

FETCO® User's Guide and Operator Instructions

CBS-2251, CBS-2252 & CBS-2253 Next Generation Brewing System FETCO Next Generation-NG® Commercial Beverage Equipment



CBS-2251
(Dispensers not included)



CBS-2252
(Plastic brew baskets are standard, brewers available with optional stainless steel brew baskets)



CONTACT INFORMATION

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COFFEE BREWER CBS-2250NG Series

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Specifications and Requirements

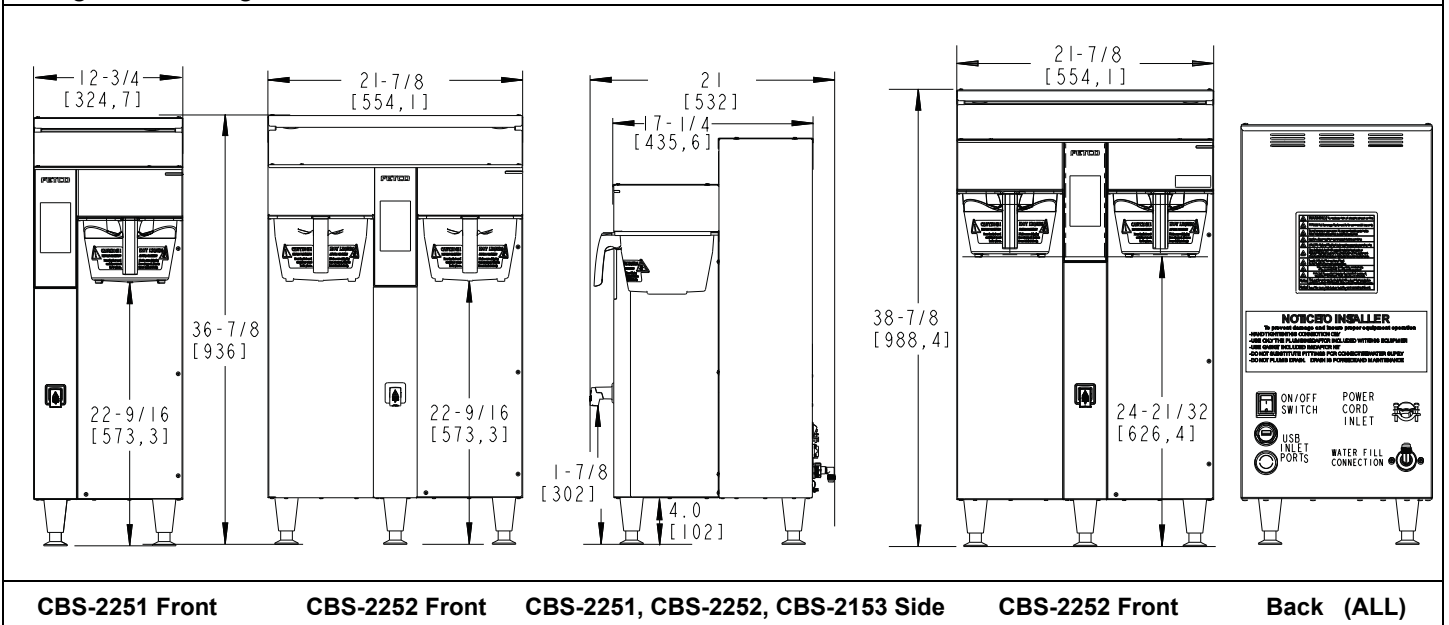
FETCO CBS-2250 Brewers have unique construction only available for these models.

| | |
|--|---|
| Water Requirements: | Coffee Filter Size: |
| CBS-2250 20-75 psig, (138-517kPa) 1½ gpm/(5.7 lpm) | 15" X 5 ½" – standard FETCO # F001 |
| Optimal water hardness between 125-250 TDS (6-13 grain) Important! Please use a water filter for all beverage equipment | Temperature, as set by factory: 200°F (93°C) inside water tank (at sea level) |
| Water inlet fitting: 3/8 inch male flare. | Electrical: See electrical configuration chart Pg 3. |
| Brew Volume: Full Batch CBS-2250: 1 ½ gallon/ 5.6 liters CBS-2252-2: 2 gallons 7.5 liters | |
| Brew Capacity (approximate) | Output is controlled by heater power and water temperature |
| CBS-2251 7-10 brews per hour CBS-2252 7-22 brews per hour | |
| Total Brew Cycle: Factory setting: 6 minutes consisting of 4 min. brew time and 2.0 min. drip delay | |
| Individual menu brew-process parameters are user controllable for: | |
| 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 | |
| See pages 4-5 for how to adjust controls for temperature, brew volume, units - and all other settings | |

Weights and Capacities

| Model | Height | Width | Depth | Water tank capacity | Empty Weight | Filled Weight | Shipping Weight | Shipping Dimensions |
|---|---------------------|---|---------------------|---|-------------------|--|-------------------|--|
| CBS-2251 1½ gal | 36 7/8 in 940 mm | 12 3/4 in 320 mm | 22 1/2 in 570 mm | 6.5 gallon 24.4 L | 53 lbs 24 kg | 107 lbs 48.3kg | 63 lbs 28.6 kg | 38" x 18" x 24" 96.5 x 45.7 x 61 cm |
| CBS-2252 1½ gal | 36 7/8 in 940 mm | 21 7/8 in 550 mm | 22 1/2 in 570 mm | 11.1 gallon 42.1 L | 77 lbs 35.0 kg | 174 lbs 78.9 kg | 97 lbs 44 kg | 38" x 24" x 27" 96.5 x 61 x 68.6 cm |
| CBS-2253 2 gal | 39 in 99.1 mm | 21 7/8 in 550 mm | 22 1/2 in 570 mm | 11.1 gallon 42.1 L | 82 lbs 37.2 kg | 180 lbs 81.6 kg | 97 lbs 44 kg | 40" x 24" x 27" 102 x 61 x 68.6 cm |
| CBS-2251 & CBS-2252 Calibrated for 1½ gallons/ 6 liters | | CBS-2253 Calibrated for 2 gallons/ 8 liters | | Filter Paper all models 15" X 5 ½" – standard Or use FETCO # F001 | | Brewers ship with plastic brew baskets. See page 25 for optional brew baskets | | |

Rough-In Drawings



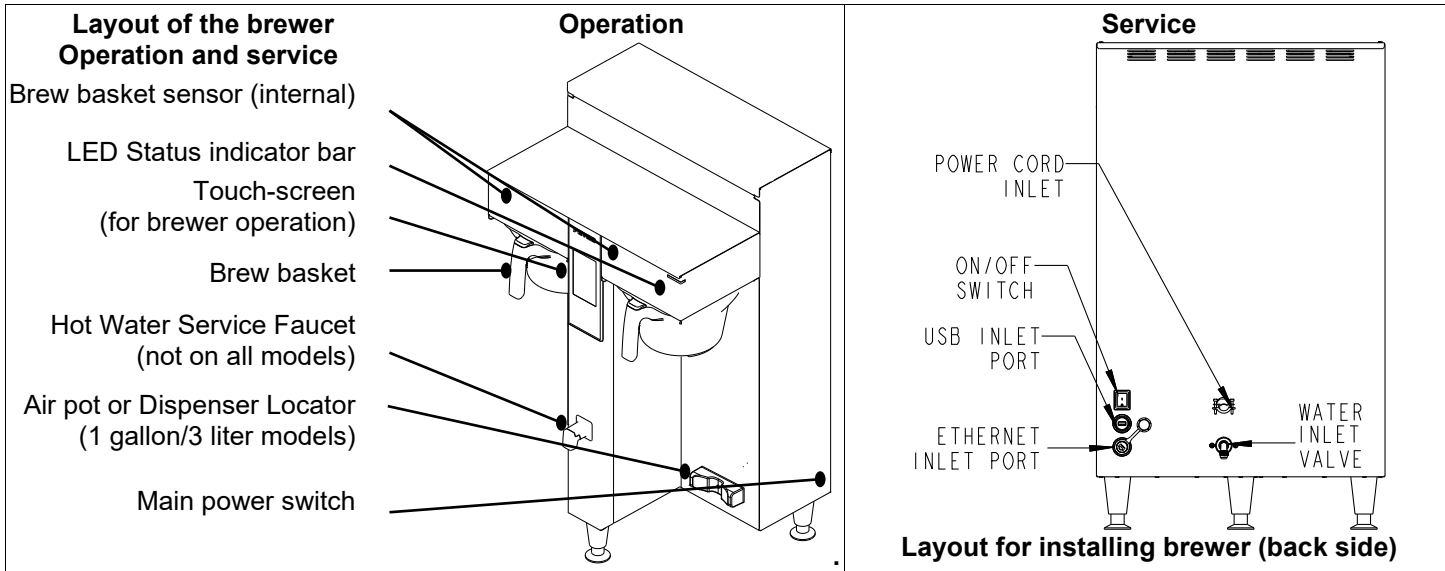
| Electrical and Output Specifications for CBS-2251 <i>Next Generation</i> Single 1½ Gallon-6 Liter Coffee Brewers | | | | | | | |
|---|-------|------------|----------------------|---|---------|------------------|----------------------|
| CBS-2251 Domestic USA and Canada models | | | | Single-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| SKU Number | Phase | Voltage | Heater Configuration | Wires | KW | Maximum Amp Draw | Brew-Volume Per Hour |
| E2251US-1B230-PA110 | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| E2251US-1B230-MA110 | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| CBS-2251 Domestic and International models | | | | Single-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2251IN-1B140-PA110 | 1 | 200-240 | 1 X 4.0 kW | 2+G | 4.1 | 14.2-17.1 | 9.3 gal/35 liters |
| E2251IN-1B150-PA110 | 1 | 200-240 | 1 X 5.0 kW | 2+G | 5.1 | 17.7-21.3 | 12.7 gal/48 liters |
| E2251IN-1B230-PA110 | 1 | 200-240 | 2 X 3.0 kW | 2+G | 6.1 | 21.3-25.5 | 15.3 gal/58 liters |
| CBS-2251 NOM (Mexico In Spanish) Single-Voltage. With cUL/UL & NSF-4 Certification | | | | | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2251NM-1B230-PA110 | 1 | 200 | 2 X 3.0 kW | 2+G | 4.2 | 21.2 | 14.5 gal/54 liters |
| NM in SKU suffix (above) denotes equipment with NOM certification, Spanish labeling for Mexico and Spanish language user guide | | | | | | | |
| CBS-2251 Export CE | | | | CE listed models with NSF-4 Certification. Internal EMI Filter Not cUL or UL Listed | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2251CE-2B230- PA110 | 2 | 2 X 2.3 kW | 230/400 | 2L,N,PE | 4.9 | 11.8 | 14.0 gal/53 liters |
| E2251CE-1B230-PA110 | 2 | 2 X 3.0 kW | 230/400 | 2L,N,PE | 5.6 | 12.4 | 15.3 gal/58 liters |

