

FETCO® User's Guide and Operator Instructions

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FETCO Pour Over Coffee Brewer Models: CBS-2121P & CBS-2121PW

CBS-2121P Manual fill brewer without carafe warmers; CBS-2121PW Manual fill brewer with carafe warmers



CBS-2121P Manual Fill Brewer Without Carafe Warmers

CBS-2121PW Manual Fill Brewer With Carafe Warmers



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Service Manual – CBS-2121 Pour Over Coffee Brewer

Specifications for FETCO® Pour Over Coffee Brewer

Description and Features:

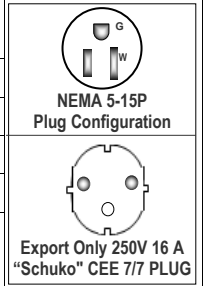
A manually operated coffee brewer-designed for 64 fl.oz./1.9 L heated and unheated carafes.

Electrical configuration for CE brewers

Configuration Code	Warmer Positions	Voltage	kW	Amps	Electrical Connection
C212102	None	230	1.90	8.4	CEE7/7 Schuko
C212112	Two	230	2.44	10.6	CEE7/7 Schuko

Electrical configuration for North America and International brewers

Configuration Code	Warmer Positions	Voltage	kW	Amps	Electrical Connection
C212101	None	100-120 Volts	0.92 - 1.33	9.2 - 11.1	NEMA 5-15P plug
C212111	Two	100-120 Volts	1.11 - 1.60	11.1 - 13.3	NEMA 5-15P plug
C212102	None	200-240 Volts	1.46-2.10	8.3-9.6	CEE 7/7 PLUG
C212112	Two	200-240 Volts	1.53-2.20	9.2-10.4	CEE 7/7 PLUG



For 64 fl.oz./1.9 L Total brew time with final drip out: approximately five minutes
Four minutes pour-in time with brew with one minute drip time

Weights and Capacities

Dispenser Model	Height	Width	Depth	Water tank capacity	Empty Weight	Filled Weight	Shipping Weight	Shipping Dimensions
C2121 (PW shown)	19 in 483mm	7 5/8 in 194 mm	19 in 470 mm	1.4 gallon 5.2 L	17 lbs 7.7 kg	28.4 lbs 12.9 kg	23 lbs 10.4 kg	20¾" X10¾"X 12¼ " 524mmX273X540mm

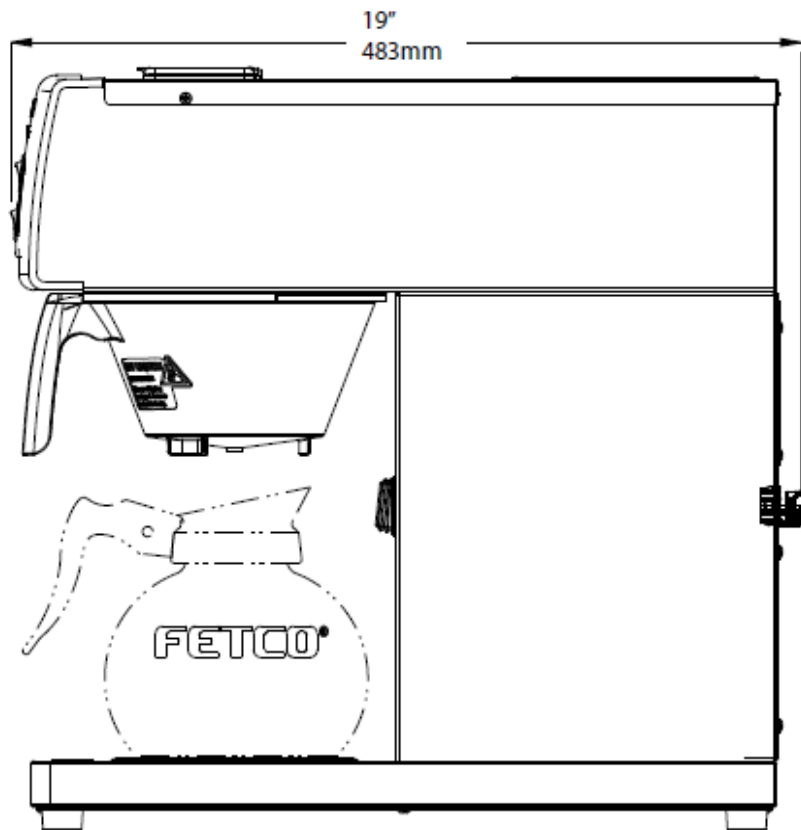
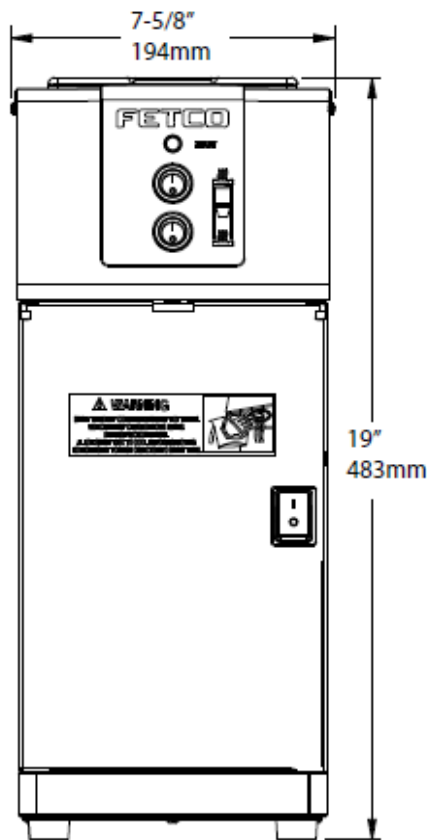
Calibrated for
64 fl.oz./1.9 L carafe

