



4.0 LITER COFFEE BREWING SYSTEM

CBS-2140 TOUCHSCREEN SERIES

The 4.0 Liter 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 L4D-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.



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.



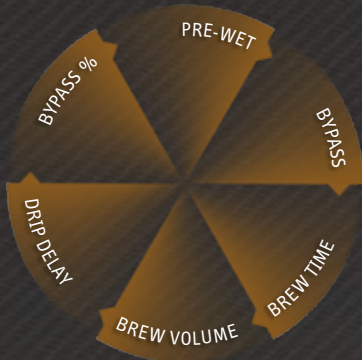
Cascading Spray Dome™

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

Although designed specifically for smaller batch airport dispensing, these high quality brewers possess the legendary features and reliable performance you've come to expect from Extractor® branded products.



Efficient Design & Construction

FETCO equipment is designed and built to standards well above most others on the market today and can deliver significant energy savings when compared to similar competitor's products.



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).



Contemporary Style

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



Water Specification

Water Connection Inlet 3/8" male flare fitting	Minimum Flow Rate 5.7 lpm	Water Pressure 20-75 psig [138-517 kPa]
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Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter / Hour
UNIVERSAL NORTH AMERICAN VOLTAGE OPTION								
E214171	1 x 1.5 kW	120	1	2+G	1.6	NEMA 5-15P ⁽³⁾	13.0	14.8 ⁽¹⁾
Optional ⁽²⁾	2 x 1.5 kW	120/208-240	1	3+G	3.1	L1 / L2 / N+G	13.0	22.0 ⁽¹⁾
E214172	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P ⁽³⁾	14.7	16.7 ⁽¹⁾
Optional ⁽²⁾	1 x 1.7 kW	120/208-240	1	3+G	3.5	L1 / L2 / N+G	14.7	33.0 ⁽¹⁾
E214173	1 x 2.3 kW	120	1	2+G	2.4	NEMA 5-20P ⁽³⁾	19.7	22.0 ⁽¹⁾
Optional ⁽²⁾	2 x 2.3 kW	120/208-240	1	3+G	4.7	L1 / L2 / N+G	19.7	41.6 ⁽¹⁾
INTERNATIONAL								
E214190	1 x 3.0 kW	200-240	1	2+G	3.1	Hardwired	10.8-12.9	29.1 ⁽¹⁾
E214191	1 x 4.0 kW	200-240	1	2+G	4.0	Hardwired	14.2-17.1	35.0 ⁽¹⁾
E214194	1 x 2.3 kW	200-240	1	2+G	2.4	Hardwired	8.3-10.0	22.0 ⁽¹⁾
JAPAN								
E214180	1 x 3.0 kW	200	1	2+G	2.2	Hardwired	10.8	26.5 ⁽¹⁾
E214181	1 x 4.0 kW	200	1	2+G	2.9	Hardwired	14.2	32.5 ⁽¹⁾
CE								
E214161	1 x 3.0 kW	230	1	L / N / PE	2.8	Hardwired	12.4	36.7 ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 93°C water. 4.0 liters 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) Sold with factory cord & plug.

Compatible Dispensers

#D448
L4D-10
4.0 Liter LUXUS®
Thermal Dispenser

Product Dimensions
Height: 54.6 cm
Width: 20.3 cm
Depth: 29.8 cm
Empty / Filled Weight
3.6 kg / 7.2 kg



#D451*
L4S-10
4.0 Liter LUXUS®
Thermal Dispenser

Product Dimensions
Height: 33.8 cm
Width: 20.3 cm
Depth: 26.0 cm
Empty / Filled Weight
2.5 kg / 5.6 kg

* Must be used with S4S Serving Stations.