| Electrical and Output Specifications for CBS-2252 <i>Next Generation</i> Dual 1½ Gallon-6 Liter Coffee Brewers | | | | | | | |
|--|-------|--------------------|----------------------|---|-----------|------------------|----------------------|
| CBS-2252 Domestic USA and Canada | | | | Field Selectable-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required. | | | | | | | |
| SKU Number | Phase | Voltage | Heater Configuration | Wires | KW | Maximum Amp Draw | Brew-Volume Per Hour |
| E2252US-UB230-MA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| | 3 | 200-240 | 3 X 3.0 kW | 3+G | 6.9-9.1 | 19.5-22.5 | 22.5 gal/85 liters |
| E2252US-UB230-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| | 3 | 200-240 | 3 X 3.0 kW | 3+G | 6.9-9.1 | 19.5-22.5 | 22.5 gal/85 liters |
| E2252US-UB250-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| | 3 | 200-240 | 3 X 5.0 kW | 3+G | 11.4-15.1 | 32.0-36.9 | 38.3 gal/145 liters |
| CBS-2252 Domestic and International models | | | | Single-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required. | | | | | | | |
| E2252IN-1B230-PA110 | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| E2252IN-1B250-PA110 | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| E2252IN-3B340-PA110 | 3 | 220/380 or 240/415 | 3 X 4.0 kW | 4+G | 12.2 | 15.7-17.1 | 29.5 gal/112 liters |
| E2252IN-3B330-PA110 | 3 | 220/380 or 240/415 | 3 X 3.0 kW | 4+G | 9.1 | 11.8-12.9 | 22.5 gal/85 liters |
| E2252IN-3B350-PA110 | 3 | 220/380 or 240/415 | 3 X 5.0 kW | 4+G | 15.1 | 19.5-21.4 | 38.3 gal/145 liters |
| CBS-2252 NOM (Mexico In Spanish) Field Selectable-Voltage. With cUL/UL & NSF-4 Certification | | | | | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2252NM-UB250-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| | 3 | 200-240 | 3 X 5.0 kW | 3+G | 11.4-15.1 | 32.0-36.9 | 38.3 gal/145 liters |
| E2252NM-1B250-PA110 | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| NM in SKU suffix (above) denotes equipment with NOM certification, Spanish labeling for Mexico and Spanish language user guide | | | | | | | |
| CBS-2252 Export CE | | | | CE listed models with NSF-4 Certification. Internal EMI Filter Not cUL or UL Listed | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2252CE-3B350-PM110 | 3 | 230/400 | 3 X 5.0 kW | 3L,N,PE | 14.1 | 20.4 | 38.3 gal/145 liters |
| E2252CE-3B350-PA110 | 3 | 230/400 | 3 X 5.0 kW | 3L,N,PE | 14.1 | 20.4 | 38.3 gal/145 liters |
| E2252CE-3B330-PA110 | 3 | 230/400 | 3 X 3.0 kW | 3L,N,PE | 8.6 | 12.4 | 22.5 gal/85 liters |

| Electrical and Output Specifications for CBS-2253Next Generation Dual 2 Gallon-8 Liter Coffee Brewers | | | | | | | |
|--|-------|--------------------|----------------------|---|-----------|------------------|----------------------|
| CBS-2253 Domestic USA and Canada | | | | Field Selectable-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required. | | | | | | | |
| SKU Number | Phase | Voltage | Heater Configuration | Wires | KW | Maximum Amp Draw | Brew-Volume Per Hour |
| E2253US-UB230-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| | 3 | 200-240 | 3 X 3.0 kW | 3+G | 6.9-9.1 | 19.5-22.5 | 22.5 gal/85 liters |
| E2253US-UB250-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| | 3 | 200-240 | 3 X 5.0 kW | 3+G | 11.4-15.1 | 32.0-36.9 | 38.3 gal/145 liters |
| CBS-2252 Domestic and International models | | | | Single-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required. | | | | | | | |
| E2253IN-1B230-PA110 | 1 | 200-240 | 2 X 3.0 kW | 2+G | 4.6-6.1 | 22.4-25.8 | 15.3 gal/58 liters |
| E2253IN-1B250-PA110 | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| E2253IN-3B340-PA110 | 3 | 220/380 or 240/415 | 3 X 4.0 kW | 4+G | 12.2 | 15.7-17.1 | 29.5 gal/112 liters |
| E2253IN-3B330-PA110 | 3 | 220/380 or 240/415 | 3 X 3.0 kW | 4+G | 9.1 | 11.8-12.9 | 22.5 gal/85 liters |
| E2253IN-3B350-PA110 | 3 | 220/380 or 240/415 | 3 X 5.0 kW | 4+G | 15.1 | 19.5-21.4 | 38.3 gal/145 liters |
| CBS-2253 NOM (Mexico In Spanish) | | | | Field Selectable-Voltage. With cUL/UL & NSF-4 Certification | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2253NM-UB250-PA110 Field Selectable 1 or 3 phase Sold as 3 phase | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.6-10.1 | 36.9-42.5 | 25.3 gal/97 liters |
| | 3 | 200-240 | 3 X 5.0 kW | 3+G | 11.4-15.1 | 32.0-36.9 | 38.3 gal/145 liters |
| E2253NM-1B250-PA110 | 1 | 200-240 | 2 X 5.0 kW | 2+G | 7.0-10.0 | 35.2-42.2 | 26.6gal/100.7liters |
| NM in SKU suffix (above) denotes equipment with NOM certification, Spanish labeling for Mexico and Spanish language user guide | | | | | | | |
| CBS-2253 Export CE | | | | CE listed models with NSF-4 Certification. Internal EMI Filter Not cUL or UL Listed | | | |
| Electrical and Output Specifications All brewers use terminal block electrical connection for 50Hz or 60Hz Professional installation is required | | | | | | | |
| E2253CE-3B350-PM110 | 3 | 230/400 | 3 X 5.0 kW | 3L,N,PE | 14.1 | 20.4 | 38.3 gal/145 liters |
| E2253CE-3B350-PA110 | 3 | 230/400 | 3 X 5.0 kW | 3L,N,PE | 14.1 | 20.4 | 38.3 gal/145 liters |
| E2253CE-3B330-PA110 | 3 | 230/400 | 3 X 3.0 kW | 3L,N,PE | 8.6 | 12.4 | 22.5 gal/85 liters |

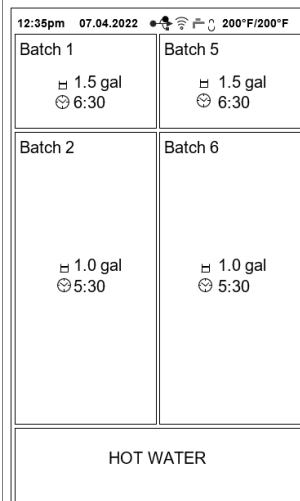
| EXAMPLE: SKU E2253US-UB230-PM110 | | | | | | | | | | | | | | SKU NUMBER IDENTIFICATION KEY | | | | | | | | | |
|----------------------------------|-------|--------------------|------------------------|---|--------------------|---|------------|---------------------------|-----------|---------------------------|---|-------------|------------------|-------------------------------|-------------------|-------------------|--|--|--|--|--|--|--|
| Product Line | Level | | Family | | Region ID | | Phase | Voltage Range | # Heaters | Individual Heater Wattage | | Brew Basket | Hot Water Faucet | Bypass | Brew Basket Locks | Power Cord | | | | | | | |
| E | 2 | 2 | 5 | 3 | U | S | U | B | 2 | 5 | 0 | P | M | 01 | 1 | 0 | | | | | | | |
| E=extractor | | | | | US =United States | | 1 | A = 100-120 | 1 | 1.5 | | P=plastic | M=manual | 1=Yes | 1=Yes | 0=Terminal Block | | | | | | | |
| | | | 51= single side | | IN = International | | 2 | B = 200-240 | 2 | 1.7 | | M=metal | A=automatic | 0=no | 0=no | 1= NEMA 5-15P | | | | | | | |
| | | 22=Next Gen Series | 52= dual side | | CE = CE | | 3 | C = 380-415 | 3 | 2.3 | | | N=None | | | 2=NEMA 5-20P | | | | | | | |
| | | | | | NM = NOM | | U = 1 or 3 | D = 440-480 | | 3.0 | | | | | | 3=NEMA 6-15P | | | | | | | |
| | | | | | | | | | | 4.0 | | | | | | 4=NEMA 6-30P | | | | | | | |
| | | | 53= dual side 2 gallon | | | | | X=120 or 240 Dual Voltage | | 5.0 | | | | | | 5= CEE 7/7 Schuko | | | | | | | |
| | | | | | | | | | | | | | | | | 6=UK1-13P | | | | | | | |
| | | | | | | | | | | | | | | | | 7= AUSTRALIAN | | | | | | | |

| 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 |

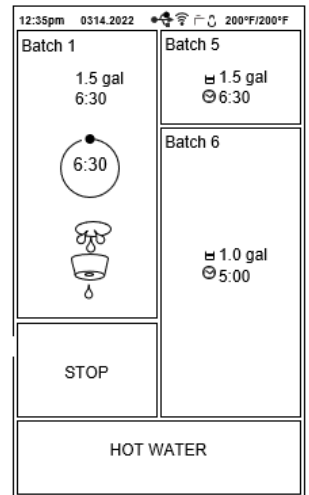


Fast Start Brewing

Starting The Brew



1. Turn the power switch "ON". (Twin Shown)
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)
3. Slide the brew basket completely into the rails.
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. -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
7. When the brew cycle is finished,
 - 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.



Twin Brewer ready to brew.
Batch one-top left brew position selected

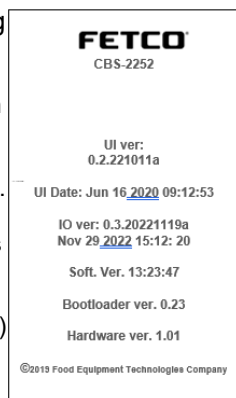
Brewing in process
Batch one selected

Programming

To enter programming

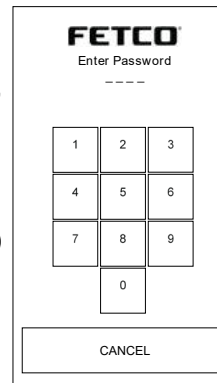
1. Turn the power switch "OFF", then "ON":
Bootup will begin

Touch the center of the screen as soon as the bootup screen disappears (shown on right→)



Bootup screen

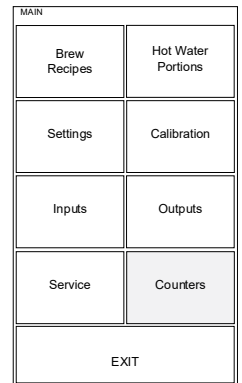
2. Touch the "FETCO" logo when the "Enter Password" screen appears (shown right→)



