



FETCO®

TRUSTED | RELIABLE | QUALITY



2016

INTERNATIONAL
EQUIPMENT AND
ACCESSORIES
CATALOG

The Global Brand You Can Trust

Originally founded in 1987 in Glenview, Illinois USA, FETCO® burst onto the coffee scene with its first patent: the Gravity Flow Dispense Tube, which is a built-in-system that prevents lime build up. Ever since, FETCO® continues to develop revolutionary technologies focused on manufacturing the finest coffee and tea equipment for the commercial markets.



We are Driven to Innovation

Whether we develop new products or update existing lines, our drive has always been, and will always be, "Innovation". That is, researching and developing superior and more efficient technologies to be applied to coffee and tea brewing systems.

Take for instance the Temperature on Demand (TOD) Technology. A revolutionary Hot Water Dispenser, which has the ability to program and dispense four different and instant temperatures of water.

Or the Cascading Spray Dome in our XTS™ Extractor® Touchscreen Coffee Brewing System. It's an innovative spray head mechanism that doesn't rust, it's easy to clean, prevents injuries when cleaning, and above all it delivers the best uniformity of extraction in the filter coffee industry.

Built to Deliver Energy Savings

FETCO® energy-efficient equipment is designed and built to deliver significant energy savings by utilizing energy-conscious materials and technologies.

The energy efficiencies of our equipment come from several sources, like insulation material and design, patented electrical innovative technologies, as well as conscious use of materials and components.

Recent results from tests conducted by an independent laboratory show that FETCO® energy-efficient equipment can save up to 61% on the XTS line, up to 63% on the Iced Tea Brewers, and up to 61% on the Hot Water Dispensers, in comparison to similar equipment in the market.

Devoted to a Perfect Extraction

Every time we develop a new product, we always focus on the fundamental brewing criteria that are crucial within the filter coffee industry to achieve the proper coffee brewing or tea steeping, such as:

Uniformity of Extraction



Correct Water Temperature



Control of Brew Time



So, since the early stage of product development we check if what we are developing meets these industry standards and as a result all of our innovations and technologies always provide better extraction in our brewer, longer serving temperatures in our dispensers, and more flexibility to dispense the correct water temperature when it's required.

Since 1987, our team has been working hard to consistently deliver a superior energy-efficient product and we will keep innovating to serve better and fresher beverages.

World's Local Service

Our global partners are essentially an extension of our company. They represent FETCO®, sharing the same values and principals, and we put as much effort to train them as we do in house with our team members. Every distributor is authorized after a period of training on both sales and technical service and they are all able to provide world service to any local operator. FETCO® is represented internationally by our long-term partners in more than 40 countries, in Asia, Latin America, Europe, Middle East, and Africa.

FETCO® is the global brand that you can trust, to provide you with energy-efficient and groundbreaking technologies in coffee and tea equipment that are reliable and affordable.



Vision, Mission & Values



Vision

FETCO® will be the undisputed leader in the brewed and dispensed beverage segment.



Mission

Our leadership is proven through our:

- Relentless commitment to our customers
- Best in class quality standards
- Continuous improvement through efficient design and manufacturing
- Sustainable product solutions



Values

We will act in the highest level of integrity and create an environment in which employees are satisfied, productive and engaged in the company's future.

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XTS™ Series Coffee Brewers



Perfect taste begins with a simple touch...



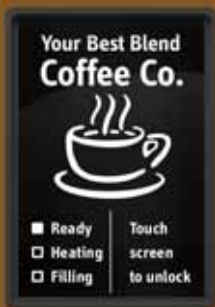
User-Friendly Touchscreen

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.

Legendary Extractor® Control

Take your coffee to its peak level by unlocking the full freshness, aroma and flavor of your taste profile with the legendary EXTRACTOR® brewing technology.



Program each separately to ensure perfectly balanced batch, no matter how much coffee you need at once.



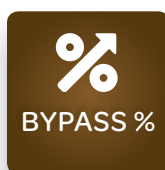
Program each separately to ensure perfectly balanced batch, no matter how much coffee you need at once.



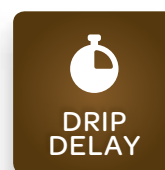
Allows you to control the length of time water is in contact with the coffee before the brew cycle.



Redirects water directly into the dispenser, bypassing the coffee grounds in the brew basket to provide your custom water-to-coffee ratio.



Percent of brew volume water designated for bypass.



Manually set the time between the end of the brew cycle and the unlocking of the brew basket, for increased safety.

Standard Features:

STANDARD FEATURES:

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 Modern Convenience

Duplicate profiles and parameters via a removable SD card.

4 Mixed Material Construction

Mixed material is attractive and comfortable in any front-of-house setting.

5 Manual Water Faucet

Safely dispenses hot water away from steam and brew basket.

6 Stainless Steel Finish

Withstands the harshest foodservice environments and is durable and easy to clean.

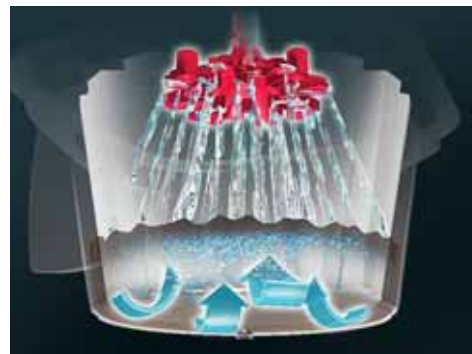


Revolutionary Cascading Spray Dome®



Exclusive to FETCO®! This unique, patented feature provides even saturation of the coffee bed for maximum flavor and aroma extraction. It resists lime build up which means fewer service calls and more time producing revenue.

Pulse Brew System



Delivers intermittent pulses of water to ensure even saturation of the coffee bed for enhanced extraction.

Features & Benefits

- 3.0 liter / 3.8 liter / 4.0 liter size provides flexibility for small- to medium-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes.
- The brewer's low profile and small footprint make it the perfect choice for areas in which service space is at a premium – breakrooms, cafeteria countertops, lobby coffee service, etc.
- Built for flexible and portable, vacuum-lined pump lever airpot service.
- Pre-programmed for 3.0 Liter output with simple instructions to configure for 4.0 Liter operation.
- Ships with 2 sets of adjustable legs and offers the flexibility of accommodating heights of either 3.0 Liter airpots or 4.0 Liter airpots and servers.

Setup Options



1" Legs for 3.0 Liter Airpot



2½" Legs for 4.0 Liter Airpot or Luxus® Server



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
E213153	1 x 1.5 kW	100-120	1	2+G	1.1-1.6	NEMA 5-15P ⁽³⁾	10.9-13.0	14.8 ⁽¹⁾
E213151	1 x 2.3 kW	100-120	1	2+G	1.7-2.4	NEMA 5-20P ⁽³⁾	16.5-19.7	22.0 ⁽¹⁾
E213157	1 x 3.0 kW	200-240	1	2+G	2.2-3.1	NEMA 6-15P ⁽³⁾	10.9-13.0	36.7 ⁽¹⁾
UNIVERSAL NORTH AMERICAN VOLTAGE OPTION								
E213172	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P ⁽³⁾	14.7	16.7 ⁽¹⁾
Optional ⁽²⁾	2 x 1.7 kW	120/208-240	1	3+G	3.5	L1 / L2 / N+G	14.7	32.9 ⁽¹⁾
E213173	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								
E213155	1 x 2.3 kW	200-240	1	2+G	1.6-2.3	Hardwired	8.2-9.8	22.0 ⁽¹⁾
E213191	1 x 3.0 kW	200-240	1	2+G	3.1	Hardwired	10.8-12.9	29.1 ⁽¹⁾
JAPAN								
E213180	1 x 2.3 kW	100	1	2+G	1.7	Hardwired	16.7	14.0 ⁽¹⁾
E213181	1 x 2.3 kW	200	1	2+G	1.7	Hardwired	8.3	21.0 ⁽¹⁾
E213182	1 x 3.0 kW	200	1	2+G	2.2	Hardwired	10.8	28.0 ⁽¹⁾
CE								
E213169	1 x 2.3 kW	230	1	L / N / PE	2.2	Hardwired	9.6	22.0 ⁽¹⁾
E213167	1 x 3.0 kW	230	1	L / N / PE	2.8	Hardwired	12.4	29.1 ⁽¹⁾

(1) Based on standard factory settings; 5.5 minute brew time; 0% prewet; 93°C water. 3 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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Customize Your Brewer

Dispensers



- ◀ 3.0 Liter Stainless Steel Thermal Pump Lever Airpot **D041**
- ◀ 4.0 Liter Stainless Steel Thermal Pump Lever Airpot **D063**
- ◀ 4.0 Liter LUXUS® Thermal Server (L35-10) **D051**
Must be used with S35 Serving Stations.

Brew Baskets



- ◀ 13" x 5" Stainless Steel **Z073**

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
3.0 LITER SETUP					
Product	66.7 cm	29.8 cm	51.8 cm	13.0 kg	25.0 kg
Shipping	76.2 cm	43.2 cm	55.9 cm	19.0 kg	–
4.0 LITER SETUP					
Product	70.5 cm	29.8 cm	51.8 cm	13.0 kg	25.0 kg
Shipping	76.2 cm	43.2 cm	55.9 cm	19.0 kg	–

Accessories

- 2 Station Airpot Rack with Drip Tray **A034**
- 3 Station Airpot Rack with Drip Tray **A035**
- 5 Station Airpot Rack with Drip Tray **A036**
- Single Serving Station for L35-10 (S35-10-1) **A093**
- Twin Serving Station for L35-10 (S35-10-2) **A094**
- Triple Serving Station for L35-10 (S35-10-3) **A096**
- Airpot Hot Tea Infuser **A112**
- Drip Tray - Square **A137**
- Brew Basket Clips for Stainless Steel Brew Basket **1003.00072.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 13" x 5" (500 / Case) **F002**

Features & Benefits

- 2 x 3.0 liter / 3.8 liter / 4.0 liter size provides flexibility for small- to medium-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 8 separate coffee recipes and/or batch sizes.
- Twin station configuration provides the flexibility of brewing two different recipes or into two different types of dispensers at the same time - or both!
- Built for flexible and portable, vacuum-lined pump lever airpot service.
- Pre-programmed for 3.0 Liter output with simple instructions to configure for 4.0 Liter operation.
- Ships with 2 sets of adjustable legs and offers the flexibility of accommodating heights of either 3.0 Liter airpots or 4.0 Liter airpots and servers.

Setup Options



1" Legs for 3.0 Liter Airpot



2½" Legs for 4.0 Liter Airpot or Luxus® Server



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA AND JAPAN								
E213251	2 x 2.3 kW	200-240	1	2+G	3.3-4.7	Hardwired	16.5-19.7	43.5 ⁽¹⁾
E213252	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.3-25.5	53.0 ⁽¹⁾
INTERNATIONAL								
E213254	2 x 2.3 kW	200-240	1	2+G	3.3-4.7	Hardwired	16.5-19.7	43.5 ⁽¹⁾
E213291	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Hardwired	21.3-25.5	53.0 ⁽¹⁾
CE								
E213264	2 x 2.3 kW	230/400	2	2L / N / PE	4.3	Hardwired	9.6	42.0 ⁽¹⁾
E213262	2 x 3.0 kW	230/400	2	2L / N / PE	5.6	Hardwired	12.4	56.0 ⁽¹⁾
E213268	2 x 2.3 kW	230	1	L / N / PE	4.3	Hardwired	18.8	42.0 ⁽¹⁾
E213266	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. 3 liters per batch.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
3.0 LITER SETUP					
Product	66.7 cm	50.2 cm	51.8 cm	21.3 kg	41.7 kg
Shipping	76.2 cm	58.4 cm	63.5 cm	25.0 kg	-
4.0 LITER SETUP					
Product	70.5 cm	50.2 cm	51.8 cm	21.3 kg	41.7 kg
Shipping	76.2 cm	58.4 cm	63.5 cm	25.0 kg	-

Customize Your Brewer

Dispensers



- ◀ 3.0 Liter Stainless Steel Thermal Pump Lever Airpot **D041**
- ◀ 4.0 Liter Stainless Steel Thermal Pump Lever Airpot **D063**
- ◀ 4.0 Liter LUXUS® Thermal Server (L3S-10) **D051**
Must be used with S3S Serving Stations.

