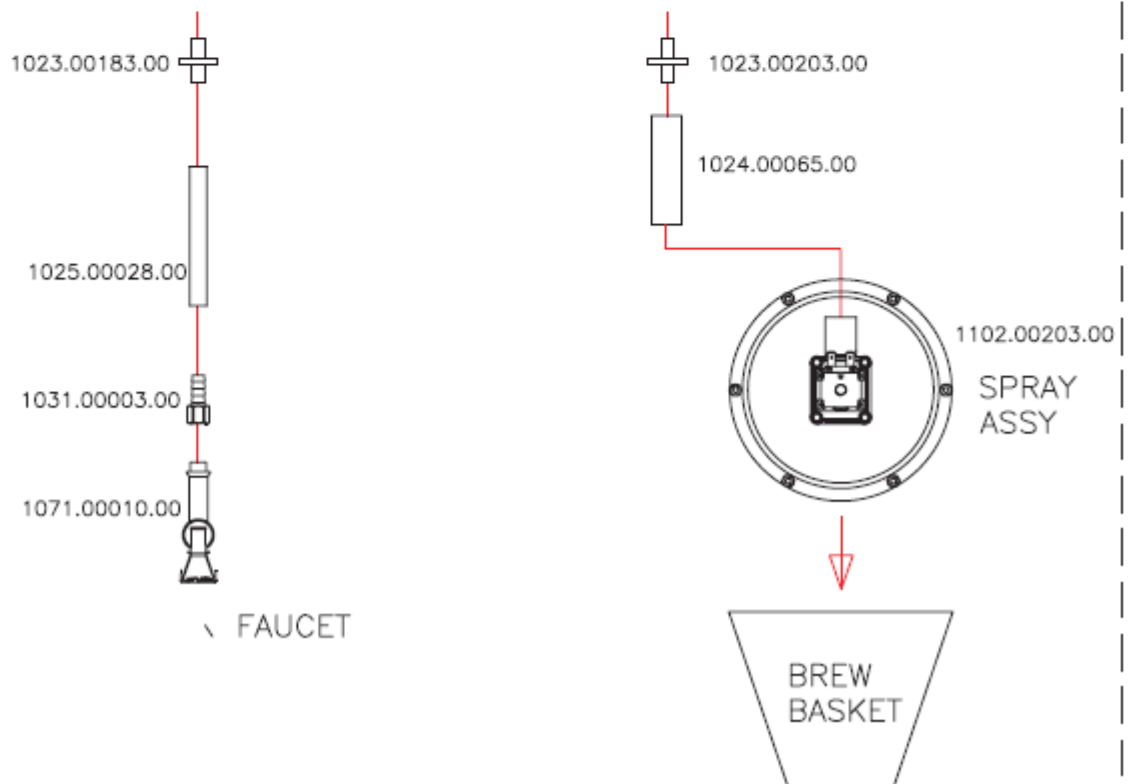
# CBS-2131XTS□ Water Handling System

INLET

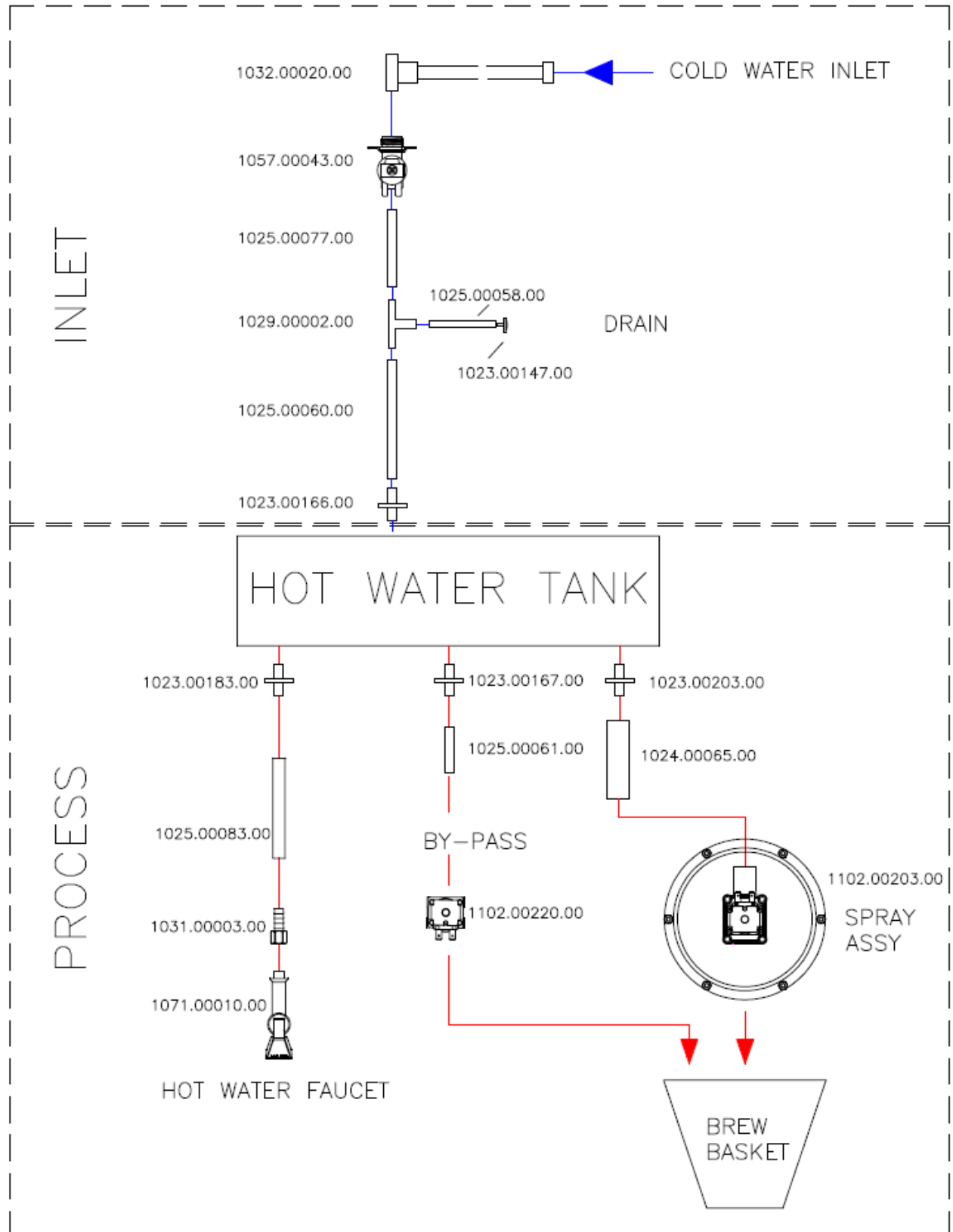


HOT WATER TANK

PROCESS

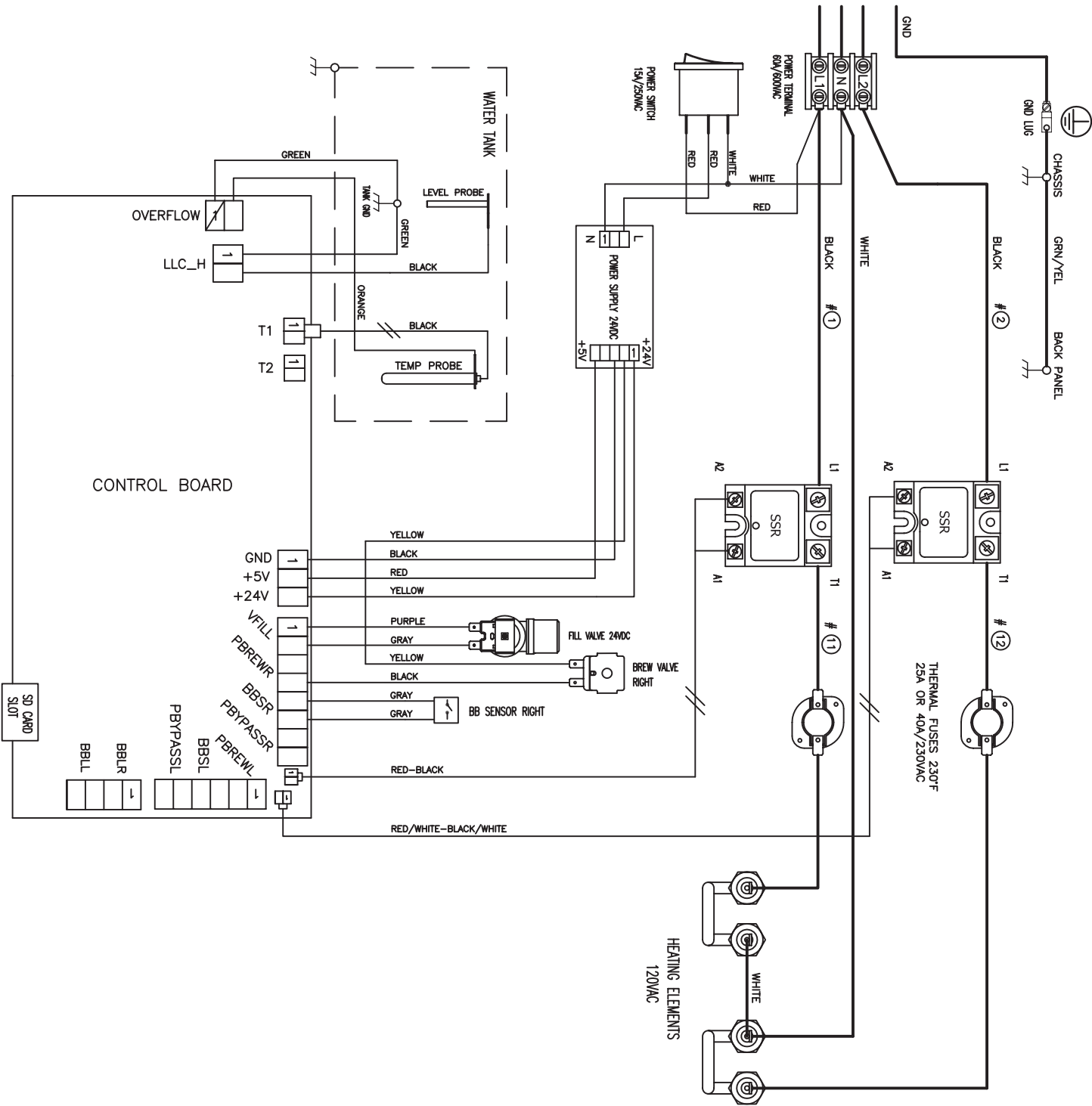


## CBS-2141XTS Water Handling System



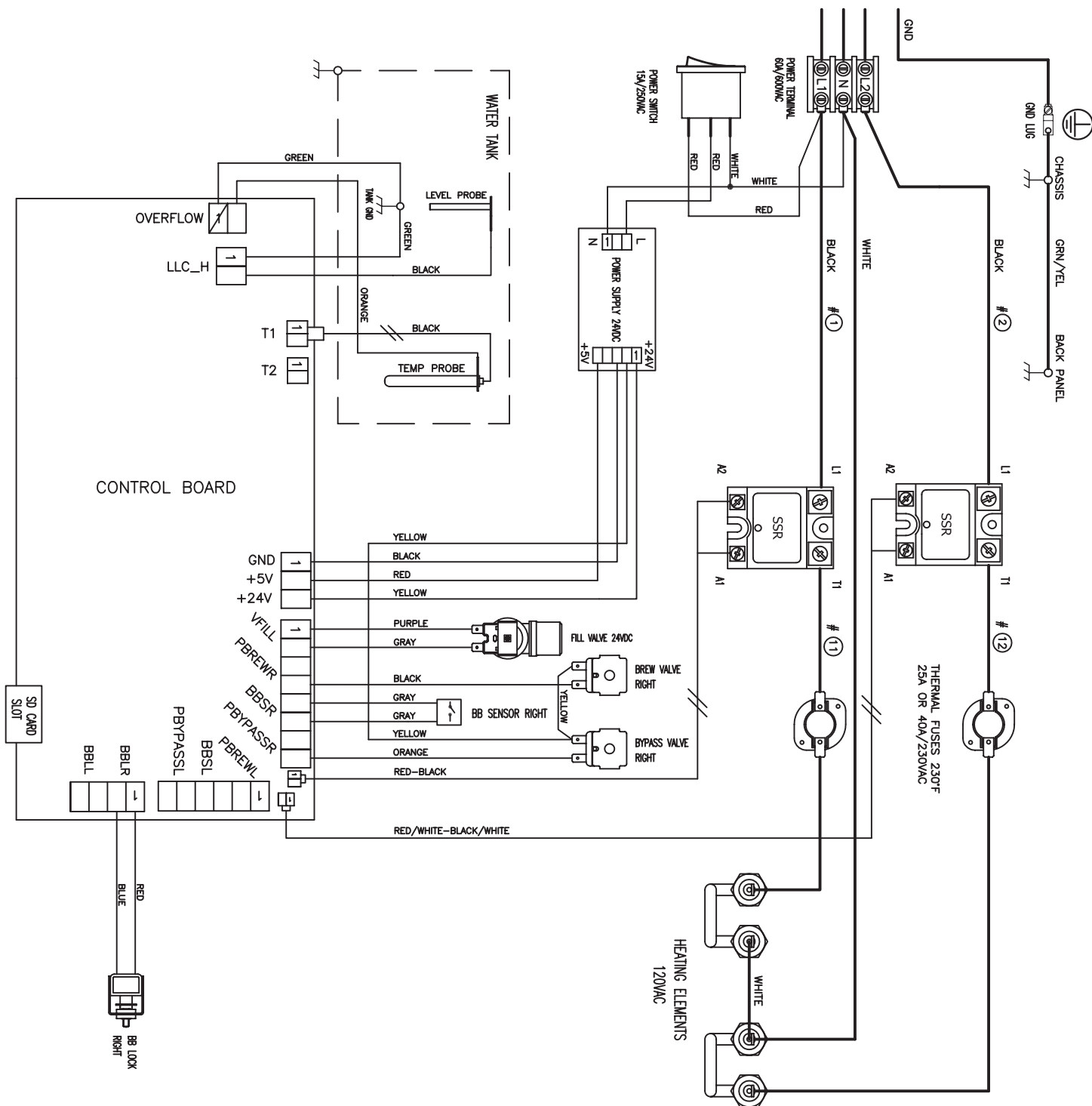
### Wiring Diagrams-North America

REVISIONS					A
REV	DATE	ECO NO	DESCRIPTION	BY:	