Password Screen

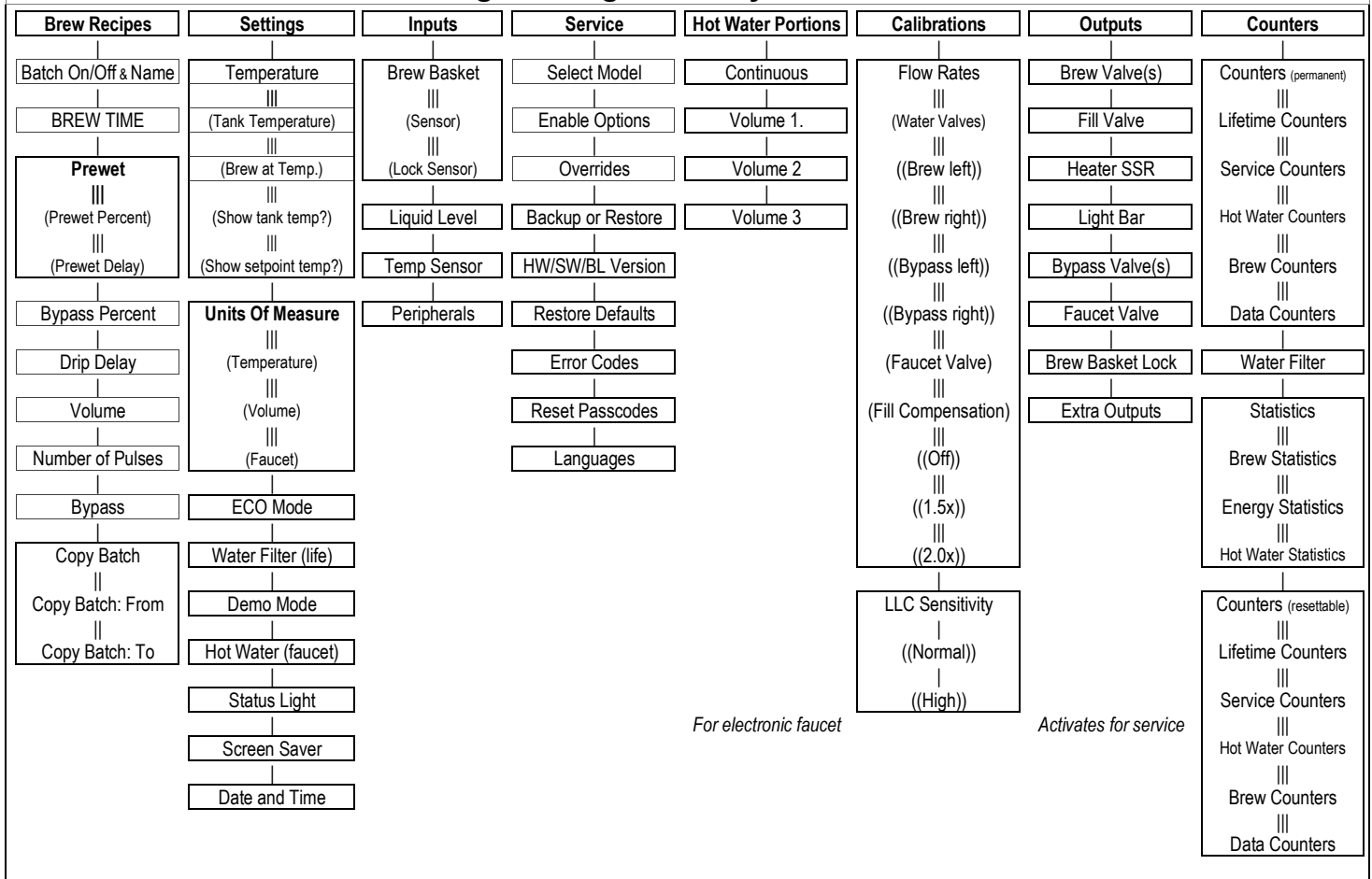
3. Make changes and adjustments from the Programming Menu screen (Shown right→)

See programming menu layout next page



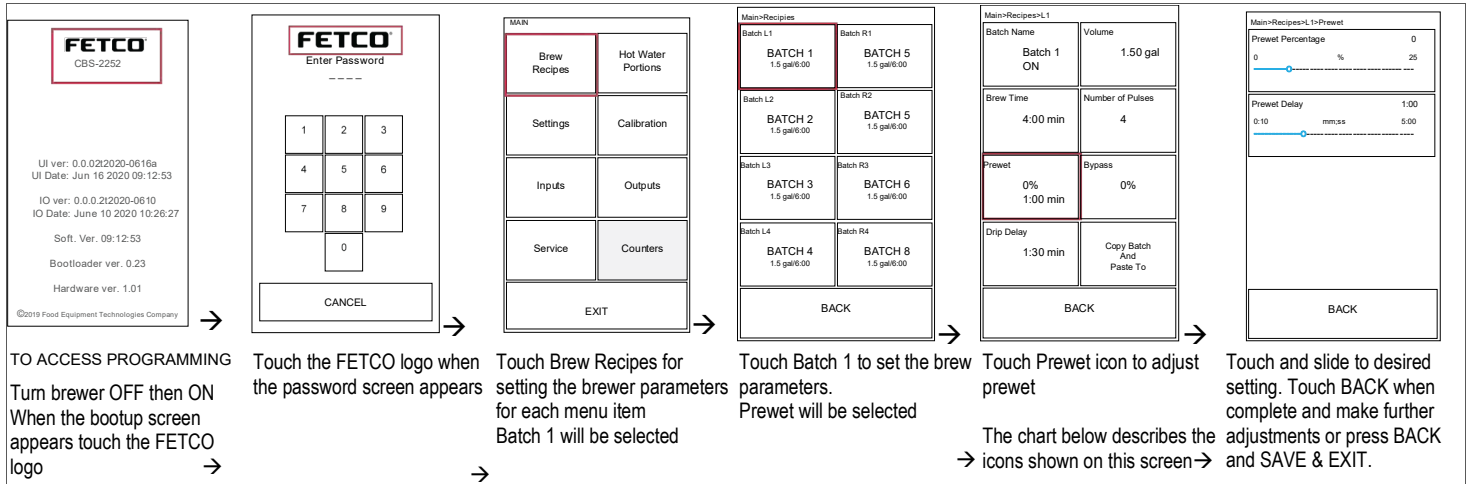
Programming access

CBS-2200NG Next Generation Programming Menu Layout







For electronic faucet

Activates for service



| 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 | 4:00 minutes | 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 sec. | 0:10 sec to 5:00 min | Pause after coffee bed is prewitted |
| Drip Delay | Pause after brew | 2:00 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 | 1.5 gallons/5.6 liters 1.0 gallon/3.8 liter 2.0 gallons/8liters | 0.5-2.0 gal./0.95-8.0 liters | Factory set for 1½ gallon dispenser and for 1 gallon second batch |
| Number of Pulses | Start/stop in brew | 8 | 4-20 | Algorithm evenly divides brew time cycle |
| Bypass Percentage | Diverts brew water | 0 | 0-40% of brew volume | Affects flavor, strength and mouth-feel |
| 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 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° 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 |
| 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 |

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

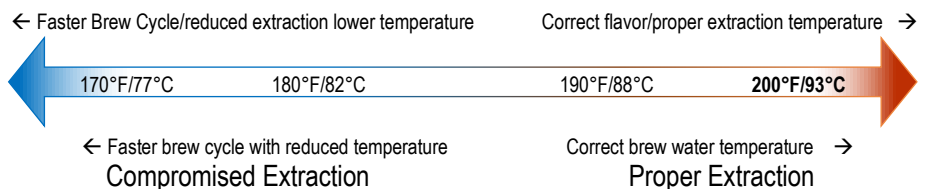
| Chart to correct for altitude for boiling point in tank water temperature. | | | | | |
|--|------|-----------------------|-------------------|-----------------------|--------------------|
| [ft] | [m] | Suggested Setting[°F] | Boiling point[°F] | Suggested Setting[°C] | Boiling point [°C] |
| 0 | 0 | 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.

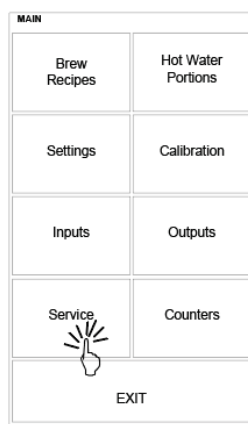
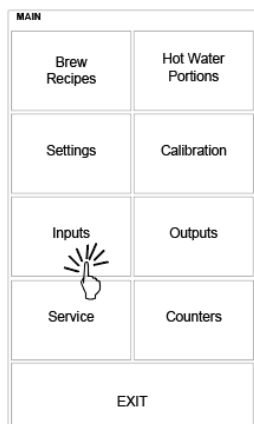
Operators will adjust the "Brew At" temperature to allow the brewing at lower temperatures. This will allow a *slightly* faster recovery time and give a small increase in brew cycles per hour.

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



| 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) |


| Service | Program Items | Factory set Default | Programming Range | Notes |
|-------------------|--|-----------------------------------|---|--|
| Select Model | Set brewer model | CBS-2242 | MODEL (single side) 1 (dual side) 2 223x <input type="radio"/> 224x <input type="radio"/> 225x <input type="radio"/> 226x <input type="radio"/> | To select: touch icon for brewer, touch "BACK" and got to EXIT & SAVE |
| Enable Options | | | Options Electric HW faucet <input type="checkbox"/> OFF <input type="checkbox"/> ON Bypass Valve(s) <input type="checkbox"/> OFF <input type="checkbox"/> ON Brew Basket Lock(s) <input type="checkbox"/> OFF <input type="checkbox"/> ON Expansion Board <input type="checkbox"/> OFF <input type="checkbox"/> ON | |
| Overrides | Brew Basket Sensor Brew Basket Lock Brew Basket Lock Sensor HW Press and hold | | Override Safety Features Left Right Brew Basket Sensor <input type="checkbox"/> OFF <input type="checkbox"/> OFF Brew Basket Lock <input type="checkbox"/> OFF <input type="checkbox"/> OFF Br. Basket Lock Sensor <input type="checkbox"/> OFF <input type="checkbox"/> OFF HW Press and hold <input type="checkbox"/> OFF <input type="checkbox"/> OFF | Overriding deactivates onboard safety systems. This is not recommended for normal operation. A warning/reminder will display in the start screen |
| 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 UI 0.2.221011a IO 0.3.20221119a Bootloader UI Bootloader IO Compilation Time UI Oct 11 2022 13:28:09 IO Nov 29 2022 15:12:20 Hardware Main Board rev IO Board rev | |
| Restore Defaults | Return factory sets | | Will overwrite all settings | Touch and hold icon 5 seconds |
| Error Codes | | | <u>Error Log</u> Error Code→ Code & definition Date/time stamp <u>Export Log To USB</u> Follow prompts to export <u>Error Statistics</u> 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 | | | |





Error Codes (From SERVICE – Page7)

DO NOT CLEAR ERROR CODES UNTIL ERROR IS IDENTIFIED AND CORRECTED

→Contact factory or specialized personnel for error codes

| 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 | 1) Failure of SSR, high limit, temperature probe, or heating element. 2) Water being removed by hot water faucet during heating (control displays "heating") | 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, especially during "heating". |
| 202 | Heater Shorted or Stuck SSR | Heater is off and heating SSR is stuck "ON" | Check ohms on heater (15-60Ω). SSR 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 |
| NO BSKT <u>Insert Brew Basket</u> |  | 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 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 |
| 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. | | |
| | 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 -----○----- 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 -----○----- 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 -----○----- Scroll and go to EXIT&SAVE | Sets limit for #3 touch and dispense |

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

| Calibration | Program Items | Factory set Default | Programming Range | Notes |
|----------------------------|--------------------------------|---------------------|---|--|
| Flow Rates Water Valves | Brew left | 3000 ml/min | Brew Left 0.93(Gal.)/3550 (ml) 3000 ml/min 4150 0.79 gal/min 1.09 -----○----- | Use to attenuate and compensate for variations in brew valve output |
| Flow Rates Water Valves | Brew right | 3000 ml/min | Brew Right 0.93(Gal.)/3550 (ml) 3000 ml/min 4150 0.79 gal/min 1.09 -----○----- | Use to attenuate and compensate for variations in brew valve output |
| Flow Rates Water Valves | Bypass left | 1900 ml/min | Bypass Left 0.36(Gal.)/1350 (ml) 1150 ml/min 1700 0.30 gal/min 0.44 -----○----- | Use to attenuate and compensate for variations in bypass valve output |
| Flow Rates Water Valves | Bypass right | 1900 ml/min | Bypass Right 0.36(Gal.)/1350 (ml) 1150 ml/min 1700 0.30 gal/min 0.44 -----○----- | Use to attenuate and compensate for variations in bypass valve output |
| Flow Rates Faucet Valve | For automatic hot water faucet | 4 ml/min | Faucet 4 1 ml/min 10 -----○----- 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. |

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 water dispensed

Decreasing the flow rate value **INCREASES** the volume of 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 VOLUME DISPENSED of water only, by brewing a batch without coffee or filter paper.