Brew Baskets



- ◀ 13" x 5" Stainless Steel **Z073**

Accessories

- 2 Station Airpot Rack with Drip Tray **A034**
- 3 Station Airpot Rack with Drip Tray **A035**
- 5 Station Airpot Rack with Drip Tray **A036**
- Single Serving Station for L3S-10 (S3S-10-1) **A093**
- Twin Serving Station for L3S-10 (S3S-10-2) **A094**
- Triple Serving Station for L3S-10 (S3S-10-3) **A096**
- Airpot Hot Tea Infuser **A112**
- Drip Tray - Square **A137**
- Brew Basket Clips for Stainless Steel Brew Basket **1003.00072.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 13" x 5" (500 / Case) **F002**

Features & Benefits

- 4.0 liter size provides flexibility in small- to medium-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes.
- The convenient one gallon size is perfect for multiple recipe offerings found in segments such as C-Stores, Bakery Café, QSR, etc.
- Designed to brew directly into our best-selling Luxus® L3D series portable dispensers and L3S series servers. (Listed below and sold separately.)
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



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⁾	2 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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	87.3 cm	29.8 cm	51.8 cm	13.2 kg	25.0 kg
Shipping	88.9 cm	43.2 cm	55.9 cm	22.7 kg	-

Customize Your Brewer

Dispensers



◀ 4.0 Liter LUXUS® Thermal Server (L3S-10) **D051**
 Must be used with S3S Serving Stations.



◀ 4.0 Liter LUXUS® Thermal Dispenser (L3D-10) **D048**

Accessories

- Single Serving Station for L3S-10 (S3S-10-1) **A093**
- Twin Serving Station for L3S-10 (S3S-10-2) **A094**
- Triple Serving Station for L3S-10 (S3S-10-3) **A096**
- 1.0 Gallon Hot Tea Infuser **A113**
- Drip Tray - Square **A137**
- Brew Basket Clips for Stainless Steel Brew Basket **1003.00072.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 13" x 5" (500 / Case) **F002**

Brew Baskets

-  13" x 5" Stainless Steel **Z073**

Features & Benefits

- 2 x 4.0 liter size provides flexibility in small- to medium-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 8 separate coffee recipes and/or batch sizes.
- The convenient one gallon size is perfect for multiple recipe offerings found in segments such as C-Stores, Bakery Café, QSR, etc.
- Designed to brew directly into our best-selling Luxus® L3D series portable dispensers and L3S series servers (Listed below and sold separately).



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.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	87.3 cm	50.2 cm	51.8 cm	21.3 kg	41.7 kg
Shipping	88.9 cm	55.9 cm	61.0 cm	30.0 kg	—

Customize Your Brewer

Dispensers



◀ 4.0 Liter LUXUS® Thermal Server (L3S-10) **D051**
Must be used with S3S Serving Stations.



◀ 4.0 Liter LUXUS® Thermal Dispenser (L3D-10) **D048**

Accessories

- Single Serving Station for L3S-10 (S3S-10-1) **A093**
- Twin Serving Station for L3S-10 (S3S-10-2) **A094**
- Triple Serving Station for L3S-10 (S3S-10-3) **A096**
- 1.0 Gallon Hot Tea Infuser **A113**
- Drip Tray - Square **A137**
- Brew Basket Clips for Stainless Steel Brew Basket **1003.00072.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 13" x 5" (500 / Case) **F002**

Brew Baskets

- ◀ 13" x 5" Stainless Steel **Z073**



Features & Benefits

- 6.0 liter size brewer meets the rigorous demands of medium- to large-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes.
- The 6.0 liter brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling Luxus® L3D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
E215151	2 x 3.0 kW	200-240	1	2+G	4.7-6.1	Hardwired	22.1-25.5	43.5 ⁽¹⁾
INTERNATIONAL								
E215190	1 x 4.0 kW	200-240	1	2+G	4.1	Hardwired	14.2-17.1	35.0 ⁽¹⁾
E215191	1 x 5.0 kW	200-240	1	2+G	5.1	Hardwired	17.7-21.3	48.0 ⁽¹⁾
E215192	2 x 3.0 kW	200-240	1	2+G	6.1	Hardwired	21.3-25.5	58.0 ⁽¹⁾
E215193	2 x 2.3 kW	200-240	1	2+G	4.7-6.1	Hardwired	22.1-25.5	53.0 ⁽¹⁾
JAPAN								
E215180	1 x 5.0 kW	200	1	2+G	3.6	Hardwired	17.7	44.0 ⁽¹⁾
E215151	2 x 3.0 kW	200	1	2+G	4.2	Hardwired	21.2	54.0 ⁽¹⁾
CE								
E215161	2 x 3.0 kW	230/400	2	2L / N / PE	5.6	Hardwired	12.4	53.0 ⁽¹⁾
E215162	2 x 3.0 kW	230	1	L / N / PE	4.3	Hardwired	18.6	54.0 ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 93°C water. 6.0 liters per batch

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	93.3 cm	32.4 cm	57.8 cm	24.0 kg	48.1 kg
Shipping	94.0 cm	45.7 cm	61.0 cm	28.6 kg	-

Customize Your Brewer

Dispensers



◀ 6.0 Liter LUXUS® Thermal Server (L3S-15) **D052**
Must be used with S3S Serving Stations.




◀ 6.0 Liter LUXUS® Thermal Dispenser (L3D-15) **D049**



◀ 6.0 Liter LUXUS® Portable Thermal Dispenser (TPD-15) **D009**

Accessories

Single Serving Station for L3S-15 (S3S-15/20-1)	A097
Twin Serving Station for L3S-15 (S3S-15/20-2)	A098
Triple Serving Station for L3S-15 (S3S-15/20-3)	A099
1.0/1.5 Gallon Hot Tea Infuser	A113
Drip Tray - Square	A137
Brew Basket Clips for Stainless Steel Brew Basket	1009.00003.00
Water Filtration System	
Everpure® Filter System and Replacement Cartridges	See Page 47
BWT bestmax Filter System and Replacement Cartridges	See Page 47
Paper Coffee Filters	
15" x 5.5" (500 / Case)	F001
Brew Baskets	
 ◀ 16" x 6" Stainless Steel	Z074

Features & Benefits

- 2 x 6.0 liter size meets the rigorous demands of medium- to large-sized operations.
- Extractor® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 8 separate coffee recipes and/or batch sizes.
- Twin station configuration provides the flexibility of brewing two different recipes or into two different types of dispensers at the same time – or both!
- The twin 6.0 liter brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling Luxus® L3D series dispensers or try the ultra durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
E215251	2 x 3.0 kW	208-240	1 ⁽²⁾	2+G	4.6-6.1	Hardwired	22.4-25.8	58.0 ⁽¹⁾
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Hardwired	19.5-22.5	85.0 ⁽¹⁾
E215252	2 x 5.0 kW	208-240	1 ⁽²⁾	2+G	7.6-10.1	Hardwired	36.9-42.5	97.0 ⁽¹⁾
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Hardwired	32.0-36.9	145.0 ⁽¹⁾
INTERNATIONAL								
E215290	3 x 3.0 kW	220-240/380-415	3	4+G	9.1	Hardwired	11.8-12.9	85.0 ⁽¹⁾
E215291	3 x 5.0 kW	220-240/380-415	3	4+G	15.1	Hardwired	19.5-21.4	145.0 ⁽¹⁾
E215292	2 x 3.0 kW	208-240	1	2+G	4.6-6.1	Hardwired	22.4-25.8	58.0 ⁽¹⁾
E215294	2 x 5.0 kW	208-240	1	2+G	7.6-10.1	Hardwired	36.9-42.5	97.0 ⁽¹⁾
E215296	3 x 4.0 kW	240/415	3	4+G	12.1	Hardwired	17.1	99.0-113.0 ⁽¹⁾
JAPAN								
E215280	3 x 3.0 kW	200	3	3+G	6.5	Hardwired	18.6	64.0 ⁽¹⁾
CE								
E215261	3 x 3.0 kW	230/400	3	3L / N / PE	8.6	Hardwired	12.4	85.0 ⁽¹⁾
E215262	3 x 5.0 kW	230/400	3	3L / N / PE	14.1	Hardwired	20.4	145.0 ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 93°C water. 6.0 liters per batch
 (2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	93.3 cm	55.2 cm	57.8 cm	35.0 kg	79.0 kg
Shipping	94.0 cm	61.0 cm	68.6 cm	44.0 kg	–

Customize Your Brewer

Dispensers

- ◀ 6.0 Liter LUXUS® Thermal Server (L3S-15) **D052**
 Must be used with S3S Serving Stations.
- ◀ 6.0 Liter LUXUS® Thermal Dispenser (L3D-15) **D049**
- ◀ 6.0 Liter LUXUS® Portable Thermal Dispenser (TPD-15) **D009**

Accessories

- Single Serving Station for L3S-15 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-15 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-15 (S3S-15/20-3) **A099**
- 1.0/1.5 Gallon Hot Tea Infuser **A113**
- Drip Tray - Square **A137**
- Brew Basket Clips for Stainless Steel Brew Basket **1009.00003.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500 / Case) **F001**

Brew Baskets

- ◀ 16" x 6" Stainless Steel **Z074**

Features & Benefits

- 2 x 8.0 liter size meets the high-volume demands of large-sized operations.
- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 8 separate recipes and / or batch sizes.
- Twin station configuration provides the flexibility of brewing two different recipes or into two different types of dispensers at the same time – or both!
- Designed to brew directly into our best-selling Luxus® L3D series portable dispensers and L3S series servers (sold separately).



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
E215351	2 x 3.0 kW	208-240	1 ⁽²⁾	2+G	4.6-6.1	Hardwired	22.4-25.8	58.0 ⁽¹⁾
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Hardwired	19.5-22.5	85.2 ⁽¹⁾
E215352	2 x 5.0 kW	208-240	1 ⁽²⁾	2+G	7.6-10.1	Hardwired	36.9-42.5	95.8 ⁽¹⁾
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Hardwired	32.0-36.9	145.0 ⁽¹⁾
INTERNATIONAL								
E215390	3 x 3.0 kW	220-240/380-415	3	4+G	9.1	Hardwired	11.8-12.9	85.0 (1)
E215391	3 x 5.0 kW	220-240/380-415	3	4+G	15.1	Hardwired	19.5-21.4	145.0 ⁽¹⁾
E215392	2 x 3.0 kW	208-240	1	2+G	4.6-6.1	Hardwired	22.4-25.8	58.0 ⁽¹⁾
E215394	2 x 5.0 kW	208-240	1	2+G	7.6-10.1	Hardwired	36.9-42.5	97.0 ⁽¹⁾
E215396	3 x 4.0 kW	240/415	3	4+G	12.1	Hardwired	17.1	99.0-113.0 ⁽¹⁾
JAPAN								
E215380	3 x 3.0 kW	200	3	3+G	6.5	Hardwired	18.6	64.0 ⁽¹⁾
CE								
E215361	3 x 3.0 kW	230/400	3	3L / N / PE	8.6	Hardwired	12.4	85.0 ⁽¹⁾
E215362	3 x 5.0 kW	230/400	3	3L / N / PE	14.1	Hardwired	20.4	145.0 ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 93°C water. 8.0 liters per batch.
 (2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	98.7 cm	55.2 cm	57.8 cm	37.2 kg	81.6 kg
Shipping	94.0 cm	55.9 cm	68.6 cm	43.5 kg	–

Customize Your Brewer

Dispensers



◀ 8.0 Liter LUXUS® Thermal Server (L3S-20) **D053**
 Must be used with S3S Serving Stations.

