

FETCO® USER'S GUIDE & OPERATOR INSTRUCTIONS

FETCO COFFEE BREWER: CBS-1130 EXTRACTOR® V+™



CBS-1131-XV+



CBS-1132-XV+

TABLE OF CONTENTS

Specifications and Requirements	2	Error Codes.....	9
Rough-In Drawings	2	Operator Training.....	10
Electrical and Output Specifications	3	Installation Guide	11
Starting The Brew	4	Brewer Setup	12
Enter Programming.....	4	Parts Diagram CBS-1131XV+	14
Exit Programming & Save.....	4	Parts Diagrams CBS-1132XV+	16
PROGRAMMING MENU LAYOUT	5	CBS-1131XV+ Tank Assembly.....	18
A PROGRAM	6	CBS-1132XV+ Tank Assembly.....	19
B GENERAL.....	7	Wiring Diagrams	21
C INPUTS	8		
D OUTPUTS	8		
E OTHER	8		
F SAVE & EXIT	9		



CONTACT INFORMATION

FETCO® FOOD EQUIPMENT TECHNOLOGIES COMPANY
600 ROSE ROAD
LAKE ZURICH • IL • 60047-0429 • USA

INTERNET: www.fetco.com

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PHONE: (800) 338-2699 (US & CANADA)

(847) 719-3000

FAX: (847) 719-3001

EMAIL: sales@fetco.com

techsupport@fetco.com

PATENTS: WWW.fetco.com/patents

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MARCH 2018

Specifications and Requirements

Water Requirements:

CBS-1130 XV+ 20-75 psig, (138-517kPa) 1½gpm/(5.7lpm)
 Water supplied to hot beverage equipment should be filtered
 Water supplied Hardness >100 TDS (5.5 grain)

Water inlet fitting: 3/8 inch male flare.

Brew Volume: Full Batch Up to 1 gallon/ 3.8 liters per brew

Total Brew Cycle—Factory default setting: 5.5 minutes=[4 minute brew time + 1.5 minute drip delay] (all recipes)

Brew-Process parameters are user controllable for:

Brew Volume, Brew Time, Prewet Percent and Prewet Delay, Drip Delay

Coffee Filter Size:

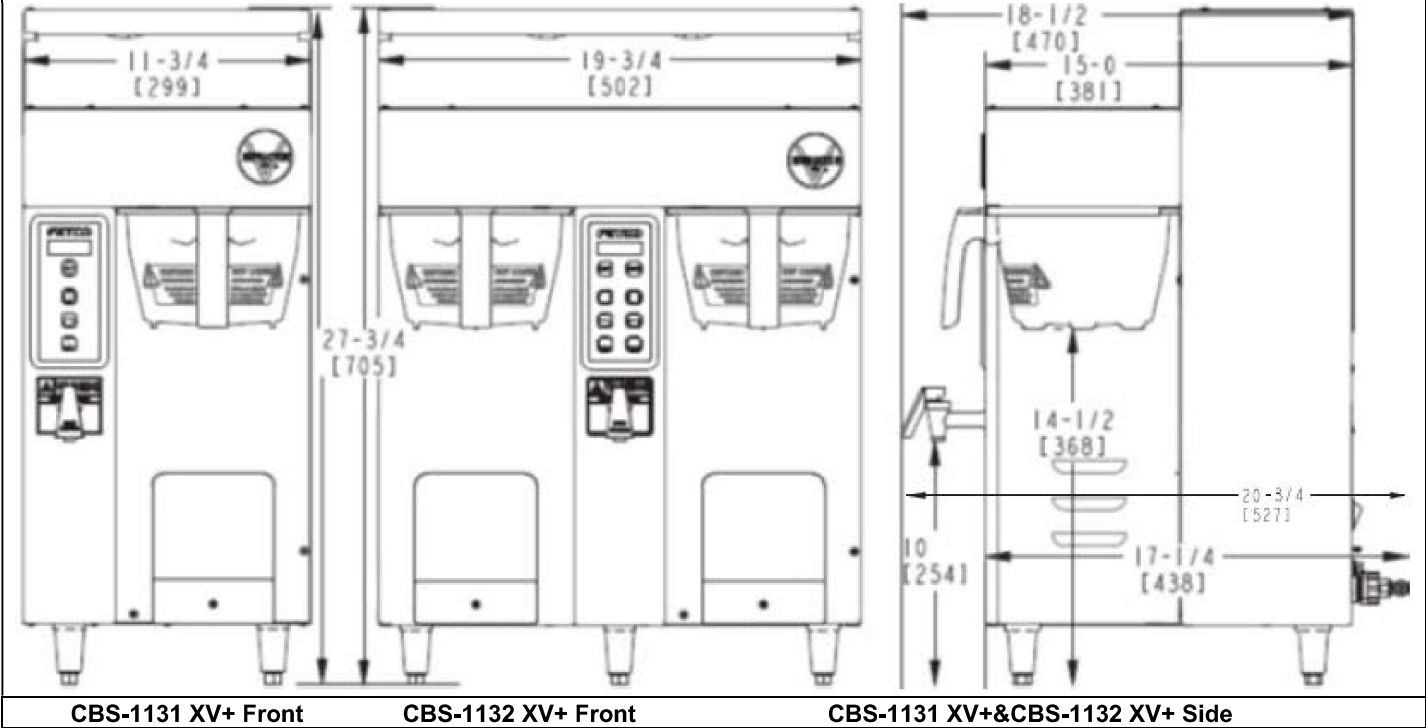
Standard—13" X 5" FETCO # F002

Temperature, as set by factory:

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

Electrical: See electrical configuration chart.

Rough-In Drawings

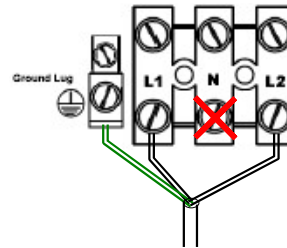
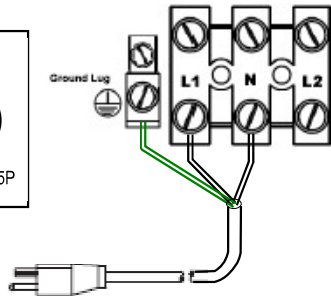
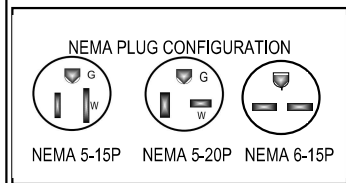


CBS-1131 XV+ Front

CBS-1132 XV+ Front

CBS-1131 XV+&CBS-1132 XV+ Side

WIRING METHODS: REFERENCE ONLY: SEE THE WIRING DIAGRAMS AT BACK OF THIS GUIDE



CBS-1131 XV+ 120-volt models with cord and plug

CBS 1132XV+ models 200-240 volt L1, L2,G
 CBS-1131XV+ models for 200-240 volt

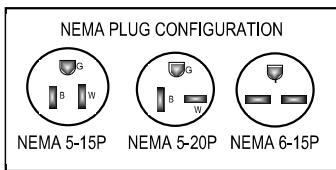
Electrical installation, service and field conversion is to be made only by licensed electrician.
 Disconnect equipment from power supply before service

Electrical and Output Specifications for CBS-1131 XV+ Single 3 Liter 1 Gallon-Coffee Brewers

Domestic USA and Canada CBS-1131 XV+ Standard-Voltage With cUL/UL & NSF-4 Certification								
Configuration Codes	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Brew-Volume/Hour
E113153	1 X 1.5 kW	100-120	1	2+G	NEMA 5-15P	1.6	13.0	3.9 gal/14.8 liters
E113151	1 X 2.3 kW	100-120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liters
E113157	1 X 3.0 kW	200-240	1	2+G	NEMA 6-15P	3.1	13.0	7.7 gal/29.1 liters
Domestic & International Versions CBS-1131 XV+ With cUL/UL & NSF-4 Certification								
E113155	1 X 2.3 kW	200-240	1	2+G	Terminal Block	2.4	10.0	5.8 gal/22 liters
E113191	1 X 3.0 kW	200-240	1	2+G	Terminal Block	3.1	13.0	7.7 gal/29.1 liters
Export/Japan XV+ CBS-1131 With cUL/UL & NSF-4 Certification								
E113180	1 X 2.3 kW	100	1	2+G	Terminal Block	1.7	16.7	3.1 gal/14.0 liters
E113181	1 X 2.3 kW	200	1	2+G	Terminal Block	1.7	8.3	5.0 gal/21 liters
E113182	1 X 3.0 kW	200	1	2+G	Terminal Block	2.2	10.8	7.7 gal/29.1 liters
CE With Internal EMI Filter CBS-1131 XV+ With CE & NSF-4 Certification. Not cUL or UL Listed								
E113169(CE)	1 X 2.3 kW	230	2	L,N,PE	Terminal Block	2.2	9.6	5.8 gal/22 liters
E113167(CE)	1 X 3.0 kW	230	2	L,N,PE	Terminal Block	2.8	12.4	7.7 gal/29.1 liters

Electrical and Output Specifications-for CBS-1132 XV+ Twin 3 Liter 1 Gallon-Coffee Brewers

Domestic USA and Canada CBS-1132 XV+ Field Select Electrical With cUL/UL & NSF-4 Certification								
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Brew-Volume/Hour
E113251	2 X 2.3 kW	200-240	1	2+G	Terminal Block	4.7	19.7	11.0 gal/42.0 liters
E113252	2 X 3.0 kW	200-240	1	2+G	Terminal Block	6.1	25.5	14.3 gal/54 liters
Export/Japan CBS-1132 XV+ With cUL/UL & NSF-4 Certification								
E113291	2 X 2.3 kW	200-240	1	2+G	Terminal Block	4.7	19.7	11.0 gal/42.0 liters
E113291	2 X 3.0 kW	200-240	1	2+G	Terminal Block	6.1	25.5	14.3 gal/54 liters
CE With Internal EMI Filter. CBS-1132 XV+ With CE & NSF-4 Certification. Not cUL or UL Listed								
(CE) E113262	2 X 3.0 kW	230/400	2	2L,N,PE	Terminal Block	5.6	12.4	14.9 gal/56 liters
(CE) E113264	2 X 2.3 kW	230/400	2	2L,N,PE	Terminal Block	4.3	9.6	11.0 gal/42.0 liters
(CE) E113266	2 X 3.0 kW	230	1	L,N,PE	Terminal Block	5.6	24.4	14.3 gal/54 liters
(CE) E113268	2 X 2.3 kW	230	1	L,N,PE	Terminal Block	4.3	18.8	5.8 gal/22 liters

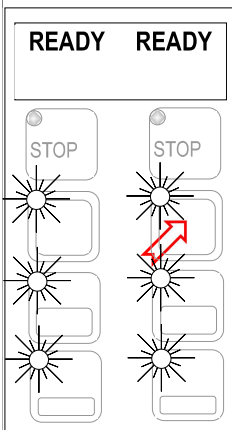


ELECTICAL CONNECTION NOTE

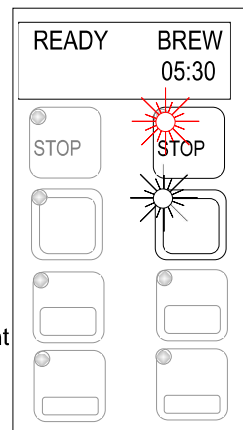
The CBS-1130XV+ 3 liter/1gallon brewers are shipped with either a factory installed cord & plug or a terminal block configuration. Terminal block connection to the electrical mains must be made by a licensed electrician following all local electrical codes. The connection to the terminal block may be with a user supplied cord and plug, or directly connected according to local electrical codes and power requirements of the equipment.

