

# FETCO® User's Guide and Operator Instructions

## CBS-2261, CBS-2262 Three Gallon Next Generation Brewing System FETCO Next Generation-NG® Commercial Beverage Equipment



CBS-2261

*(Dispensers not included)*



CBS-2262

*(Stainless steel brew baskets are included with brewers)*



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### COFFEE BREWER CBS-2260NG Series

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## Specifications and Requirements

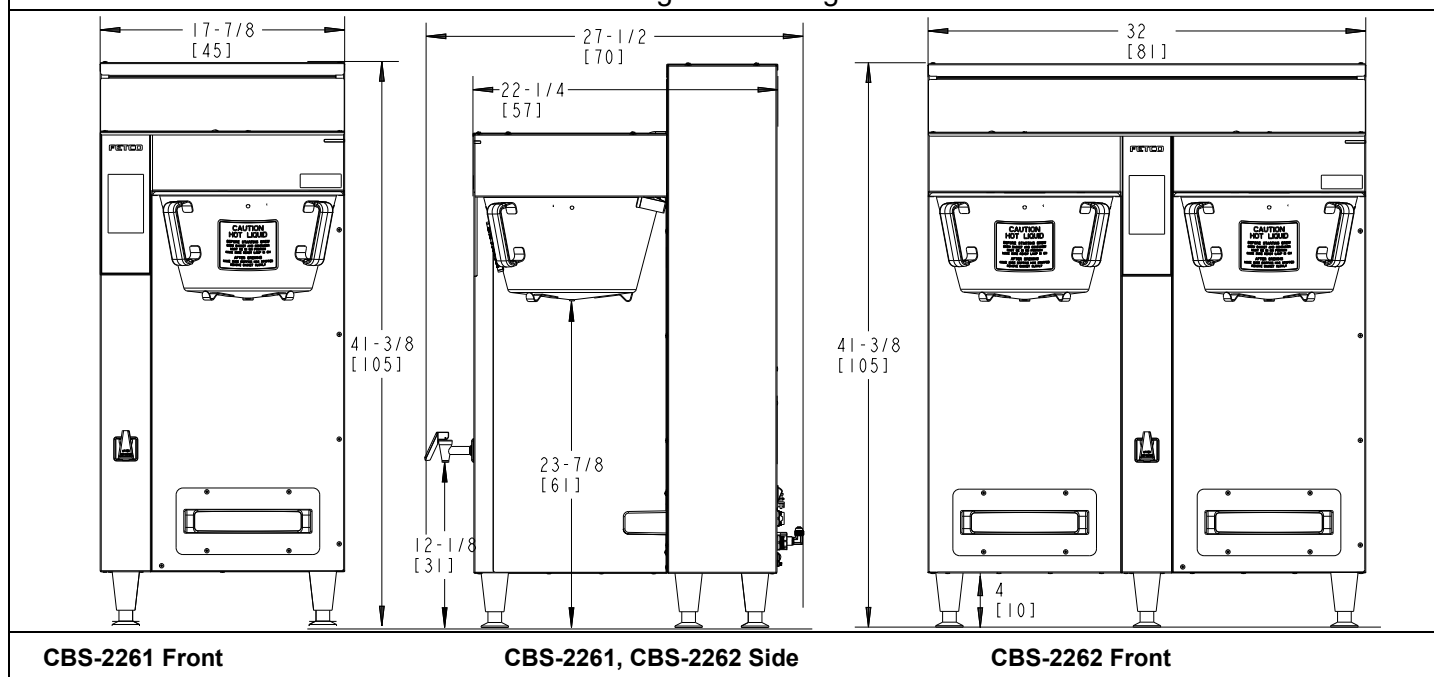
FETCO CBS-2260 Brewers have unique construction only available for these models.

<b>Water Requirements:</b>		<b>Coffee Filter Size:</b> 20" X 8" – standard FETCO # F004 18" X 7½" - optional half batch FETCO # F005 For optional brew basket B00828003
CBS-2260 20-75 psig, (138-517kPa) 1½ gpm/(5.7 lpm)		
<b>Water inlet fitting:</b> 3/8 inch male flare.		<b>Temperature, as set by factory:</b> 200°F (93°C) inside water tank (at sea level)
Optimal water hardness between 125-250 TDS (6-13 grain) Important! Please use a water filter for all beverage equipment		
<b>Electrical:</b> See electrical configuration chart Pg 3.		
<b>Brew Volume: Full Batch</b> 3 gal. (11.4 lit.) All batches are user configurable		
Brew Capacity (approximate)	CBS-2261 5-8 brews per hour CBS-2262 5-20 brews per hour	Output is controlled by heater power and water temperature
<b>Total Brew Cycle:</b> Factory setting: 6 minutes consisting of 4 min. brew time and 2.0 min. drip delay		
<b>Individual menu brew-process parameters are user controllable for:</b>		
Basic user controls for brew volume, brew time, units of measure, recipe name		
Advanced user controls for pulse count, prewet percent and prewet delay, drip delay, programmable energy saving		

### Weights and Capacities

Model	Height	Width	Depth	Water tank capacity	Empty Weight	Filled Weight	Shipping Weight	Shipping Dimensions
CBS-2261 3 gal	41.38" 105.11 cm	17.88" 45.42 cm	27.50" 69.85 cm	8.6 gallon 33 L	88 lbs 39.9 kg	160 lbs 72.6 kg	97 lbs 44.0 kg	39" x 23" x 28" 99 x 58.4 x 71.7 cm
CBS-2262 3 gal	41.38" 105.11 cm	32.0" 81.28 cm	27.50" 69.85 cm	15.9 gallon 60 L	130 lbs 59.0 kg	266 lbs 120.7 kg	140 lbs 63.5 kg	39" x 37" x 29" 99 x 94 x 73.7 cm

### Rough-In Drawings



EXAMPLE: SKU E2261US-UB230-MA110

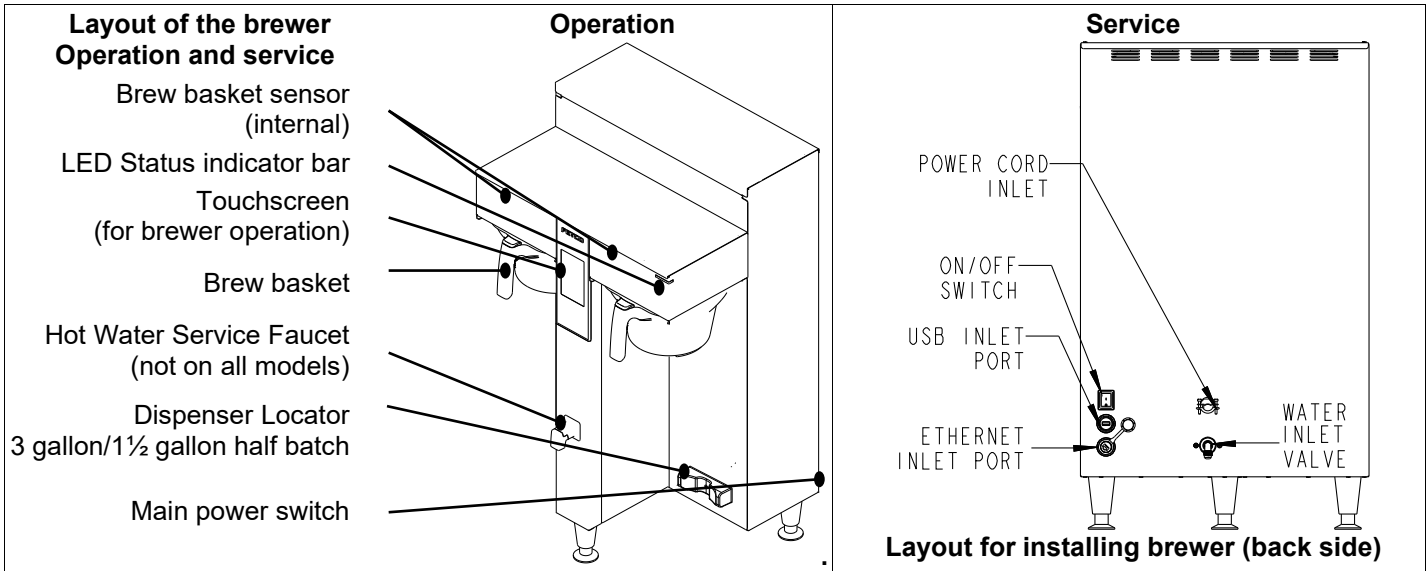
### SKU NUMBER IDENTIFICATION KEY

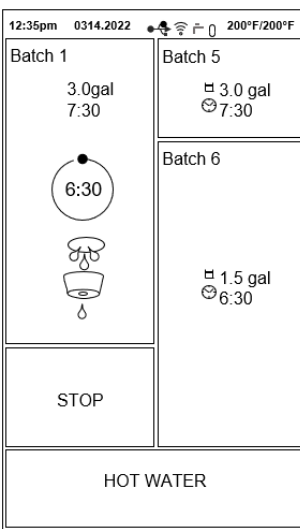
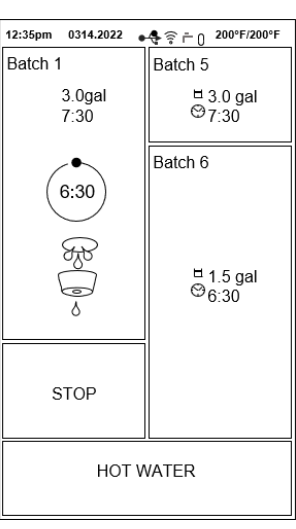
Product Line	Level	Family	Region ID	Phase	Voltage Range	# Heaters	Individual Heater Wattage	Brew Basket	Hot Water Faucet	Bypass	Brew Basket Locks	Power Cord	
<b>E</b>	<b>2</b>	<b>2</b>	<b>5</b> <b>3</b>	<b>U</b> <b>S</b>	<b>U</b>	<b>B</b>	<b>2</b>	<b>5</b> <b>0</b>	<b>P</b>	<b>M</b>	<b>01</b>	<b>1</b>	<b>0</b>
E=extractor			US =United States IN = International	1	B = 200-240	2		P=plastic M=metal	M=manual A=automatic N=None	1=Yes 0=no	1=Yes 0=no	0=Terminal Block 1= NEMA 5-15P 2=NEMA 5-20P 3=NEMA 6-15P 4=NEMA 6-30P 5= CEE 7/7 Schuko 6=UK1-13P 7= AUSTRALIAN	
	22=Next Gen Series	61= single side 62= dual side	CE = CE NM = NOM	U = 1 or 3	C = 380-415 D = 440-480 X=120 or 240 Dual Voltage	3	3.0 4.0 5.0						

Electrical and Output Specifications							
CBS-2261 <i>Next Generation</i> Single 3 Gallon-11.4 Liter Coffee Brewers							
CBS-2261 Domestic USA and Canada models				Single-Voltage. With cUL/UL & NSF-4 Certification			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
SKU Number	Phase	Voltage	Heater Configuration	Wires	KW	Amp Draw	Brew-Volume Per Hour
E2261US-UB230-MA110 Field Selectable 1 or 3 phase Sold as 3 phase	1	200-240	2 X 3.0kW	2+G	4.6-6.1	21.2-25.8	15.9 gal/16.4 L
	3	200-240	3 X 3.0kW	3+G	6.9-9.1	18.6-22.5	23.9gal/90.6 L
*Sold as three phase, highest power version Equipment may be field configurable to single phase, lower-power, single-phase configuration using two heaters.							
CBS-2261 Domestic and International models				Single-Voltage. With cUL/UL & NSF-4 Certification			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
E2261IN-3C330-MA110	3	220/380 or 240/415	3 X 3.0kW	3L/N/G	7.6-9.1	11.7-12.7	23.9 gal/90.6 L
E2261IN-3C340-MA110	3	220/380 or 240/415	3 X 4.0kW	3L/N/G	10.2-12.1	15.5-16.9	30.0 gal/114 L
E2261IN-3C350-MA1101	3	220/380 or 240/415	3 X 5.0kW	3L/N/G	12.7-15.1	19.3-21.0	30.0 gal/114 L
CBS-2261 NOM (Mexico In Spanish)				Single-Voltage. With cUL/UL & NSF-4 Certification			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
E2261NM-3B350-MA110	1	208-240	2 X 3.0kW	3+G	11.3-15.0	31.8-36.6	30.0 gal/114 L
CBS-2261 Export CE				CE listed models with NSF-4 Certification. Internal EMI Filter Not cUL or UL Listed			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
E2261CE-3B330-MA110	3	230/400	3 X 3.0kW	3L,N,PE	8.3	12.5	22.1 gal/83.6 L
E2261CE-3B340-MA110	3	230/400	3 X 4.0kW	3L,N,PE	11.0	16.5	29.2 gal/111 L
NM in SKU suffix (above) denotes equipment with NOM certification, Spanish labeling for Mexico and Spanish language user guide							