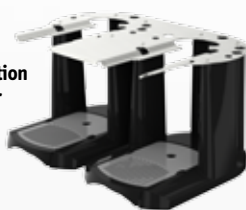


Serving Stations

#A147
S4S-10-1
Single Serving Station
for L4S-10 Server



#A148
S4S-10-2
Twin Serving Station
for L4S-10 Server



#A149
S4S-10-3
Triple Serving Station
for L4S-10 Server



Paper Filter

#F002
13" x 5"
Standard Paper
Coffee Filter



Brew Basket

#B003218B1
13" x 5"
Stainless Steel
Brew Basket



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



↔ **Measurements**

Product Dimensions

Height: 87.3 cm
Width: 29.8 cm
Depth: 51.8 cm

Empty / Filled Weight

13.2 kg / 25.0 kg

Combined Filled Weight
32.2 kg

BREWER + 1 FILLED L3D-10 DISPENSER

Hot Water Tank Capacity

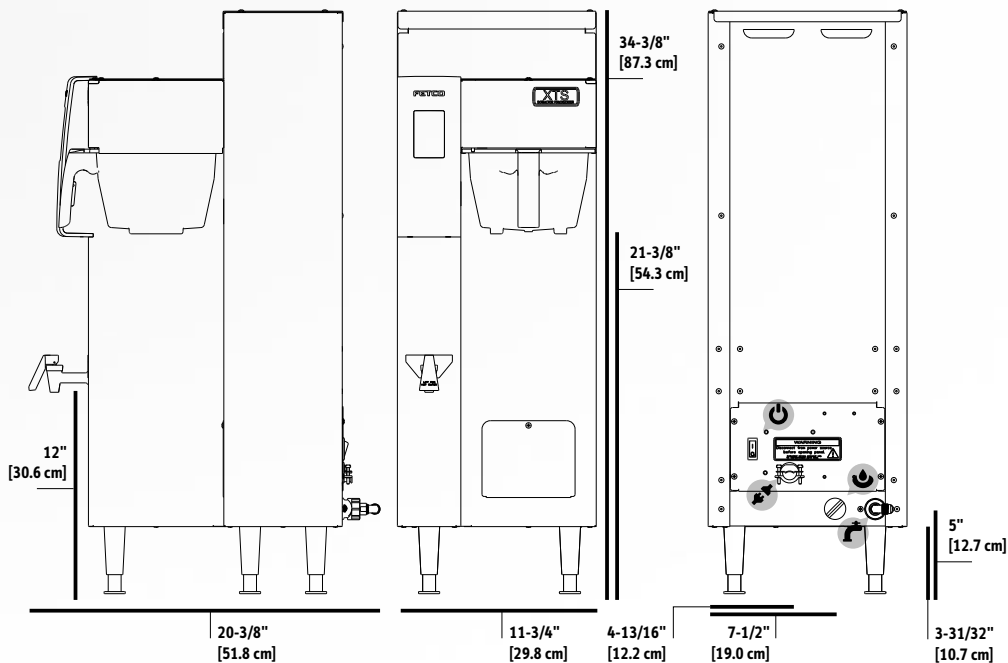
12.5 l

Shipping Weight

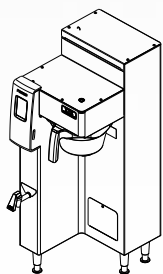
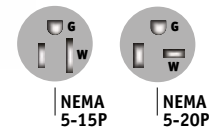
22.7 kg

Shipping Dimensions

Height: 89.0 cm
Width: 43.2 cm
Depth: 55.9 cm



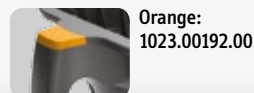
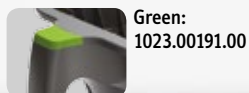
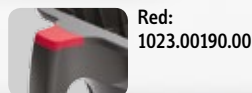
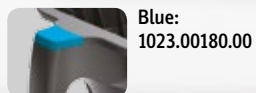
- Electrical Connector
- Tank Drain
- Water Inlet
- On / Off Switch



Gallery



Colored Brew Basket Handle Inserts



Water Specification

Water Connection Inlet 3/8" male flare fitting	Minimum Flow Rate 5.7 lpm	Water Pressure 20-75 psig [138-517 kPa]
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Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter / Hour
NORTH AMERICA								
E214251	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.0-25.4	53.0 ⁽¹⁾
INTERNATIONAL								
E214290	2 x 2.3 kW	200-240	1	2+G	5.0	Hardwired	16.5-19.6	43.5 ⁽¹⁾
E214291	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.3-25.5	53.0 ⁽¹⁾
JAPAN								
E214251	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.0-25.4	53.0 ⁽¹⁾
E214281	2 x 4.0 kW	200	1	2+G	5.7	Hardwired	28.5	65.0 ⁽¹⁾
CE								
E124261	2 x 3.0 kW	230/400	2	2L / N / PE	5.6	Hardwired	12.4	56.0 ⁽¹⁾
E214262	2 x 3.0 kW	230	1	L / N / PE	5.6	Hardwired	24.4	56.0 ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 93°C water. 4.0 liters per batch.

Compatible Dispensers

#D448
L4D-10
4.0 Liter LUXUS®
Thermal Dispenser

Product Dimensions
Height: 54.6 cm
Width: 20.3 cm
Depth: 29.8 cm

Empty / Filled Weight
3.6 kg / 7.2 kg



#D451*
L4S-10
4.0 Liter LUXUS®
Thermal Dispenser

Product Dimensions
Height: 33.8 cm
Width: 20.3 cm
Depth: 26.0 cm

Empty / Filled Weight
2.5 kg / 5.6 kg

* Must be used with S4S Serving Stations.



