



CONTACT INFORMATION				
FETCO® FOOD EQUIPMENT TECHNOLOGIES COMPANY	PHONE: (800) 338-2699 (US & CANADA)			
600 ROSE ROAD	(847) 719-3000 (All Countries and International)			
LAKE ZURICH • IL • 60047-0429 • USA	FAX:(847) 719-3001			
Product made in USA	EMAIL:sales@fetco.com			
INTERNET: www.fetco.com fetco.com	orders@fetco.com (to order parts and equipment)			
PATENTS:https://www.fetco.com/pl,pages,patents,74.html	techsupport@fetco.com (all service queries)			
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COFFEE BREWER CBS-2240NG Series

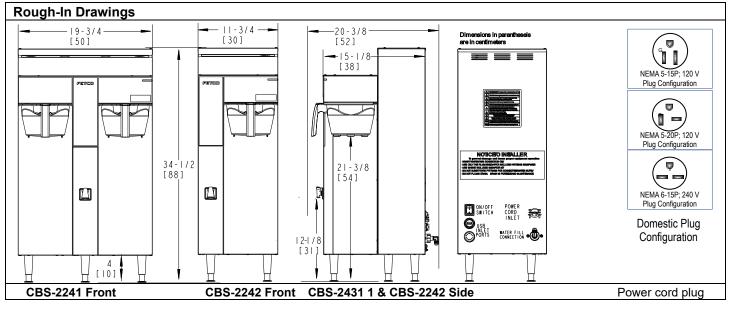
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Specifications	and Requirements					
FET	CO CBS-2240 Brewers have unique constr	uction only available for these models.				
Water Requirem	ents:	Coffee Filter Size:				
CBS-2240 20-75	psig, (138-517kPa) 1½ gpm/(5.7 lpm)	13" X 5 or FETCO# F002"				
Optimal water ha	dness between 125-250 TDS (6-13 grain)	Temperature, as set by factory:				
Important! Please	e use a water filter for all beverage equipment	200°F (93°C) inside water tank (at sea level)				
	g: 3/8 inch male flare. with inlet valve adaptor for BSP to SAE	Electrical: See electrical configuration chart P				
	ull Batch 3.8 L/1.0 gal brew					
Brew Capacity (approximate)	CBS-2241 4-10 brews per hour CBS-2242 11-16 brews per hour Output is c	controlled by heater power and water temperature				
Total Brew Cyc	e: Factory setting: 6 minutes consisting of 4 min	. brew time and 2.0 min. drip delay				
Individual menu	I brew-process parameters are user controlla	ble for:				
Basic user control	ols for brew volume, brew time, units of measure	, recipe name				
Advanced user c	ontrols for pulse count, prewet percent and prew	et delay, drip delay, programmable energy saving				
See pages 4-5 fo	or how to adjust controls for temperature, brew vo	olume, units - and all other settings				

weights a	nu oapac	ille3							
Model	Height	Width	Depth	Water tank capacity	Weight Weight		Shipping Weight	Shipping Dimensions	
CBS-2241	34 1/2 in	11 3/4 in	20 3/8 in	4.5 gallon	29 lbs	55 lbs	41 lbs	35" x 17" x 22"	
Brewer	880 mm	300 mm	520 mm	17 L	13.2 kg	25.0 kg	18.6 kg	88.9 x 43.2 x 55.9 cm	
CBS-2242	34 1/2 in	19 ¾ in	20 3/8 in	8.5 gallon	47 lbs	92 lbs	58 lbs	35" x 23" x 25"	
Brewer	880 mm	500 mm	520 mm	32 L	21.3 kg	41.7 kg	26 kg	88.9 x 58.4 x 63.5 cm	
Calibrated for	or 1.0 gal b	rew/3.75 L		Brew Basket	Coffe	Coffee Filter 13" X 5 or FETCO# F002			



SKU NU	MB	ER	DE	VTIF	ICA	TIO	N KEY	EXAMPLE: S	SKU E22	41US-	1X117-F	M001				
Product Line	Le	vel	<u>Fa</u>	nily	<u>Regi</u>	on ID	Phase	Voltage Range	# Heaters		ual Heater attage	Brew Basket	Hot Water Faucet	Bypass	Brew Basket Locks	Power Cord
E	2	2	4	1	U	S	1	Α	1	1	5	Р	М	0	0	1
E=extractor					-	United ates	1	A = 100-120	1		1.5	P=plastic	M=manual	1=Yes	1=Yes	0=Terminal Block
		PLUS ries		1= e side		l = ational	2	B = 200-240	2		1.7	M=metal	A=automatic	0=No	0=No	1= NEMA 5-15P
22=Next Generat				2= side	CE =	= IEC	3	C = 380-415	3		2.3	C=metal with clips	N=None			2=NEMA 5-20P
					NM =	NOM	U = 1 or 3	D = 440-480	6		3.0					3=NEMA 6-15P
											4.0					4=NEMA 6-30P
								X=120 or 240 Dual Voltage			5.0					5=CEE 7/7 Schuko
																6=UK1-13P
																7= AUSTRALIAN AS3112 (YP-35)

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Electrical and Output Specifications

CBS-2241	CBS-2241Next Gen Single 3.0-4.0 Liter Coffee Brewers Field configurable Domestic										
Electrical and Output Specifications Brewer has factory installed cord and plug & terminal block 50Hz or 60Hz											
SKU	Voltage	Heater	Wires	KW	Electrical	Dhaaa		Brew-Volume			
	vollage	Configuration	vires		Connection	Fliase		per hour			
E2241US-1X117-PA011	120	1 X 1.7 kW	2+G	1.7	NEMA 15-5P	1	14.7	3.9 gal/14.8 L			
Domestic-Dual Voltage	208-240	2 X 1.7 kW	3+G	2.6-3.4	Terminal Block	1	12.8-14.7	5.8 gal/22 L			
Electrical Specifications,	Electrical Specifications, Domestic Single brewer-single voltage 120 volt cord and plug single phase 50Hz or 60Hz										

	CBS-2241Next Gen Single 3.0-4.0 Liter Coffee Brewers Domestic models											
Electrical and Output Specifications All brewers have factory installed cord and plug 50Hz or 60Hz												
SKU	Voltage	Heater	Wires	KW	Electrical	Phase	Amp Draw	Brew-Volume				
	vollage	Configuration	villes		Connection	Fliase		per hour				
E2241US-1A115-PA011	120	1 X 1.5 kW	2+G	1.5	NEMA 15-5P	1	13.0	4.0 gal/15.1 L				
E2241US-1A115-PA011	120	1 X 2.3 kW	2+G	2.3	NEMA 5-20P	1	19.7	5.8 gal/22 L				
E2241US-1A123-PM112	120	1 X 2.3 kW	2+G	2.3	NEMA 5-20P	1	19.7	5.8 gal/22 L				

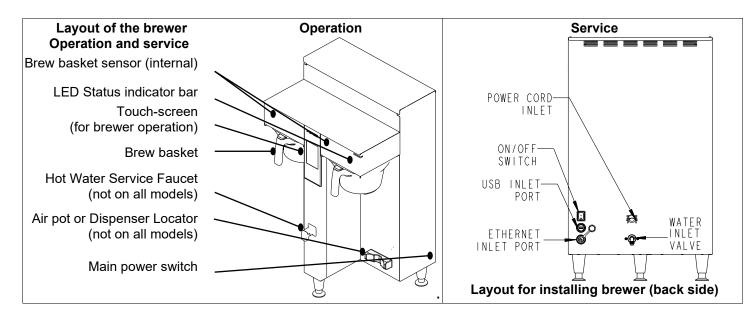
CBS-2241Next Gen Single 3.0-4.0 Liter Coffee Brewers Field configurable NOM (Mexico) In Spanish										
Electrical and Output Specifications Brewer has factory installed cord and plug & terminal block 50Hz or 60Hz										
SKU	Voltage	Heater	Wires	KW	Electrical	Phase	$\lambda m n l r \alpha \lambda l$	Brew-Volume		
380	vollage	Configuration	VIIES		Connection	Fliase		per hour		
E2241NM-1X123-PA012	120	1 X 2.3 kW	2+G	2.3	NEMA 5-20P	1	19.7	6.1 gal/23.2 L		
Dual Voltage	208-240	2 X 2.3 kW	3+G	4.6	Terminal Block	1	17.1-19.7	7.6 gal/30 L		
NM in SKU suffix (above) de	notes equip	ment with NOM	certificatio	n, Spanis	h labeling for Mexi	ico and S	panish langu	age user guide		

CBS-2241Next Gen Single 3.0-4.0 Liter Coffee Brewers International models											
Electrical and Output Specifications All brewers have terminal block electrical utility connection 50Hz or 60Hz											
SKU	Voltage	Heater	Wires	KW	Electrical	Phase	Amp Draw	Brew-Volume			
		Configuration			Connection			per hour			
E2241NM-1B140-PA010	208-240	1 X 4.0 kW	2+G	2.8-4.0	Terminal Block	1	14.9-17.2	10.0 gal/37.9 L			
NM in SKU suffix (above) der	notes equip	ment with NOM c	ertificatior	i, Spanisł	n labeling for Mexic	co and S	banish langua	ge user guide			
E2241IN-1B140-PA010	208-240	1 X 4.0 kW	2+G	2.8-4.0	Terminal Block	1	14.9-17.2	10.0 gal/37.9 L			
E2241IN-1B123-PA010	200-240	1 X 2.3 kW	2+G	1.6-2.3	Terminal Block	1	8.5-10.1	5.8 gal/22 L			
E2241IN-1B130-PA010	200-240	1 X 3.0 kW	2+G	2.1-3.0	Terminal Block	1	10.9-13.0	7.7 gal/29.1 L			

