

The background is a dark, moody composition. On the left, there's a vertical strip of rough, cracked wood texture. On the right, wisps of smoke or steam rise from a similar wood-textured base, creating a sense of movement and warmth. The overall color palette is dark brown and black, with highlights from the smoke and wood.

Handle Operated 6000 Series Coffee Brewers and Dispensers

FETCO®

Overview

- The 6000 Series Equipment: CBS-61H & CBS-62H
- Gravity Dispense Tube
- Good Brewing Execution
 - 8 Elements for Good Brewing Execution
 - 6000 Series features that Promote Good Brewing Execution
- Selecting The Right Equipment
 - Electrical Configuration at the Location
 - Cups/Hour
- TPD-30 3.0 Gallon Dispenser
- Package Offering

CBS-61H and CBS-62H

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CBS-61H & CBS-62H

- For lodging, hospitals, restaurants, cafeterias, universities, and banquet facilities that need consistent, quality coffee in high volumes
- The 6000 Series has a unique gravity dispense tube system that resists lime build up to provide dependable, reliable performance

CBS-61H & CBS-62H

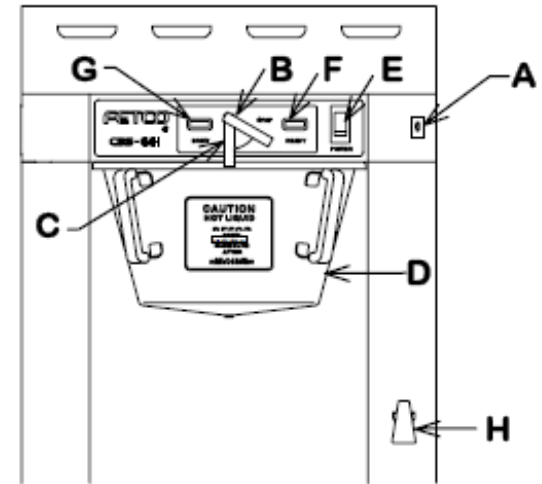


CBS-61H with one
3.0 gallon TPD-30 dispenser

CBS- 62H with two
3.0 gallon TPD-30 dispensers

CBS-61H & CBS-62H

- Operator-friendly
- Durable, all stainless steel construction is perfect for back-of-the-house use
- Transport and dispense coffee directly from TPD-30's or dispense coffee into other, portable dispensers (i.e. 1.9L servers)
- IP44 version for cruise ships and outdoor use
- Full batch filter size: 20" x 8"
- Half batch filter size: 18" x 7"



Legend:

- A-Full/half batch switch
- B-Brew lever
- C-Safety bar
- D-Brew basket
- E-On/off switch
- F-Ready light
- G- Brew light
- H- Hot water faucet

Gravity Dispense Tube

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FETCO's Industry Leading Technology

Patented Gravity Dispense Tube System

- Pulling the handle down to activate a brew cycle moves the dispense tube under the water line in the tank at a 22 degree angle
- At the end of the brew cycle, the tube moves back above the water line
- Water fully evacuates the tube to resist lime build up

A close-up, artistic photograph of coffee steam rising from a cup. The steam is captured in a series of elegant, flowing loops, creating a sense of movement and warmth. The background is dark, making the golden-brown steam stand out. The overall mood is cozy and inviting.

Coffee

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Good Brewing Execution

8 Important Elements to Brewing

- **Grind particle size** (medium grind for drip)
- **Coffee to water ratio** (SCAA: 3.25-4.25 oz/64 oz water)
- **Good water quality** – filtration system; 150 parts per million (ppm) total dissolved solids (TDS)
- **Clean and properly working equipment**
- **Contact time** (brew cycle initiation until coffee drips; drip coffee 4-6 minutes)
- **Temperature** (195°F-205°F to properly extract chemical compounds; measured out of the sprayhead)
- **% of extraction in the basket** (consistent sprayover)
- **Freshness after brewing** (dispenser and holding policy, properly sized equipment)

Good Brewing Execution

6000 Series Features for Good Brewing

Brewing Element	Coffee Brewer Feature
Temperature, % of Extraction	Consistent water temperature during 100% of the brew cycle
% of Extraction, Contact Time, Coffee to Water Ratio	Maintains spray volume consistency
% of Extraction, Contact Time	Gravity Dispense Tube resists lime build up
% of Extraction, Contact Time, Coffee to Water Ratio	Bypass : 0-33% of total water volume
Freshness After Brew	Full and half batches
Freshness After Brew	TPD dispensers
Clean Equipment	Recommended cleaning and PM schedules

Good Brewing Execution

Good Brewing Tips

- 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
- Don't remove the brew basket until it has stopped dripping
- Make sure the dispenser is empty before brewing into it
- Steam from the tank will form condensation in the vent tubes. This condensation will drip into and then out of the brew baskets. 1/4 cup discharging overnight is possible. Place an appropriate container/drip tray under each brew basket when not in use
- 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



Selecting The Right Equipment

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Selecting The Right Equipment

Single Phase: 2 hot wires

A single-phase circuit will show 208 volts between the two hot wires and 120 volts between hot and neutral

Three Phase: 3 hot wires

A typical three-phase system will have 208 volts between any two hot wires and 120 volts between hot and neutral