Electrical and Output Specifications for CBS-2262 <i>Next Generation</i> Dual 1½ Gallon-6 Liter Coffee Brewers							
CBS-2262 Domestic USA and Canada				Single-Voltage. With cUL/UL & NSF-4 Certification			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
SKU Number	Phase	Voltage	Heater Configuration	Wires	KW	Amp Draw	Brew-Volume Per Hour
E2262US-3B330-MA110	3	208-240	3 x 3.0 kW	3+G	6.8-9.0	19.3-22.2	23.9 gal/90.6 L
E2262US-3B630-MA110	3	208-240	6 x 3.0 kW	3+G	13.5-18.0	38.0-43.8	47.8 gal/181 L
E2262US-3B340-MA110	3	208-240	3 x 4.0 kW	3+G	9.0-12.0	25.5-29.4	31.9 gal/121 L
E2262US-3B640-MA110	3	208	6 x 4.0 kW	3+G	18.0	50.5	47.8 gal/181
CBS-2262 NOM (Mexico In Spanish)				Field Selectable-Voltage. With cUL/UL & NSF-4 Certification			
<b>Electrical and Output Specifications</b> All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required							
E2262NM-3B630-MA110	3	208-240	6 x 3.0 kW	3+G	13.5-18.0	38.0-43.8	47.8 gal/181 L
NM in SKU suffix (above) denotes equipment with NOM certification, Spanish labeling for Mexico and Spanish language user guide							

Customer options	BREW BASKET TYPE (P, M OR C)	HOT WATER FAUCET (M, A OR N)	BYPASS (1 OR 0)	Brew Basket Lock (1 OR 0)
* is factory standard feature Add all the following numbers after all SKU numbers	*P=Plastic M=Gourmet Metal C= Gourmet Metal + clips	*M=Standard manual A=Automatic electronic N=No hot water faucet	*1=With 0=None	*1=With 0=None



Starting The Brew		
 <p>12:35pm 0314.2022 200°F/200°F</p> <p>Batch 1 3.0gal 7:30 6:30</p> <p>Batch 5 3.0 gal 7:30</p> <p>Batch 6 1.5 gal 6:30</p> <p>STOP</p> <p>HOT WATER</p>	<ol style="list-style-type: none"> <li>1. Turn the power switch "ON". (Twin Shown)</li> <li>2. Prepare a brew basket with the correct size filter and appropriate amount of coffee. (6-12 ounces or 170-340 grams for 1½ gal/6 liters)</li> <li>3. Slide the brew basket completely into the rails.</li> <li>4. Place a clean, empty, preheated dispenser under the brew basket.</li> <li>5. Select a batch &amp; touch the corresponding BREW icon (Batch #1 selected in illustration), then press "START"</li> <li>6. -STOP icon will illuminate, -Countdown time will display, with proportional graphic circle icon -LED indicator will pulse. -All other BREW icons for that brew head will be hidden. ....-Opposite side BREW icons on dual brewer remain active</li> <li>7. When the brew cycle is finished, -Spray icon will extinguish and the BREW circular icon will remain.</li> </ol> <p>This indicates that coffee may still be dripping from the brew basket For safety- do not remove brew basket until drip-out is complete.</p>	 <p>12:35pm 0314.2022 200°F/200°F</p> <p>Batch 1 3.0gal 7:30 6:30</p> <p>Batch 5 3.0 gal 7:30</p> <p>Batch 6 1.5 gal 6:30</p> <p>STOP</p> <p>HOT WATER</p>
<p>Twin Brewer ready to brew. Batch one-top left brew position selected</p>		<p>Brewing in process Batch one selected</p>

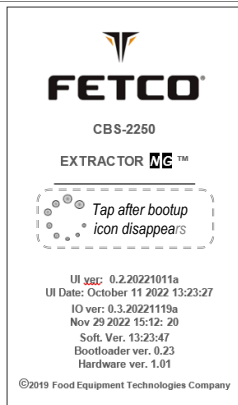
## How to Enter Programming

To enter programming

1.

Turn the power switch "OFF", then "ON":  
Bootup will begin

Tap the logo screen - **after** the bootup screen disappears (logo screen shown on right→)



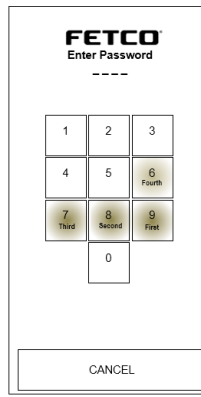
Bootup screen

2.

"Enter Password" screen appears

Service password is 9,8,7,6 Note: Do not distribute this number (shown right→)

Operator password is 1,2,3,4: Note: This password is for general use



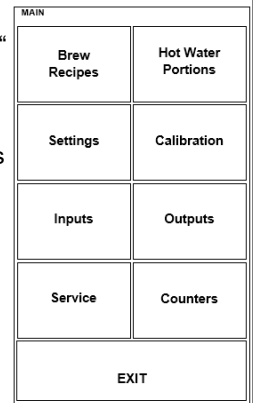
Password Screen

3.

"Programming Menu" screen appears  
Make changes and adjustments from the 8 selections (columns below) from the Programming Menu screen

(Shown right→)

See programming menu layout next page



Programming access

When PROGRAMMING is entered, the first screen is the Programming access screen. The eight buttons contain the programming seen in the eight columns in the Programming Menu Layout table below. Touching a button will open the programming (below) for Brew Recipes, Settings, Inputs, Service, Hot Water Portions, Calibrations, Outputs and Counters

### CBS-2200NG Next Generation

### Programming Menu Layout

Brew Recipes	Settings	Inputs	Service	Hot Water Portions	Calibrations	Outputs	Counters
Batch On/Off & Name	Temperature	Brew Basket	Select Model	Continuous	Flow Rates	Brew Valve(s)	Counters (permanent)
BREW TIME	 (Tank Temperature)	 (Sensor)	Enable Options	Volume 1.	 (Water Valves)	Fill Valve	 Lifetime Counters
Prewet	 (Brew at Temp.)	 (Lock Sensor)	Overrides	Volume 2	 (Brew left)	Heater SSR	 Service Counters
 (Prewet Percent)	 (Show tank temp?)	Liquid Level	Backup or Restore	Volume 3	 (Brew right)	Light Bar	 Hot Water Counters
 (Prewet Delay)	 (Show setpoint temp?)	Temp Sensor	HW/SW/BL Version		 (Bypass left)	Bypass Valve(s)	 Brew Counters
Bypass Percent	<b>Units Of Measure</b>	Peripherals	Restore Defaults		 (Bypass right)	Faucet Valve	 Data Counters
Drip Delay	 (Temperature)		Error Codes		 (Faucet Valve)	Brew Basket Lock	 Water Filter
Volume	 (Volume)		Reset Passcodes		 (Fill Compensation)	Extra Outputs	 Statistics
Number of Pulses	 (Faucet)		Languages		 (Off)		 Brew Statistics
Bypass	ECO Mode				 (1.5x)		 Energy Statistics
Copy Batch	Water Filter (life)				 (2.0x)		 Hot Water Statistics
 Copy Batch: From	Demo Mode				LLC Sensitivity		 Counters (resettable)
 Copy Batch: To	Hot Water (faucet)				 (Normal)		 Lifetime Counters
	Status Light				 (High)		 Service Counters
	Screen Saver						 Hot Water Counters
	Date and Time						 Brew Counters
							 Data Counters

For electronic faucet

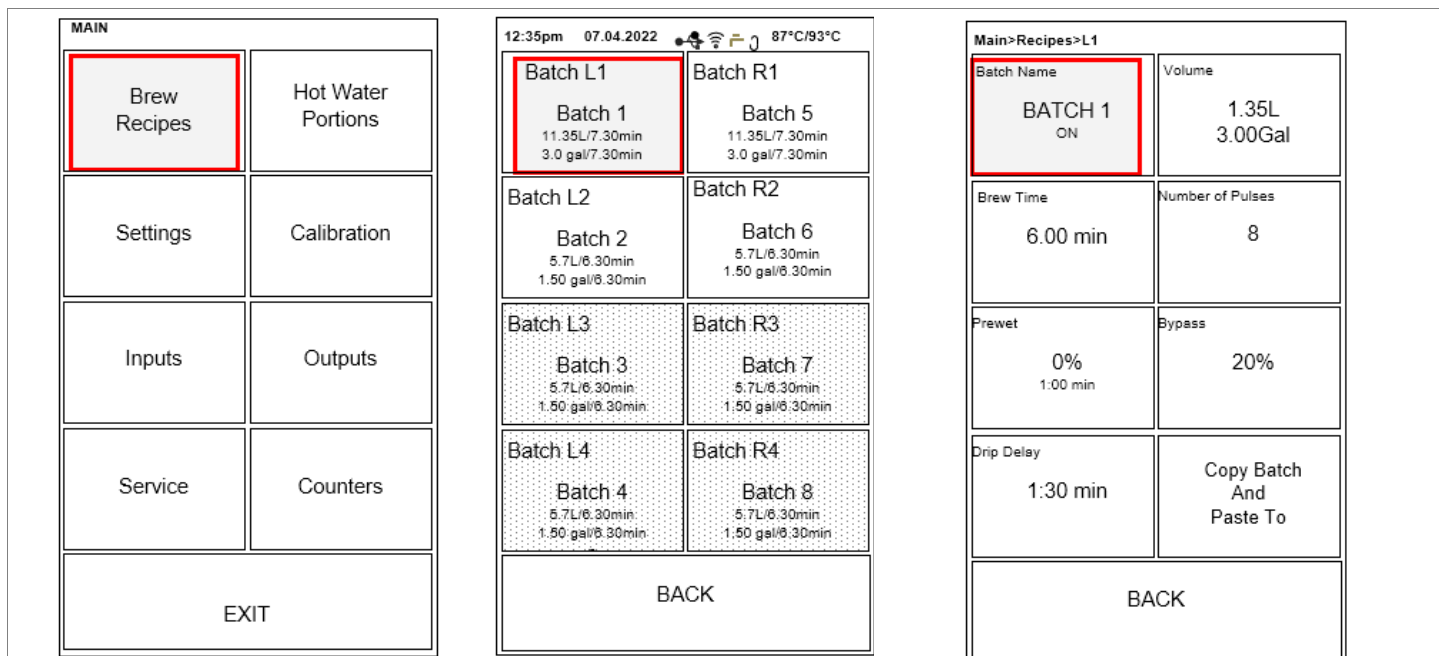
Activates for service

The programming menu layout above shows the eight main programming settings.

The two most common and important topics are Brew Recipes & Settings and are expanded on the pages following.

BREW RECIPES turns batches Off/On and sets the parameters for all eight brews (single side has four brews)

SETTINGS is to program the brew recipes and the settings for the brewer such as hot water tank temperature units of measure (gallons or liter, Fahrenheit or Celsius, etc.







To access Brew Recipes-enter PROGRAMMING as shown on previous page and touch the Brew Recipe icon

To access the top left brew menu, touch the batch L1 icon(left -top brew position)

The 7 settings (plus Copy & Paste) are described below

Brew Recipes	Program Items	Factory set Default	Programming Range	Notes
Batch Name	Batch On/Off	All "ON"	On/Off	Only top batch(s) are always enabled
Batch Name	Customize Name	Batch (1-4 L) (5-8 R)	Complete keypad	Scroll and tap three virtual keypads
Brew Time	Time of brew	6:00 minutes (L1 & L2) 5:00 minutes (L3 – L8)	2:00-12:00 mins/secs	Add to prewetting and drip delay times
Prewet	Prewet percentage	0	0-25% brew volume	Initial wetting to stabilize very fresh coffee
Prewet	Prewet delay time	1:00 min.	0:10 sec to 5:00 min	Pause after coffee bed is prewetted
Drip Delay	Pause after brew	1:30 min:sec.	00.30 to 6:00	Time that brew basket remains locked during drip-out. This is a safety feature.
Brew Volume	Total volume	3.0 gallons 11.35 liters	0.5-4.2 gal./1.90-16.0 liters	Factory set for 3.0 gallon dispenser and for 1.5 gallon second batch
Number of Pulses	Start/stop in brew	8	4-20	Algorithm evenly divides brew time cycle
Bypass Percentage	Diverts brew water	20%	0-40% of brew volume	Affects flavor, strength and mouthfeel
Copy & Paste Menu	Current recipe		Paste into all other recipes	Will paste selected into the other

MAIN	
Brew Recipes	Hot Water Portions
Settings 	Calibration
Inputs	Outputs
Service	Counters
EXIT	

