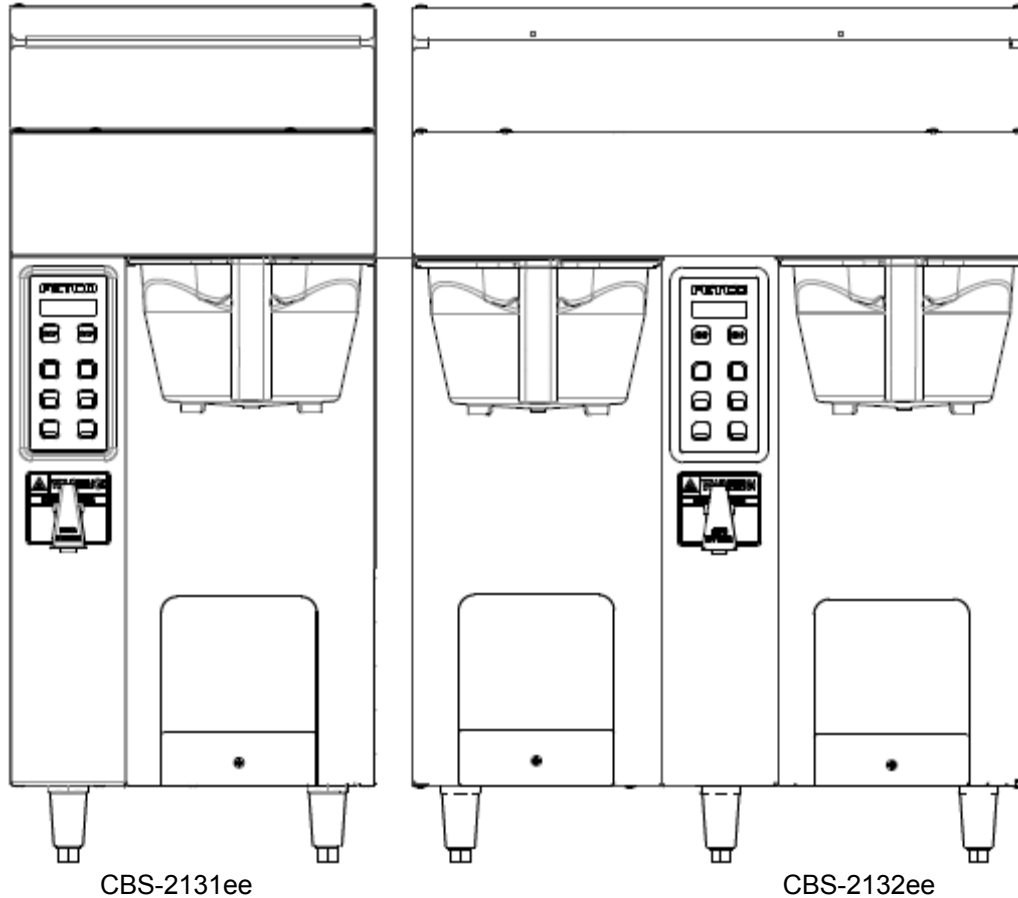


FETCO® User's Guide and Operator Instructions

www.fetco.com

FETCO Coffee Brewer: CBS-2130ee Manual Extractor



CBS-2131ee

CBS-2132ee

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PXxX REV:000 JULY 2017

Specifications and Requirements

Water Requirements:

CBS-2130XTS: 20-75 psig, (138-517kPa) 2 gpm (7.60 lpm)
 Water supplied to hot beverage equipment should be filtered
Water inlet fitting is a 3/8 inch male flare.

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

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

Coffee Filter Size:

13" X 5" — standard FETCO # F002

Electrical: See electrical configuration chart.

Temperature, as set by factory:

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

Specifications-Electrical and Output Configurations

For qualified service technicians

These specifications apply to FETCO CBS-2131EE & CBS-2132EE manufactured as of January 2016

CBS-2130ee USA and Canada

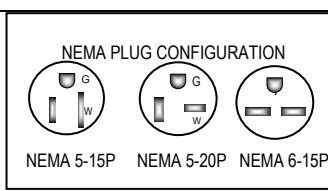
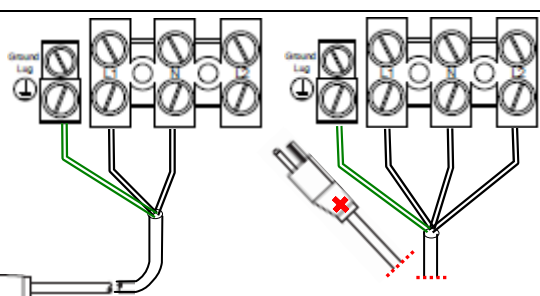
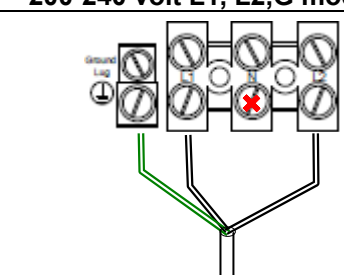
CBS_2131EE—Single		Single-Voltage			Cord and Plug/Two wire electrical			
Configuration Codes	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Brew-Volume/Hour (3 liters per batch)
E2131ee	1 X 1.5 kW	100 - 120	1	2+G	NEMA 5-15P	1.6	13.0	3.9 gal/14.8 liters
E2131e	1 X 2.3 kW	100 - 120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liters
E213157	1 X 3.0 kW	200 - 240	1	2+G	NEMA 6-15P	3.1	13.0	7.7 gal/29.1 liters

CBS_2132XTS—Twin		Single-Voltage			Terminal Block			
Configuration Code	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Brew-Volume/Hour (3 liters per batch)
E2132ee	2 X 2.3 kW	200-240	1	2+G	Terminal Block	4.7	19.7	11.5 gal/43.5
E2132ee	2 X 3.0 kW	200-240	1	2+G	Terminal Block	6.1	25.5	14.0 gal/53 liters

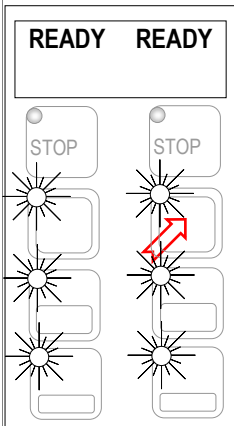
Please see wiring diagrams located in back pages for installation notes.

CBS_2131XTS—Single		Field configurable, Dual-Voltage Three wire plus ground electrical						
Configuration Codes	Heater Configuration	Voltage	Phase	Wires	Electrical Connection	KW	Amp Draw	Brew-Volume/Hour (3 liters per batch)
E213172	1 X 1.7 kW	120	1	2+G	NEMA 5-15P	1.8	14.7	4.4 gal/16.7 liter
(*Optional)	2 X 1.7 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	3.5	14.7	8.7 gal/33 liter
E213173	1 X 2.3 kW	120	1	2+G	NEMA 5-20P	2.4	19.7	5.8 gal/22 liter
(*Optional)	2X 2.3 kW	(120/208-240)	1	(3+G)	Hardwire L1,L2,N+G	4.7	19.7	11.0gal/41.6 liter

*Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/208-240 VAC
 User selectable for optional, dual in-series heater configuration: DO NOT WIRE L2 to neutral. The optional configuration requires three wire plus ground.

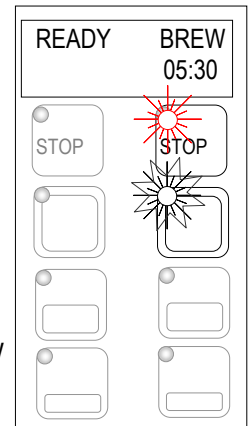
CBS-2131ee From Factory 120 volt models	CBS-2131ee *Field installed Option 120/208-240 volt models	ALL CBS-2132ee and one model CBS-2131ee 200-240 volt L1, L2,G models
 <p>NEMA PLUG CONFIGURATION</p> <p>NEMA 5-15P NEMA 5-20P NEMA 6-15P</p>	 <p>OPTIONAL 2 HEATER ONLY</p>	
<p>All CBS 2131ee</p> <p>SKU E2131ee; E2131ee SKU E2131ee; E2131ee</p>	<p>SKU E213172; E213173</p>	<p>SKU E2131ee; (single) SKU E2132ee E2132ee (dual)</p>

TO START BREW



Brewing

1. Turn the power switch on.
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 will extinguish.
7. When the brew cycle is finished, the 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.



