



## Models:

- ▶ CBS-2021eP
- ▶ CBS-2021eG



**CBS-2021eP**  
and Bowl Server



**CBS-2021eP**  
and L3S-05



**CBS-2021eG**  
and L3D-05

**NOTICE TO INSTALLER:** Please leave this book with the machine.

*Driven To Pioneer Innovation™*

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## Description & Features

The CBS-2021eP brews directly into a 1.9L bowl server or our LUXUS® L3S-05 half-gallon thermal dispenser.

The CBS-2021eG brews directly into our LUXUS® L3D-05 half-gallon thermal dispenser.

The CBS-2021 series features our patented intermittent spray over technology, which works as follows.

The following variables are programmed for each batch size:

- ❖ Brew volume
- ❖ Brew time
- ❖ Bypass percent
- ❖ Prewet percent
- ❖ Prewet delay
- ❖ Drip delay

Using these variables, the software calculates how much water to use for prewetting, bypass and brewing. The total brew time is divided into several 30-second cycles. Within these cycles, the software calculates how long to spray water over the coffee grounds, and how long to pause before the next cycle begins.

### Features

- ❖ Two fully programmable batch sizes
- ❖ Adjustable prewetting cycle
- ❖ Adjustable bypass
- ❖ Brew temperature protection
- ❖ Cascading Spray Dome
- ❖ Electronically controlled hot water service
- ❖ Dual coffee filter sizes

## Specifications

### Requirements

- ❖ **Water Requirements:**  
 Pressure: 20-75 psig  
 Minimum Flow Rate: ½ gpm
- ❖ **Electrical:** See electrical configuration chart.
- ❖ **Coffee Filters:** 11¼" X 3 ¾" Product # F007  
 or 9¾" X 4½" Product # F003

### Weights and Capacities

Brewer / Dispenser Model	Brewer Weight (empty)	Water tank Capacity	Brewer Weight (filled)	Dispenser Weight (filled)	Total Weight Brewer & Dispenser(filled)
CBS-2021eP / 1.9L Bowl	17.2 lbs.	1.6 gal.	30.0 lbs.	6.2 lbs.	36.2 lbs.
CBS-2021eP / L3S-05	16.5 lbs.	1.6 gal.	29.3 lbs.	7.4 lbs.	36.7 lbs.
CBS-2021eG / L3D-05	19.6 lbs.	2.5 gal.	39.9 lbs.	8.4 lbs.	48.3 lbs.

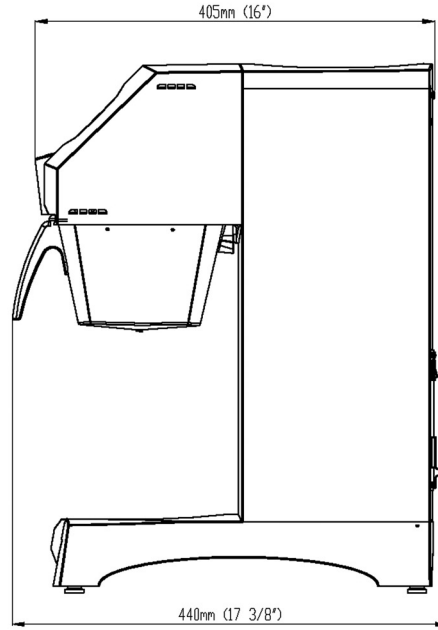
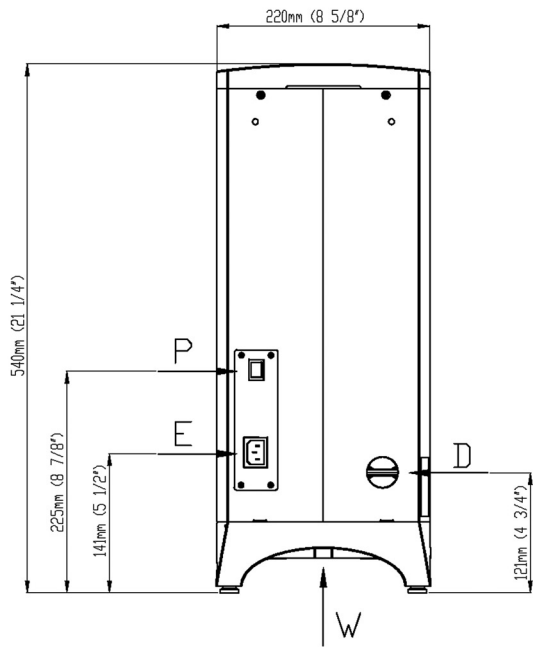
### Electrical Configuration

Electrical Config. Code	Heater Configuration	Voltage (AC)	Phase	Wires	KW	Maximum Amp draw	Batches per Hour *
E20046	1 X 1.5 KW	120	single	2 + ground	1.5	12.9	5.7
E20036	1 X 1.7 KW	120	single	2 + ground	1.7	14.6	6.5
E20016	1 X 2.1 KW	120	single	2 + ground	2.1	17.9	8.0

\* Based on standard factory settings: 4.0 minute brew time; 0% prewet, 0% bypass; 201 F water.

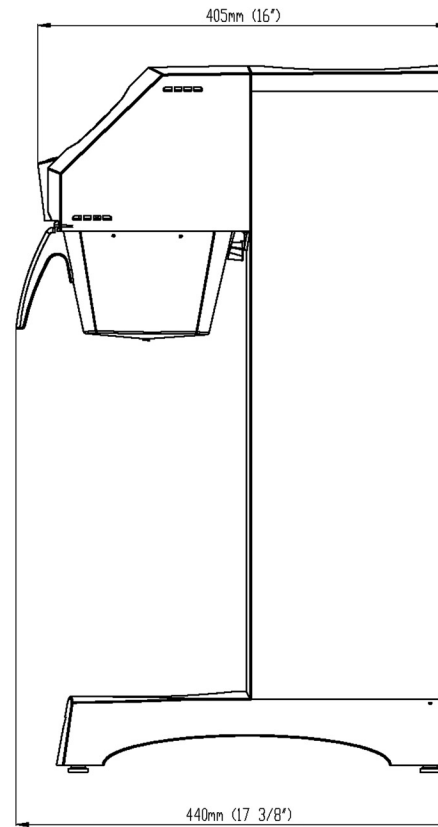
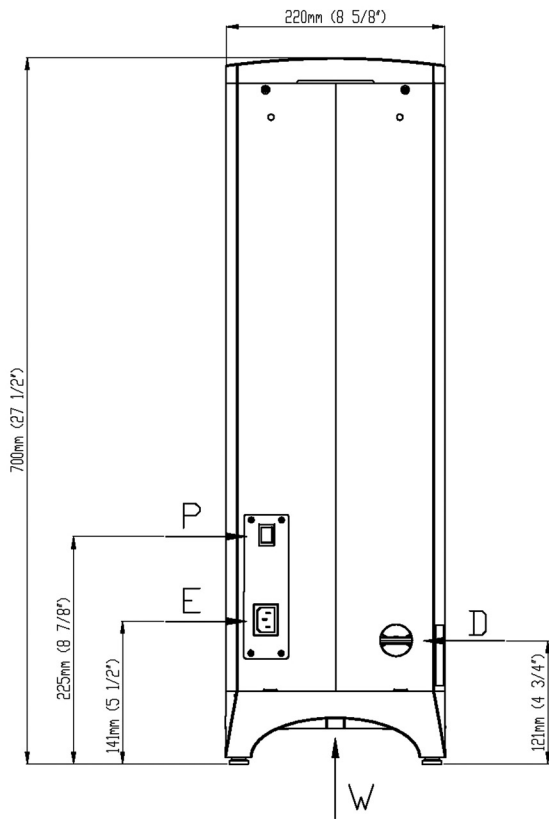
# Dimensions & Utility Connections

## CBS-2021eP



P- MAIN POWER SWITCH  
E- ELECTRIC INPUT  
D- DRAIN FITTING  
W- WATER CONNECTION

## CBS-2021eG



P- MAIN POWER SWITCH  
E- ELECTRIC INPUT  
D- DRAIN FITTING  
W- WATER CONNECTION

# Installation

(For Qualified Service Technicians Only)

## Keys To A Successful Installation

If not installed correctly by qualified personnel, the brewer will not operate properly and damage or injury may result. Damages resulting from improper installation are not covered by the warranty.

Here are the key points to consider before installation:

### Electrical:

- ❖ All FETCO brewers require **NEUTRAL**. Ground is not an acceptable substitute. Installation without neutral may cause damage to the electronic components.
- ❖ 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.

### Plumbing:

- ❖ This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes.
- ❖ The water line must be flushed thoroughly prior to connecting it to the brewer to prevent debris from contaminating the machine.
- ❖ Verify that the water line will provide at least ½ gallon per minute before connecting it to the brewer.

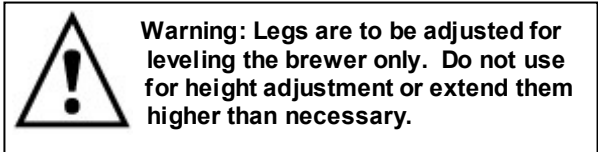
### General:

- ❖ Utilize only qualified beverage equipment service technicians for installation. A Service Company Directory may be found on our web site, <http://www.fetco.com>.