Calibrated for 105g coffee dose
Range: 100-115gram 3.5-4 ounce throw

Coffee Filter
FETCO # F003 or 9¾" X 4½"

→Allow approximately 30 inch/77cm above counter for access to pour in with standard glass carafe

Dimensions



INSTALLING THE CBS-2121 POUR OVER COFFEE BREWER

Congratulations on your purchase of the new FETCO CBS-2121!

CAUTION – *This brewer is shipped with the thermostat turned ON.*

DO NOT plug in unit before pouring 3 pots or 192 oz. of water into the opening until brewer is full (Note step 5, below); *damage to the heating element or thermostat may result if started when dry.*

To Start Up A New Unit:

Remove any protective vinyl film-if present, from the stainless steel enclosure. The protective film pulls off.

1. Place coffee brewer on a solid, level counter top, near an electrical outlet.
Full brewer and dispensers weighs 28.4 pounds
2. Level the brewer: Use a bubble level and check side-to-side and also front-to-back

-Do not plug in the power cord at this time.

3. Place an empty glass decanter on the lower warmer deck, under the brew basket.
4. Insert the empty brew basket into the brew rails of the brewer.
5. Slowly fill the tank with room temperature water through the opening on the top cover until water starts running in a steady stream from the brew basket (3 pots or 192 fl.oz.). This indicates that the tank is full and primed for brewing.
6. Plug the power cord into the electrical outlet.
7. Allow the brewer to heat up to full temperature, indicated by the “READY” light on front panel.

-Slight dripping from the brew basket is normal as water expands when heated.

-Keep an empty carafe under the brew head to collect any possible drips.

-Heat up may take up to 30 minutes for the first time the coffee brewer is plugged in.

-WHEN “READY” LIGHT IS ON.

8. Insert the empty brew basket into the brew rails of the brewer.
9. Place an empty decanter on the lower warmer deck, under the brew basket.
10. Run one additional carafe of fresh water to prime the hot water tank.
11. When “READY” light comes back on-the CBS-2121 is ready to brew

DISPENSER PREHEATING

-PREWARMING THE DISPENSER

RECOMMENDED FOR FIRST BREW OF THE DAY

-Running a “Blank-Brew”

For best heat retention and flavor – pre-warm stainless steel or glass dispensers before first brew.

With dispenser in place and with a clean empty brew basket—pour in plain water as in brewing.

This will pre-heat and rinse both the decanter and the brew basket, preparing it for the first brew.

-You are now ready to brew a regular batch

Load filter and fresh ground coffee into brew basket and brew when “READY” light is on.

