

# 1.0 GALLON

# **COFFEE BREWING SYSTEM**

# CBS 2140 TOUCHSCREEN SERIES



The 1.0 Gallon CBS-2141 / 2142 XTS Touchscreen Series Coffee Brewers provide flexibility in small-to-medium sized venues such as Convenience Stores, Bakery Cafés and Lobbies. Simplify your daily operations and experience total control of this fully featured Extractor® Brewing System via an inviting touchscreen interface display that is intuitive, easy to read and simple to navigate.

CBS-2141XTS Single Station Brewer\*

CBS-2142XTS
Dual Station Brewer\*



\* Shown with L3D-10 Luxus® Dispenser (sold separately)



## Perfect taste begins with a simple touch...

### **User Friendly Touchscreen**

Access all controls via an inviting touchscreen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback at any point during programming, diagnostics or the brew cycle.





### Streamlined Programming, Diagnostics and Metrics

The Extractor® Touchscreen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.



All Count	ers
Left Brews	61
L. Brews Act.	72
L. Brews [litr]	234
L. Bypass Act.	0
L. Bypass [litr]	0
Right Brews	46
R. Brews Act.	57
R. Brews [litr]	166
R. Bypass Act.	0
R. Bypass [litr]	0
Fill Valve Act.	1429
Fill Valve [litr]	94
Heater Act.	628
Heater on time	12:41

### **Customizable Screens**

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.





## **XTS™** Series

Driven by a user friendly touchscreen interface and intuitive software, the XTS series represents the next step in the evolution of FETCO's renown EXTRACTOR® brewing technology.



## **Cascading Spray Dome**<sup>™</sup>

Hot tank water flows over clog-free channels built into the dome and virtually eliminates spray head scale buildup – a leading reason for service calls.



## **Legendary Extractor® Control**

Take your coffee to its peak level by unlocking the full freshness, aroma and flavor of your taste profile with the legendary EXTRACTOR® brewing technology.



## **Contemporary Design**

Sleek European cabinet design is attractive and fits well in most front-of-house decor typically found in coffee shops, lounges and cafes.



## **Modern Convenience**

Duplicate profiles and parameters to and from any of the batch buttons on a single machine or copy the information to an unlimited number of brewers via a removable SD card (Sold separately).











# Luxus® Dispensing

The portable LUXUS® L3D Series Thermal Servers and Dispensers feature high-quality stainless-steel vacuum liners for optimum retention of heat, freshness and flavor.



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UXUS

## **Technical Specifications & Product Views**

### Water Specification

Water Connection Inlet

3/8" Male Flare Fitting

Minimum Flow Rate

11/2 gpm [5.7 lpm]

Water Pressure 20-75 psig [138-517 kPa]

### Electrical Configuration

Plastic Brew Basket Configuration Code	Stainless Steel Brew Basket Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E214154	E214154M	1 x 1.7 kW	100-120	1	2+G	1.3-1.8	NEMA 5-15P	12.3-14.7	4.4 [16.7] <sup>(1)</sup>
E214151	E214151M	1 x 2.3 kW	100-120	1	2+G	1.7-2.4	NEMA 5-20P	16.5-19.7	5.8 [22.0] <sup>(1)</sup>
UNIVERSAL VOLTAGE OPTION	UNIVERSAL VOLTAGE OPTIONS								
E214171	E214171M	1 x 1.5 kW	120	1	2+G	1.6	NEMA 5-15P	13.0	3.9 [14.8] <sup>(1)(3)</sup>
Optional <sup>(2)</sup>	Optional <sup>(2)</sup>	2 x 1.5 kW	120/208-240	1	3+G	3.1	L1 / L2 / N+G	13.0	5.8 [22.0] <sup>(1)(3)</sup>
E214172	E214172M	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P	14.7	4.4 [16.7] <sup>(1)(3)</sup>
Optional <sup>(2)</sup>	Optional <sup>(2)</sup>	2 x 1.7 kW	120/208-240	1	3+G	3.5	L1 / L2 / N+G	14.7	8.7 [33.0] <sup>(1)(3)</sup>
E214173	E214173M	1 x 2.3 kW	120	1	2+G	2.4	NEMA 5-20P	19.7	5.8 [22.0] <sup>(1)(3)</sup>
Optional <sup>(2)</sup>	Optional <sup>(2)</sup>	2 x 2.3 kW	120/208-240	1	3+G	4.7	L1 / L2 / N+G	19.7	11.0 [41.6] <sup>(1)(3)</sup>

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1 gallon per batch.

(2) 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. No airpot locator for this group. User selectable for optional, dual in-series heater configuration.

(3) 3 liters per batch.

#### ★ Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Combined Filled Weight	Hot Water Tank Cap.	Shipping Weight:	Shipping <b>Dimensions:</b>
34³/8″ [87 cm]	11 <sup>3</sup> / <sub>4</sub> " [29 cm]	20³/8" [51 cm]	29 lbs [13 kg]	55 lbs [25 kg]	66 lbs [34 kg] BREWER + 1 FILLED L3D-10 DISPENSER	3.3 gal [12 l]	41 lbs [18 kg]	16" x 23" x 29" [40 x 58 x 73 cm]

### 는 Cups per Hour\*

### Compatible Dispensers

80z. 184

12oz. 123

16oz. 92

20oz. 74

\* Approximate based on maximum power setting. L3D-10 1.0 Gallon LUXUS® Thermal Dispenser

Height: 211/2" Width: 8" Depth: 9" Weight: Empty: 8 lbs Filled: 15.9 lbs

**Product DIMS:** 



L3S-10 1.0 Gallon LUXUS® Thermal Server\*

Product DIMS: Height: 13<sup>5</sup>/16" Width: 8" Depth: 10<sup>1</sup>/4" Weight: Empty: 5.6 lbs Filled: 12.4 lbs

\* Must be used with S3S Serving Stations.