◀ 8.0 Liter LUXUS® Thermal Dispenser (L3D-20) **D050**

Accessories

- Single Serving Station for L3S-20 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-20 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-20 (S3S-15/20-3) **A099**
- Brew Basket Clips for Stainless Steel Brew Basket **1009.00003.00**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500 / Case) **F001**

Brew Baskets

- ◀ 16" x 6" Stainless Steel **Z074**



Features & Benefits

- 12.0 liter size meets the high-volume demands of large-scale operations.
- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate recipes and / or batch sizes.
- The 12.0 liter brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).



Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA AND JAPAN								
E216151 ⁽²⁾	3 x 3.0 kW	200-240	3	3+G	6.4-9.1	Hardwired	18.6-22.5	62.1-88.6 ⁽¹⁾
Optional ⁽³⁾	2 x 3.0 kW	200-240	1	2+G	4.6-6.1	Hardwired	21.2-25.8	44.7-59.4 ⁽¹⁾
E216152 ⁽²⁾	3 x 4.0 kW	200-240	3	3+G	8.4-12.1	Hardwired	24.7-28.9	81.8-113.6 ⁽¹⁾
Optional ⁽³⁾	2 x 4.0 kW	200-240	1	2+G	6.1-8.1	Hardwired	28.1-33.8	59.1-78.7 ⁽¹⁾
E216171	3 x 4.0 kW	480	3	3+G	12.1	Hardwired	14.9	102.2 ⁽¹⁾
INTERNATIONAL								
E216191	3 x 3.0 kW	220-240/380-415	3	3L, N+G	7.6-9.1	Hardwired	11.7-12.7	74.0-88.0 ⁽¹⁾
E216192	3 x 4.0 kW	220-240/380-415	3	3L, N+G	10.2-12.1	Hardwired	15.5-16.9	99.0-113.0 ⁽¹⁾
E216193	3 x 5.0 kW	220-240/380-415	3	3L, N+G	12.7-15.1	Hardwired	19.3-21.0	116.0-125.0 ⁽¹⁾
CE								
E216161	3 x 3.0 kW	230/400	3	3L / N / PE	8.6	Hardwired	12.4	84.0 ⁽¹⁾
E216162	3 x 4.0 kW	230/400	3	3L / N / PE	11.2	Hardwired	16.3	114.0 ⁽¹⁾

(1) Based on standard factory settings: 6.0 minute brew time; 0% prewet; 93°C water. 12.0 liters per batch.
 (2) Sold as three phase, highest power version.
 (3) Equipment may be field configurable to lower-power, single-phase configuration using two heaters.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	11.3 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	104.8 cm	45.4 cm	57.2 cm	40.0 kg	72.6 kg
Shipping	99.1 cm	58.4 cm	71.1 cm	44.0 kg	-

Customize Your Brewer

Dispensers



◀ 12.0 Liter LUXUS® Thermal Dispenser (TPD-30)

D012

Accessories

Brew Basket Clips **1000.00053.00**

Water Filtration System

Everpure® Filter System and Replacement Cartridges **See Page 47**
 BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

20" x 8" (500 Per Case) **F004**
 18" x 7" (500 Per Case) **F005**

Brew Baskets



◀ 21" x 7" Stainless Steel **B00828004**

◀ 21" x 7" Stainless Steel with Clips (not shown) **B00828002**

Features & Benefits

- 2 x 12.0 liter size meets the high-volume demands of large-scale operations.
- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchscreen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 8 separate recipes and / or batch sizes.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- The twin 12.0 liter brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels and catering operations.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA AND JAPAN								
E216251	3 x 3.0 kW	200-240	3	3+G	6.4-9.1	Hardwired	18.6-22.5	62.1-88.6 ⁽¹⁾
E216252	6 x 3.0 kW	200-240	3	3+G	12.6-18.1	Hardwired	36.4-43.7	122.6-176.0 ⁽¹⁾
E216253	3 x 4.0 kW	200-240	3	3+G	8.4-12.1	Hardwired	24.7-28.9	81.8-109.4 ⁽¹⁾
E216254	6 x 4.0 kW	200-240	3	3+G	16.8-24.1	Hardwired	48.4-58.1	163.2-227.1 ⁽¹⁾
E216272	6 x 3.0 kW	440-480	3	3+G	13.6-18.1	Hardwired	19.4-22.2	125.7-166.6 ⁽¹⁾
E216271	6 x 4.0 kW	440-480	3	3+G	20.3-24.1	Hardwired	26.6-29.4	197.6-227.1 ⁽¹⁾
INTERNATIONAL								
E216291	3 x 5.0 kW	220-240/380-415	3	3L, N+G	12.8-15.1	Hardwired	19.5-21.3	116.0-125.0 ⁽¹⁾
E216292	6 x 3.0 kW	220-240/380-415	3	3L, N+G	15.1-18.1	Hardwired	22.9-25.0	144.0-167.0 ⁽¹⁾
CE								
E216261	3 x 4.0 kW	230/400	3	3L / N / PE	11.3	Hardwired	16.3	114.0 ⁽¹⁾
E216262	3 x 5.0 kW	230/400	3	3L / N / PE	14.1	Hardwired	20.4	137.0 ⁽¹⁾

(1) Based on standard factory settings: 6.5 minute brew time; 0% prewet; 93°C water. 12.0 liters per batch.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	11.3 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	104.8 cm	81.3 cm	57.2 cm	59.0 kg	120.7 kg
Shipping	99.1 cm	94.0 cm	73.7 cm	63.5 kg	-

Customize Your Brewer

Dispensers



◀ 12.0 Liter LUXUS® Thermal Dispenser (TPD-30)

D012

Accessories

Brew Basket Clips **1000.00053.00**

Water Filtration System

Everpure® Filter System and Replacement Cartridges **See Page 47**
 BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

20" x 8" (500 Per Case) **F004**
 18" x 7" (500 Per Case) **F005**

Brew Baskets



◀ 21" x 7" Stainless Steel **B00828004**

◀ 21" x 7" Stainless Steel with Clips (not shown) **B00828002**

XTS™ Tea Brewer



The TBS-2121XTS™ Twin 14.0 Liter Touchscreen Tea Brewer combines the simplicity of a touchscreen with new features like the innovative "intelligent" brew basket for quick, efficient operation and for producing the most flavorful taste profiles from your teas.

STANDARD FEATURES:

1 Touchscreen Simplicity

Allows for quick and easy access to brew controls.

2 SD Card Slot

Perform software and diagnostic updates, copy recipes and backup custom program settings with an easily accessible built-in SD card slot.

3 Mixed Material Construction

Mixed material is attractive and comfortable in any front-of-house setting.



4 Spray Head Won't Clog – Ever!

The revolutionary Cascading Spray Dome™ allows for complete, even saturation of the tea bed for perfectly balanced, great tasting tea every time.

5 Intelligent Brew Basket

Built-in sensors automatically detect which side brewing will occur and displays the matching recipes on the touchscreen.

6 Stainless Steel Finish

Withstands the harshest foodservice environments and is durable and easy to clean.



User-Friendly Operation



User-Friendly Access

Access all controls via an inviting touchscreen interface display and efficiently navigate set-up, programming, diagnostics and daily brewing modes.



Operator Convenience

Brew Side Sensors automatically detect which side brewing will occur and displays the matching recipes on the touchscreen.

Manage The Brew Cycle

Brew cycle information is displayed with dynamic icons designed to represent brew stage, time, temperature and volume data.

One Machine, Many Options...

Powered by the same brewing technology as the XTST™ series coffee brewer, the versatile TBS-2121XTS™ Series Tea Brewer gives you the flexibility of brewing several types of the most popular hot or cold beverages on a single machine. The high-quality FETCO combination tea/coffee Brewer allows you to expand your menu without increasing equipment costs or counter space and as always, you can count on the reliable and energy efficient performance of FETCO equipment.

Brewing Options:



**Iced Tea &
Flavored Iced Tea**

(with liquid pump configuration)



Hot Tea



Hot Coffee



Iced Coffee

Dispensing Options:



D063

4.0 Liter Pump
Lever Airpot

Z071

Universal
TBS Shelf

Brew directly into the 4.0 Liter Airpots with the adjustable height Universal TBS Shelf (all sold separately).



L3S-10

4.0 Liter Server

Z071

Universal
TBS Shelf

Brew directly into the 4.0 Liter L3S-10 Server with the adjustable height Universal TBS Shelf (both sold separately).



L3D-10

4.0 Liter
Dispenser

1102.00205.00

Universal Flat Base

Brew directly into the 4.0 Liter L3D-10 Dispenser with the adjustable height Universal TBS Flat Base (both sold separately).

Features & Benefits

- 2 x 14.0 liter size meets the volume demands of medium- to large-scale operations.
- The revolutionary Cascading Spray Dome® allows for complete, even saturation of the tea bed for perfectly balanced, great tasting tea every time.
- User-friendly touchscreen blends intuitive icons with dynamic time and volume data to provide instant visual feedback.
- Program up to 9 different recipes and begin the brew cycle with a touch of a button.
- Recipes automatically appear on-screen when the basket handle is positioned above the desired brew station.
- Liquid sweetener infusion pump available as a factory installed option.
- Brewer shown with 2ea. ITD-2135 14.0 liter Iced Tea Dispenser (sold separately).



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
T212101	1 x 1680 W	120	1	2+G	1.7	NEMA 5-15P/5-20P-c ⁽²⁾	14.0	46.0 ⁽¹⁾
NORTH AMERICA WITH LIQUID SWEETENER INFUSION PUMP								
T212111	1 x 1680 W	120	1	2+G	1.8	NEMA 5-20P/5-20P-c ⁽²⁾	14.5	46.0 ⁽¹⁾
CE MULTI-TEMP								
T212161	1 x 3.2 kW	200-240	1	L / N / PE	2.98	Hardwired	13.0	46.0 ⁽¹⁾

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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	20-75 psig (138-517 kPa)	11.3 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
T212101					
Product	86.4 cm	34.3 cm	49.5 cm	15.9 kg	20.0 kg
Shipping	96.5 cm	38.1 cm	61.0 cm	20.9 kg	–
T212111					
Product	86.4 cm	34.3 cm	49.5 cm	18.1 kg	27.2 kg
Shipping	96.5 cm	38.1 cm	61.0 cm	23.1 kg	–

Customize Your Brewer

Dispensers



◀ 14.0 Liter Iced Tea Dispenser (ITD-2135)

D064



◀ 14.0 Liter Iced Tea Dispenser (ITD-2135) with Iced Tea Color Graphic*

D064W112

*Graphic shown for illustration purposes only. Subject to change.