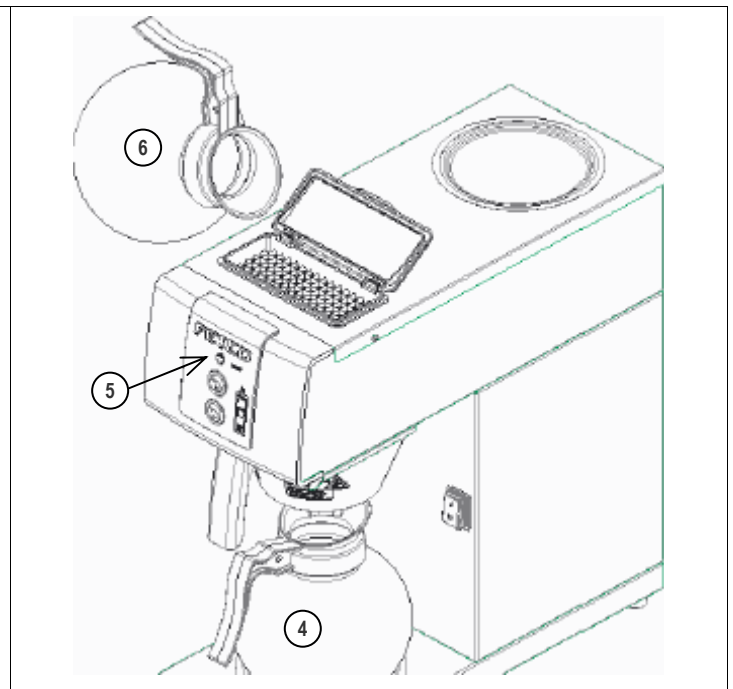
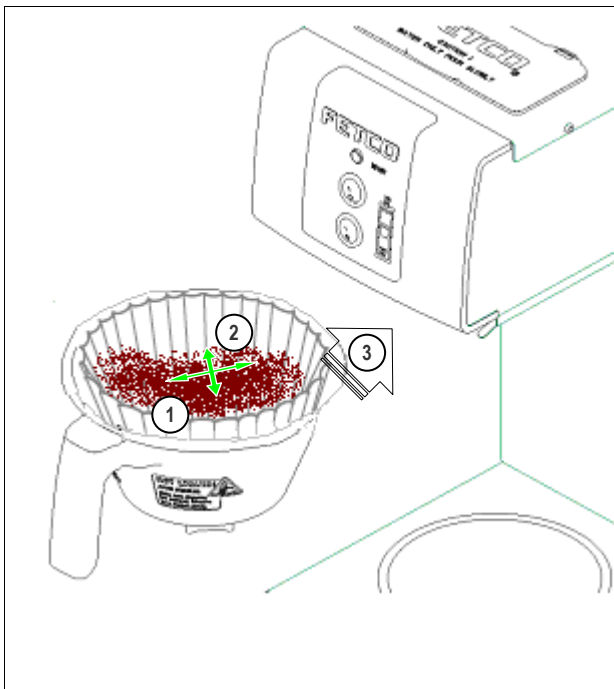
Instructions for Operating the CBS-2121 Pour Over Coffee Brewer

AFTER UNPACKING: DO NOT PLUG IN THE BREWER

See [Installing the CBS-2121 Pour Over Coffee Brewer](#) on previous page

COFFEE BREWING:

1. Insert a filter into the brew basket
 2. Pour fresh ground coffee into the filter-distributing it evenly.
-Start with using 1-4 ounces of ground coffee, for a full brew.
-(3.5-4.0 ounces regular ground coffee was used for factory calibration)
 3. Slide the brew basket completely into the upper rails.
 4. Place an empty dispenser beneath the prepared brew basket **prior to pouring in fresh water.**
 5. Brewer is prepared to brew when “READY” light is on
 6. Pour one container or carafe of fresh water into the screened area on top of the brewer.
(Container is the measure of a standard serving carafe = 64 fl.oz/1.9L)
 7. After brewing is finished: dispose of the used filter and grounds and rinse the brew basket
- Typical brew time approximately five minutes—4 minutes pour-in time & brew with 1 minute drip time**



1. Insert a filter into the basket and pour fresh coffee into filter. – Start with using 1-4 ounces of coffee
2. Level the bed of grounds
3. Slide the basket completely into the upper rails.
4. Place an empty dispenser beneath the basket **prior to adding fresh water.**

5. Begin brew when “READY” light is lit
6. Pour one container (up to 64 fl.oz/1.9L of fresh water) into the screened area on top of the brewer.
7. When brewing is completed, dispose of used filter & grounds and rinse the brew basket.
-Typical brew cycle is approximately five minutes