In all cases, any power cord installation is to be connected to a single branch circuit only

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.
3. Slide the brew basket completely into the rails.
4. Place a clean, empty, preheated dispenser under the brew basket.
5. Select a batch & hold the corresponding BREW button in for 1 second to start
6. -STOP button will illuminate,
-Countdown time will display,
-Selected BREW button will flash to indicate brew is in progress.
-All other BREW buttons for that brew head will extinguish.
7. When the brew cycle is finished,
STOP button will extinguish and the BREW button will continue to flash for the amount of time programmed into the DRIP DELAY setting.
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. Pressing top right brew position

Brewing-see #6 above

Enter Programming

Screens shown are for twin brewer. Single brewer will not have menu A4-A6.

There are five menu groups-A-E . See the following pages for the batch parameter definitions and all settings for the brewer

TO ENTER PROGRAMMING

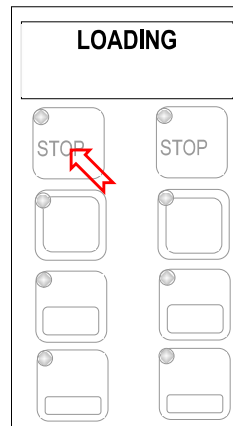
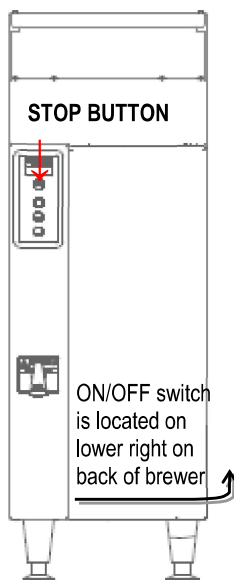
- 1-Turn brewer "OFF" from power switch
 - 2-Turn power switch to "ON"
- ...Screen will initialize and then display digital process notifications
- 3-After Initialization-Red "STOP" Lamp turns on
 - 4-Quickly hold down "STOP" button for 5 seconds

When brewer is In PROGRAMMING MODE
-the screen will display:

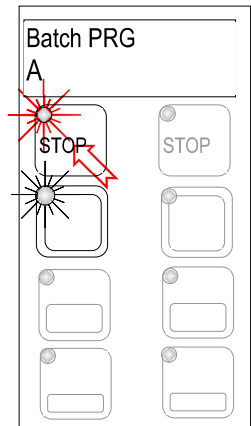
BATCH PRG
A (or B-E)

-Illuminated LED indicates active keypad positions

See the following pages for batch parameter definitions and all settings for the brewer

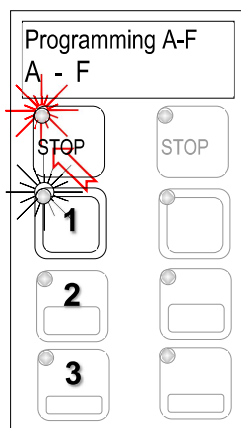


Turn power OFF
Turn power ON
Wait for red LED
PRESS STOP BUTTON
(no need to hold)

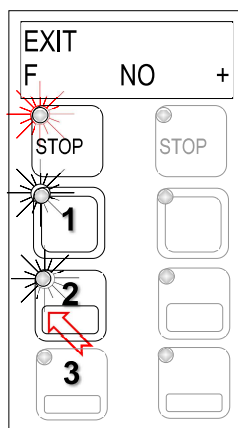


First screen will display
Batch PROGRAMMING-A
Scroll through main menu
topics A-F by pressing
"STOP" button.

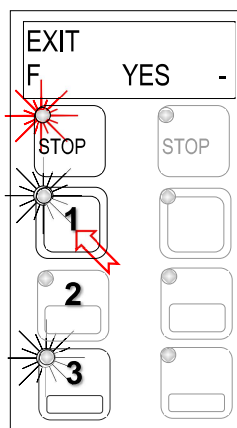
Exit Programming & Save Control Setting Changes



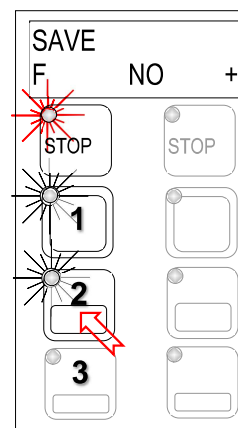
From any screen-
Press STOP button
until the EXIT ("F")
screen appears



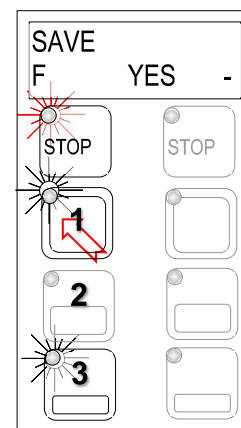
From the "F" screen
Press button **2** to
toggle to the EXIT-
YES screen



From EXIT screen
Press button **1** to
toggle to the SAVE
screen



From SAVE screen
Press button **2** to
toggle to the SAVE-
YES screen

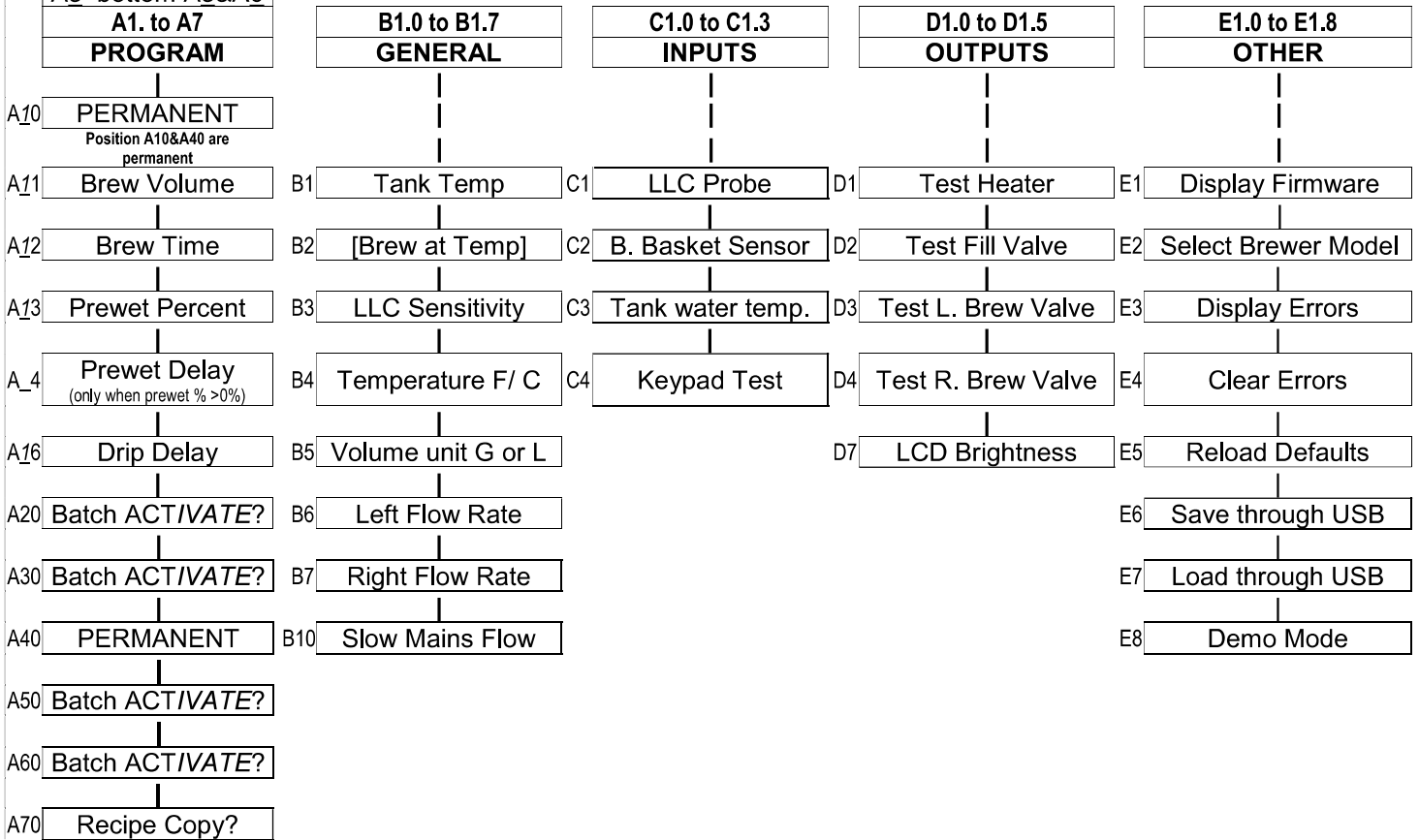


To SAVE and EXIT
Press button **1** to SAVE
your changes and EXIT
to OPERATING MODE