## Installation Instructions

### Brewer Setup

1. Review the Dimensions for the unit you are installing. Verify that the brewer will fit in the space intended for it, and that the counter or table will support the total weight of the brewer and dispensers when filled.
2. Place the brewer on the counter or stand.
3. When the brewer is in position, use a bubble level to level the brewer front to back as well as side to side by adjusting the legs.

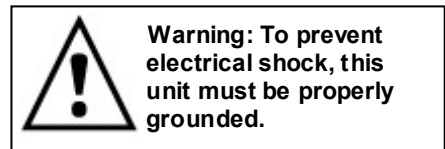


### Water Connection

1. Water inlet is a ¼ inch female pipe fitting.
2. Install a water shut off valve near the brewer to facilitate service. If an in-line water filter is used, it should be installed after the water shut off valve and in a position to facilitate filter replacement.
3. Flush the water supply line and filter **before** connecting it to the brewer.
4. Verify that the water line will provide at least ½ gallon per minute, and that the water pressure is between 20 and 75 psig.

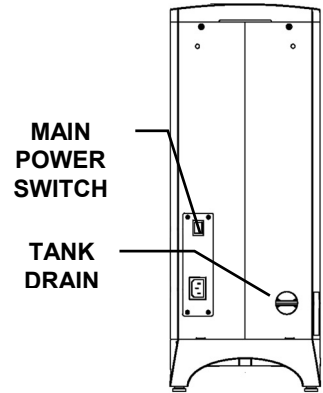
### Electrical Connection

1. Verify that the actual voltage at the electrical outlet is compatible with the specifications on the brewer's serial number label.
2. The temperature and water tank fill level are pre-set at the factory. There is no need to turn off the heaters during the installation process. The control board disables the heaters until the tank is full of water. The heating process will start automatically when the tank has filled.



## Final Setup

1. Turn on the incoming water supply line and inspect both inside and outside of the brewer for leaks in all fittings and tubes
2. Plug the brewer into the appropriate electrical outlet.
3. Turn on the brewer's main power switch (located on the back of the brewer). The ON/OFF switch will begin flashing, indicating it is in the OFF position. The display will read "PRESS KEY".
4. Press the ON/OFF switch so it is in the ON position (lit, not flashing). (Note: The switch must be pressed and held momentarily.)
5. Within 6 seconds, the hot water tank will begin filling until the probe at the top of the tank senses the water. The display will read "FILL". The control board will disable the heaters until the tank is full.
6. While the water is heating, the display will read "HEAT" and the actual water temperature will be displayed. After the water has reached the set temperature, the display will read "READY".
7. Review the Operating Instructions. Brew one full batch (water only) to confirm proper fill levels. The brewer is factory set with water only (no coffee) to dispense the correct amount of water. If the actual volume is slightly different from the programmed volume, fine-tuning the brewer may be necessary. See the Advanced Settings & Diagnostics section.
8. Re- inspect for leaks.



## Operator Training

Review the operating procedures on the next page with whoever will be using the brewer. Pay particular attention to the following areas:

1. Demonstrate the hot water faucet, paying particular attention to the safety warning and the correct cup position.
2. 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 15 minutes.
3. Do not remove the brew basket until it has stopped dripping.
4. Make sure the dispenser is empty before brewing into it.
5. Show how to attach covers, close, and or secure the thermal dispensers for transporting.
6. Demonstrate the daily and weekly cleaning procedures on page 10.
7. Show the location and operation of the water shut off valve as well as the circuit breaker for the brewer.
8. Steam from the tank will form condensation in the vent tube. This condensation will drip into and then out of the brew basket. 1/4 cup discharging overnight is possible. Place an appropriate container under the brew basket when not in use.
9. We recommend leaving the power to the brewer on overnight. The water tank is well insulated and will use very little electricity 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.



**ON/OFF**  
Flashing = OFF  
Lit = ON  
Dark = Main Power Off

## Tank Drain

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

1. Disconnect power to the brewer.
2. Move the brewer near a sink or obtain an appropriate container to hold the water from the tank. (CBS-2021eP: 1.6 gal. / CBS-2021eG: 2.5 gal.)
3. Remove the tank cover and allow the tank to cool to a safe temperature.
4. The tank drain is located on the back of the brewer. Turn the drain plug one-quarter turn in either direction.
5. Pull the plug out far enough to expose the silicone tube.
6. Using pliers, loosen the hose clamp and move it back over the tube.
7. Crimp the tube an inch or two away from the drain plug to prevent water from flowing.
8. Use the other hand to pull the drain plug out of the tube.
9. Release the crimped tube and allow the water to flow into the sink or container.

# Operating Instructions

## Control Panel Functions

*Only switches that are active are illuminated. Switches that are inactive or disabled are invisible.*

### 1 Main Power Switch

- ☐ Controls all power to brewer.

### 2 Control Panel On/Off Switch

- ☐ Affects only control panel. Does not disconnect main power.

- ☐ Flashing = OFF
- ☐ Lit = On

### 3 Brew Switches

- ☐ Starts brew cycle
- ☐ Must be held in for 1 second
- ☐ Flashing = Brew cycle in progress
- ☐ Lit = Ready to brew
- ☐ Invisible – Not ready to brew, or batch disabled (See Programming Section)

### 4 Stop Switch

- ☐ Stops brew cycle
- ☐ Lit = Brew cycle in progress
- ☐ Invisible = Not brewing, or dripping in progress

### 5 Brew Status

- ☐ Shows progress of brew cycle.

### 6 Display

- ☐ Displays the following messages:

**PRESS KEY** – Control panel is off.

**FILL** – Water tank is filling.

**HEAT** – Water is heating.

**READY** – Machine is ready to brew.

**ERROR** – Incorrect setup or settings- machine will not function.

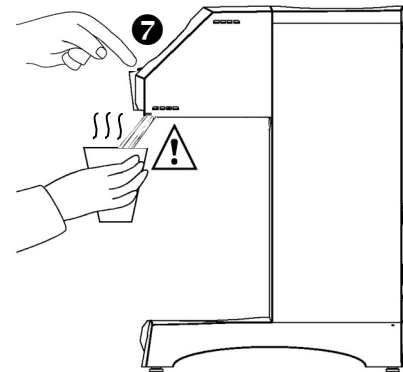
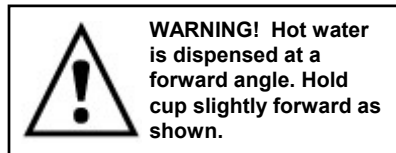
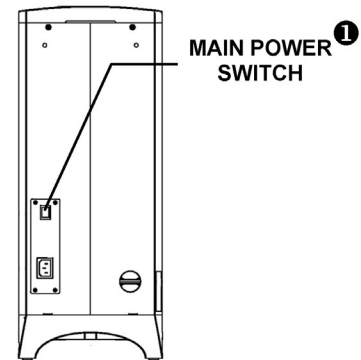
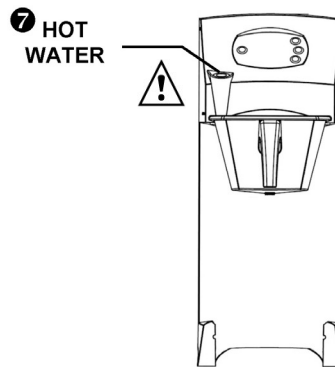
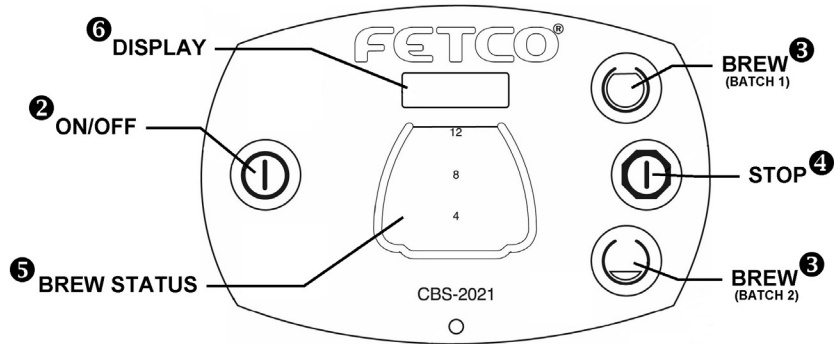
**PREWET** – Prewet or prewet delay cycle in progress.

**BREW X:XX** – Brewing in progress. Countdown timer shows brew time remaining.

**DRIP X:XX** – Drip delay cycle in progress. Countdown timer shows drip time remaining.

### 7 Hot Water Switch

- ☐ Dispenses hot water from faucet.
- ☐ Press and hold in to dispense.
- ☐ See faucet **WARNING** at right.



## Brewing

1. Turn the main power switch and control panel 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. A magnet will hold the brew basket in place.
4. Place a clean, empty, preheated dispenser under the brew basket.
5. Select a batch from the two choices, and hold the corresponding BREW button in for 1 second to start the brew cycle.
6. The STOP button will illuminate, and the selected BREW button will flash, indicating that brewing is in progress. The other BREW button will extinguish.
7. When the brew cycle is finished, the BREW button will continue flashing and the display will read "DRIP", indicating that coffee may still be dripping from the bottom of the brew basket.
8. CAUTION! Before removing the brew basket or dispenser, visually verify that dripping has stopped.