Dual Brewer ready to brew. Pressing top right brew position

Brewing-see #6 above

TO ENTER PROGRAMMING

Screens shown are for dual 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"
- 3-Quickly hold down "STOP" button for 5 seconds

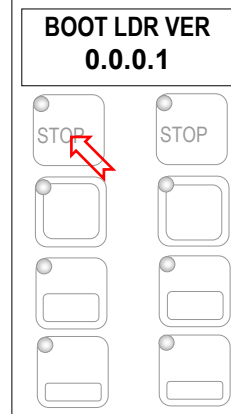
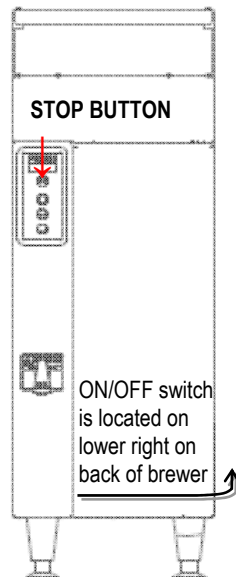
...Screen will initialize and then display digital process notifications

In PROGRAMMING MODE
-the screen will display:

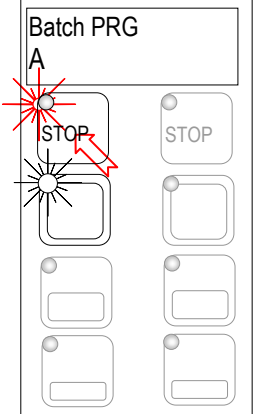
| BATCH PRG |
| ABTCH PRG |

-Illuminated LED indicates active keypad positions

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

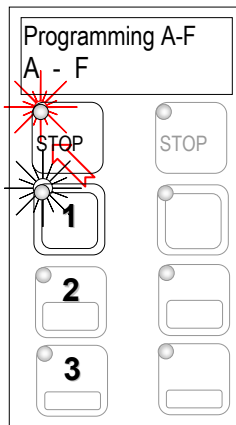


Turn power OFF
Turn power ON
And quickly hold STOP
button down for 5 sec.

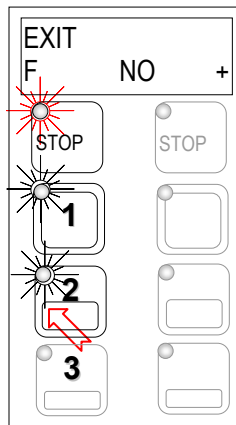


First screen will display
for PROGRAMMING-A
Scroll through main
menu topics by pressing
"STOP" button.

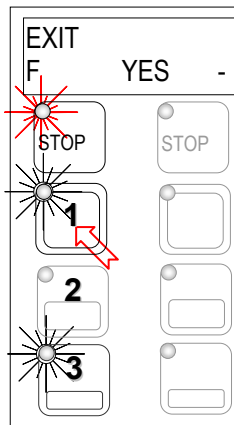
TO EXIT PROGRAMMING & SAVE CONTROL SETTING CHANGES



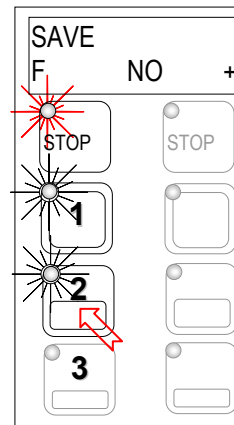
From any screen-
Press STOP button
until the EXIT ("F")
screen appears



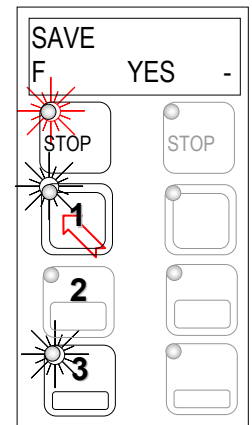
From the "F" screen
Press button **2** to
toggle to the EXIT-
YES screen