PROGRAMMING MENU LAYOUT

CBS XV+ Series

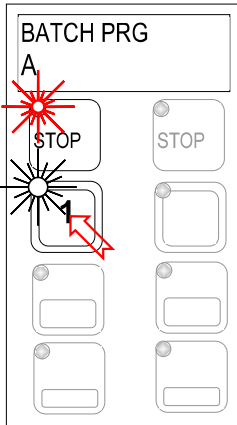
SINGLE TWIN
 A1 top A1&A4
 A2 center A2&A5
 A3 bottom A3&A6



Top left A11 & top right A41 are permanent SEE BOX BELOW FOR ALL "A" MENUS

The A menus [A1-3 or A1-6] correspond to batch buttons [3 or 6] on the touch panel

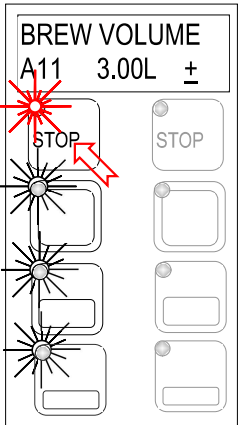
Access the A menus to PROGRAM & make changes to individual menu recipes. Menu settings can be copied
 Menu positions A1 and A4 [top position] are permanent. Menus A2, A3, A5, A6 can be removed by operator if desired



BATCH PRG
A

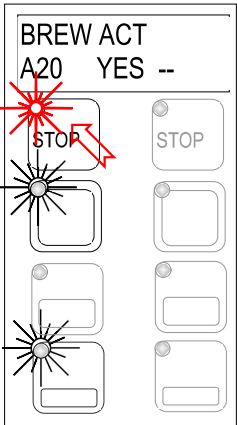
STOP STOP

1



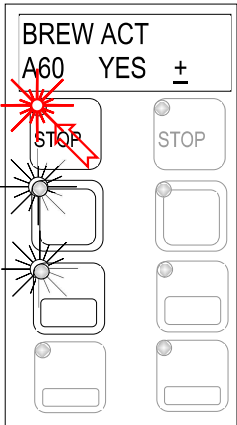
BREW VOLUME
A11 3.00L ±

STOP STOP



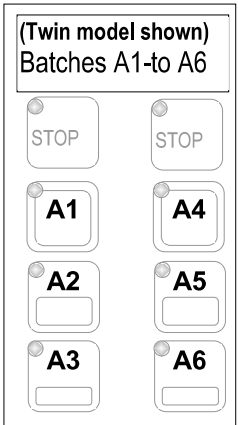
BREW ACT
A20 YES --

STOP STOP



BREW ACT
A60 YES ±

STOP STOP



(Twin model shown)
Batches A1-to A6

STOP STOP

A1 A4

A2 A5

A3 A6

From A PRG screen
Press button 1 to go to the A menu access screen

From A11 screen
Press **STOP** to scroll to A20.
(A1&A4 are permanent)

From A20 screen
Press STOP to scroll through the remaining (3 or 6) "A" menus. Make any changes as required

From A60 screen
Scroll out to remaining A10-to A70 programming keys. See SAVE & EXIT in previous table

For single and twin
Position of batch buttons

A PROGRAM

Menu Features: Batch Parameters

The settings below are shown for the top batch on a single brewer top left button on a twin brewer.
See how to access all A menus on the previous page. Below are the brew settings for default A1 & A2 batches

POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
A11	Batch Volume	0.80gal 3.00liters	0.25 to 1.25 gal 0.95 to 4.70L	0.01G 0.05L	Unit software is in liters; converts to gallon
A12	Brew Time (MIN:SEC)	4:00 minutes	2:00 – 12:00	0.30	Default total brew time is 5:30 minutes
A13	Prewet Perc.	0%	0.00 – 15.0%	1%	Percentage of total brew volume
A14	Prewet Delay (Pause after prewet completes)	0% [1:00 Min]	[0:10 – 5:00]	1:00 min	The time between prewetting and start of brew cycle. This feature appears ONLY if Prewet >0:00
A16	Drip Delay	1:30 mm:ss	0:30 – 6:00 Min.		Time brew basket should remain in place during final drip-out →Drip delay remains “ON” for 1:30 minutes if STOP is pressed during brew†
A20	BATCH ACT A20 YES - NO +	YES (Active)	Middle and Bottom batches A2,3,5,6	Batch on or off	Batches may be individually enabled, rewritten or deactivated
A21	Batch Volume	0.80gal 3.00liters	0.25 to 1.25 gal 0.95 to 4.70L	0.01G 0.05L	Unit software is in liters; converts to gallon
A22	Brew Time (MIN:SEC)	4:00 minutes	2:00 – 12:00	0.30	Default total brew time is 5:30 minutes
A23	Prewet Perc.	0%	0.00 – 15.0%	1%	Percentage of total brew volume
A24	Prewet Delay (Brew pause after prewet completes)	0% [1:00 Min]	[0:10 – 5:00]	1:00 min	The time between prewetting and start of brew cycle. This feature appears ONLY if Prewet >0:00
A25	Drip Delay	1:30 mm:ss	0:30 – 6:00 Min.		Time brew basket should remain in place during final drip-out →Drip delay remains “ON” for 1:30 minutes if STOP is pressed during brew†
Batch Copy	Copy From Batch	A71	A71 1 (1-6)		
	Copy To Batch?	A72	A72.1 (1-6)		

Single Topmost Batch cannot be disabled. TWIN Topmost Batch LEFT & RIGHT cannot be disabled.

Middle and bottom batches may be disabled for single and twin brewer (CBS-1131 XV+ and CBS-1132 XV+)

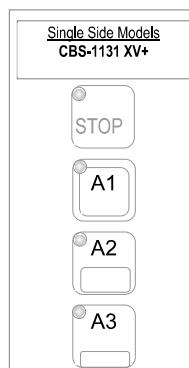
† DRIP DELAY will not activate when STOP is pressed within 5 seconds of starting a brew time

RECIPE Location map

View and change settings for the brew recipes from the “A” screens with the controls in PROGRAMMING.

The uppermost button positions are permanent and will not display programming step A_0.

The table above shows for position A20 that a button position can be made active or inactive. Position A1 does not display this step because it is permanently active



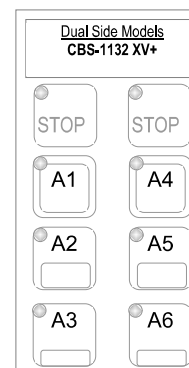
← DISPLAY →

← STOP →

← BATCH A1 →
(permanent)

← BATCH A2 →

← BATCH A3 →



← DISPLAY

← BATCH A4 →
(permanent)

← BATCH A5 →

← BATCH A6 →

B GENERAL Brewer Operation Control Settings, Adjust Brew Flow Rate					
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
B1	Tank Temp.	93° C -or- 200°F NOTE: Equipment is metric by default	70° to 96°C 157°F to 205°F	0.5°C 1.0°F	Chart to correct for high altitude below
B2	Brew at Temp.	"YES"	ON/OFF	YES/NO	SEE NOTE BELOW
B3	LLC Sensitivity	LOW	LOW is "normal" for most water "HIGH" for R.O.	LOW HIGH	Liquid level control sensitivity. High, 1300Ω is for reverse osmosis water or very pure water.
B4	Temperature Scale	°F Fahrenheit	Celsius Fahrenheit	C/F	NOTE: Overwrites user settings (see page 9)
B5	Volume Scale	L LITERS	Gallons/Liters	L/Gal	NOTE: Overwrites user settings (see page 9)
B6	LEFT brew valve F.R. in Liters/Min	CBS-1131&1132 1.55L/0.40G	1.30-1.80Liter 0.34-0.48G	0.50L 0.01G	Adjusts flow rate
B7	RIGHT brew valve F.R. in Liters/Min	CBS-1131&1132 1.55L/0.40G	1.30-1.80Liter 0.34-0.48G	0.50L 0.01G	Adjusts flow rate
B10	Low flow rate from mains	NO	OFF/ON	Toggle +/- YES or NO	Trims fill system for low supply

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

$\frac{\text{Measured Volume}}{\text{Programmed Volume}} \times \text{Current Setting} = \text{New Setting}$	Use this formula to determine flow rate to compensate for minor discrepancies in actual volume versus programmed volume. Enter new setting in B6 or B7
--	--

Use the formula above to compensate and fine-tune brew volume. Brew valve and bypass valve flow rates are in liter/min. Enter the brew valve New Setting value into B6/B7 and save as in the "F" screen (Brew volume is set at position A11)
 HINT: Set lower to increase volume, higher to decrease volume. TIP: Always check flow from supply for fouled water filter

BREW AT TEMPERATURE DEFINITIONS

<p>DEFAULT: BREW AT TEMP: "ON"</p> <p>(FACTORY DEFAULT FOR BREWER) "BREW at TEMP: -Batch will not start if tank temperature is below set point. -Display will show "HEATING" and hot water tank temperature The "BREW START" entry buttons will not illuminate until the hot water tank reaches the selected temperature.</p> <p>Controls allow both sides of dual brewer to operate if one side has an ongoing brew started and the second side brew is selected. Notifications shown on screen: TEXT: HEATING→Tank above 87°C/189°F- will allow brew at low temperature. Coffee flavor may be affected TEXT: L. HEAT→Tank above 76°C/169°F- will allow brew at low temperature. Coffee flavor will be noticeably affected</p> <p>USER SELECTABLE OPTION: BREW AT TEMP: OFF (Not recommended) Unit will operate at cold temperature Allows brewing at any temperature above 77°C/170°F Below 70°C/170°F-the red colored ready lights switch turn off</p>	<p>Hot water tank not at brew temp setpoint.</p> <p>Tank temp→</p> <p>STOP is not lit → BREW START buttons not lit, and are disabled.</p> <p>Buttons will illuminate "READY" when hot water tank temperature is at setpoint</p> <div style="text-align: center;"> <table border="1" style="margin: auto;"> <tr> <td colspan="2">HEATING 160°F</td> </tr> <tr> <td>STOP</td> <td>STOP</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </table> </div>	HEATING 160°F		STOP	STOP				
HEATING 160°F									
STOP	STOP								

[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

C INPUTS Brewer Sensors and Keypad					
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
C1	LLC Probe continuity	Direct read	Reading of tank water resistivity in TDS	≈850- LOW ≈1600-HIGH	Nominal values
C2	Brew Basket Sensor	Direct read	YES or NO		
C3	Tank Temp.	Direct read	Hot water tank temperature		Actual values
C4	Keyboard Test	Calibrate	Checks buttons under membrane cover	YES/NO	Follow directions on the touch screen