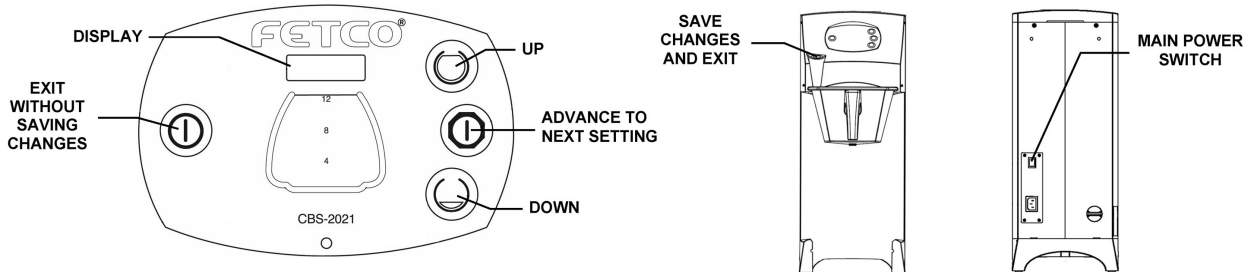
# Programming

## Programming Mode

- ❖ To enter Programming mode, first turn the main power switch **OFF**.
- ❖ Press and hold the **STOP** button while turning the main power switch **ON**.
- ❖ Release the **STOP** button when the software version is displayed.

Example: VER 32.A

- ❖ The **STOP** button is used to advance from one setting to the next. It is green when in Programming mode.
- ❖ The **BREW** buttons are used to change each setting up or down.
- ❖ To exit Programming, press and hold the **HOT WATER** button for approximately 2 seconds.
- ❖ The **ON/OFF** switch may be used to exit programming without saving new settings.



## Batch Settings

- ❖ Batches are numbered **1** (top switch) and **2** (bottom switch)



Example: Batch 1 – Volume 64 oz.

- ❖ Press **STOP** to continue
- ❖ Next, the first batch parameter is displayed – batch 1, brew volume  
Use the **UP** and **DOWN** buttons to adjust the setting.  
Press the **STOP** button to go to the next parameter – brew time.
- ❖ Continue this way until all parameters are programmed for batch #1.  
(See the chart below for an explanation of each parameter.)
- ❖ Next, batch #2 programming begins. Batch 2 may be disabled by leaving it set to “**OFF**”.  
Change to “**ON**” to enable. Batch 1 cannot be disabled.
- ❖ After both batches are programmed, the temperature settings are next.

### Display

1.1 64

1.2 04:00

2.0 OFF

7 200

## Batch Parameters

X=Batch Number (1 - 2)						
Parameter	Name	Range	Increment	Default Settings		Comment
				Batch 1	Batch 2	
X.0	Batch Enabled or Disabled	On/Off		-----	ON	This option is for batch 2 only.
X.1	Brew Volume:					
	ounces	32 – 80 oz.	1	64 oz	32oz	To change from ounces to liters, see Advanced Setting 59.
	liters	0.92 – 2.32 L	0.01	1.85 L	0.92 L	
X.2	Brew Time (Min:Sec)	01:30-09:30	0:15	04:00	03:00	
X.3	Bypass Percent	Off – 30%	1%	Off	Off	Percentage of total brew volume.
X.4	Prewet Percent	Off – 25%	1%	Off	Off	Percentage of total brew volume.
X.5	Prewet Delay (Min:Sec)	00:00 – 03:00	00:05	00:00	00:00	The time between prewetting and start of brew cycle.
X.6	Drip Delay (Min:Sec)	01:00 – 03:00	00:15	01:30	01:30	The time to allow for dripping after the brew cycle.

## Temperature Settings

Parameter	Name	Range	Default Setting	Comment
7	Water Temp. (°F)	176°F - 204°F	201°F	Inside tank. Will be slightly lower at spray head. To display in ° Celsius, see # 58 in Advanced Settings.
8	Hot Water Service	Auto / On / Off	On	Auto= Faucet will dispense only when not brewing. On=Faucet always enabled. Off=Faucet always disabled.
9	Brew Temperature Protection.	On / Off	On	ON=Will brew only at set temperature. OFF=Will brew at any temperature. Note: Changes will not take effect until the next brew cycle is completed.
Parameter	Name	Range	Default Setting	Comment
10	Enter Advanced Settings & Diagnostics	On / Off	Off	OFF = Skip Advanced Settings & Diagnostics. Loop back to start of batch programming cycle. ON = Enter Advanced Settings & Diagnostics. Press <b>STOP</b> to continue
<b>Important!</b> After programming, you must press and hold the <b>HOT WATER</b> button to save the settings and exit programming mode, or changes will be lost.				

## Advanced Settings and Diagnostics

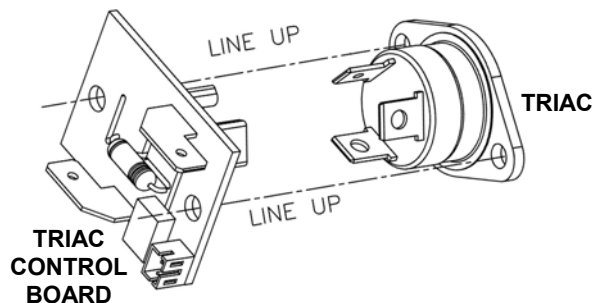
Address	Description	Range	Default	Comment
50	Water Resistance (KΩ)	0 - 200		Displays the electrical resistance of the water in kilohms as measured between the water level probe and the tank. If greater than 200, or if the tank is not full, the display will read --- .
51	Water Level Sensitivity	LO - HI	LO	LO – 50 KΩ +/- 5KΩ HI – 130 KΩ +/- 5KΩ If water resistance (address 50) is greater than 25 KΩ, set on HI to prevent unwanted filling of tank.
55	Tank Temperature	XXX°X		Displays current tank temperature in °F or °C.
57	Reload Defaults	0 - 1	0	Changes all settings to default factory settings. 0 = Do not reload defaults 1 = Reload all default settings If 1 is selected, you must advance to the next address for this change to take effect.
58	Temperature Scale	F or C	F	F = Fahrenheit      C = Celsius
59	Water Volume Scale	oz - LTR	oz	oz = Displays volume in ounces. LTR = Displays volume in liters.
60	Brew Valve Flow Rate (oz or liters per minute)	17 – 51 If #59 is oz.  0.50 – 1.50 If #59 is LTR.	36  1.05	Use this to compensate for minor discrepancies in actual volume versus programmed volume. Set lower to increase volume, higher to decrease volume.
62	Bypass Valve Flow Rate (oz or liters per minute)	17 – 51 If #59 is oz.  0.50 – 1.50 If #59 is LTR.	44  1.30	



## Error Codes

Code	Description	Possible Cause	Corrective Action	How to Clear Error Codes
050	Shorted temperature probe.	Probe failure.	Replace probe.	Turn main power switch off and on.
051 or 052	Open temperature probe.	Bad probe connection, or probe failure, faulty wire, connectors, contacts, etc.	Check all connections and possible failing parts Replace probe if necessary.	Turn main power switch off and on.
100	Initial Fill Error. Initial fill time was more than 6 minutes.	Water supply flow rate is too low.	Watch for short potting during the brew cycle. Investigate cause of low flow rate. (Clogged water filter, etc.)	Press the control panel power switch.
101	Error on refill. Tank did not refill within 1 minute.	Water supply flow rate is too low.	Watch for short potting during the brew cycle. Investigate cause of low flow rate. (Clogged water filter, etc.)	Error message is cleared automatically at end of brew cycle.
102	Unwanted Fill When brewer is idle, the fill valve was activated for more than 30 seconds during a 1 hour period.	Possible leak in tank, fitting, or valve.	Check inside of machine for leaks.	Turn main power switch off and on.
200	Flat Line Temperature (Water is boiling).	Triac failure, bad output on control board, or temperature is set too high for altitude.	Check triac, check control board output, or adjust temperature for altitude.	Turn main power switch off and on.
201	Not heating	Failure of heating element, triac, triac control board*, or main control board.	Check and replace heating element if necessary. Check triac, triac control board*, and main control board.	Turn main power switch off and on.
202*	Heater Short System is not calling for heat, but temperature rises more than 5°F.	Possible triac failure, or bad output on triac control board* or main control board.	Check triac, triac control board*, and main control board.	Enter programming mode, then exit programming mode.
255**	Keyboard error	Stuck button	Replace control board	Turn main power switch off and on.

\*202 - The triac control board is attached directly to the triac.



\*\*255 - The control will only allow hot water to be dispensed for 30-seconds at a time. At 30-seconds, the hot water output will automatically turn off. If the button is held for more than 34-seconds, error 255 will be declared.

# Service and Support

For service and support information, contact the Technical Support department. Our hours are 7:00 AM to 6:00 PM Central Time, Monday through Friday.

