



# 1.5 GALLON COFFEE BREWING SYSTEM

## CBS-2150 TOUCHSCREEN SERIES

The 1.5 Gallon CBS-2151 / 2152 XTS Touchscreen Series Coffee Brewers provide flexibility in medium-to-large sized venues such as Banquet Halls, Cafeterias and Restaurants. 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-2151XTS**  
Single Station Brewer\*



**CBS-2152XTS**  
Dual Station Brewer\*

\* Shown with L4D-15 Luxus® Dispenser (sold separately)

**FETCO**®  
TRUSTED | RELIABLE | QUALITY

# 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.



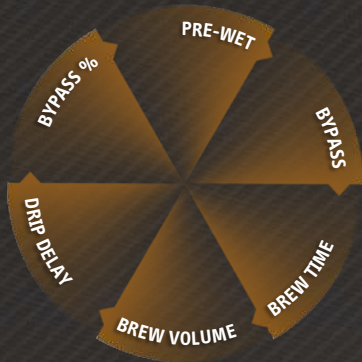
## Cascading Spray Dome™

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 1 1/2 gpm [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	Gallon [Liter] / Hour
E215151	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Terminal Block	22.1-25.5	11.5 [43.5] <sup>(1)</sup>

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.

## Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable Thermal Dispenser  
TPD-15



Product Dimensions (HxWxD):  
24 1/8" x 9 5/16" x 13 7/8"  
[61.3 x 23.7 x 35.2 cm]  
Weight (Empty / Filled)  
12.8 lbs [5.8 kg] /  
24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS® Thermal Dispenser  
L4D-15



Product Dimensions (HxWxD):  
23" x 9" x 13 1/4"  
[58.4 x 22.9 x 33.6 cm]  
Weight (Empty / Filled)  
10.5 lbs [4.8 kg] /  
22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS® Thermal Server\*  
L4S-15



Product Dimensions (HxWxD):  
14 3/4" x 9" x 12 1/2"  
[37.4 x 22.9 x 31.7 cm]  
Weight (Empty / Filled)  
7.2 lbs [3.3 kg] /  
17.6 lbs [8.0 kg]

\* Must be used with S4S Serving Stations.

## Serving Stations

#A150 S4S-15/20-1  
Single Serving Station for L4S-15 & L4S-20



#A151 S4S-15/20-2  
Twin Serving Station for L4S-15 & L4S-20



#A152 S4S-15/20-3  
Triple Serving Station for L4S-15 & L4S-20



## Paper Filter

#F001 15" x 5.5"  
Standard Paper Coffee Filter



## Brew Basket

#B001280B1 16" x 6"  
Stainless Steel Brew Basket



#B015280BN2 16" x 6"  
Plastic Brew Basket w/ Brown Insert



## Cups per Hour\*

8oz. <b>248</b>	12oz. <b>165</b>
16oz. <b>124</b>	20oz. <b>99</b>

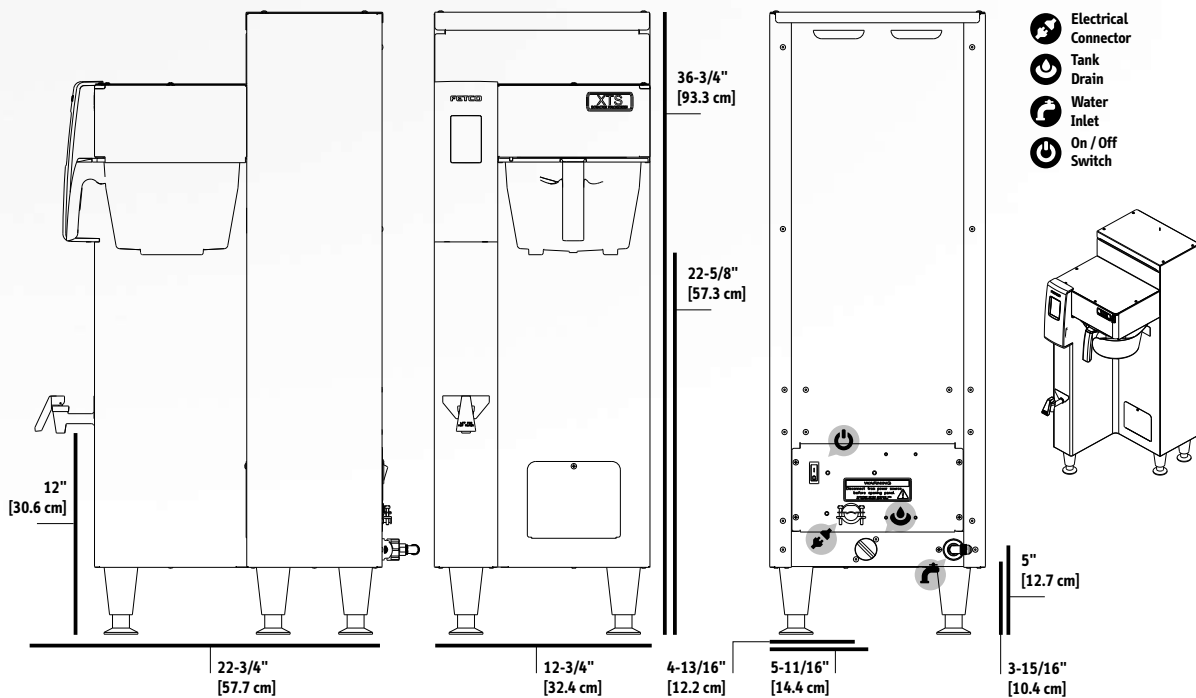
\* Approximate based on maximum power setting.