Settings	Program Items	Factory set Default	Programming Range	Notes
Temperature	Tank Temperature	200°F/92°C	170-208°F/70-96°C	Hot water tank, brewing water temp.
Temperature	Brew at Temperature*	ON	OFF/ON	See note below
Temperature	Show Tank Temp.	ON	OFF/ON	Shows 1 <sup>st</sup> at top right screen
Temperature	Show Setpoint Temp.	ON	OFF/ON	Shows 2 <sup>nd</sup> at top right screen
Units of Measure	Temperature Volume Hot water Faucet	F° or C° degree units Gallon or Liters units Ounce or Milliliters	NO or YES	Main>Settings>UNITS Temperature  Volume  Faucet 
ECO Mode	ON/OFF Eco idle time (to start) Eco Tank temperature	OFF 1 hour 169°F	Turn on or off 1-6 hours 158°F to 176°F	Screen will display Eco Mode when activated-will take time to reheat to set brew water temperature
Water Filter	Water filter installed Rated filtering volume	NO 2625 gallons	NO or YES 250 gallons to 3950 gallons	
Demo Mode	Disables controls	OFF	OFF/ON	For training and user familiarization
Hot Water*	Digital H. Wtr Faucet	ON	ON/OFF/Automatic	Automatic activates portion control -Must be "ON" for portion control
Status Light	READY LED color	Green	White/Blue/Green	Color when brewer is ready to brew
Screen Saver	Covers recipe screen	OFF	ON/OFF & Timeout setting	"OFF" leaves recipe screen
Date and Time	Set unit date and time	12 hour format	12/24 hour format & date	Store in real time clock

\*For Automatic hot water faucet (one-touch) see SERVICE, OVERRIDE - HW Auto Dispense on page 9 to turn "ON" override

**NOTES: Brew at Temperature\***

Brew At Temp: "ON" (Default: factory programmed into brewer)  
 "BREW START" will not be accessible until tank temperature is at set point.  
 "BREW START" becomes accessible when hot water tank is at the selected temperature.  
 Menu screen will be dimmed if tank temperature is low  
 Brew At Temp: "OFF" USER SELECTABLE (Not recommended)  
 Allows brewing at any temperature above 170°F/77°C.  
 May not apply for two sided brewer if one side is in brew cycle

**Altitude Correction Chart**

Chart to correct for altitude for boiling point in tank water temperature.

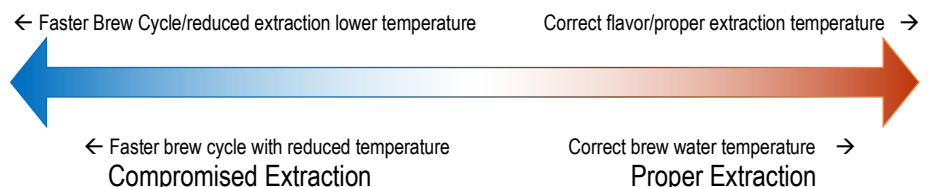
[ft]	[m]	Suggested Setting[°F]	Boiling point[°F]	Suggested Setting[°C]	Boiling point [°C]
0	0	205	212.0	96	100.0
500	152	205	211.0	96	99.5
1000	305	200	210.1	93	98.9
2000	610	200	208.1	93	97.8
2500	762	200	207.2	93	97.3
3000	914	200	206.2	93	96.8
3500	1067	197	205.3	92	96.3
4000	1219	195	204.3	91	95.7
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


**Brew At Temperature**

Ideal brew water temperature is 200°F/93°C. After brewing, brewers can take time to recover the hot water tank temperature and signal READY to brew. This is called "recovery time". The lag in recovery time is caused by rapid brewing cycles in a rush, low power heating elements, low incoming electrical voltage, water supply temperature, even the barometric pressure.

Operators will adjust the "Brew At" temperature to allow the brewing at lower temperatures. This will allow a *slightly* faster recovery time and give a small increase in brew cycles per hour.

Reduced brew temperature will always compromise the quality of the finished brew and lower the temperature of the customers coffee.



MAIN	
Brew Recipes	Hot Water Portions
Settings	Calibration
Inputs 	Outputs
Service	Counters
EXIT	

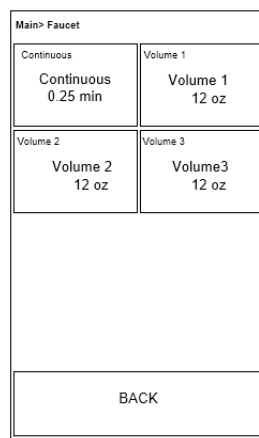
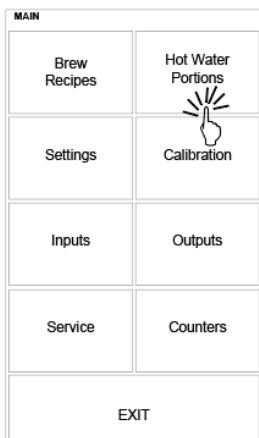
Inputs	Program Items	Factory set Default	Programming Range	Notes
Brew Basket	Sensor	Displays activity	Brew basket in place?	LEFT <input type="radio"/> RIGHT <input type="radio"/> (green=on;red=off)
Brew Basket	Lock Sensor	Displays activity	Brew basket locked?	LEFT <input type="radio"/> RIGHT <input type="radio"/> (green=on;red=off)
Liquid Level	LOW	Not used	Not used	Not used
Liquid Level	HIGH	Hot water tank fill	Filled/Not Filled & signal	Green=Filled/Red=Not Filled
Temp. Sensors	Sensor 1	Hot water tank temp.	Actual temperature & signal	
Temp. Sensors	Sensor 2	Not used	Not used	Not used
Peripherals	USB1	Digital input/output	Displays activity	(green=active;red=off)
Peripherals	USB2	Not used	Not used	Not used
Peripherals	RS-232	Digital input/output	Displays activity	(green=active;red=off)





Hot Water Portions	Program Items	Factory set Default	Programming Range	Notes
This setting is only for brewers with an electronic hot water faucet. In the <u>SETTINGS</u> menu, the "Automatic" feature must be enabled				
Hot Water Portions	Enabled	"ON"	OFF/ON	Must be turned "ON" to operate
Hot Water Portions	Name	Continuous	Rename on keypad	Scroll and tap three virtual keypads
	Safety Timeout	0:25	0:10 min 0:60 -----○----- Scroll and go to EXIT&SAVE	Sets limit for touch and dispense
Hot Water Portions	<b>Volume 1</b>	6 oz.		
	Enabled	ON	Turns "ON" or "OFF"	OFF/ON
	Name	Volume 1	Rename on keypad	Scroll and tap three virtual keypads
	Volume dispensed	12oz	Volume 12 2 oz 30 -----○----- Scroll and go to EXIT&SAVE	Sets limit for #1 touch and dispense
Hot Water Portions	<b>Volume 2</b>	12 oz		
	Enabled	ON	Turns "ON" or "OFF"	OFF/ON
	Name	Volume 2	Rename on keypad	Scroll and tap three virtual keypads
	Volume dispensed	12 oz	Volume 12 2 oz 30 -----○----- Scroll and go to EXIT&SAVE	Sets limit for #2 touch and dispense
Hot Water Portions	<b>Volume 3</b>	12 oz		
	Enabled	ON	Turns "ON" or "OFF"	OFF/ON
	Name	Volume 3	Rename on keypad	Scroll and tap three virtual keypads
	Volume dispensed	12 oz	Volume 12 2 oz 30 -----○----- Scroll and go to EXIT&SAVE	Sets limit for #3 touch and dispense

NOTE: all three volume dispense tabs are factory set for 12 Ounce /360 mL



Touch screen for hot water portions (above)

Calibration	Program Items	Factory set Default	Programming Range	Notes
Flow Rates Water Valves	Brew left	1.05 gal/min 3500 ml/min	Brew Left 1.05 (Gal.)/4000 (ml) 3350 ml/min 4650 0.88 gal/min 1.22 -----○-----	Use to attenuate and compensate for variations in brew valve output
Flow Rates Water Valves	Brew right	1.05 gal/min 3500 ml/min	Brew Right 1.05 (Gal.)/4000 (ml) 3350 ml/min 4650 0.88 gal/min 1.22 -----○-----	Use to attenuate and compensate for variations in brew valve output
Flow Rates Water Valves	Bypass left	0.67 gal/min 2500 ml/min	Bypass Left 0.67(Gal.)/2550 (ml) 2100 ml/min 2950 0.55 gal/min 0.77 -----○-----	Use to attenuate and compensate for variations in bypass valve output
Flow Rates Water Valves	Bypass right	0.67 gal/min 2500 ml/min	Bypass Right 0.67(Gal.)/2550 (ml) 2100 ml/min 2950 0.55 gal/min 0.77 -----○-----	Use to attenuate and compensate for variations in bypass valve output
Flow Rates Faucet Valve	For automatic hot water faucet	1500 ml/min 50 oz/min	Faucet Valve 50(oz)/1500(ml) 500 ml/min 5000 16 oz/min 169 -----○----- Scroll and go to EXIT&SAVE	To compensate variations in timed dispense from automatic hot water faucet
Fill Compensation	Slow Flow Compensation	OFF	○ Off ○ .. 1.5x ○ 2.5x Scroll and go to EXIT&SAVE	Use for FloJet bottled water supply or for reduced water supply from mains.
LLC		NORMAL	○ Normal ○ .. High Scroll and go to EXIT&SAVE	Liquid level control sensitivity. Normal for most water. High is for reverse osmosis water or very pure water.

Flow rate corrects the brew volume if it is different from the programmed value.

Flow rate is calculated and corrected manually.

NOTE Inspect and correct these common causes for the differences in the brewed volume to the programmed volume.

**Check and correct the following:**

- CSD spray head is not in place. This will always result in increased and inconsistent flow volume.
- Flow related error codes 100, 101 - see page 11. Reduced water flow can cause reduced brew volume.
- Faulty or damaged inlet valve, often traceable to incorrect Inlet valve adapter fitting (see page 14)
- Bypass turned on and not flowing or incorrect. Bypass flow is calculated into total flow and cause short potting if faulty
- Verify that the controls show that the brew time is correct, and the display is operating as the control may be turning off.
- Lime scale. This can cause erratic and sometimes random under or over brew volumes. Lime scale accumulation can cause the brew valve to drip, to be stuck open or closed, or fail due to lime scale accumulation.

Always inspect and correct inlet valve, brew valve, CSD and lime scale faults before changing flow rate.

**Use this formula to manually compensate for minor discrepancies in actual volume versus programmed volume.**

Set lower to increase volume, higher to decrease volume. The following formula is used to determine the correct setting:

Current setting is the flow from  
CALIBRATION / Flow Rates / Water Valves

See table above for factory set default flow rates

$$\frac{\text{ACTUAL VOLUME}}{\text{PROGRAMMED VOLUME}} \times \text{CURRENT SETTING} = \text{NEW SETTING}$$

Use this formula to determine the correct setting

**Default Brew Valve Flow Rate-CBS-2260 Brewers**

	Gal./min	mL/min
<b>CBS-2260</b>		
Left Brew Valve FR	1.05	4000
Right Brew Valve FR	1.05	4000
Left Bypass Valve FR	0.67	2500
Right Bypass Valve FR	0.67	2550

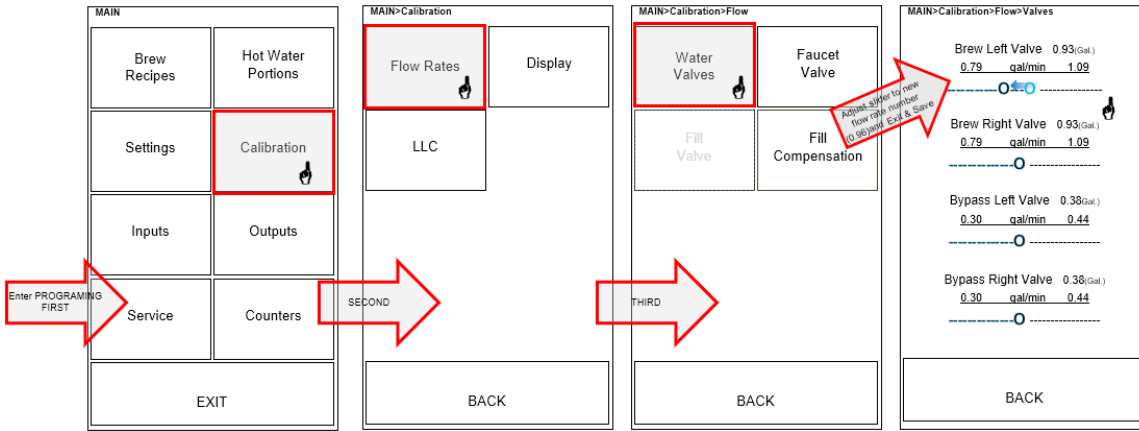
Set FR lower to increase volume.  
Set FR higher to decrease volume.