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

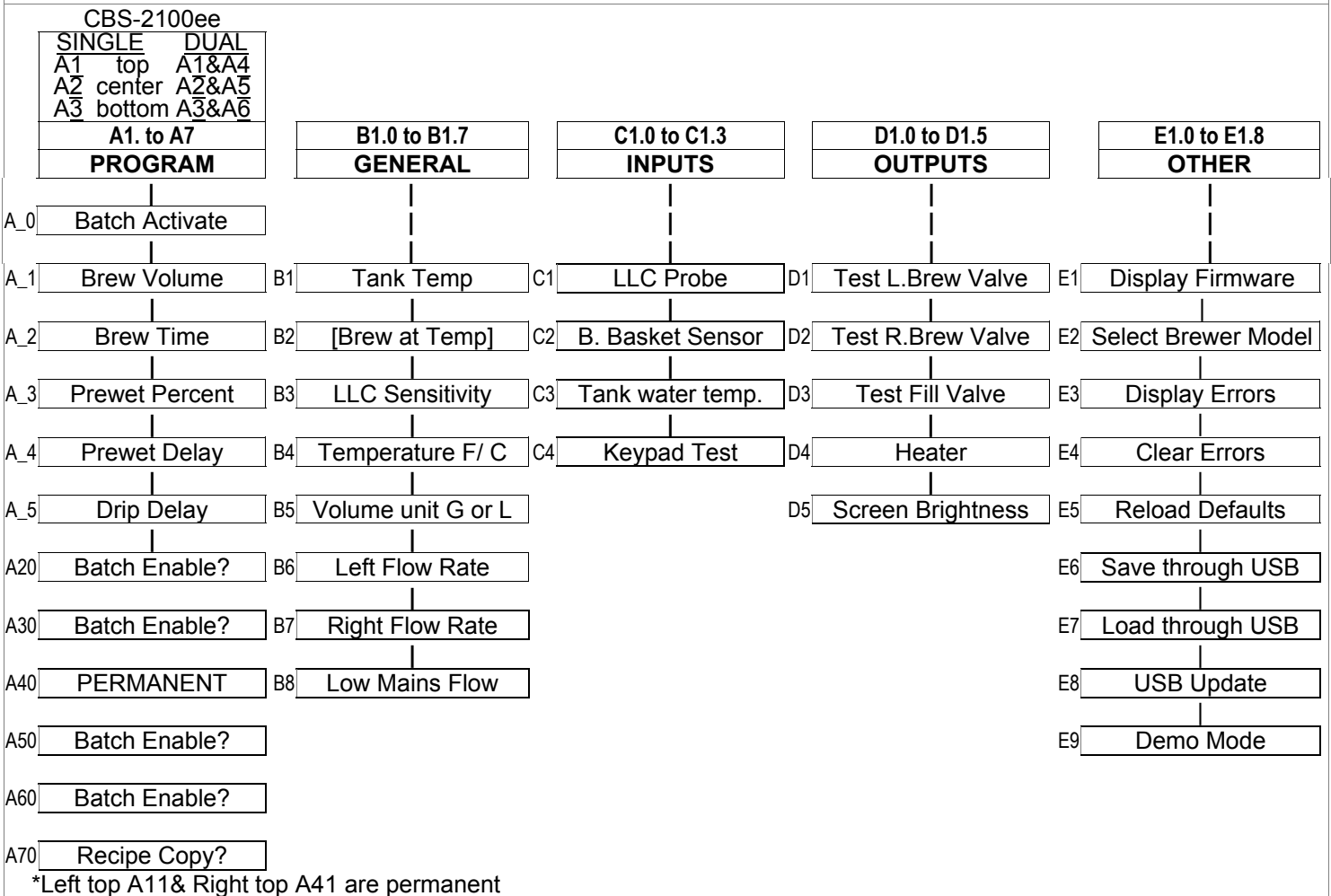


From SAVE screen
Press button **2** to
toggle to the SAVE-
YES screen



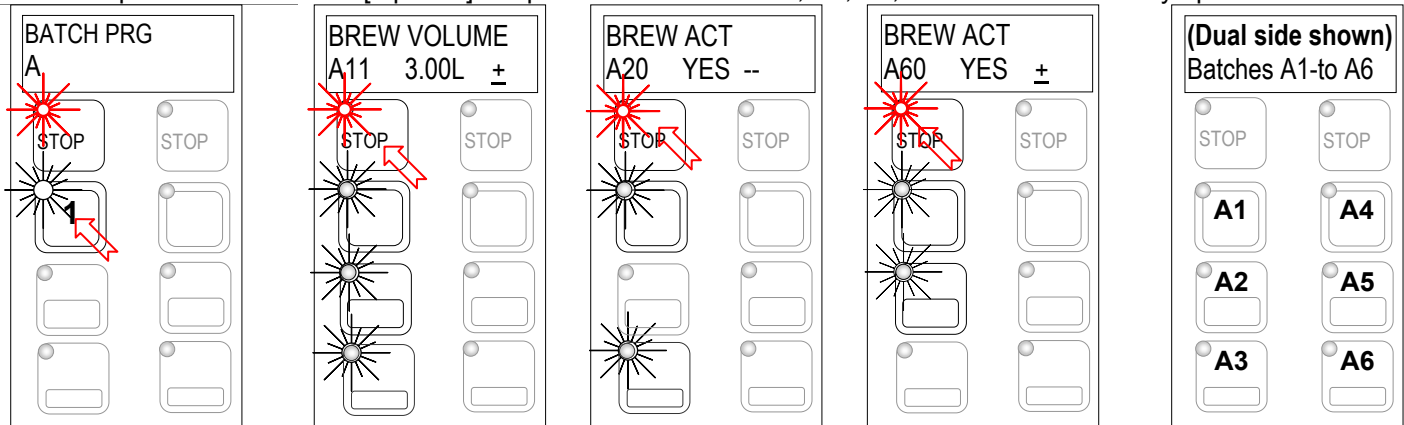
To SAVE and EXIT
Press button **1** to
SAVE your changes
and EXIT

PROGRAMMING MENU LAYOUT . MENU GLOSSARY



The A [1-3 or 1-6] menus correspond to the [3 or 6] batch buttons 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 [topmost] are permanent. Menus A2, A3, A5, A6 can be removed by operator if desired



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 changes as required

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

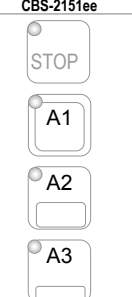
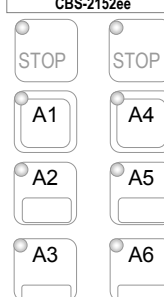
For single and dual
Position of batch buttons

A Screens PROGRAM		Menu Features: Batch Parameters			
The settings below are shown for the top batch on a single brewer top left button on a dual 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	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
A15 This is a Safety Feature	Drip Delay	1:30 mm:ss	0:30 – 6:00 Min.		Time that brew basket remains locked 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	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 (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 This is a Safety Feature	Drip Delay	1:30 mm:ss	0:30 – 6:00 Min.		Time that brew basket remains locked 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)		
*Topmost Batch cannot be disabled. (SINGLE Brewer CBS-2131Ee) *Topmost Batch LEFT & RIGHT Side cannot be disabled. (TWIN Brewer CBS-2132Ee) **Middle and bottom batches may be disabled for single and dual brewer (CBS-2131Ee CBS-2132Ee)					

RECIPE Location map

Viewing and changing settings for the brew recipes is 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 in position A20 that a button position can be made active or inactive. Position A1 does not display this step

<p style="font-size: small;">Single Side Models CBS-2131ee CBS-2151ee</p> 	<p>←DISPLAY→</p> <p>←STOP→</p> <p>←BATCH A1→ (permanent)</p> <p>←BATCH A2→</p> <p>←BATCH A3→</p>	<p style="font-size: small;">Dual Side Models CBS-2132ee CBS-2152ee</p> 	<p>←DISPLAY</p> <p>←BATCH A4 (permanent)</p> <p>←BATCH A5</p> <p>←BATCH A6</p>
---	--	---	--

B Screens GENERAL		Brewer Operation Control Settings, Adjust brew flow rate			
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
B1	Tank Temp.	92° -or- 197°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 is for reverse osmosis water or very pure water.
B4	Temperature Scale	°C Degrees Celsius	Equipment is metric by default	C/F	[Switchable Units]
B5	Volume Scale	Liters [Gallons]	Equipment is metric by default	L/Gal	[Switchable Units]
B6	LEFT brew valve Flow Rate:	CBS-2131&2132 1.54L/0.40G	1.4-1.95Liter 0.36-0.52G	0.50L	Adjusts flow rate
		CBS-2151&2152 3.20L/0.84G	2.8-3.8Liter 0.73-1.01Gallon	0.01G	
B7	RIGHT brew valve Flow Rate:	CBS-2131&2132 1.54L/0.40G	1.4-1.95Liter 0.36-0.52G	0.50L	Adjusts flow rate
		CBS-2151&2152 3.20L/0.84G	2.8-3.8Liter 0.73-1.01Gallon	0.01G	
B8	Low flow rate from mains	NO	OFF/ON	Toggle +/- YES or NO	Trims fill system for low supply

BREW AT TEMPERATURE DEFINITONS

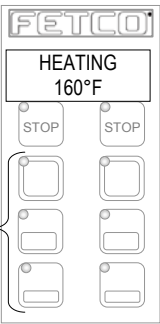
DEFAULT: BREW AT TEMP: "ON"

(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.

Hot water tank not at temp.
Tank temp →

STOP is not lit →

BREW START buttons not lit and are disabled. Buttons will reilluminate when "READY"



Control will allow both sides of dual brewer to operate if one side has an ongoing brew started and the second side brew is selected.


BREW AT TEMP: OFF OPTION: USER SELECTABLE (Not recommended)
 Allows brewing at any temperature above 157°F/70°C.

[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

Default-factory set brew valve flow rates. Is in liter/min-will convert to Gal /min					
Dual brewer			Single Brewer		
See "PROGRAM" B5 Left brew and B6 Right valve settings and calibration					
CBS-2152	Liter/min	Range	CBS-2151	Liter/min	Range
Left Brew FR	3.20 L	2.8 to 3.8	Left Brew FR	3.2	2.8 to 3.8
Right Brew FR	3.20 L	2.8 to 3.8			
CBS-2132	Liter/min	Range	CBS-2131	Liter/min	Range
Left Brew FR	1.50 L	1.40 to 1.95	Left Brew FR	1.50 L	1.40 to 1.95
Right Brew FR	1.50L	1.40 to 1.95			

C Screens 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 Screens OUTPUTS		Test Valves and Heaters-Set screen brightness			
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
D1	Left Valve Test	(Press to test)	TEST	Toggle +/- OFF or ON	Runs valve to verify flow. NOTE!-Have container under brew-basket!
RIGHT Valve display is only for CBS-2132Ee dual side brewer. Single series displays LEFT side only					
D2	Right Valve Test	(Press to test)	TEST	Toggle +/- OFF or ON	Press To Test
D3	Fill Valve Test	(Press to test)	TEST	Toggle +/- OFF or ON	Press To Test
D4	Heater Test	(Press to test)	Activates heaters 3 seconds	Toggle +/- OFF or ON	Energizes Heater(s) WARNING! Service use only.
D5	LCD Brightness	Brightness=8	0-15	1	Very dim to bright illumination

E Screens OTHER		Software & Code View and Settings			
POSITION	Program Items	Factory set Default	Programming Range	Increments	Notes
E1	Display firmware	00580			Displays current version
E2	Select Model	CBS-2132Ee	Scroll to brewer model Save&Exit	CBS_2131 CBS_2132 CBS_2151; CBS_2152	Will need reboot
E3	Display Errors	Lists up to six codes, in order	1: ; 2: ;3:;4: ;5: ;6:	Newest=last	See Error Code Chart for references
E4	Reset Errors	NO +		Toggle =/- YES or NO	Factory and Service use only. Do Not Reset
NOTE ☞ Clear error codes by cycling the brewer "OFF" then "ON". Do not reset the error codes. Resetting error codes should be after completing the service and factory diagnostics and correcting any brewer faults					
E14	(Reload) DEFAULTS	Reset to default of base model	Will need reboot	Toggle =/- YES or NO	Completely overwrites all user setup.
E15	USB Data Save	Save data to USB			
E16	USB Data Load	Load Data from USB	Will need reboot		
E17	Software update	Plug in USB flash-drive device.	Will need reboot		
E18	DEMO Mode	DEMO ON/OFF	Will need reboot		Demonstrates the controls for training. Disables all components in demo mode

F Screens 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.

TO EXIT PROGRAMMING & HOW TO SAVE CONTROL SETTING CHANGES


The brewer is in PROGRAMMING mode, how to save changes and EXIT.

