

# Century 2000

## Low Profile Coffee Brewers



C2003R

■ Manual Pourover

■ Automatic with backup and hot water tap

■ Automatic Gravity Feed and hot water tap

**Cecilware sells value... Worldwide**

**Cecilware Corporation**

45-05 20th Avenue, Long Island City, NY 11105

Voice 718-932-1414

Fax 718-932-7860



## CENTURY 2000 COFFEE BREWERS

Manual Pourover Group - 120V					Dimensions (inches)		
MODEL	WARMERS	VOLTS	TOTAL KW	AMPS	W	D	H
C-2001P	1 BOTTOM	120	1.6	15	8.00	17.35	17.25
C-2002P	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003P	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003PR	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003PL	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

Automatic with Backup Group - 120V							
C-2001	1 BOTTOM	120	1.6	15	8.00	17.25	17.25
C-2002	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003R	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003L	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

Automatic with Backup Group - 120/240V							
C-2003R-35	2 BOTTOM, 1 RIGHT	120/240	3.8	20	16.00	17.25	17.25
C-2003L-35	2 BOTTOM, 1 LEFT	120/240	3.8	20	16.00	17.25	17.25
C-2005R-35	2 TOP, 3 BOTTOM RT.	120/240	4.0	20	16.00	17.25	19.00
C-2005L-35	2 TOP, 3 BOTTOM LF.	120/240	4.0	20	16.00	17.25	19.00
C-2005-35	3 BOTTOM, 1 LF, 1 RT	120/240	4.0	20	24.00	17.25	17.25

## CENTURY 2000 COFFEE BREWERS WITH GRAVITY FEED SYSTEM

Automatic with Gravity Feed Group - 120V							
C-2001G	1 BOTTOM	120	1.6	15	8.00	17.35	17.25
C-2002G	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003G	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003RG	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003LG	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

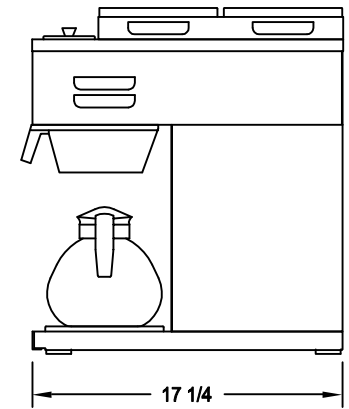
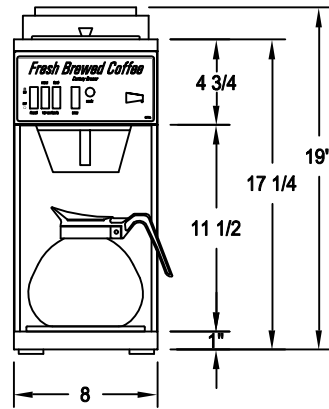
Automatic with Gravity Feed Group - 120/240V							
C-2003RG-35	2 BOTTOM, 1 RIGHT	120/240	3.8	20	16.00	17.25	17.25
C-2003LG-35	2 BOTTOM, 1 LEFT	120/240	3.8	20	16.00	17.25	17.25
C-2005G-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00
C-2005RG-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00
C-2005LG-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00

For export voltage 220 Volts, 50 Cycles, 1 Phase , add Suffix "X" to model number

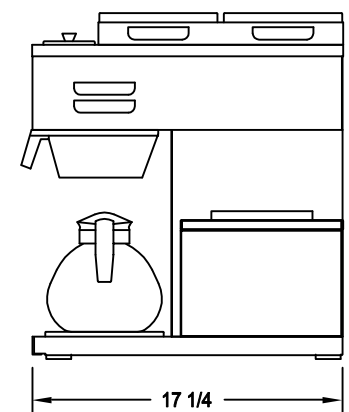
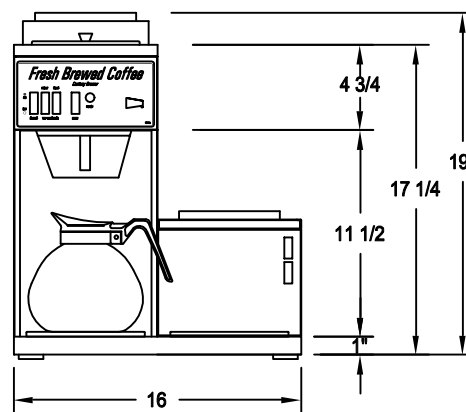
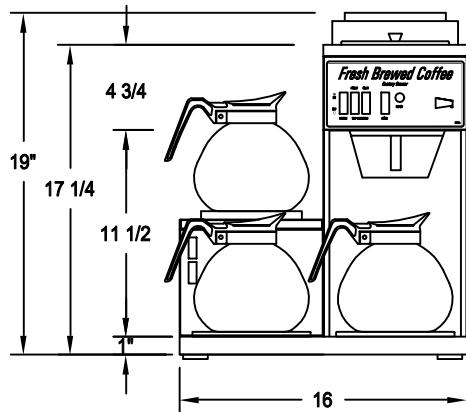
# Century 2000

## Low Profile Coffee Brewers

### Dimensional Specifications



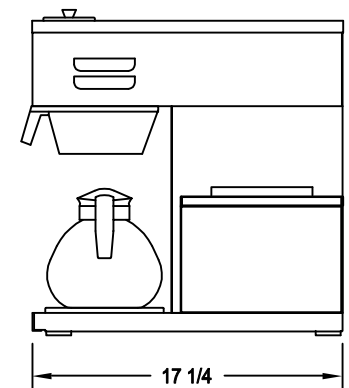
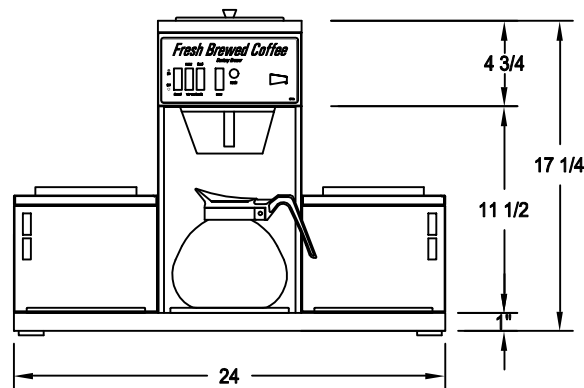
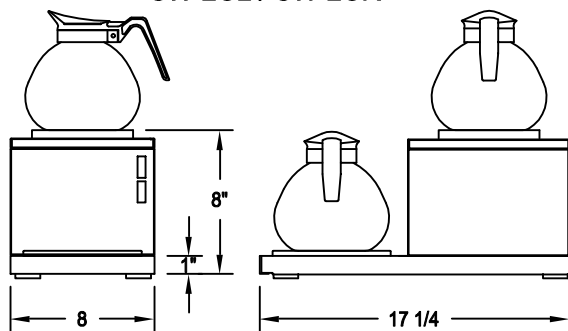
C2001P  
C2002P  
C2003P  
C2001  
C2002  
C2003



C2003PR  
C2003PL  
C2003R  
C2003L  
C2005R  
C2005L

### Step-up Warmer

SW-2CL / SW-2CR

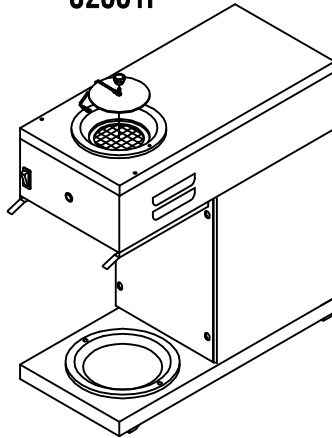


C2005

## *Century 2000 Low Profile Coffee Brewers*

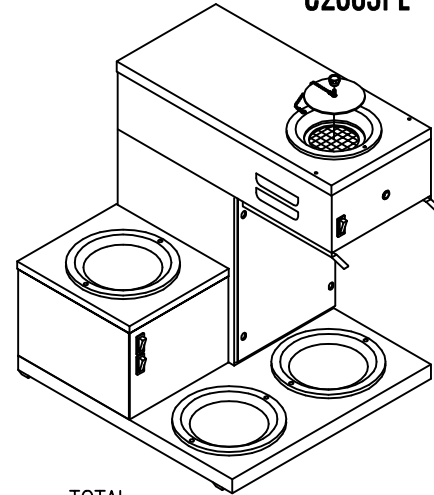
### *MANUAL - POUR-OVER*

**C2001P**



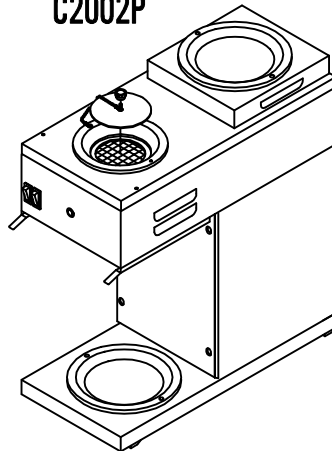
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

**C2003PL**



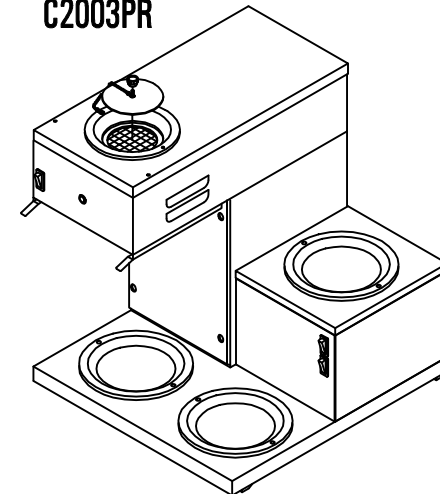
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

**C2002P**



VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

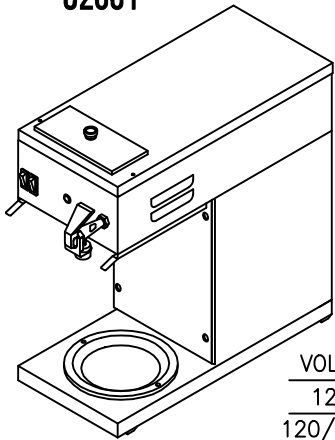
**C2003PR**



## *Century 2000 Low Profile Coffee Brewers*

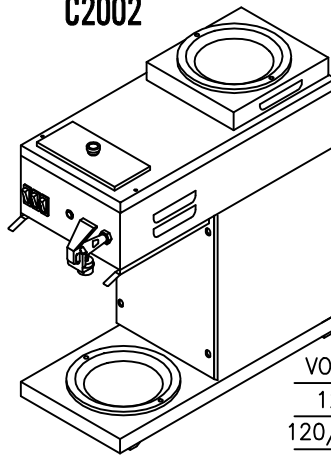
### **AUTOMATIC WITH BACKUP AND WATER TAP**