-Obtain the PROGRAMMED VALUE of the same brew. This is displayed on the home screen in the batch box

-Obtain the CURRENT SETTING 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 volume dispensed by the programmed volume and then multiply by the current setting

$$\frac{\text{VOLUME DISPENSED}}{\text{PROGRAMMED VALUE}} \times \text{CURRENT SETTING} = \text{NEW FLOW RATE SETTING}$$

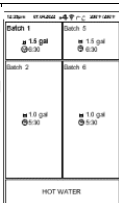
-Enter programming mode, tap to "CALIBRATION"

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

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

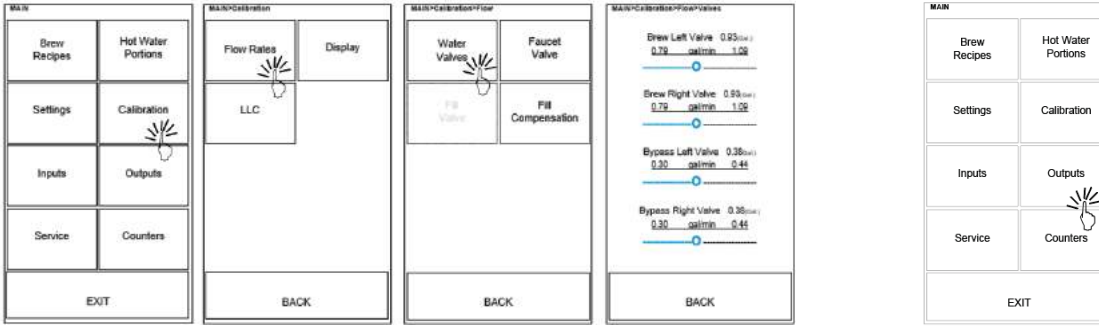
Note: values for brewers set in gallons are in decimal format. Place all quantities in ounces and divide by 128 (One gallon =128 ounces) to obtain decimal format → 1 ½ gallon=128oz+64oz=192 oz (in 1 ½ gal.) 192÷128=1.5 gal.

Example below shows overpotting of 16oz over 11/2 gal. batch corrected by recalibration using the formula above

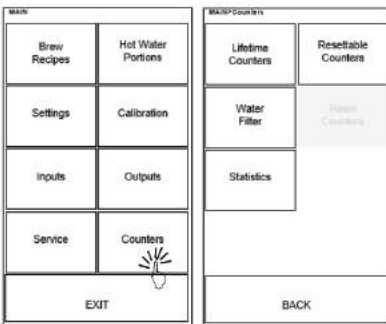
| Obtain Volume Dispensed | Obtain Programmed Value | Obtain Current Setting | Use the formula above | Enter the New Flow Rate |
|--|--|---|---|---|
| Example: A CBS-2252 delivered 16 ounces over the 1½ gallon (192oz) setting for Batch 1-Left Side 192oz+16oz=208oz 208oz÷128oz/gallon=1.63gallon |  <p>The Programmed value for batch 1 -left side of the CBS-2252 is on the home screen in the batch box. The value is 1.5 gallon</p> | <p>The valves flow rate is in the top right corner Brew Left 0.93(Gal.) 0.79 gal/min 1.09 -----○----- The value is 0.93</p> | $\frac{1.65}{1.5} \times 0.93 = 1.02$ The new flow rate is 1.02 | <p>Brew Left 1.02(Gal.) 0.79 gal/min 1.09 -----○----- Enter new setting on the slider as shown and EXIT to save. Retesting recommended</p> |
| By entering the new flow rate number into the brewer, the software automatically corrects the volume discrepancy | | | | |



PROGRAMMING sequence for calibrating left brew valve from page 10

Enter into OUTPUTS-below



| 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 |

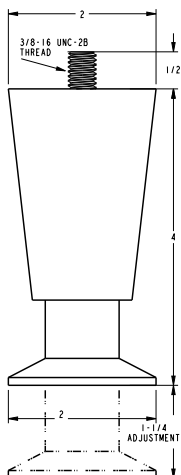


| Counters | Program Items | Factory set Default | Programming Range | Notes |
|---|-----------------------|---------------------|--|--|
| This setting shows usage of the brewers functions | | | | |
| Lifetime Counters | Service Counters | | Main>Counters>Lifetime>Service Lifetime Counters (units in 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 Left Right 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 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 Activation Volume 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 Life Time | | Main>Counters>Reset Filter Water Filter Life Time Filter Life Time 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 | Clear Resettable Counters 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 | | |
| | | | | |

Brewer Setup

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

1) Attach legs



NOTE-Legs are located in brew basket

4" legs -

Part number 1073.00007.00

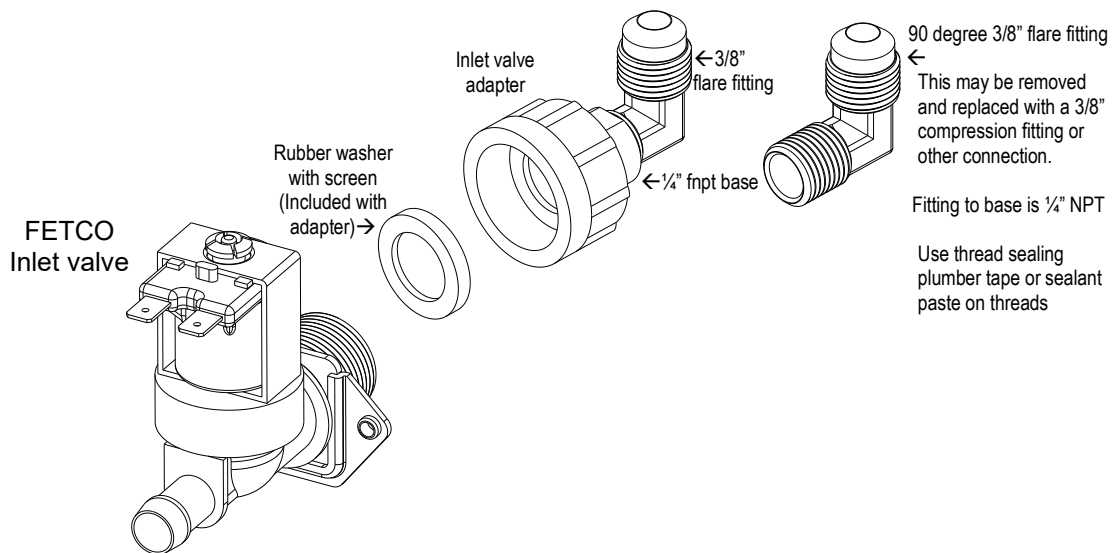
3 required for CBS-2252

4 required for CBS-2251

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

2) 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 US dishwasher water adapter or US washing machine adapter for this connection.

The threads on the 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 TANK PLUMB 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.

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. 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 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. Use a wrench on the factory fitting when connecting the incoming water line. This will reduce stress on the internal connections and reduce the possibility of leaks developing after the install has been completed
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-2251 Single | 6.3 gal 24 liter | PINCH SHUT To drain tank & service brewer |  |
| CBS-2252 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 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.

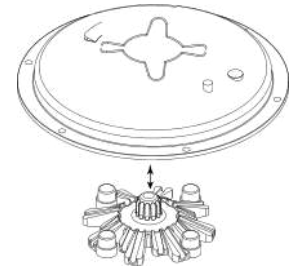
Cleaning & Maintenance

After Each Brew:

1. Dispose of grounds and rinse brew basket.
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

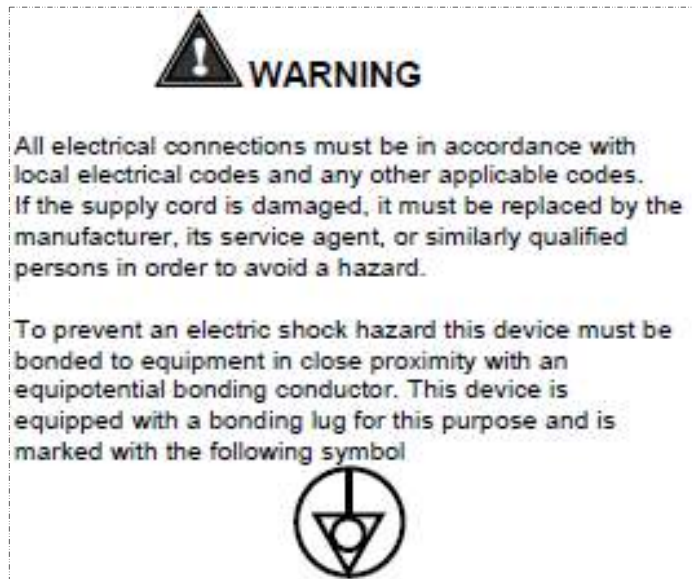
Warning

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. 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.**

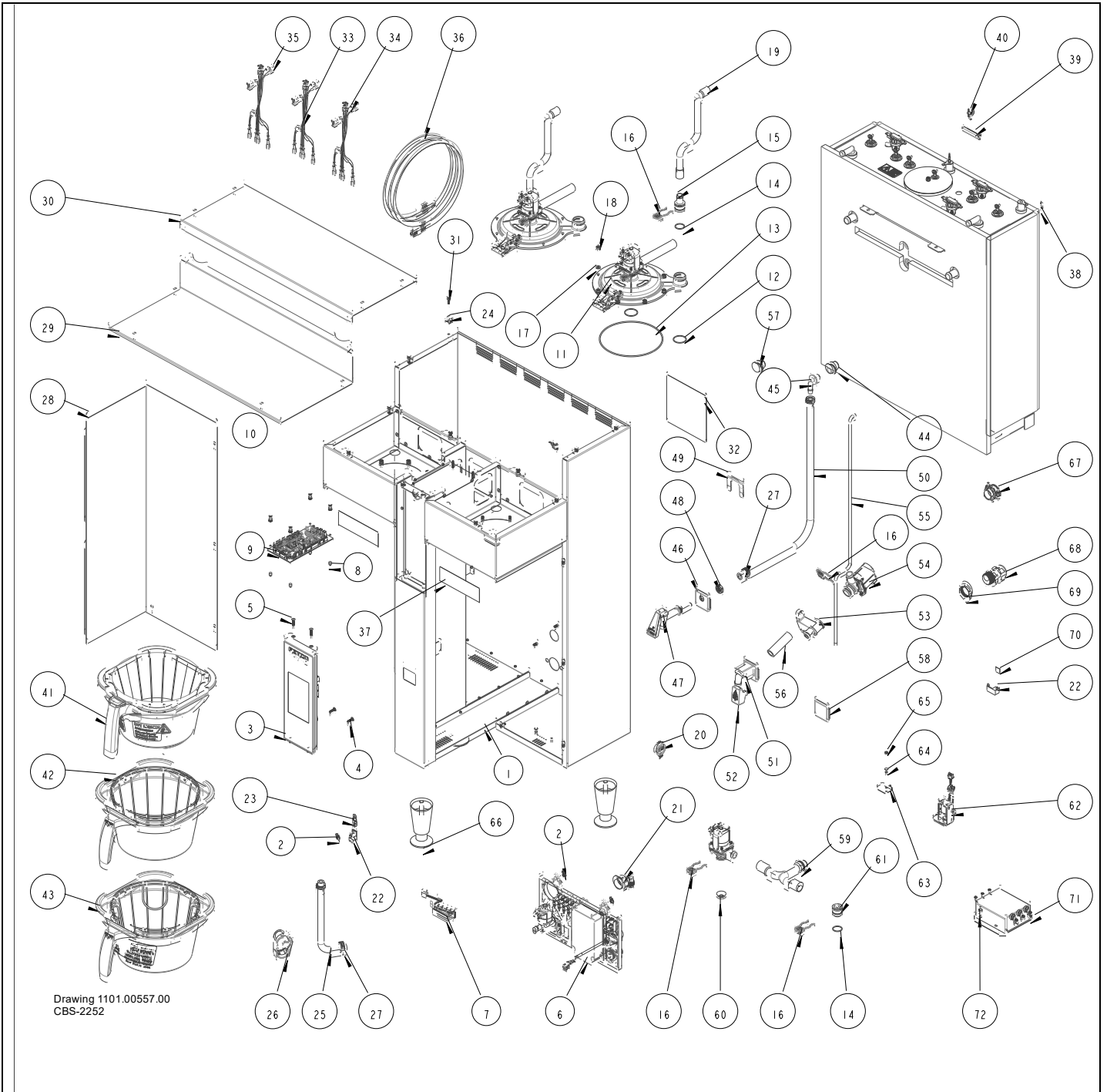


Labels and warnings for hot beverage equipment

| | |
|--|---|
| | WARNING 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. |
| | THIS APPLIANCE IS ENERGIZED WHENEVER IT IS CONNECTED TO A POWER SOURCE |
| | FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, PROPERTY DAMAGE, FIRE, OR SHOCK HAZARD |
| | 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)