D OUTPUTS Test Valves and Heaters; Set screen brightness					
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
D1	Heater Test	Press button 2 to test (button 1 stops test)	Activates valve Default is 10 sec..	Toggle +/- OFF or ON	Energizes Heater(s) WARNING! Service use only.
D2	Fill Valve Test	Press button 2 to test (button 1 stops test)	Activates valve Default is 10 sec.	Toggle +/- OFF or ON	Press To Test
D3	Left Valve Test	Press button 2 to test (button 1 stops test)	Activates valve Default is 10 sec.	Toggle +/- OFF or ON	Runs valve to verify flow. NOTE: Have container under brew basket.
Single series displays LEFT side only RIGHT Valve display is only for CBS-1132 XV+ twin side brewer.					
D4	Right Valve Test	Press button 2 to test (button 1 stops test)	Activates valve Default is 10 sec.	Toggle +/- OFF or ON	Press To Test
D5	LCD Brightness	Brightness=8	0-15	1	Adjust LCD screen brightness only-Not for LEDs under buttons

E OTHER Software & Code View and Settings					
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
E1	Display Firmware	1.0.1744			Displays current version
E2	Select Model	CBS-1131 XV+ OR CBS-1132 XV+ Will need reboot	Scroll to brewer model Save&Exit	CBS_1131; CBS_1132; CBS_1151; CBS_1152	NOTE: Overwrites all user settings (See page 9)
E3	Display Errors	Lists up to six codes, in order	1: ; 2: ;3:;4: ;5: ;6: 1=Newest/6=Oldest LAST six errors only	Newest=last Oldest=first	See Error Code Chart for references
E4	Reset Errors FACTORY USE ONLY.	NO +		Toggle +/- YES or NO	NOTE: Always contact FETCO Technical Service for errors (800)338-2699
Resetting error codes should be after completing the service and factory diagnostics and correcting any brewer faults NOTE ☞ Clear error codes by cycling the brewer “OFF” then “ON”. See Page 9.					
E5	(Reload) DEFAULTS	Reset to default of base model	Will need reboot	Toggle +/- YES or NO	COMPLETELY OVERWRITES ALL USER SETTINGS
E6	USB Data Save	Save data to USB			
E7	Load From USB	Plug in USB flash-drive device.	Will need reboot		
E8	DEMO Mode	DEMO ON/OFF	Will need reboot		Demonstrates the controls for training. Brewer will not brew when in demo mode. Reset in E8 to “OFF” to exit

F SAVE & EXIT

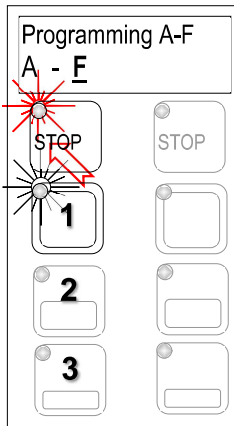
Saving changes and exiting PROGRAMMING

The brewer will save changes only from the "F" menu. **DO NOT** reboot brewer or toggle ON/OFF-exit as below. DO NOT attempt to save by rebooting (turning power OFF then ON). All changes made will be discarded and brewer will remain in the existing default settings

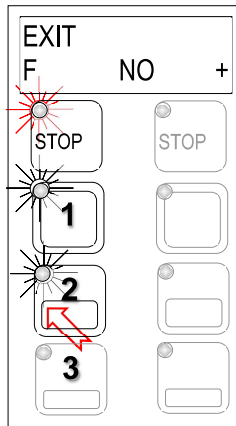
TO EXIT PROGRAMMING & HOW TO SAVE CONTROL SETTING CHANGES

HOW TO SAVE CHANGES AND EXIT-*The brewer is in PROGRAMMING mode.*

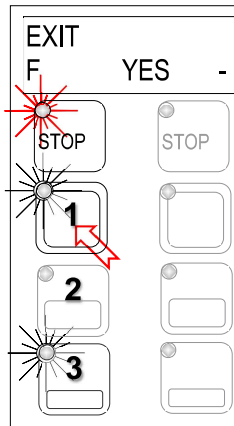
You may exit programming at any time. After programmed settings are saved, the brewer exits PROGRAMMING mode and returns to regular brew operations. Settings are saved only when brewer returns to OPERATING MODE



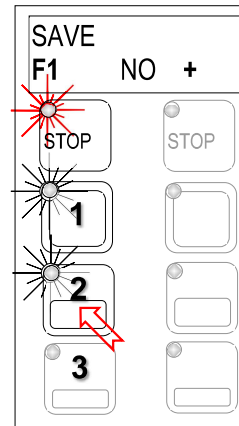
From any screen-
Press STOP button
until the EXIT ("F")
screen appears



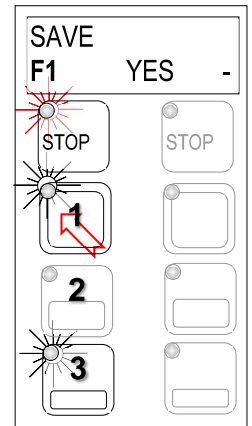
From the "F" screen
Press button **2** to
toggle to the EXIT-
YES screen



From EXIT screen
Press button **1** to
toggle to the SAVE
screen



From SAVE screen
Press button **2**, to
toggle to the SAVE-
YES screen



To SAVE and EXIT
Press button **1** to
SAVE your changes
and EXIT to
OPERATING MODE


NOTE: User Settings will be erased and overwritten to factory default settings by the following five programming changes

- 1) When setting or changing units of display for the tank temperature (F Fahrenheit or C Celsius). **(SETTING B4)**
- 2) When setting or changing units of display for the volume (G gallons, L liters). **(SETTING B5)**
- 3) When setting brewer model →The software sets equipment to brewer defaults **(SETTING E2)**
- 4) When resetting (Reloading) DEFAULTS **(SETTING E5)**
- 5) When loading from USB (Reloads to defaults) **(SETTING E7)**

Error Codes

DO NOT CLEAR ERROR CODES UNTIL ERROR IS IDENTIFIED AND/OR CORRECTED

→Contact 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
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 power up.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter...)
101	Error on refill- Tank did not refill within expected time.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter...)
201	Heater open, high limit thermostat, or Solid State Relay (SSR) fault	Failure of: heating element, SSR, high Limit or low voltage	Check and replace heating elements if necessary.
255	Touch pad error	Usually from longer than 2 min contact. Or faulty reassembly after service	Restart , if still fault: reload software. If mechanical: reassemble correctly
NO BSKT		Brew basket must be in place This is a SAFETY FEATURE	Insert brew basket into brewer rails to enable brewer

Operator Training

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

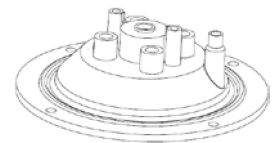
Pay particular attention to the following areas:

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

Cleaning & Maintenance

After Each Brew:

1. Dispose of grounds and rinse brew basket.
2. Never strike a 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.

Safety Notes

1. Professional installation is required. This appliance is manufactured only for commercial use
2. Operational requirements and maintenance for commercial cooking appliances differ from household appliances.
3. Operators must be trained for this equipment and must understand the use, maintenance and hazards.
4. Access to the service area is restricted to persons having safety/hygiene knowledge and practical experience of the coffee brewer. This appliance must be installed in locations where it can be overseen by adult trained personnel.
5. Do not attempt to move hot beverage equipment once it is filled. Drain equipment before moving.
6. FETCO commercial coffee brewers prepare large amounts of coffee or tea in a single batch using very hot water
7. Commercial coffee brewers provides very hot water from the spray head, brew basket and faucet when it is pulled.
8. Coffee brewers may continue to dispense very hot water from the mechanically operated faucet after the electronic touchpad is completely disabled by turning off the power switch on the lower back of the unit, or unplugging the unit.
9. For safety, the brewer control locks the brew basket for 5.5 minutes after starting the brew.
10. Never attempt to defeat the factory set (default) time that the brew basket is locked for safety from start of brew.

Keep these instructions for training and future reference.

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. Select and install appropriate legs for 3-liter or 1-gallon setup. Leg sets are shipped inside the brew basket
3. Some FETCO CBS-1100 XV+ series equipment has user configurable dispenser locator-see instructions.
4. Utilize only qualified beverage equipment service technicians for service and installation.
5. Always have an empty dispenser under spray head of all coffee brewing equipment-including when at idle
6. 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 for connections

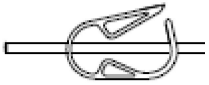

Plumbing:

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.
9. Usable on all hot beverage and cold beverage equipment is a WATTS® SD-2 or SD-3.
10. 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-1131XV+Single	3.5 gal 13.2 liter		
CBS-1132XV+Twin	6.4 gal 24 liter	PINCH SHUT To drain tank & service brewer	

Brewer Setup

NOTE-Assemble legs after unpacking the brewer and before connection to utilities
 Legs are sent from factory inside brew basket. Attach legs before installing

1) Attach legs for 1 Gallon / 3 Liter dispensing



STANDARD WITH UNIT

2-1/2" legs -
 Attach this length for
 1 Gallon dispenser or 3 liter airpot.

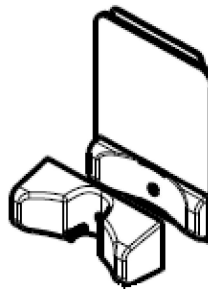
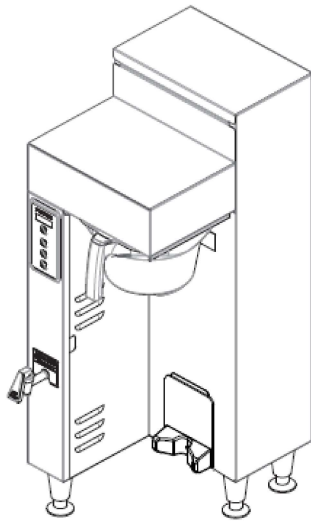


1" legs -
 Attach this length for 3 Liter air pot configuration
 (Purchase separately as optional kit).

2) Verify brewer model and set model number if necessary .