Phone: (800) 338-2699 or (847) 719-3000

Email: [techsupport@fetco.com](mailto:techsupport@fetco.com)

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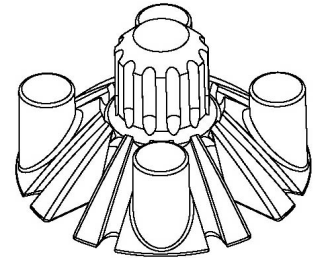
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## Cleaning & Maintenance

Daily: Wipe the area above the brew basket to remove coffee residue.

Daily or Weekly: Clean the Cascading Spray Dome with a soft brush and detergent. It may also be cleaned in a dishwasher – top rack only.

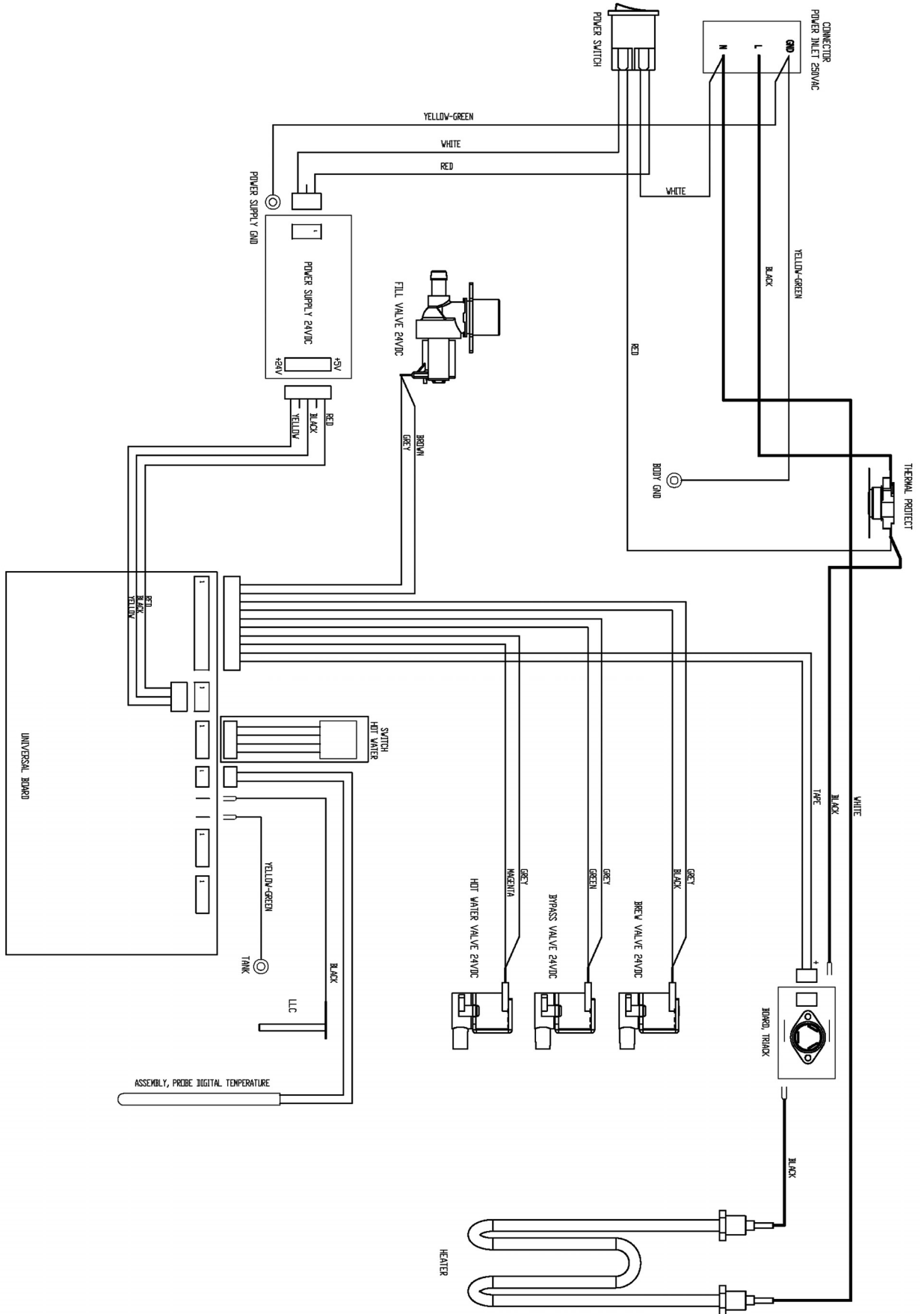
The CSD is held in place by four magnets. To remove it, grasp the bottom and pull down.



Quarterly:

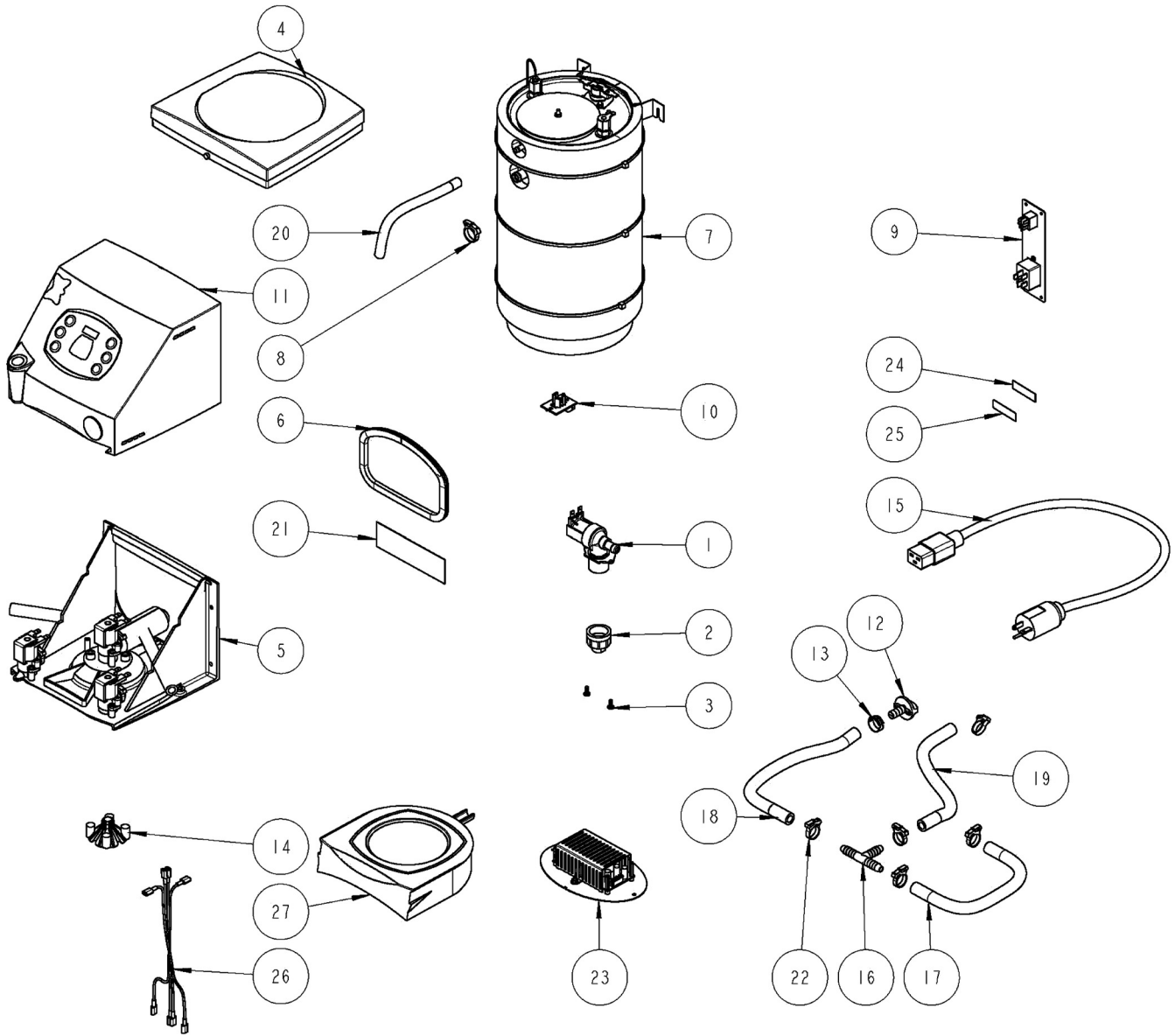
- Check water temperature and adjust if necessary.
- Check brew levels and adjust if necessary.
- Inspect all fittings and hoses for leaks.
- Inspect inside of tank for lime deposits. De-lime tank and probes if necessary. A qualified service technician should perform this procedure.

