

The background of the slide features a close-up of coffee beans on the left and wisps of steam rising from the right, all in a warm, brownish-orange color palette.

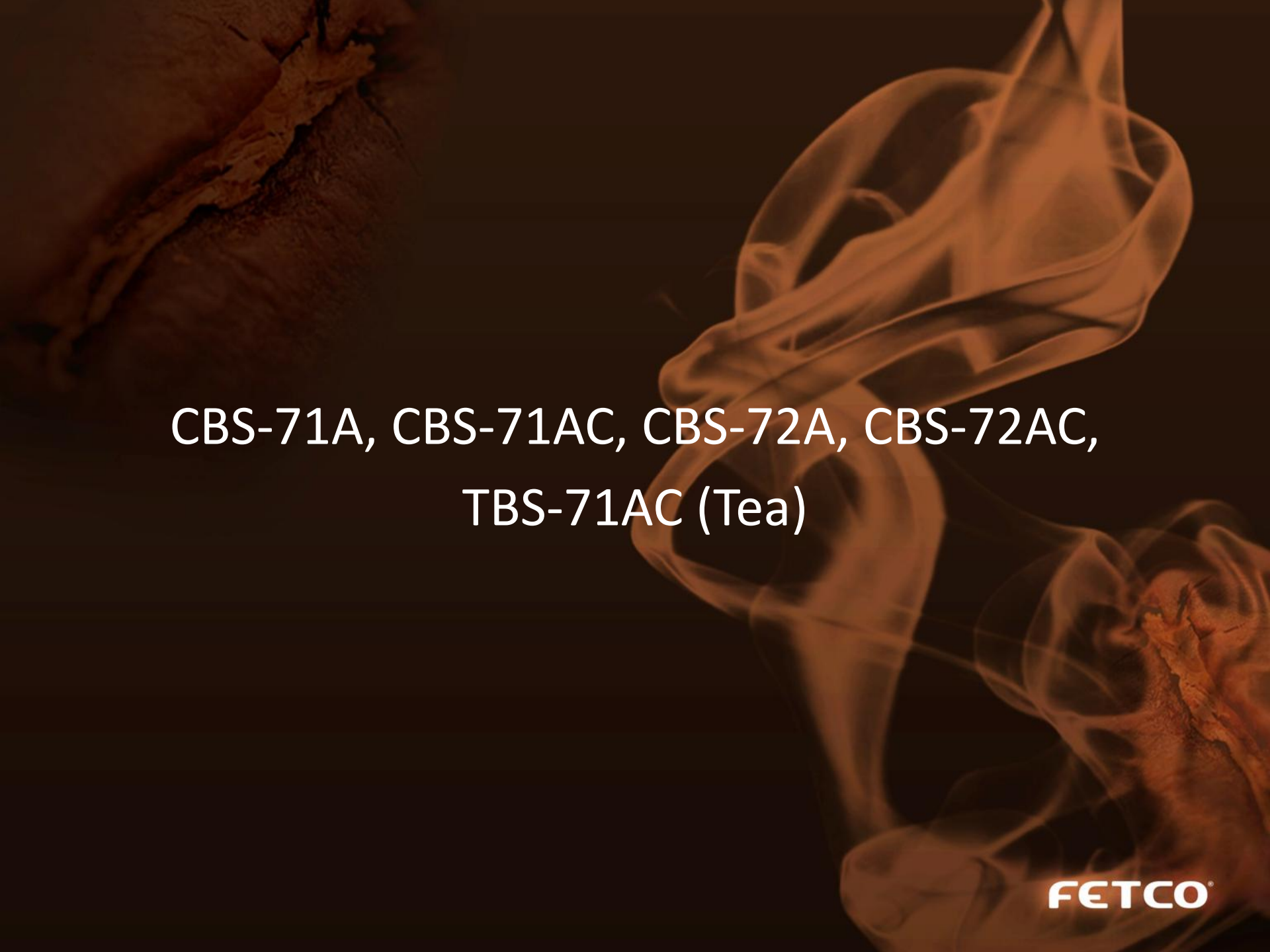
CBS-7000 Series Coffee/Tea Brewers and Dispensers