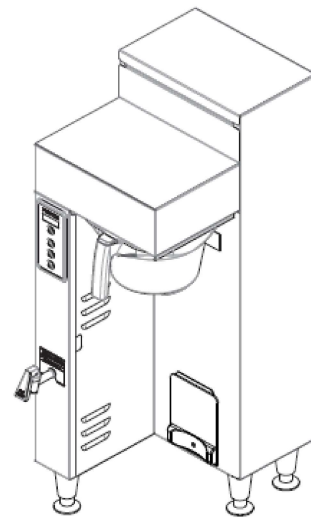
To set model: Enter PROGRAMMING MODE
 Go to OTHER (E) (Page 8)
Go to position E2 and select model
 Be certain to SAVE new settings (Page 9)

3) Adjust dispenser locator for either 3 Liter / 1 Gallon dispensing



Set Dispenser Locator
 ← Shown with **1 gallon
 dispenser locator**
-(Factory installed)

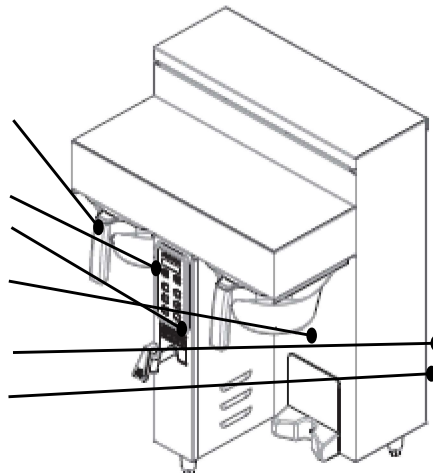
Shown with **3 liter air pot
 Locator** →
-(User option)



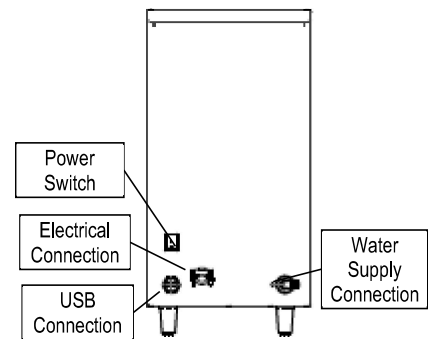
LAYOUT OF THE BREWER

Operation and service

Brew basket
 Touch-screen for brewer
 operation
 Hot Water Faucet
 Air pot or Dispenser Locator
 (Two for twin side)
 Layout of the brewer
 Operation and service



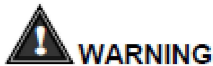
For installing brewer



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.**



WARNING

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



	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
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.

Labels and warnings for hot beverage equipment

For BACK PANEL of equipment (1046.00035.00)

Parts Diagram CBS-1131XV+

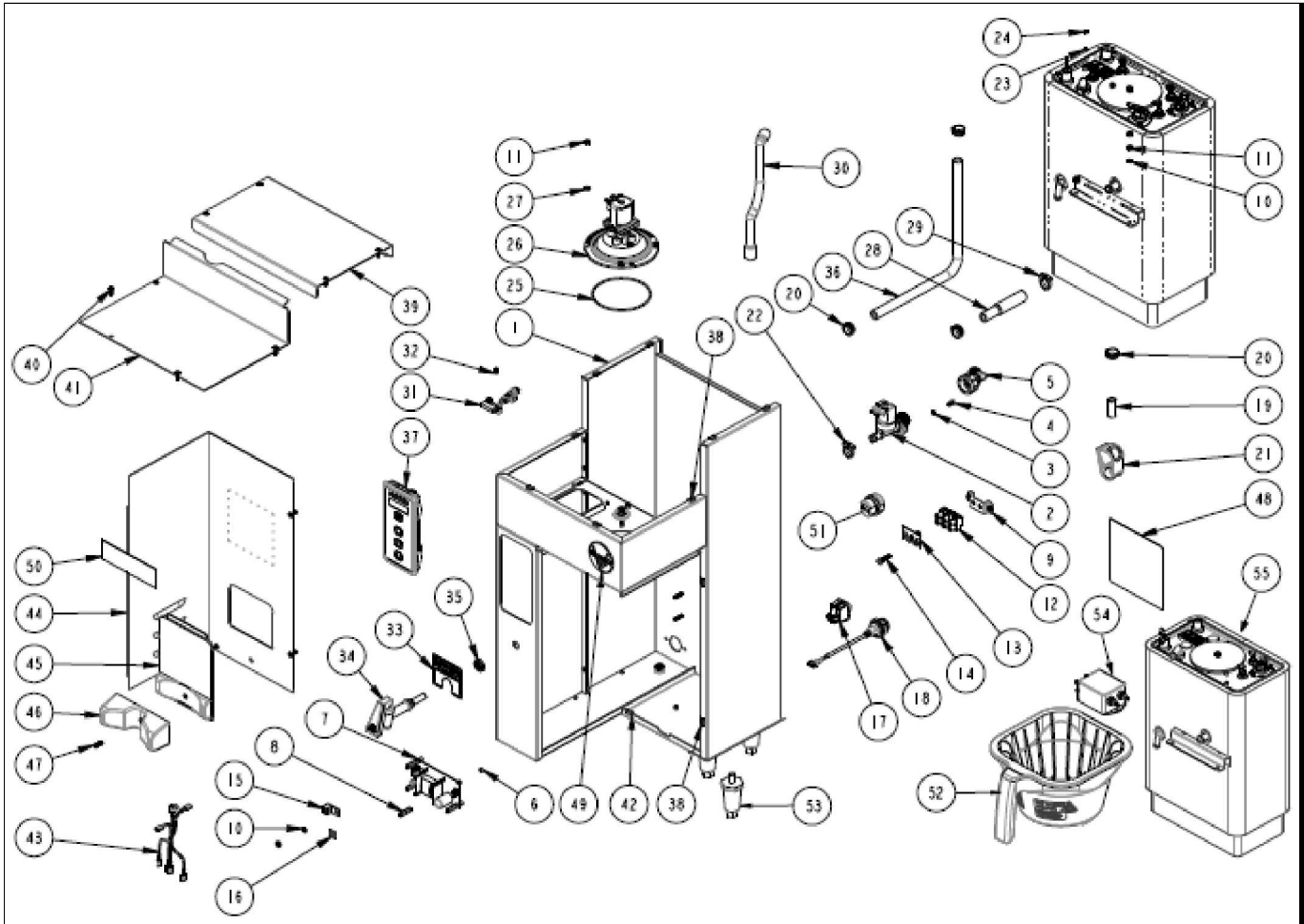


Table of Variables for CBS-1131XV+ Models			
SKU No.	TANK ASSY	WIRING DIAGRAM.	STRAIN RELIEF
E113151	1104.00082.01	1401.00144.00	1086.00008.00
E113153	1104.00083.01	1401.00144.00	1086.00008.00
E113155	1104.00085.01	1401.00151.00	1086.00008.00
E113157	1104.00086.01	1401.00145.00	1086.00008.00
E113167	1104.00086.01	1401.00157.00	1086.00029.00
E113169	1104.00085.01	1401.00157.00	1086.00029.00
E113180	1104.00082.01	1401.00150.00	1086.00008.00
E113181	1104.00085.01	1401.00150.00	1086.00008.00
E113182	1104.00086.01	1401.00150.00	1086.00008.00
E113191	1104.00086.01	1401.00151.00	1086.00008.00
E113192	1104.00085.01	1401.00151.00	1086.00008.00

Ref	Qty	Part Number	Description	Drawing 1101.00341.00, CBS-1131XV+
1	1	1111.00087.00	WELDMENT BODY, CBS-1131 XV+	
2	1	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC	
3	2	1083.00005.00	LOCKWASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER	
4	2	1082.00010.00	SCREW, M4x10 ZINC-PLATED PAN HD. PHILLIPS MACHINE.	
5	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE	
6	8	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG	
7	1	1052.00001.00	POWER SUPPLY, 90-264VAC/24VDC, 1.8A	
8	4	1029.00012.00	SPACER, .25" HEX X 1" LG, FEM #4-40 THREAD	
9	1	1112.00246.00	WELDMENT BRACKET TERMINAL BLOCK, 3 POLE	
10	6	1083.00011.00	LOCK WASHER, #8 SCREW SIZE, INTERNAL TOOTH	
11	12	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW	
12	1	1052.00022.00	EUROSTRIP HE10 TERMINAL BLOCK., 3 POLE, 50AMP, 18-8	
13	1	1052.00025.00	MARKING PLATE	
14	1	1082.00082.00	SCREW, PHILLIP HD., 8-32 THREAD	
15	1	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM	
16	1	1044.00012.00	LABEL GROUND, CE	
17	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC	
18	1	1058.00055.00	USB CONNECTOR	
19	1	1025.00058.00	TUBE, 9/16"OD X 5/16"ID X 25.00"LG	
20	4	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP	
21	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL	
22	1	1086.00001.00	CLAMP, HOSE, 15.0-17.2 DIA RANGE	
23	1	1083.00009.00	LOCKWASHER #6 SCREW , INTERNAL TOOTH	
24	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED	
25	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50	
26	1	1102.00203.01	SPRAY HEAD, SMALL, NO VENT, ASSEMBLY	
27	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL	
28	1	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE	
29	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON	
30	1	1024.00098.00	VENT TUBE, XTS & XV+	
31	1	1102.00113.00	SWITCH, REED, ASSEMBLY	
32	2	1029.00006.00	NUT, FINGER, #4-40 NYLON	
33	1	1046.00051.00	LABEL, "WARNING, EXTREMELY HOT WATER"	
34	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM	
35	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS	
36	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 13.25"LG, HOT WATER VALVE	
37	1	1102.00375.00	ASSEMBLY, FRONT PANEL, CBS-1100 SINGLE	
38	10	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLACK FINISH	
39	1	1001.00360.00	COVER, TOP, CBS-1131	
40	11	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG	
41	1	1001.00361.00	COVER, UPPER BASE, CBS-1131	
42	1	1084.00024.00	NUT, CLIP ON (J-NUT), #6-32.	
43	1	1402.00098.01	HARNESS, LOW AMP, CBS-1131 XV+, UL	
44	1	1112.00461.00	WELDMENT, RIGHT COVER, CBS-1130 XV+	
45	1	1102.00259.00	LOCATOR ASSEMBLY,L3S-10, GRAY	
46	1	1023.00221.00	ADAPTER FOR AIRPOT, GRAY	
47	1	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS	
48	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"	
49	1	1041.00031.00	LABEL, XV+ LOGO	
50	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"	
51	1	SEE PARTS	CORD STRAIN RELIEF	
52	1	B014218BN2	PLASTIC BREW BASKET: STANDARD-INCLUDED WITH ALL EQUIPMENT	
52†	1	B003218B1	OPTIONAL STAINLESS STEEL BREW BASKET	
53*	3	1073.00019.00	ONE INCH LEGS [FOR 3 LITER BREWER CONFIGURATION] [OPTIONAL]	
53†	3	1073.00016.00	2-1/2 INCH LEGS [FOR 1 GALLON BREWER CONFIGURATION]	
54	1	1052.00029.00	EMI FILTER	
55	1	1104.00082.01	TANK ASSY,1 X 2.3KW/120VAC,	
55	1	1104.00083.01	TANK ASSY,1 X 1.5KW/120VAC,	
55	1	1104.00086.01	TANK ASSY,1 X 3.0KW/240VAC	