**C2001**



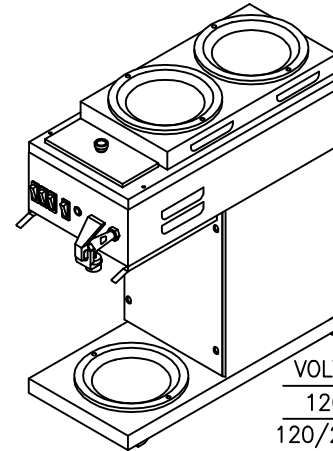
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

**C2002**



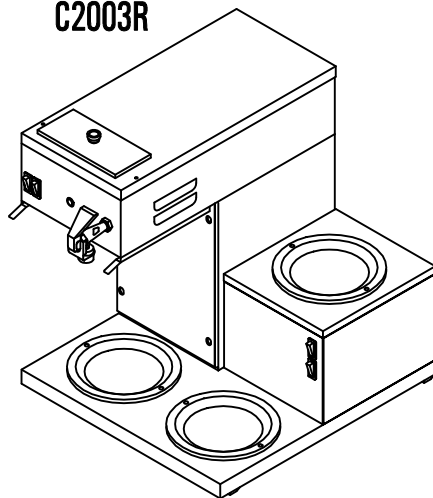
VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

**C2003**



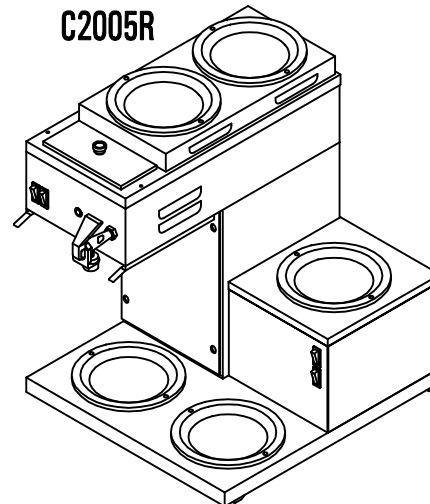
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

**C2003R**



VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

**C2005R**

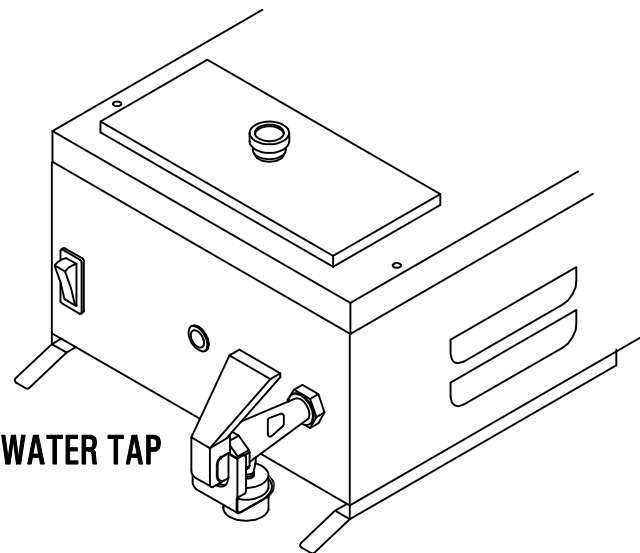
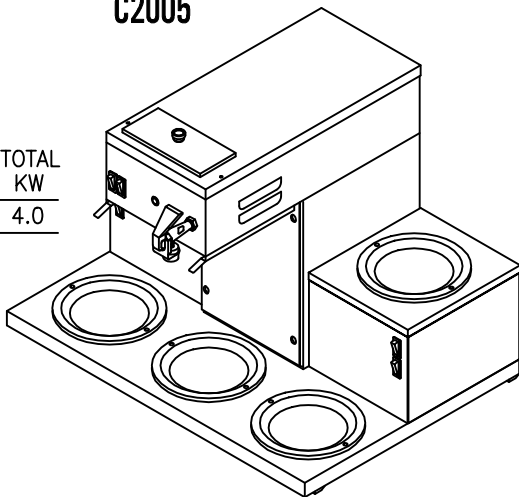


## *Century 2000 Low Profile Coffee Brewers*

### *AUTOMATIC WITH BACKUP AND WATER TAP*

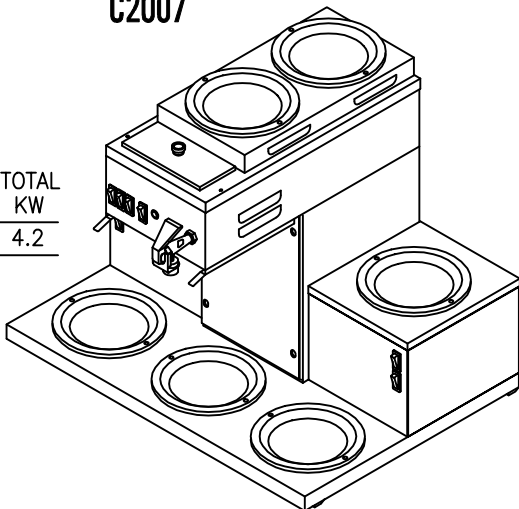
**C2005**

VOLTS	HEATER	TOTAL KW
120/240	3500	4.0



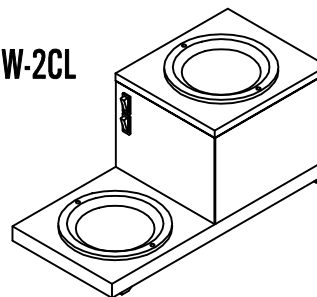
**C2007**

VOLTS	HEATER	TOTAL KW
120/240	3500	4.2

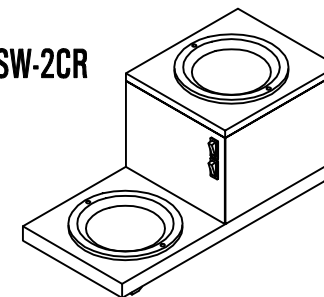


## ***WARMERS***

**SW-2CL**



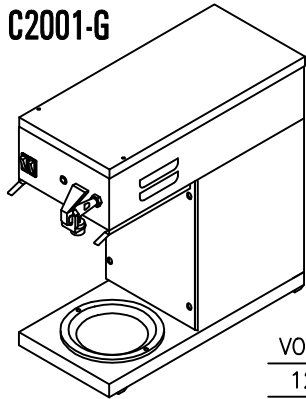
**SW-2CR**



## *Century 2000-G Low Profile Coffee Brewers*

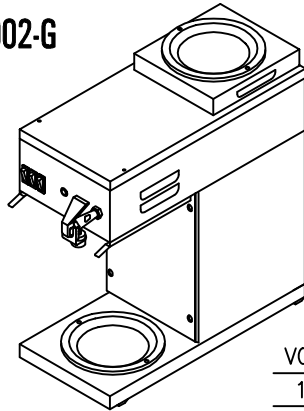
### *AUTOMATIC WITH GRAVITY FEED AND WATER TAP*

**C2001-G**



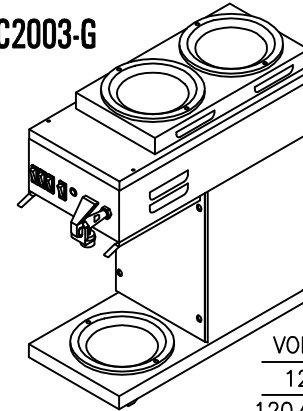
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

**C2002-G**



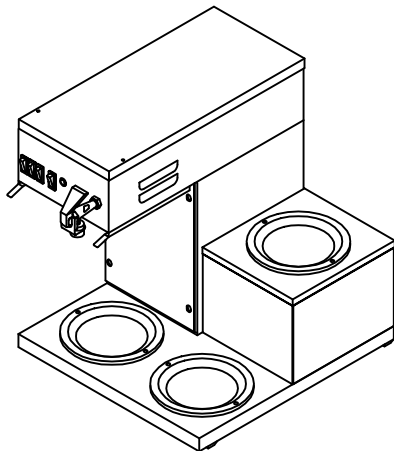
VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

**C2003-G**



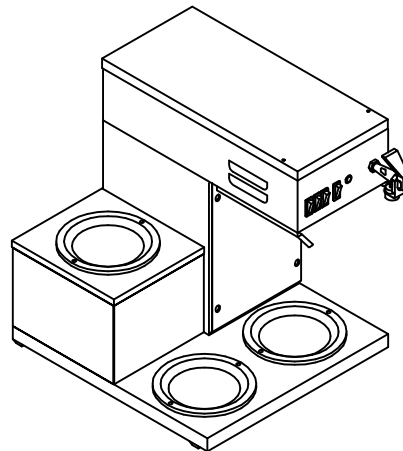
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

**C2003R-G**



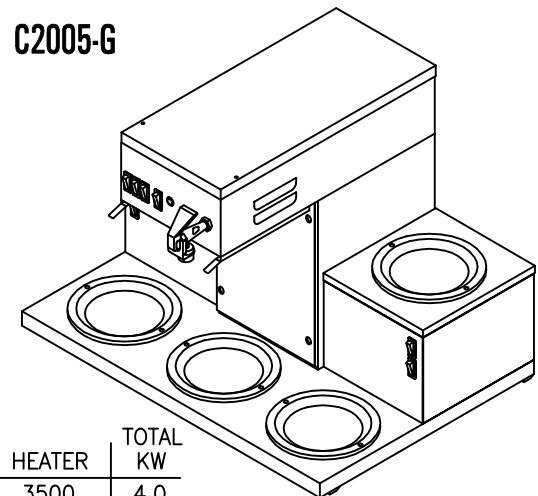
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