CBS-2242Next Gen Dual 3.0-4.0 Liter Coffee Brewers Domestic models											
Electrical and Output Specifications All brewers have terminal block electrical utility connection 50Hz or 60Hz											
Voltago	Heater	Wiroc	KW	Electrical	Dhaco	Amp Draw	Brew-Volume				
vollage	Configuration	vviies		Connection	Flidse		per hour				
208-240	2 X 2.3 kW	2+G	3.5-4.6	Terminal Block	1	17.1-19.7	11.0 gal/42.0 L				
208-240	2 X 3.0 kW	2+G	4.5-6.0	Terminal Block	1	22.2-25.5	14.3 gal/54 L				
208-240	2 X 3.0 kW	2+G	4.5-6.0	Terminal Block	1	22.2-25.5	14.3 gal/54 L				
	Specifica Voltage 208-240 208-240	SpecificationsAll brevenVoltageHeater Configuration208-2402 X 2.3 kW208-2402 X 3.0 kW	SpecificationsAll brewers have Heater ConfigurationVoltageHeater Configuration208-2402 X 2.3 kW208-2402 X 3.0 kW	SpecificationsAll brewers have terminal Heater ConfigurationWiresKW208-2402 X 2.3 kW2+G3.5-4.6208-2402 X 3.0 kW2+G4.5-6.0	SpecificationsAll brewers have terminal block electrical WiresElectrical ConnectionVoltageHeater ConfigurationWiresKWElectrical Connection208-2402 X 2.3 kW2+G3.5-4.6Terminal Block208-2402 X 3.0 kW2+G4.5-6.0Terminal Block	SpecificationsAll brewers have terminal block electrical utility of Heater ConfigurationWiresKWElectrical ConnectionPhase208-2402 X 2.3 kW2+G3.5-4.6Terminal Block1208-2402 X 3.0 kW2+G4.5-6.0Terminal Block1	SpecificationsAll brewers have terminal block electrical utility connection5VoltageHeater ConfigurationWiresKWElectrical ConnectionPhaseAmp Draw208-2402 X 2.3 kW2+G3.5-4.6Terminal Block117.1-19.7208-2402 X 3.0 kW2+G4.5-6.0Terminal Block122.2-25.5				

CBS	CBS-2242Next Gen Dual 3.0-4.0 Liter Coffee Brewers International models										
Electrical and Output Specifications All brewers have terminal block electrical utility connection 50Hz or 60Hz											
SKU	Voltage	Heater	Wires	KW	Electrical	Dhaco		Brew-Volume			
	voltage	Configuration	VIIES		Connection	Fliase		per hour			
E2242IN-1B223-PA010	200-240	2 X 2.3 kW	2+G	3.2-4.6	Terminal Block	1	16.5-19.7	12.2 gal/46.3L			
E2242IN-1B230-PA010	200-240	2 X 3.0 kW	2+G	4.2-6.0	Terminal Block	1	21.3-25.5	15.8 gal/60 L			
E2242NM-1B230-PA010	208-240	2 X 3.0 kW	2+G	4.5-6.0	Terminal Block	1	22.2-25.5	15.8 gal/60 L			
NM in SKU suffix (above) der	notes equip	ment with NOM c	ertificatior	n, Spanisł	n labeling for Mexi	co and S	oanish langua	ge user guide			

Customer options	BREW BASKET TYPE	HOT WATER FAUCET	BYPASS	Brew Basket Lock
e.g. E2241US-1X117-P ¹ A ² 0 ³ 1 ⁴ 1	(P, M)	(M, A OR N)	(1 OR 0)	(1 OR 0)
Factory standard features	¹ P=Plastic (most versions)	² A=Automatic electronic	³ 0=None	^₄ 1=With
Add all the following numbers	M=Gourmet Metal	M=Standard manual	1=With	0=None
after all SKU numbers		N=No hot water faucet		



Fast Start Brewing Starting The Brew

Starting I	he Brew			
2:35pm····07.04.2022	କ୍ ି:	1. Turn the power switch "ON". (Twin Shown)	12:35pm 04.14.2020	•♣͡ङ्⊢() 87°C/93°C
Batch 1	Batch-5¶	2. Prepare a brew basket with the correct size filter and appropriate	Batch 1	Batch 5
<mark>⊟ 1.0·gal¶</mark> ⊕ 5:30¶	" ⊎ 1.0-gal¶ ଔ 5:30¶	amount of coffee. (4-8 ounces or 113-227 grams for 1 gal/3.8 liters) 3. Slide the brew basket completely into the rails.	1.5 gal 6:00	⊟ 1.5 gal ເ [©] 6:00
Batch-2¶	-Batch-6¶	4. Place a clean, empty, preheated dispenser under the brew basket.5. Select a batch & touch the corresponding BREW icon (Batch #1 selected in illustration), then press "START"	6:00	Batch 6
由 0.8·gal¶ ⊗5:00¶	⊟ 0.8·gal¶ ເ⊛ 5:00¶	 STOP icon will illuminate, Countdown time will display, with proportional graphic circle icon LED indicator will pulse. 	 €	Batch 7 由 1.5 gal ເ [©] 6:00
		-All other BREW icons for that brew head will be hidden. Opposite side BREW icons on dual brewer remain active 7. When the brew cycle is finished,	STOP	Batch 8 ⊞ 1.5 gal ☺ 6:00
HOT·\	VATER¶	-Spray icon will extinguish and the BREW circular icon will remain. This indicates that coffee may still be dripping from the brew basket For safety- do not remove brew basket until drip-out is complete.	нот	WATER
	ready to brew p left brew pos	· · · · · · · · · · · · · · · · · · ·	Brewing in Batch one	

Programming

To enter programming] [MAIN	1r
1.	CBS-2252	2.	FETCO Enter Password	3.	Brew Recipes	Hot Water Portions
Turn the power switch "OFF", then "ON": Bootup will begin		(shown right→) Operator password is 1,2,3,4: Note: For	1 2 3	Make changes and adjustments from the	Settings	Calibration
Touch the cen of the screen (shown on	UI ver: 0.0.02t2020-0616a UI Date: Jun 16 2020 09:12:53 IO ver: 0.0.0.2t2020-0610 IO Date: June 10 2020 10:26:27	general use	4 5 6 7 8 9	Programming Menu screen	Inputs	Outputs
ight→)	Soft. Ver. 09:12:53 Bootloader ver. 0.23	Service password is 9,8,7,6 Note: Do not distribute this number	0	(Shown right→)	Service	Counters
	Hardware ver. 1.01		CANCEL	See progamming menu layout next page	EXIT	
	Bootup screen		Password Screen		Programm	ing access

Programming Me								
Brew Recipes		outs S	ervice	Hot Water Portions	Calibrati	ons Out	puts	Counters
Batch On/Off & Name	Temperature Brew	Basket Sele	ect Model	Continuous	Flow Ra	tes Brew \	/alve(s)	Counters (permanent)
	ank Temperature) (Se		l le Options	Volume 1.	 (Water Val	ves) Fill V	 /alve	III Lifetime Counters
Prewet		Sensor) Ov	/errides	Volume 2	 ((Brew le	eft)) Heate	er SSR	III Service Counters
	Show tank temp?)	l Level Backur	o or Restore	e Volume 3	((Brew rig	ght)) Ligh	t Bar	Hot Water Counters
	ow setpoint temp?) Temp	Sensor HW/SW	//BL Versior	n	((Bypass	left)) Bypass	Valve(s)	Brew Counters
Bypass Percent Ur	nits Of Measure	herals Resto	re Defaults		III ((Bypass r III	ight)) Fauce	t Valve	III Data Counters
Drip Delay	(Temperature)	Erro	or Codes		(Faucet Va	alve) Brew Ba	sket Lock	Water Filter
Volume	(Volume)	Reset	Passcodes		(Fill Comper	sation) Extra	Outputs	Statistics
Number of Pulses	(Faucet)	Lar	nguages		((Off)) 			Brew Statistics
Bypass	ECO Mode				((1.5x) 	, 		Energy Statistics
	Vater Filter (life)				((2.0x)	,		Hot Water Statistics
Copy Batch: From	Demo Mode				LLC Sensi	,		Counters (resettable)
Copy Batch: To Ho					((Norma ((Uiab)			Lifetime Counters
	Status Light Screen Saver			For electronic faucet	((High)	<u> </u>	for service	Service Counters Hot Water Counters
								III
	Date and Time							Brew Counters Data Counters
FETCO [°] CBS-2252	FETCO [°] Enter Password	MAIN Brew Recipes	Hot Water Portions	Main-Recipies Batch L1 Batch R1 BATCH 1 1.5 gall6:00 1.5 gall6:00			Main>Recipes>L Prewet Percent 0	
	1 2 3	Settings	Calibration	Batch L2 Batch R2 BATCH 2 BATCH 5 1.5 gal/6:00 1.5 gal/6:00	Brew Time	Number of Pulses	Prewet Delay 0:10	0:30 mm;ss 5:00
UI ver: 0.0.0212020-0616a UI Date: Jun 16 2020 09:12:53 IO ver: 0.0.0.212020-0610	4 5 6	Inputs	Outputs	Batch L3 Batch R3 BATCH 3 BATCH 6 1.5 gall6:00 1.5 gall6:00		Bypass)% 0%):30 min		
IO Date: June 10 2020 10:26:27 Soft. Ver. 09:12:53	7 8 9	Service	Counters	Batch L4 BATCH 4 BATCH 8	Drip Delay	Copy Batch		
Bootloader ver. 0.23 Hardware ver. 1.01	CANCEL			1.5 gal/6:00 1.5 gal/6:00 BACK		BACK		ВАСК
©2019 Food Equipment Technologies Company →	Touch the FETCO logo wi			Touch Batch 1 to set t			> L	and slide to desired
Turn brewer OFF then ON When the bootup screen appears touch the FETCO logo \rightarrow	the password screen appe		ver paramet item		prewe d → The c	et	setting. complet the adjustm	Touch BACK when te and make further ents or press BACK
Brew Recipes	Program Items	Factory set [Programming I	Range		Notes	
Batch Name Batch Name	Batch On/Off Customize Name	All "ON" Batch (1-4 L)		On/Off		Only top batch Scroll and tap		
Brew Time	Time of brew	4:00 minutes		Complete keypad 2:00-12:00 mins/se	cs			dal keypads drip delay times
Prewet	Prewet percentage	0		0-25% brew volume	e	Initial wetting t coffee		
Prewet	Prewet delay time	1:00 sec.		0:10 sec to 5:00 mi	n	Pause after co		
Drip Delay	Pause after brew	2:00 min:sec.		00.30 to 6:00		lime that brev during drip-out feature.		emains locked a safety
Brew Volume	Total volume	1 gallon/3.8 lit	ers	0.5-1.25 gal./0.95-4	.75 liters	Factory set for		
Number of Pulses	Start/stop in brew	8		4-20		Algorithm ever cycle	•	
Bypass Percentage	Diverts brew water	0		0-40% of brew volu				and mouth-feel
Copy & Paste Menu	Current recipe			Paste into all other	recipes	Will paste sele	ected into	the other