A	04/10/14	N/A	ORIGINAL	AG	



TOLERANCES		REVISIONS			FETCO® FOOD EQUIPMENT TECHNOLOGY COMPANY 600 ROSE RD. LAKE ZURICH, IL 60047 PHONE: 847-719-3000, FAX: 847-719-3001 WWW.FETCO.COM		
EXCEPT AS NOTED		NO.	DATE	BY			
DECIMAL		A	04-10-14	AG	DWG. NAME: WIRING, CBS-2131 XTS, L1, L2, N+GND, 2 HEATERS OR L1, N+GND, 1 HEATER		
+/- .005		B					
FRACTIONAL		C			DRAWN BY	AG	SCALE
+/- 1/64"		D			CHK'D	L.W.	SIZE
ANGULAR		E			APP'D	L.W.	DATE
+/- 1/2 DEG							04-10-2014
					MATERIAL		
					N/A		
					DRAWING NO.		
					1401.00091.00		

REVISIONS					A
REV	DATE	ECO NO	DESCRIPTION	BY:	
A	04/10/14	N/A	ORIGINAL	AG	



TOLERANCES	REVISIONS			<b>FETCO®</b>			FOOD EQUIPMENT TECHNOLOGY COMPANY 600 ROSS RD. LAKE ZURICH, IL 60047 PHONE: 847-719-3000, FAX: 847-719-3001 WWW.FETCO.COM	
EXCEPT AS NOTED	NO.	DATE	BY					
DECIMAL	A	04-10-14	AG	DWG. NAME: WIRING, CBS-2141 XTS, L1, L2, N+GND, 2 HEATERS OR L1, N+GND, 1 HEATER				
+/- .005	B			DRAWN BY	AG	SCALE	N/A	MATERIAL
FRACTIONAL	C							N/A
+/- 1/64"	D			CHK'D	L.W	SIZE	A	DRAWING NO.
ANGULAR	E			APP'D	L.W	DATE	04-10-2014	1401.00090.00
+/- 1/2 DEG								