**C2003L-G**

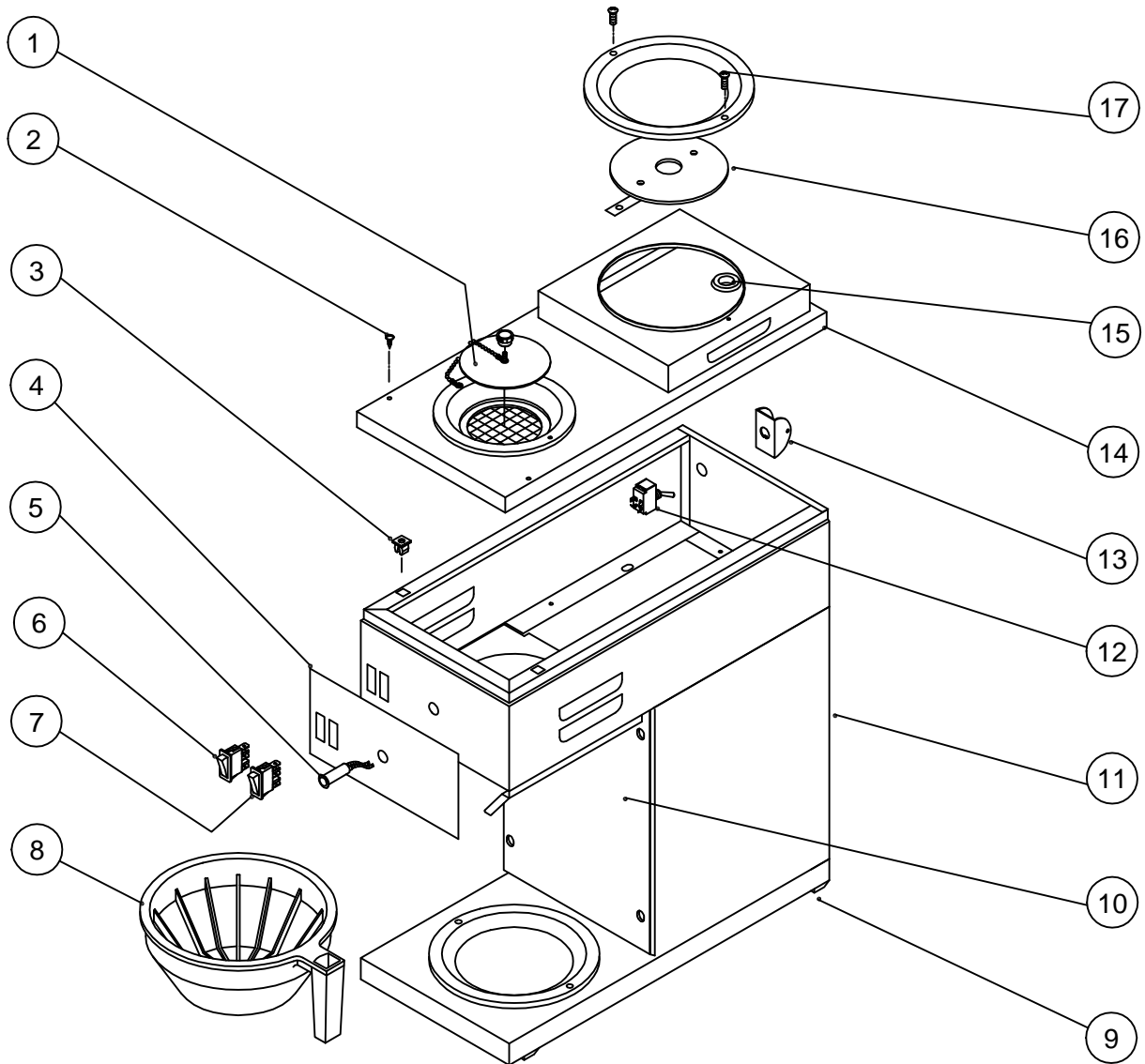


VOLTS	HEATER	TOTAL KW
120/240	3500	4.0

**C2005-G**



## HOUSING ASSEMBLY - POUR OVER

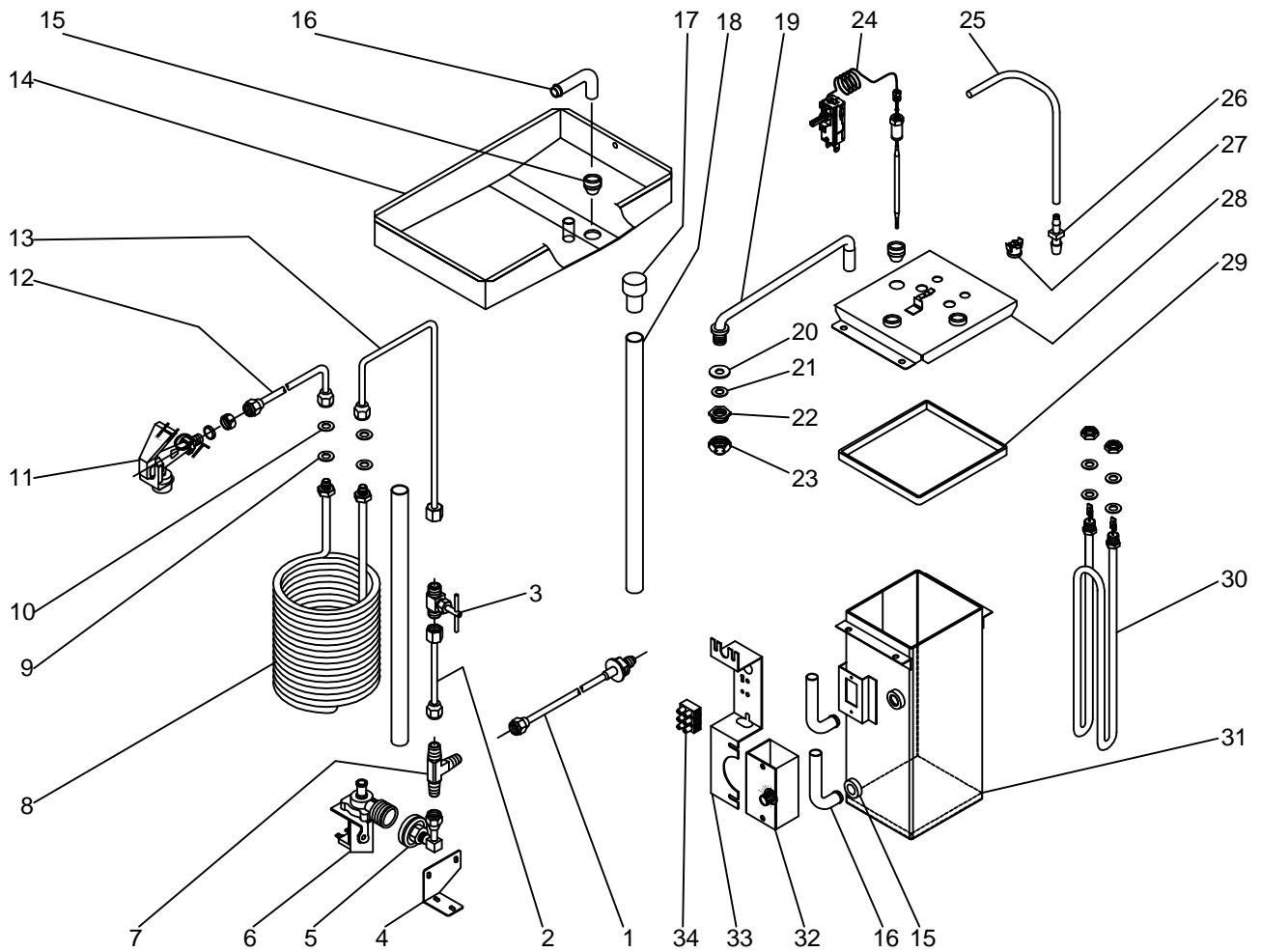


### PARTS LIST

ITEM	DESCRIPTION	PART NO		
1	COVER, POUROVER	U588Q	10	TOWER COVER R958A
2	SCREW, TRUSS HEAD SL #8x3/8	<a href="#">P489A</a>	11	BODY WELDMENT ASSEMBLY R960Q
3	NYLON RECEPTACLE #8	M408A	12	HEATER SWITCH SPST <a href="#">L069A</a>
4	LABEL, SWITCH PANEL	NF08A	13	TOGGLE SWITCH BRACKET U810C
5	READY LIGHT - GREEN	C072A	14	TOP COVER W/SINGLE WARMER ASSY RS32Q
6	POWER SWITCH - RED	L217A	15	GROMMET, 5/8 I.D. <a href="#">M090A</a>
7	WARMER SWITCH, AMBER	L580A	16	WARMER DISH & ELEMENT 120V G095A
8	BREW BASKET - BLACK	V001A		WARMER DISH & ELEMENT 220V <a href="#">G107A</a>
9	LEGS 3/4" ADJUSTABLE	M042A	17	SCREW FLAT HD # 8 x 3/4 P139A



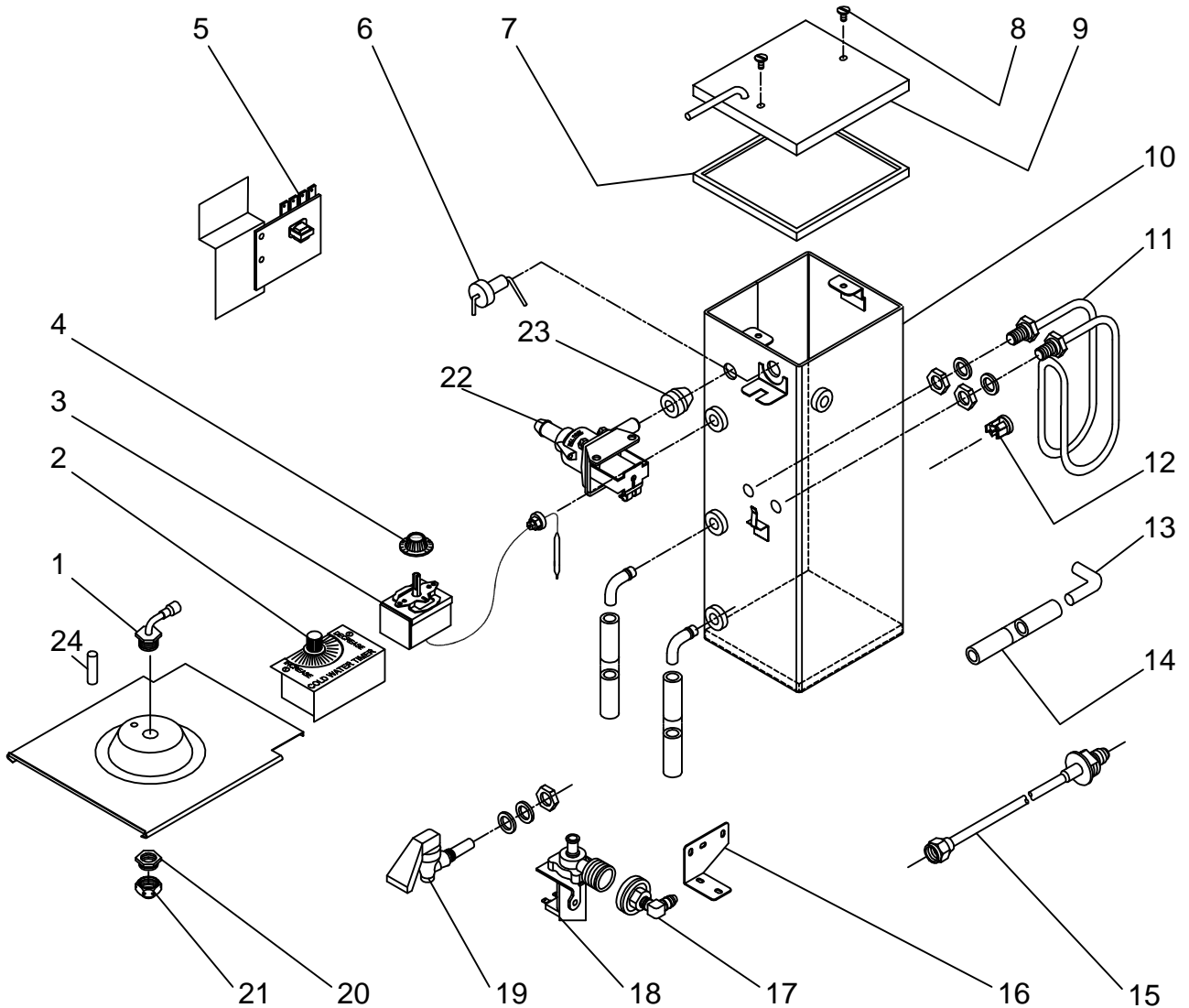
## TANK ASSEMBLY - AUTOMATIC AND WATER TAP