Page 5

Settings	Program Items	Factory set Default	Programming Range	Notes
Temperature	Tank Temperature	200°F/92°C	170-208°F/77-98°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 st at top right screen
Temperature	Show Setpoint Temp.	ON	OFF/ON	Shows 2 nd at top right screen
Units of Measure	Temperature Volume Hot water Faucet	F° - Fahrenheit Gal-Gallons ml - Milliliters	NO or YES	Main>Settings>UNITS Temperature °F °C Volume gal L Faucet 02 ml
ECO Mode	ON/OFF Eco idle time (to start) Eco Tank temperature	OFF (default) (if activated) 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 filer installed Rated filtering volume	NO 2625 gallons	NO or YES 250 gallons to 3950 gallons	
Demo Mode	Brewer ON Disables valves & heaters	OFF	OFF/ON	For training and user familiarization
Hot Water	Digital H. Wtr Faucet	Auto	ON/OFF/Automatic	Automatic activates portion control
Status Light	READY LED color	White	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

NOTES: Brew at Temperature*

Brew At Temp: <u>"ON"</u> (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

USER SELECTABLE Brew At Temp: "OFF" (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

CI	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.

← Faster Brew Cycle/reduced extraction lower temperature			Correct flavor/prope	r extraction temperature	÷
	170°F/77°C	180°F/82°C	190°F/88°C	200°F/93°C	
	← Faster brew cycle with reduced temperature Compromised Extraction			er temperature → • Extraction	

Inputs	Program Items	Factory set Default	Programming Range	Notes
Brew Basket	Sensor	Displays activity	Brew basket in place?	LEFT o RIGHT o (green=on;red=off)
Brew Basket	Lock Sensor	Displays activity	Brew basket locked?	LEFT o RIGHT o (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)

Service	Program Items	Factory set Default	Programming Range	Notes
Select Model	Set brewer model	CBS-2242	MODEL (single side) 1 (dual side) 2 223x 0 0 0 224x 0 0 0 225x 0 0 0 226x 0 0 0	To select: touch icon for brewer, touch "BACK" and got to EXIT & SAVE
Enable Options			Options Electric HW faucet OFF Bypass Valve(s) OFF Brew Basket Lock(s) OFF Expansion Board OFF	
Overrides	Brew Basket Sensor Brew Basket Lock Brew Basket Lock Sensor HW Press and hold		Override Safety Features Left Right Brew Basket Sensor Brew Basket Lock OFFON OFFON Br. Basket Lock Sensor OFFON OFFON HW Press and hold OFFON OFFON	Overriding deactivates onboard safety systems. This is not recommended for normal operation. A warning/reminder will display in the start scren
Backup or Restore	Backup current configuration	Will save all programmed settings	Requires USB thumb drive	Insert USB thumb drive and touch "BACKUP" & follow instructions
Backup or Restore	Installs saved settings	USB thumb drive with one file-	One file, must be titled: backup.txt	Insert USB thumb drive and touch "RESTORE" & follow instructions
HW/SW/BL Version			Software 0.2.221011a 0.0.3.20221119a Bootloader UI Bootloader IO 0	
Restore Defaults	Return factory sets		Will overwrite all settings	Touch and hold icon 5 seconds
Error Codes			Error Log Error Code → Code & definition Date/time stamp Export Log To USB Follow prompts to export Error Statistics Error code frequency <u>Error Statistics</u> Follow prompts to delete	
Reset Passcodes	Overrides default		<u>Operator Code</u> Follow prompts to change <u>Service Code</u> Follow prompts to change	
Languages	Reserved for future use			

	OT CLEAR ERROR CODES UNTIL ERRO tact factory or specialized personnel for e		RECIED
Code	Description	Possible Cause	Corrective Action
001	Software error-error on start up or corrupted software	Improper start-up or shutdown	Restart, if still fault: reload software
002	Internal flash corrupted internal data memory malfunction	Error found in cyclic redundancy check CRC	Restart, if still fault: reload software If not corrected: replace board
050	Short-circuit in 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 took longer than expected after powering up.	Water supply flow rate is too low, fill valve is stuck, water line kinked or closed.	Reboot machine. If persists-investigate cause of low flow rate. (Clogged water filter, kinked line, stuck fill valve)
101	Error on refill Tank did not refill within expected time.	Water supply flow rate to hot water tank is too low, or fill valve stuck or damaged (SEE PAGE 13)	Check water supply line. Flow should be 20-75 psig, (138-517kPa) >1gal/3.8L/min Investigate cause of low flow rate. If the flow rate is in range-replace fill valve
200	Heating flatline-Tank is boiling	Heater is on, temperature is not rising/dropping	High elevation correction. Bad heaters or temperature probe or position
201	If the hot water tank heaters are turned on during a heating cycle and tank temperature is not increasing according to software logic and the tank temperature is below setpoint	 Failure of SSR, high limit, temperature probe, or heating element. Water being removed by hot water faucet during 	 1)Test and check SSRs, high limit devices temperature probe. Check heating elements with current clamp, replace if necessary. 2)Advise staff to refrain from taking large amounts of water from hot water tank,
	· · ·	heating (control displays "heating") Heater is off and heating	especially during "heating". Check ohms on heater ($15-60\Omega$). SSR
202	Heater Shorted or Stuck SSR	SSR is stuck "ON"	may be stuck in ON mode-replace SSR.
255	Keyboard [HID] error (<u>H</u> uman <u>I</u> nterface <u>D</u> evice)	Usually from longer than 10 seconds' contact. Or faulty reassembly after service	Restart, if still fault: reload software. If mechanical: replace module
Inser	NO BSKT t Brew Basket	Brew basket must be in place This is a SAFETY FEATURE	Insert brew basket into brewer rails to enable brewer

Hot Water Portions	Program Items	Factory set Default	Programming Range	Notes
This setting is only for brew	vers with an el	ectronic hot water fauc	et. In the <u>SETTINGS</u> menu, th	e "Automatic" feature must be enabled
Hot Water Portions	Enabled	"ON"		OFF/ON
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	Volume 1	6 oz.	5	
	Enabled	ON	Turns "ON" or "OFF"	OFF/ON
	Name	Volume 1	Rename on keypad	Scroll and tap three virtual keypads
	Volume dispensed	6 oz	Volume 6 2 oz 30 O Scroll and go to EXIT&SAVE	Sets limit for #1 touch and dispense
Hot Water Portions	Volume 2	8 oz		
	Enabled	ON	Turns "ON" or "OFF"	OFF/ON
	Name	Volume 2	Rename on keypad	Scroll and tap three virtual keypads
	Volume dispensed	8 oz	Volume 8 2 oz 30 O Scroll and go to EXIT&SAVE	Sets limit for #2 touch and dispense
Hot Water Portions	Volume 3	8 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 O Scroll and go to EXIT&SAVE	Sets limit for #3 touch and dispense

Calibration	Program Items	Factory set Default	Programming Range	Notes
Flow Rates Water Valves	Brew left	0.50gal/min	Brew Left 0.50 (gal) <u>0.40 gal/min 0.58</u> 0	Use to attenuate and compensate for variations in brew valve output
Flow Rates Water Valves	Brew right	0.50gal/min	Brew Right 0.50 (gal) 0.40 gal/min 0.58 0	Use to attenuate and compensate for variations in brew valve output
Flow Rates Water Valves	Bypass left	0.36gal/min	Bypass left 0.36 (gal) <u>0.29 gal/min 0.43</u> 0	Use to attenuate and compensate for variations in bypass valve output
Flow Rates Water Valves	Bypass right	0.36gal/min	Bypass right 0.36 (gal) 0.29 gal/min 0.43 0	Use to attenuate and compensate for variations in bypass valve output
Flow Rates Faucet Valve	For automatic hot water faucet	1500 ml/min	Faucet 1500 _500 ml/min 5000 0	To compensate variations in timed dispense from automatic hot water faucet
Fill Compensation	Slow Flow Compensation	OFF	o Off o 1.5x o 2.5x	Use for FloJet bottled water supply or for reduced water supply from mains.
Display			Display % 70 Contrast 70 10 0 Brightness % 70 20 0	
LLC		NORMAL	o Normal o High	Liquid level control sensitivity. Normal for most water. High is for reverse osmosis water or very pure water.