High Volume Brewing

FETCO®

Overview

- The 7000 Series Equipment: CBS-71A, CBS-71AC, CBS-72A, CBS-72AC, TBS-71AC (Tea)
- Coffee
 - Good Brewing Execution
 - 8 Elements for Good Brewing Execution
 - 7000 Series features that Promote Good Coffee Brewing Execution
 - Selecting The Right Equipment
 - Electrical Configuration at the Location
 - Cups/hour
- Tea
 - TBS-71AC
 - Selecting The Right Equipment
 - Electrical Configuration at the Location
 - Cups/hour
- LBD Series Dispenser
- Cleaning
- Introductory Offering



CBS-71A, CBS-71AC, CBS-72A, CBS-72AC,
TBS-71AC (Tea)

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CBS-71A, CBS-71AC, CBS-72A, CBS-72AC, TBS-71AC (Tea)

- For casinos, stadiums, convention centers, and banquet facilities that need high volumes of consistent, quality coffee, hot tea or iced tea
- Brewing ahead allows staff to prepare for coffee, hot tea and iced tea service for a large number of guests efficiently
- Easily transport large volumes of beverage anywhere

7000 Series Coffee/Tea Brewers

7000



CBS-71A



CBS-71AC



CBS-72A



CBS-72AC



TBS-71AC

7000 Series Coffee/Tea Brewers

- The A and AC versions are identical units. The difference is the stand or counter upon which the unit is placed
- The 7000 Series Coffee Brewers come in single and dual, three phase models. Tea Brewer is available in single, three phase only.
- Each CBS-72 is two separate brewers in one body. Each side has a separate water tank and three heaters
- The power management feature allows only one side of the brewer to heat at any given time, which limits the total amperage required for operation. Tea Brewer is not available with Power Management
- 7000 Series Coffee Brewers do not feature pulse-brew. The 7000 Series Tea Brewer features pulse-brew.

7000 Series Coffee/Tea Brewers

Optional BREW WAIT setting

- If the BREW WAIT setting is ON, and the READY light is off when the brew button is pressed, the BREW and READY lights will begin flashing. When the water has heated to the proper temperature, the READY light will go on, the brew cycle will begin, and the BREW button will illuminate with a steady glow.
- If necessary, you may stop the brew cycle at any time by pressing the STOP button. This will reset the brewer, and you will have to start a new brew cycle from the beginning.

The RINSE button (labeled “FLUSH” on some units)

- When this button is pressed, both the brew and bypass valves will open, allowing the maximum amount of water to flow into the brew basket. Water will flow only while the button is pressed.
- Used primarily to rinse the brew basket at the end of the day, it may also be used to pre-heat the brew basket before brewing.
- The flow of water will stop if the RINSE button is held in for more than 30 seconds. If a longer rinse time is desired, release the button momentarily and press it again.
- If the button is pressed too many times, the dispenser may overflow.

7000 Series Coffee/Tea Brewers

Installation

- Allow at least 1 foot of space between the wall and the back of the stand or counter
- For easy access and visibility, electrical shut off switches, circuit breakers, water valves, and filters should not be located directly behind the brewer
- Bolt the stand or counter to the floor, and double check to make sure it is level
- Optional 16 x 6 brew basket scoop

The background of the image is a dark, moody composition. On the right side, there are wisps of white steam rising from a source, creating a sense of warmth and movement. On the left side, there are dark, textured shapes that appear to be coffee beans or a piece of wood, adding to the coffee theme. The overall color palette is dominated by dark browns and blacks, with the white steam providing a sharp contrast.