Accessories

Universal TBS Shelf and Brew Basket Kit (Includes shelf and mounting hardware)	2071
Brew Basket for TBS-2121XTS Tea Brewer 15"[Dia.]x5.5"[D] (Includes 1ea. blue handle insert and 7pc. drip-out orifice set)	B013000BE2
Add-On Dispenser Platform with Guide Rails for ITD-2135 Dispensers: 7.5"x14.5"[WxD]	1102.00202.00
Universal Dispenser Platform with Flat Surface: 13"x14"[WxD]	1102.00205.00
7pc. Interchangeable Drip-Out Orifice Set for Plastic Brew Basket (B013000BE2)	1023.00185.00
Color Handle Insert for Plastic Brew Basket: Blue	1023.00180.00
Color Handle Insert for Plastic Brew Basket: Red	1023.00190.00
Color Handle Insert for Plastic Brew Basket: Green	1023.00191.00
Color Handle Insert for Plastic Brew Basket: Orange	1023.00192.00
Liner Replacement for Dispenser	1023.00052.00

Water Filtration System

Everpure® Filter System and Replacement Cartridges	See Page 47
BWT bestmax Filter System and Replacement Cartridges	See Page 47

Paper Filters

15" x 5.5" (500 / Case)	F001
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Handle Operated Brewers

Designed for simplicity, the Handle Operated series brewers save the operator time and effort by delivering quick and consistent results from your pre-programmed coffee recipe. It is the reliable choice for serving high-volumes of single batch coffee all day long.

STANDARD FEATURES:

1 Solid Stainless Steel Construction

Withstands the harshest foodservice environments and is durable and easy to clean.

2 Set It and Forget It

Once your recipe parameters are programmed in, this brewer delivers consistent and repeatable results for serving staff or equipment operators alike.

3 Handle Operation – A Quick Start!

After loading the coffee grounds, simply twist the handle to begin the brew cycle and in minutes your perfectly brewed coffee is ready to serve – over and over again!

4 Half-Batch Switch

Need only a half batch to adjust to changing demand? Simply flip a switch on the face panel for a half or full batch brew (per side).

5 Secure Brew Basket Locks

The lock automatically falls into place when brew cycle begins to help prevent accidental removal of the basket before the brew cycle ends.

6 Manual Water Faucet

Safely dispense hot water away from steam and brew basket.

7 Shown with L3D-15 Dispensers (sold separately)

Also works with L3S Series servers and TPD Series dispensers.



Features & Benefits

- 6.0 liter size brewer meets the rigorous demands of medium- to large-sized operations.
- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Single station brewer fits well in areas where high-volume service is needed but available space is at a premium.
- 6.0 liter brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling LUXUS® L3D series dispensers or try the ultra durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C51016	1 x 1.8 kW	120	1	2+G	1.9	Terminal Block	15.8	17.0 ⁽¹⁾
C51026	1 x 3.0 kW	120/208-240	1	3+G	2.3-3.1	Terminal Block	11.2-12.9	22.7 ⁽¹⁾
C51036	1 x 4.0 kW	120/208-240	3	3+G	3.1-4.1	Terminal Block	14.8-17.1	28.4-39.7 ⁽¹⁾
C51046	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	39.7-56.8 ⁽¹⁾
C51056	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	56.8-73.8 ⁽¹⁾
INTERNATIONAL								
C51106	1 x 4.0 kW	220-240	1	2+G	3.5-4.1	Terminal Block	15.7-17.1	34.1-39.7 ⁽¹⁾
C51116	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-25.4	51.1-56.8 ⁽¹⁾

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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	1.9 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	91.4 cm	30.5 cm	40.6 cm	24.9 kg	39.0 kg
Shipping	88.9 cm	35.6 cm	58.4 cm	29.9 kg	-

Customize Your Brewer

Dispensers



◀ 6.0 Liter LUXUS® Thermal Server (L3S-15) **D052**
Must be used with S3S Serving Stations.

◀ 6.0 Liter LUXUS® Thermal Dispenser (L3D-15) **D049**

◀ 6.0 Liter LUXUS® Portable Thermal Dispenser (TPD-15) **D009**

Accessories

- Single Serving Station for L3S-15 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-15 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-15 (S3S-15/20-3) **A099**
- Identifier Plates, Acrylic **A069**
- 1.0/1.5 Gallon Hot Tea Infuser **A113**
- Drip Tray - Square **A137**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500 / Case) **F001**

Brew Baskets



◀ 16" x 6" Stainless Steel **B001280B1**

Features & Benefits

- This best selling 2 x 6.0 liter size meets the rigorous demands of medium- to large-sized operations.
- Designed for simplicity, the Handle Operated brewers save operators time and effort by delivering consistent results from our pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes or nto two different types of dispensers at the same time!
- Twin 6.0 liter brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling LUXUS® L3D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your beverage service capabilities (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C52016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	39.7-56.8 ⁽¹⁾
C52026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	56.8-73.8 ⁽¹⁾
C52036 ⁽²⁾	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	62.5-85.2 ⁽¹⁾
C52046 ⁽²⁾	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	85.2-113.6 ⁽¹⁾
C52186 ⁽²⁾	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	85.2-113.6 ⁽¹⁾
INTERNATIONAL								
C52076 ⁽²⁾	3 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	73.8-85.2 ⁽¹⁾
C52096	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-24.4	51.1-56.8 ⁽¹⁾
C52106	2 x 4.0 kW	220-240	1	2+G	6.8-8.1	Terminal Block	30.9-33.8	68.1-73.8 ⁽¹⁾

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 93°C water.
 (2) Requires 3 phase upcharge (Z056).

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	4.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	91.4 cm	53.3 cm	40.6 cm	37.2 kg	65.8 kg
Shipping	88.9 cm	58.4 cm	58.4 cm	45.4 kg	-

Customize Your Brewer

Dispensers



◀ 6.0 Liter LUXUS® Thermal Server (L3S-15) **D052**
 Must be used with S3S Serving Stations.

◀ 6.0 Liter LUXUS® Thermal Dispenser (L3D-15) **D049**

◀ 6.0 Liter LUXUS® Portable Thermal Dispenser (TPD-15) **D009**

Accessories

- Single Serving Station for L3S-15 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-15 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-15 (S3S-15/20-3) **A099**
- Identifier Plates, Acrylic **A069**
- 1.0/1.5 Gallon Hot Tea Infuser **A113**
- Drip Tray - Square **A137**

Options

Universal Wiring - Field Convertible from 1 to 3-Phase for CBS-52H-15 or CBS-52H-20 **Z042**


Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

15" x 5.5" (500 / Case) **F001**

Brew Baskets

 ◀ 16" x 6" Stainless Steel **B001280B1**

Features & Benefits

- 2 x 8.0 liter size meets the high-volume demands of large-sized operations.
- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes or into two different types of dispensers at the same time!
- Ample 8.0 liter capacity is an excellent choice for high-volume self-service areas such as cafeterias, airports, banquets, casual dining, etc.
- Designed to brew directly into our best-selling LUXUS® L3D series portable dispensers and L3S series servers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C53016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	53.0-75.7 ⁽¹⁾
C53026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	75.7-98.4 ⁽¹⁾
C53036 ⁽²⁾	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	83.3-113.6 ⁽¹⁾
C53046 ⁽²⁾	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	113.6-151.4 ⁽¹⁾
C53186	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	128.7-151.4 ⁽¹⁾
INTERNATIONAL								
C53076 ⁽²⁾	3 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	98.4-113.6 ⁽¹⁾
C53086 ⁽²⁾	3 x 4.0 kW	220-240/380-415	3	4+G	10.3-12.1	Terminal Block	15.7-17.1	128.7-151.4 ⁽¹⁾
C53096	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-24.4	68.1-75.7 ⁽¹⁾
C53106	2 x 4.0 kW	220-240	1	2+G	6.8-8.1	Terminal Block	30.9-33.8	90.8-98.4 ⁽¹⁾

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 93°C water.
 (2) Requires 3 phase upcharge (Z056).

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	4.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	101.6 cm	53.3 cm	40.6 cm	39.5 kg	68.0 kg
Shipping	96.5 cm	58.4 cm	61.0 cm	45.4 kg	-

Customize Your Brewer

Dispensers



◀ 8.0 Liter LUXUS® Thermal Server (L3S-20) **D053**



◀ 8.0 Liter LUXUS® Thermal Dispenser (L3D-20) **D050**

Accessories

- Single Serving Station for L3S-20 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-20 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-20 (S3S-15/20-3) **A099**
- Identifier Plates, Acrylic **A069**
- Drip Tray - Square **A137**

Options

- Universal Wiring - Field Convertible from 1 to 3-Phase for CBS-52H-15 or CBS-52H-20 **Z042**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500 / Case) **F001**

Brew Baskets

- ◀ 16" x 6" Stainless Steel **B001280B1**



Features & Benefits

- 12.0 liter size meets the high-volume demands of large-scale operations.
- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Single station brewer fits well in areas where high-volume service is needed but available space is at a premium.
- The 12.0 liter brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C61016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	45.4-56.8 ⁽¹⁾
C61026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	56.8-79.5 ⁽¹⁾
C61036 ⁽²⁾	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	68.1-79.5 ⁽¹⁾
C61046 ⁽²⁾	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	79.5-102.2 ⁽¹⁾
INTERNATIONAL								
C61136 ⁽²⁾	2 x 4.0 kW	220/415	1	2+G	12.1	Terminal Block	17.5	83.0 ⁽¹⁾
C61086 ⁽²⁾	3 x 4.0 kW	220-240/380-415	3	4+G	10.3-12.1	Terminal Block	15.7-17.1	79.5-102.2 ⁽¹⁾

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 93°C water.
 (2) Requires 3 phase upcharge (Z056).

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	3.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	101.0 cm	54.6 cm	54.3 cm	50.3 kg	80.3 kg
Shipping	96.5 cm	61.0 cm	58.4 cm	52.2 kg	-

Customize Your Brewer

Dispensers



◀ 12.0 Liter LUXUS® Thermal Dispenser (TPD-30)

D012

Accessories

Brew Basket Clips **1000.00053.00**

Water Filtration System

Everpure® Filter System and Replacement Cartridges **See Page 47**

BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

20" x 8" (500 Per Case) **F004**

18" x 7" (500 Per Case) **F005**

Brew Baskets



◀ 21" x 7" Stainless Steel **B00828004**

◀ 21" x 7" Stainless Steel with Clips (not shown) **B00828002**



◀ 18" x 7 1/2" Stainless Steel Half Batch **B00828003**

Features & Benefits

- 2 x 12.0 liter size meets the high-volume demands of large-scale operations.
- Designed for simplicity, the Handle Operated series brewers save operator time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- The twin 12.0 liter brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C62016	3 x 3.0 kW	120/208-240	1	3+G	6.9-9.1	Terminal Block	32.9-37.9	68.1-79.5 ⁽¹⁾
C62026	3 x 4.0 kW	120/208-240	1	3+G	9.1-12.1	Terminal Block	43.7-50.4	79.5-113.6 ⁽¹⁾
C62036 ⁽²⁾	3 x 3.0 kW	120/208-240	3	4+G	6.9-9.1	Terminal Block	19.5-22.4	68.1-90.8 ⁽¹⁾
C62046 ⁽²⁾	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	79.5-113.6 ⁽¹⁾
C62056 ⁽²⁾	6 x 3.0 kW	120/208-240	3	4+G	13.6-18.1	Terminal Block	38.2-44.0	124.9-170.3 ⁽¹⁾
C62066 ⁽²⁾	6 x 4.0 kW	120/208-240	3	4+G	18.1-24.1	Terminal Block	50.7-58.5	170.3-204.4 ⁽¹⁾
C62146	6 x 3.0 kW	440-480	3	3+G	15.4-18.1	Terminal Block	20.2-22.0	147.6-170.3 ⁽¹⁾
C62166	6 x 4.0 kW	440-480	3	3+G	20.4-24.1	Terminal Block	26.8-29.2	170.3-204.4 ⁽¹⁾
INTERNATIONAL								
C62106 ⁽²⁾	6 x 3.0 kW	220-240/380-415	3	4+G	15.4-18.1	Terminal Block	23.3-25.4	147.6-170.3 ⁽¹⁾
C62136 ⁽²⁾	6 x 4.0 kW	220-240/380-415	3	4+G	20.4-24.1	Terminal Block	30.9-33.8	193.1-204.4 ⁽¹⁾
C62176 ⁽²⁾	6 x 3.0 kW	220/415	3	4+G	18.1	Terminal Block	25.5	126.0 ⁽¹⁾

(1) Based on standard factory settings: 7.0 minute brew time; 0% prewet; 93°C water.
 (2) Requires 3 phase upcharge (Z056).