How to calibrate the flow rate

Set the flow rates of the brewer valves to adjust 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 The control software uses the new flow rate entered in the CALIBRATION screen to adjust and correct the amount of water delivered by the valve Increasing the flow rate value DECREASES the volume of brew water dispensed

Decreasing the flow rate value INCREASES the volume of brew water dispensed Flow rate adjustment will control all batches made by the valve. All batches on the side of the valve will be adjusted, (left or right)

-Obtain the <u>VOLUME DISPENSED</u> of water only, by brewing a batch without coffee or filter paper.

-Obtain the <u>PROGAMMED VALUE</u> of the same brew. This is displayed on the home screen in the batch box

-Obtain the <u>CURRENT SETTING</u> for the flow rate from the brewer. Do this by entering PROGRAMMING and Tap to "CALIBRATION" then, tap "Flow Rates" and then "Water Valves". The valves flow rate is in the top right corner.

Using the values obtained above to obtain the new flow rate setting to correct the volume dispensed: Divide the <u>volume dispensed</u> by the <u>programmed volume</u> and then multiply by the <u>current setting</u>

VOLUME DISPENSED PROGRAMMED VALUE ×CURRENT SETTING=NEW FLOW RATE SETTING

-Enter programming mode, tap to "CALIBRATION"

-Tap back to "Flow Rates" and then to "Water Valves"

-Enter the new flow rate into the calibration slider for the valve tested

Note: values for brewers set in gallons are in decimal format. Place all quantities in ounces and divide by 128 (*One gallon =128 ounces*) to obtain decimal format \rightarrow 3 quarts delivered=96oz, 96oz÷128=**0.75 gal**.

Example below shows	Example below shows shortpotting of 16oz over 0.08 gal. batch corrected by recalibration using the formula above							
Obtain Volume Dispensed	1230-1 0104202 +4-1		Obtain Programmed Value		rrent Setting	Use the formula above	Enter the New Flow Rate	
Example:		ech5 ⊯1.5gal ®leco	The Programmed value	The valves flo	ow rate is in the			
A CBS-2242 delivered 3qts or 6oz	Gatch 2 East	ich 6	for batch 2 -left side of	top right corn	er	0.75	Brew Left 0.47 (gal)	
over the 0.8 gallon (102oz) setting	3		the CBS-2242 is on the	Brew Left	0.50 (gal)	$\frac{0.75}{0.8} \times 0.50 = 0.47$	0.40 gal/min 0.58	
for Batch 2-Left Side	₩ 1.0 gal Ø 5:30	∎ 1.0 gal @15 co	home screen in the	0.40 gal	/min 0.58	0.8	00	
(96oz÷128=0.75)	0.2.0	9.5.0	batch box.		-0	The second se	Enter new setting on the slider	
The value is 0.75				The val	ue is 0.50		as shown and EXIT to save.	
	HOT WAT	TER	The value is 0.8 gallon			0.47	Retesting recommended	
Description of the second s								

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

Outputs	Program Items	Factory set Default	Progr	ammi	ng Range	Notes
These settings are u	used to activate indivi	dual controls for testing	g verificat	ions an	d servicing op	erations
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		Heate 3 sec ma		6	Activates SSRs to turn on heaters
Light Bar	Momentarily operate light bar(s)		Status Li	ght	6	
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 BBL Unlock BBL Sensor	Left	Right ∳ Right ∳ Right	Will toggle brew basket locks to be engaged then OFF.
Extra Outputs	For future use	Not used	Not used	1		Not used

Counters	Program Items	Factory set Default	Programming Range	Notes
This setting shows us				
Lifetime Counters These counters are permanent and cannot be deleted.	Service Counters		Main>Counters>Lifetime>Service Lifetime Counters (units in hours and liters) Unit Uptime 0 Fill Valve 0 Volume 0 Activation 0 Heater 1 Time On 0 Activation 0 Hot Water 0 Dispense Count 0 Hot Water Valve 0 Volume 0 Brewer 0 Volume 0 Brew Count 0 Brew Count 0 Brew Valve Volume Volume 0 Activation 0 Brews Valve Volume Volume 0 Activation 0 Brews Valve Volume Volume 0 Activation 0 Locks Activation	
The quantities shown are a permanent record for the machine,	Hot Water Counters		Main>Counters>Lifetime>Faucet Lifetime Counters (units in liters) Volume Activation Continues 0 0 1 0 0 2 0 0 3 0 0	
	Brew Counters		Main>Counters>Lifetime>Brew Lifetime Counters (units in liters) Recipe Number Volume Activation 0 0 1 0 0 0 2 0 0 0 3 0 0 0 5 0 0 0 6 0 0 0 7 0 0 0 8 0 0 0	
	Data Counters	Reserved for future	Main>Counters>Reset Filter Water Filter Life Time Filter Life Time 0% of 10,000	
Water Filter	Water Filer Life Time		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		
Popottable Counters	Service Counters	See screen above	Main>Counters>Reset>Clear	
Resettable Counters	Hot Water Counters	See screen above	Clear Resettable Counters	
These are the same screens as above in "lifetime counters". These can be reset	Brew Counters Service Counters	See screen above See screen above	Press and hold button for 5 seconds To Clear Error Log	

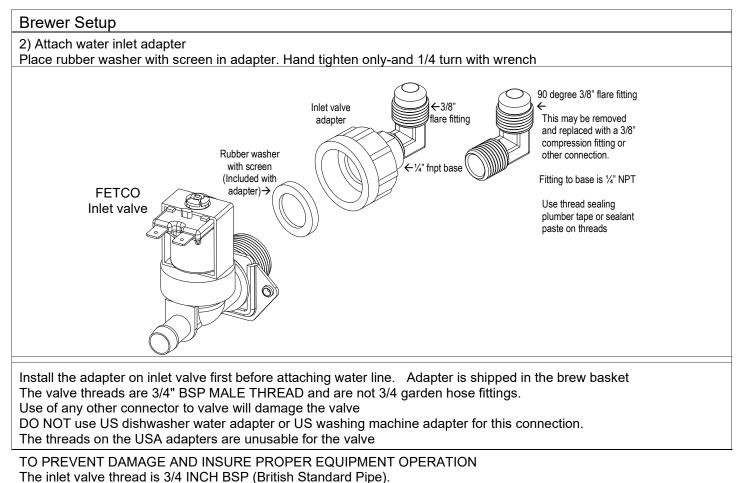
Brewer Setup

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

1) Attach legs



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



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 TANK PLUMB DRAIN. DRAIN IS FOR SERVICE AND MAINTENANCE.

(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. Below 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 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 regard to a neutral wire. Review the wire diagrams.
- 5. The electrical diagram is located in the User's Guide and online at 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 on pages 29-31 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, International Code Council (ICC), or to the Uniform Plumbing Code (IAPMO).
- 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
- 4. All beverage equipment must use a water filter. A finishing carbon filter is preferred
- 5. Install the filter unit after a water shutoff valve and in a position to facilitate filter replacement.
- 6. The water line and newly installed filter cartridge must be flushed thoroughly prior to connecting it to the brewer to prevent debris from contaminating the machine
- 7. Verify that the water line will provide a flow rate of at least 1½ gpm/(5.7lpm) per minute and the water pressure is between 20-75 psig (138-517kPa) before making any connections
- 8. IMPORTANT: Only use the supplied factory fitting to attach water supply line to brewer (shipped in brew basket)
- 9. The suppled fitting is a 3/8" flare/compression fitting for 1/4" supply line. Other adaptors may be substituted.
- 10. Hand tighten the factory fitting when connecting the stub on the brewer. This will reduce stress on the internal connections and reduce the possibility of leaks developing after the install has been completed

Tank Drain

The water tank must be drained before maintenance procedures, and when the unit is to be relocated or shipped. Drain is for service use only and must not be permanently connected. NOTE: Never plumb a water line to the drain.

- 1. Disconnect power and water to unit. DANGER: Ensure 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 CBS-2241 hot water tank when full holds 3.3 gallons; the CBS-2242 6 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.
- \rightarrow 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. Reverse steps 4-8 when service is complete. Ensure pinch clamp is open and hose clamps are in place.

Brewer	Hot Water Tank Capacity	OPEN Leave open for use	
CBS-2241 Single	4.5 gallon 17 L	PINCH SHUT	
CBS-2242 Twin	8.5 gallon 32 L	To drain tank & service brewer	

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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/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:

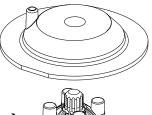
- 1. Dispose of grounds and rinse brew basket.-
- Never strike a brew basket or hit it against a hard surface.
 This will damage the brew cone, and may damage the brew basket support rails
- 3. Rinse dispensers before reuse.

Every Day:

- 1. Wash brew basket with hot sudsy water.
- 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



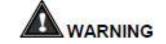
<u>Warning</u>

- 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.
- 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. 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.



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 bonding lug for this purpose and is marked with the following symbol



Labels and warnings for hot beverage equipment

	WARNING To reduce risk of electric shock or fire.
	FETCO® Hof 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.
	THIS APPLIANCE IS ENERGIZED WHENEVER IT IS CONNECTED TO A POWER SOURCE
	FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, PROPERTY DAMAGE, FIRE, OR SHOCK HAZARD
Notice	This equipment must be installed with a backflow protection device to comply with federal, state or local municipality codes.
Notice	Read the user guide before installing and operating this unit.