EXAMPLE: A three gallon brew was under by one quart (2.75 gallon) Using the formula above and the default flow rate for the brew valve (1.05) the new flow rate is 122.8 (rounded to 129). **Enter this number into water valve (above)**

2.75	X	1.05	=	0.96
3.00				

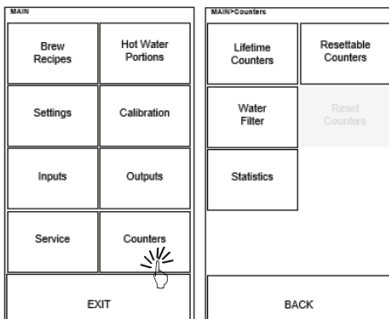
Exit and save IMPORTANT test brew to verify the new volume Make further modifications as needed (See next page)



PROGRAMMING sequence for calibrating left brew valve from page 11



The formula on the last page provided the new flow rate number 0.96. It is added into the Left Valve Calibration. From PROGRAMMING follow the steps and enter the number as shown, Then EXIT & SAVE

Outputs	Program Items	Factory set Default	Programming Range	Notes
These settings are used to activate individual controls for testing verifications and servicing operations				
Brew Valve(s)	Momentarily operate Left or Right Brew valves		Brew Left Right	Have dispenser under spray head! Touch to activate flow
Fill Valve	Momentarily operate fill valve		Fill	Have dispenser under spray heads! Touch to activate flow
Heater SSR	Turns on all heaters		Heater 3 sec max	Activates SSRs to turn on heaters
Light Bar	Momentarily operate light bar(s)		Status Light	
Bypass Valve(s)	Momentarily operates Left or Right Bypass valves		Bypass Left Right	Have dispenser under bypass port! Touch to activate flow
Faucet Valve	Momentarily operate faucet valve	For brewers with automatic hot water faucet	Faucet	Have dispenser under faucet! Touch to activate flow
Brew Basket Lock	Operates brew basket locks, toggling them on and off		BBL lock Left Right BBL Unlock Left Right BBL Sensor Left Right	Will toggle brew basket locks to be engaged then OFF.
Extra Outputs	For future use	Not used	Not used	Not used

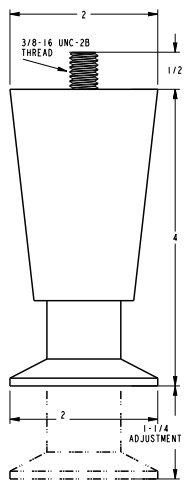


Counters	Program Items	Factory set Default	Programming Range	Notes
This setting shows usage of the brewers functions				
Lifetime Counters	Service Counters		Main>Counters>Lifetime>Service <b>Lifetime Counters</b> (units in hours and liters) Unit Uptime 0 Fill Valve Volume 0 Activation 0 Heater Time On 0 Activation 0 Hot Water Dispense Count 0 Hot Water Valve Volume 0 Activation 0 Brewer Volume 0 <b>Left</b> <b>Right</b> Brew Count 0 0 Brew Valve Volume 0 0 Activation 0 0 Bypass Valve Volume 0 0 Activation 0 0 Locks Activation 0 0	
	Hot Water Counters		Main>Counters>Lifetime>Faucet <b>Lifetime Counters</b> (units in liters) <b>Volume</b> <b>Activation</b> Continues 0   0 1   0   0 2   0   0 3   0   0	
	Brew Counters		Main>Counters>Lifetime>Brew <b>Lifetime Counters</b> (units in liters) <b>Recipe Number</b> <b>Activation</b> <b>Volume</b> 1           0           0 2           0           0 3           0           0 4           0           0 5           0           0 6           0           0 7           0           0 8           0           0	
	Data Counters	Reserved for future		
Water Filter	Water Filer Lifetime		Main>Counters>Reset Filter <b>Water Filter Lifetime</b> Filter Lifetime                   0% of 10,000  Press and hold button for 5 seconds To Reset Filter  	
Statistics	Brew Statistics	Reserved for future		
	Energy Statistics	Reserved for future		
	Hot Water Statistics	Reserved for future		
Resettable Counters	Service Counters	See screen above	Main>Counters>Reset>Clear	<b>Clear Resettable Counters</b>  Press and hold button for 5 seconds To Clear Error Log  
	Hot Water Counters	See screen above		
	Brew Counters	See screen above		
	Service Counters	See screen above		

## New Brewer Setup

### 1) Attach legs

NOTE-Assemble legs immediately after unpacking the brewer and before connecting it to utilities



NOTE-Legs are located in brew basket

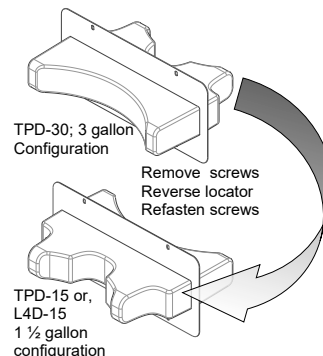
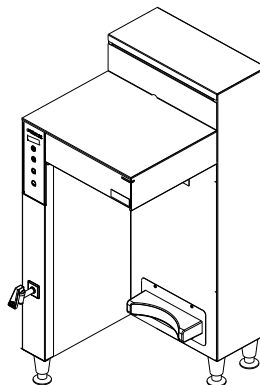
#### 4" legs -

Part number 1073.00007.00  
3 required for CBS-1262  
4 required for CBS-1261

Always attach legs before installing.  
Legs are sent from factory inside brew basket.

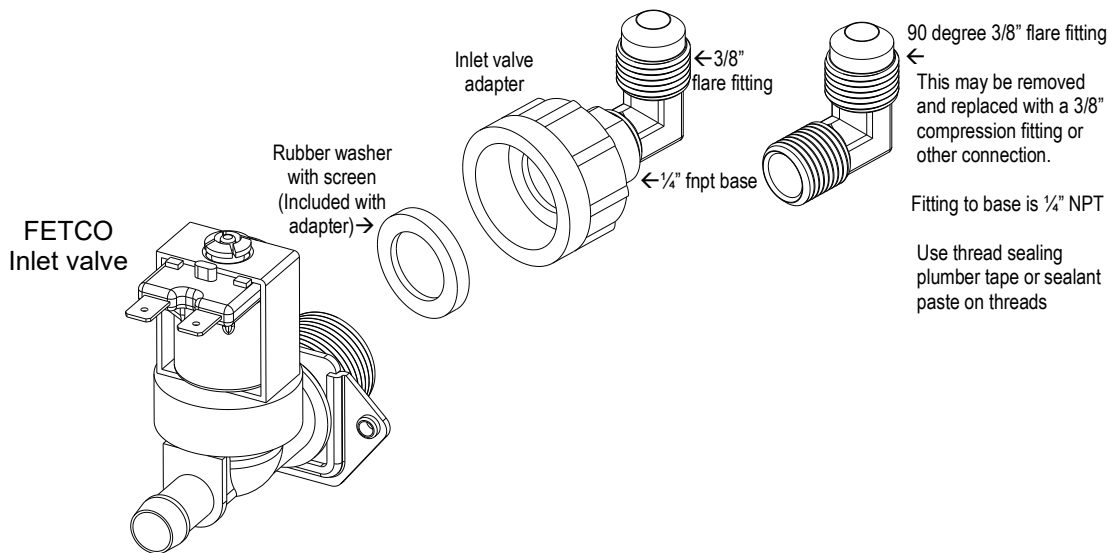
### 2) Verify dispenser locator

Reversible dispenser locator is user configurable  
From TPD-30 (3 gal) To L4D-15 or TPD-15 (1 1/2 gal)



### 3) Attach water inlet adapter

Place rubber washer with screen in adapter. Hand tighten only-and 1/4 turn with wrench



Install the adapter on inlet valve first before attaching water line. Adapter is shipped in the brew basket  
The valve threads are 3/4" BSP MALE THREAD and are not 3/4" garden hose fittings.  
Use of any other connector to valve will damage the valve  
DO NOT use USA dishwasher water adapter or USA washing machine adapter for this connection.  
The threads on these USA adapters are unusable for the valve

#### TO PREVENT DAMAGE AND INSURE PROPER EQUIPMENT OPERATION

The inlet valve thread is 3/4 INCH BSP (British Standard Pipe).

This valve is not a standard USA washing machine or dishwasher thread (3/4" GHT)

- Use only the plumbing adaptor kit included with this equipment. Use the gasket included in adaptor kit
- Plumber's tape is not recommended for the adapter to valve connection
- Hand tighten adapter on valve with gasket, then very lightly wrench 1/4 turn to set
- DO NOT SUBSTITUTE FITTINGS FOR CONNECTING TO WATER SUPPLY  
Damage to inlet valve from improper installation will void the warranty

NOTE: DO NOT PLUMB TANK DRAIN. DRAIN IS FOR SERVICE AND MAINTENANCE.

## Installation Guide

(For Qualified Service Technicians Only)

### General:

1. If not installed correctly by qualified personnel, the brewer will not operate properly, and damage may result.
2. Utilize only qualified beverage equipment service technicians for service and installation.
3. Always have an empty dispenser under spray head of all coffee brewing equipment-including when at idle
4. Damages resulting from improper installation are not covered by the warranty and will void the warranty.
5. Attach the legs to the brewer before attaching the power and water lines. **See Page 14.**

### Electrical:

1. All FETCO 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 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. Brewers in this series wire differently in regards to a neutral wire. ALWAYS review the wire diagrams.
5. The electrical diagram is located in the User's Guide and online at [www.fetco.com](http://www.fetco.com).
6. Make sure of the tight grounding of the equipment and use the external ground bolt.
7. 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.

→See wiring diagrams for connections


### 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.
  4. Install the filter unit after a water shutoff valve and in a position to facilitate filter replacement.
  5. 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.
  6. Verify that the water line will provide a flow rate of at least 1½gpm/(5.7lpm) per minute and the water pressure is between 20-75 psig (138-517kPa) before making any connections.
  7. **See page 14** about using only the factory fitting when connecting the incoming water line.
  8. Install a backflow prevention device. Most municipalities require a recognized backflow preventer. Usable on all hot beverage and cold beverage equipment is a WATTS® SD-2 or SD-3. WATTS 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.

### Tank Drain

The water tank must be drained before maintenance procedures, and when the unit is to be relocated or shipped

1. Disconnect power and water to unit. DANGER: Insure that all utility connections to the brewer are broken.
  2. Move the unit near a sink or obtain a container large enough to hold four gallons of water.
- Note: the hot water tank may hold more than four gallons.
3. Remove the front panel and tank cover and allow the tank to cool to a safe temperature
  4. The tank drain line and clamp are located inside-under the hot water tank. Pinch the drain line clamp to close
  5. Locate the fill valve against the back wall, using pliers, loosen the hose clamp and move it back over the tube.
- Note Do not loosen the hose clamp to the bottom of the hot water tank
6. Crimp the tube an inch or two away from the drain plug to prevent water from flowing and pull it off the valve.
  7. Pull the tube end out of the brewer and position over sink or bucket.
  8. Release the crimped tube and hose clamp and allow the water to flow into the sink or container.
  9. Multiple buckets may be needed during the draining, see tank volumes below.

Brewer	Hot Water Tank Capacity	OPEN Leave open for use	
CBS-2261 Single	6.3 gal 24 liter	PINCH SHUT To drain tank & service brewer	
CBS-2262 Twin	11.5 gal 44 liter		

## 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 halfway 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/60 cc 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.

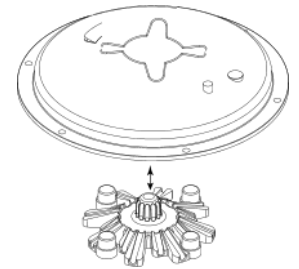
## Cleaning & Maintenance

### After Each Brew:

1. Dispose of grounds and rinse brew basket.
2. Never strike a brew basket or hit it against a hard surface.  
This will damage the brew cone, and may damage the brew basket 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

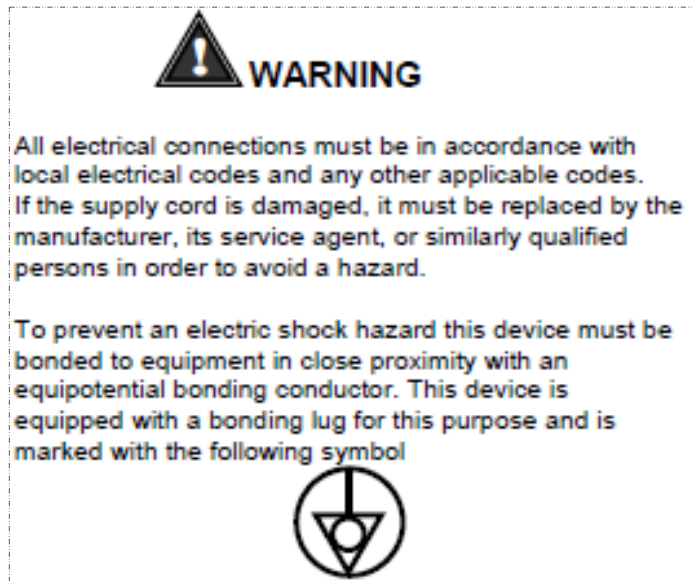
1. Turn off power before any cleaning procedure, including wiping the exterior for appearance reasons.
2. Dry the exterior, especially the face panel, before turning on power.
3. Do not apply any type of spray cleaner on the face panel of this equipment.
4. Never use solvent or solvent-based cleaner 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.