### Paper Coffee Filters

#F002 13" x 5" Paper Coffee Filter



#### Brew Baskets

#B014218BN2 13" x 5" Plastic w/ Brown Insert



### #B012218B1 13" x 5" Stainless Steel



# Serving Stations

S3S-1 Single Serving Station



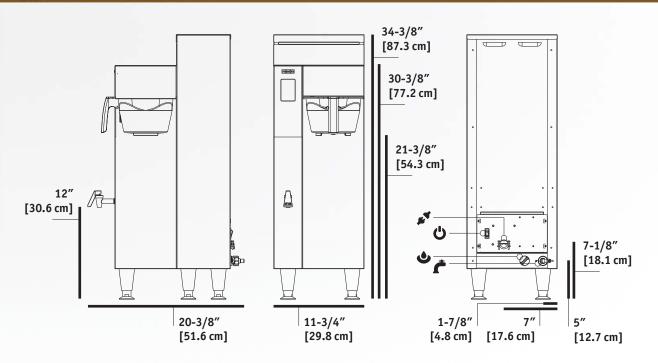
S3S-3 Triple Serving Station

S3S-2 Twin Serving Station





### **1** Dimensional Views



#### NEMA PLUGS CONFIGURATIONS





NEMA 5-15P NEMA 5-20P

### **SYMBOLS**

- Electrical Connector
- 0n / Off Switch
- Tank Drain

### **Gallery**









## **Technical Specifications & Product Views**

### Water Specification

Water Connection Inlet <sup>3</sup>/s" Male Flare Fitting

Minimum Flow Rate 11/2 gpm [5.7 lpm]

Water Pressure 20-75 psig [138-517 kPa]

### Electrical Configuration

Plastic Brew Basket Configuration Code	Stainless Steel Brew Basket Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E214251	E214251M	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.3-25.5	14.0 [53] <sup>(1)</sup>

<sup>(1)</sup> Based on standard factory settings: 5.5 minute brew time; 0% prewet;  $200^\circ F$  water. 1 gallon per batch.

### **←** Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Combined Filled Weight	Hot Water Tank Cap.	Shipping Weight:	Shipping <b>Dimensions:</b>
34 <sup>3</sup> /8"	193/4"	203/8"	47 lbs	92 lbs	114 lbs [51 kg]	5.8 gal	58 lb	23" x 25" x 29"
[87 cm]	[50 cm]	[51 cm]	[21 kg]	[41 kg]	BREWER + 2 FILLED L3D-10 DISPENSERS	[22 []	[26 kg]	[58 x 63 x 73 cm]
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#### Cups per Hour\*

### Compatible Dispensers

8oz. 224 D

12oz. 149

16oz. 112

20oz. 90

\* Approximate based on maximum power setting.

L3D-10 1.0 Gallon LUXUS® Thermal Dispenser

Product DIMS: Height: 21½" Width: 8" Depth: 9" Weight: Empty: 8 lbs

Filled: 15.9 lbs



L3S-10 1.0 Gallon LUXUS® Thermal Server\*

Height: 13<sup>5</sup>/<sub>16</sub>" Width: 8" Depth: 10<sup>1</sup>/<sub>4</sub>" Weight: Empty: 5.6 lbs Filled: 12.4 lbs

**Product DIMS:** 

\* Must be used with S3S Serving Stations.



#### Paper Coffee Filters

#### #F002 13" x 5" Paper Coffee Filter



### Brew Baskets

#B014218BN2 13" x 5" Plastic w/ Brown Insert



### #B012218B1 13" x 5" Stainless Steel



# Serving Stations

S3S-1 Single Serving Station



S3S-3 Triple Serving Station

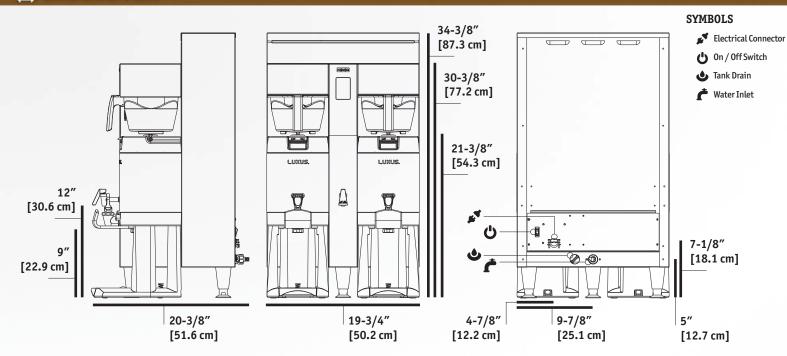
S3S-2 Twin Serving Station







## **1** Dimensional Views



### **Gallery**









# **Features & Benefits**



	Feature	Benefit
1	Touchscreen Interface	Allows for quick and easy access to brew controls.
2	Brew Basket Sensors	Automatically discontinues operation of brew cycle if basket is removed.
3	Mixed Material Construction	Mixed material is attractive and comfortable in any front-of-house setting.
4	Manual Water Faucet	Safely dispenses hot water away from steam and brew basket.
5	Stainless Steel Finish	Withstands the harshest foodservice environments and is durable and easy to clean.