Label for BACK PANEL of equipment (1046.00035.00)

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Brew Baskets

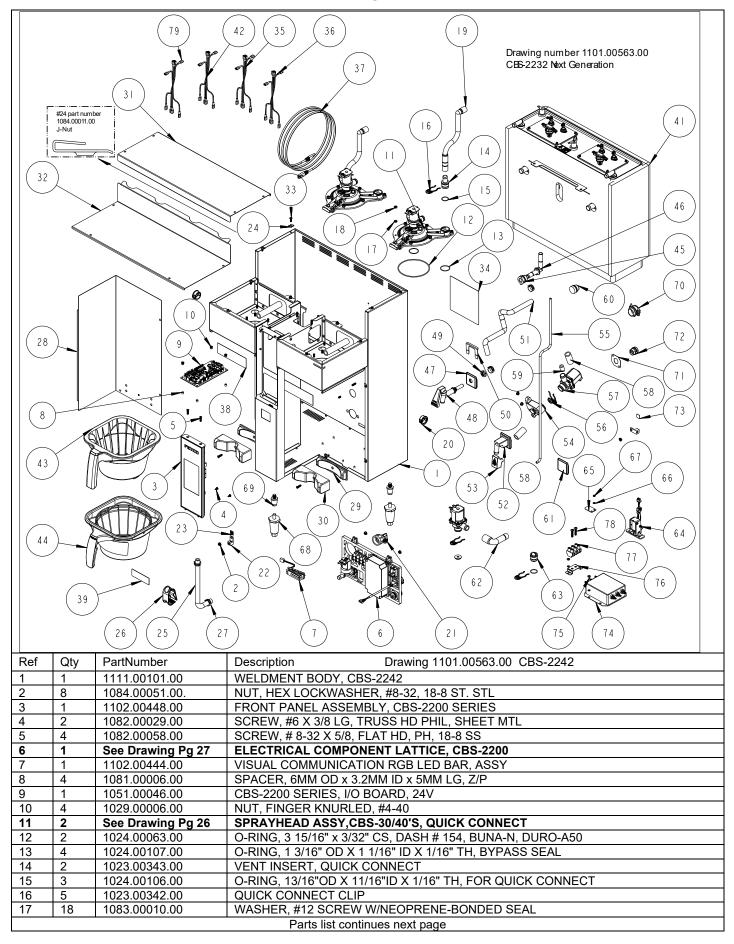
Plastic Brew Basket For CBS-2241 & CBS-2242					
Part Number B014218BN2BK – Complete Plastic Brew Baske	et 13" X 5", .218	3 DIA HOLE			
	Part Number	PLUG INSERT COLOR			
(and the	1023.00195.00	BROWN PLUG, BB HANDLE			
Brow backet bandle plug	1023.00194.00	BLACK PLUG, BB HANDLE			
Brew basket handle plug for polymeric brew baskets	1023.00190.00	RED PLUG, BB HANDLE			
is available in optional colors.	1023.00191.00	GREEN PLUG, BB HANDLE			
	1023.00192.00	ORANGE PLUG, BB HANDLE			
	1023.00180.00	BLUE PLUG, BB HANDLE			

Stainless Steel Brew Basket	For CBS	-2241 8	& CBS-2242		
Part Number B003218B1 – Complete Stainless Steel Brew Basket 13" X 5", .218 DIA HOLE					
	Ref#	Qty	Part Number	Description	
	1	1	1112.00128.00	BB WLDMNT 13" X 5", .218 DIA HOLE	
	2	1	1046.00025.00	BREW BASKET WARNING LABEL	
ADDE BOOK	3	1	1082.00040.00	SCREW, 1/4-20 X .5, FL HD, PH., W/NYLN	
	4	1	1009.00006.00	WIRE BASKET	
Letter.	5	1	1102.00064.00	HANDLE W/MAGNET ASY, BLACK	
	Option colore handle	ed	1102.00065.00	HANDLE W/MAGNET ASY, RED	
2	Option colore handle	ed	1102.00066.00	HANDLE W/MAGNET ASY, GREEN	
5	Option colore handle	ed	1102.00067.00	HANDLE W/MAGNET ASY, ORANGE	
Specialty Bre	W Raske	ate for lo	ed Tea/Tea and S	Specialty Coffee Brewing	

Specialty Brew Baskets for Iced Tea/Tea and Specialty Coffee Brewing. These brew baskets have reduced orifice sizes and may require PROGRAMMING changes to increase brewing time and pulses to enhance extraction and prevent basket overflow during steeping. SEE Page 5- <u>Brew Recipes</u>

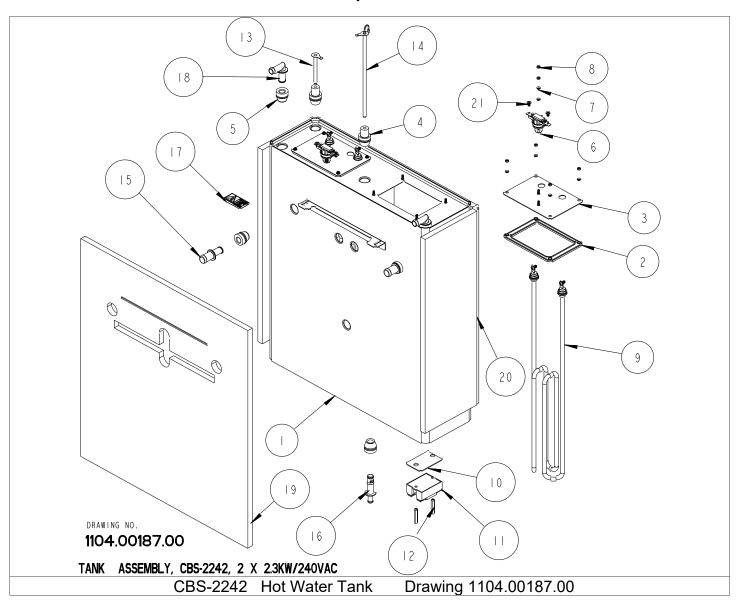
and palece to enhance extra	elleri ana preventi		ning eteophing: OEE I age o Brow I teophoe
Stainless Steel			
Part Number	Orifice Size	Handle Color	Filter Paper Size
B003218B1 (from above)	0.218-Sandard	Black	13" X 5" or FETCO# F002
B003158B1	0.158	Black	13" X 5" or FETCO# F002
B003110G1	0.110	Green	13" X 5" or FETCO# F002
B003110B1	0.110	Black	13" X 5" or FETCO# F002
B003079B1	0.079	Black	13" X 5" or FETCO# F002
Plastic			
Part Number	Orifice Size	Plug Color	Filter Paper Size
B014218BN2BK (from above)	0.218-Sandard	Black	13" X 5" or FETCO# F002
B014140G2BK	0.140	Green	13" X 5" or FETCO# F002