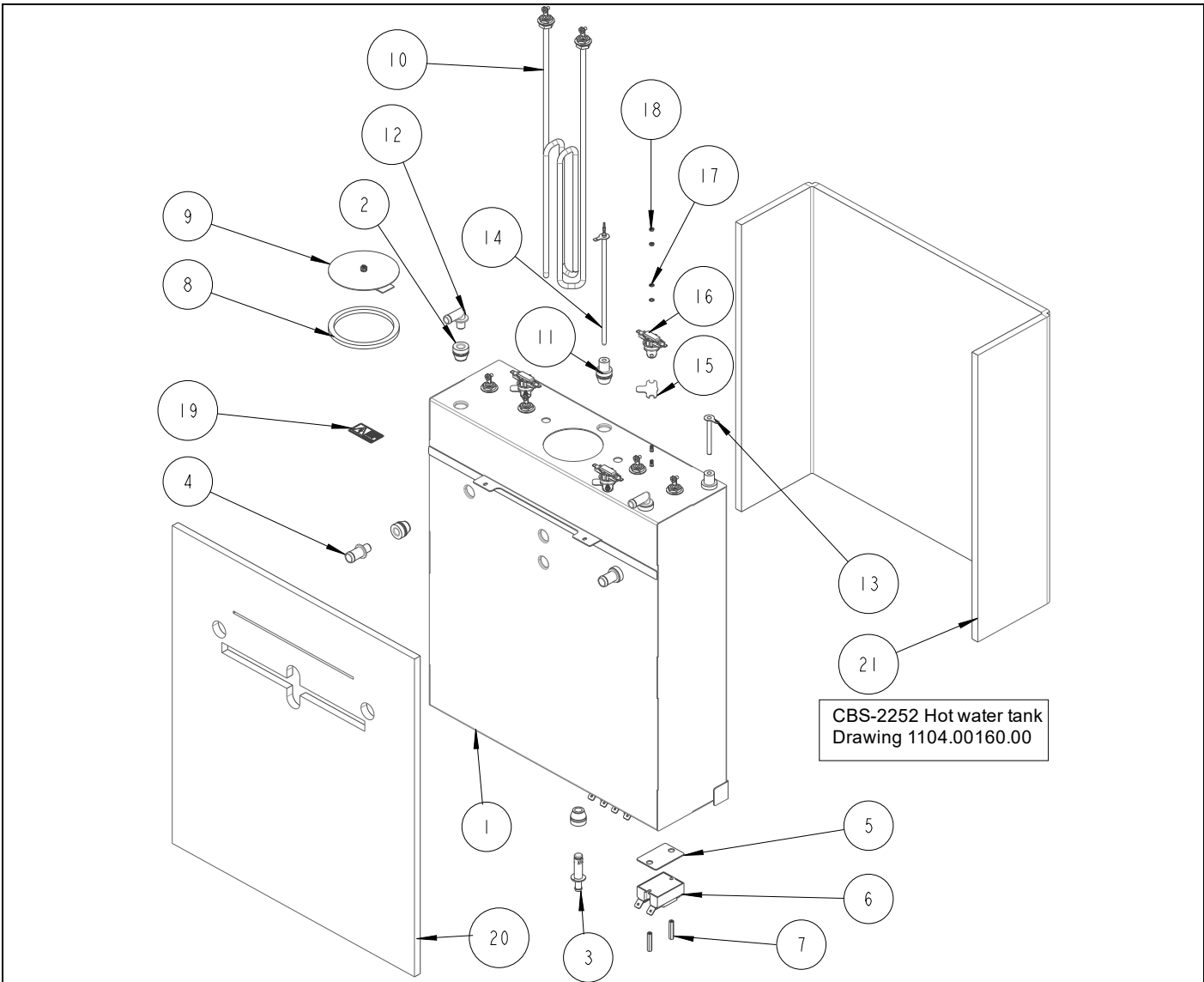
Parts diagrams



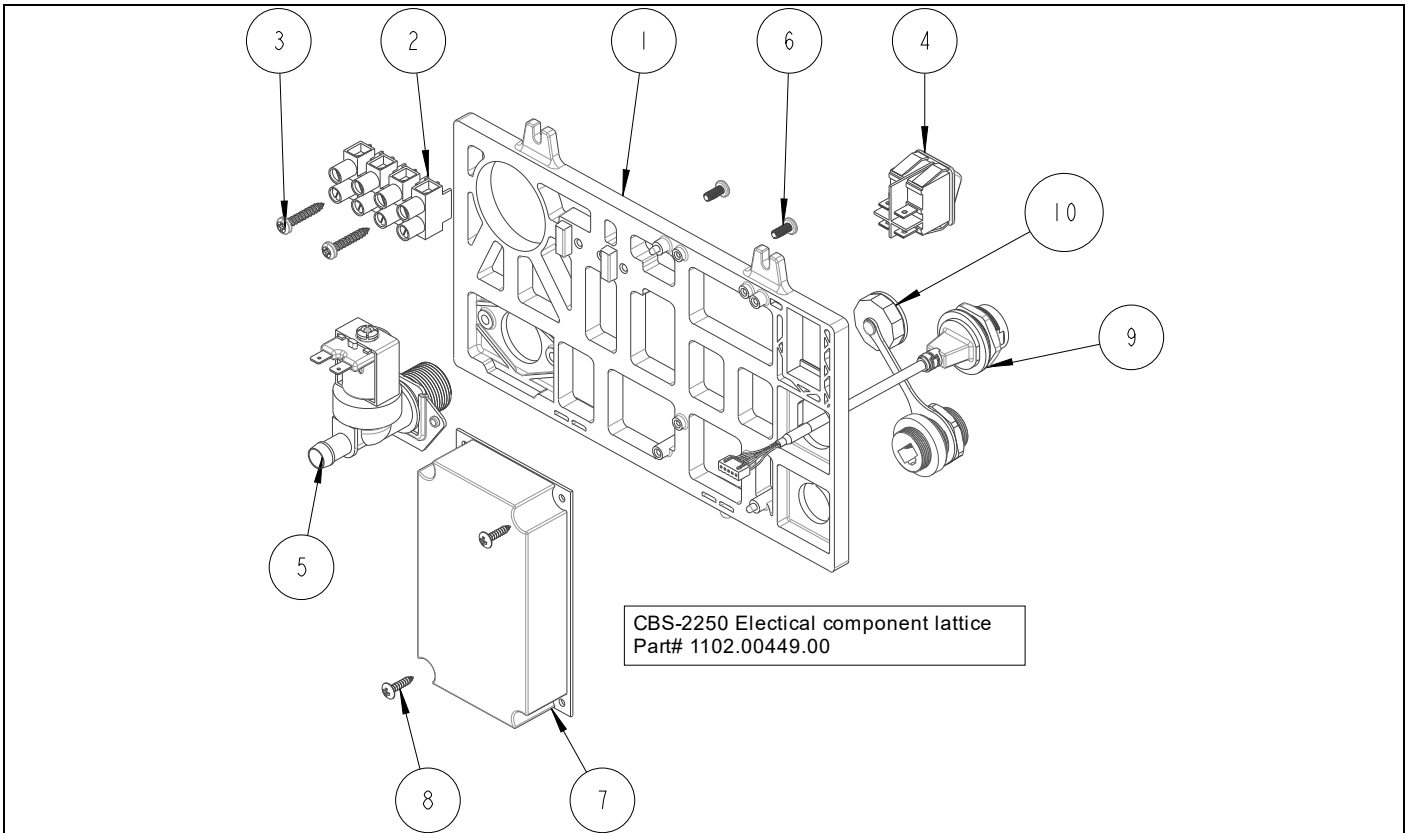
Drawing 1101.00557.00
CBS-2252

| Ref | Qty | Part Number | Description | Drawing 1101.00557.00 CBS-2252 |
|--------------------------------|-----|---------------|---|--------------------------------|
| 1 | 1 | 1111.00099.00 | WELDMENT BODY, CBS-2252 | |
| 2 | 6 | 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 | 1082.00020.00 | SCREW, #6 X 5/8, TRUSS HD PHIL, SHEET MTL | |
| 5 | 2 | 1082.00058.00 | SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS | |
| 6 | 1 | 1102.00449.00 | ELECTRICAL COMPONENT LATTICE, CBS-2200 | |
| 7 | 1 | 1102.00444.00 | VISUAL COMMUNICATION RGB LED BAR, ASSY | |
| 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 | 4 | 1029.00006.00 | NUT, FINGER KNURLED, #4-40 | |
| 11 | 2 | 1102.00450.00 | QUICK CONNECT SPRAYHEAD ASSEMBLY, BASIC | |
| 12 | 4 | 1024.00107.00 | O-RING, 1 3/16" OD X 1 1/16" ID X 1/16" TH, BYPASS SEAL | |
| Parts list continues next page | | | | |