*STANDARD-INCLUDED WITH ALL EQUIPMENT †OPTION ACCESSORY FOR PURCHASE

Parts Diagrams CBS-1132XV+

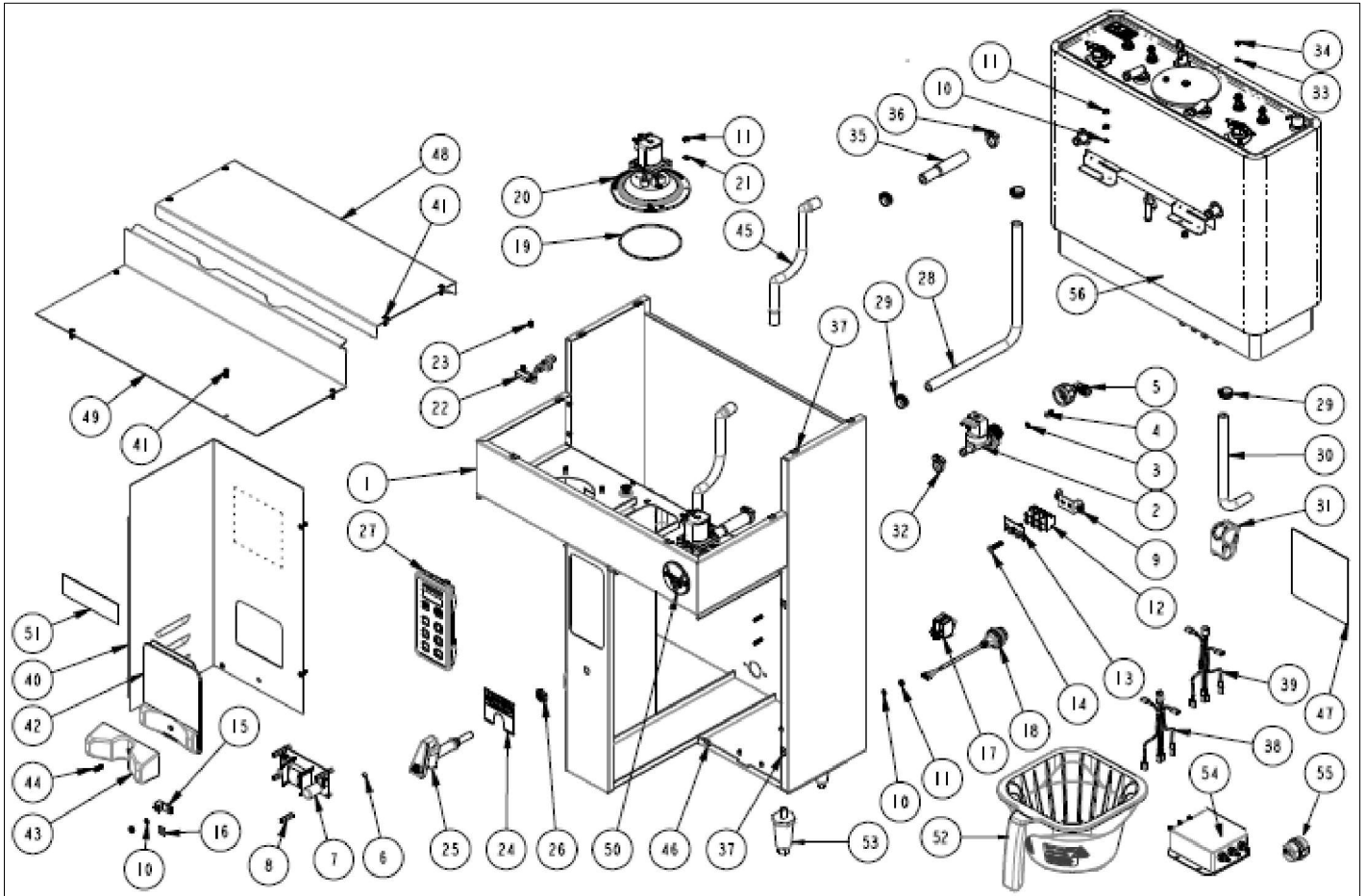
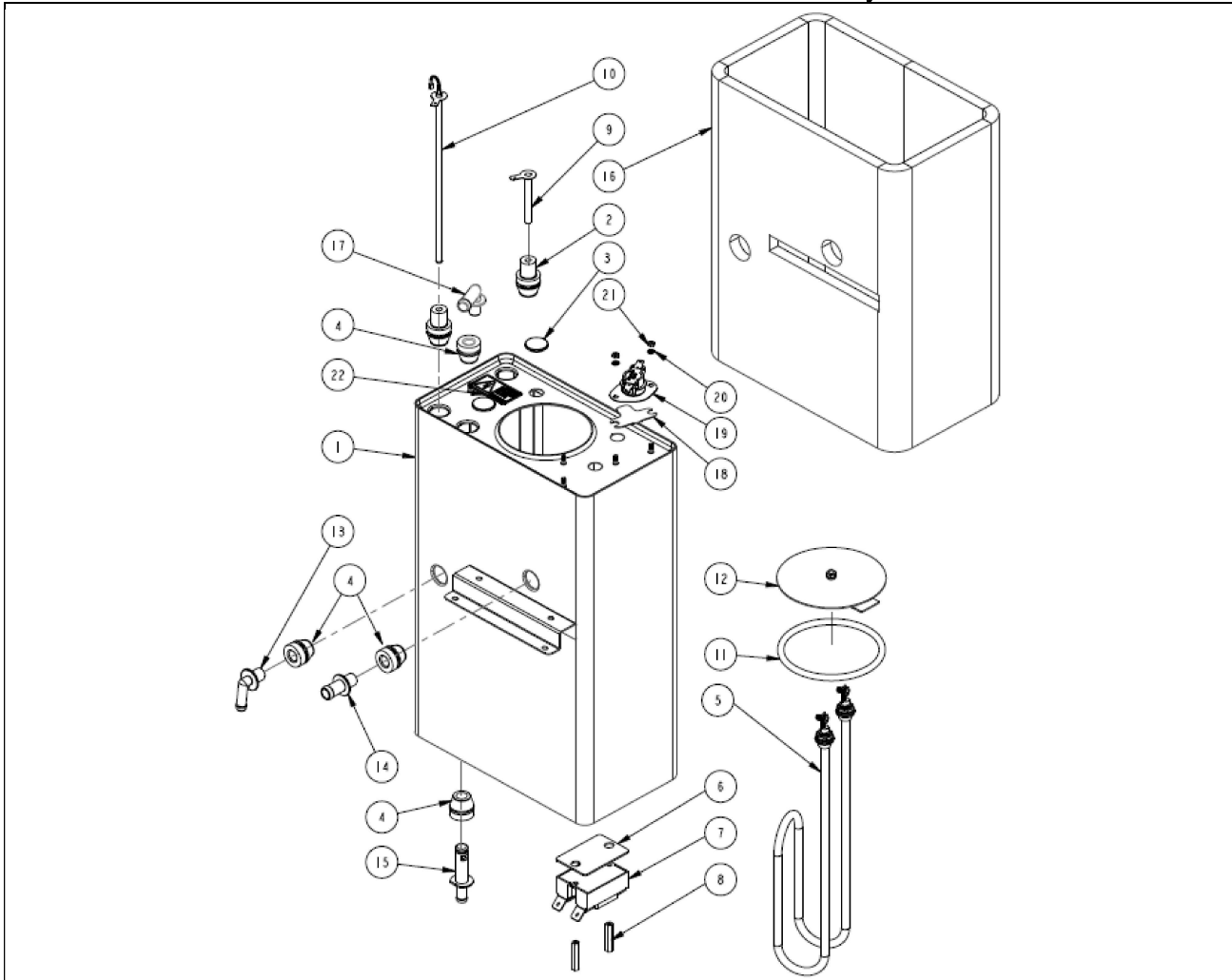


TABLE OF VARIABLES FOR CBS-1132XV+ MODELS			
SKU No.	TANK ASSY	WIRING DIAGRAM.	STRAIN RELIEF
E113251	1104.00057.01	1401.00139.00	1086.00008.00
E113252	1104.00052.01	1401.00139.00	1086.00008.00
E113262	1104.00052.01	1401.00158.00	1086.00029.00
E113264	1104.00057.01	1401.00158.00	1086.00029.00
E113266	1104.00052.01	1401.00158.00	1086.00029.00
E113268	1104.00057.01	1401.00158.00	1086.00029.00
E113291	1104.00052.01	1401.00149.00	1086.00029.00
E113292	1104.00057.01	1401.00149.00	1086.00008.00