<p><u>From any screen-</u> Press STOP button until the EXIT ("F") screen appears</p>	<p><u>From the "F" screen</u> Press button 2 to toggle to the EXIT-YES screen</p>	<p><u>From EXIT screen</u> Press button 1 to toggle to the SAVE screen</p>	<p><u>From SAVE screen</u> Press button 2, to toggle to the SAVE-YES screen</p>	<p><u>To SAVE and EXIT</u> Press button 1 to SAVE your changes and EXIT</p>

ERROR CODES

→Contact specialized personnel for error codes

DO NOT CLEAR ERROR CODES UNTIL ERROR IS IDENTIFIED AND CORRECTED

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.
075	Brew basket failure	Bad sensor	Check connections/wires
100	Initial Fill Error. Initial fill time was more than 11 minutes after power up.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter...)
101	Error on refill Tank did not refill within 3 minutes.	Water supply flow rate is too low.	Watch for short potting during brew cycle. Investigate cause of low flow rate. (Clogged water filter...)
102	Unwanted fill;	Possible leak in tank, fitting, or valve.	Occurs during pre-fill, low probe is uncovered
107	Fault Lower liquid level probe	Tank not filling	Occurs during pre-fill, low probe is uncovered , or wires are reversed low / high probe
200	Flat line temperature (water is boiling)	SSR failure	Check SSR, check control board output, or adjust temperature for altitude
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.
202	Heater Short	Heating element fail	Check Heater & SSR
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 Insert Brew Basket		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 used coffee filter and grinds 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

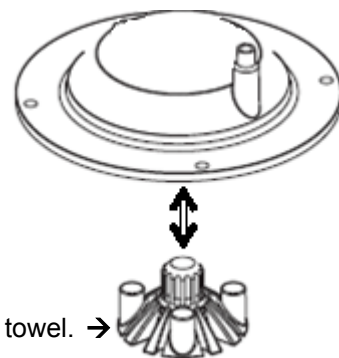
Warning

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 sprayhead, brew basket and faucet when it is pulled.
8. 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, do not remove brew basket during the brew.

Keep these instructions for training and future reference.



Service Guide to a Successful Installation

(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 sprayhead 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 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 regards to a neutral wire. Review the wire diagrams.
5. The electrical diagram is located in the Users 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.

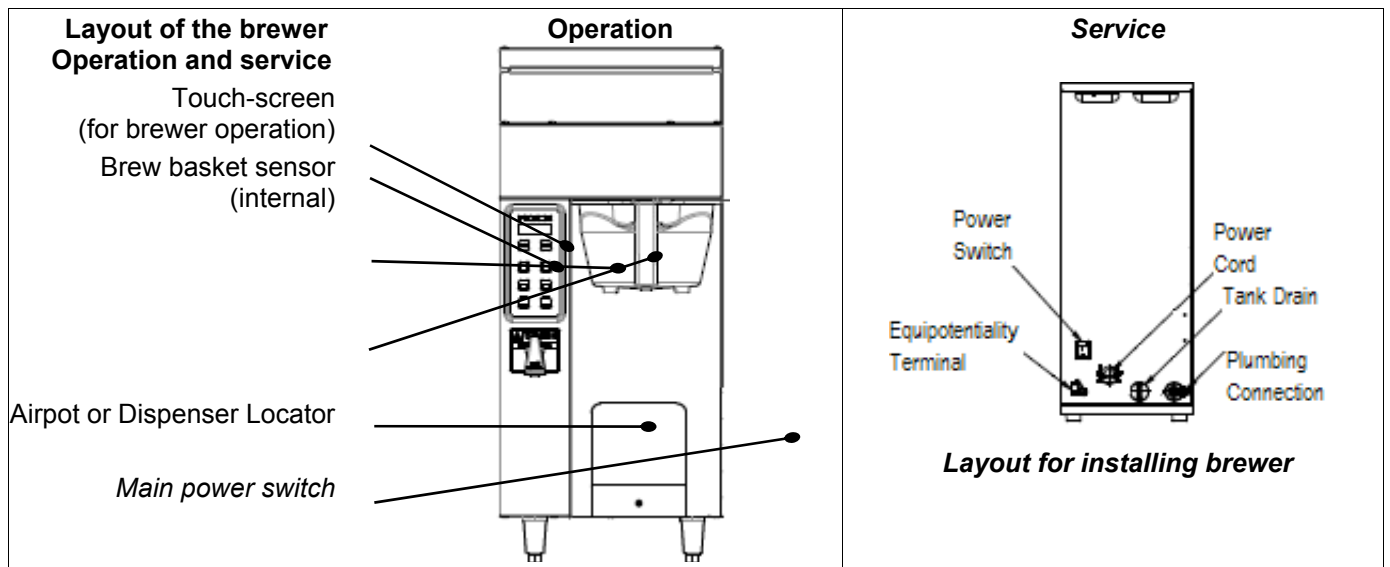
→The check valve should be as close to the water supply inlet of the beverage equipment as possible.

Tank Drain

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

1. Disconnect power to unit.
2. Move the unit near a sink or obtain a container large enough to hold four gallons of water and a hose clamp.
Note that the tank may hold more than four gallons and that the drain line will be clamped to empty the container.
3. NOTE: Multiple buckets may be needed during the draining, see tank volumes below
4. Remove the tank cover and allow the tank to cool to a safe temperature
5. The tank drain is located on the back of the unit. Turn the drain plug one-quarter turn in either direction
6. Pull the plug out far enough to expose the silicone tube
7. Using pliers loosen the hose clamp and move it back over the tube.
8. Crimp the tube an inch or two away from the drain plug to prevent water from flowing.
9. Use the other hand to pull the drain plug out of the tube.
10. Release the crimped tube and allow the water to flow into the sink or container.

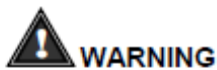
Brewer	Hot Water Tank Capacity
CBS-2131 Single	3.5 gal 13.2 liter
CBS-2132Twin	6.4 gal 24 liter



Installation safety and hygiene directions

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.



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)

1102.00203.00		Spray Housing Assembly Parts		CBS-2130XTS	
Re f.	QTY	PART NO	DESCRIPTION		
1	1	1102.00203.00	Complete Spray Housing		
2	1	1102.00019.00	Replacement, Cascade Spray Dome		
3	1	#3 Contained in KIT 1000.00097.00	VALVE DIAPHRAGM		
3	1		ADAPTER PLATE, SPACER		
3	1		PLUNGER, DISPENSE VALVE 24VDC		
3	1		SPRING, DISPENSE VALVE 24VDC		
3	1		COIL AND FRAME ASSEMBLY DSV11 24VDC		
3	4		SCREW, #6-20 X 1/2", PHIL		
4	1	#4 Contained in KIT 1000.00096.00	SPRAY HOUSING ASSY CSD DESIGN		
4	1		O-RING, AS568A-019, BUNA-N		
4	1		1102.00019.00	ASSEMBLY, CASCADE SPRAY DOME	
4	1		ADAPTER, SPRAY HSG, DSV11 VALVE		
4	2		SCREW, M3.9x13, CHEESE PH		
4	1		1024.00063.00	O-RING, Lower 3 15/16" x 3/32"	
5	Valve rebuild kit 1000.00098.00		Kit contains: SPRING DIAPHRAGM PLUNGER		

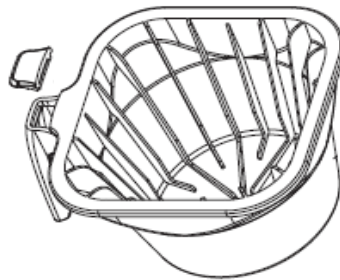
Brew Basket Parts
Complete Plastic Brew Basket (STANDARD)

Part Number B014218BN2

CBS-2130XTS

Brown colored insert is standard

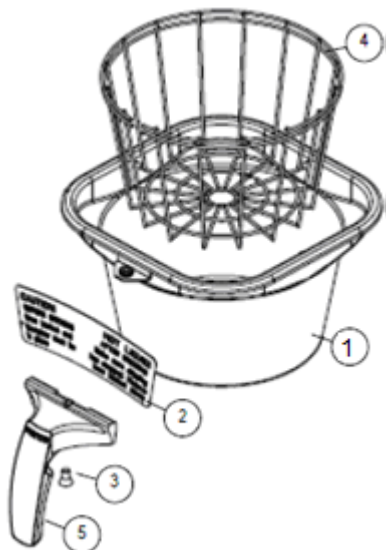
Brew basket handle plug for polymeric brew baskets is available in optional colors.