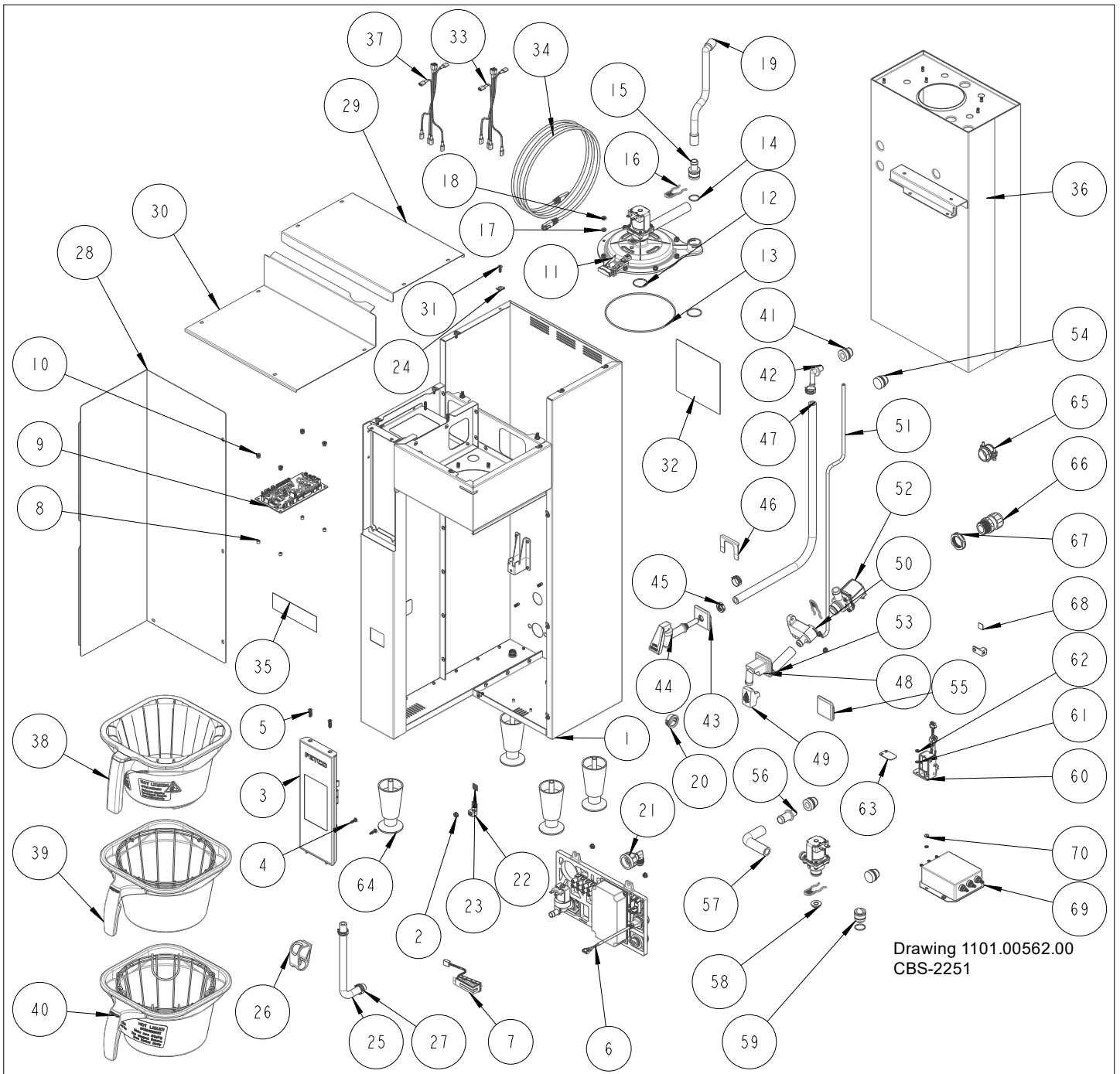
| Ref | Qty | Part Number | Description | Drawing 1101.00557.00 CBS-2252 ...Continued from page 13 |
|-----|-----|---------------|---|--|
| 13 | 2 | 1024.00108.00 | O-RING, 5 11/16"OD X 5 1/2" ID X 3/32" TH, BREW SEAL | |
| 14 | 3 | 1024.00106.00 | O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT | |
| 15 | 2 | 1023.00343.00 | VENT INSERT, QUICK CONNECT | |
| 16 | 5 | 1023.00342.00 | QUICK CONNECT CLIP | |
| 17 | 16 | 1083.00010.00 | WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL | |
| 18 | 16 | 1084.00006.00 | NUT, 8-32 18-8 HEX MACHINE SCREW | |
| 19 | 2 | 1024.00098.00 | VENT TUBE, CBS-XTS/XV+ 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 | 12 | 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 | 1112.00529.00 | WELDMENT FRONT COVER, CBS-2250 | |
| 29 | 1 | 1001.00352.00 | COVER, UPPER BASE, CBS-1152 EXTRACTOR V+ | |
| 30 | 1 | 1001.00399.00 | COVER TOP, CBS-2252 | |
| 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 | 1402.00106.00 | HARNESS, CBS-2240/50-NG, LOW AMP, UNIVERSAL | |
| 34 | 1 | 1402.00107.00 | HARNESS ADDITION, CBS-2242/52-NG, LOW AMP, UNIVERSAL | |
| 35 | 1 | 1402.00053.01 | HARNESS HIGH AMP, CBS-1152-XV+ | |
| 36 | 1 | 1063.00042.00 | ETHERNET CABLE, CAT-7, 5FT LENGTH | |
| 37 | 2 | 1046.00003.00 | LABEL, CSD WARNING, 1.5" X 5.0" | |
| 38 | 1 | 1104.00160.00 | COMPLETE TANK ASSEMBLY, CBS-2252, 3 X 3KW/240VAC | |
| 38 | 1 | 1104.00161.00 | COMPLETE TANK ASSEMBLY, CBS-2252, 2 X 3KW/240VAC | |
| 38 | 1 | 1104.00162.00 | COMPLETE TANK ASSEMBLY, CBS-2252, 3 X 4KW/240VAC | |
| 38 | 1 | 1104.00163.00 | COMPLETE TANK ASSEMBLY, CBS-2252, 3 X 5KW/240VAC | |
| 38 | 1 | 1104.00164.00 | COMPLETE TANK ASSEMBLY, CBS-2252, 2 X 5KW/240VAC | |
| 39 | 1 | 1022.00032.00 | SLEEVE, Ø.50 x 2.0" LG. x 1.50" SLOT | |
| 40 | 2 | 1066.00003.00 | CABLE TIE, 3-7/8" LG., BLACK | |
| 41 | 1 | B015280BN2 | BB ASSEMBLY, 16" x 6", Ø.280" HOLE | |
| 42 | 1 | B001280B1BB | ASSY, 16" X 6", 0.280 DIA HOLE, BLACK | |
| 43 | 1 | B002280B1BB | ASSY, 16" X 6", 0.280" DIA HOLE, BLACK | |
| 44 | 1 | 1024.00050.00 | GROMMET, SILICONE, 11.4mm ID | |
| 45 | 1 | 1023.00183.00 | FITTING, ELBOW, GROMMET, .375" | |
| 46 | 1 | 1023.00348.00 | HOT WATER INSERT, MANUAL FAUCET | |
| 47 | 1 | 1071.00055.00 | FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM | |
| 48 | 1 | 1084.00048.00 | JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS | |
| 49 | 1 | 1003.00370.00 | HOT WATER INSERT LOCK | |
| 50 | 1 | 1025.00082.00 | TUBE, 5/8"OD X 3/8"ID X 19.00"LG. | |
| 51 | 1 | 1023.00346.00 | HOT WATER INSERT, AUTO FAUCET | |
| 52 | 1 | 1029.00041.00 | COVER, AUTO HOT WATER FAUCET, SILICONE | |
| 53 | 1 | 1023.00347.00 | VALVE MOUNT, HOT WATER DISPENSER | |
| 54 | 2 | 1057.00076.00 | VALVE ASSEMBLY, COMPLETE, NG, DELTROL | |
| 55 | 1 | 1025.00026.00 | TUBE, 1/4"OD X 1/8"ID X 25"LG, VENT, HOT WATER VAPOR | |
| 56 | 1 | 1025.00138.00 | TUBE, SILICONE, 3/4" OD X 1/2" ID X 2.5" LG, HOT WATER | |
| 57 | 1 | 1024.00051.00 | GROMMET, SILICONE, BLANK | |
| 58 | 1 | 1023.00349.00 | HOT WATER INSERT, NO FAUCET | |
| 59 | 1 | 1029.00040.00 | BYPASS T-TUBE, SILICONE, 2200 DUAL SERIES | |
| 60 | 1 | 1023.00345.00 | ORIFICE INSERT, QUICK CONNECT | |
| 61 | 1 | 1023.00344.00 | PLUG INSERT, QUICK CONNECT | |
| 62 | 1 | 1102.00445.00 | ASSY, BREW BASKET LOCKER W/FEEDBACK | |
| 63 | 1 | 1003.00259.00 | BRACKET, BREW BASKET LOCK COVER | |
| 64 | 2 | 1083.00009.00 | WASHER, #6 SCREW, INTL TOOTH LOCKWASHER | |
| 65 | 1 | 1084.00010.00 | NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED | |
| 66 | 3 | 1073.00007.00 | LEG, FLANGE FOOT, 4" HIGH | |
| 67 | 1 | 1086.00008.00 | CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4" | |
| 68 | 1 | 1086.00031.00 | SKINTOP, 3/4" NPT, 0.354" - 0.630" DIA CABLE, BLK | |
| 69 | 1 | 1086.00032.00 | LOCKNUT, SKINTOP, 3/4" NPT, BLACK HEX | |
| 70 | 1 | 1044.00013.00 | LABEL EQUIPOTENTIALITY, CE | |
| 71 | 1 | 1052.00027.00 | EMI FILTER, THREE LINE 30A, 250/440VAC | |
| 72 | 1 | 1084.00012.00 | NUT, HEX, #6-32 MACHINE SCREW | |



| Ref | Qty | Part Number | Description | Drawing 1104.00160.00 TANK ASSEMBLY, CBS-2252 |
|-----|-----|---------------|---|---|
| 1 | 1 | 1114.00164.00 | WELDMENT TANK, CBS-2252. LASER | |
| 2 | 5 | 1024.00050.00 | GROMMET, SILICONE, 11.4mm ID | |
| 3 | 1 | 1023.00166.00 | FITTING, COLD WATER INLET, GROMMET DESIGN | |
| 4 | 2 | 1023.00203.00 | FITTING, STRAIGHT, GROMMET, .625" | |
| 5 | 3 | 1003.00140.00 | ALUMINUM BRACKET FOR SSR | |
| 6 | 3 | 1052.00033.00 | RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR | |
| 7 | 6 | 1081.00042.00 | STANDOFF, 1/4" HEX | |
| 8 | 1 | 1024.00110.02 | TANK GASKET, CBS-2131 | |
| 9 | 1 | 1102.00007.00 | TANK COVER ASSEMBLY | |
| 10 | 3 | 1107.00005.00 | ASSEMBLY,IMMERSION HEATER, 3000W, 240VAC | |
| 10 | 3 | 1107.00010.00 | ASSEMBLY,IMMERSION HEATER, 4000W, 240VAC | |
| 10 | 3 | 1107.00032.00 | ASSEMBLY,IMMERSION HEATER, 5000W, 240VAC | |
| 11 | 2 | 1024.00053.00 | LEVEL AND TEMP PROBE GROMMET | |
| 12 | 2 | 1023.00212.00 | FITTING, ELBOW, GROMMET, .500" | |
| 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 | 3 | 1003.00005.00 | BRACKET, ONE SHOT THERMOSTAT | |
| 16 | 3 | 1053.00051.00 | THERMOSTAT, SINGLE SHOT, 240V/45A | |
| 17 | 6 | 1083.00009.00 | WASHER, #6 SCREW , INTL TOOTH LOCKWASHER | |
| 18 | 6 | 1084.00010.00 | NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED | |
| 19 | 1 | 1044.00004.00 | LABEL, DANGER, HIGH VOLTAGE | |
| 20 | 1 | 1022.00070.00 | INSULATION, TANK FRONT, CBS-2152 | |
| 21 | 1 | 1022.00071.00 | INSULATION, TANK BACK, CBS-2152 | |