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	3.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	101.0 cm	90.2 cm	54.6 cm	88.5 kg	141.2 kg
Shipping	96.5 cm	94.0 cm	61.0 cm	89.4 kg	-

Customize Your Brewer

Dispensers



◀ 12.0 Liter LUXUS® Thermal Dispenser (TPD-30)

D012

Accessories

Brew Basket Clips **1000.00053.00**

Options

Universal Wiring - Field Convertible from 1 to 3-Phase for CBS-62H **Z043**

Water Filtration System

Everpure® Filter System and Replacement Cartridges **See Page 47**

BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

20" x 8" (500 Per Case) **F004**

18" x 7" (500 Per Case) **F005**

Brew Baskets



◀ 21" x 7" Stainless Steel **B00828004**

◀ 21" x 7" Stainless Steel with Clips (not shown) **B00828002**



◀ 18" x 7 1/2" Stainless Steel Half Batch **B00828003**

High Volume Coffee Brewing Systems

FETCO® is the category expert and the ONLY manufacturer of ultra high-volume (7-24 Gallon) portable coffee brewing systems for very large scale operations. Due to its high capacity output and reliable performance, FETCO's ultra High Volume Brewing Systems are a consultant's favorite choice for specification in hotels, stadiums, convention centers and other large venues.

STANDARD FEATURES:

1 Set It and Forget It

Once your recipe parameters are programmed in, this brewer delivers consistent and repeatable results for serving staff or equipment operators alike.

2 High Volume and High Quality

Designed for maximum output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.

3 Solid Stainless Steel Construction

Withstands the harshest foodservice environments and is durable and easy to clean.

4 Pull-Out Brew Basket Drawer

Each brewer features an easily accessible slide-out brew basket drawer for added operator safety, convenience and serviceability.

5 Steam Control

Efficient, steam containing brew compartments virtually eliminate the need for external ventilation systems and make this system extremely adaptable to any foodservice environment.

6 Expand Your Service

Brew directly into a High-Capacity LBD Series Thermal Dispenser (sold separately) and transport for high volume coffee or refill service anywhere throughout your venue.

7 Multiple Power Options

Available in multi-voltage and multi-phase configurations to meet your power supply requirements.



ONLY FROM
FETCO

Features & Benefits

- 23.0 liter size meets the high-volume demands of ultra-large-scale operations.
- Designed for high output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Configured for stationary dispensing, this brewer can be mounted to existing countertops or to an optional stainless counter system (CTR-71) (sold separately).
- FETCO® is the category expert and the only manufacturer of ultra-high-volume (23.0-91.0 liter) portable coffee brewing systems.
- Brew directly into the 23.0 gallon capacity LBD-6 thermal dispenser (sold separately) and transport for high-volume coffee or refill service anywhere throughout your venue.
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C71017	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	68.1-90.8 ⁽¹⁾
C71027	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	136.3 ⁽¹⁾
C71037	3 x 10.0 kW	440-480	3 ⁽²⁾	3+G	20.8-30.0	Terminal Block	30.1-36.1	136.3 ⁽¹⁾
INTERNATIONAL								
C71017	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	68.1-90.8 ⁽¹⁾

(1) Based on standard factory settings: 70 minute brew time; 0% prewet; 93°C water.
 (2) Plus power cord for control, 120VAC.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	123.2 cm	45.7 cm	94.0 cm	79.4 kg	177.0 kg
Shipping	139.7 cm	121.9 cm	106.7 cm	79.4 kg	-

Customize Your Brewer

Dispensers



◀ 23.0 Liter LUXUS® Thermal Dispenser (LBD-6)

D019

Accessories

Serving Station for LBD-6 with Drip Tray	A018
Counter for CBS-71A (CTR-71)	A019
Identifier Plates, Acrylic	A069

Options

Add Step-Down Voltage Transformer	Z040
Upgrade Brewer for 3-Phase Electrical Power Systems	Z056
Paper Coffee Filters	
23" x 9" (500/Case)	F006

Features & Benefits

- 2 x 23.0 liter size meets the high-volume demands of ultra-large-scale operations.
- Designed for maximum output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Configured for stationary dispensing, this brewer can be mounted to existing countertops or to an optional stainless counter system (CTR-72) (sold separately).
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- FETCO® is the category expert and the only manufacturer of ultra-high-volume (23.0-91.0 liter) portable coffee brewing systems.
- Brew directly into the 23.0 liter capacity LBD-6 thermal dispenser and transport for high-volume coffee or refill service anywhere throughout your venue.
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C72017 ⁽¹⁾	2 x (3x5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	90.8-136.6 ⁽⁴⁾
C72027 ⁽²⁾	2 x (3x5.0) kW	120/208-240	3	4+G	23.0-30.2	Terminal Block	63.8-73.6	136.3-159.0 ⁽⁴⁾
C72037 ⁽¹⁾	2 x (3x10.0) kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	204.4-227.1 ⁽⁴⁾
C72047 ⁽¹⁾	2 x (3x10.0) kW	440-480 ⁽³⁾	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	227.1 ⁽⁴⁾
C72057 ⁽²⁾	2 x (3x10.0) kW	440-480 ⁽³⁾	3	3+G	41.7-60.0	Terminal Block	60.1-72.2	227.1 ⁽⁴⁾
INTERNATIONAL								
C72017 ⁽¹⁾	2 x (3 x 5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	90.8-136.6 ⁽⁴⁾
C72047 ⁽¹⁾	2 x (3 x 10.0) kW	440-480	3	4+G	25.2-30.0	Terminal Block	33.1-36.1	227.1 ⁽⁴⁾
C72057	2 x (3 x 10.0) kW	440-480	3	4+G	50.4-60.0	Terminal Block	66.2-72.2	227.1 ⁽⁴⁾

(1) With power management.
 (2) Without power management.
 (3) Plus power cord for control, 120VAC.
 (4) Based on standard factory settings: 7.0 minute brew time; 0% prewet; 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	11.4 lpm

Customize Your Brewer

Dispensers



◀ 23.0 Liter LUXUS® Thermal Dispenser (LBD-6)

D019

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	123.2 cm	91.4 cm	94.0 cm	183.7 kg	327.0 kg
Shipping	139.7 cm	121.9 cm	106.7 cm	183.7 kg	–

Accessories

Serving Station for LBD-6 with Drip Tray	A018
Counter for CBS-72A (CTR-72)	A020
Identifier Plates, Acrylic	A069

Options

Add Step-Down Voltage Transformer	Z040
Upgrade Brewer for 3-Phase Electrical Power Systems	Z056

Paper Coffee Filters

23" x 9" (500/Case)	F006
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Features & Benefits

- 23.0 liter size meets the high-volume demands of ultra-large-scale operations.
- Designed for maximum output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Configured for mobile cart dispensing, this brewer can be outfitted with several thermal dispensers (sold separately) for quick deployment of multiple gallons of hot, fresh coffee throughout the venue.
- Single station brewer fits well in areas where high-volume service is needed but available space is at a premium.
- FETCO® is the category expert and the only manufacturer of ultra-high-volume (23.0-91.0 liter) portable coffee brewing systems.
- Brew directly into the 23.0 liter capacity LBD-6C thermal dispenser with casters (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
NORTH AMERICA								
C71018	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	68.1-90.8 ⁽¹⁾
C71028	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	136.3 ⁽¹⁾
C71038	3 x 10.0 kW	440-480	3	3+G ⁽²⁾	20.8-30.0	Terminal Block	30.1-36.1	136.3 ⁽¹⁾
INTERNATIONAL								
C71018	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	68.1-90.8 ⁽¹⁾
C71028	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	204.4-227.1 ⁽¹⁾
C71068	3 x 10.0 kW	220-240/380-415	3	4+G	25.5-30.1	Terminal Block	38.6-42.1	92.0-115.0 ⁽¹⁾

(1) Based on standard factory settings: 70 minute brew time; 0% prewet; 93°C water.
 (2) Plus power cord for control, 120 VAC.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	199.4 cm	45.7 cm	89.9 cm	79.4 kg	177.0 kg
Shipping	137.2 cm	121.9 cm	106.7 cm	79.4 kg	-

Customize Your Brewer

Dispensers

Accessories

- Gravity Jug Fill Hose for LBD-6C & LBD-18 **A037**
- Identifier Plates, Acrylic **A069**

Options

- Add Step-Down Voltage Transformer **Z040**
- Upgrade Brewer for 3-Phase Electrical Power Systems **Z056**
- Paper Coffee Filters
- 23" x 9" (500/Case) **F006**



◀ 23.0 Liter Mobile LUXUS® Thermal Dispenser (LBD-6C) **D020**

Features & Benefits

- 2 x 23.0 liter size meets the high-volume demands of ultra-large-scale operations.
- Designed for maximum output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Configured for mobile cart dispensing, this brewer can be outfitted with several thermal dispensers (sold separately) for quick deployment of multiple gallons of hot, fresh coffee throughout the venue.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- FETCO® is the category expert and the only manufacturer of ultra-high-volume (23.0-91.0 liter) portable coffee brewing systems.
- Brew directly into several high capacity LUXUS® thermal dispensers (23.0, 69.0, 91.0 liter – sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
C720178 ⁽¹⁾	2 x (3x5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	90.8-136.6 ⁽⁴⁾
C72028 ⁽²⁾	2 x (3x5.0) kW	120/208-240	3	4+G	23.0-30.2	Terminal Block	63.8-73.6	136.3-159.0 ⁽⁴⁾
C72038 ⁽¹⁾	2 x (3x10.0) kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	204.4-227.1 ⁽⁴⁾
C72048 ⁽¹⁾	2 x (3x10.0) kW	440-480 ⁽³⁾	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	227.1 ⁽⁴⁾
C72058 ⁽²⁾	2 x (3x10.0) kW	440-480 ⁽³⁾	3	3+G	41.7-60.0	Terminal Block	60.1-72.2	227.1 ⁽⁴⁾
INTERNATIONAL								
C72018 ⁽¹⁾	2 x (3x5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	90.8-136.6 ⁽⁴⁾
C72038 ⁽¹⁾	2 x (3x10.0) kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	204.4-227.1 ⁽⁴⁾
C72118	2 x (3x10.0) kW	220-240/380-415	3	4+G	25.5-30.1	Terminal Block	38.6-42.1	92.0-115.0 ⁽⁴⁾

(1) With power management.
 (2) Without power management.
 (3) Plus power cord for control, 120VAC.
 (4) Based on standard factory settings: 70 minute brew time; 0% prewet; 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	11.4 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	198.4 cm	91.4 cm	81.9 cm	186.0 kg	327.0 kg
Shipping*	139.7 cm	121.9 cm	106.7 cm	186.0 kg	-

*Shipped on 2 pallets.