## Installation safety and hygiene directions-For International and CE equipment

1. 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.
2. 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.
3. 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.
4. Children should be supervised to ensure that they do not play hot beverage equipment.
5. This unit must be installed and serviced by qualified personnel only.
6. 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.
7. If the power cord requires repair or replacement-it must be performed by the manufacturer or authorized service personnel with the specified cord only from the manufacturer in order to avoid a hazard.
8. 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).
9. 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.
10. Note that the brewers will need a sturdy supported surface for operation. Do not move brewers when filled.
11. Do not tilt appliance more than 10° to insure safe operation.
12. Unit is for protected indoor use only. Do not steam clean or use excessive water on unit.
13. This unit is not "jet-proof" construction. Do not pressure wash or use jet spray to clean this unit.
14. The unit is not waterproof-do not submerge or saturate with water.

**Equipment exposed to flood and contaminated must not be used due to electrical and food safety.  
Do not operate if unit has been submerged or saturated with water.**

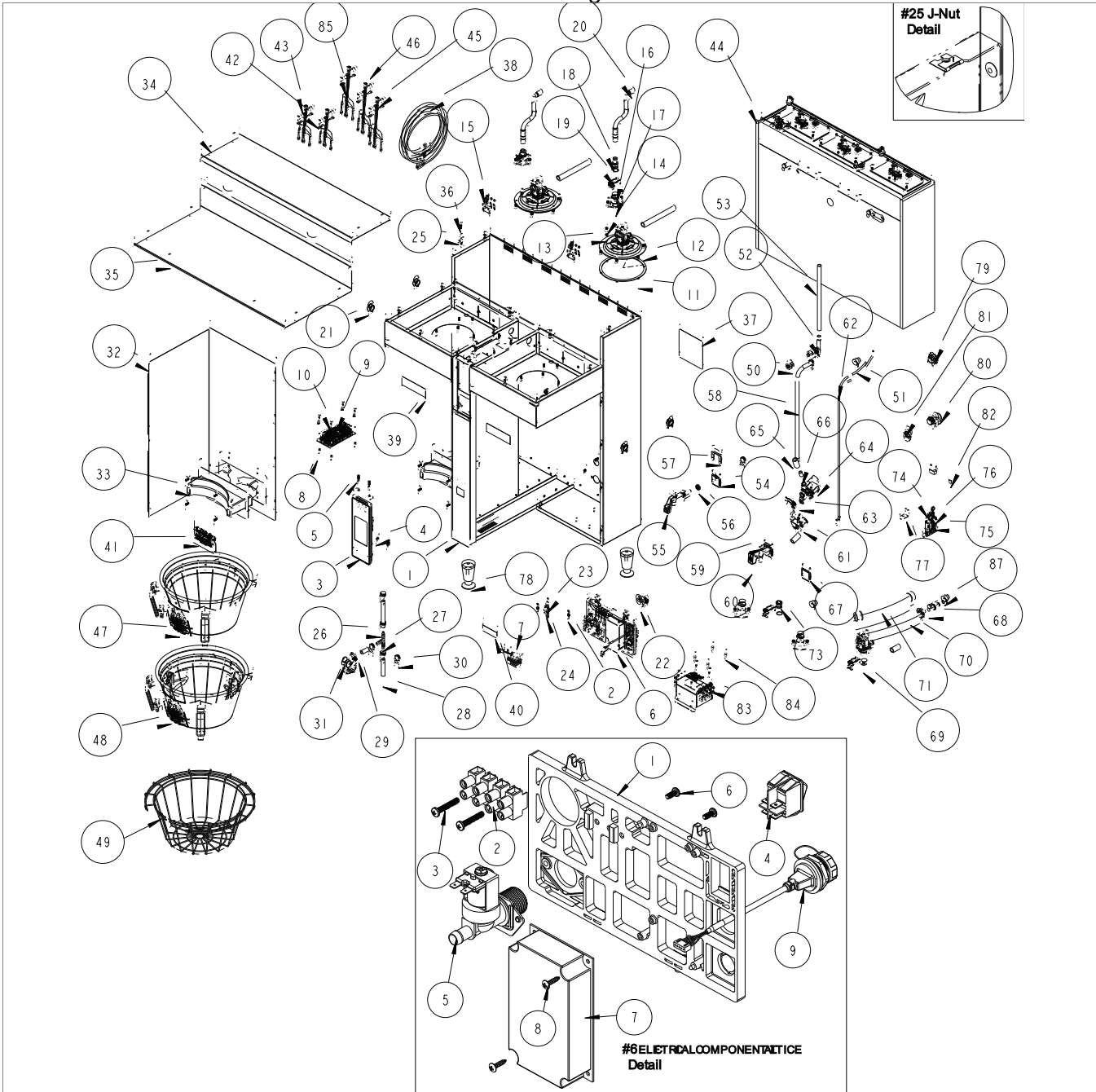


Labels and warnings for hot beverage equipment

	<b>WARNING</b> To reduce risk of electric shock or fire.
	FETCO® Hot Beverage Equipment is for commercial use only.
	Do not remove or open cover. No user serviceable parts inside. Refer installation and service to qualified personnel.
	Caution, disconnect from power supply before servicing.
	GROUND: National Electrical Code requires separate grounding wire.
	Use dedicated circuit with capacity rated by local code or National Electrical Code for the current draw of this equipment. Check serial number plate on right side for power requirements.
	Locate unit away from source of heat. Do not install or use near combustibles.
	<b>THIS APPLIANCE IS ENERGIZED WHENEVER IT IS CONNECTED TO A POWER SOURCE</b>
	<b>FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, PROPERTY DAMAGE, FIRE, OR SHOCK HAZARD</b>
	This equipment must be installed with a backflow protection device to comply with federal, state or local municipality codes.
	Read the user guide before installing and operating this unit.

Label for BACK PANEL of equipment (1046.00035.00)

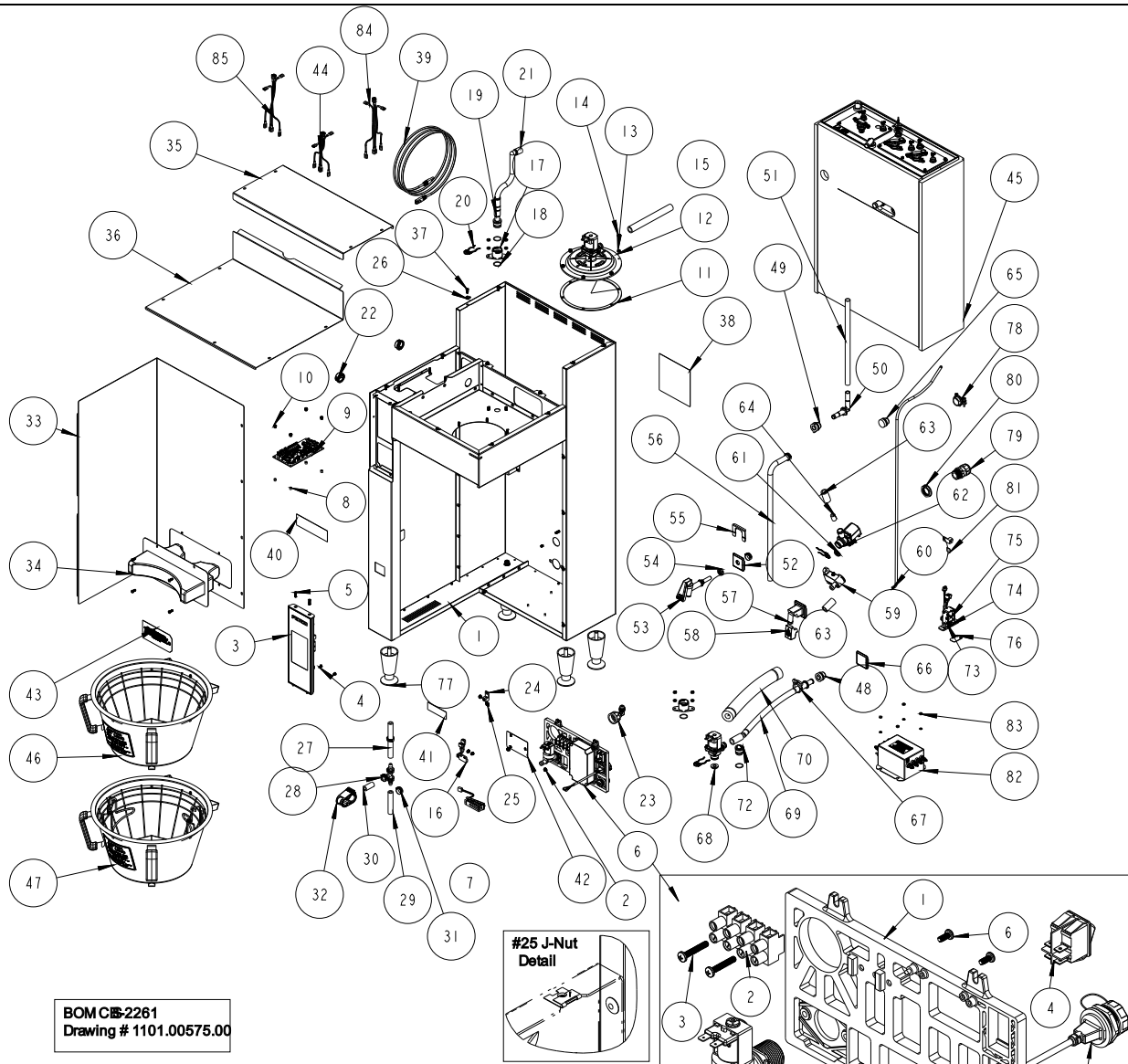
## Parts diagrams



ef	Qty	Part Number	Description	Drawing 1101.00577.00 CBS-2262
1	1	1111.00109.00	WELDMENT BODY, CBS-2262	
2	9	1084.00051.00	NUT, HEX LOCKWASHER, #8-32, 18-8 ST. STL.	
3	1	1102.00448.00	FRONT PANEL ASSEMBLY, CBS-2200 SERIES	
4	2	1082.00029.00	SCREW, #6 X 3/8 LG, TRUSS HD PHIL, SHEET MTL	
5	2	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS	
6 REF	1	Reference	ELECTRICAL COMPONENT LATTICE, NEXT GEN XV+	
6-1	1	1023.00350.00	ELECTRICAL MOUNTING LATTICE, COMMON	
6-2	1	1052.00023.00	EUROSTRIP HE16 TERM. BLOCK, 4 POLE, 63 AMP, 18-8 AWG	
6-3	2	1082.00056.00	SCREW, # 8-16 x 1" PAN HD PHIL, THREAD FORMING, FOR PLASTICS, 18-8 SS	
6-4	2	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC	
6-5	4	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC	
6-6	2	1082.00010.00	SCREW, PAN HD. PHIL. MACH., M4x10 ZINC-PLATED	
6-7	1	1052.00059.00	POWER SUPPLY, 90-264VAC/24VDC, 2.25A	
6-8	2	1082.00020.00	SCREW, #6 X 5/8, TRUSS HD PHIL, SHEET MTL	
7	1	1102.00498.00	VISUAL COMMUNICATION RGB LED BAR ASSY, CBS-2260	
8	4	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P	
9	1	1051.00046.00	CBS-2200 SERIES, I/O BOARD, 24V	
10	8	1029.00006.00	NUT, FINGER KNURLED, #4-40	
11	2	1024.00113.00	LARGE SPRAYHEAD GASKET	
12	2	1102.00482.00	QUICK CONNECT SRAYHEAD ASSEMBLY, LARGE, RETROFIT	