Parts diagrams



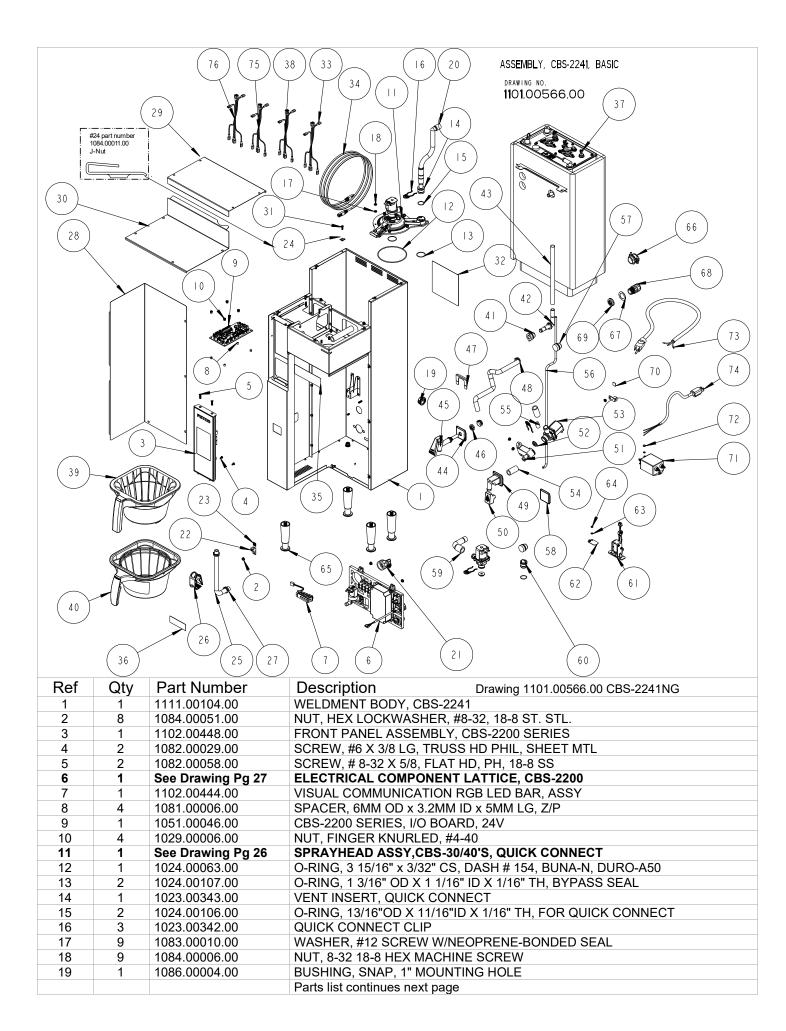
Ref	Qty	PartNumber	Description Drawing 1101.00563.00 CBS-2242NGContinued from page 16
18	18	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
19	2	1024.00098.00	VENT TUBE, CBS- EXTRACTOR SERIES
20	2	1086.00004.00	BUSHING, SNAP, 1" MOUNTING HOLE
21	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
22	2	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM
23	1	1044.00012.00	LABEL GROUND, CE
24	11	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
25	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG
26	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL
27	5	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
28	1	1112.00530.00	WELDMENT, RIGHT COVER, CBS-2240
29	2	1023.00354.00	LOCATOR, DISPENSER, CBS-2240
30	2	1023.00355.00	LOCATOR, AIRPOT ADAPTER, CBS-2240
31	1	1001.00408.00	COVER TOP, CBS-2242/42
32	1	1001.00409.00	COVER, UPPER BASE, CBS-2242/42
33	11	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.
34	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"
35 36	1	1402.00106.00	HARNESS, CBS-2240/50-NG, LOW AMP, UNIVERSAL
36 37	1	1402.00107.00 1063.00042.00	HARNESS ADDITION, CBS-2242/52-NG, LOW AMP, UNIVERSAL ETHERNET CABLE, CAT-7, 5FT LENGTH
37	2	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
39	1	1048.00003.00	BLACK EXTRACTOR NG LABEL, LASER ENGRAVED
40	2	1025.00142.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 3.75" LG, BREW
41	1	See Drawing Pg. 18	TANK ASSEMBLY, CBS-2242
42	1	1402.00037.10	HARNESS HIGH AMP, CBS-2242/42/51, UL
43	1	B014218BN2BK	BREW BASKET ASSY, BLACK, 13" X 5", 0.218" DIA HOLE, BROWN PLUG (Page 28)
44	1	B003218B1	BREW BASKET ASSY, 13" X 5", .218 DIA HOLE, BLACK (Page 28)
45	1	1024.00111.00	GROMMET, SILICONE, W/ POSITION TABS
46	1	1023.00362.00	FITTING VENT, ELBOW, .375" X .375", SELF POSITIONING
47	1	1023.00348.00	HOT WATER INSERT, MANUAL FAUCET
48	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM
49	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS
50	1	1003.00370.00	HOT WATER INSERT LOCK
51	1	1025.00120.00	TUBE, 9/16"OD X 5/16"ID X 13.00"LG
52	1	1023.00346.00	HOT WATER INSERT, AUTO FAUCET
53	1	1029.00041.00	COVER, AUTO HOT WATER FAUCET, SILICONE
54	1	1023.00347.00	VALVE MOUNT, HOT WATER DISPENSER
55	1	1025.00026.00	TUBE, 1/4"OD X 1/8"ID X 30"LG, VENT, HOT WATER VAPOR
56	2	1023.00369.00	ORIFICE INSERT, QUICK CONNECT, 3/16" HOLE
57	2	1057.00076.00	
58	2	1025.00138.00	TUBE, SILICONE, 3/4" OD X 1/2" ID X 1-1/2" LG, HOT WATER
59 60	1	1025.00135.00 1024.00051.00	TUBE, 1/2"OD X 1/4"ID X .75" LG, RESTRICTOR GROMMET, SILICONE, BLANK
60	1	1023.00349.00	HOT WATER INSERT, NO FAUCET
62	1	1029.00042.00	BYPASS L-TUBE, SILICONE, 2200 SINGLE SERIES
63	1	1023.00344.00	PLUG INSERT, QUICK CONNECT
64	1	1102.00445.00	ASSY, BREW BASKET LOCKER W/FEEDBACK
65	1	1003.00259.00	BRACKET, BREW BASKET LOCK COVER
66	3	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
67	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
68	3	1073.00016.00	LEG, THERMOPLASTIC, 2.50"(63mm)
69	3	1073.00019.00	LEG, 3/8-16 THREAD x 1" LG., GRAY
70	1	1086.00008.00	CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4"
71	1	1003.00348.00	ADAPTER PLATE, CBS-1130-XV+, STRAIN RELIEF, CE
72	1	1086.00029.00	BUSHING, STRAIN RELIEF, .360"430" DIA CABLE
73	1	1044.00013.00	LABEL EQUIPOTENTIALITY, CE
74	1	1052.00027.00	EMI FILTER, THREE LINE 30A, 250/440VAC
75	2	1084.00012.00	NUT, HEX, #6-32 MACHINE SCREW
76	1	1112.00246.00	WELDMENT BRACKET TERMINAL BLOCK, 3 POLE
77	1	1052.00022.00	EUROSTRIP HE10 TERM. BLOCK, 3 POLE, 50AMP, 18-8 AWG
78 79	2	1082.00082.00	SCREW, PHILLIP HD., 8-32 THREAD
19	1	1402.00121.10	WIRE HARNESS ADDITION, HIGH AMP, EMI FILTER, 2-POLE, CE

Hot Water Tank Assembly CBS-2242 Next Generation



		CBS-2242	Hot Water Tank Parts List Drawing 1104.00187.00
Ref#	Qty	Part number	Description
1	1	1114.00171.00	WELDMENT TANK NG-2242, GROMMET DESIGN
2	2	1024.00115.00	TANK GASKET - NG HEATER PLATE, ONE ELEMENT
3	2	1114.00181.00	WELDMENT TANK HEATER BRACKET, NG-SMALL, ONE HEATER
4	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
5	5	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
6	2	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A
7	12	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
8	12	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
9	2	1107.00037.00	HEATER ASSEMBLY, IMMERSION 2300W/240VAC
9	2	1107.00005.00	HEATER ASSEMBLY, IMMERSION 3000W/240VAC
9	2	1107.00010.00	HEATER ASSEMBLY, IMMERSION 4000W/240VAC
10	1	1003.00140.00	ALUMINUM BRACKET FOR SSR
11	1	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
12	2	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, 8" LONG
15	2	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"
16	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
17	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE
18	2	1023.00212.00	FITTING, ELBOW, GROMMET, .500"
19	1	1022.00066.00	TANK INSULATION FRONT, CBS-2142
20	1	1022.00067.00	TANK INSULATION BACK, CBS-2142
21	4	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD

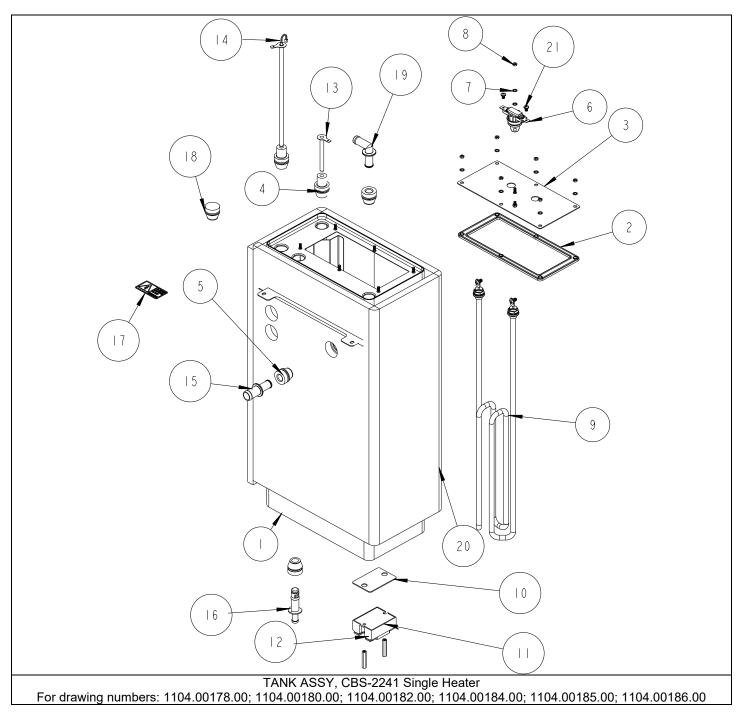
Table of authorities for CBS-2242NG replacement hot water tank module-tank is sold complete with insulation					
SKU Number. See page 3 for list	Description	Tank Part Number			
E2242US-1B223-PA010; E2242IN-1B223-PA010	TANK CBS-2242, 2 X 2.3KW/240VAC	1104.00187.00			
E2242US-1B230-MA110, E2242US-1B230-PA010, E2242IN-1B230-PA010 E2242NM-1B230-PA010	TANK CBS-2242, 2 X 3.0KW/240VAC	1104.00188.00			
	TANK CBS-2242, 2 X 4.0KW/240VAC	1104.00189.00			