Ref#	Qty	Part number	Description	Drawing 1101.00340.00 CBS-1132 XV+
1	1	1111.00085.00	WELDMENT BODY, CBS-1132 XV+	
2	1	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC	
3	2	1083.00005.00	INTERNAL TOOTH LOCKWASHER, M4 18-8	
4	2	1082.00010.00	SCREW, M4x10 ZINC-PLATED PAN HD. PHILLIPS MACHINE.	
5	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE	
6	8	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG	
7	1	1052.00001.00	POWER SUPPLY, 90-264VAC/24VDC, 1.8A	
8	4	1029.00012.00	SPACER, .25" HEX X 1" LG, FEM #4-40 THREAD	
9	1	1112.00246.00	WELDMENT BRACKET TERMINAL BLOCK, 3 POLE	
10	5	1083.00011.00	INTERNAL TOOTH LOCKWASHER, #8 SCREW SIZE,	
11	15	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW	
12	1	1052.00022.00	EUROSTRIP HE10 TERMINAL BLOCK., 3 POLE, 50AMP, 18-8	
13	1	1052.00025.00	PLATE, MARKING	
14	2	1082.00082.00	SCREW, PHILLIP HD., 8-32 THREAD	
15	1	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM	
16	1	1044.00012.00	LABEL GROUND, CE	
17	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC	
18	1	1058.00055.00	USB CONNECTOR	
19	2	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50	
20	2	1102.00203.01	SPRAY HEAD, SMALL, NO VENT, ASSEMBLY	
21	8	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL	
22	2	1102.00113.00	SWITCH, REED, ASSEMBLY	
23	4	1029.00006.00	NUT, FINGER, #4-40 NYLON	
24	1	1046.00051.00	LABEL, "WARNING, EXTREMELY HOT WATER"	
25	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM	
26	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS	
27	1	1102.00372.00	ASSEMBLY, FRONT PANEL, CBS-1100 TWIN	
28	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 13.25"LG, HOT WATER VALVE	
29	5	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP	
30	1	1025.00071.00	TUBE, 9/16"OD x 5/16"ID x 16.75"LG.	
31	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL	
32	1	1086.00001.00	CLAMP, HOSE, 15.0-17.2 DIA RANGE	
33	1	1083.00009.00	INTERNAL TOOTH LOCKWASHER, #6 SCREW	
34	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED	
35	2	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE	
36	2	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON	
37	10	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLACK FINISH	
38	1	1402.00098.01	HARNESS, LOW AMP, CBS-1131 XV+, UL	
39	1	1402.00098.02	HARNESS ADDITION, LOW AMP, CBS-1132-XV+, UL	
40	1	1112.00461.00	WELDMENT, RIGHT COVER, CBS-1130 XV+	
41	11	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.	
42	2	1102.00259.00	LOCATOR ASSEMBLY,L3S-10, GRAY	
43	2	1023.00221.00	ADAPTER FOR AIRPOT, GRAY	
44	2	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS	
45	2	1024.00098.00	VENT TUBE, XTS AND XV+	
46	1	1084.00024.00	NUT, CLIP ON (J-NUT), #6-32	
47	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"	
48	1	1001.00346.00	COVER TOP, CBS-1132	
49	1	1001.00347.00	COVER, UPPER BASE, CBS-1132	
50	1	1041.00031.00	LABEL, XV+ LOGO	
51	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"	
52*	2	B014218BN2	PLASTIC BREW BASKET: STANDARD-INCLUDED WITH ALL EQUIPMENT	
52†	2	B003218B1	STAINLESS STEEL BREW BASKET- OPTIONAL	
53†	3	1073.00019.00	ONE INCH LEGS [FOR 3 LITER BREWER CONFIGURATION] OPTIONAL	
53*	3	1073.00016.00	2-1/2 INCH LEGS [FOR 1 GALLON BREWER CONFIGURATION]	
54	1	1052.00027.00	EMI FILTER	
55	1	SEE TABLE	CORD STRAIN RELIEF	
56	1	1104.00052.01	TANK ASSEMBLY, CBS-1132 XV+ 2 X 3KW/240VAC	
56	1	1104.00057.01	TANK ASSEMBLY, CBS-1132 XV+ 2 X 2.3KW/240VAC	

*STANDARD-INCLUDED WITH ALL EQUIPMENT †OPTION ACCESSORY FOR PURCHASE

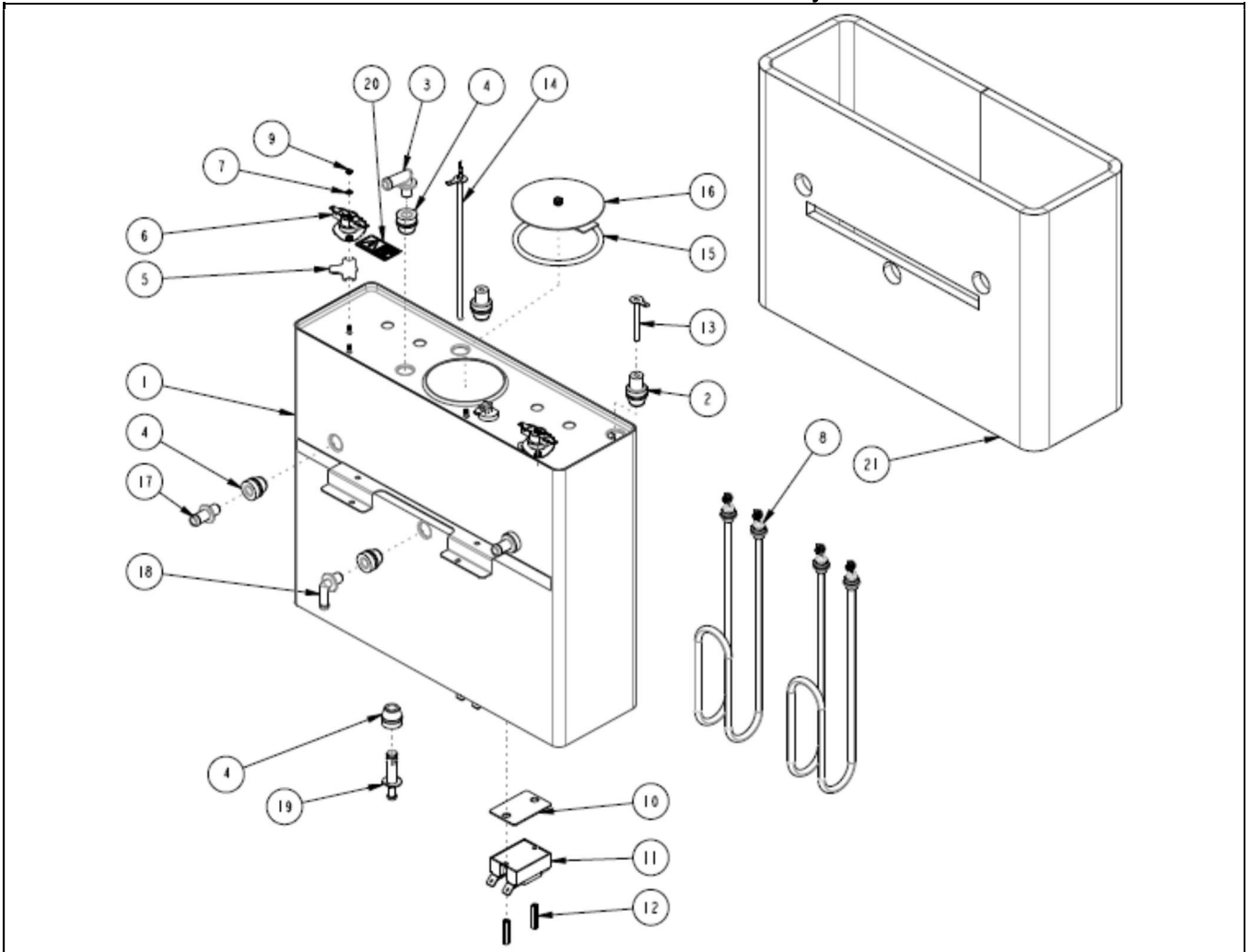
CBS-1131XV+ Tank Assembly



TANK ASSY, CBS-1131 XV+ Drawing number 1104.00082.01

REF	QTY	Part number	Description
1	1	1114.00102.00	WELDMENT TANK TWO HEATERS, GROMMET
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	2	1024.00054.00	GROMMET, SILICONE PLUG
4	4	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	1	1107.00018.00	HEATER ASSEMBLY, IMMERSION 3.0kW/240VAC
5	1	1107.00019.00	HEATER ASSEMBLY, IMMERSION 2.3kW/120VAC
5	1	1107.00021.00	HEATER ASSEMBLY, IMMERSION 1.5kW/120VAC
6	1	1003.00140.00	ALUMINUM BRACKET FOR SSR
7	1	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC
8	2	1081.00042.00	STANDOFF, 1/4" HEX
9	1	1112.00002.00	PROBE WELDMENT, WATER LEVEL 2.25" LG
10	1	1102.00161.00	PROBE ASSEMBLY, TEMP. AND LLC, 8" LONG
11	1	1024.00007.00	O-RING, DASH #344, TANK COVER
12	1	1102.00007.00	TANK COVER ASSEMBLY
13	1	1023.00183.00	FITTING, ELBOW
14	1	1023.00167.00	FITTING, BREW, GROMMET DESIGN
15	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
16	1	1022.00063.00	TANK INSULATION
17	1	1023.00212.00	FITTING, VENT
18	1	11003.00005.00	BRACKET, SINGLE SHOT THERMOSTAT
19	1	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
20	2	1083.00009.00	LOCKWASHER, #6 SCREW , INTERNAL TOOTH
21	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
22	1	1044.00004.00	LABEL, DANGER, HIGH VOLTAGE

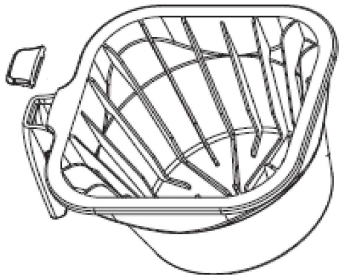
CBS-1132XV+ Tank Assembly



CBS-1132 XV+ Hot Water Tank Drawing 1104.00052.01

Ref#	Qty	Part number	Description
1	1	1114.00081.00	WELDMENT TANK CBS-1132, GROMMET DESIGN
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	2	1023.0212.00	FITTING VENT
4	6	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	2	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
6	2	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
7	4	1083.00009.00	LOCKWASHER, #6 SCREW , INTERNAL TOOTH
8	2	1107.00020.00	HEATER ASSEMBLY, IMMERSION 2300W/240VAC
8	2	1107.00018.00	HEATER ASSEMBLY, IMMERSION 3000W/240VAC
9	4	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
10	2	1003.00140.00	ALUMINUM BRACKET FOR SSR
11	2	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC
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
15	1	1024.00007.00	O-RING, DASH #344, TANK COVER
16	1	1102.00007.00	TANK COVER ASSEMBLY
17	2	1023.00167.00	FITTING, BREW, GROMMET DESIGN
18	1	1023.00183.00	FITTING ELBOW
19	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
20	1	1044.00004.00	LABEL, WARNING-HIGH VOLTAGE
21	1	1022.00064.00	INSULATION TANK