Customize Your Brewer

Dispensers



◀ 23.0 Liter Mobile LUXUS® Thermal Dispenser (LBD-6C) **D020**



◀ 69.0 Liter Mobile LUXUS® Thermal Dispenser (LBD-18) **D021**



◀ 91.0 Liter Mobile LUXUS® Thermal Dispenser (LBD-24) **D022**

Accessories

- Gravity Jug Fill Hose for LBD-6C & LBD-18 **A037**
- Identifier Plates, Acrylic **A069**

Options

- Add Step-Down Voltage Transformer **Z040**
- Upgrade Brewer for 3-Phase Electrical Power Systems **Z056**
- Paper Coffee Filters **F006**
- 23" x 9" (500/Case)

IP44 Maritime Coffee Brewing Systems

FETCO® is the category expert and the ONLY manufacturer of Ingress Protected (IP44) portable coffee brewing systems for maritime operations. In order to receive this unique certification, every piece of “IP44” equipment shipped from the factory is tested to prove its enclosure is impenetrable to certain levels of solid matter and liquids as defined by industry standards. This “ingress” protection is critical to keep the inner workings and electrical systems free of hazards that may be caused by multi-directional water sprays that may contain solid particles (usually during wash down) on board maritime vessels such as ferries or cruise ships.

STANDARD FEATURES:

1 Ingress Protection (IP44)

IP44 rated coffee brewers are designed and constructed exclusively to withstand harsh conditions found on board sailing vessels such as ferries and cruise ships and other protected exterior environments.

2 Stainless Steel Construction

Withstands the harshest maritime environments, is durable and easy to clean.

3 Handle Operation

Designed for simplicity, the Maritime series brewers save the operator time and effort by delivering quick, consistent and repeatable results from your pre-programmed coffee recipe.

4 Half Batch Switch

Need only a half batch to adjust to changing demand? Simply flip a switch on the brewer face panel controls half or full batch brew option (per side).

5 Secure Brew Basket Locks

The lock automatically falls into place when brew cycle begins to help prevent accidental removal of the basket before the brew cycle ends.

6 Brew Basket Clips

Fold-over clips keep coffee filters securely in place while the vessel is in motion.

7 Power Management

Each brewer includes a stepdown transformer and is built to accommodate configurations for phasing to common maritime voltages.

8 Stationary Design

Flanged feet with holes allow you to bolt down your equipment to a countertop or equipment stand.



**ONLY FROM
FETCO®**

Features & Benefits

- 2 x 6.0 liter size brewer meets the demands of medium- to large-sized maritime operations.
- IP44 rated coffee brewers are designed and constructed exclusively to withstand harsh conditions found in places such as cruise ship galleys and covered outdoor venues.
- Designed for simplicity, the Handle Operated series brewers save operator time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- Brew directly into our best-selling LUXUS® L3D series dispensers or try the ultra-durable TPD series thermal dispensers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
C52246MIP	2 x 2.8 kW	220-240	1	2+G	4.8-5.7	Terminal Block	21.8-23.8	39.7-51.1 ⁽¹⁾
C52206MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	56.8 ⁽¹⁾
C52196MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	73.8-85.2 ⁽¹⁾

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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	93.0 cm	55.6 cm	52.1 cm	37.2 kg	65.8 kg
Shipping	88.9 cm	55.9 cm	68.6 cm	44.0 kg	-

Customize Your Brewer

Dispensers



◀ 6.0 Liter LUXUS® Thermal Server (L3S-15) **D052**
Must be used with S3S Serving Stations.



◀ 6.0 Liter LUXUS® Thermal Dispenser (L3D-15) **D049**



◀ 6.0 Liter LUXUS® Portable Thermal Dispenser (TPD-15) **D009**

Accessories

- Bolt Down Stationary Ring for TPD-15 Dispensers (MSR-15) **A029**
- Identifier Plates, Acrylic **A069**
- Single Serving Station for L3S-15 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-15 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-15 (S3S-15/20-3) **A099**
- Drip Tray - Square **A137**

Options

- CBS-52H-15 Maritime Package for TPD-15 Only (Includes 4xA029, Flanged Legs and Dispense Tube Funnel) **Z007**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500/Case) **F001**

Features & Benefits

- 2 x 8.0 liter size meets the high-volume demands of large-sized operations.
- Designed for simplicity, the Handle Operated series brewers save operator time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes or into two different types of dispensers at the same time!
- Ample 8.0 liter capacity is an excellent choice for high-volume service areas such as cruise ship dining rooms and galleys.
- Designed to brew directly into our best-selling LUXUS® L3D series portable dispensers and L3S series servers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
C53216MIP	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-25.4	53.0 ⁽¹⁾
C53206MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	68.1 ⁽¹⁾
C53226MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	98.4 ⁽¹⁾
C53256MIP	3 x 2.0 kW	380-400	3	3+G	4.0-4.4	Terminal Block	6.0-6.3	-
C53236MIP	3 x 2.0 kW	440-480	3	3+G	5.3-6.1	Terminal Block	6.9-7.6	113.6 ⁽¹⁾

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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	99.7 cm	55.6 cm	52.1 cm	39.5 kg	68.1 kg
Shipping	96.5 cm	55.9 cm	68.6 cm	44.5 kg	-

Customize Your Brewer

Dispensers



◀ 8.0 Liter LUXUS® Thermal Server (L3S-20) **D053**



◀ 8.0 Liter LUXUS® Thermal Dispenser (L3D-20) **D050**

Accessories

- Bolt Down Stationary Ring for TPD-15 Dispensers (MSR-15) **A029**
- Identifier Plates, Acrylic **A069**
- Single Serving Station for L3S-20 (S3S-15/20-1) **A097**
- Twin Serving Station for L3S-20 (S3S-15/20-2) **A098**
- Triple Serving Station for L3S-20 (S3S-15/20-3) **A099**
- Drip Tray - Square **A137**

Options

- CBS-52H-15 Maritime Package for TPD-15 Only (Includes 4xA029, Flanged Legs and Dispense Tube Funnel) **Z007**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 15" x 5.5" (500/Case) **F001**

Features & Benefits

- 2 x 12.0 liter size meets the high-volume demands of large-scale maritime operations.
- IP44 rated coffee brewers are designed and constructed exclusively to withstand harsh conditions found in places such as cruise ship galleys and covered outdoor venues.
- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
C62206MIP	3 x 3.0 kW	220-240	3	3+G	7.8-9.1	Terminal Block	20.5-22.4	34.1-45.4 ⁽¹⁾
C62196MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	51.1-56.8 ⁽¹⁾
C62216MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	85.2-90.8 ⁽¹⁾
C62186MIP	6 x 4.0 kW	440-480	3	3+G	20.1-24.1	Terminal Block	26.8-29.2	96.5-102.2 ⁽¹⁾

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

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	7.6 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	103.2 cm	90.2 cm	58.1 cm	89.4 kg	142.1 kg
Shipping	109.2 cm	94.0 cm	61.0 cm	90.3 kg	-

Customize Your Brewer

Dispensers



◀ 12.0 Liter LUXUS® Thermal Dispenser (TPD-30)

D012

Accessories

- Bolt Down Stationary Ring for TPD-30 Dispensers (MSR-15) **A031**
- Identifier Plates, Acrylic **A069**
- Drip Tray - Square **A137**

Options

- CBS-62H Maritime Package for TPD-30 Only (Includes 4xA031, Flanged Legs and Dispense Tube Funnel) **Z017**

Water Filtration System

- Everpure® Filter System and Replacement Cartridges **See Page 47**
- BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Paper Coffee Filters

- 20" x 8" (500 Per Case) **F004**

IP44-HWB-5

with IP44 PROTECTION

19.0 Liter Hot Water Dispenser

Features & Benefits

- 19.0 liter size meets the demands of small- to medium-scale maritime operations.
- IP44 rated hot water dispensers are designed and constructed exclusively to withstand harsh conditions found in places such as cruise ship galleys and covered outdoor venues.
- 19.0 liter size is ideal for light-duty food / beverage prep and cleaning tasks.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
H05041MIP	3.0 kW	220-240	1	2+G	2.6-3.1	Terminal Block	11.8-12.9	22.7-26.5 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	2.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	75.2 cm	25.7 cm	60.0 cm	21.3 kg	38.6 kg
Shipping	78.7 cm	27.9 cm	66.0 cm	25.9 kg	–

IP44-HWB-10

with IP44 PROTECTION

38.0 Liter Hot Water Dispenser

Features & Benefits

- 38.0 liter size meets the demands of medium- to large-scale maritime operations.
- IP44 rated hot water dispensers are designed and constructed exclusively to withstand harsh conditions found in places such as cruise ship galleys and covered outdoor venues.
- 38.0 liter size is ideal for light- to medium-duty food / beverage prep and cleaning tasks.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
H10031MIP	2 x 3.0 kW	220-240	3	3+G	5.1-6.1	Terminal Block	11.8-12.9	49.2-56.8 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	2.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	75.2 cm	41.0 cm	60.0 cm	29.0 kg	67.6 kg
Shipping	78.7 cm	45.7 cm	66.0 cm	35.8 kg	–

Customize Your Brewer

Accessories

Drip Tray - Square

A137

Water Filtration System

Everpure® Filter System and Replacement Cartridges
BWT bestmax Filter System and Replacement Cartridges

See Page 47
See Page 47

Hot Water Dispensers Single Serve

The new face of hot water dispensing has arrived at FETCO®. The new HWD dispenser series is perfect whether you need a front-of-house self serve solution to prepare coffee, tea, oatmeal, and instant beverages, or back-of-house solution that relies on hot water.

STANDARD FEATURES:

1 Temperature Settings

Can be adjusted at the touch of a button on the sleek and modern face panel.

2 High Resolution Display

Provides easy navigation and instant feedback and SD card slot allows the operator to easily update and maintain optimal performance.

3 Touch Dispensing

A soft red halo appears around the button when it is ready to dispense hot water.

4 Soft Silicone Tap

Silicone tap is designed to protect glass and ceramic serveware against damage.

5 Convenient Float Indicator

Built into drip tray to help simplify maintenance and cleaning.



Hot Water Dispensers Pull Faucet

The HWB-2100 series combines the simplicity of a traditional style pull faucet with the modern convenience of a touchscreen interface. The touchscreen allows for easy access to temperature controls, dispense metrics and diagnostics while the simple screen layout makes it easy for staff to understand and operate.

STANDARD FEATURES:

1 Energy Efficient

The top and sides are fully insulated to maximize heat retention, improve overall energy efficiency and keeps the outer surfaces cool.

2 Touchscreen Simplicity

Touchscreen interface for easy access to temperature controls, metrics and diagnostics.

3 Form & Function

Mix material construction is durable for the rigors of back-of-house and attractive enough for any front-of-house décor.

3 SD Card Slot

Built-in slot accepts SD cards for loading the latest software updates.



5 Traditional Faucet Style

Pull faucet with a soft silicone tap is designed to protect glass and ceramic serveware against damage.

6 Ease of Use

Ample clearance for large containers.

5 Top Quality Materials

Constructed from durable stainless steel, it can handle the rigors of everyday use and is exceptionally easy to clean and sanitize.



HWD-2102

SINGLE TEMPERATURE

8.0 Liter Hot Water Dispenser

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	48.3 cm	20.3 cm	41.0 cm	8.6 kg	16.3 kg
Shipping	66.0 cm	33.0 cm	43.2 cm	11.3 kg	-

Water Specification

Water Inlet	Min. Flow Rate
1/4" Male Flare Fitting	5.7 lpm
Water Pressure	
40-75 psig (276-517) kPa	



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H210210	1 x 1.44 kW	100-120	1	2+G	1.5	NEMA 5-15P	12.5	13.6 ⁽¹⁾
H210220	1 x 2.1 kW	100-120	1	2+G	2.2	NEMA 5-20P	18.3	20.4 ⁽¹⁾
H210230	1 x 3.2 kW	200-240	1	2+G	3.3	NEMA 6-15P	13.8	31.0 ⁽¹⁾
INTERNATIONAL								
H210240	1 x 3.2 kW	200-240	1	2+G	3.3	CEE7/7	13.8	31.0 ⁽¹⁾
H210240-CE	1 x 3.2 kW	230	1	L / N / PE	3.3	CEE7/7	13.2	31.0 ⁽¹⁾

Portion size can be controlled by dispense time. Range: 4-40 seconds. Maximum single dispense is 1570cc / 1.5 liter in 40 seconds (maximum dispense time). Temperature ranges selectable from 50°-97°C.