### PARTS LIST

ITEM	DESCRIPTION	PART NO			
1	TUBING 1/4" COLD WATER INLET	H328Q	19	SPRAY TUBE ASSEMBLY	H297Q
2	TUBING 1/4", NEEDLE VALVE EXT.	H334Q	20	WASHER	P155A
3	NEEDLE VALVE (80242)	L006A	21	WASHER, RED SILICON	M197A
4	MT. BKT, WATER INLET VALVE	RQ52A	22	SPRAY HEAD ADAPTER	K107A
5	HOSE NUT FITTING	K491A	23	SPRAY HEAD	E004A
6	VALVE, WATER INLET (.75GPM) 120V	L588A	24	THERMOSTAT	L002A
	VALVE, WATER INLET (.75GPM) 220V	L594A	25	SILICON TUBING, 4mm (6" LG)	M614A
7	UNION "TEE" 1/4"	K568A	26	NYLON FITTING, AIR LOCK	K534A
8	WATER COIL SUB-ASSY	H182Q	27	HI-LIMIT, 226°F CUTOUT	L573A
9	GASKET, SILICONE RUBBER	M121A	28	TANK TOP W/COIL	RQ74A
10	FLAT WASHER	P175A	29	SILICONE GASKET	M600A
11	FAUCET ASSEMBLY	D046A	30	HEATER (120V - 1.5KW)	<a href="#">G296A</a>
12	TUBING 1/4" HOT WATER OUTLET	H327Q		HEATER (240V - 3.5KW)	G297A
13	TUBING 1/4" TANK INLET	H329Q		HEATER (220V - 2.4KW)	G298A
14	TROUGH SUB-ASSEMBLY	RP97Q	31	TANK, WELDED SUB-ASSY	RK48Q
15	SILICONE SEAL, 12mm (0.466 I.D.)	<a href="#">M461A</a>	32	TIMER 120V 2 MIN	L592A
16	ELBOW 90°	<a href="#">K525A</a>		TIMER 240V 2 MIN	L593A
17	DRAIN PLUG	M488A	33	BKT, COMPONENT W/TIMER	RS11A
18	SILICONE TUBING, 1/2" I.D. 14" LG	M611A	34	TERMINAL BLOCK, 3 POS	B171A

## TANK ASSEMBLY - GRAVITY FEED AND WATER TAP



### PARTS LIST

ITEM	DESCRIPTION	PART NO			
1	SPRAY TUBE ASSEMBLY	K642Q	14	SILICONE TUBING 1/2" I.D. x 14" LONG	M611A
2	TIMER HOT WATER DISPENSER	L592A	15	TUBING 1/4" COLD WATER INLET	H328Q
3	THERMOSTAT	L532L	16	MT. BKT, WATER INLET VALVE	RQ52A
4	THERMOSTAT KNOB	M008A	17	HOSE NUT FITTING	K491A
5	WATER LEVEL CONTROL	L566A		VALVE, WATER INLET (.35GPM) 120V	L588A
6	WATER LEVEL SENSOR	K402Q	18	VALVE, WATER INLET (.35GPM) 220V	L594A
7	SILICONE GASKET	M600A	19	FAUCET ASSEMBLY	D085A
8	SCREW 1/4-20 x 5/8 S.S.	P465A	20	SPRAY HEAD ADAPTER	K107A
9	TANK TOP ASSEMBLY	RV34Q	21	SPRAY HEAD	E004A
10	WATER TANK SUB-ASSEMBLY	RV33Q	22	DISPENSE VALVE 120V	L596A
11	HEATER 120V - 1500W	G356A	23	SILICONE SEAL, 12mm (0.466 I.D.)	M461A
12	HI-LIMIT	L573A	24	NOZZLE	K629A
13	ELBOW 90°	K525A			

## **WARNING:**

**MACHINE WARRANTY IS VOID IF MACHINE IS CONNECTED TO ANY VOLTAGE OTHER THAN 120 VOLTS. (EXPORT UNITS SHOULD BE CONNECTED TO 220 VOLTS)**

## **\*\* INSTALLATION INSTRUCTIONS \*\***

**NOTE:** A SEPARATE CIRCUIT SHOULD BE SUPPLIED FOR EACH OF THESE BREWERS WITH A 15 AMP CIRCUIT BREAKER OR FUSE. CHECK LOCAL CODES FOR COMPLIANCE IN INSTALLATION.

### **MANUAL POUROVER MODELS**

Are not equipped with water inlet connections

### **AUTOMATIC WITH POUROVER BACKUP**

Are equipped with a ¼" flare water inlet fitting which is located in the back of the unit.

### **WATER INLET CONNECTION:**

HIGHLY RECOMMENDED: A water shut-off valve and a water filter, preferably a combination charcoal / phosphate filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent malfunctioning of the equipment and in order not to void the warranty.

This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes having jurisdiction. In addition:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

## **CAUTION:**

### **DO NOT CONNECT TO POWER SOURCE UNTIL AFTER PRIMING**

These brewers are equipped with a rear Toggle Switch which controls the power to the tank heater. Toggle Switch must be in the down or "OFF" position until step (3) is completed.

## **\*\* PRIMING INSTRUCTIONS\*\***

## **MANUAL POUROVER UNITS**

**THESE INSTRUCTIONS ARE FOR INITIAL PRIMING ONLY AND DO NOT HAVE TO BE REPEATED FOR NORMAL OPERATION.**

1. Remove sample filter pack from brew funnel and insert brew funnel back into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Lift pourover cover and pour 4 decanters of cold water through the top opening at 3 minute intervals. After the third decanter is poured, water will flow through spray head and funnel and fill decanter beneath.
4. Plug line cord into receptacle and turn "ON" (TOGGLE UP) the heater switch, which is located in the back, then turn on the power (and front warmer) switch which is located on the front panel. The power switch light will light, indicating power is being applied to the machine. Wait approximately 15 minutes for the water to reach brewing temperature, at which point the green light comes on. You are ready to brew coffee.

### **\*\* BREWING INSTRUCTIONS \*\***

## **MANUAL POUROVER UNITS**

After initial priming has been completed

1. Insert brew funnel with filter and grounds into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Lift pourover cover and pour one decanter of cold water through the top opening, coffee will be ready in 3 1/2 minutes.
4. Remove grounds and filter as soon as coffee has dripped through. Never pour coffee back through spent grounds.

### **\*\* PRIMING AND BREWING INSTRUCTIONS\*\***

## **AUTOMATIC GRAVITY FEED**

**THESE INSTRUCTIONS ARE FOR INITIAL PRIMING ONLY AND DO NOT HAVE TO BE REPEATED FOR NORMAL OPERATION.**

1. Remove sample filter pack from brew funnel and insert brew funnel back into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Plug the power cord into a proper receptacle.
4. Activate the **Power Switch**. The Green Ready Light will go ON. The tank will start filling. Allow approximately 4-5 minutes for the tank to fill.
5. After the water tank is filled, activate the **Heater Switch**. Allow approximately 20 minutes for the water to reach a brew temperature (190°F). The heat up time will depend on the water inlet temperature, the input voltage and the wattage of the elements in the machine. When the (green) Ready Light comes on the machine is ready to start brewing. The machine will **only** brew coffee **after** the Ready Light (green) goes ON.
6. Press Brew Button:

### **\*\* CLEANING INSTRUCTIONS \*\***

1. Wash brew funnel and decanter by hand as needed. Do not use dishwasher, which may cause decanter breakage.
2. For cleaning all metal surfaces, use any reputable stainless steel cleaning compound. Spray head should be checked and cleaned regularly. (At least once a week.) Spray head holes must be kept open.

To prevent “**LIMING**” problems in the water tube, remove spray head and insert spring probe all the way into the tank through the tube. When inserted into tank properly, no more than two inches of spring should be visible. Push back and forth five or six times. This will keep tubes open and clear of lime. In hard water areas, this should be done every day; this takes less than a minute.

### **SANITIZING:**

All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first.

To prepare a sanitizing solution:

ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70° - 90°F).

Soak all parts for a minimum of 3 min. in the sanitizing solution.

Note: Always start with a unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

Let all sanitized parts drain and dry naturally. **DO NOT WIPE THEM DRY.**

Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

### **CARE FOR STAINLESS STEEL:**

Stainless Steel surfaces that come in contact with food substances, **MUST BE CLEANED EVERY DAY.**

**WHEN CLEANING STAINLESS STEEL , ONLY A pH NEUTRAL CLEANER IS TO BE USED.**

Use nylon or brass brushes (not steel wire brushes) for removing food deposit.

Many food products contain acids,alkalies, or other substances which corrode Stainless Steel.