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

OPTIONAL Stainless Steel Brew basket

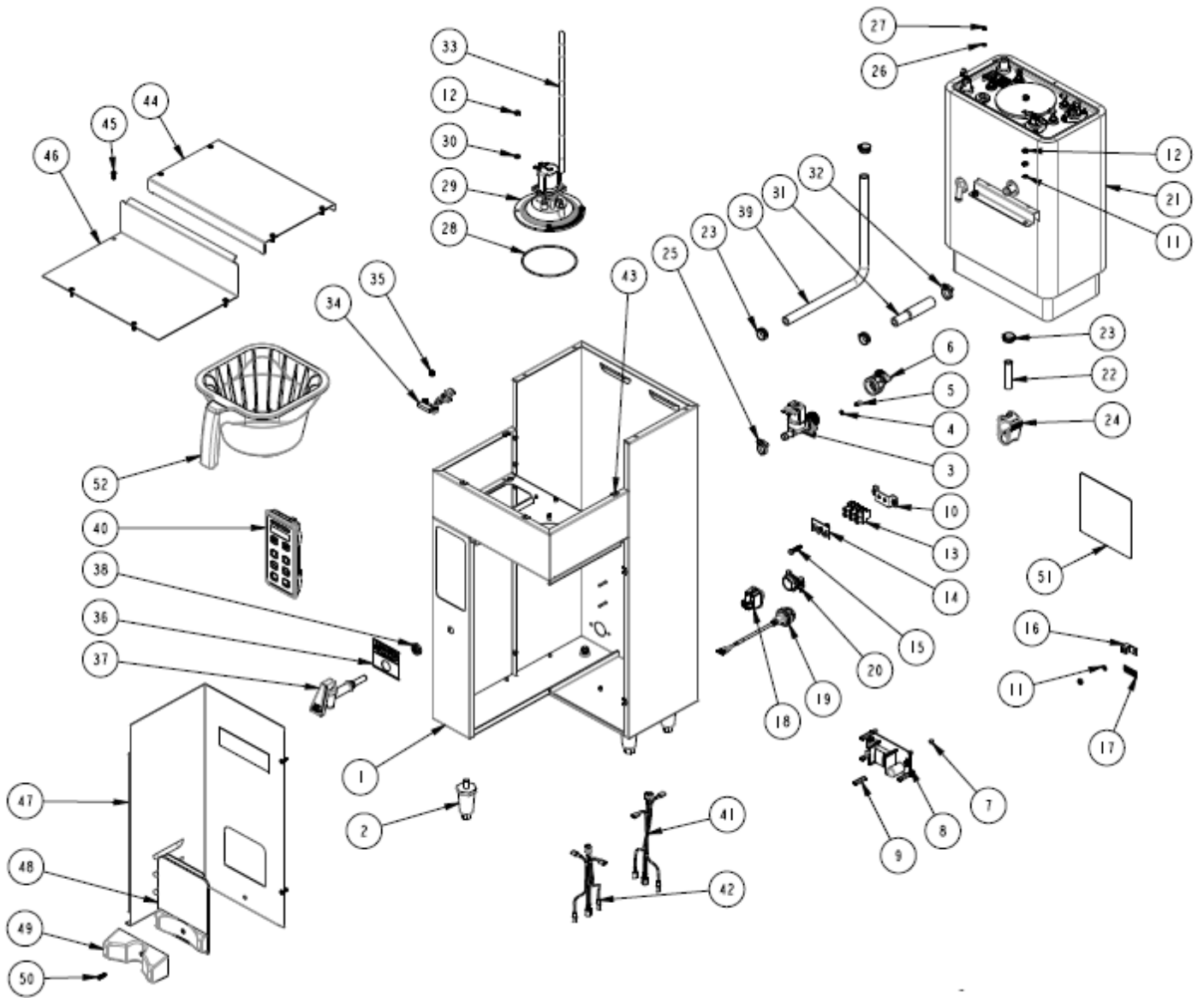
B003218B1 Complete Stainless Steel Brew basket for CBS-2130XTS



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

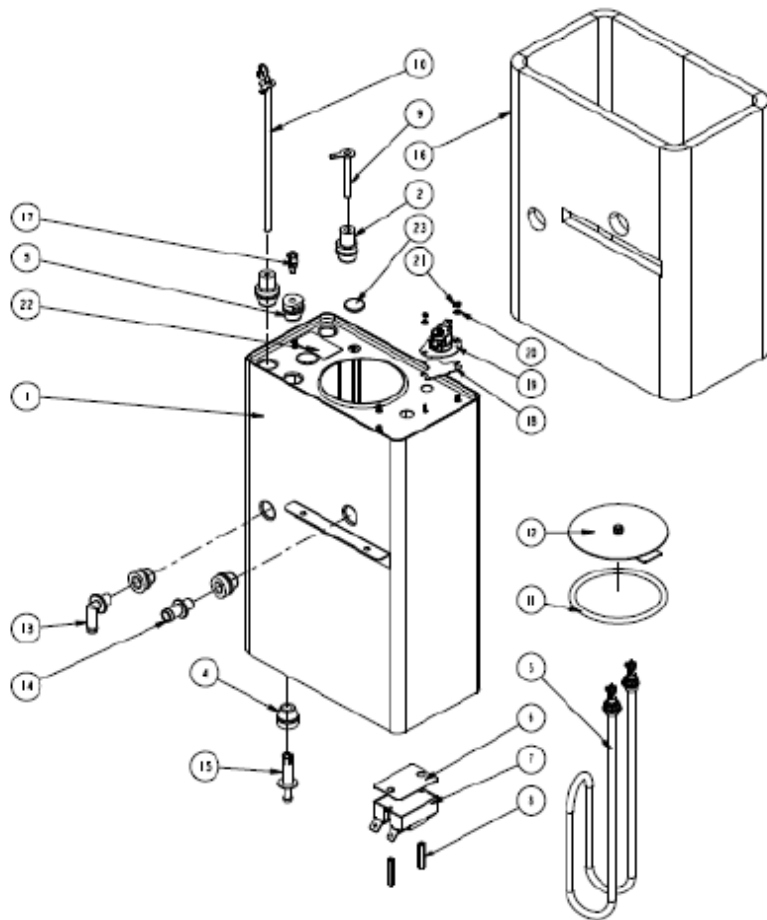
Parts diagrams

CBS-2131ee



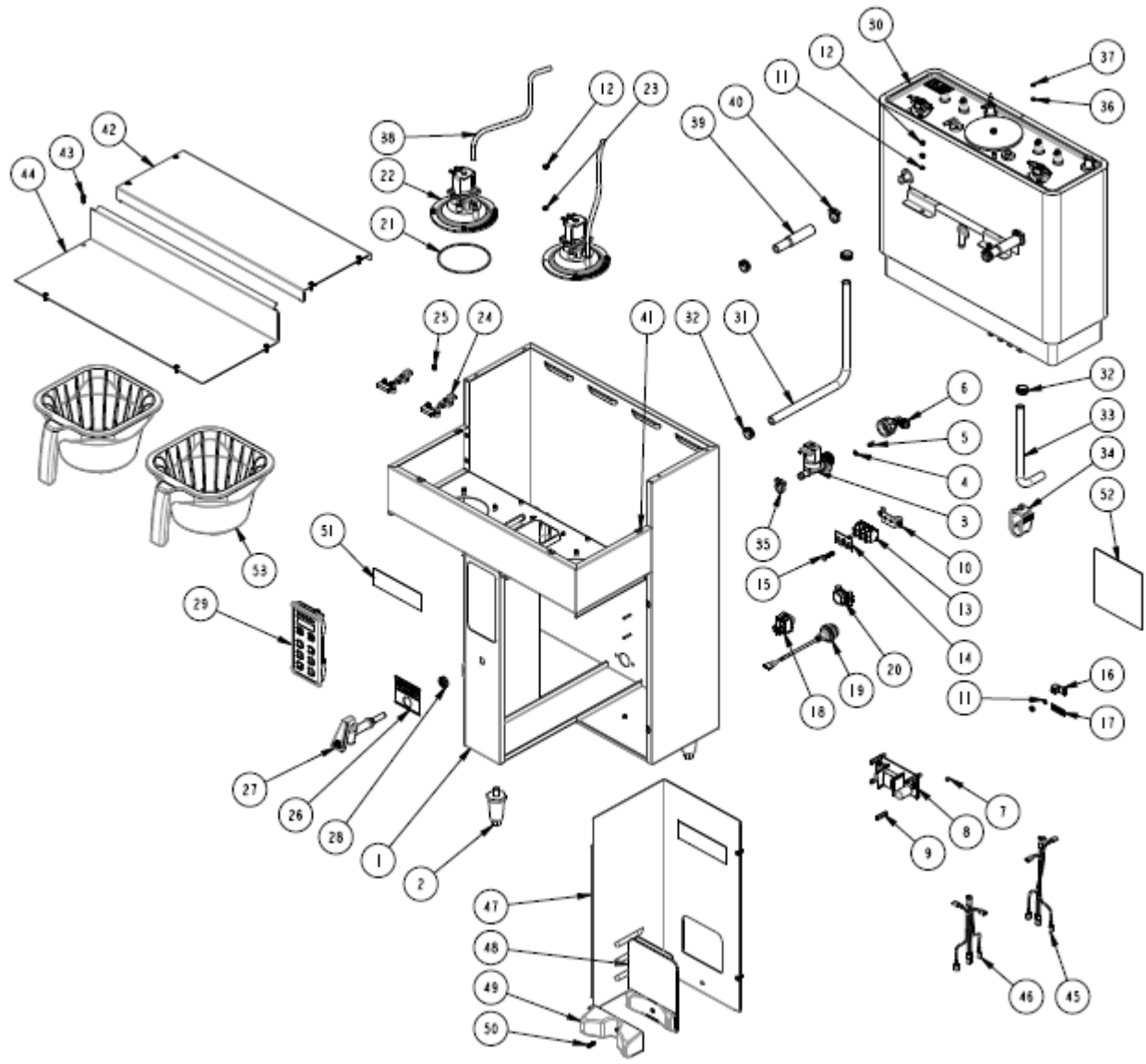
Parts Drawing CBS-2131 XTS Drawing number 1101.00341.00