Brew Basket Parts

STANDARD Plastic Brew Basket															
Part Number B014218BN2 – Complete Plastic Brew Basket	CBS-1131 XV+ & CBS-1132XV+														
<p>Brown colored insert is standard</p> <p>→</p> <p>Brew basket handle plug for polymeric brew baskets is available in optional colors.</p>															
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 20%;">Part Number</th> <th style="width: 80%;">Plug Insert color</th> </tr> </thead> <tbody> <tr> <td>1023.00195.00</td> <td>BROWN PLUG, BB HANDLE</td> </tr> <tr> <td>1023.00194.00</td> <td>BLACK PLUG, BB HANDLE</td> </tr> <tr> <td>1023.00190.00</td> <td>RED PLUG, BB HANDLE</td> </tr> <tr> <td>1023.00191.00</td> <td>GREEN PLUG, BB HANDLE</td> </tr> <tr> <td>1023.00192.00</td> <td>ORANGE PLUG, BB HANDLE</td> </tr> <tr> <td>1023.00180.00</td> <td>BLUE PLUG, BB HANDLE</td> </tr> </tbody> </table>	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
Part Number	Plug Insert color														
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1023.00192.00	ORANGE PLUG, BB HANDLE														
1023.00180.00	BLUE PLUG, BB HANDLE														

OPTIONAL Stainless-Steel Brew Basket			
Ref#	Qty	Part Number	Description
		B003218B1	Complete Stainless-Steel Brew Basket
1	1	1112.00128.00	BB WLDMNT 13" X 5", .218 DIA HOLE
2	1	1046.00025.00	BREW BASKET WARNING LABEL
3	1	1082.00040.00	SCREW, 1/4-20 X .5, FL HD, PH., W/NYLN
4	1	1009.00006.00	WIRE BASKET
5	1	1102.00064.00	HANDLE W/MAGNET ASY, BLACK
	Optional colored handle	1102.00065.00	HANDLE W/MAGNET ASY, RED
	Optional colored handle	1102.00066.00	HANDLE W/MAGNET ASY, GREEN
	Optional colored handle	1102.00067.00	HANDLE W/MAGNET ASY, ORANGE

1102.00203.01 Small Spray Assembly Parts CBS-1131 XV+ & CBS-1132XV+			
REF	QTY	PART NUMBER	DESCRIPTION
1	1	1102.00020.01	SPRAY ASSEMBLY-NO VENT
2	1	1102.00019.00	CASCADE SPRAY DOME
3	1	1023.00295.00	SPRAY HEAD ADAPTER
4	1	1023.00252.00	COIL ADAPTER
5	1	1024.00002.00	O-RING
6	1	1057.00072.00	DISPENSE COIL, 24VDC
7	2	1082.00068.00	SCREW M3.9X13 CHEESE PH. T/FORM
8	4	1082.00069.00	SCREW, 8-18 x 1/2", SS, TF/PH/PHIL
9	1	1057.00038.00	DIAPHRAGM
10	1	1057.00040.00	PLUNGER
11	1	1057.00051.00	CONICAL SPRING
12	1	1024.00063.00	O-RING,LOWER 3 15/16" X 3/32"

Wiring Diagrams

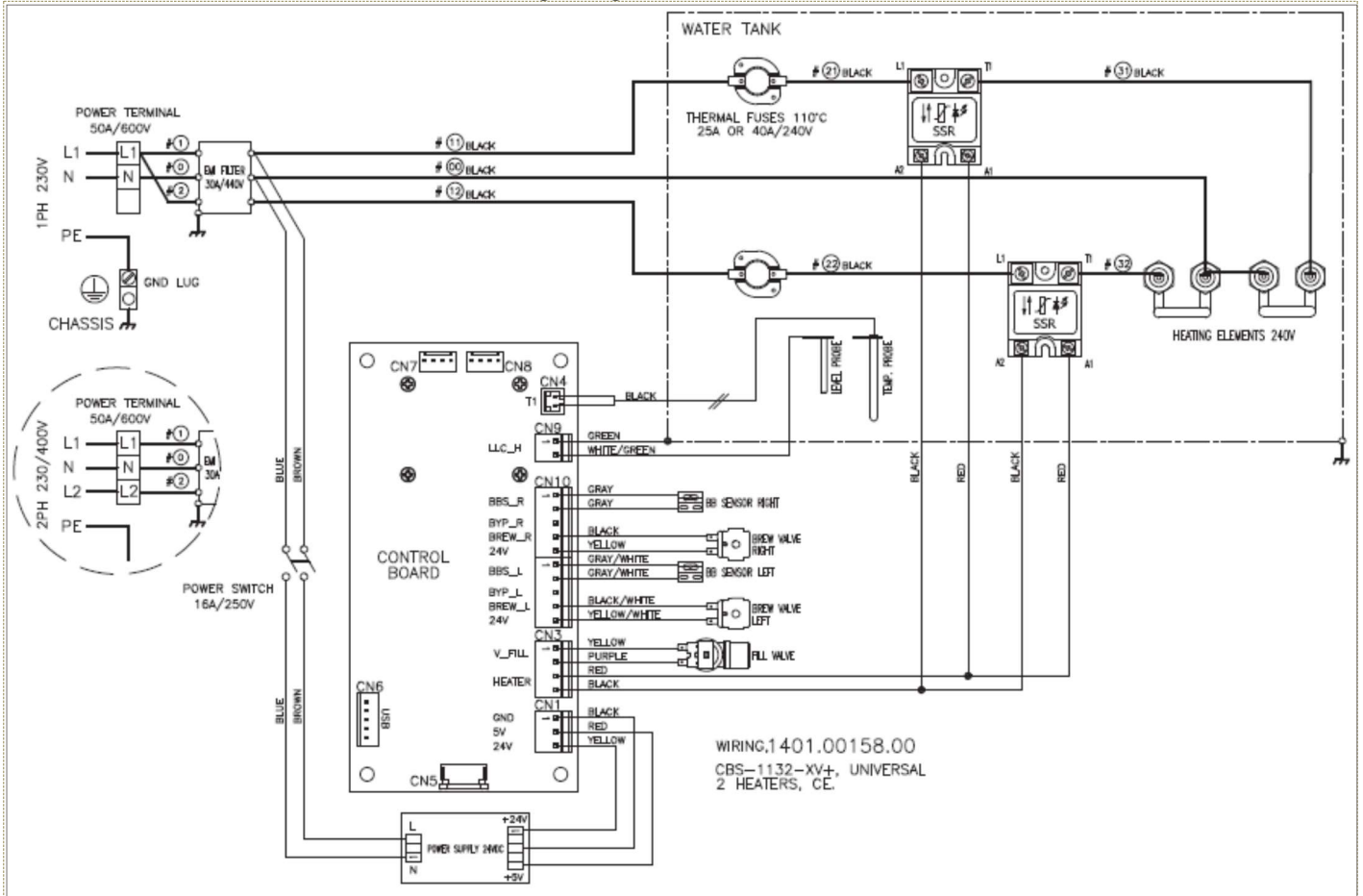


TABLE OF VARIABLES		
SKU	SKU DESCRIPTION:	Wiring Schematic
E113151	CBS-1131-XV+, 1Ph, 2+G, 2.3kW/120VAC, 100-120VAC	1401.00051.00
E113153	CBS-1131-XV+, 1Ph, 2+G, 1.5kW/120VAC, 100-120VAC	1401.00051.00
E113155	CBS-1131-XV+, 1Ph, 2+G, 2.3kW/240VAC, 200-240VAC, EXPORT	1401.00095.00
E113157	CBS-1131-XV+, 1Ph, 2+G, 3.0kW/240VAC, 200-240VAC	1401.00053.00
E113167	CBS-1131-XV+, 1Ph, L,N,PE, 3kW/240VAC, 230VAC, CE	1401.00079.00
E113169	CBS-1131-XV+, 1Ph, L,N,PE, 2.3kW/240VAC, 230VAC, CE	1401.00079.00
E113172	CBS-1131-XV+, 1Ph, 3+G, 2 X 1.7kW/120VAC, 120/208-240VAC	1401.00091.00
E113173	CBS-1131-XV+, 1Ph, 3+G, 2 X 2.3kW/120VAC, 120/208-240VAC	1401.00091.00
E113180	CBS-1131-XV+, 1Ph, 2+G, 2.3kW/120VAC, 100VAC, J Int	1401.00094.00
E113181	CBS-1131-XV+, 1Ph, 2+G, 2.3kW/240VAC, 200VAC, J Int	1401.00094.00
E113182	CBS-1131-XV+, 1Ph, 2+G, 3.0kW/240VAC, 200VAC, J Int	1401.00094.00
E113191	CBS-1131-XV+, 1Ph, 2+G, 3.0kW/240VAC, 200-240VAC, EXPORT	1401.00095.00
E113251	CBS-1132-XV+, 1Ph, 2+G, 2 X 2.3kW/240VAC, 200-240VAC,	1401.00050.00
E113252	CBS-1132-XV+, 1Ph, 2+G, 2 X 3kW/240VAC, 200-240VAC	1401.00050.00
E113254	CBS-1132-XV+, 1Ph, 2+G, 2 X 2.3kW/240VAC, 220-240VAC, EXPORT	1401.00085.00
E113262	CBS-1132-XV+, 2Ph, 2L,N,PE, 2 X 3kW/240VAC, 230/400VAC, CE	1401.00078.00
E113264	CBS-1132-XV+, 2Ph, 2L,N,PE, 2 X 2.3kW/240VAC, 230/400VAC, CE	1401.00078.00
E113266	CBS-1132-XV+, 1Ph, L,N,PE, 2 X 3kW/240VAC, 230VAC, CE	1401.00078.00
E113268	CBS-1132-XV+, 1Ph, L,N,PE, 2 X 2.3kW/240VAC, 230VAC, CE	1401.00078.00
E113291	CBS-1132-XV+, 1Ph, 2+G, 2 X 3.0kW/240VAC, 200-240VAC, INTL	1401.00085.00