## Colored Brew Basket Handle Inserts

 Blue: 1023.00180.00	 Red: 1023.00190.00	 Green: 1023.00191.00	 Orange: 1023.00192.00
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↔ **Measurements**

<b>Height</b> 36 <sup>3</sup> / <sub>4</sub> " [93.3 cm]	<b>Width</b> 12 <sup>3</sup> / <sub>4</sub> " [32.4 cm]	<b>Depth</b> 22 <sup>3</sup> / <sub>4</sub> " [57.7 cm]	<b>Empty Weight</b> 53 lbs [24.0 kg]	<b>Filled Weight</b> 106 lbs [48.0 kg]	<b>Combined Filled Weight</b> 129 lbs [59.0 kg] <small>BREWER + 1 FILLED L40-15 DISPENSER</small>	<b>Hot Water Tank Cap.</b> 6.4 gal [24.0 l]	<b>Shipping Weight:</b> 57 lbs [26.0 kg]	<b>Shipping Dimensions:</b> 37" x 18" x 24" [94.0 x 45.7 x 61.0 cm]
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🖼 **Gallery**



## Water Specification

Water Connection Inlet  
3/8" Male Flare Fitting

Minimum Flow Rate  
1 1/2 gpm [5.7 lpm]

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

## Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215251	2 x 3.0 kW	208-240	1 <sup>(2)</sup>	2+G	4.6-6.1	Terminal Block	22.4-25.8	11.5-15.5 [43.7-58.9] <sup>(1)</sup>
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	17.4-23.0 [65.9-87.0] <sup>(1)</sup>
E215252	2 x 5.0 kW	208-240	1 <sup>(2)</sup>	2+G	7.6-10.1	Terminal Block	36.9-42.5	19.3-25.7 [73.1-97.3] <sup>(1)</sup>
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	29.0-38.4 [109.4-145.3] <sup>(1)</sup>

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.

(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

## Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable  
TPD-15 Thermal Dispenser



Product Dimensions  
(HxWxD):  
24 1/8" x 9 5/16" x 13 7/8"  
[61.3 x 23.7 x 35.2 cm]  
Weight (Empty / Filled)  
12.8 lbs [5.8 kg] /  
24.7 lbs [11.2 kg]

#D449 1.5 Gallon LUXUS®  
L4D-15 Thermal Dispenser



Product Dimensions  
(HxWxD):  
23" x 9" x 13 1/4"  
[58.4 x 22.9 x 33.6 cm]  
Weight (Empty / Filled)  
10.5 lbs [4.8 kg] /  
22.4 lbs [10.2 kg]

#D452 1.5 Gallon LUXUS®  
L4S-15 Thermal Server\*



Product Dimensions  
(HxWxD):  
14 3/4" x 9" x 12 1/2"  
[37.4 x 22.9 x 31.7 cm]  
Weight (Empty / Filled)  
7.2 lbs [3.3 kg] /  
17.6 lbs [8.0 kg]

\* Must be used with S4S Serving Stations.

## Serving Stations

#A150  
S4S-15/20-1  
Single Serving Station  
for L4S-15 & L4S-20



#A151  
S4S-15/20-2  
Twin Serving Station  
for L4S-15 & L4S-20



#A152  
S4S-15/20-3  
Triple Serving Station  
for L4S-15 & L4S-20



## Paper Filter

#F001  
15" x 5.5"  
Standard Paper  
Coffee Filter



## Brew Basket

#B001280B1  
16" x 6"  
Stainless Steel  
Brew Basket



#B015280BN2  
16" x 6"  
Plastic Brew Basket  
w/ Brown Insert



## Cups per Hour\*

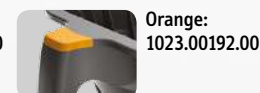
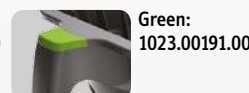
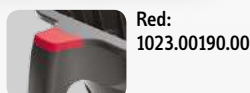
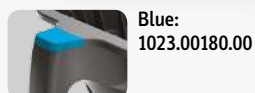
8oz. **614**