# Wiring Diagram



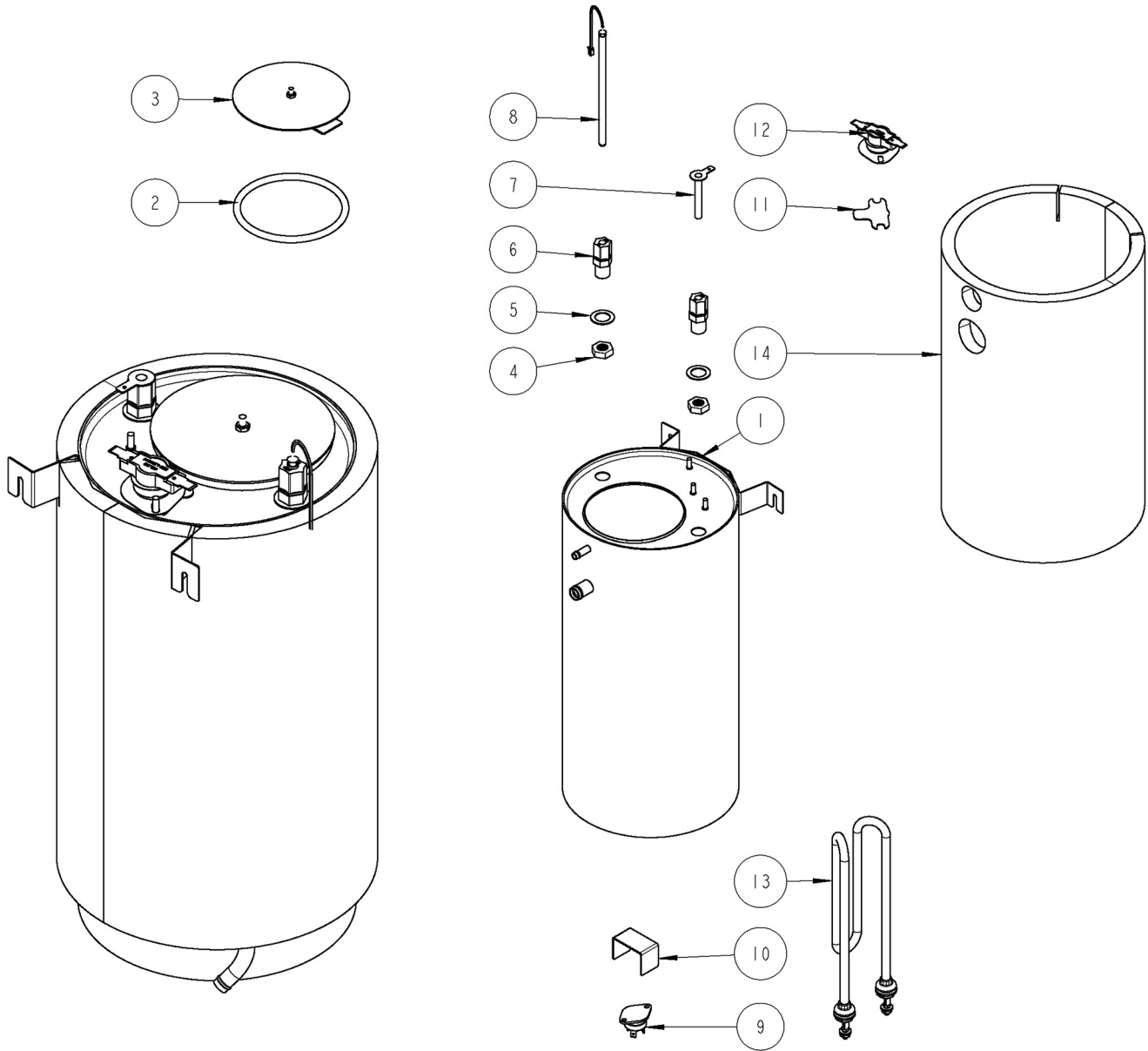
# Brewer Parts

Figure 1 – CBS-2021eP – Main Assembly



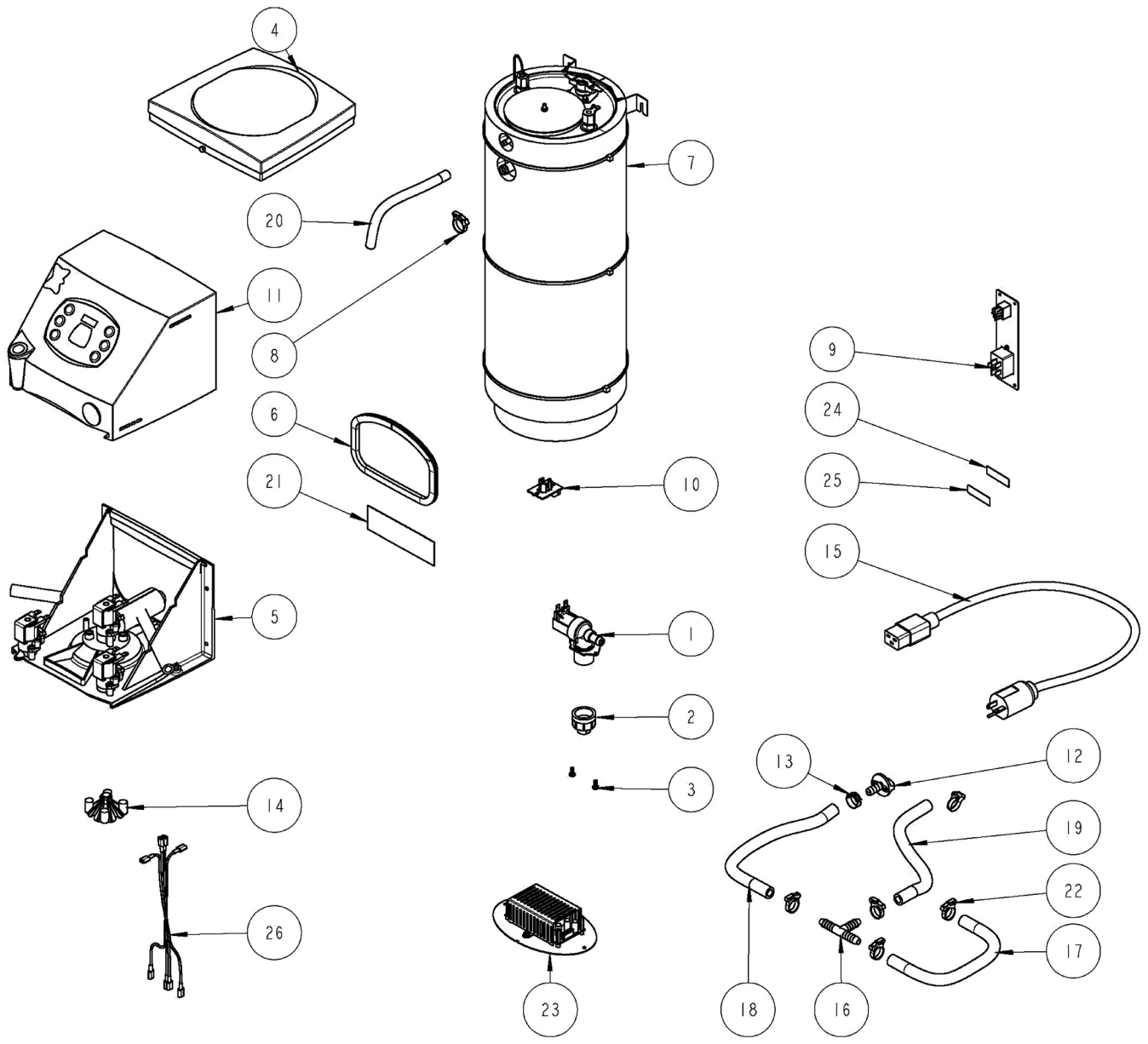
ITEM #	QTY	PART #	DESCRIPTION
1	1	1057.00003.00	VALVE, COLD WATER INLET, 24VDC
2	1	1102.00013.00	ADAPTER ASSEMBLY, 3/4" BSP x 1/4" NPT
3	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
4	1	1023.00007.00	TOP, UNIVERSAL
5	1	1102.00001.00	SHELF ASSEMBLY, CBS-2021 COMPLETE (SEE FIG. 5)
6	1	1024.00005.00	GASKET, "U" CHANNEL, 17.0" LONG
7	1	1104.00008.00	TANK ASSEMBLY, CBS-2021P 1500W/120VAC (SEE FIG. 2)
		1104.00003.00	TANK ASSEMBLY, CBS-2021P 1700W/120VAC (SEE FIG. 2)
		1104.00001.00	TANK ASSEMBLY, CBS-2021P 2100W/120VAC (SEE FIG. 2)
8	1	1086.00002.00	CLAMP, HOSE, 0.665-0.783" DIA RANGE
9	1	1102.00005.00	COVER ASSEMBLY, POWER INLET
10	1	1051.00003.00	BOARD, PCB TRIAC DRIVER
11	1	1102.00003.00	HOUSING ASSEMBLY, BREWER FRONT (SEE FIG. 6)
12	1	1023.00010.00	PLUG, TANK SERVICE DRAIN
13	1	1086.00003.00	CLAMP, DRAIN PLUG
14	1	1102.00006.00	CASCADE SPRAY DOME ASSEMBLY, CBS-2021
15	1	1063.00001.00	CORD, POWER, IEC-320-19, 20 AMP
16	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
17	1	1025.00002.00	TUBE, 5/8"OD X 3/8"ID X 11.5"LG, COLD WATER INLET
18	1	1025.00003.00	TUBE, 5/8"OD X 3/8"ID X 10"LG, TANK DRAIN
19	1	1025.00004.00	TUBE, 5/8"OD X 3/8"ID X 8"LG, TANK WATER INLET
20	1	1025.00005.00	TUBE, 1/2"OD X 1/4"ID X 7"LG, VENT
21	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
22	5	1086.00001.00	CLAMP, HOSE, .590"-.673" DIA RANGE
23	1	1102.00014.00	COVER ASSEMBLY, POWER SUPPLY
24	1	1046.00002.00	LABEL, CAUTION, "RISK OF FIRE AND ELECTRIC SHOCK"
25	1	1044.00001.00	LABEL, "FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY"
26	1	1402.00002.00	HARNESS, CBS-2021, UNIVERSAL
27	1	1102.00009.00	TRAY, ASSEMBLY,2021P