Coffee

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Good Coffee Brewing Execution

8 Important Elements to Brewing

- **Grind particle size for coffee** (course grind for high volume)
- **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)
- **Temperature** (195F-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 Coffee Brewing Execution

7000 Series Features for Good Brewing

- Consistent water temperature during 100% of the brew cycle (temperature, % extraction)
- Will not brew unless brewer is up to temperature (temperature, % extraction)
- Maintains spray volume consistency (% extraction, contact time, coffee to water ratio)
- Extra large spray pan for full, even extraction (% extraction, contact time, coffee to water ratio)
- Different brew orifice sizes allow for control over how fast the water is dispensed (% extraction, contact time)
- Bypass : 0-35% of total water volume (% extraction, contact time, coffee to water ratio)
- LBD dispensers (freshness after brew)
- Recommended cleaning and PM schedules to keep equipment clean and working properly (clean equipment)

Good Coffee Brewing Execution

Brewing Element	Coffee Brewer Feature
Temperature, % of Extraction	Consistent water temperature during 100% of the brew cycle
Temperature, % of Extraction	Will not brew unless brewer is up to temperature
% of Extraction, Contact Time, Coffee to Water Ratio	Maintains spray volume consistency
% of Extraction, Contact Time, Coffee to Water Ratio	Extra large spray pan for full, even extraction
% of Extraction, Contact Time	Different brew orifice sizes allow for control over how fast the water is dispensed
% of Extraction, Contact Time, Coffee to Water Ratio	Bypass : 0-35% of total water volume
Freshness After Brew	LBD dispensers
Clean and Properly Working Equipment	Recommended cleaning and PM schedules

Good Coffee Brewing Execution

Good Brewing Tips

- Wait to remove the brew basket or move the dispensers until the coffee or tea has completely dripped out
- When removing the brew basket, carefully inspect the inside of the basket for hot coffee that may have been trapped or has not finished draining
- Always set both parking brakes whenever carts are not being transported

Selecting The Right Equipment:

CBS-71A & CBS-71AC

Coffee Brewers

CBS-71A & AC

6.0 gallons per batch

Model	Heater Configuration	Voltage Connection	Phase	Wires	KW	Maximum Amp draw	Batches per Hour (max 5)	
							Cold Water	Hot Water
CBS-71A (-1)	3 X 5 KW	120/208	3 ph.	4 + ground	11.5	33.0	3.0	5.0
		120/220	3 ph.	4 + ground	13.3	36.0	3.3	5.0
		120/240	3 ph.	4 + ground	15.2	37.9	3.6	5.0
CBS-71A (-2)	3 X 10 KW	120/208	3 ph.	4 + ground	22.7	64.3	4.5	5.0
		120/220	3 ph.	4 + ground	26.3	70.3	4.8	5.0
		120/240	3 ph.	4 + ground	30.2	74.0	5.0	5.0
CBS-71A (-3)	3 X 10 KW	120/480	3 ph.	4 + ground	30.2	37.9	5.0	5.0

Batches per hour based on 7 minute
brew time, with no bypass

Selecting The Right Equipment: CBS-72A & 72AC Coffee Brewers

CBS-72A & AC

6.0 gallons per batch

Model	Heater Configuration	Voltage Connection	Phase	Wires	KW	Maximum Amp draw	Batches per Hour (max10)	
							Cold Water	Hot Water
CBS-72A (-1) <i>with power management</i>	3 X 5 KW on each side	120/208	3 ph.	4 + ground	11.6	33.7	4.7	10.0
		120/220	3 ph.	4 + ground	13.4	36.7	5.4	10.0
		120/240	3 ph.	4 + ground	15.3	38.6	6.2	10.0
CBS-72A (-2) <i>without power management</i>	3 X 5 KW on each side	120/208	3 ph.	4 + ground	22.8	65.0	6.0	10.0
		120/220	3 ph.	4 + ground	26.4	71.0	6.6	10.0
		120/240	3 ph.	4 + ground	30.3	74.7	7.2	10.0
CBS-72A (-3) <i>with power management</i>	3 X 10 KW on each side	120/208	3 ph.	4 + ground	22.8	65.0	9.3	10.0
		120/220	3 ph.	4 + ground	26.4	71.0	10.0	10.0
		120/240	3 ph.	4 + ground	30.3	74.7	10.0	10.0
CBS-72A (-4) <i>with power management</i>	3 X 10 KW on each side	120/480	3 ph.	3 + ground	30.3	37.9	10.0	10.0
				(plus 120V				
				cord & plug)				
CBS-72A (-5) <i>without power management</i>	3 X 10 KW on each side	120/480	3 ph.	3 + ground	60.3	74.7	10.0	10.0
				(plus 120V				
				cord & plug)				