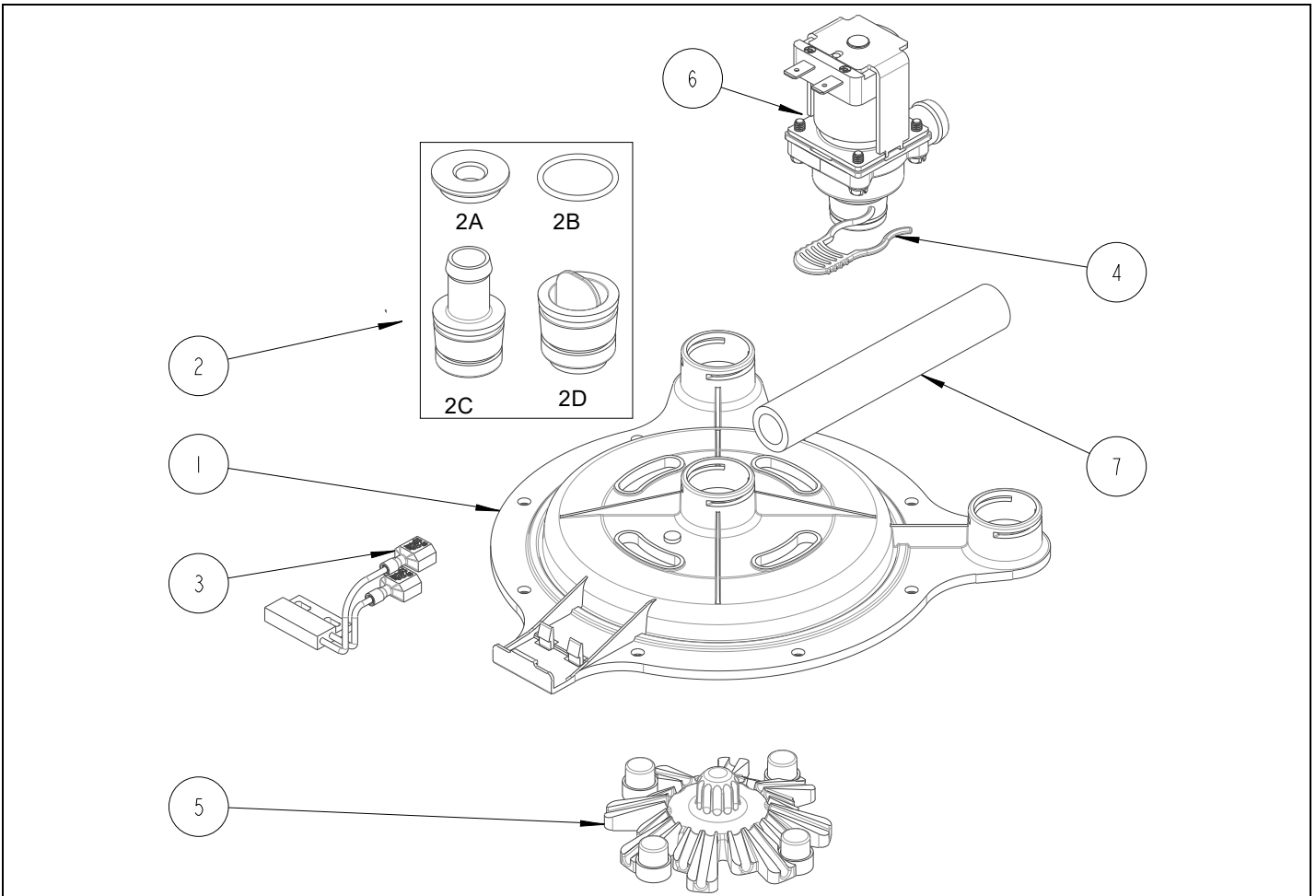
| Ref | Qty | Part Number | Description | Electrical component lattice, CBS-2200 Part#1102.00449.00 |
|-----|-----|---------------|--|---|
| | | 1102.00449.00 | COMPLETE ELECTRICAL COMPONENT LATTICE, CBS-2200 | |
| 1 | 1 | 1023.00350.00 | ELECTRICAL MOUNTING LATTICE, COMMON | |
| 2 | 1 | 1052.00023.00 | EUROSTRIP HE16 TERM. BLOCK, 4 POLE, 63 AMP, 18-8 AWG | |
| 3 | 2 | 1082.00056.00 | SCREW, #8-11 X 1" PAN HD PHIL, THREAD FORMING | |
| 4 | 1 | 1058.00024.00 | SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC | |
| 5 | 1 | 1057.00043.00 | SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC | |
| 6 | 2 | 1082.00010.00 | SCREW, PAN HD. PHIL. MACH., M4x10 ZINC-PLATED | |
| 7 | 1 | 1052.00059.00 | POWER SUPPLY, 90-264VAC/24VDC, 2.25A | |
| 8 | 2 | 1082.00020.00 | SCREW, #6 X 5/8, TRUSS HD PHIL, SHEET MTL | |
| 9 | 1 | 1058.00055.00 | USB CONNECTOR | |
| 10 | 1 | 1058.00162.00 | ETHERNET PLUG IN CONNECTOR, W/COVER | |



Drawing 1101.00562.00
CBS-2251

| Ref | Qty | Part Number | Description | Drawing 1101.00562.00 CBS-2251 |
|-----|-----|---------------|---|--------------------------------|
| 1 | 1 | 1111.00100.00 | WELDMENT BODY, CBS-2251 | |
| 2 | 8 | 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 | 1082.00020.00 | SCREW, #6 X 5/8, TRUSS HD PHIL, SHEET MTL | |
| 5 | 2 | 1082.00058.00 | SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS | |
| 6 | 1 | 1102.00449.00 | ELECTRICAL COMPONENT LATTICE, CBS-2200 | |
| 7 | 1 | 1102.00444.00 | VISUAL COMMUNICATION RGB LED BAR, ASSY | |
| 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 | 4 | 1029.00006.00 | NUT, FINGER KNURLED, #4-40 | |
| | | | Parts list continues next page | |

| Ref | Qty | Part Number | Description | Drawing 1101.00562.00 CBS-2251 | ...Continued from page 21 |
|-----|-----|---------------|---|--------------------------------|---------------------------|
| 11 | 1 | 1102.00450.00 | QUICK CONNECT SPRAYHEAD ASSEMBLY, BASIC | | |
| 12 | 2 | 1024.00107.00 | O-RING, 1 3/16" OD X 1 1/16" ID X 1/16" TH, BYPASS SEAL | | |
| 13 | 1 | 1024.00108.00 | O-RING, 5 11/16"OD X 5 1/2" ID X 3/32" TH, BREW SEAL | | |
| 14 | 2 | 1024.00106.00 | O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT | | |
| 15 | 1 | 1023.00343.00 | VENT INSERT, QUICK CONNECT | | |
| 16 | 3 | 1023.00342.00 | QUICK CONNECT CLIP | | |
| 17 | 8 | 1083.00010.00 | WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL | | |
| 18 | 8 | 1084.00006.00 | NUT, 8-32 18-8 HEX MACHINE SCREW | | |
| 19 | 1 | 1024.00098.00 | VENT TUBE, CBS-XTS/XV+ EXTRACTOR SERIES | | |
| 20 | 1 | 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 | 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 | 1112.00529.00 | WELDMENT FRONT COVER, CBS-2250 | | |
| 29 | 1 | 1001.00402.00 | COVER TOP, CBS-2251 | | |
| 30 | 1 | 1001.00403.00 | COVER, UPPER BASE, CBS-2251 | | |
| 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 | 1402.00106.00 | HARNESS, CBS-2240/50-NG, LOW AMP, UNIVERSAL | | |
| 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 | 1104.00167.00 | COMPLETE TANK ASSEMBLY, CBS-2251, 2 X 2.3KW/240VAC | | |
| 36 | 1 | 1104.00168.00 | COMPLETE TANK ASSEMBLY, CBS-2251, 2 X 3KW/240VAC | | |
| 36 | 1 | 1104.00165.00 | COMPLETE TANK ASSEMBLY, CBS-2251, 2 X 4KW/240VAC | | |
| 36 | 1 | 1104.00166.00 | COMPLETE TANK ASSEMBLY, CBS-2251, 2 X 5KW/240VAC | | |
| 37 | 1 | 1402.00061.01 | HARNESS HIGH AMP, CBS-1151-XV+ | | |
| 38 | 1 | B015280BN2 | BB ASSEMBLY, 16" x 6", Ø.280" HOLE | | |
| 39 | 1 | B001280B1 | BB ASSY, 16" X 6", 0.280 DIA HOLE, BLACK | | |
| 40 | 1 | B002280B1 | BB ASSY, 16" X 6", 0.280" DIA HOLE, BLACK | | |
| 41 | 2 | 1024.00050.00 | GROMMET, SILICONE, 11.4mm ID | | |
| 42 | 1 | 1023.00183.00 | FITTING, ELBOW, GROMMET, .375" | | |
| 43 | 1 | 1023.00348.00 | HOT WATER INSERT, MANUAL FAUCET | | |
| 44 | 1 | 1071.00055.00 | FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM | | |
| 45 | 1 | 1084.00048.00 | JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS | | |
| 46 | 1 | 1003.00370.00 | HOT WATER INSERT LOCK | | |
| 47 | 1 | 1025.00082.00 | TUBE, 5/8"OD X 3/8"ID X 19.00"LG. | | |
| 48 | 1 | 1023.00346.00 | HOT WATER INSERT, AUTO FAUCET | | |
| 49 | 1 | 1029.00041.00 | COVER, AUTO HOT WATER FAUCET, SILICONE | | |
| 50 | 1 | 1023.00347.00 | VALVE MOUNT, HOT WATER DISPENSER | | |
| 51 | 1 | 1025.00026.00 | TUBE, 1/4"OD X 1/8"ID X 25"LG, VENT, HOT WATER VAPOR | | |
| 52 | 2 | 1057.00076.00 | VALVE ASSEMBLY, COMPLETE, NG, DEL TROL | | |
| 53 | 1 | 1025.00138.00 | TUBE, SILICONE, 3/4" OD X 1/2" ID X 2.5" LG, HOT WATER | | |
| 54 | 2 | 1024.00051.00 | GROMMET, SILICONE, BLANK | | |
| 55 | 1 | 1023.00349.00 | HOT WATER INSERT, NO FAUCET | | |
| 56 | 1 | 1023.00203.00 | FITTING, STRAIGHT, GROMMET, .625" | | |
| 57 | 1 | 1025.00136.00 | TUBE, SILICONE, 3/4" OD X 1/2" ID X 4.25" LG, BREW | | |
| 58 | 1 | 1023.00345.00 | ORIFICE INSERT, QUICK CONNECT, 5/16" HOLE | | |
| 59 | 1 | 1023.00344.00 | PLUG INSERT, QUICK CONNECT | | |
| 60 | 1 | 1102.00445.00 | ASSY, BREW BASKET LOCKER W/FEEDBACK | | |
| 61 | 6 | 1083.00009.00 | WASHER, #6 SCREW, INTL TOOTH LOCKWASHER | | |
| 62 | 2 | 1084.00010.00 | NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED | | |
| 63 | 1 | 1003.00259.00 | BRACKET, BREW BASKET LOCK COVER | | |
| 64 | 4 | 1073.00007.00 | LEG, FLANGE FOOT, 4" HIGH | | |
| 65 | 1 | 1086.00008.00 | CONNECTOR, CLAMP, NON-METALLIC CABLE, 3/4" | | |
| 66 | 1 | 1086.00031.00 | SKINTOP, 3/4" NPT, 0.354" - 0.630" DIA CABLE, BLK | | |
| 67 | 1 | 1086.00032.00 | LOCKNUT, SKINTOP, 3/4" NPT, BLACK HEX | | |
| 68 | 1 | 1044.00013.00 | LABEL EQUIPOTENTIALITY, CE | | |
| 69 | 1 | 1052.00027.00 | EMI FILTER, THREE LINE 30A, 250/440VAC | | |
| 70 | 4 | 1084.00012.00 | NUT, HEX, #6-32 MACHINE SCREW | | |



| Ref | Qty | Part Number | Description | Drawing 1102.00450.00 QUICK CONNECT SPRAYHEAD |
|-----|--------|---------------|---|---|
| | | 1102.00450.00 | COMPLETE QUICK CONNECT SPRAYHEAD ASSEMBLY, BASIC | |
| 1 | 1 | 1023.00341.00 | BASE, QUICK CONNECT SPRAYHEAD | |
| 2A | 1 | 1023.00345.00 | (Bypass Valve) ORIFICE INSERT, QUICK CONNECT, 5/16" HOLE | |
| 2B | 3 | 1024.00106.00 | O-RING, 13/16"OD X 11/16"ID X 1/16" TH, FOR QUICK CONNECT | |
| 2C | 1 | 1023.00343.00 | VENT INSERT, QUICK CONNECT | |
| 2D | ~ | 1023.00344.00 | PLUG INSERT, QUICK CONNECT | |
| 3 | 1 | 1102.00113.00 | SWITCH, REED, ASSEMBLY | |
| 4 | 3 | 1023.00342.00 | QUICK CONNECT CLIP | |
| 5 | 1 | 1102.00043.00 | CASCADE SPRAY DOME, CBS-2050/60'S | |
| 6 | 1 or 2 | 1057.00076.00 | VALVE ASSEMBLY, COMPLETE, NG, DELTROL | |
| 7 | 1 | 1025.00136.00 | TUBE, SILICONE, 3/4" OD X 1/2" ID X 4.25" LG, BREW | |