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Ref	Qty	PartNumber	Description Drawing 1101.00566.00 CBS-2241NGContinued from page 20				
20	1	1024.00098.00	VENT TUBE, CBS- EXTRACTOR SERIES				
21	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE				
22	2	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM				
23	1	1044.00012.00	LABEL GROUND, CE				
24	12	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH				
25	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG				
26	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL				
27	4	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP				
28	1	1112.00531.00	WELDMENT FRONT COVER, CBS-2240				
29	1	1001.00413.00	COVER TOP, CBS-2231/41				
30	1	1001.00414.00	COVER, UPPER BASE, CBS-2231/41				
31	12	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.				
32	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"				
33	1		HARNESS, CBS-2240/50-NG, LOW AMP, UNIVERSAL				
		1402.00106.00					
34	1	1063.00042.00	ETHERNET CABLE, CAT-7, 5FT LENGTH				
35	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"				
36	1	1041.00032.00	BLACK EXTRACTOR NG LABEL, LASER ENGRAVED				
37	1	See Drawing Pages 22 & 23	TANK ASSEMBLY, CBS-2241, 2 X 1.5KW/120VAC				
38	1	1402.00039.10	HARNESS HIGH AMP, CBS-2231/41/51, UL				
39	1	B014218BN2BK	BREW BASKET ASSY, BLK, 13" X 5", 0.218" DIA HOLE, BWN PLUG (Page 28)				
40	1	B003218B1	BREW BASKET ASSY, 13" X 5", .218 DIA HOLE, BLK (Page 28)				
41	1	1024.00111.00	GROMMET, SILICONE, W/ POSITION TABS				
42	1	1023.00362.00	FITTING VENT, ELBOW, .375" X .375", SELF POSITIONING				
43	1	1013.00130.00	TUBE, 304SS, .562OD X .028 WALL X 9-1/4" LG.				
44	1	1023.00348.00	HOT WATER INSERT, MANUAL FAUCET				
45	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM				
46	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS				
47	1	1003.00370.00	HOT WATER INSERT LOCK				
48	1	1025.00120.00	TUBE, 9/16"OD X 5/16"ID X 13.00"LG				
49	1	1023.00346.00	HOT WATER INSERT, AUTO FAUCET				
50	1	1029.00041.00	COVER, AUTO HOT WATER FAUCET, SILICONE				
51	1	1023.00347.00	VALVE MOUNT, HOT WATER DISPENSER				
52	2	1023.00369.00	ORIFICE INSERT, QUICK CONNECT, 3/16" HOLE				
53	2	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL				
53	2		TUBE, SILICONE, 3/4" OD X 1/2" ID X 1-1/2" LG, HOT WATER				
55		1025.00138.00					
	1	1025.00135.00	TUBE, 1/2"OD X 1/4"ID X .75" LG, RESTRICTOR				
56	1	1025.00026.00	TUBE, 1/4"OD X 1/8"ID X 30"LG, VENT, HOT WATER VAPOR				
57	2	1024.00051.00	GROMMET, SILICONE, BLANK				
58	1	1023.00349.00					
59	1	1029.00042.00	BYPASS L-TUBE, SILICONE, 2200 SINGLE SERIES				
60	1	1023.00344.00	PLUG INSERT, QUICK CONNECT				
61	1	1102.00445.00	ASSY, BREW BASKET LOCKER W/FEEDBACK				
62	1	1003.00259.00	BRACKET, BREW BASKET LOCK COVER				
63	4	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER				
64	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED				
65	4	1073.00002.00	LEG, FLANGE FOOT, 4.0" HIGH				
66	1	1086.00008.00	CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4"				
67	1	1083.00032.00	WASHER, FLAT, 1.250"OD X 0.835"ID, SS				
68	1	1086.00048.00	SKINTOP, 1/2" NPT, Ø.157"354" CABLE, BLK				
69	1	1086.00049.00	LOCKNUT, SKINTOP, 1/2" NPT, BLACK HEX				
70	1	1044.00013.00	LABEL EQUIPOTENTIALITY, CE				
71	1	1052.00029.00	EMI FILTER, TWO LINE 20A, 120/250VAC				
72	2	1084.00012.00	NUT, HEX, #6-32 MACHINE SCREW				
73	1	1063.00016.00	POWER CORD, 120VAC W/NEMA 5-15P PLUG				
74	1	1063.00015.00	CORD, 120 VAC, 12/3 AWG ,20 AMP , W/5-20P NEMA PLUG				
75	1	1402.00039.11	HARNESS ADDITION, HIGH AMP, CBS-2231/41/51, UL				
76	1	1402.00121.10	WIRE HARNESS ADDITION, HIGH AMP, EMI FILTER, 2-POLE, CE				
10							

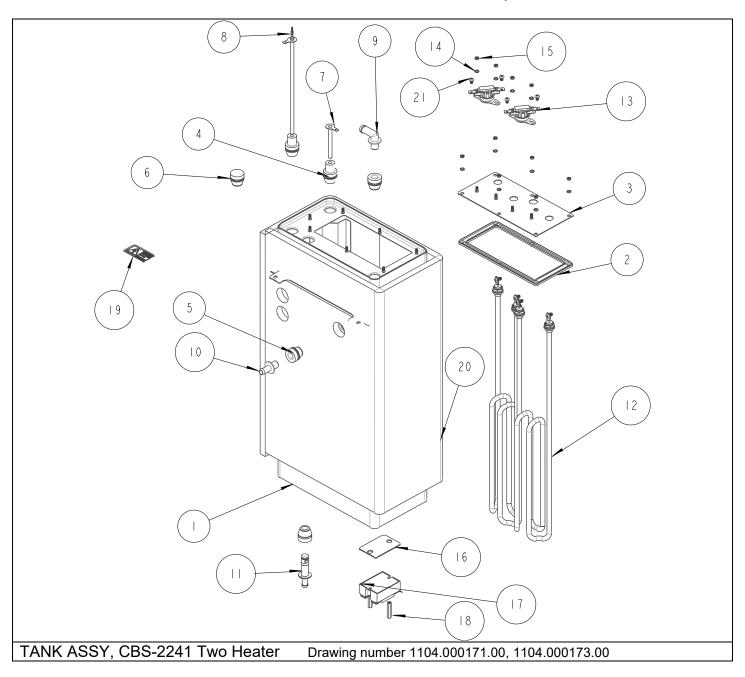
CBS-2241Next Generation Hot Water Tank Assembly, Single Heater



	TANK ASSY, CBS-2241 Single Heater Parts List									
Ref	Qty	PART NO	DESCRIPTION							
1	1	1114.00170.00	WELDMENT, TANK, CBS-2241							
2	1	1024.00114.00	TANK GASKET - NG HEATER PLATE, TWO ELEMENT							
3	1	1114.00184.00	WELDMENT TANK HEATER BRACKET, NG-LARGE, TWO HEATER							
4	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET							
5	3	1024.00050.00	GROMMET, SILICONE, 11.4mm ID							
6	1	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A							
7	8	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER							
8	8	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED							
9	1	1107.00030.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC (Tank 1104.00178.00)							
9	1	1107.00031.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC (Tank 1104.00180.00)							
9	1	1107.00029.00	HEATER ASSEMBLY, IMMERSION 2300W/120VAC (Tank 1104.00182.00)							
9	1	1107.00037.00	HEATER ASSEMBLY, IMMERSION 2300W/240VAC (Tank 1104.00184.00)							
9	1	1107.00005.00	HEATER ASSEMBLY, IMMERSION 3000W/240VAC (Tank 1104.00185.00)							
9	1	1107.00010.00	HEATER ASSEMBLY, IMMERSION 4000W/240VAC (Tank 1104.00186.00)							
10	1	1003.00140.00	ALUMINUM BRACKET FOR SSR							
11	1	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR							
12	2	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, 8" LONG							
15	1	1023.00203.00	FITTING, STRAIGHT, GROMMET, .625"							
16	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN							
17	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE							
18	1	1024.00051.00	GROMMET, SILICONE, BLANK							
19	1	1023.00212.00	FITTING, ELBOW, GROMMET, .500"							
20	1	1022.00115.00	TANK INSULATION, CBS-2241							
21	2	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD							

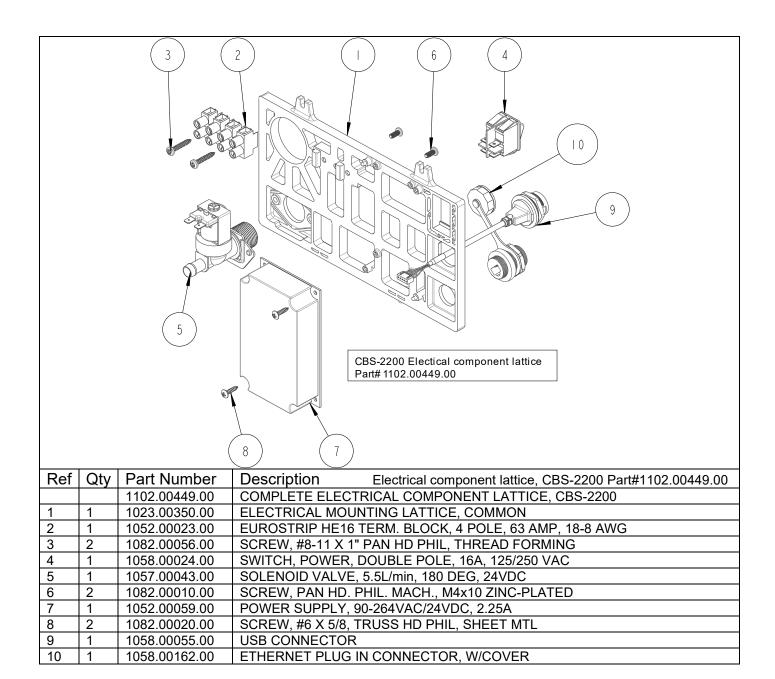
Table of authorities for CBS-2241NG replacement hot water tank module-tank is sold complete with insulation										
SKU Number. See page 3 for list	Description	Tank Part Number								
E2241US-1A115-PA011	TANK , CBS-2241, 1 X 1.5KW/120VAC	1104.00178.00								
E2241US-1A115-PA011; E2241US-1A123-PM112	TANK , CBS-2241, 1 X 2.3KW/120VAC	1104.00182.00								
E2241IN-1B123-PA010	TANK , CBS-2241, 1 X 2.3KW/240VAC	1104.00184.00								
E2241IN-1B130-MM010; E2241IN-1B130-MM010 E2241KS-1B130-PM010; E2241CE-1B130-PA0005	TANK , CBS-2241, 1 X 3.0KW/240VAC	1104.00185.00								
E2241NM-1B140-PA010	TANK , CBS-2241, 1 X 4.0KW/240VAC	1104.00186.00								