## **FOR AUTHORIZED SERVICE PERSONNEL ONLY**

**\*\*SERVICE INSTRUCTIONS\*\* and\*\*TROUBLE SHOOTING GUIDE\*\***

**CAUTION: DISCONNECT POWER BEFORE ATTEMPTING ANY ELECTRICAL REPAIRS**

**THERMOSTAT ADJUSTMENTS:**

**NOTE:** The thermostat is behind the lower front panel. If water temperature is less than 197 degrees F (92 degrees C) slowly turn thermostat knob clockwise until ready light goes out. When temperature of water approaches 197 degrees to 203 degrees F (92 degrees to 95 degrees C) slowly turn thermostat knob counter-clockwise until the green ready light comes on. If water temperature cannot be increased when thermostat knob is turned fully clockwise, then proceed as follows:

Pull off knob. Place a small screwdriver into the center of thermostat shaft. While observing green ready light and temperature on thermometer, hold shaft and turn small adjustment screw in center counter-clockwise until green ready light goes out. When temperature of water approaches 197 degrees - 203 degrees F (92 degrees - 95 degrees C), slowly turn screw clockwise until ready light comes on. Turning screw clockwise lowers temperature; counter-clockwise raises it. After adjusting center screw, place nail polish or glyptol on screw to set in position.

**NOTE:** As a final check, measure water temperature at Spray Head . Temperature should be 197 degrees to 203 degrees F (92 degrees to 95 degrees C).

**PROBLEMS WITH WARMER ELEMENTS & SWITCHES:**

If warmer plate fails to heat, first check power source and then check if light on warmer switch is lit when in the "ON" position. If warmer switch is lit, replace warmer plate by unplugging brewer, removing the two hold down screws on plate and withdrawing warmer plate from brewer. Replace the new warmer plate. If warmer switch does not light, replace it. To remove switch press each tab behind front plate of brewer down with screwdriver in turn. As each tab is pressed, pop that corner of warmer switch out of the front of brewer. New switch snaps in from the front.

**IF WATER FAILS TO HEAT:**

1. If Red power switch and warmer switches do not light, check heater switch in the back, toggle should be in the up position . Check power supply outlet, replace fuse or reset circuit breaker if necessary. If power is good, check rear heater switch for continuity and replace if switch stays open.

2. If water still fails to heat, disconnect line cord and check out tank heater, thermostat and high temperature safety shutoff. Replace needed parts.

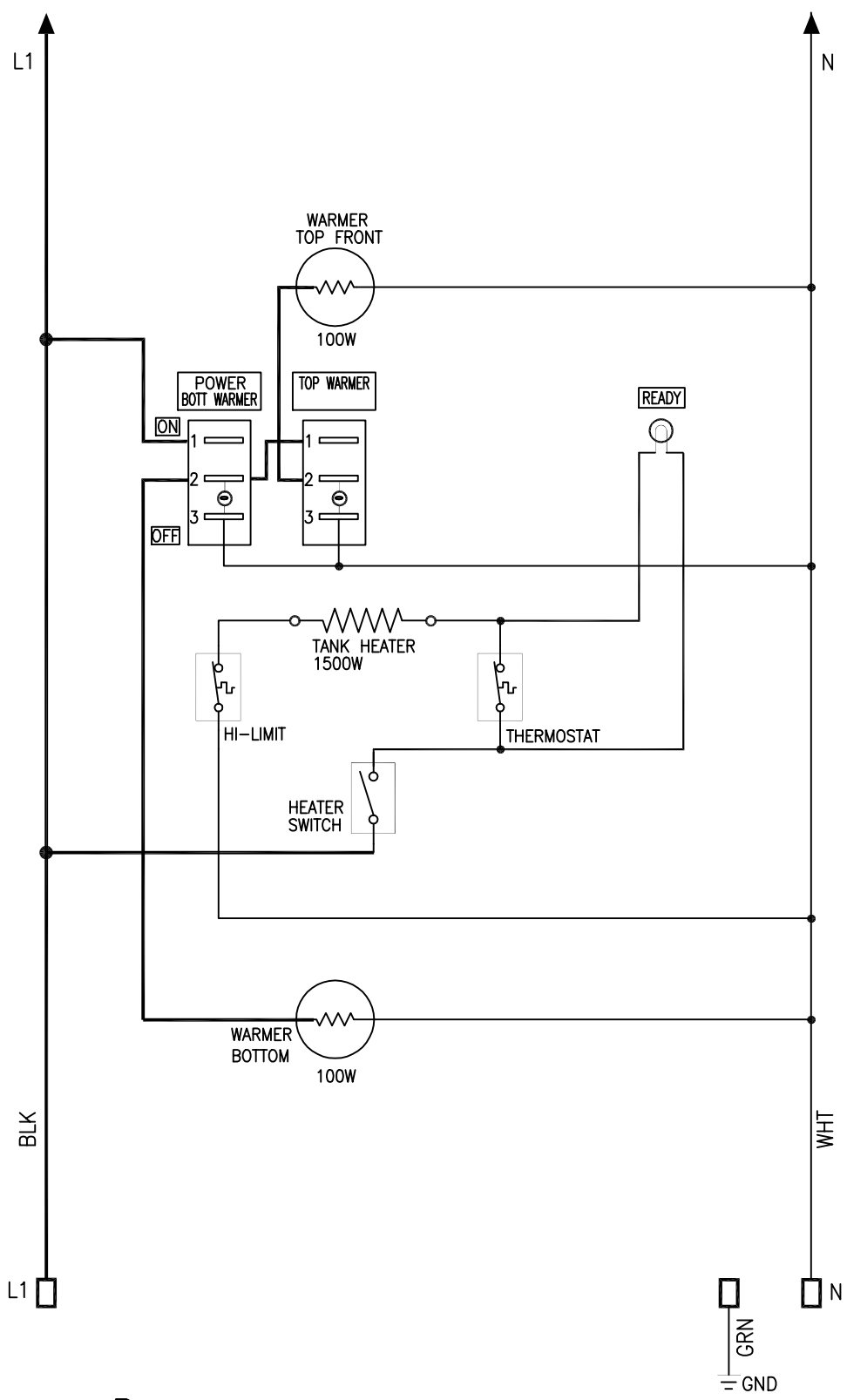
**REPLACING HI-LIMIT SWITCH, THERMOSTAT, AND TANK HEATER**

Unplug power cord, and remove top cover and lower front cover.

**HI-LIMIT SWITCH** Disconnect the (2) push-on leads, and pull out hi-limit. Replace switch

**THERMOSTAT** Loosen (2) screws securing thermostat to housing. Disconnect the push-on leads and remove thermostat. Replace with new one in reverse order. When installing new control, do not overtighten small packing nut on compression fitting.

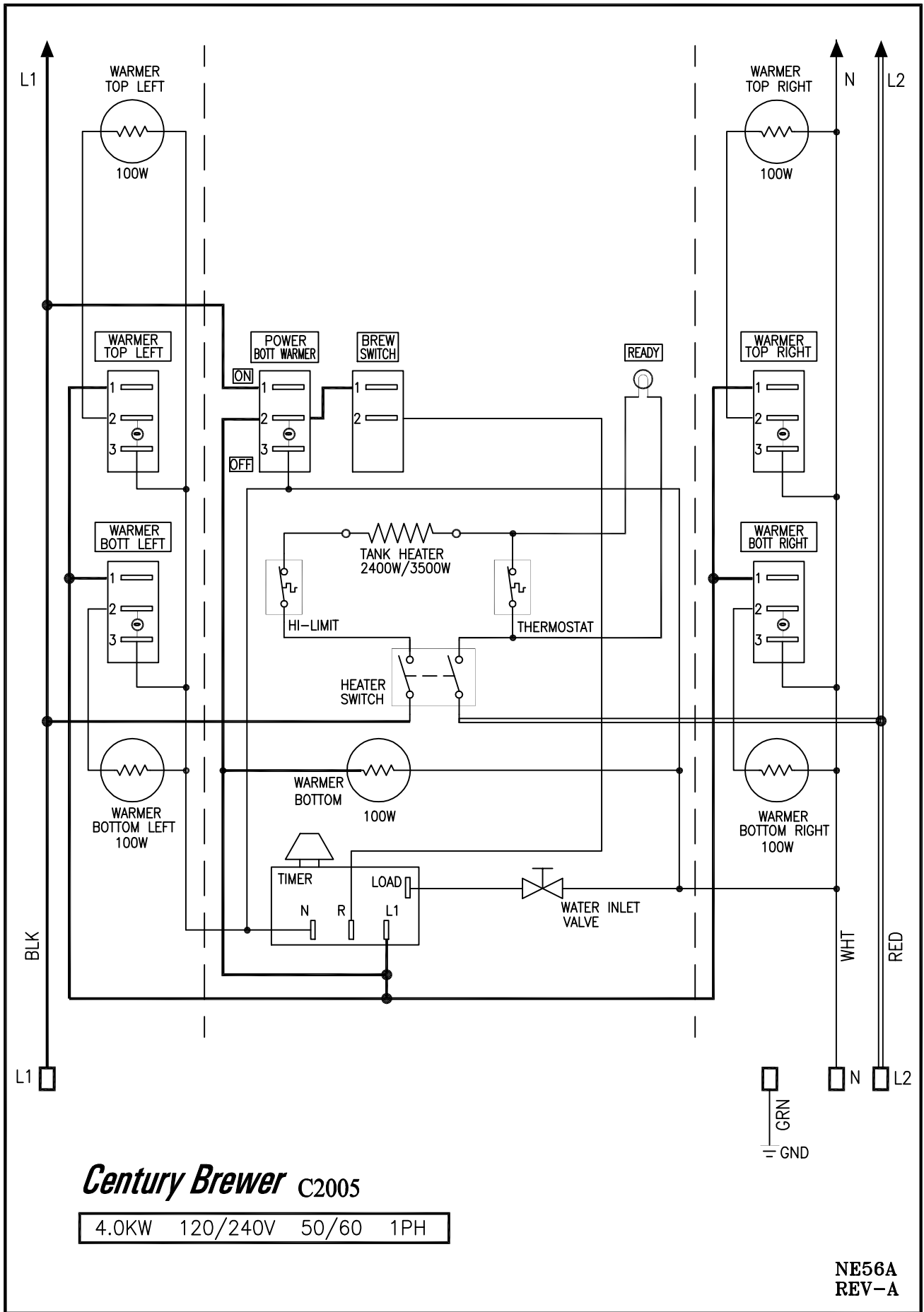
**TANK HEATER** Remove tank top, (4) hex nuts and washers. Disconnect push-on leads. Replace in reverse order. Remove the lower panel and loosen the (2) screws holding thermostat in place. Slide thermostat out of bracket and remove wires. Remove top cover and pull out Capillary Tank fitting from silicone grommet.