Selecting The Right Equipment

CBS-61H

CBS-61H

Electrical Code	Heater Configuration	Voltage Connection	Phase	Wires	KW	Maximum Amp draw	Batches per Hour	
							Cold Water	Hot Water
C61016	2 X 3000 watt	120/208	single	3 + ground	4.6	22.1	3.7	8.6
		120/220	single	3 + ground	5.2	23.4	4.3	9.0
		120/240	single	3 + ground	6.1	25.5	5.0	9.0
C61026	2 X 4000 watt	120/208	single	3 + ground	6.1	29.3	5.0	9.0
		120/220	single	3 + ground	6.8	31.0	5.8	9.0
		120/240	single	3 + ground	8.1	33.8	6.6	9.0
C61036	3 X 3000 watt	120/208	three	4 + ground	6.9	19.5	5.6	9.0
		120/220	three	4 + ground	7.7	20.6	6.5	9.0
		120/240	three	4 + ground	9.1	22.4	7.4	9.0
C61046	3 X 4000 watt	120/208	three	4 + ground	9.1	25.8	7.4	9.0
		120/220	three	4 + ground	10.3	27.3	8.6	9.0
		120/240	three	4 + ground	12.1	29.7	9.0	9.0
C61146	3 X 4000 W	480	three	3 + ground	12.1	14.9	9.0	9.0

Selecting The Right Equipment

CBS-62H

CBS-62H

Electrical Code	Heater Configuration	Voltage Connection	Phase	Wires	KW	Maximum Amp draw	Batches per Hour	
							Cold Water	Hot Water
C62016	3 X 3000 watt	120/208	single	3 + ground	6.9	33.3	5.6	12.9
		120/220	single	3 + ground	7.7	35.2	6.5	14.9
		120/240	single	3 + ground	9.1	38.3	7.4	17.2
C62026	3 X 4000 watt	120/208	single	3 + ground	9.1	44.1	7.4	17.2
		120/220	single	3 + ground	10.3	46.6	8.6	18.0
		120/240	single	3 + ground	12.1	50.8	9.9	18.0
C62036	3 X 3000 watt	120/208	three	4 + ground	6.9	19.5	5.6	12.9
		120/220	three	4 + ground	7.7	20.6	6.5	14.9
		120/240	three	4 + ground	9.1	22.4	7.4	17.2
C62046	3 X 4000 watt	120/208	three	4 + ground	9.1	25.8	7.4	17.2
		120/220	three	4 + ground	10.3	27.3	8.6	18.0
		120/240	three	4 + ground	12.1	29.7	9.9	18.0
C62056	6 X 3000 watt	120/208	three	4 + ground	13.6	38.3	11.2	18.0
		120/220	three	4 + ground	15.3	40.5	12.9	18.0
		120/240	three	4 + ground	18.1	44.1	14.9	18.0
C62066	6 X 4000 watt	120/208	three	4 + ground	18.1	50.8	14.9	18.0
		120/220	three	4 + ground	20.4	53.7	17.3	18.0
		120/240	three	4 + ground	24.1	58.5	18.0	18.0
C62146	6 X 3000 W	480	three	3 + ground	18.1	22.5	14.9	18.0
C62166	6 X 4000 W	480	three	3 + ground	24.1	29.7	18.0	18.0

Selecting the Right Equipment

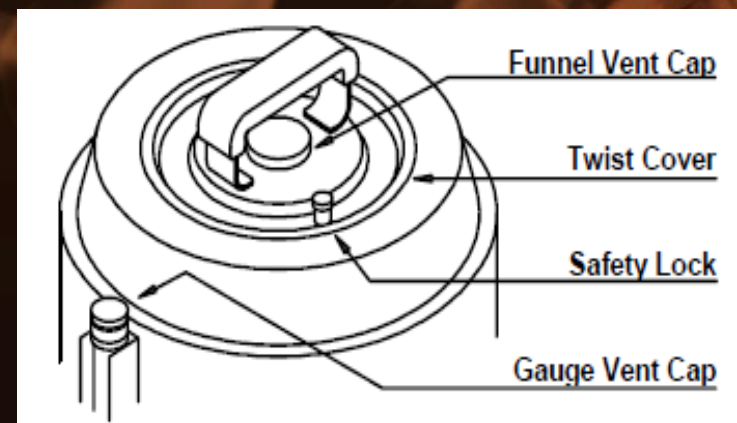
EQUIP	GAL/HR	OZ/HR	8 OZ CUPS/HR	12 OZ CUPS/HR	16 OZ CUPS/HR	20 OZ CUPS/HR
CBS-61H	11.1-27.0	1420.8- 3456	177-432	118-288	88-216	71-172
CBS-62H	16.8-54.0	2150.4- 6912	268-864	179-576	134-432	107-345

TPD-30 3.0 Gallon Dispenser

FETCO®

TPD-30

- Fully thermo-insulated
- Hold time = 1.5 hours; Serve time = 45 minutes
- Faucet guard prevents cross-contamination
- Sturdy side handles and secure lock top for safe transportation
- Handy sight gauge
- Customizable with wraps
- Stacker top
- Orange and green faucet handle options
- Drip tray available



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