**Figure 2 – CBS-2021eP – Tank Assembly, Part # 1104.00008.00 (1500 W heater)  
Part # 1104.00003.00 (1700 W heater)  
Part # 1104.00001.00 (2100 W heater)**



ITEM #	QTY	PART #	DESCRIPTION
1	1	1114.00003.00	TANK WELDMENT, STUDS, CBS-2021P
2	1	1024.00007.00	O-RING, DASH #344, TANK COVER
3	1	1102.00007.00	TANK COVER ASSEMBLY
4	2	1023.00003.00	LOCKNUT, 1/4"-18 NPT MODIFIED THREAD
5	2	1083.00006.00	WASHER, .875"OD X .562"ID, FLAT
6	2	1025.00001.00	FITTING, COMPRESSION MALE CONNECTOR
7	1	1112.00008.00	PROBE WELDMENT, WATER LEVEL 1.875" LONG
8	1	1102.00011.00	PROBE ASSEMBLY, DIGITAL TEMP. 5.0" LG.
9	1	1059.00001.00	TRIAC 40A, 600V
10	1	1003.00006.00	BRACKET, HEAT SINK
11	1	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
12	1	1053.00004.00	THERMOSTAT, SINGLE SHOT, 25 AMP
13	1	1107.00004.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC
		1107.00003.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC
		1107.00001.00	HEATER ASSEMBLY, IMMERSION 2100W/120VAC
14	1	1022.00004.00	INSULATION, TANK, CBS-2021P

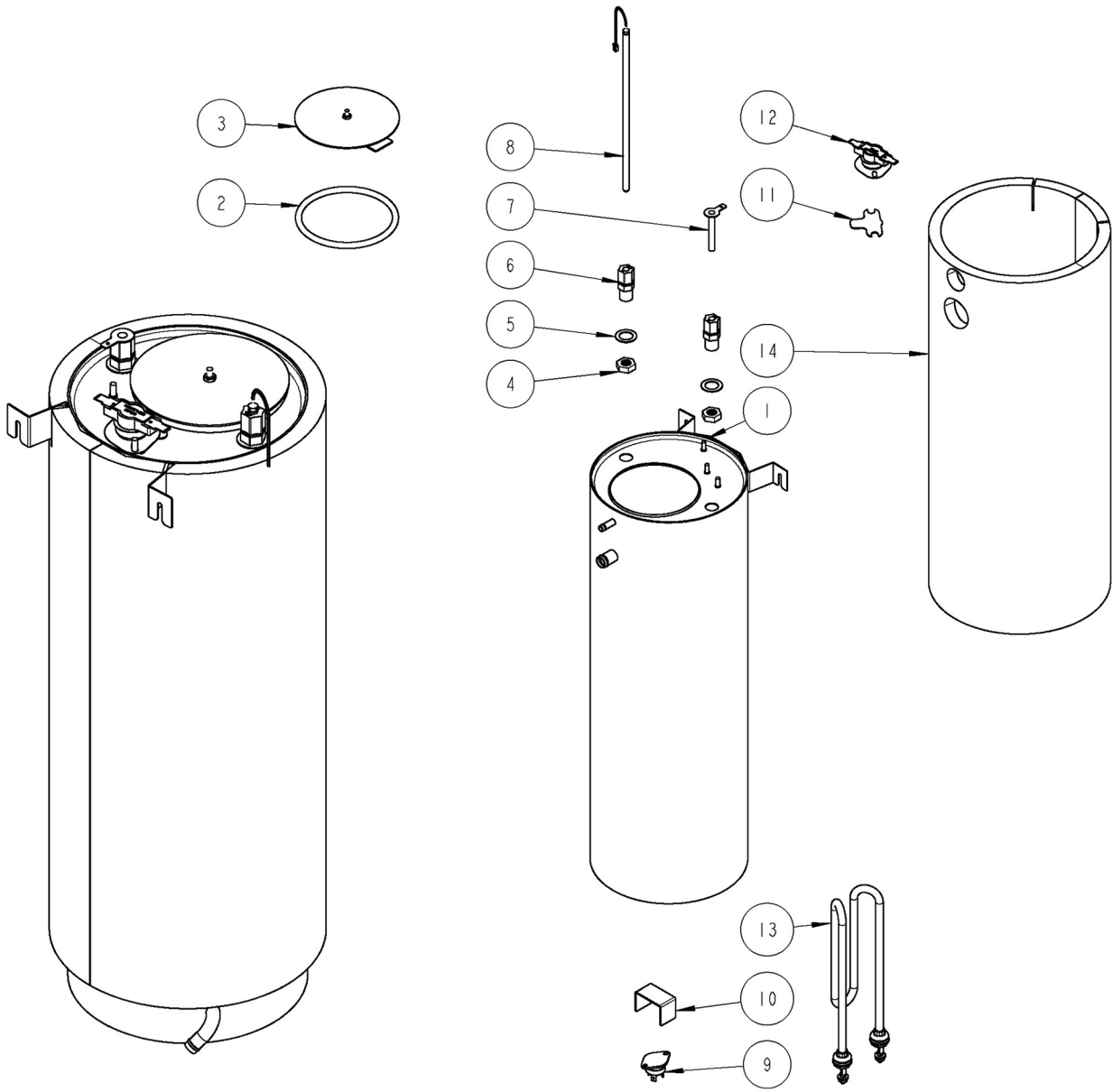
Figure 3 – CBS-2021eG – Main Assembly





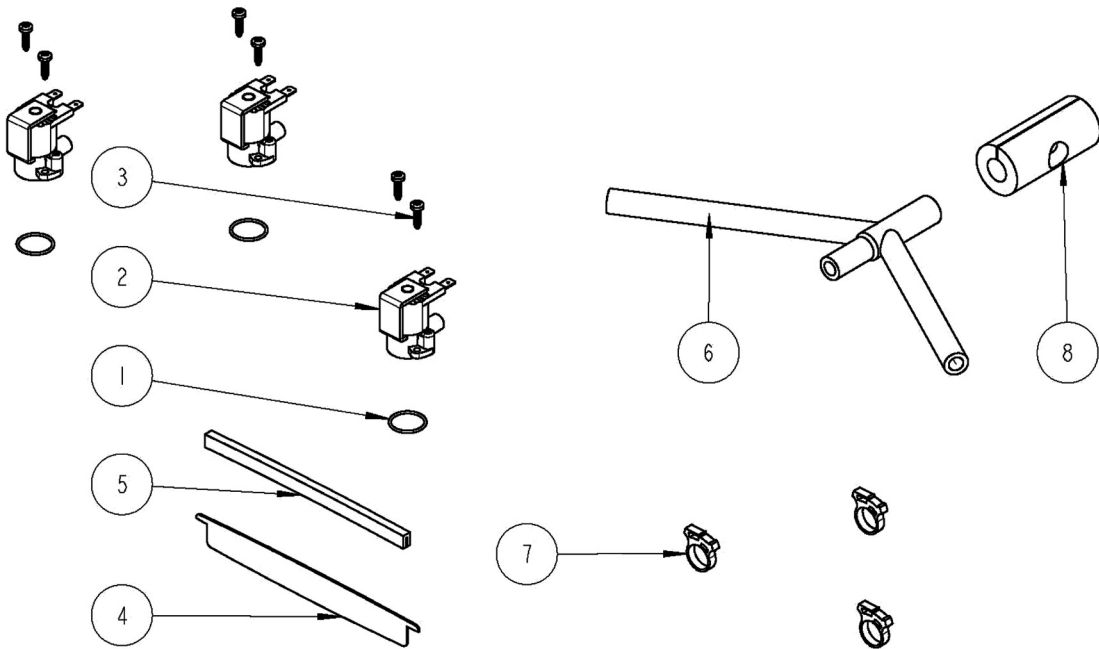
ITEM #	QTY	PART #	DESCRIPTION
1	1	1057.00003.00	VALVE, COLD WATER INLET, 24VDC
2	1	1102.00013.00	ADAPTER ASSEMBLY, 3/4" BSP x 1/4" NPT
3	2	1082.00010.00	SCREW, M4x10 ZINC PLATED PAN PHILLIPS MACHINE
4	1	1023.00007.00	TOP, UNIVERSAL
5	1	1102.00001.00	SHELF ASSEMBLY, CBS-2021 COMPLETE (SEE FIG. 5)
6	1	1024.00005.00	GASKET, "U" CHANNEL, 17.0" LONG
7	1	1104.00009.00	TANK ASSEMBLY, CBS-2021G 1500W/120VAC (SEE FIG. 4)
		1104.00004.00	TANK ASSEMBLY, CBS-2021G 1700W/120VAC (SEE FIG. 4)
		1104.00002.00	TANK ASSEMBLY, CBS-2021G 2100W/120VAC (SEE FIG. 4)
8	1	1086.00002.00	CLAMP, HOSE, 0.665-0.783" DIA RANGE
9	1	1102.00005.00	COVER ASSEMBLY, POWER INLET
10	1	1051.00003.00	BOARD, PCB TRIAC DRIVER
11	1	1102.00003.00	HOUSING ASSEMBLY, BREWER FRONT (SEE FIG. 6)
12	1	1023.00010.00	PLUG, TANK SERVICE DRAIN
13	1	1086.00003.00	CLAMP, DRAIN PLUG
14	1	1102.00006.00	CASCADE SPRAY DOME ASSEMBLY, CBS-2021
15	1	1063.00001.00	CORD, POWER, IEC-320-19, 20 AMP
16	1	1029.00002.00	FITTING, HOSE BARB TEE, SIZE 3/8" , NYLON
17	1	1025.00002.00	TUBE, 5/8"OD X 3/8"ID X 11.5"LG, COLD WATER INLET
18	1	1025.00003.00	TUBE, 5/8"OD X 3/8"ID X 10"LG, TANK DRAIN
19	1	1025.00004.00	TUBE, 5/8"OD X 3/8"ID X 8"LG, TANK WATER INLET
20	1	1025.00005.00	TUBE, 1/2"OD X 1/4"ID X 7"LG, VENT
21	1	1046.00003.00	LABEL, CSD WARNING, 1.5" X 5.0"
22	5	1086.00001.00	CLAMP, HOSE, .590"-.673" DIA RANGE
23	1	1102.00014.00	COVER ASSEMBLY, POWER SUPPLY
24	1	1046.00002.00	LABEL, CAUTION, "RISK OF FIRE AND ELECTRIC SHOCK"
25	1	1044.00001.00	LABEL, "FOR USE ON INDIVIDUAL BRANCH CIRCUIT ONLY"
26	1	1402.00002.00	HARNESS, CBS-2021, UNIVERSAL