**Century Brewer C2002P**

1.7KW 120V 50/60 1PH

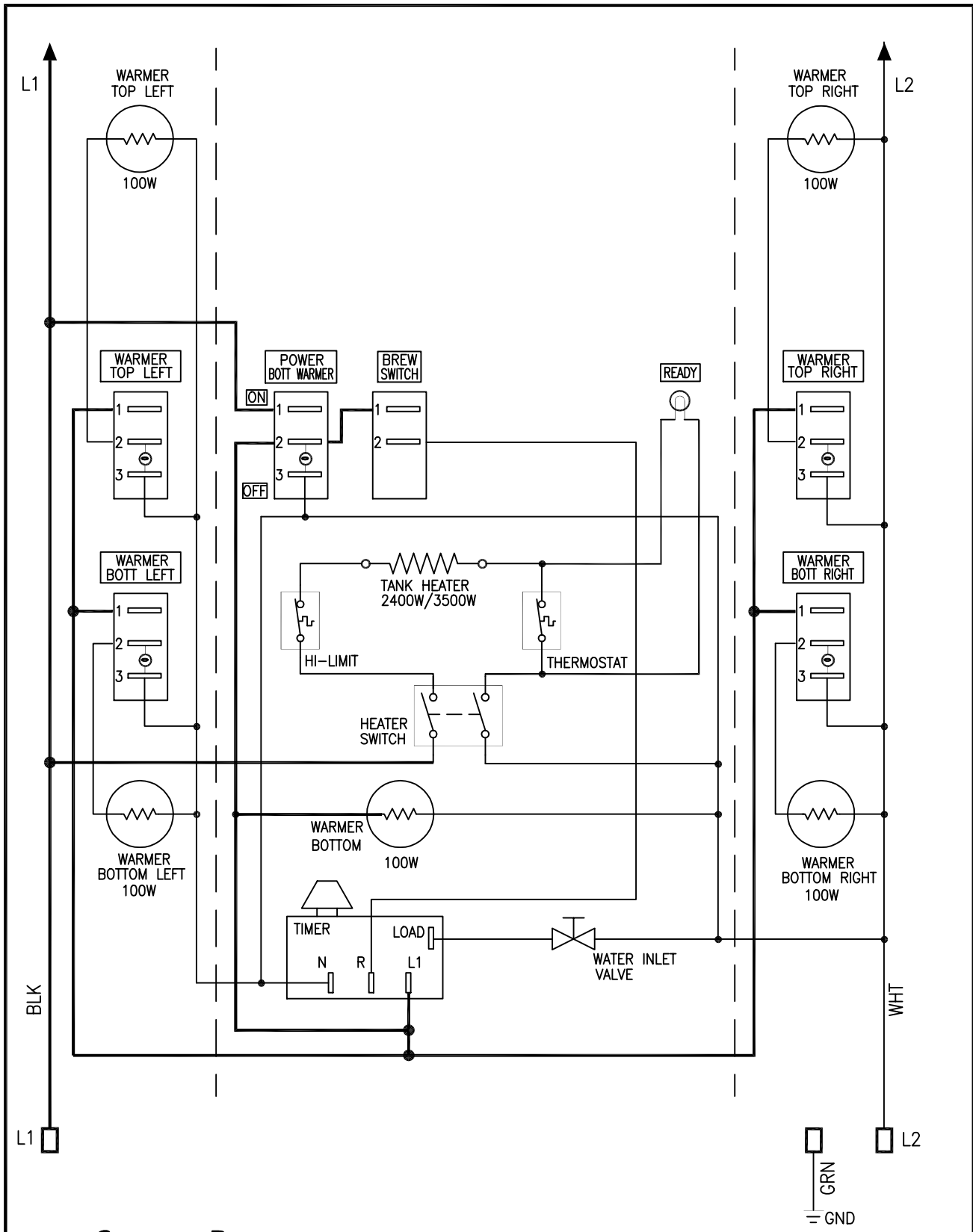
NE53A  
REV-B



**Century Brewer C2005**

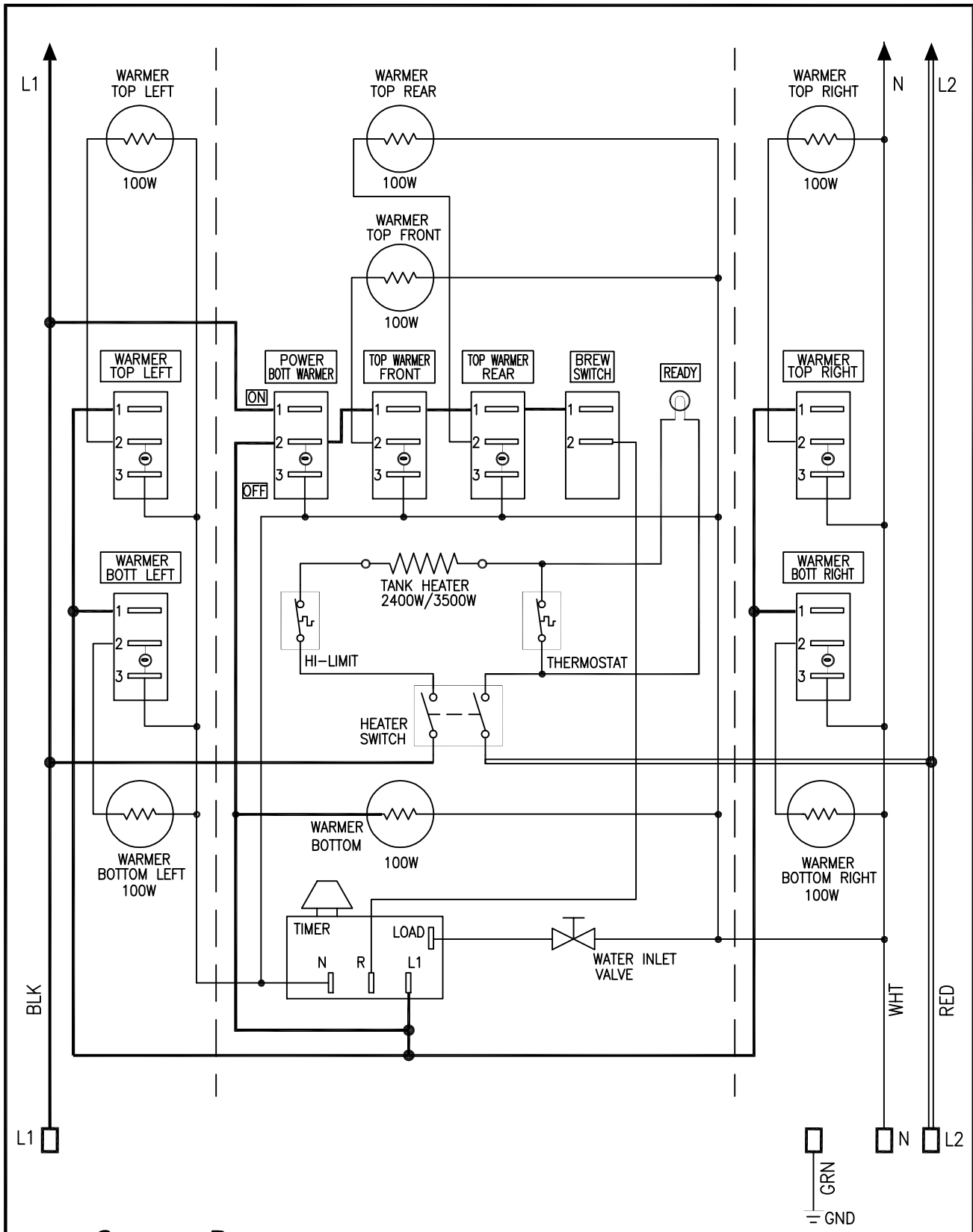
4.0KW 120/240V 50/60 1PH

NE56A  
REV-A



**Century Brewer C2005X**

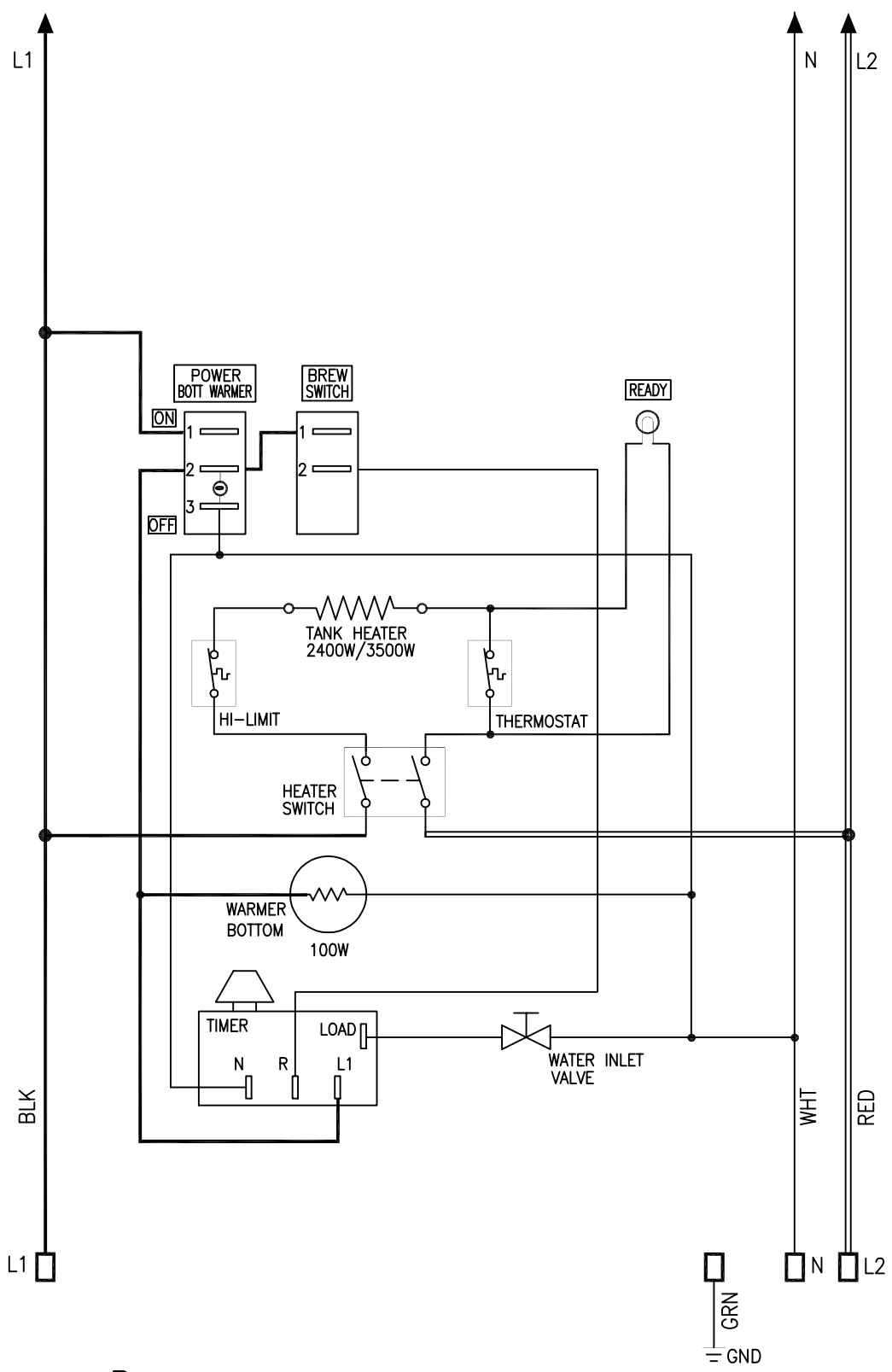
2.9KW 220V 50/60 1PH