Stainless Steel Brew Baskets

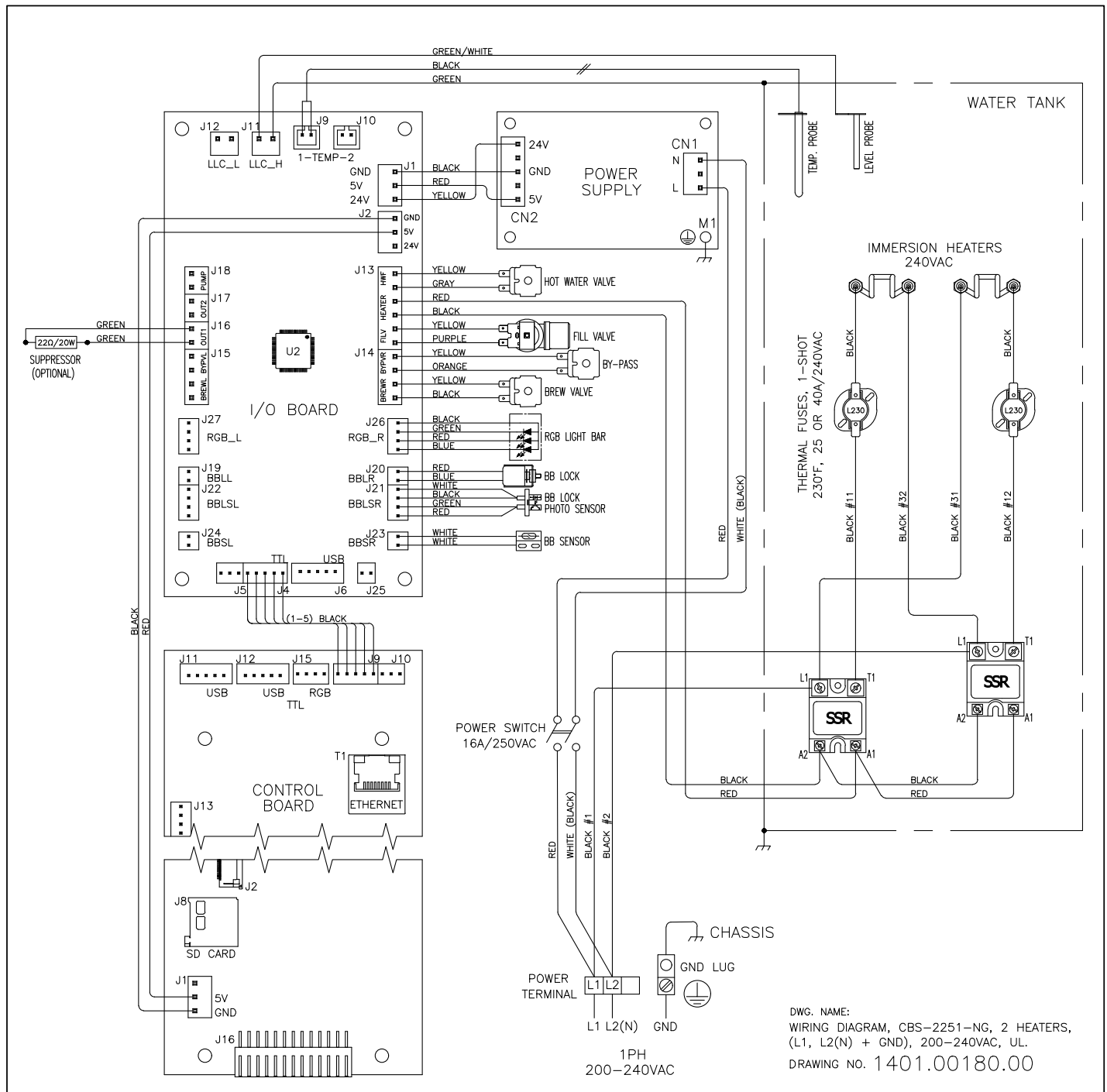
| | | | |
|--|-------------------------|---------------|--|
| | Ref# | Part Number | Description |
| | | B001280B1 | Complete Stainless Steel Brew basket <u>no clips</u> |
| | ← | B002280B1 | Complete Stainless Steel Brew basket <u>with clips</u> |
| | 1 | 1112.00058.00 | BB brew cone W/LDMNT |
| | 2 | 1046.00025.00 | BREW BASKET WARNING LABEL |
| | 3 | 1082.00040.00 | SCREW, 1/4-20 X .5, FL HD, PH., W/NYLN |
| | 4 | 1009.00005.00 | WIRE BASKET |
| | 5 | 1102.00064.00 | HANDLE W/MAGNET ASY, BLACK |
| | 6 | 1009.00003.00 | CLIP, WIRE BASKET, NOTE!: Requires 4 clips |
| | Optional colored handle | 1102.00065.00 | HANDLE W/MAGNET RED |
| | Optional colored handle | 1102.00066.00 | HANDLE W/MAGNET GREEN |
| | Optional colored handle | 1102.00067.00 | HANDLE W/MAGNET ORANGE |

Plastic Brew Basket Parts

Part Number B015280BN2 – Complete Plastic Brew Basket

| | | |
|---|---------------|------------------------|
| <p><i>Brown colored insert is standard</i></p> <p>Brew basket handle plug for polymeric brew baskets is available in optional colors.</p> | Part Number | Plug Insert color |
| | 1023.00195.00 | BROWN PLUG, BB HANDLE |
| | 1023.00194.00 | BLACK PLUG, BB HANDLE |
| | 1023.00190.00 | RED PLUG, BB HANDLE |
| | 1023.00191.00 | GREEN PLUG, BB HANDLE |
| | 1023.00192.00 | ORANGE PLUG, BB HANDLE |
| | 1023.00180.00 | BLUE PLUG, BB HANDLE |

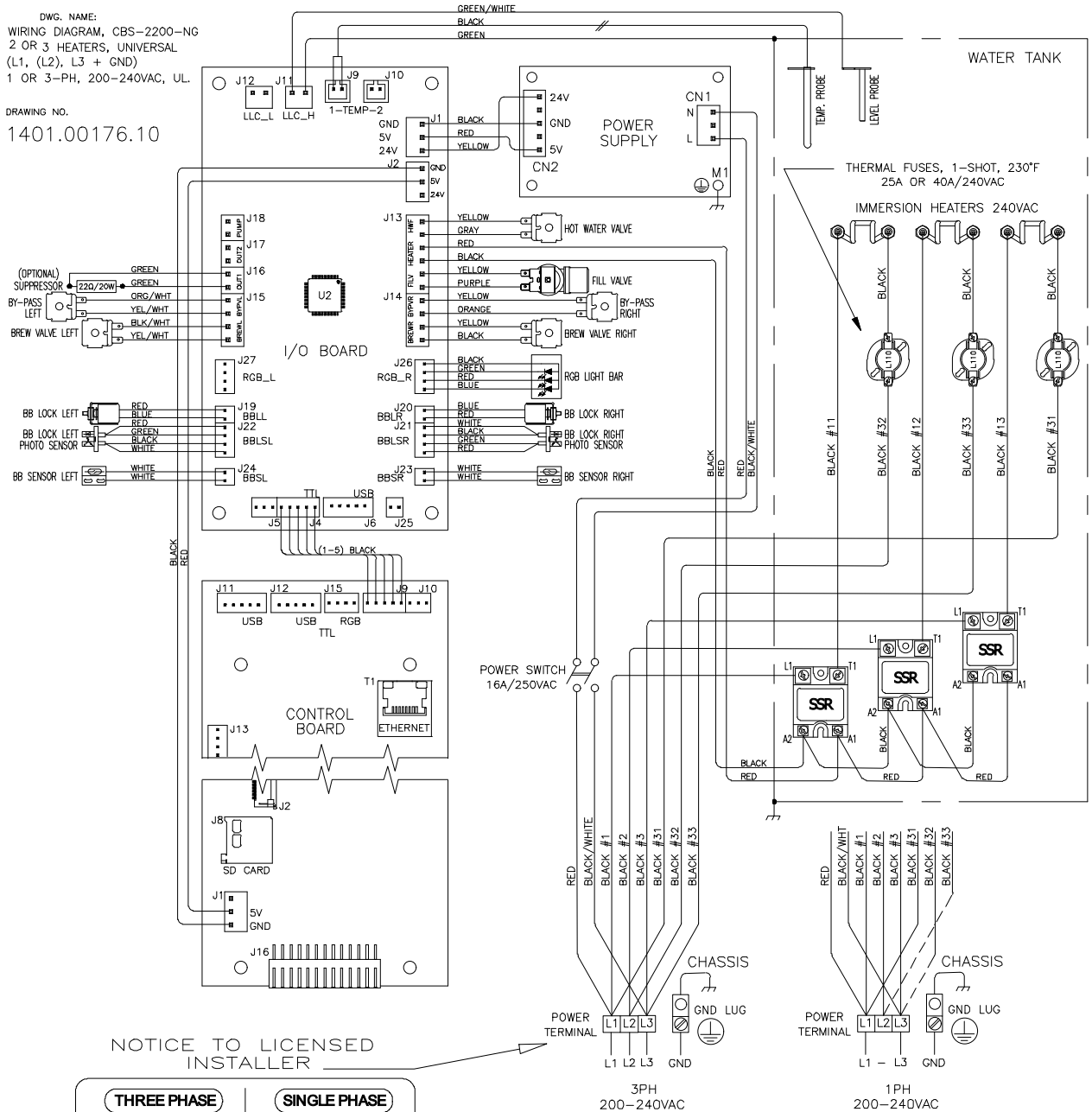
Wiring Diagrams



DWG. NAME:
 WIRING DIAGRAM, CBS-2251-NG, 2 HEATERS,
 (L1, L2(N) + GND), 200-240VAC, UL.
 DRAWING NO. 1401.00180.00

DWG. NAME:
 WIRING DIAGRAM, CBS-2200-NG
 2 OR 3 HEATERS, UNIVERSAL
 (L1, (L2), L3 + GND)
 1 OR 3-PH, 200-240VAC, UL.

DRAWING NO.
 1401.00176.10



NOTICE TO LICENSED INSTALLER

| THREE PHASE | SINGLE PHASE |
|---------------------------|-------------------------------------|
| POWER L1, L2, & L3 | POWER L1 & L3 L2 - NOT CONNECTED |
| L1 - #1, #31 | L1 - #1, #31 |
| L2 - #2, #32 | L2 - #2, #33 |
| L3 - #3, #33 | L3 - #3, #32 |
| POWER TERMINAL CONNECTION | |

CBS-2252NG & CBS-2253NG Field configurable wiring
 Field configurable models are shipped in three phase configuration
 To change to single phase configuration: switch black wire 32 & 33
 (Move wire 32 from L2 to L3. Move wire 33 from L3 to L2)