**Figure 4 – CBS-2021eG – Tank Assembly, Part # 1104.00009.00 (1500 W heater)  
Part # 1104.00004.00 (1700 W heater)  
Part # 1104.00002.00 (2100 W heater)**



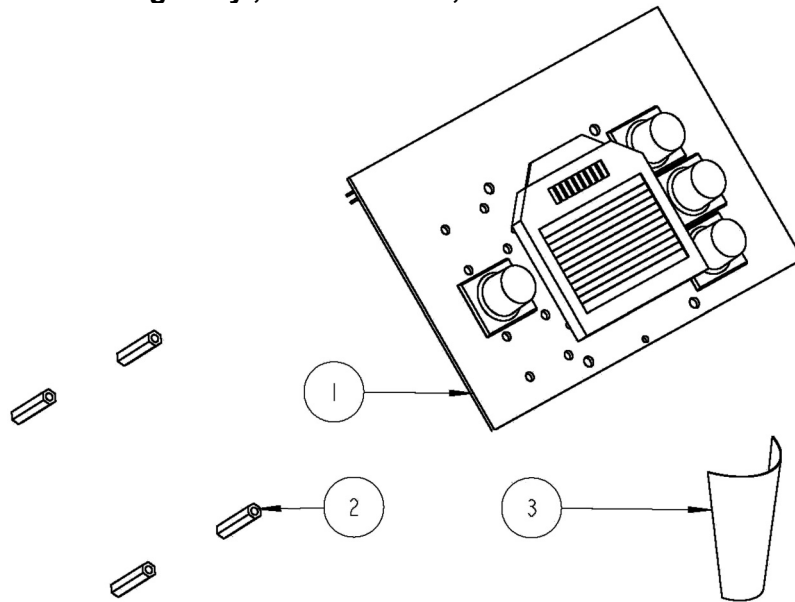
ITEM #	QTY	PART #	DESCRIPTION
1	1	1114.00004.00	TANK WELDMENT, STUDS, CBS-2021G
2	1	1024.00007.00	O-RING, DASH #344, TANK COVER
3	1	1102.00007.00	TANK COVER ASSEMBLY
4	2	1023.00003.00	LOCKNUT, 1/4"-18 NPT MODIFIED THREAD
5	2	1083.00006.00	WASHER, .875"OD X .562"ID, FLAT
6	2	1025.00001.00	FITTING, COMPRESSION MALE CONNECTOR
7	1	1112.00008.00	PROBE WELDMENT, WATER LEVEL 1.875" LONG
8	1	1102.00010.00	PROBE ASSEMBLY, DIGITAL TEMPERATURE 8.0" LG
9	1	1059.00001.00	TRIAC 40A, 600V
10	1	1003.00006.00	BRACKET, HEAT SINK
11	1	1003.00005.00	BRACKET, ONE SHOT THERMOSTAT
12	1	1053.00004.00	THERMOSTAT, SINGLE SHOT, 25 AMP
13	1	1107.00004.00	HEATER ASSEMBLY, IMMERSION 1500W/120VAC
		1107.00003.00	HEATER ASSEMBLY, IMMERSION 1700W/120VAC
		1107.00001.00	HEATER ASSEMBLY, IMMERSION 2100W/120VAC
14	1	1022.00005.00	INSULATION, TANK, CBS-2021G

**Figure 5 – CBS-2021e - Shelf Assembly, Part # 1102.00001.00**



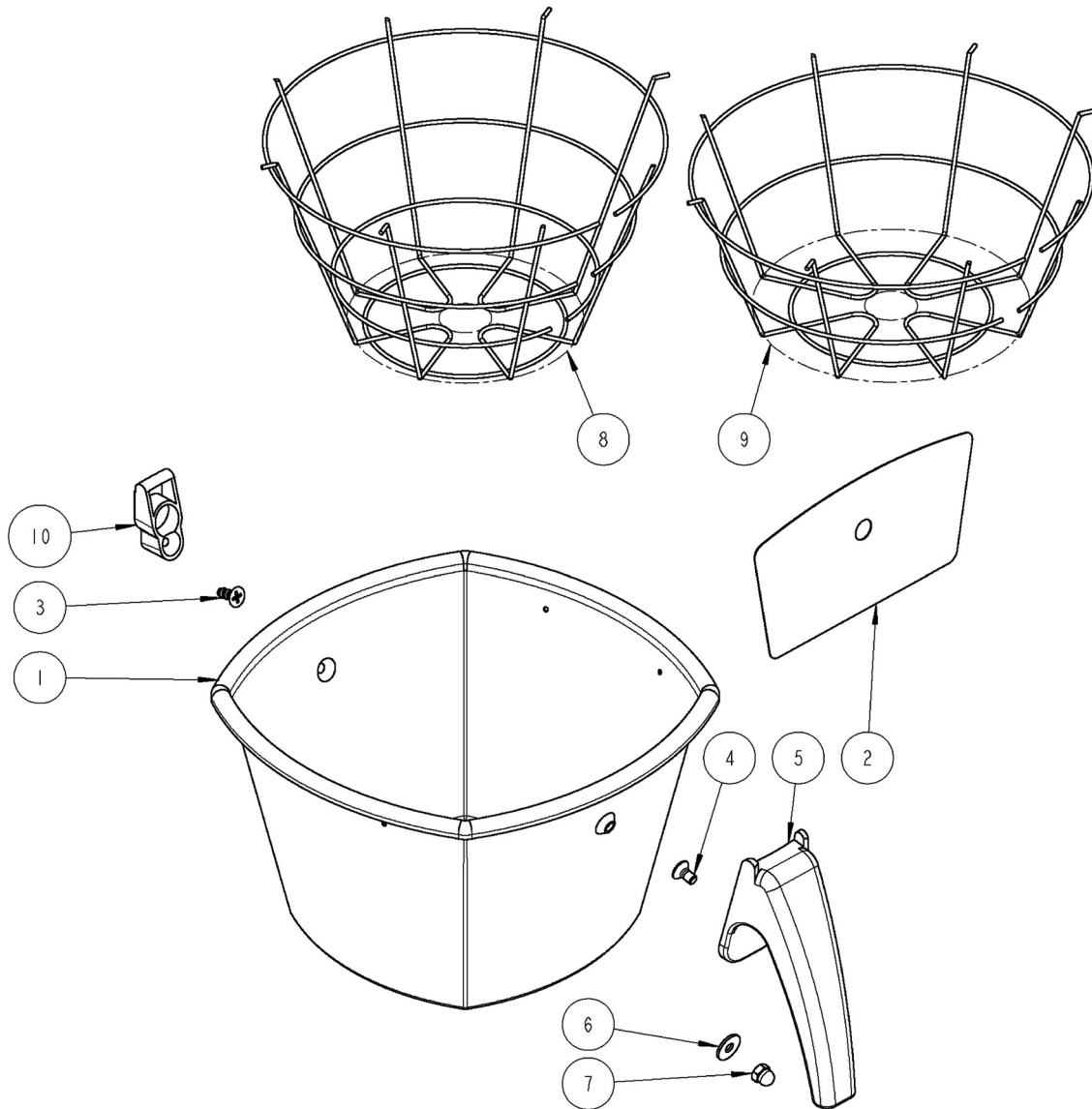
ITEM #	QTY	PART #	DESCRIPTION
1	3	1024.00002.00	O-RING, AS568A-019, BUNA-N
2	3	1057.00004.00	VALVE, LOW PRESSURE, 24VDC
3	6	1082.00005.00	SCREW, #7 x 5/8" LG, PHIL PAN HD TYPE AB, SHEET METAL, Z/P
4	1	1003.00002.00	BRACKET, GASKET CBS-2021
5	1	1024.00004.00	GASKET, "U" CHANNEL, 6.75" LONG
6	1	1024.00003.00	TUBE, WATER DISTRIBUTION, CBS-2021
7	3	1086.00001.00	CLAMP, HOSE, .590"-.673" DIA RANGE
8	1	1022.00003.00	INSULATION, BREW TUBE, CBS-2021