**Century Brewer C2007**

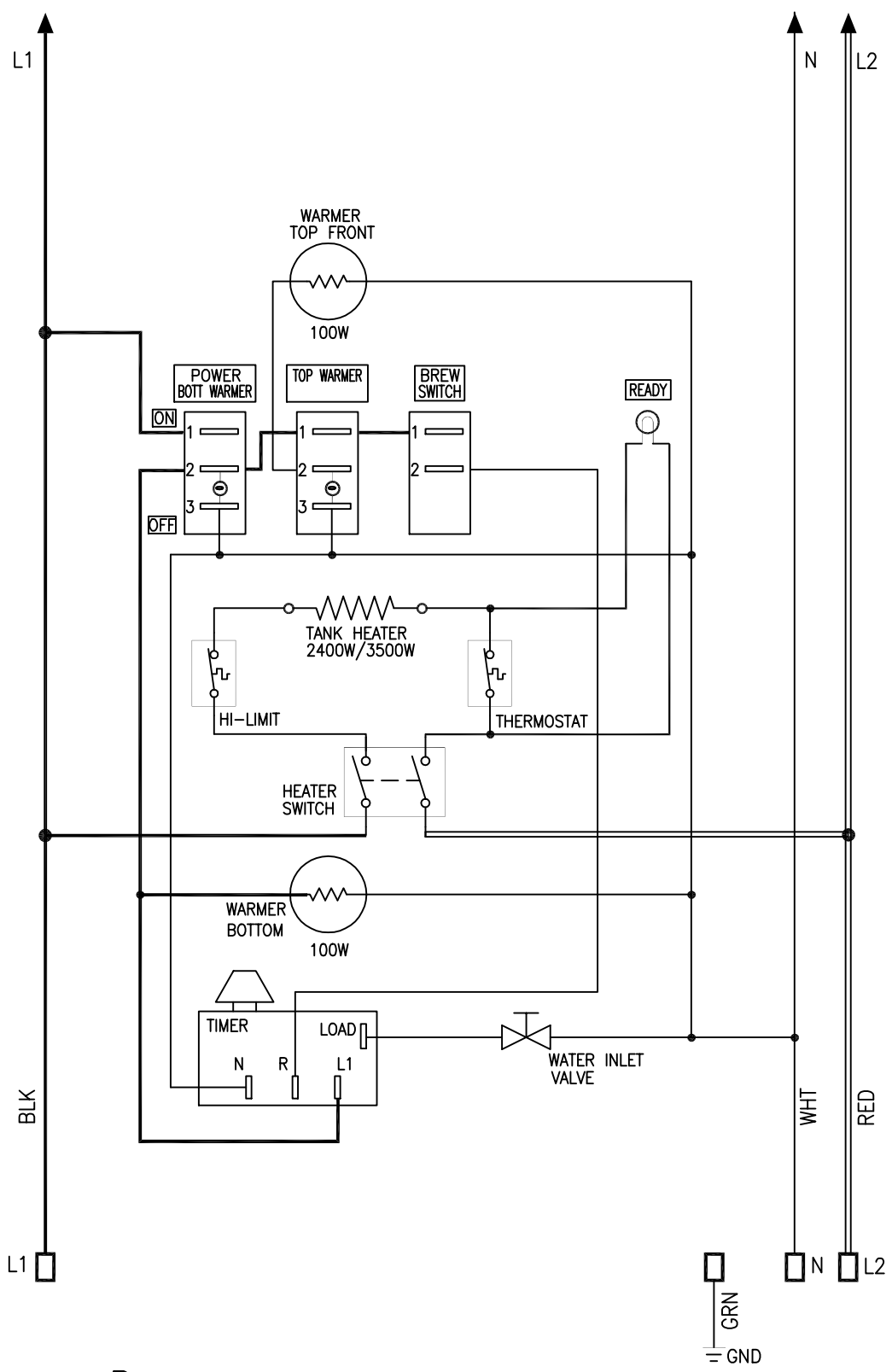
4.2KW 120/240V 50/60 1PH

NE58A  
REV-A



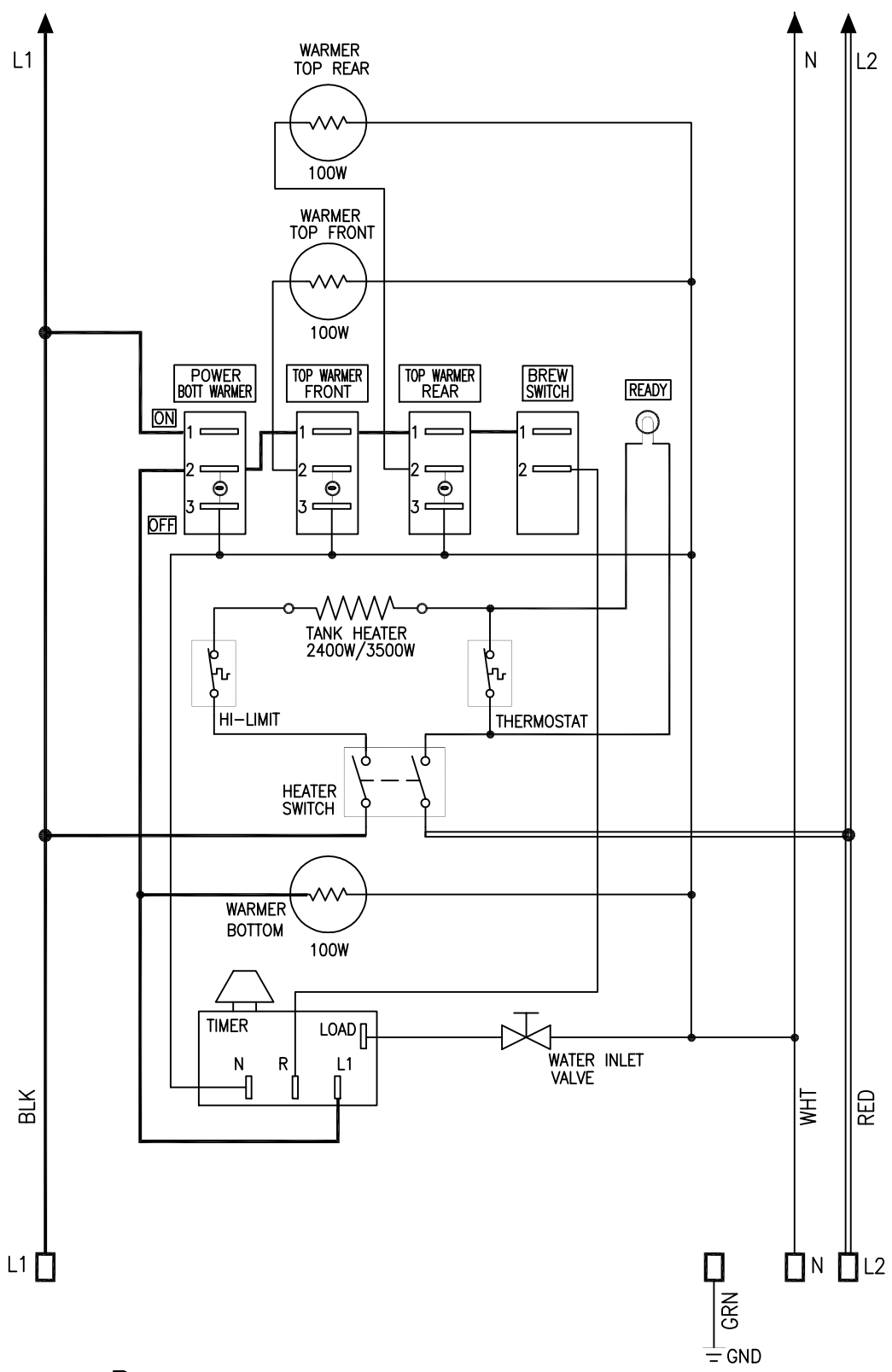
**Century Brewer C2001**

2.5KW	120/220V	50/60	1PH
3.6KW	120/240V	50/60	1PH



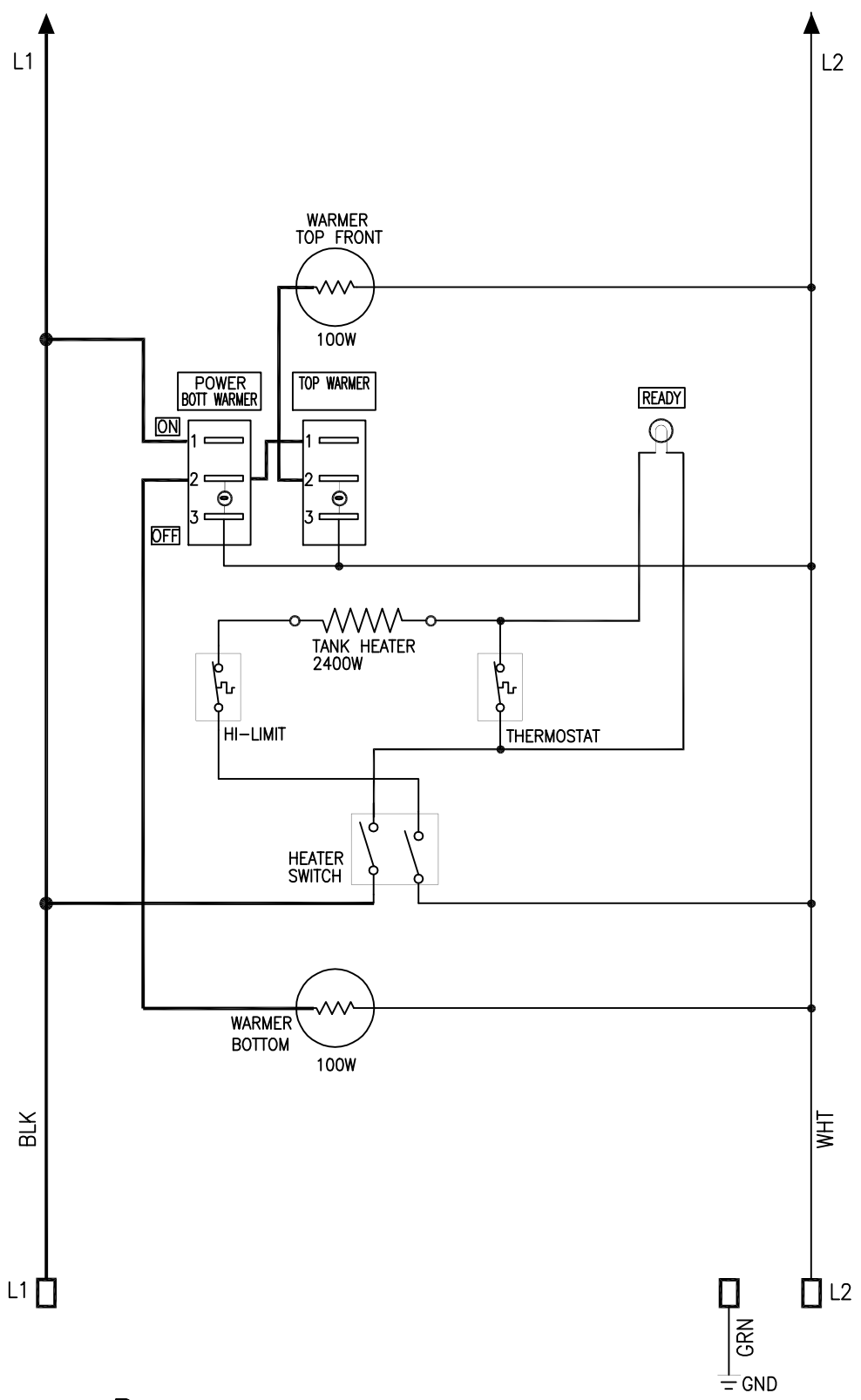
**Century Brewer C2002**

3.7KW 120/240V 50/60 1PH



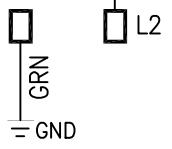