(1) Flow rate based on 13°C water main supply temperature and dispensing from "READY" light ON.

HWD-2105

SINGLE TEMPERATURE

19.0 Liter Hot Water Dispenser

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	62.2 cm	22.9 cm	47.0 cm	10.0 kg	22.2 kg
Shipping	76.2 cm	35.6 cm	48.3 cm	15.0 kg	-

Water Specification

Water Inlet	Min. Flow Rate
1/4" Male Flare Fitting	5.7 lpm
Water Pressure	
40-75 psig (276-517) kPa	



Cord & Plug Options⁽²⁾

Plug Type	Code	Plug Type	Code	Plug Type	Code
N. America & Japan	1063.00002.00	Australia	1063.00011.00	UK	1063.00014.00
Europe	1063.00006.00	South Africa	1063.00013.00	China	1063.00012.00

Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H210511	1 x 1.44 kW	120	1	2+G	1.5	NEMA 5-15P	12.0	15.1 ⁽¹⁾
H210521	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-20P	17.5	21.6 ⁽¹⁾
H210531	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P	11.2-13.3	22.7-32.9 ⁽¹⁾
INTERNATIONAL								
H210541	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	Cord & Plug ⁽²⁾	11.2-13.4	19.0 ⁽¹⁾
H210551	1 x 2.3 kW	200-240	1	2+G	1.7-2.4	Cord & Plug ⁽²⁾	8.3-10.0	19.0 ⁽¹⁾
CE								
H210541-CE	1 x 3.2 kW	230	1	L / N / PE	3.0	Cord & Plug ⁽²⁾	13.2	19.0 ⁽¹⁾
H210551-CE	1 x 2.3 kW	230	1	L / N / PE	2.1	Cord & Plug ⁽²⁾	9.8	19.0 ⁽¹⁾

Temperature ranges selectable from 70°-95°C based on 97°C hot water tank temperature. Temperature displayed in F or C.

(1) 19.0 liter per hour flow rate based on 18°-21°C water main supply temperature at lowest possible power supply current.

HWD-2110

SINGLE TEMPERATURE

38.0 Liter Hot Water Dispenser

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	62.2 cm	25.4 cm	49.5 cm	13.6 kg	31.3 kg
Shipping	76.2 cm	38.1 cm	53.3 cm	20.0 kg	-

Water Specification

Water Inlet	Min. Flow Rate
1/4" Male Flare Fitting	5.7 lpm
Water Pressure	
40-75 psig (276-517) kPa	



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H211011	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	NEMA 6-30P	17.4-21.0	36.0-51.1 ⁽¹⁾
INTERNATIONAL								
H211021	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	Hardwired	17.4-21.0	38.0 ⁽¹⁾
CE								
H211021-CE	1 x 5.0 kW	230	1	L / N / PE	4.3	Hardwired	19.0	38.0 ⁽¹⁾

Temperature ranges selectable from 70°-95°C based on 97°C hot water tank temperature. Temperature displayed in F or C.

(1) 38.0 liter per hour flow rate based on 18°-21°C water main supply temperature at lowest possible power supply current.

HWD-2105 TOD

TEMPERATURE ON DEMAND

19.0 Liter Hot Water Dispenser

Features & Benefits

- 19.0 liter size meets the demands of small-scale operations.
- This revolutionary hot water dispenser is designed to dispense water at four different temperatures at the touch of a button.
- 19.0 liter size is ideal for light-duty food / beverage prep.

Cord & Plug Options⁽²⁾

Plug Type	Code	Plug Type	Code	Plug Type	Code
N. America & Japan	1063.00002.00	Australia	1063.00011.00	UK	1063.00014.00
Europe	1063.00006.00	South Africa	1063.00013.00	China	1063.00012.00

Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H210510	1 x 1.44 kW	120	1	2+G	1.5	NEMA 5-15P	12.0	15.1 ⁽¹⁾
H210520	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-20P	17.5	21.6 ⁽¹⁾
H210530	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P	11.2-13.3	22.7-32.9 ⁽¹⁾
INTERNATIONAL								
H210540	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	Cord & Plug ⁽²⁾	11.2-13.4	19.0 ⁽¹⁾
H210550	1 x 2.3 kW	200-240	1	2+G	1.7-2.4	Cord & Plug ⁽²⁾	8.3-10.0	19.0 ⁽¹⁾
CE								
H210540-CE	1 x 3.2 kW	230	1	L / N / PE	3.0	Cord & Plug ⁽²⁾	13.2	19.0 ⁽¹⁾
H210550-CE	1 x 2.3 kW	200-240	1	L / N / PE	1.7-2.4	Cord & Plug ⁽²⁾	8.3-10.0	19.0 ⁽¹⁾

Temperature ranges selectable from 70°-95°C based on 97°C hot water tank temperature. Four selectable hot water dispense temperatures. Temperature displayed in F or C.
 (1) 19.0 liter per hour flow rate based on 18°-21°C water main supply temperature at lowest possible power supply current.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	40-75 psig (276-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	62.2 cm	22.9 cm	47.0 cm	10.0 kg	22.2 kg
Shipping	76.2 cm	35.6 cm	48.3 cm	15.0 kg	-



HWD-2110 TOD

TEMPERATURE ON DEMAND

38.0 Liter Hot Water Dispenser

Features & Benefits

- 38.0 liter size meets the demands of small- to medium-scale operations.
- This revolutionary hot water dispenser is designed to dispense water at four different temperatures at the touch of a button.
- 38.0 liter size is the ideal size for light- to medium-duty food / beverage prep.

Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H211010	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	NEMA 6-30P	17.4-21.0	36.0-51.1 ⁽¹⁾
INTERNATIONAL								
H211020	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	Hardwired	17.4-21.0	38.0 ⁽¹⁾
CE								
H211020-CE	1 x 5.0 kW	230	1	L / N / PE	4.3	Hardwired	19.0	38.0 ⁽¹⁾

Temperature ranges selectable from 70°-95°C based on 97°C hot water tank temperature. Four selectable hot water dispense temperatures. Temperature displayed in F or C.
 (1) 38.0 liter per hour flow rate based on 18°-21°C water main supply temperature at lowest possible power supply current.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	40-75 psig (276-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	62.2 cm	25.4 cm	49.5 cm	13.6 kg	31.3 kg
Shipping	76.2 cm	38.1 cm	53.3 cm	20.0 kg	-



Customize Your Dispenser

Water Filtration System

Everpure® Filter System and Replacement Cartridges
 BWT bestmax Filter System and Replacement Cartridges

See Page 47
 See Page 47

HWB-2105

19.0 Liter Touchscreen Hot Water Dispenser

Features & Benefits

- 19.0 liter capacity to meets the demands of small-scale operations.
- Touchscreen interface with simple screen layout for easy access to temperature controls, metrics and diagnostics.
- 19.0 liter size is ideal for light-duty food / beverage prep and cleaning tasks.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
B210551	1 x 3.0 kW	208-240	1	2+G	3.1	Hardwired	12.9	19.0 ⁽¹⁾
B210552	1 x 4.0 kW	208-240	1	2+G	4.1	Hardwired	17.1	19.0 ⁽¹⁾
CE								
B210561	1 x 3.0 kW	230	1	L / N / PE	2.9	Hardwired	12.4	19.0 ⁽¹⁾
B210562	1 x 4.0 kW	230	1	L / N / PE	3.9	Hardwired	16.2	19.0 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	80.0 cm	20.3 cm	56.5 cm	13.2 kg	24.9 kg
Shipping	88.9 cm	27.9 cm	63.5 cm	20.0 kg	–

HWB-2110

38.0 Liter Touchscreen Hot Water Dispenser

Features & Benefits

- 38.0 liter capacity to meets the demands of small-to-medium scale operations.
- Touchscreen interface with simple screen layout for easy access to temperature controls, metrics and diagnostics.
- 38.0 liter size is ideal for light-to-medium duty food / beverage prep and cleaning tasks.



Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
B211051	2 x 3.0 kW	208-240	1	2+G	6.1	Hardwired	25.4	38.0 ⁽¹⁾
B211052	2 x 4.0 kW	208-240	1	2+G	8.1	Hardwired	33.8	38.0 ⁽¹⁾
CE								
B211063	2 x 3.0 kW	230	1	L / N / PE	5.6	Hardwired	24.4	38.0 ⁽¹⁾
B211064	2 x 4.0 kW	230	1	L / N / PE	7.4	Hardwired	32.3	38.0 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	5.7 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	80.0 cm	27.9 cm	56.5 cm	21.3 kg	41.7 kg
Shipping	88.9 cm	38.1 cm	68.6 cm	26.8 kg	–

Customize Your Dispenser

Accessories

Drip Tray - Square

A137

Water Filtration System

Everpure® Filter System and Replacement Cartridges
BWT bestmax Filter System and Replacement Cartridges

See Page 47
See Page 47

HWB-15

57.0 Liter Hot Water Dispenser



Features & Benefits

- 57.0 liter size meets the demands of medium- to large-scale operations.
- Built to the highest-quality standards, this dispenser easily handles the rigors of everyday use and delivers years of reliable service.
- 57.0 liter size is ideal for medium- to heavy-duty food / beverage prep and cleaning tasks.

Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H15011	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	41.6-56.8 ⁽¹⁾
H15021(2)	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.4-22.4	64.4-83.3 ⁽¹⁾
INTERNATIONAL								
H15011 ⁽²⁾	2 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	56.8-71.9 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.
 (2) Requires 3 phase upcharge (Z056).

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	2.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	75.2 cm	51.1 cm	70.5 cm	31.8 kg	-
Shipping	83.8 cm	61.0 cm	71.1 cm	47.6 kg	-

HWB-25

95.0 Liter Hot Water Dispenser



Features & Benefits

- 95.0 liter size meets the demands of large-scale operations.
- Built to the highest-quality standards, this dispenser easily handles the rigors of everyday use and delivers years of reliable service.
- 95.0 liter size is ideal for heavy-duty food / beverage prep and cleaning tasks.

Electrical Configuration

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Liter/Hour
NORTH AMERICA								
H25011	6 x 3.0 kW	120/208-240	3	4+G	13.8-18.1	Terminal Block	38.2-44.0	128.7-170.3 ⁽¹⁾
H25021	6 x 4.0 kW	120/208-240	3	4+G	18.3-24.1	Terminal Block	50.7-58.5	170.3-227.1 ⁽¹⁾
INTERNATIONAL								
H25031	6 x 3.0 kW	220-240/380-415	3	4+G	15.4-18.1	Terminal Block	23.3-25.4	227.1 ⁽¹⁾

(1) Based on standard factory settings: 93°C water.

Water Specification

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig (138-517 kPa)	2.8 lpm

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	75.2 cm	71.4 cm	70.5 cm	54.0 kg	-
Shipping	83.8 cm	94.0 cm	81.3 cm	72.6 kg	-

Customize Your Dispenser

Accessories

Drip Tray - Square **A137**

Water Filtration System

Everpure® Filter System and Replacement Cartridges **See Page 47**
 BWT bestmax Filter System and Replacement Cartridges **See Page 47**

Portion Controlled Coffee Grinders

FETCO® recognizes that the way coffee is ground is just as important as the type of bean it is. The powerful, high-quality GR Series grinders are built to effortlessly transform the raw coffee bean into the perfect grind profile with the touch of a button. Constructed out of durable stainless steel, these programmable grinders consistently perform their daily tasks to the high standards you expect from FETCO® commercial equipment.