Table continued on the next page

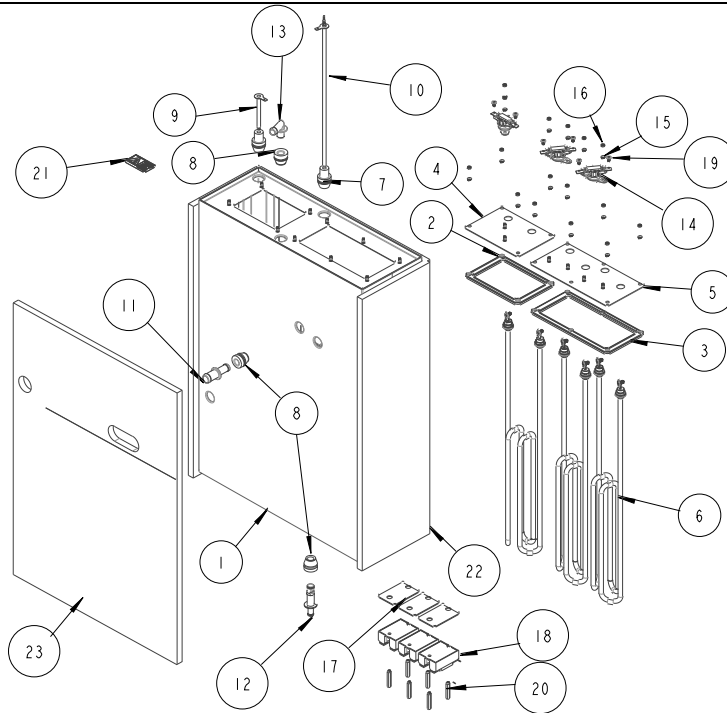
			Table continued from previous page
13	20	1083.00010.00	WASHER, #12 SCREW W/NEOPRENE-BONDED SEAL
14	20	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
15	2	1102.00113.00	SWITCH, REED, ASSEMBLY
16	4	1023.00396.00	BASE, QUICK CONNECT BYPASS/VENT, RETROFIT
17	7	1024.00106.00	O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT
18	2	1023.00343.00	VENT INSERT, QUICK CONNECT
19	5	1023.00342.00	QUICK CONNECT CLIP
20	2	1024.00098.00	VENT TUBE, CBS- EXTRACTOR SERIES
21	4	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
22	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
23	2	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM
24	1	1044.00012.00	LABEL GROUND, CE
25	15	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
26	1	1025.00100.00	TUBE, 9/16"OD X 5/16"ID X 9"LG
27	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8"
28	1	1025.00077.00	TUBE, 9/16"OD X 5/16"ID X 6.50" LG.
29	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG
30	7	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
31	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL
32	1	1112.00546.00	WELDMENT FRONT COVER, CBS-2260
33	2	1102.00487.00	ASSEMBLY LOCATOR L4D-15, TPD-30, CBS 12/2260, BLACK
34	1	1001.00445.00	COVER TOP, CBS-2262
35	1	1001.00446.00	COVER, UPPER BASE, CBS-2262
36	23	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.
37	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"
38	1	1063.00042.00	ETHERNET CABLE, CAT-7, 5FT LENGTH
39	2	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
40	1	1041.00032.00	BLACK EXTRACTOR NG LABEL, LASER ENGRAVED
41	1	1046.00020.00	TAG, INFORMATION
42	1	1402.00117.10	WIRE HARNESS, CBS-2260, LOW AMP, UNIVERSAL
43	1	1402.00117.11	WIRE HARNES ADDITION, CBS-2262, LOW AMP, UNIVERSAL
44	1	1104.00192.00	TANK ASSEMBLY, CBS-2262, 3 X 3KW/240VAC
44	1	1104.00193.00	TANK ASSEMBLY, CBS-2262, 6 X 3KW/240VAC
44	1	1104.00194.00	TANK ASSEMBLY, CBS-2262, 3 X 4KW/240VAC
44	1	1104.00195.00	TANK ASSEMBLY, CBS-2262, 6 X 4KW/240VAC
44	1	1104.00196.00	TANK ASSEMBLY, CBS-2262, 3 X 5KW/240VAC
45	1	1402.00116.10	WIRE HARNESS, CBS-1262, HIGH AMP, 3 HEATERS, UL
46	1	1402.00116.11	WIRE HARNESS ADDITION, CBS-1262, HIGH AMP, 6(3) HEATERS, UL(CE)
47	2	B00828004	BREW BASKET ASSY, CBS-2060/2160'S Included
48		B00828005	BREW BASKET ASSEMBLY, CBS-2060/2160S, W/CLIPS OPTION-Customer to order
49		B00828005	BREW BASKET INSERT ASSEMBLY, CBS-2060/2160S, 1/2 Batch OPTION-Customer to order
50	1	1024.00111.00	GROMMET, SILICONE, W/ POSITION TABS
51	2	1024.00051.00	GROMMET, SILICONE, BLANK
52	1	1023.00362.00	FITTING VENT, ELBOW, .375" X .375", SELF POSITIONING
53	1	1013.00131.00	TUBE, 304SS, .562OD X .028 WALL X 11-1/2" LG.
54	1	1023.00348.00	HOT WATER INSERT, MANUAL FAUCET
55	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM
56	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS
57	1	1003.00370.00	HOT WATER INSERT LOCK
58	1	1025.00068.00	TUBE, 9/16"OD X 5/16"ID X 21.75"LG
59	1	1023.00346.00	HOT WATER INSERT, AUTO FAUCET
60	1	1029.00041.00	COVER, AUTO HOT WATER FAUCET, SILICONE
61	1	1023.00347.00	VALVE MOUNT, HOT WATER DISPENSER
62	1	1025.00033.00	TUBE, 1/4"OD X 1/8"ID X 35"LG, VENT, HOT WATER VAPOR
63	1	1023.00369.00	ORIFICE INSERT, QUICK CONNECT, 3/16" HOLE
64	2	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL
65	3	1025.00138.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 1-1/2" LG, HOT WATER
66	1	1025.00135.00	TUBE, 1/2"OD X 1/4"ID X .75" LG, RESTRICTOR
67	1	1023.00349.00	HOT WATER INSERT, NO FAUCET
68	1	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"
69	1	1023.00345.00	ORIFICE INSERT, QUICK CONNECT, 5/16" HOLE
70	1	1025.00098.00	TUBE, 5/8"OD X 3/8"ID X 11.25"LG
71	1	1022.00087.00	INSULATION, 5/8" ID X 3/8" TH, 11"LG
72	1	1086.00018.00	CLAMP, HOSE, .875-1.00 DIA. RANGE
73	1	1023.00344.00	PLUG INSERT, QUICK CONNECT
74	2	1102.00445.00	ASSY, BREW BASKET LOCKER W/FEEDBACK
75	6	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
76	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
77	1	1003.00259.00	BRACKET, BREW BASKET LOCK COVER
78	3	1073.00007.00	LEG, FLANGE FOOT, 4" HIGH
79	1	1086.00008.00	CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4"
80	1	1086.00031.00	SKINTOP, 3/4" NPT, 0.354" - 0.630" DIA CABLE, BLK
81	1	1086.00032.00	LOCKNUT, SKINTOP, 3/4" NPT, BLACK HEX
82	1	1044.00013.00	LABEL EQUIPOTENTIALITY, CE
83	1	1052.00050.00	EMI FILTER, 25A, 250/440VAC, 50/60Hz
84	4	1084.00012.00	NUT, HEX, #6-32 MACHINE SCREW
85	1	1402.00116.12	WIRE HARNESS ADDITION, CBS-1262, HIGH AMP, 3 HEATERS, CE
86	2	1025.00144.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 6.625" LG, BREW
87	1	1024.00050.00	GROMMET, SILICONE, 11.4mm ID



BOM CBS-2261  
Drawing # 1101.00575.00

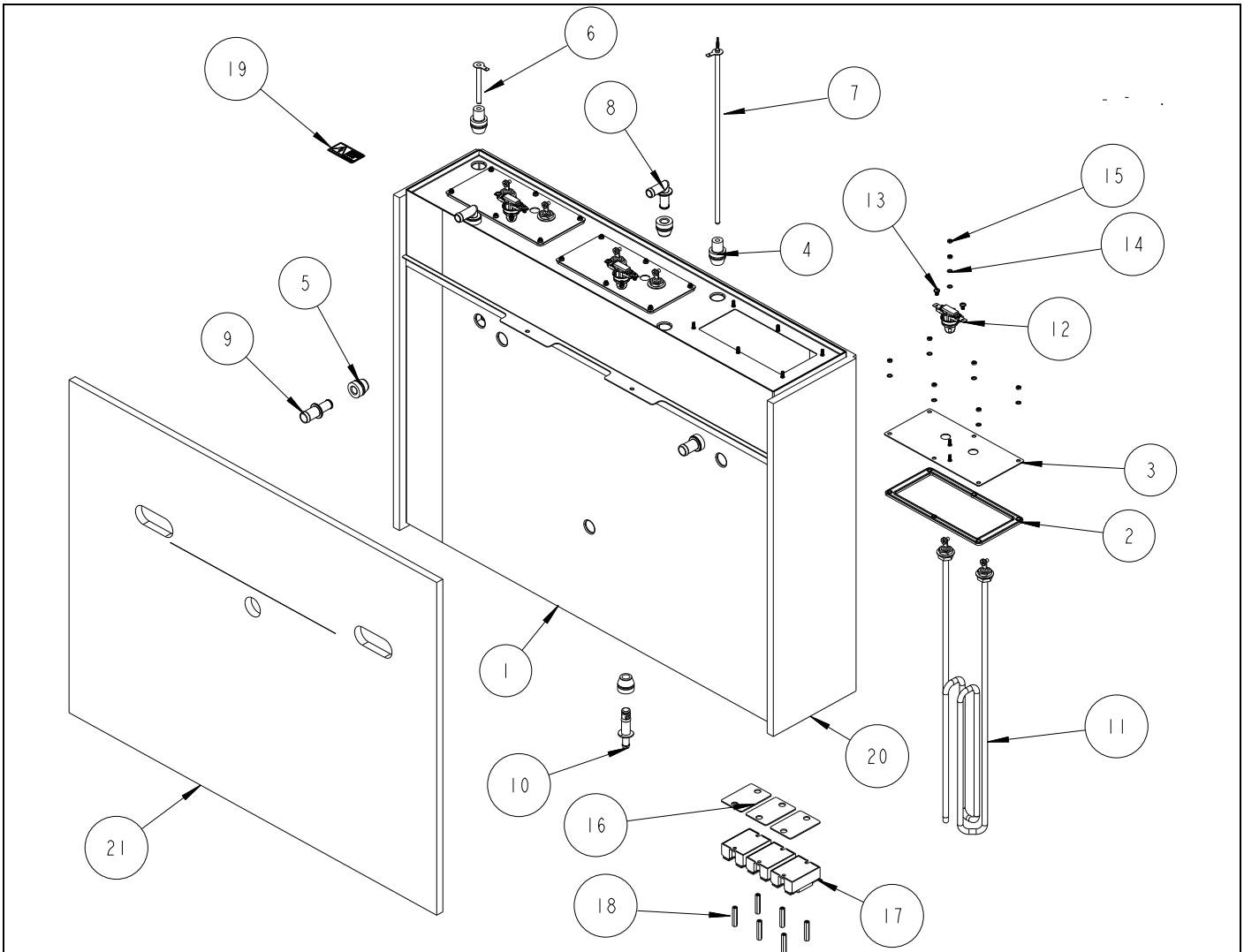
Ref	Qty	Part Number	Description	Drawing 1101.00575.00 CBS-2261
1	1	1111.00108.00	WELDMENT BODY, CBS-2261	
2	9	1084.00051.00	NUT, HEX LOCKWASHER, #8-32, 18-8 ST. STL.	
3	1	1102.00448.00	FRONT PANEL ASSEMBLY, CBS-2200 SERIES	
4	2	1082.00029.00	SCREW, #6 X 3/8 LG, TRUSS HD PHIL, SHEET MTL	
5	2	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS	
6	1	1102.00471.00	ELECTRICAL COMPONENT LATTICE, NEXT GEN XV+ [Purchase repair parts 6-1 to 6-8, below]	
6-1	1	1023.00350.00	ELECTRICAL MOUNTING LATTICE, COMMON	
6-2	1	1052.00023.00	EUROSTRIP HE16 TERM. BLOCK, 4 POLE, 63 AMP, 18-8 AWG	
6-3	2	1082.00139.00	#8-16x1" CROSS RECESS PAN HEAD PLASTIC THREAD SCREW	
6-4	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC	
6-5	1	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC	
6-6	2	1082.00010.00	SCREW, PAN HD. PHIL. MACH., M4x10 ZINC-PLATED	
7	1	1102.00498.00	VISUAL COMMUNICATION RGB LED BAR ASSY, CBS-2260	
8	4	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P	
9	1	1108.00064.00	PCB AND SOFTWARE, ASSY, CBS-2200NG I/O Board	
10	6	1029.00006.00	NUT, FINGER KNURLED, #4-40	
11	1	1024.00113.00	LARGE SPRAYHEAD GASKET	
12	1	1102.00482.00	QUICK CONNECT SPRAYHEAD ASSEMBLY, LARGE, RETROFIT	
Parts list continues next page				