Batches per hour based on 7 minute
brew time, with no bypass

Selecting the Right Equipment: Cups/Hour

Model	Gal/Hr	Oz/Hr	8 oz Cups/Hr	12 oz Cups/Hr	16 oz Cups/Hr	20 oz Cups/Hr
CBS-71A	18.0-30.0	2304-3840	288-480	192-320	144-240	115-192
CBS-71AC	18.0-30.0	2304-3840	288-480	192-320	144-240	115-192
CBS-72A	28.2-60.0	3609.6-7680	451-960	300-639	225-480	180-384
CBS-72AC	28.2-60.0	3609.6-7680	451-960	300-639	225-480	180-384

The background of the image is a dark, moody brown. It features wispy, ethereal smoke or steam rising from the bottom right corner, creating a sense of movement and warmth. The smoke is a lighter shade of brown, almost golden in some areas, and it swirls upwards and to the left. In the top left corner, there is a textured, organic shape that resembles a piece of bark or a tea leaf, adding to the natural theme.

Tea

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TBS-71AC Hot Tea/Iced Tea Brewer

- 6 gallons of hot tea or 18 gallons of iced tea
- 15 second pulse on/15 second pulse off; pulses are adjustable to 30 seconds
- 18 Gallons of Iced Tea – 1/3 hot tea, 2/3 ambient temperature water
- Always discard any leftover tea. Do not hold overnight in the dispensers.

Selecting the Right Equipment:

TBS-71AC

Model	Heater Configuration	Voltage Connection	Phase	Wires	KW	Maximum Amp draw	Batches per Hour*	
							Hot Tea	Iced Tea
TBS-71AC (-1)	3 X 5 KW	120/208	3 ph.	4 + ground	11.5	33.0	2.3	2.6
		120/220	3 ph.	4 + ground	13.3	36.0	2.4	2.7
		120/240	3 ph.	4 + ground	15.2	37.9	2.6	2.8
TBS-71AC (-2)	3 X 10 KW	120/208	3 ph.	4 + ground	22.7	64.3	3.0	3.2
		120/220	3 ph.	4 + ground	26.3	70.3	3.1	3.3
		120/240	3 ph.	4 + ground	30.2	74.0	3.2	3.4
TBS-71AC (-3)	3 X 10 KW	120/480	3 ph.	4 + ground	30.2	37.9	3.2	3.4

*Batches per hour based on 14 minute brew time, with 15 second pulse.

Selecting the Right Equipment: Cups/Hour

Model	Gal/Hr	Oz/Hr	8 oz Cups/Hr	12 oz Cups/Hr	16 oz Cups/Hr	20 oz Cups/Hr
TBS-71AC	13.8-19.2	1766.4- 2457.6	220-306	147-204	110-153	88-122

LBD Dispensers

LBD



LBD-6



LBD-6C



LBD-18



LBD-18 Tea



LBD-24

LBD Dispensers

- Gravity jug fill hose for LBD-6C and LBD-18
- LBD-24 fast-flow faucet
- Orange, green and blue dispenser faucets available
- Hold time = 6.0 hours
- Serve time = 3.0 hours

Cleaning:

7000 Series Coffee Brewers

Daily

- Before brewing, always verify the cleanliness of the brew baskets and dispensers. At the end of the day, remove the brew basket and wipe the bottom of the spray pan with a cloth to remove the coffee oils that have collected.

Brew & Bypass Orifices

- The flow of water through the brew and bypass orifices may gradually become restricted by the accumulation of mineral deposits. The orifices should be inspected periodically and cleaned if necessary.

Cleaning:

TBS-71AC Tea Brewer

End of the day cleaning

- Clean the dispensers and brew basket.
- Wipe the area above the brew basket with a cloth to remove any tea residue that has collected.