Ref#	Qty	Partnumber	Description Parts Drawing CBS-2131ee Drawing number 1101.00341.00
1	1	1111.00087.00	WELDMENT BODY COMPLETE, CBS-2131ee
2	4	1073.00016.00	LEG, THERMOPLASTIC, 2.50"(63mm)
3	1	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC
4	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
5	2	1082.00010.00	SCREW, M4x10 ZINC-PLATED PAN HD. PHILLIPS MACH.
6	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
7	8	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P
8	1	1052.00001.00	POWER SUPPLY, 90-264VAC/24VDC, 1.8A
9	4	1029.00012.00	SPACER, .25" HEX X 1" LG, FEM #4-40 THREAD
10	1	1112.00246.00	WELDMENT BRACKET TERMINAL BLOCK, 3 POLE
11	5	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
12	11	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
13	1	1052.00022.00	EUROSTRIP HE10 TERMINAL BLOCK., 3 POLE, 50AMP, 18-8
14	1	1052.00025.00	PLATE, MARKING #BS1016E
15	2	1082.00082.00	SCREW, PHILLIP HD., 8-32 THREAD
16	1	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM
17	1	1044.00003.00	LABEL GROUND
18	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC
19	1	1058.00055.00	USB CONNECTOR, CBS-2131ee/2152ee
20	1	1086.00008.00	CONNECTOR, CABLE CLAMP, 3/4"
21	1	1104.00083.00	TANK ASSY, 1 X 1.5kW/120VAC,
21	1	1104.00086.00	TANK ASSY, 1 X 3.0kW/240VAC
21	1	1104.00070.00	TANK ASSY, 2 X 1.7kW/120VAC
21	1	1104.00066.00	TANK ASSY, 2 X 2.3kW/120VAC
21	1	1104.00082.00	TANK ASSY, 1 X 2.3kW/120VAC,
22	1	1025.00060.00	TUBE, 9/16"OD X 5/16"ID X 3.25"LG
23	4	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
24	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL
25	1	1086.00001.00	CLAMP, HOSE, 15.0-17.2 DIA RANGE
26	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
27	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
28	1	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50
29	1	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
30	4	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
31	1	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE
32	1	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
33	1	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
34	1	1102.00113.00	SWITCH, REED, ASSEMBLY
35	2	1029.00006.00	NUT, FINGER, #4-40 NYLON
36	1	1046.00051.00	LABEL, "WARNING, EXTREMELY HOT WATER"
37	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM
38	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS
39	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 13.25"LG, HOT WATER VALVE, IN
40	1	1102.00372.00	ASSEMBLY, FRONT PANEL, CBS-2100ee DUAL
41	1	1402.00099.00	HARNESS, HIGH AMP, CBS-2131ee
42	1	1402.00098.00	HARNESS, LOW AMP, CBS-2131ee
43	10	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
44	1	1001.00360.00	COVER, TOP CBS-2131ee
45	10	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG
46	1	1001.00361.00	COVER, UPPER BASE, CBS-2131ee
47	1	1112.00461.00	WELDMENT, RIGHT COVER, CBS-2130EE
48	1	1102.00259.00	LOCATOR ASSEMBLY, L3S-10, GRAY, CBS-2130
49	1	1023.00221.00	ADAPTER FOR AIRPOT, GRAY, CBS-2130
50	1	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
51	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"
*52	1	B014218BN2	Plastic Brew Basket: Standard-included with all equipment
†	1	B003218B1	OPTIONAL Stainless Steel Brew Basket
*	4	1073.00019.00	One Inch legs [for 3 liter brewer configuration]
*	4	1073.00016.00	2-1/2 Inch Legs [for 1 gallon brewer configuration]
			*Standard-included with all equipment †-Option accessory for purchase



TANK ASSY, CBS-2131XTS Drawing number 1104.00082.00

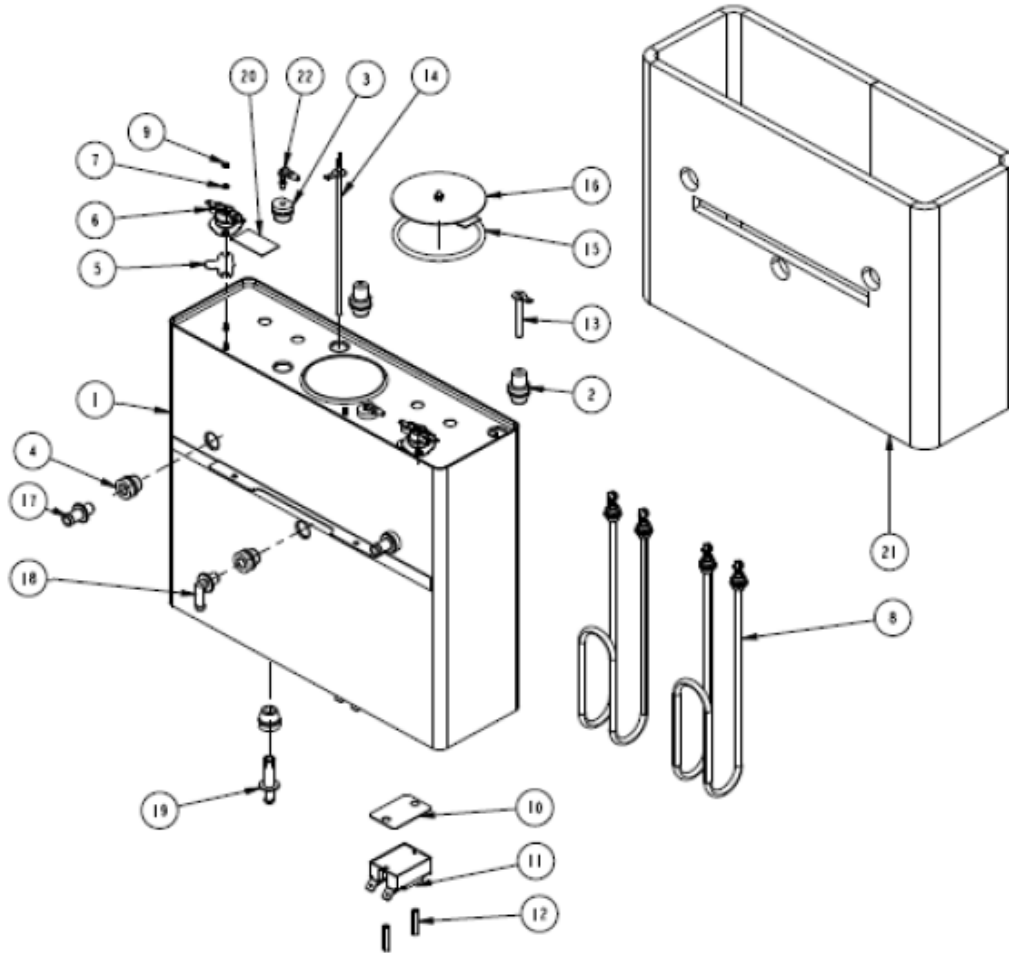
Ref#	Qty		Part number	Description
	E213151 & E213153 & E213157	E213172 & E213173		
1	1	1	1114.00102.00	WELDMENT TANK, CBS-2131, TWO HEATERS, GROMMET
2	2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	1	1	1024.00062.00	GROMMET, SHORT, SILICONE, LEVEL AND TEMP PROBE
4	3	3	1024.00050.00	GROMMET, SILICONE, 11.4mm ID
5	1	2	1107.00018.00	HEATER ASSEMBLY, IMMERSION 3.0kW/240VAC
5	1	2	1107.00019.00	HEATER ASSEMBLY, IMMERSION 2.3kW/120VAC
5	—	2	1107.00022.00	HEATER ASSEMBLY, IMMERSION 1.7kW/120VAC
5	1	—	1107.00021.00	HEATER ASSEMBLY, IMMERSION 1.5kW/120VAC
6	1	2	1003.00140.00	ALUMINUM BRACKET FOR SSR
7	1	2	1052.00033.00	RELAY, SOLID STATE, 50A/480VAC, W/BUILD IN VARISTOR
8	2	2	1081.00042.00	STANDOFF, 1/4" HEX
9	1	1	1112.00002.00	PROBE WELDMENT, WATER LEVEL 2.25" LG
10	1	1	1102.00161.00	PROBE ASSEMBLY, TEMP. AND LLC, HWD-2100
11	1	1	1024.00007.00	O-RING, DASH #344, TANK COVER
12	1	1	1102.00007.00	TANK COVER ASSEMBLY
13	1	1	1023.00183.00	FITTING, DILUTION, TBS-2121
14	1	1	1023.00167.00	FITTING, BREW, GROMMET DESIGN
15	1	1	1023.00166.00	FITTING, COLD WATER INLET, GROMMET DESIGN
16	1	1	1022.00063.00	TANK INSULATION, CBS-2131e, GROMMET DESIGN
17	1	1	1029.00023.00	FITTING, SINGLE BARBED ELBOW, 1/4", KYNAR
18	1	2	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
19	1	2	1053.00003.00	THERMOSTAT, SINGLE SHOT, 240V/40A
20	2	2	1083.00009.00	WASHER, #6 SCREW, INTL TOOTH LOCKWASHER
21	2	2	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
22	1	1	1044.00004.00	LABEL, DANGER-HIGH VOLTAGE
23	2	—	1024.00054.00	GROMMET, SILICONE PLUG