Installation safety and hygiene directions-for International and CE equipment

1. This appliance is only intended for brewing coffee or tea only.
2. Except for the descaling procedure: do not pour liquid other than water into the appliance, this may damage the heater. Do not run appliance dry, always pour in water to top off tank after long periods of non-use.
3. 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.
4. For proper operation, **install this appliance only indoors where the temperature is between 10°-35°C or 50-95°F**. Drain and remove all liquid from equipment and lines if exposed to freezing temperatures.
5. 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. Children should be supervised to ensure that they do not play hot beverage equipment.
6. **This unit must be installed and serviced by qualified personnel only.**
7. 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.
8. 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.
9. **The appliance must be disconnected from its power source during service and when replacing parts.** During service an operator must be able to check from any position that the plug remains removed. If this is not possible, an electrical disconnection with a locking system in the isolated position shall be provided.
10. 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). Brewers require a sturdy supported surface for operation. Locate operating brewer in a horizontal position only. When the brewer is in position-level it front to back as well as side-to-side. Brewer must be leveled to operate correctly.
Do not tilt appliance more than 10° to insure safe operation. Do not move brewers when filled.
11. The A-weighted sound pressure level is below 70 dB.
12. Unit is for protected indoor use only. **Do not steam clean or use excessive water on unit**
13. This unit is not "jet-proof" construction. **Do not pressure wash or use jet spray to clean this unit.**
14. The unit is not waterproof -**do not submerge or saturate with water.**
Equipment exposed to flood and contaminated must not be used due to electrical and food safety.
Do not operate if unit has been submerged or saturated with water.

Labels and Warnings for Hot Beverage Equipment

LABELS

WARNING

	WARNING To reduce the 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, adjustments and service to qualified personnel.
	Warning! Disconnect from power supply before servicing. This appliance is always energized when connected to a power source.
	Locate unit away from source of heat. Do not install or use near combustibles.
	Brewer has hot surfaces. Use care when removing brew basket- Allow time for it to drain completely when brew is completed.
	Use dedicated circuit with capacity rated by local code or National Electrical Code for the current draw of this equipment. Check the serial number plate for power requirements
	Failure to comply with safety warnings risks equipment damage, property damage, fire, burns or shock hazard
	This equipment must be installed with a backflow protection device to comply with federal, state or local municipality codes.
	Read all instructions before installing or operating this unit. Pre-fill unit before first use. Fill with pure water only.

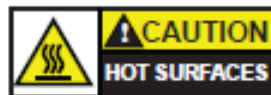
1046.00049.00

Back Panel of Equipment



1046.00052.00

Brew Basket Area Warning



1046.00050.00

Optional Carafe Warmers (X2)

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

CLEANING AND BREWER CARE

CLEANING THE BREWER:

Always empty brew basket and rinse after brewing, rinse decanter, inside and out.

Wipe down both warmer plates and surrounding area with a wet clean cloth as required and whenever spills are present.

Heat transfer from warmer plates is most efficient when decanter and warmer plate surface are clean—use only soap and water.

Never clean brewer or glass surfaces with scouring powders or harsh implements.
Always use a non-abrasive pad, or a wet clean cloth

Never use solvents on plastic components—especially cleaners formulated with the solvent diethylene glycol butyl ether (DGBE)

CLEANING THE SPRAY HEAD:

Remove spray head, [DANGER SPRAY HEAD MAY BE HOT] use a towel or heavy gloves to prevent burning and cleaned with a brush.

When cleaning the spray head, make sure that each hole is completely free of mineral deposits.

Weekly spray head cleaning may be necessary in areas with extremely hard water.
Monthly may be sufficient in areas which do not have excessive water hardness.

CLEANING THE BREW TUBE

Using the FETCO 18" 1085.00012.00 Descaling Spring:

Remove spray head - use a towel or heavy gloves to prevent burning as spray head may be hot.

Insert descaling spring for at least 2/3 of its length and reciprocate back and forth, then remove.
Wipe off spring and repeat. Continue until spring is clear.

Cleaning frequency depends on use or water conditions. We recommend this weekly or monthly-as required.

WATER QUALITY

Optimal water quality brews the best coffee. The brewer also operates with less maintenance by using low mineral water.

Use bottled water or reverse osmosis purified water between 75-250tds in areas with hard water.

FOR OPERATOR SAFETY

This appliance is for commercial use only. Install and service by professional personnel only

Commercial cooking equipment may be unsafe for household use.

This appliance is intended for stationary indoor use.

Brewer is designed for brewing 64 fl.oz/1.9 L of coffee or tea. Pour in water only

Brewer exterior and carafe warmers are hot- keep hands and other items away.

Brewing water is 200°F do not move commercial coffee brewers once installed due to spillage.