CBS-2241Next Generation Hot Water Tank Assembly, Dual Heaters



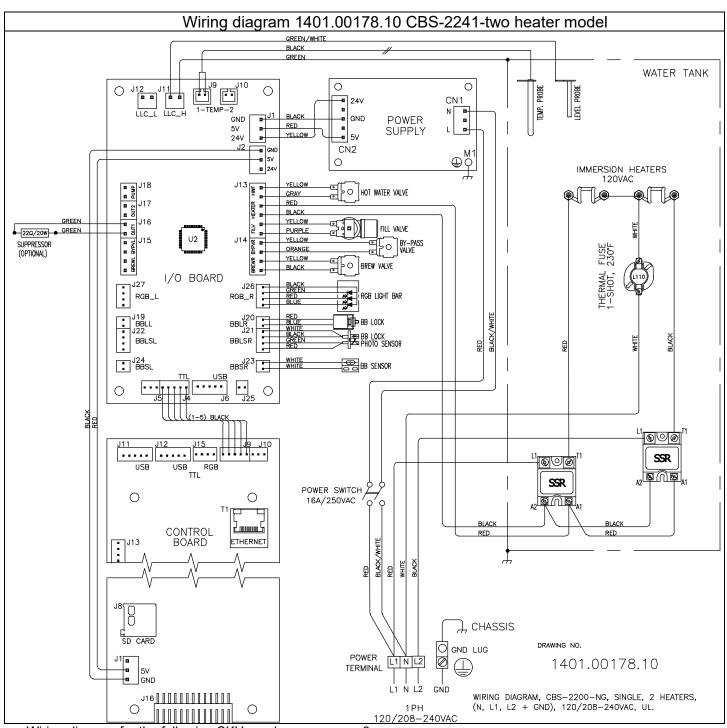
TANK ASSY, CBS-2241 Dual Heater Parts List										
REF	QTY	Part number	Description							
1	1	1114.00168.00	WELDMENT, TANK, CBS-2241							
2	1	1024.00114.00	TANK GASKET - NG HEATER PLATE, TWO ELEMENT							
3	1	1114.00176.00	WELDMENT TANK HEATER BRACKET, NG-2231							
4	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET							
5	3	1024.00050.00	GROMMET, SILICONE, 11.4mm ID							
6	2	1053.00052.00	THERMOSTAT, SINGLE SHOT, SCREW CONNECTIONS, 240V/25A							
7	10	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER							
8	10	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED							
9	2	1107.00022.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC							
9	2	1107.00019.00	HEATER ASSEMBLY, IMMERSION 2300W/120VAC							
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, 8" LONG							
15	1	1023.00168.00	FITTING, STRAIGHT, GROMMET, .400"							
16	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN							
17	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE							
18	1	1023.00212.00	FITTING, ELBOW, GROMMET, .500"							
19	1	1024.00051.00	GROMMET, SILICONE, BLANK							
20	1	1022.00114.00	TANK INSULATION, CBS-2241							
21	4	1082.00136.00	BRASS SCREW, #8-32 X 1/4", PHILLIPS PAN HEAD							
Table of authorities for CBS-2241NG replacement hot water tank module-tank is sold complete with insulation										
		See page 3 for list	Description Part Number							
		23-PA012, E2231NM								
E2231	US-1X1	17-PA011	TANK CBS-2241, 2 X 1.7KW/120VAC 1104.00171.00							

			Strail Spray Assembly Farts-Quick connect version									
Ref#	Qty	Part number	Description									
1	1	1000.00143.00	SPRAY HEAD BASE (KIT), QUICK CONNECT, 30/40'S									
2	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50									
3	2	1024.00107.00	O-RING, 1 3/16" OD X 1 1/16" ID X 1/16" TH, BYPASS SEAL									
4	1	1102.00113.00	SWITCH, REED, ASSEMBLY									
5	1	1102.00479.00	ASSEMBLY, CASCADE SPRAY DOME, NEXT GEN, ORANGE									
6	2	1057.00076.00	VALVE ASSEMBLY, COMPLETE, NG, DELTROL (interchangeable with 1057.00078.00)									
6	2	1057.00078.00	VALVE ASSEMBLY, COMPLETE, NG, RPE (interchangeable with 1057.00076.00)									
7	3	1023.00342.00	QUICK CONNECT CLIP									
8	1	1023.00343.00	VENT INSERT, QUICK CONNECT									
9	2	1024.00106.00	O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT									
10	1	1024.00098.00	VENT TUBE, CBS- EXTRACTOR SERIES									
11	1	1023.00369.00	ORIFICE INSERT, QUICK CONNECT, 3/16" HOLE									
12	1	1023.00344.00	PLUG INSERT, QUICK CONNECT									



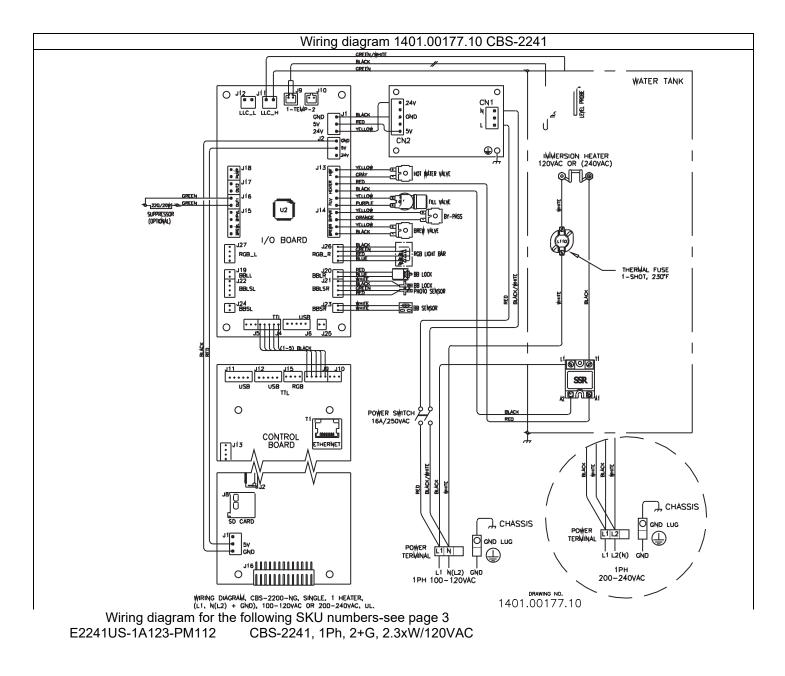
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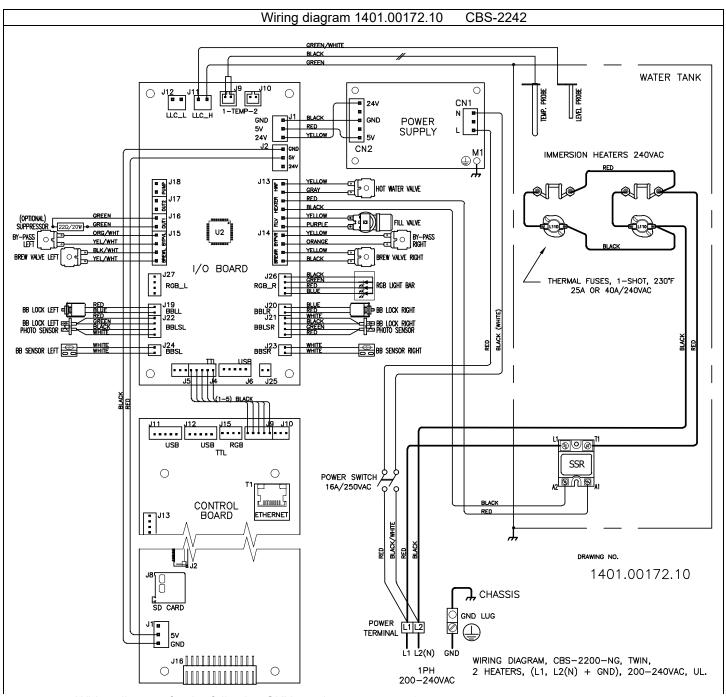
Wiring diagrams



Wiring diagram for the following SKU numbers-see page 3

E2241US-1X117-PA011 CBS-2241, DUAL VOLT, 1Ph, 2+G/3+G, 2x1.7xW/120VAC, 120/208-240VAC E2241NM-1X123-PA012 CBS-2241,NOM,DUAL VOLT,1Ph, 2+G/3+G, 2x2.3xW/120VAC, 120/208-240VAC E2241US-1A123-PM112 CBS-2241, 1Ph, 2+G, 2.3xW/120VAC E2241US-1A123-PA012 CBS-2241, 1Ph, 2+G, 2.3xW/120VAC E2241US-1A115-PA011 CBS-2241, 1Ph, 2+G, 1.5xW/120VAC E2241NM-1B140-PA010 CBS-2241, NOM, 1Ph, 2+G, 4.0xW/240VAC E2241IN-1B140-PA010 CBS-2241, INTL, 1Ph, 2+G, 4.0xW/240VAC E2241IN-1B130-PA010 CBS-2241, INTL, 1Ph, 2+G, 3.0xW/240VAC E2241IN-1B123-PA010 CBS-2241, INTL, 1Ph, 2+G, 2.3xW/240VACC





Wiring diagram for the following SKU numbers-see page 3

E2242US-1B230-PA010 E2242US-1B230-MA110 E2242US-1B223-PA010 E2242NM-1B230-PA010 E2242IN-1B230-PA010, E2242IN-1B223-PA010, 1Ph, 2+G, 2x3kW/240VAC Terminal Block 1Ph, 2+G, 2x3kW/240VAC Terminal Block 1Ph, 2+G, 2x2.3kW/240VAC Terminal Block NOM, 1Ph, 2+G, 2x3kW/240VAC Terminal Block INTL, 1Ph, 2+G, 2x2.3kW/240VAC Terminal Block INTL, 1Ph, 2+G, 2x2.3kW/240VAC Terminal Block

End of section notes

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