Ref	Qty	Part Number	Description	Drawing 1101.00575.00 CBS-2261 ...Continued from page 19
13	10	1083.00010.00	WASHER, #12 SCREW W/NEOPRENE-BONDED SEAL	
14	10	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW	
15	1	1025.00144.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 6.625" LG, BREW	
16	1	1102.00113.00	SWITCH, REED, ASSEMBLY	
17	2	1023.00396.00	BASE, QUICK CONNECT BYPASS/VENT, RETROFIT	
18	4	1024.00106.00	O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT	
19	1	1023.00343.00	VENT INSERT, QUICK CONNECT	
20	3	1023.00342.00	QUICK CONNECT CLIP	
21	1	1024.00098.00	VENT TUBE, CBS- EXTRACTOR SERIES	
22	2	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE	
23	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP X 1/4" NPT X 3/8" TUBE	
24	2	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM	
25	1	1044.00012.00	LABEL GROUND, CE	
26	14	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH	
27	1	1025.00100.00	TUBE, 9/16"OD X 5/16"ID X 9"LG	
28	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8"	
29	1	1025.00077.00	TUBE, 9/16"OD X 5/16"ID X 6.50" LG.	
30	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG	
31	1	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP	
32	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL	
33	1	1112.00546.00	WELDMENT FRONT COVER, CBS-2260	
34	1	1102.00487.00	ASSEMBLY LOCATOR L4D-15, TPD-30, CBS 12/2260, BLACK	
35	1	1001.00439.00	COVER TOP, CBS-2261	
36	1	1001.00440.00	COVER, UPPER BASE, CBS-2261	
37	18	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.	
38	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"	
39	1	1063.00042.00	ETHERNET CABLE, CAT-7, 5FT LENGTH	
40	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"	
41	1	1041.00032.00	BLACK EXTRACTOR NG LABEL, LASER ENGRAVED	
42	1	1044.00006.00	CARD, SINGLE OR THREE PHASE JUMPER INSTRUCTION	
43	1	1046.00020.00	TAG, INFORMATION	
44	1	1402.00117.10 L	WIRE HARNESS, CBS-2260, LOW AMP, UNIVERSAL	
45	1	1104.00199.00	TANK ASSEMBLY, CBS-2261, 3 X 3KW/240VAC	
45	1	1104.00200.00	TANKASSEMBLY,CBS-2261,3X4KW/240VAC	
45	1	1104.00201.00	TANKASSEMBLY,CBS-2261,3X5KW/240VAC	
46	1	B00828004	BREW BASKET ASSY, CBS-2060/2160'S	
46	1	B00828005	BREW BASKET ASSY, CBS-2160'S, W/ CLIPS OPTIONAL-Customer purchase (see CBS-2262 ill)	
46	1	1009.00009.00	1/2 BATCH BREW BASKET, INSERT ONLY, OPTIONAL-Customer purchase (see CBS-2262 ill)	
47	1	1024.00050.00	GROMMET, SILICONE, 11.4mm ID	
48	1	1024.00111.00	GROMMET, SILICONE, W/ POSITION TABS	
49	1	1023.00362.00	FITTING VENT, ELBOW, .375" X .375", SELF POSITIONING	
50	1	1013.00131.00	TUBE, 304SS, .562OD X .028 WALL X 11-1/2" LG.	
51	1	1023.00348.00	HOT WATER INSERT, MANUAL FAUCET	
52	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM	
53	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS	
54	1	1003.00370.00	HOT WATER INSERT LOCK	
55	1	1025.00068.00	TUBE, 9/16"OD X 5/16"ID X 21.75"LG	
56	1	1023.00346.00	HOT WATER INSERT, AUTO FAUCET	
57	1	1029.00041.00	COVER, AUTO HOT WATER FAUCET, SILICONE	
58	1	1023.00347.00	VALVE MOUNT, HOT WATER DISPENSER	
59	1	1025.00033.00	TUBE, 1/4"OD X 1/8"ID X 35"LG, VENT, HOT WATER VAPOR	
60	1	1023.00369.00	ORIFICE INSERT, QUICK CONNECT, 3/16" HOLE	
61	2	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL	
62	3	1025.00138.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 1-1/2" LG, HOT WATER	
63	1	1025.00135.00	TUBE, 1/2"OD X 1/4"ID X .75" LG, RESTRICTOR	
64	1	1024.00051.00	GROMMET, SILICONE, BLANK	
65	1	1023.00349.00	HOT WATER INSERT, NO FAUCET	
66	1	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"	
67	1	1023.00345.00	ORIFICE INSERT, QUICK CONNECT, 5/16" HOLE	
68	1	1025.00098.00	TUBE, 5/8"OD X 3/8"ID X 11.25"LG	
69	1	1022.00087.00	INSULATION, 5/8" ID X 3/8" TH, 11"LG	
70	1	1086.00018.00	CLAMP, HOSE, .875-1.00 DIA. RANGE	
71	1	1023.00344.00	PLUG INSERT, QUICK CONNECT	
72	1	1102.00445.00	ASSY, BREW BASKET LOCKER W/FEEDBACK	
73	6	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER	
74	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED	
75	1	1003.00259.00	BRACKET, BREW BASKET LOCK COVER	
76	4	1073.00007.00	LEG, FLANGE FOOT, 4" HIGH	
77	1	1086.00008.00	CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4"	
78	1	1086.00031.00	SKINTOP, 3/4" NPT, 0.354" - 0.630" DIA CABLE, BLK	
79	1	1086.00032.00	LOCKNUT, SKINTOP, 3/4" NPT, BLACK HEX	
80	1	1044.00013.00	LABEL EQUIPOTENTIALITY, CE	
81	1	1052.00050.00	EMI FILTER, 25A, 250/440VAC, 50/60Hz	
82	4	1084.00012.00	NUT, HEX, #6-32 MACHINE SCREW	
83	1	1402.00112.10	WIRE HARNESS, CBS-1252/61, HIGH AMP, 1 OR 3PH, 3 HEATERS, UL	
84	1	1402.00120.10	HARNESS, CBS-1252/61, 3 H, H AMP, 3L-N-PE, 220/380-240/415VAC	



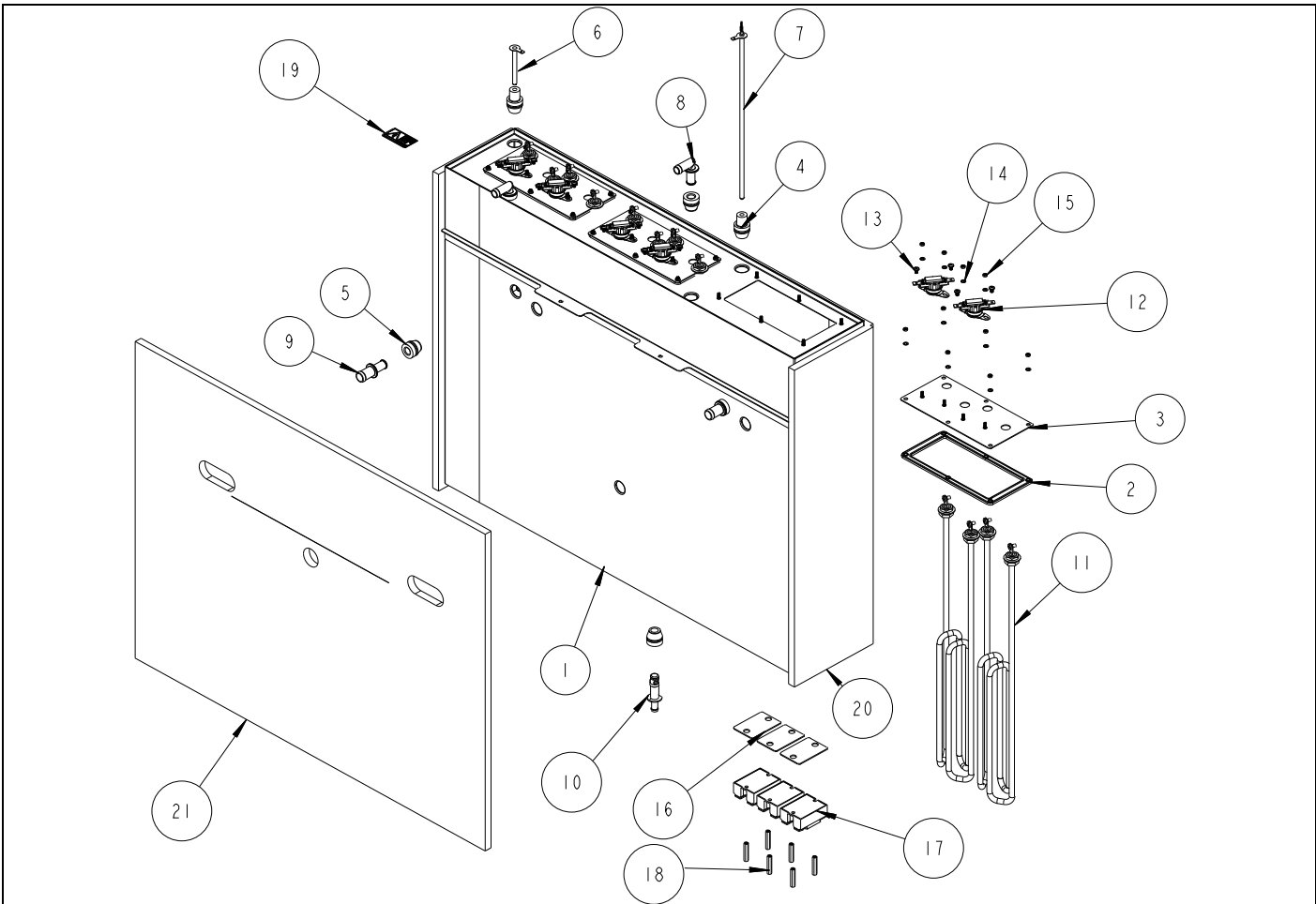
CBS-2261 Hot Water Tank three heater drawings 1104.00199.00, 1104.00200.00, 1104.00201.00

#	QTY	PART NO	DESCRIPTION
1	1	1114.00174.00	WELDMENT TANK, CBS-2261. LASER
2	1	1024.00115.00	TANK GASKET - NG HEATER PLATE, ONE ELEMENT
3	1	1024.00114.00	TANK GASKET - NG HEATER PLATE, TWO ELEMENT
4	1	1114.00181.00	WELDMENT TANK HEATER BRACKET, NG-2232
5	1	1114.00176.00	WELDMENT TANK HEATER BRACKET, NG-2231
6	3	1107.00005.00	HEATER ASSEMBLY, IMMERSION 3kW/240VAC
6	3	1107.00010.00	HEATER ASSEMBLY, IMMERSION 4kW/240VAC
6	3	1107.00032.00	HEATER ASSEMBLY, IMMERSION 5kW/240VAC
7	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
8	3	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
9	1	1112.00019.00	PROBE WELDMENT, WATER LEVEL 2.600" LG
10	1	1102.00234.00	PROBE ASSEMBLY, TEMP. AND LLC 12" LONG
11	1	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"
12	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
13	1	1023.00212.00	FITTING, ELBOW, GROMMET, .500"
14	3	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A,
15	16	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
16	16	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
17	3	1003.00140.00	ALUMINUM BRACKET FOR SSR
18	3	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
19	6	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD
20	6	1081.00042.00	STANDOFF, 1/4" HEX
21	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE
22	1	1022.00040.00	INSULATION, TANK, BACK, CBS-2061E
23	1	1022.00090.00	INSULATION TANK FRONT, CBS-2161 XTS



CBS-2262 Hot Water Tank three heater drawings 1104.00192.00, 1104.00194.00, 1104.00196.00

#	QTY	PART NO	DESCRIPTION
1	1	1114.00175.00	WELDMENT, TANK, CBS-12/2262
2	3	1024.00114.00	TANK GASKET - NG HEATER PLATE, TWO ELEMENT
3	3	1114.00184.00	WELDMENT TANK HEATER BRACKET, NG-LARGE, TWO HEATER
4	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
5	5	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
6	1	1112.00019.00	PROBE WELDMENT, WATER LEVEL 2.600" LG
7	1	1102.00234.00	PROBE ASSEMBLY, TEMP. AND LLC 12" LONG
8	2	1023.00212.00	FITTING, ELBOW, GROMMET, .500"
9	2	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"
10	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
11	3	1107.00005.00	HEATER ASSEMBLY, IMMERSION 3kW/240VAC
11	3	1107.00010.00	HEATER ASSEMBLY, IMMERSION 4kW/240VAC
11	3	1107.00032.00	HEATER ASSEMBLY, IMMERSION 5kW/240VAC
12	3	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A
13	6	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD
14	24	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
15	24	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
16	3	1003.00140.00	ALUMINUM BRACKET FOR SSR
17	3	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
18	6	1081.00042.00	STANDOFF, 1/4" HEX
19	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE
20	1	1022.00033.00	INSULATION, TANK, BACK, CBS-2062e
21	1	1022.00086.00	INSULATION TANK FRONT, CBS-2162 XTS