WARNING-brew basket contents are hot-use care! Allow brew to complete, usually five minutes

Do not immerse the brewer in water or any other liquid

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Chart to correct for altitude for boiling point in tank water temperature.					
[ft]	[m]	Suggested Setting[°F]	Boiling point[°F]	Suggested Setting[°C]	Boiling point [°C]
0	0	205	212.0	96	100.0
500	152	205	211.0	96	99.5
1000	305	200	210.1	93	98.9
2000	610	200	208.1	93	97.8
2500	762	200	207.2	93	97.3
3000	914	200	206.2	93	96.8
3500	1067	197	205.3	92	96.3
4000	1219	195	204.3	91	95.7
4500	1372	194	203.4	90	95.2
5000	1524	194	202.4	90	94.7
5500	1676	193	201.5	89	94.2
6000	1829	192	200.6	89	93.6
6500	1981	191	199.6	88	93.1
7000	2134	190	198.7	87	92.6
7500	2286	188	197.8	86	92.1
8000	2438	187	196.9	86	91.6
8500	2591	185	196.0	85	91.1

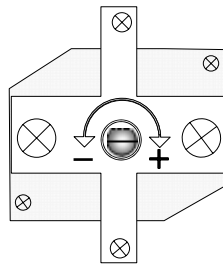
INSTALLATION, ADJUSTMENT AND SERVICE THIS SECTION IS FOR PROFESSIONAL USE ONLY!

Danger of fire or electric shock, do not open panels. No user serviceable parts inside.
 All adjustments and service to be performed by authorized professional personnel.

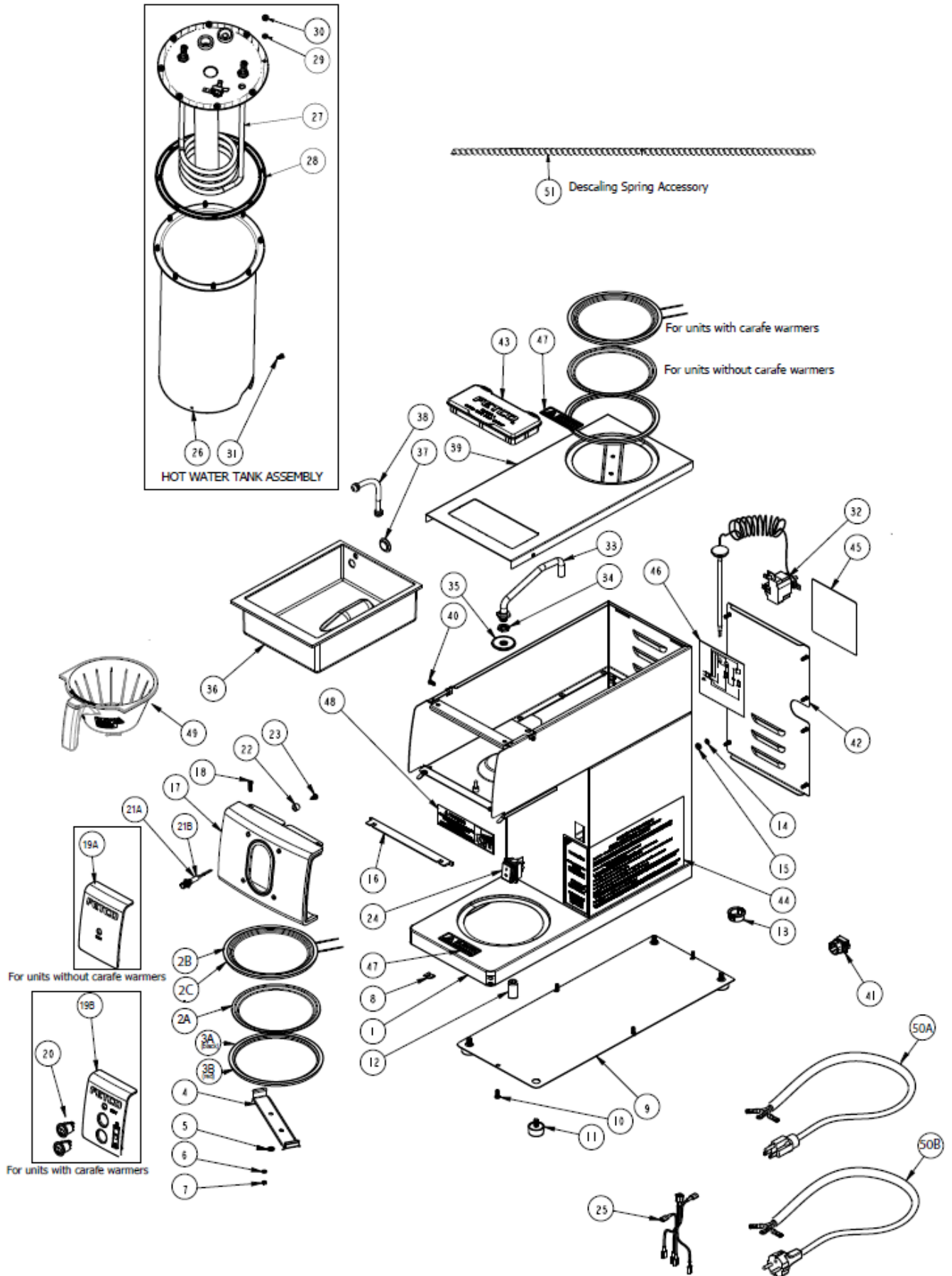
To adjust the temperature for high altitude installation:

Thermostatic control of the hot water tank temperature is factory set to the maximum temperature: 93°C/200°F and is adjustable to the lowest setting of 82°C/180°F. The capillary thermostat is rated within 5% of this range.
 →To correct for boiling at high altitudes: the thermostat may be adjusted to a lower setting.

Thermostat adjustment
 Left to lower & Right to increase
 Unplug brewer
 Open back panel
 Make small, incremental changes.
 Reassemble brewer and plug-in
 Check temperature after "READY" light is on.

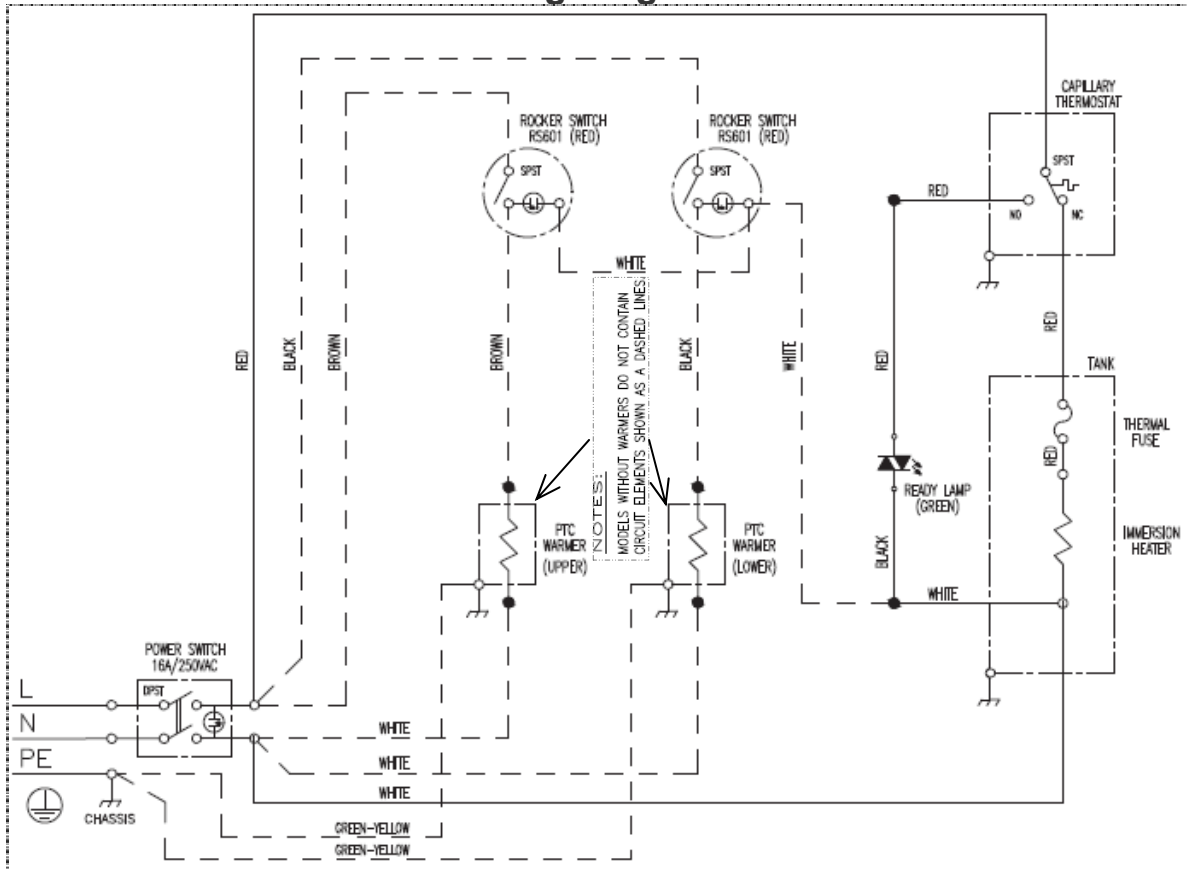


PARTS DIAGRAM



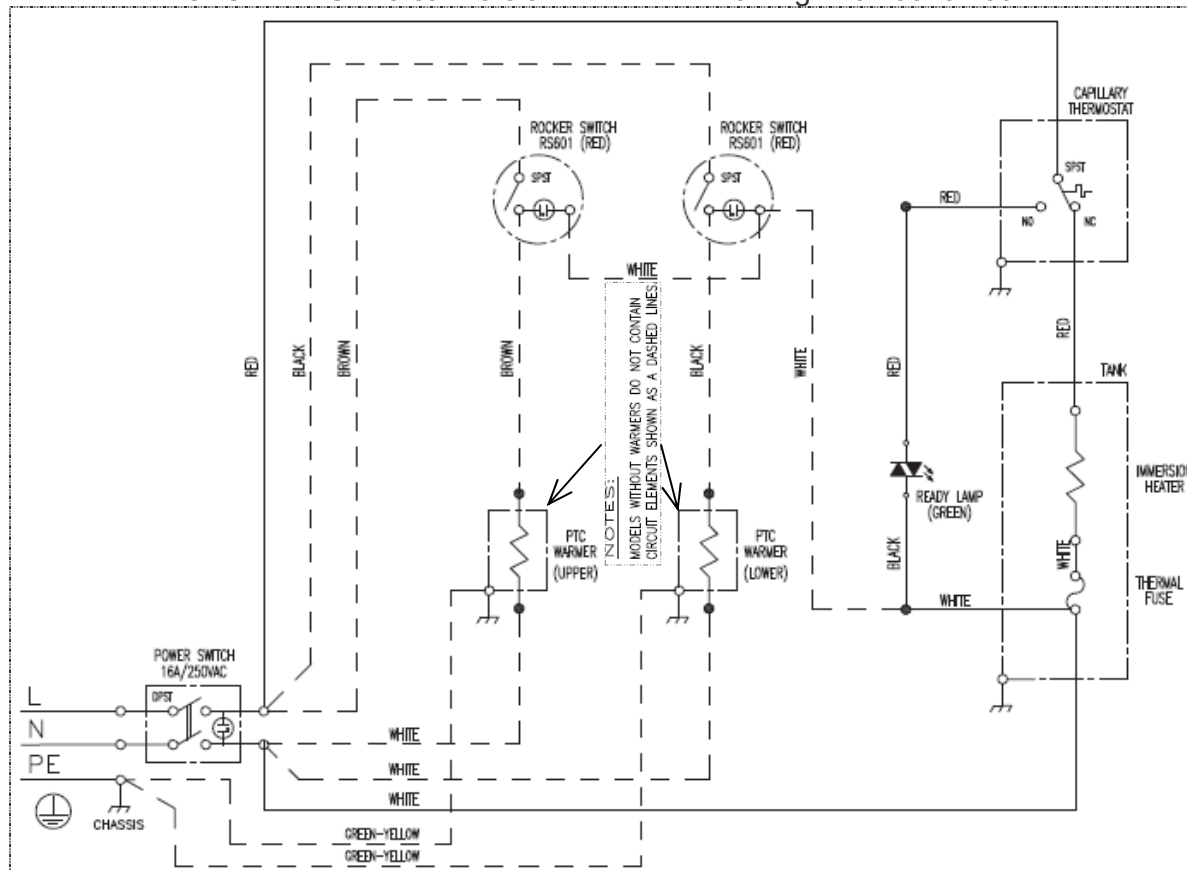
REF	QTY	PART NUMBER	UNIVERSAL PARTS LIST FOR CBS-2121 POUR OVER COFFEE BREWER
1	1		WELDMENT BODY COMPLETE, CBS-2121 POUR OVER COFFEE BREWER
2A	2	1023.00268.00	PLASTIC TRAY FOR DECANter, (ONLY FOR UNITS WITHOUT WARMERS)
2B	2	1102.00322.00	WARMER PLATE ASSY 120VAC (ONLY FOR UNITS WITH 120VAC WARMERS)
2C	2	1102.00355.00	WARMER PLATE ASSY 230VAC (ONLY FOR UNITS WITH 230 VAC WARMERS)
3A	2	1024.00089.00	PTC HEATER MTG. GASKET, BLACK (ONLY FOR UNITS WITHOUT WARMER)
3B	2	1024.00081.00	PTC HEATER MTG. GASKET, RED color (ONLY FOR UNITS WITH WARMERS)
4	2		BRACKET, WARMER TRAY HOLDER-ALL MODELS
5	4		PUSH NUT (ONLY FOR UNITS WITHOUT WARMERS)
6	8		WASHER, #6 INTL TOOTH LOCKWASHER (ONLY FOR UNITS WITH WARMERS)