CBS-2132 XTS

Drawing number 1101.00340.00

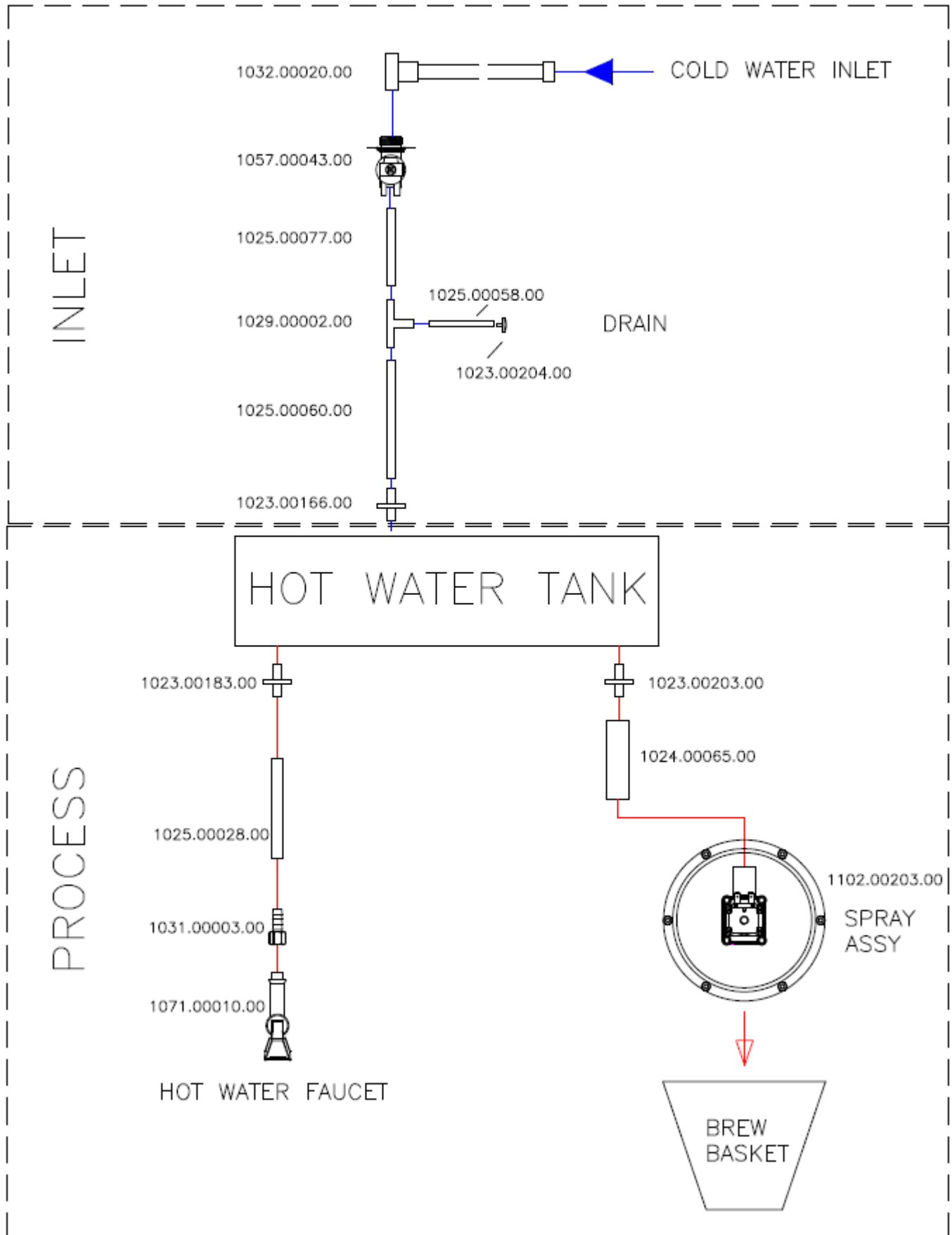
Ref#	Qty	Partnumber	Description Parts Drawing CBS-2132ee Drawing number 1101.0034000
1	1	1111.00085.00	WELDMENT, CBS-2132ee
2	3	1073.00016.00	LEG, THERMOPLASTIC, 2.50"(63mm)
3	1	1057.00043.00	SOLENOID VALVE, 5.5L/min, 180 DEG, 24VDC
4	2	1083.00005.00	WASHER, M4 18-8 INTERNAL TOOTH LOCKWASHER
5	2	1082.00010.00	SCREW, M4x10 ZINC-PLATED PAN HD. PHILLIPS MACH.
6	1	1102.00243.00	ADAPTER ASSY, 3/4" BSP x 1/4" NPT x 3/8" TUBE
7	8	1081.00006.00	SPACER, 6MM OD x 3.2MM ID x 5MM LG, Z/P
8	1	1052.00001.00	POWER SUPPLY, 90-264VAC/24VDC, 1.8A
9	4	1029.00012.00	SPACER, .25" HEX X 1" LG, FEM #4-40 THREAD
10	1	1112.00246.00	WELDMENT BRACKET TERMINAL BLOCK, 3 POLE
11	5	1083.00011.00	WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
12	15	1084.00006.00	NUT, 8-32 18-8 HEX MACHINE SCREW
13	1	1052.00022.00	EUROSTRIP HE10 TERMINAL BLOCK., 3 POLE, 50AMP, 18-8
14	1	1052.00025.00	PLATE, MARKING #BS1016E
15	2	1082.00082.00	SCREW, PHILLIP HD., 8-32 THREAD
16	1	1065.00009.00	GROUND LUG CONNECTOR, 14-2 AWG, ALUMINUM
17	1	1044.00003.00	LABEL GROUND
18	1	1058.00024.00	SWITCH, POWER, DOUBLE POLE, 16A, 125/250 VAC
19	1	1058.00055.00	USB CONNECTOR, CBS-2131ee/2152ee
20	1	1086.00008.00	CONNECTOR, CABLE CLAMP, 3/4"
21	2	1024.00063.00	O-RING, 3 15/16" x 3/32" CS, DASH # 154, BUNA-N, DURO-A50
22	2	1102.00203.00	ASSEMBLY, SPRAY HOUSING, DSVP11 DESIGN
23	8	1083.00010.00	WASHER, #10 SCREW W/NEOPRENE-BONDED SEAL
24	2	1102.00113.00	SWITCH, REED, ASSEMBLY
25	4	1029.00006.00	NUT, FINGER, #4-40 NYLON
26	1	1046.00051.00	LABEL, "WARNING, EXTREMELY HOT WATER"
27	1	1071.00055.00	FAUCET, HOT WATER, PSC-BR-8, WITH FLAT AND STEM
28	1	1084.00048.00	JAM NUT, 1/2-20 UNF, NICKEL PLATED BRASS
29	1	1102.00372.00	ASSEMBLY, FRONT PANEL, CBS-2100ee DUAL
30	1	1104.00057.00	TANK ASSY, 2 X 2.3 kW/240V, CBS-2132 XTS
30	1	1104.00052.00	TANK ASSY, 2 X 3.0kW/240V, CBS-2132 XTS
31	1	1025.00028.00	TUBE, 5/8"OD X 3/8"ID X 13.25"LG, HOT WATER VALVE, IN
32	5	1086.00003.00	UNICLAMP, 15.9 HOSE OD CLAMP
33	1	1025.00071.00	TUBE, 9/16"OD X 5/16"ID X 16.75"LG
34	1	1086.00009.00	CLAMP, 3/4" MAX TUBE OD FLOW CONTROL
35	1	1086.00001.00	CLAMP, HOSE, 15.0-17.2 DIA RANGE
36	1	1083.00009.00	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
37	1	1084.00010.00	NUT, HEX, #6-32, UNDERSIZED, ZINC PLATED
38	2	1025.00078.00	TUBE, 5/16 OD x 3/16 ID x 14.00 LG.
39	2	1024.00065.00	CONNECTOR, SILICONE, TANK TO BREW VALVE
40	2	1086.00002.00	CLAMP, HOSE, SIZE "G" NYLON
41	10	1084.00011.00	NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
42	1	1001.00346.00	COVER, TOP CBS-2132ee
43	10	1082.00017.00	SCREW, TRUSS HD. PHIL. MACHINE, # 6-32 X 1/2 LG.
44	1	1001.00347.00	COVER, UPPER BASE, CBS-2132ee
45	1	1402.00099.00	HARNESS, HIGH AMP, CBS-2131ee
46	1	1402.00098.00	HARNESS, LOW AMP, CBS-2131ee
47	1	1112.00461.00	WELDMENT, RIGHT COVER, CBS-2130EE
48	2	1102.00259.00	LOCATOR ASSEMBLY,L3S-10, GRAY, CBS-2130
49	2	1023.00221.00	ADAPTER FOR AIRPOT, GRAY, CBS-2130
50	2	1082.00058.00	SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
51	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
52	1	1046.00035.00	LABEL, WARNING "TO REDUCE RISK OF ELECTRIC SHOCK OR FIRE"
53	2	B014218BN2	Plastic Brew Basket: Standard-included with all equipment
†	2	B003218B1	OPTIONAL Stainless Steel Brew Basket
*	4	1073.00019.00	One Inch legs [for 3 liter brewer configuration]
*	4	1073.00016.00	2-1/2 Inch Legs [for 1 gallon brewer configuration]
			*Standard-included with all equipment †-Option accessory for purchase