12oz. **410**

16oz. **307**

20oz. **246**

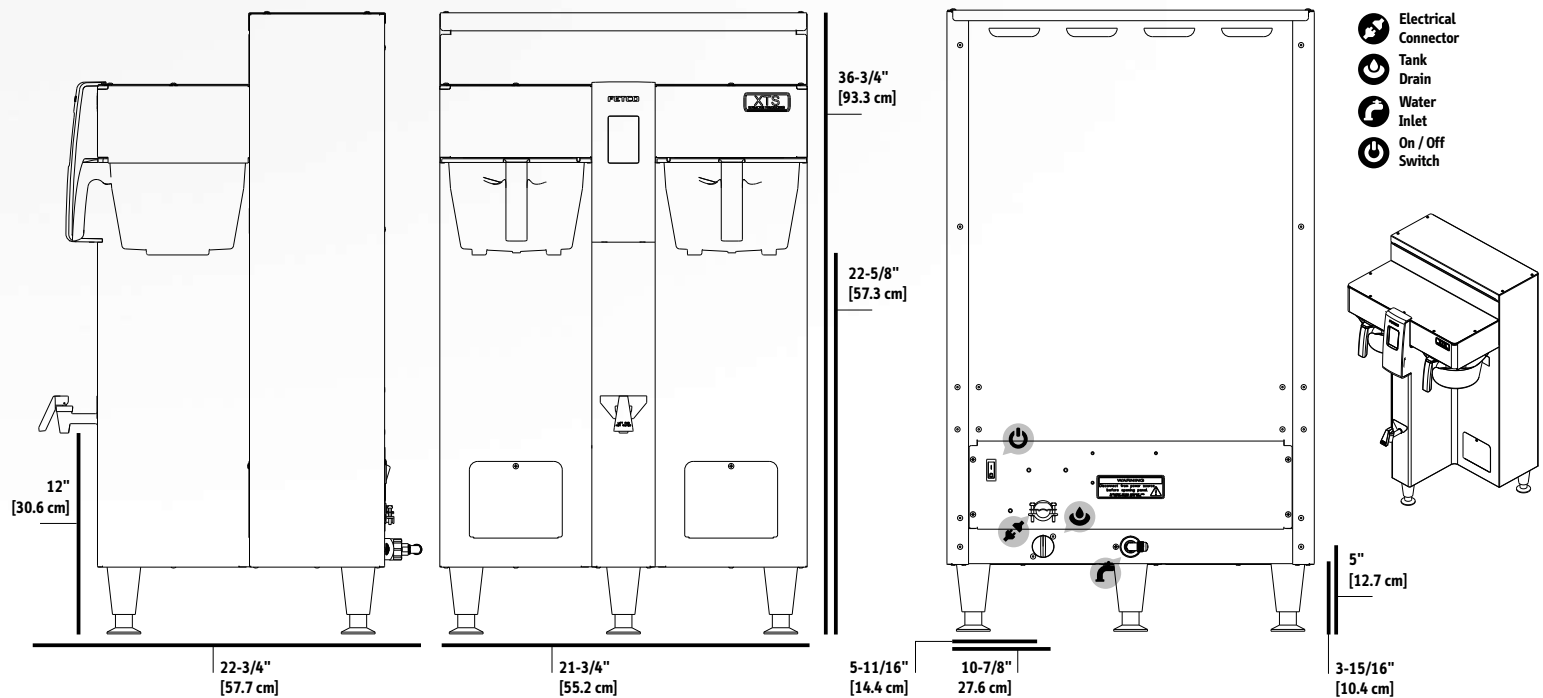
## Colored Brew Basket Handle Inserts



\* Approximate based on maximum power setting.

↔ **Measurements**

<b>Height</b> 36 <sup>3</sup> / <sub>4</sub> " [93.3 cm]	<b>Width</b> 21 <sup>3</sup> / <sub>4</sub> " [55.2 cm]	<b>Depth</b> 22 <sup>3</sup> / <sub>4</sub> " [57.7 cm]	<b>Empty Weight</b> 77 lbs [35.0 kg]	<b>Filled Weight</b> 174 lbs [78.0 kg]	<b>Combined Filled Weight</b> 220 lbs [99.0 kg] <small>BREWER + 2 FILLED L40-15 DISPENSERS</small>	<b>Hot Water Tank Cap.</b> 11.5 gal [43.0 l]	<b>Shipping Weight:</b> 97 lbs [44.0 kg]	<b>Shipping Dimensions:</b> 37" x 24" x 27" [94.0 x 61.0 x 68.6 cm]
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**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.



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