7	8		NUT, HEX, #6-32, UNDERSIZED, ,(ONLY FOR UNITS WITH WARMERS)
8	13		NUT, CLIP ON (J-NUT), #6-32, 22-20 GA., BLK-PH FINISH
9	1		COVER BASE
10	11		SCREW, # 6-32 X 1/2" TRUSS HD PHIL., MACHINE
11	4	1073.00021.00	FOOT-RUBBER, 1/4-20 MOUNT
12	2	1023.00263.00	CORNER INSERT FOR BASE
13	2		BUSHING, SNAP, 1" MOUNTING HOLE
14	1		WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
15	1		NUT, 8-32 18-8 HEX MACHINE SCREW
16	1		GASKET, FRONT
17	1		FRONT PANEL POUR OVER-ALL MODELS
18	4		SCREW, # 8-32 X 5/8, FLAT HD, PH, 18-8 SS
19A	1		FRONT PANEL INSERT, (ONLY FOR UNITS WITHOUT WARMER)
19B	1		FRONT PANEL INSERT,(ONLY FOR UNITS WITH WARMERS)
20	2	1058.00046.00	ROCKER SWITCH, HY64 SERIES (ONLY FOR UNITS WITH WARMERS)
21A	1	1058.00044.00	LED INDICATOR LIGHT, GREEN-120VAC
21B	1	1058.00053.00	LED INDICATOR LIGHT, GREEN-230VAC
22	2		SPACER TUBE, FRONT PANEL
23	4		SCREW, #6 x 3/8" LG., SLOTED HEX HD. WASHER
24	1	1058.00045.00	SWITCH, POWER, DP, 16A, ALL MODELS 125/250 VAC, WATERPROOF
25A	1		HARNESS, CBS-2121 (ONLY FOR UNITS WITHOUT WARMER)
25B	1		HARNESS, CBS-2121 (ONLY FOR UNITS WITH WARMERS)
26	1	1114.00139.00	TANK BODY, All Models
27A	1	1102.00323.00	TANK TOP ASSEMBLY-WITH HEATER, 1320W/120VAC MODELS ONLY
27B	1	1102.00356.00	TANK TOP ASSEMBLY-WITH HEATER, 2100W/230VAC MODELS ONLY