Serving Stations

#A147
S4S-10-1
Single Serving Station
for L4S-10 Server



#A148
S4S-10-2
Twin Serving Station
for L4S-10 Server



#A149
S4S-10-3
Triple Serving Station
for L4S-10 Server



Paper Filter

#F002
13" x 5"
Standard Paper
Coffee Filter

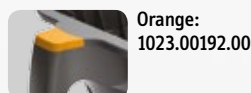
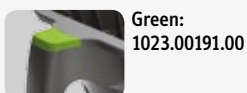
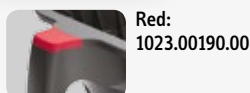
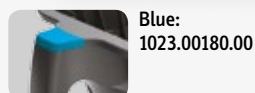


Brew Basket

#Z073
13" x 5"
Stainless Steel
Brew Basket



Colored Brew Basket Handle Inserts



↔ **Measurements**

Product Dimensions

Height: 87.3 cm
Width: 50.2 cm
Depth: 51.8 cm

Empty / Filled Weight

21.3 kg / 41.7 kg

Combined Filled Weight

56.1 kg

BREWER + 2 FILLED L3D-10 DISPENSERS

Hot Water Tank Capacity

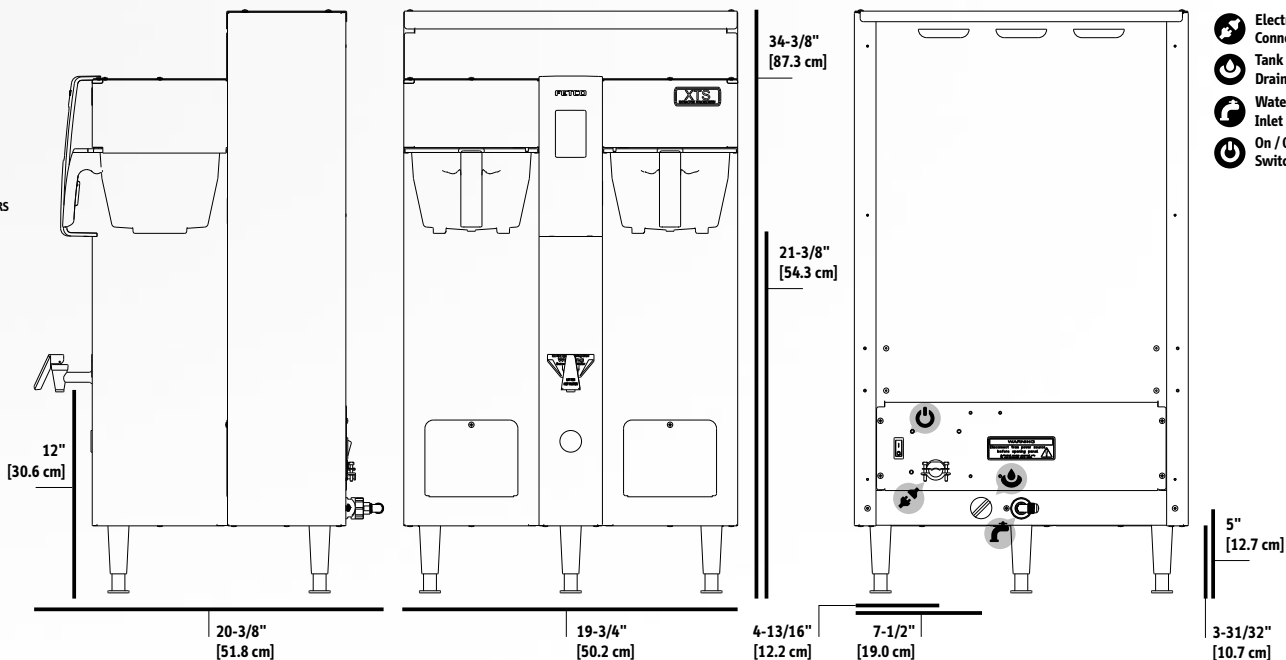
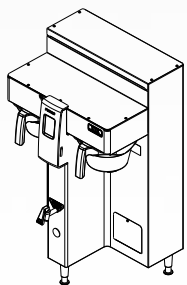
22.0 l

Shipping Weight

30.0 kg

Shipping Dimensions

Height: 89.0 cm
Width: 55.9 cm
Depth: 61.0 cm



- Electrical Connector
- Tank Drain
- Water Inlet
- On / Off Switch

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.

Dispensers sold separately.


FETCO[®]

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