**Figure 6 – CBS-2021e - Housing Assy., Brewer Front, Part# 1102.00003.00**



ITEM #	QTY	PART #	DESCRIPTION
1	1	1108.00001.00	BOARD, ASSEMBLY, PCB CONTROL CBS-2021
2	4	1081.00002.00	STANDOFF, 4.5MM HEX x 20MM x M3 THREAD
3	1	1041.00003.00	LABEL, CAUTION HOT WATER

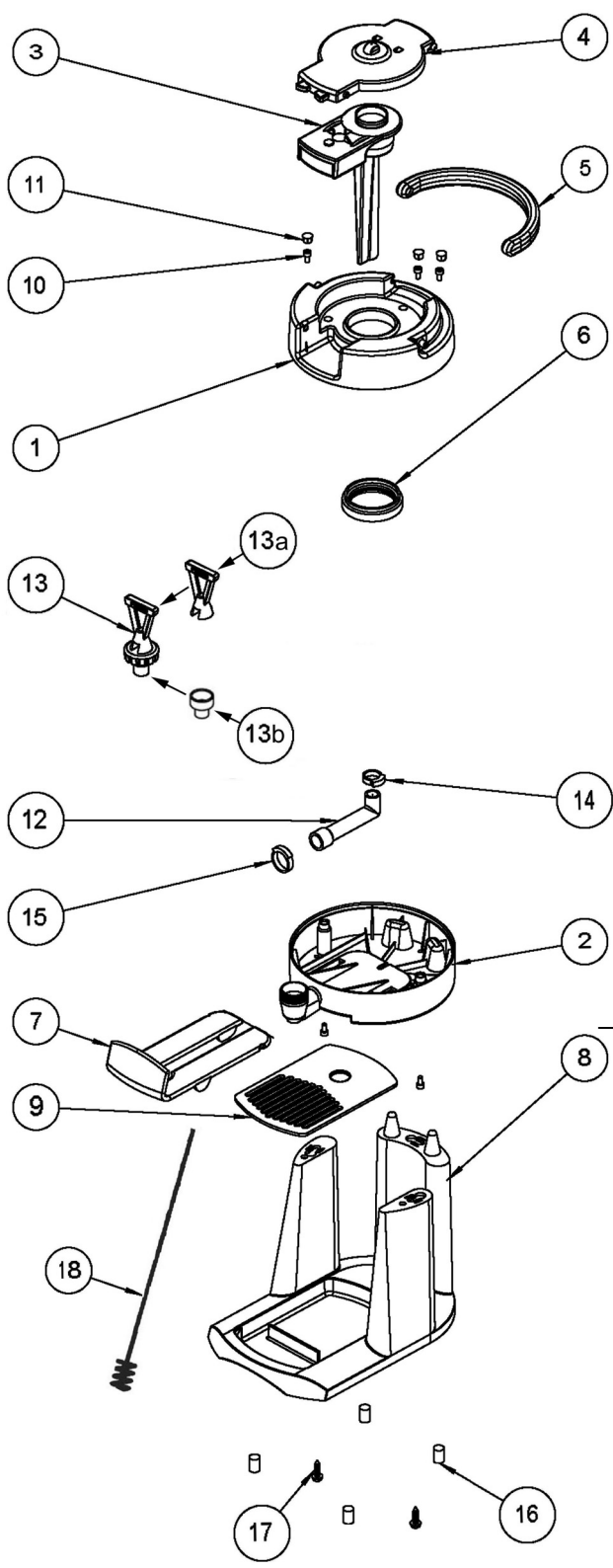
Figure 7 – CBS-2021e - Brew Basket Assembly, Part # 1101.00001.00



ITEM #	QTY	PART #	DESCRIPTION
1	1	1004.00001.00	BREW CONE, 5MM DRAIN HOLE
2	1	1046.00001.00	LABEL, WARNING BREW BASKET
3	1	1082.00002.00	SCREW, 8x1/2" 18-8 FLAT PHILLIPS AB THREAD-FORMING
4	1	1082.00001.00	SCREW, M4x10 18-8 FLAT PHILLIPS MACHINE
5	1	1023.00001.00	HANDLE, BREW BASKET
6	1	1083.00002.00	WASHER, M4 18-8 MACHINE SCREW
7	1	1084.00003.00	NUT, M4 18-8 HEX CAP
8	1	1009.00001.00	WIRE BASKET, LARGE
9	1	1009.00002.00	WIRE BASKET, SMALL
10	1	1102.00012.00	HOUSING, BREW BASKET MAGNET ASSEMBLY

# Dispenser Parts

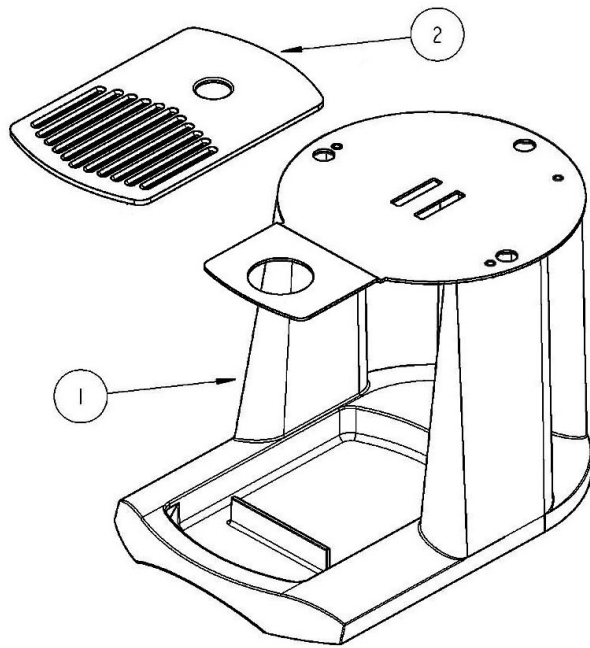
Figure 8 – LUXUS® L3D-05 Dispenser, Product # D058  
LUXUS® L3S-05 Dispenser, Product # D059



ITEM #	QTY	PART #	DESCRIPTION
1	1	1023.00017.00	TOP
2	1	1023.00018.00	BOTTOM
3	1	1102.00017.00	FUNNEL ASSEMBLY
4	1	1102.00018.00	COVER ASSEMBLY
5	1	1023.00019.00	HANDLE
6	1	1024.00011.00	LINER GASKET
7	1	1023.00020.00	FAUCET GUARD
8	1	1023.00021.00	BASE
9	1	1023.00022.00	DRIP PLATE
10	5	1082.00013.00	SCREW, M4x8MM SOCKET HEAD CAP,
11	3	1029.00003.00	PLUG, UNVENTED, 8MM OD, L3D-05
12	1	1024.00012.00	ELBOW, SILICONE
13	1	1071.00002.00	UPPER FAUCET ASSEMBLY, MS, BLACK, M28 THREAD
13a	1	1071.00009.00	FAUCET HANDLE, BLACK
		1071.00003.00	FAUCET HANDLE, GREEN
		1071.00004.00	FAUCET HANDLE, RED
		1071.00005.00	FAUCET HANDLE, ORANGE
13b	1	1071.00006.00	FAUCET SEAT CUP
14	1	1086.00005.00	CLAMP, HOSE, ID 13.5MM-15.0MM
15	1	1086.00006.00	CLAMP, HOSE, ID 18.1MM-20.0MM
16	1	1025.00008.00	FOOT, ANTI SLIP
17	2	1082.00012.00	SCREW, #10 X 3/4", ZINC PLATED, HEX WASHER HEAD
18	1	1074.00001.00	CLEANING BRUSH

ITEMS 8, 9, 16 AND 17 ARE NOT USED ON L3S-05. SEE FIGURE 9 FOR OPTIONAL S3S-05-01 STAND.

**Figure 9 – S3S-05-01 Stand, Product # A134  
(For L3S-05 Dispenser)**



ITEM #	QTY	PART #	DESCRIPTION
1	1	1101.00013.00	ASSEMBLY, STAND, S3S-05-01
2	1	1023.00022.00	DRIP PLATE

**Figure 10 – 1.9 Liter Bowl Server, # D055**



ITEM	QTY	PART #	DESCRIPTION
1	1	1099.00002.00	LID, BLACK
	1	1099.00003.00	LID, ORANGE