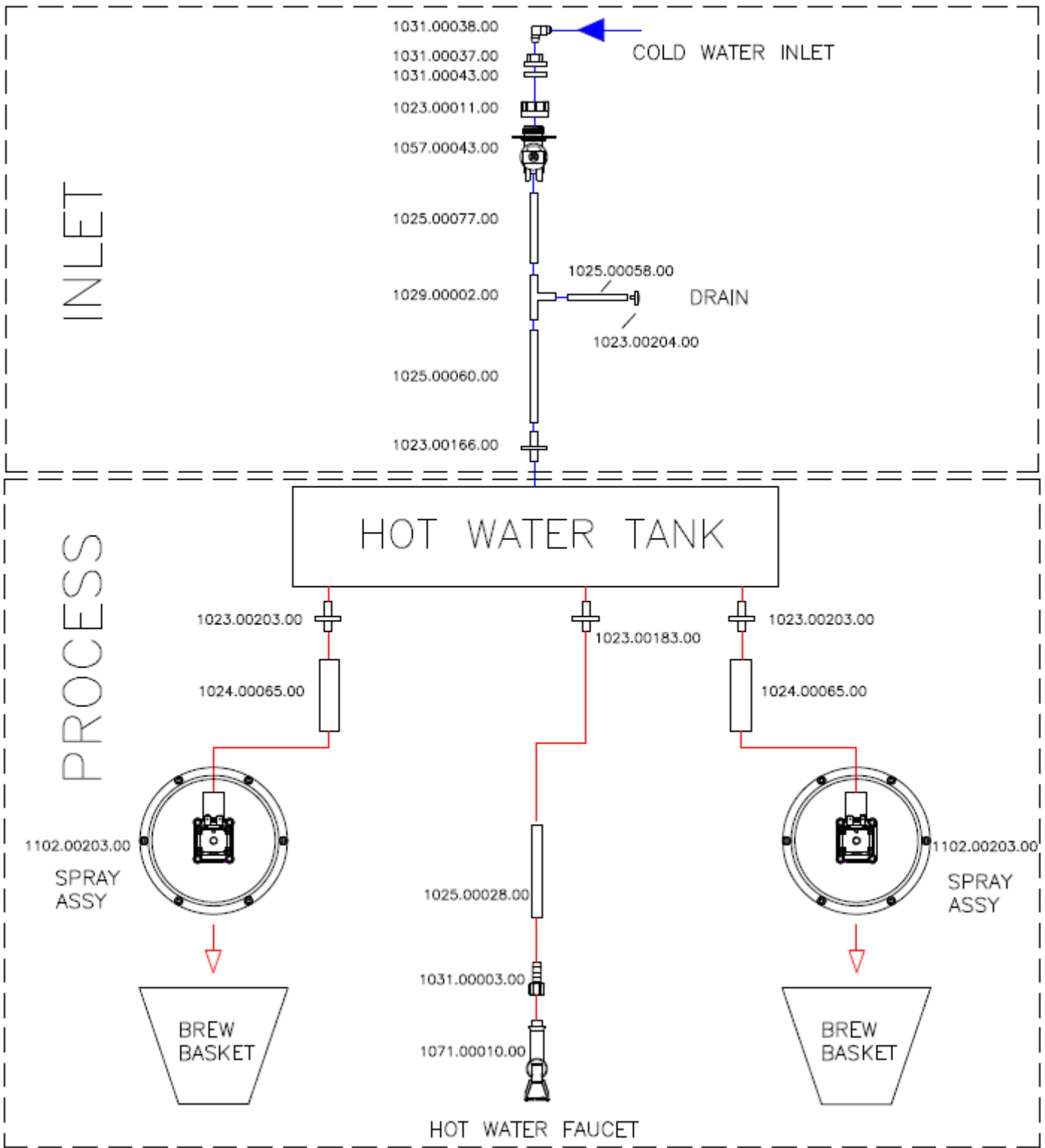
CBS-2132 XTS Hot Water Tank Drawing 1104.00052.00

Ref#	Qty	Part number	Description
1	1	1114.00081.00	WELDMENT TANK CBS-2132, GROMMET DESIGN
2	2	1024.00053.00	LEVEL AND TEMP PROBE GROMMET
3	2	1024.00062.00	GROMMET, SHORT, SILICONE, LEVEL AND TEMP PROBE
4	4	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	WASHER, #6 SCREW , INTL TOOTH LOCKWASHER
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, W/BUILD IN VARISTOR
12	4	1081.00042.00	STANDOFF, 1/4" HEX
13	1	1112.00002.00	PROBE WELDMENT, WATER LEVEL 2.25" LG
14	1	1102.00161.00	PROBE ASSEMBLY, TEMP. AND LLC, HWD-2100
15	1	1024.00007.00	O-RING, DASH #344, TANK COVER
16	1	1102.00007.00	TANK COVER ASSEMBLY
17	2	1023.00167.00	FITTING, BREW, GROMMET DESIGN
18	1	1023.00183.00	FITTING, DILUTION, TBS-2121
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, ONE PIECE, CBS-2132
22	2	1029.00023.00	FITTING, SINGLE BARBED ELBOW, 1/4", KYNAR

CBS 2131
WATER HANDLING LAYOUT



CBS 2132 WATER HANDLING LAYOUT



Wiring diagrams