**Century Brewer C2003**

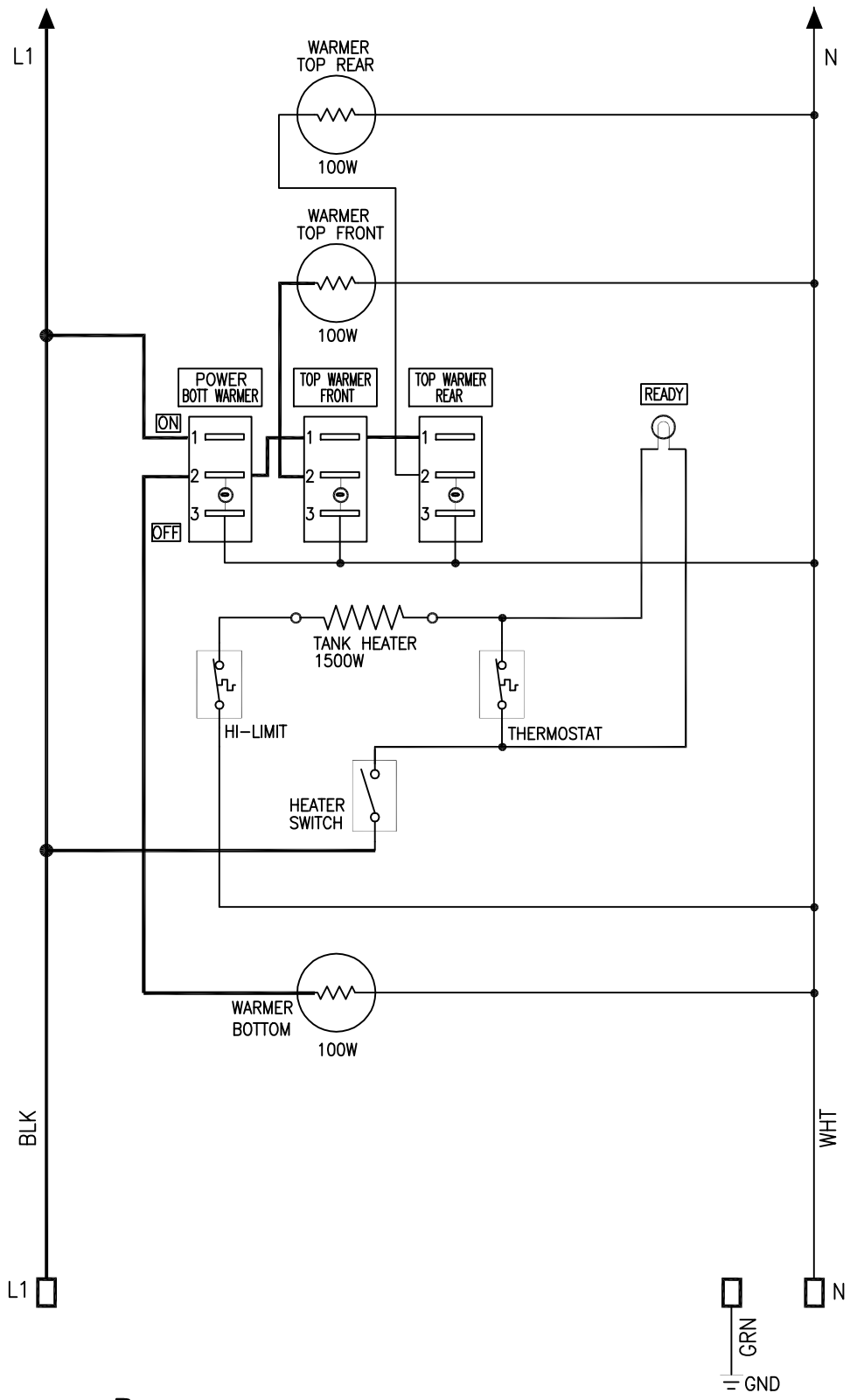
3.8KW 120/240V 50/60 1PH



**Century Brewer C2002PX**

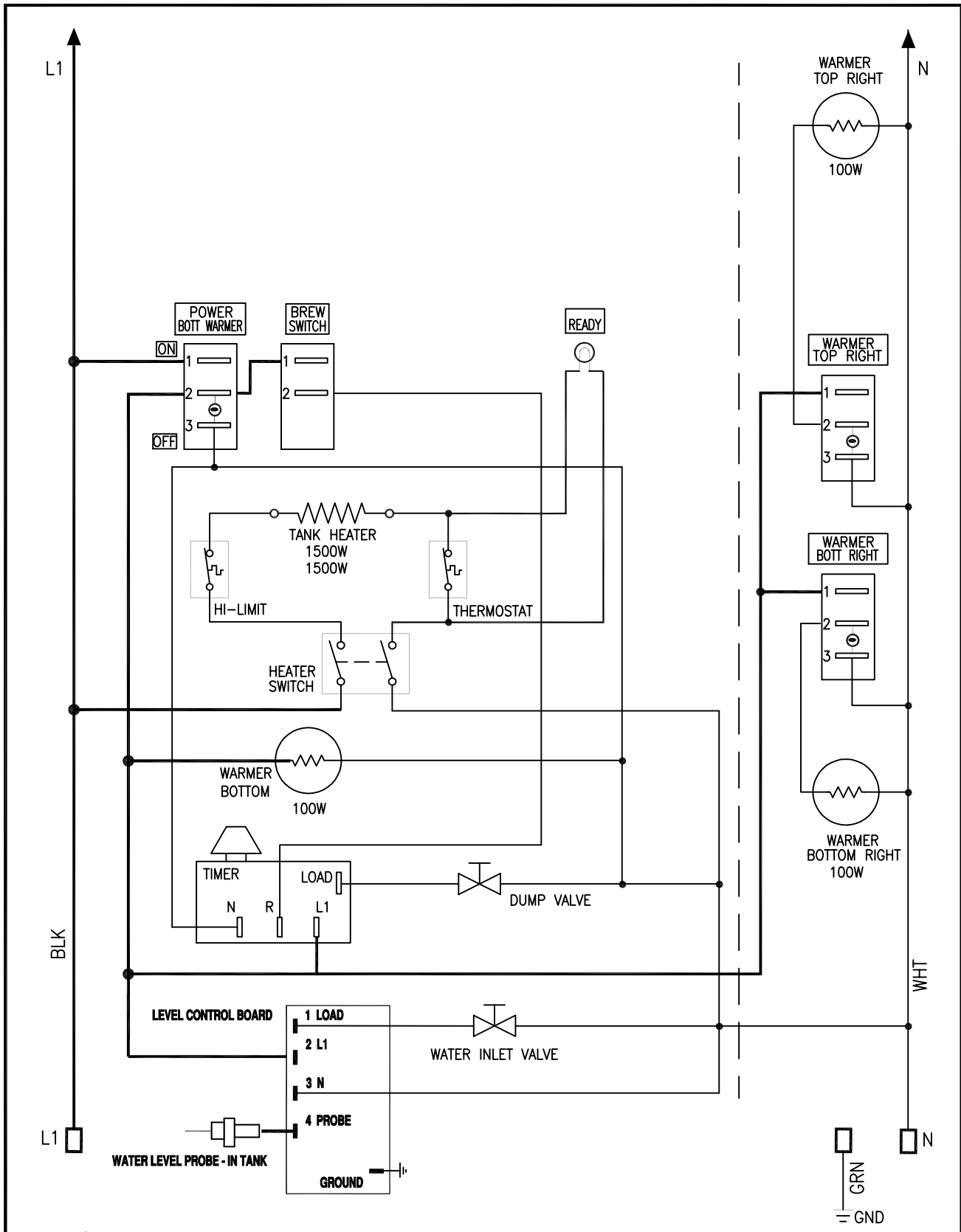
2.6KW 220V 50/60 1PH





**Century Brewer C2003P**

1.8KW 120V 50/60 1PH



**Century Brewer C2003R-GF**

1.5KW	120V	50/60HZ	1PH
2.6KW	240V	50/60HZ	1PH