28	1	1024.00084.00	GASKET, HOT WATER TANK-ALL MODELS
29	8		WASHER, #8 SCREW SIZE, INTERNAL TOOTH LOCK
30	8		NUT, 8-32 18-8 HEX MACHINE SCREW
31	1		SCREW, PAN HEAD, PHILLIPS
32	1	1053.00043.00	THERMOSTAT, CBS 2121 POUR OVER-ALL MODELS
33	1		WELDMENT, SPRAY CUTTER TUBE FITTING
34	1		HEX NUT, 1/8" TH, 7/16 - 20 THREAD
35	1	1005.00026.00	WELDING, SPRAY CUTTER, 8 x 3 HOLES
36	1	1023.00260.00	BODY, FILL TOP TANK
37	1	1024.00054.00	GROMMET, SILICONE PLUG
38	1	1024.00091.00	VENT TUBE
39	1		COVER TOP
40	2		SCREW # 6-32 X 3/8", PAN HD PH, MACHINE, 18-8 SS
41	1		BUSHING, STRAIN RELIEF, .12"-.58" DIA CABLE
42	1		BACK COVER, CBS-2121, POUR OVER
43	1	1102.00321.00	ASSEMBLY, LID COVER, FILL TANK, CBS-2121
44	1		LABEL, WARNING & STARTUP INSTRUCTION, CBS-2121
45	1		LABEL, WARNING "ELECTRIC SHOCK OR FIRE", 4x4
46	1		WIRING, CBS-2121 POUR-OVER, (L-N-PE), UNIVERSAL -ALL MODELS
47	2		LABEL "CAUTION, HOT SURFACE", CBS-2121 POUR OVER
48	1		LABEL, SPRAY HEAD WARNING, 1.5" X 5.0"
49	1	B018200BN2	BREW BASKET ASSEMBLY 0.200" HOLE, BROWN -ALL MODELS
50A	1		POWER CORD ASSEMBLY, NEMA 5-15P PLUG 120VAC MODELS ONLY
50B	1		POWER CORD ASSEMBLY, CEE7 EU1-16P PLUG 230VAC MODELS ONLY
51	1	1085.00012.00	DESCALING SPRING, CBS-2121

Wiring Diagrams



CBS-2121 Universal Version

Drawing 1401.00137.00



CBS-2121 CE Version

Drawing 1401.00140.00