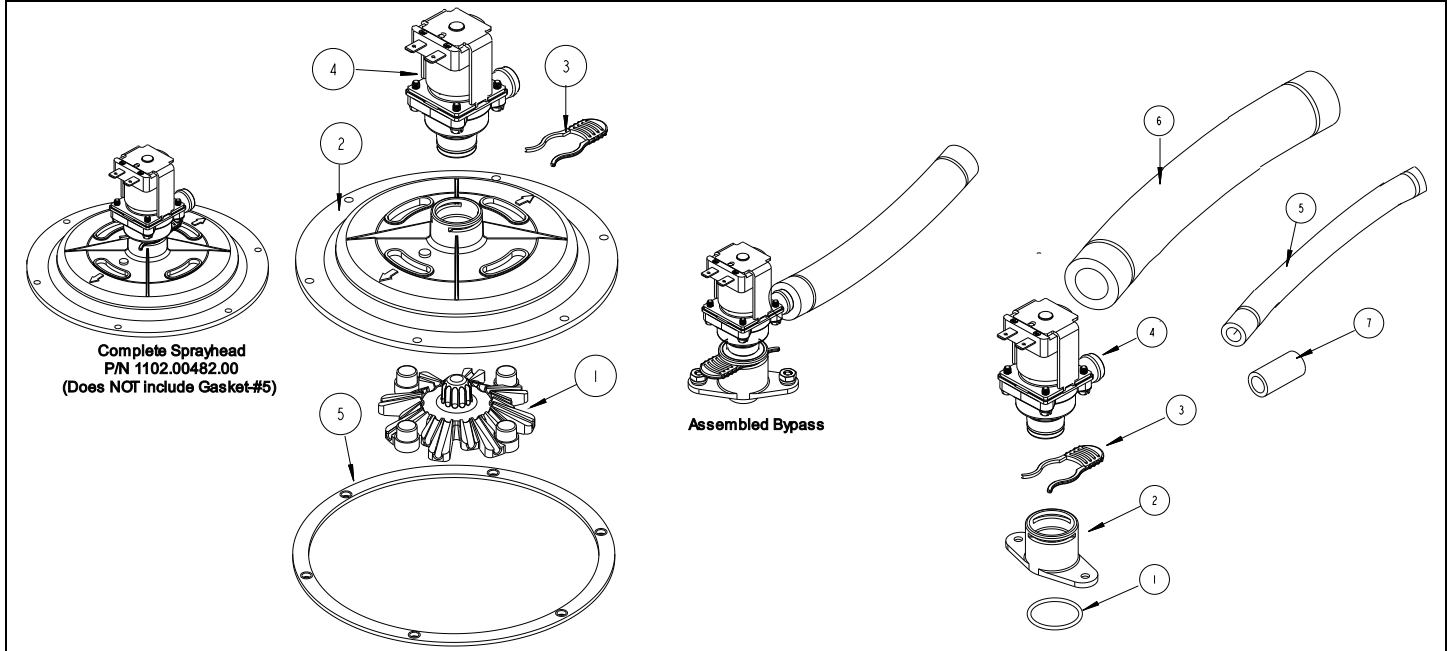


CBS-2262 Hot Water Tank six heater drawings 1104.00193.00, 1104.00195.00, 1104.001976.00

#	QTY	PART NO	DESCRIPTION
1	1	1114.00175.00	WELDMENT, TANK, CBS-12/2262
2	3	1024.00114.00	TANK GASKET - NG HEATER PLATE, TWO ELEMENT
3	3	1114.00176.00	WELDMENT TANK HEATER BRACKET, NG-LARGE, ONE HEATER
4	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
5	5	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
6	1	1112.00019.00	PROBE WELDMENT, WATER LEVEL 2.600" LG
7	1	1102.00234.00	PROBE ASSEMBLY, TEMP. AND LLC 12" LONG
8	2	1023.00212.00	FITTING, ELBOW, GROMMET, .500"
9	2	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"
10	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
11	6	1107.00005.00	HEATER ASSEMBLY, IMMERSION 3kW/240VAC
11	6	1107.00010.00	HEATER ASSEMBLY, IMMERSION 4kW/240VAC
11	6	1107.00032.00	HEATER ASSEMBLY, IMMERSION 5kW/240VAC
12	6	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A
13	12	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD
14	30	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
15	30	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
16	3	1003.00140.00	ALUMINUM BRACKET FOR SSR
17	3	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
18	6	1081.00042.00	STANDOFF, 1/4" HEX
19	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE
20	1	1022.00033.00	INSULATION, TANK, BACK, CBS-2062e
21	1	1022.00086.00	INSULATION TANK FRONT, CBS-2162 XTS



## Modular Brew Head and Bypass Valves



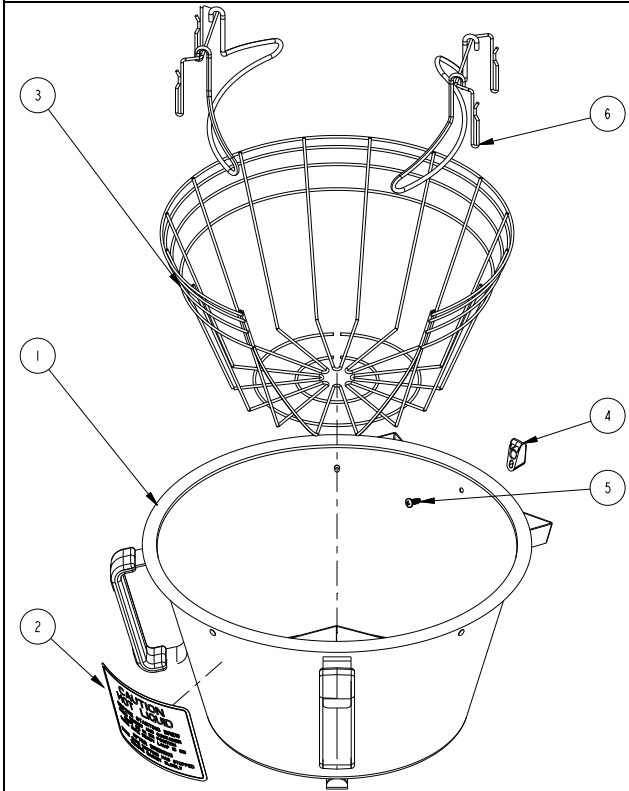
### Modular Spray Head

#	QTY	PART NO	DESCRIPTION
1	1	1102.00043.00	CASCADE SPRAY DOME, CBS-2050/60'S
2	1	1000.00145.00	QUICK CONNECT LARGE SPRAYHEAD, MODULE
3	1	1023.00342.00	QUICK CONNECT CLIP
4	1	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL
5	1	1024.00113.00	LARGE SPRAYHEAD GASKET

### Modular Bypass Valve

#	QTY	PART NO	DESCRIPTION
1	1	1024.00002.00	O RING, 15/16 X 1/16 CS, DASH #019
2	1	1023.00396.00	BASE, QUICK CONNECT BYPASS/VENT, RETROFIT
3	1	1023.00342.00	QUICK CONNECT CLIP
4	1	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL
5	1	1025.00098.00	TUBE, 5/8"OD X 3/8"ID X 11.25"L
6	1	1022.00087.00	INSULATION, 5/8" ID X 3/8" TH, 11"LG
7	1	1025.00138.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 1-1/2" LG, HOT WATER

Brew Baskets		
Ref#	Part Number	Description
	B00828004	Complete Stainless Steel Brew basket <u>no clips</u>
←	B00828005	Complete Stainless Steel Brew basket <u>with clips</u>
1	1112.00116.00	WELDMENT, BREW BASKET, CBS-60'S
2	1046.00015.00	LABEL, CAUTION, BREW BASKET, CBS-60'S
3	1009.00004.00	BASKET, WIRE, 21"X7", CBS-60'S
4	1102.00154.00	HOUSING ASSEMBLY, BREW BASKET MAGNET, CBS-2060'S
5	1082.00072.00	SCREW, 10-16 x 1/2", 410 SS, PAN HD PH., T/F
6	1000.00053.00	CLIP KIT, CBS-60'S



**FETCO®** **PART # K053 – BREW BASKET CLIPS**  
 For part # 101050 brew basket, 21" X 7", used on models CBS-61H & 62H  
 Includes 2 – brew basket clips with support brackets.

**INSTALLATION INSTRUCTIONS**

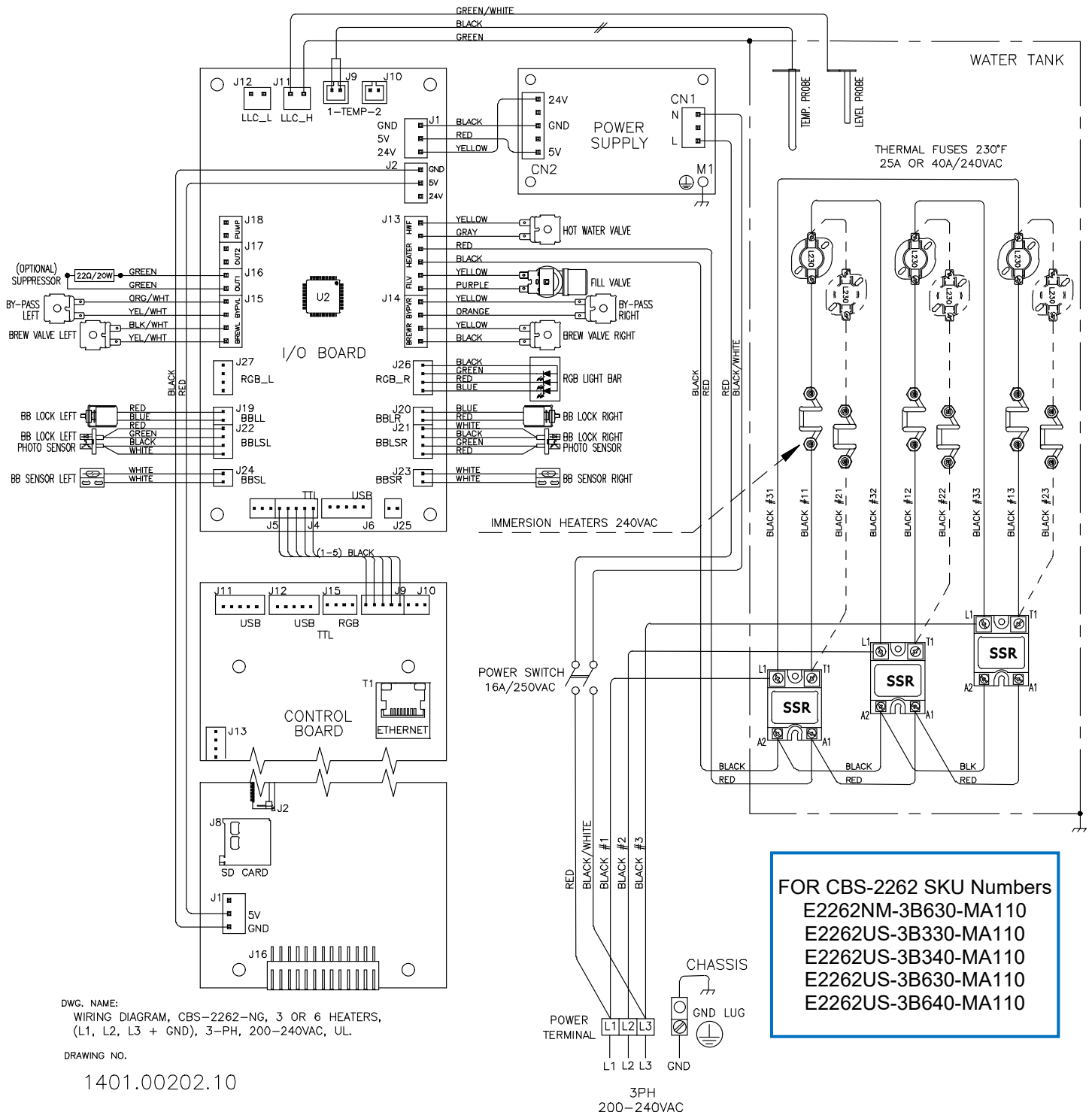
- Place the open ends of the support bracket under the four horizontal wires near the top of the brew basket wire insert.  
 Press the bracket up as far as it will go until the assembly is firmly attached as shown.
- Attach the second clip assembly directly opposite the first clip assembly.
- The completed assembly should look like this:




Example of instructions from CBS-2260 brew basket clip installation.

Clip kit shown in table above





**FOR CBS-2262 SKU Numbers**  
 E2262NM-3B630-MA110  
 E2262US-3B330-MA110  
 E2262US-3B340-MA110  
 E2262US-3B630-MA110  
 E2262US-3B640-MA110

DWG. NAME:  
 WIRING DIAGRAM, CBS-2262-NG, 3 OR 6 HEATERS,  
 (L1, L2, L3 + GND), 3-PH, 200-240VAC, UL.

DRAWING NO.  
 1401.00202.10