STANDARD FEATURES:

1 Batch Size Buttons

Depending on the model, you can save prep time by assigning a specific batch size on up to 3 separate buttons.

2 Slice Grinding

Precision slice grinding discs help deliver uniform grind profiles for even and consistent water flow over the coffee grounds.

3 Portion Control

Grind only the amount you need to save time.

4 Hopper Design

Depending on the model, you can save prep time by assigning a specific batch size on up to 3 separate buttons.

5 Grind Platform

Design to securely hold XTS™ and 5000 series brew baskets under the chute during the grind process. For larger models, it is possible to grind directly into the paper coffee filter.



Features & Benefits

- Single hopper design has a generous 6.8 kg capacity which means you spend less time filling the hopper and more time serving your high-volume recipes.
- Select GR 1.2 to grind up to 2 different batch sizes with the touch of a button.
- Select GR 1.3 to grind up to 3 different batch sizes with the touch of a button.
- Brew basket sold separately.

Cord & Plug Options⁽²⁾

Plug Type	Code	Plug Type	Code
N. America & Japan	1063.00003.00	South Africa	1063.00028.00
Europe	1063.00025.00	UK	1063.00027.00
Australia	1063.00026.00		

Electrical Configuration

Configuration Code	Motor Power	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)
NORTH AMERICA									
G01012/G01013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P ⁽¹⁾	5.7	6.8 kg	18 oz./min
INTERNATIONAL									
G01022/G01023	0.5Hp	200-240	1	2+G	0.37	Cord & Plug ⁽²⁾	2.9	6.8 kg	18 oz./min

(1) Sold with factory cord and plug.

Customize Your Grinder

Accessories

Brew Basket Scoop - 16" x 6" **A088**



Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	72.4 cm	23.5 cm	29.2 cm	22.7 kg	N/A
Shipping	78.7 cm	30.5 cm	48.3 cm	29.5 kg	N/A

Features & Benefits

- The dual 2.3 kg capacity hoppers are simple to remove for refilling and storage and allow for versatility in your flavor offerings.
- Select the GR 2.2 to grind up to 4 different batch sizes with the touch of a button.
- Select the GR 2.3 to grind up to 6 different batch sizes with the touch of a button.
- Anti-static grind chambers empty completely of whole beans and ground coffee to prevent unwanted mixing of flavors.
- Brew basket sold separately.

Cord & Plug Options⁽²⁾

Plug Type	Code	Plug Type	Code
N. America & Japan	1063.00003.00	South Africa	1063.00028.00
Europe	1063.00025.00	UK	1063.00027.00
Australia	1063.00026.00		

Electrical Configuration

Configuration Code	Motor Power	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)
NORTH AMERICA									
G01012/G01013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P ⁽¹⁾	5.7	2.3 kg	18 oz./min
INTERNATIONAL									
G01022/G01023	0.5Hp	200-240	1	2+G	0.37	Cord & Plug ⁽²⁾	2.9	2.3 kg	18 oz./min

(1) Sold with factory cord and plug.

Customize Your Grinder

Accessories

Replacement / Extra Hopper w/ lid for GR2.2 & GR2.3 **A066**

Brew Basket Scoop - 16" x 6" **A088**

Hopper Storage Rack for GR 2.2 and GR 2.3 **A118**
(Mounts directly to either side of grinder)



Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	72.4 cm	23.5 cm	29.2 cm	22.7 kg	N/A
Shipping	78.7 cm	30.5 cm	48.3 cm	29.5 kg	N/A

LUXUS® Thermal Dispensers

Since its introduction in 1987, the award winning LUXUS® dispenser line remains the benchmark of beverage freshness and portable coffee serving solutions. From the 0.5 gallon Tabletop Server to the ultra high capacity 24 gallon twin station dispenser, FETCO® has a portable, thermal solution for your coffee service needs.

STANDARD FEATURES:



**L3D Series Dispensers
& L3S Series Servers**



**TPD Series
Dispensers**



**LBD Series
Dispensers**

Stainless Steel Vacuum Liner

Superior retention of heat, freshness and flavor.

Freshness Timer® and Volume Indicator

Helps you monitor liquid levels to maintain fresh, uninterrupted beverage service.

Durable Stainless Steel Outer Body Construction

Withstands harsh conditions associated with daily use, cleaning, handling and transportation.

Integrated Brew Stand and Drip Tray (L3D)

Quickly turns any available counter space into an instant service area.

Modularity (L3S)

Single, double or triple serving stations (sold separately) so you can customize your hot beverage display.

Fully Insulated

Superior retention of heat, freshness and flavor.

Vertical Sight Glass

Instantly communicates how much liquid remains in the dispenser to help maintain fresh, uninterrupted beverage service.

Twist Top Cover and Locking Lid

Locks-in freshness, flavors and maximum temperatures during holding time and transportation.

Durable Stainless Steel Outer Body Construction

Withstands harsh conditions associated with daily use, cleaning, handling and transportation.

Durable Stainless Steel Outer Body Construction

Withstands harsh conditions associated with daily use, cleaning, handling and transportation.

Stainless Steel Insulated Liner

Superior retention of heat, freshness and flavor.

Flow Through Lid

Brew directly into the dispenser and never remove the lid except to clean.

Vertical Sight Glass

Instantly communicates how much liquid remains in the dispenser to help maintain fresh, uninterrupted beverage service.

1.9L SERVER

LOW PROFILE TABLETOP SERVER

1.9 Liter

Features & Benefits

- From the backroom to the boardroom, this attractive low-profile shaped dispenser fits well in any decor or level of service.
- Dual-layer vacuum insulation keeps liquids hot for hours inside while the outer surface of the server stays cool to the touch.
- Constructed of brushed stainless steel and polypropylene, this server is durable, attractive and easy to clean.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	18.4 cm	17.1 cm	23.5 cm	0.9 kg	2.8 kg
Shipping	19.7 cm	18.4 cm	22.2 cm	1.0 kg	



D055



NSF

1.9L SERVER

TALL TABLETOP SERVER

1.9 Liter

Features & Benefits

- The traditional pitcher shape with comfortable, ergonomic handle allows for precision cup pouring and easy maneuvering around crowded dining tables.
- Dual-layer vacuum insulation keeps liquids hot for hours inside while the outer surface of the server stays cool to the touch.
- Constructed of brushed stainless steel and polypropylene, this server is durable, attractive and easy to clean.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	29.2 cm	13.3 cm	16.8 cm	1.0 kg	2.9 kg
Shipping	35.6 cm	15.2 cm	20.3 cm	1.4 kg	–



D037



NSF

3.0L SERVER

PUMP LEVER AIRPOT

3.0 Liter

Features & Benefits

- Economical, convenient and safe solution for self-serve beverage dispensing.
- Brew directly into the airpot for a quick and convenient return to service.
- Pump lever allows for precise dispensing without lifting, holding or tilting the airpot.
- Small footprint allows for multiple flavor offerings in limited space.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	37.1 cm	17.8 cm	22.7 cm	2.1 kg	5.1 kg
Shipping	38.1 cm	20.3 cm	25.4 cm	2.7 kg	–



D041



NSF

1.0L SERVER

PUMP LEVER AIRPOT

4.0 Liter

Features & Benefits

- Economical, convenient and safe solution for self-serve beverage dispensing.
- Brew directly into the airpot for a quick and convenient return to service.
- Pump lever allows for precise dispensing without lifting, holding or tilting the airpot.
- Small footprint allows for multiple flavor offerings in limited space.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	47.0 cm	17.8 cm	22.7 cm	4.1 kg	6.0 kg
Shipping	48.3 cm	20.3 cm	25.4 cm	4.8 kg	–



D063



NSF

Customize Your Server

Accessories

Orange Replacement Lid for 1.9 Liter Low Profile Server	1099.00007.00
Orange Replacement Lid for 1.9 Liter Tall Server	99022
Black Replacement Lid for 3.0L Airpot	71082
Orange Replacement Lid for 3.0L Airpot	71087

L3S-10

LUXUS® THERMAL SERVER

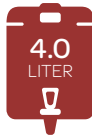
4.0 Liter

Features & Benefits

- The space friendly, self-serve choice for hotel lobbies, breakrooms, office coffee service and C-Stores.
- L3S-10 is most compatible with 4.0 liter XTS™ series touchscreen coffee brewers.
- May be used with 4.0 liter CBS-2140 series coffee brewers but requires a serving station (see below, sold separately).

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	33.8 cm	20.3 cm	26.0 cm	2.5 kg	6.4 kg
Shipping	38.1 cm	40.6 cm	30.5 cm	4.1 kg	–



D051



L3S-15

LUXUS® THERMAL SERVER

6.0 Liter

Features & Benefits

- Our best-selling self-serve choice for cafeterias, quick serve and casual restaurants, large OCS, banquets and meeting rooms.
- L3S-15 may be used with all 6.0 liter coffee brewers but requires a serving station (see below, sold separately).

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	36.8 cm	22.9 cm	28.6 cm	3.3 kg	7.7 kg
Shipping	40.6 cm	43.2 cm	33.0 cm	4.5 kg	–



D052



L3S-20

LUXUS® THERMAL SERVER

8.0 Liter

Features & Benefits

- The high-volume self-serve choice for cafeterias, airports, casinos, large banquet and meeting rooms.
- L3S-20 may be used with all 8.0 liter coffee brewers but requires a serving station (see below, sold separately).

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	41.3 cm	22.9 cm	28.6 cm	3.8 kg	11.3 kg
Shipping	53.3 cm	43.2 cm	33.0 cm	5.4 kg	–



D053



S3S SERVING STATION

for L3S LUXUS® THERMAL SERVERS

- Stations are available in 1, 2 or 3 stand configurations.
- Sold separately from dispensers.



A093

S3S-10-1 Single Serving Station for L3S-10



A094

S3S-10-2 Twin Serving Station for L3S-10



A097

S3S-15/20-1 Single Serving Station for L3S-15 & L3S-20



A098

S3S-15/20-2 Twin Serving Station for L3S-15 & L3S-20

A096

S3S-10-3 Triple Serving Station for L3S-10



A099

S3S-15/20-3 Triple Serving Station for L3S-15 & L3S-20

Example of L3S Dispensers on Serving Station.

L3D-10

LUXUS® THERMAL DISPENSER

4.0 Liter



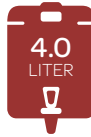
Features & Benefits

- The space friendly, self-serve choice for hotel lobbies, breakrooms, office coffee service and C-Stores.
- L3D-10 is compatible with 4.0 liter CBS-2140 series coffee brewers.



Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	54.6 cm	20.3 cm	29.8 cm	3.6 kg	7.5 kg
Shipping	58.4 cm	40.6 cm	33.0 cm	5.4 kg	–



D048



L3D-15

LUXUS® THERMAL DISPENSER

6.0 Liter



Features & Benefits

- Our best-selling self-serve choice for cafeterias, quick serve and casual restaurants, large OCS, banquets and meeting rooms.
- L3D-15 is compatible with all 6.0 liter XTS™, Handle Operated and IP44 / Maritime series coffee brewers.



Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	58.1 cm	22.9 cm	33.7 cm	4.8 kg	10.4 kg
Shipping	63.5 cm	43.2 cm	33.0 cm	6.4 kg	–



D049



L3D-20

LUXUS® THERMAL DISPENSER

8.0 Liter



Features & Benefits

- The high-volume self-serve choice for cafeterias, airports, casinos, large banquet and meeting rooms.
- L3D-20 is compatible with all 8.0 liter EXTRACTOR®, Handle Operated and IP44 / Maritime series coffee brewers.



Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	63.5 cm	22.9 cm	33.7 cm	5.2 kg	12.5 kg
Shipping	68.6 cm	43.2 cm	33.0 cm	7.3 kg	–



D050



Customize Your Dispenser

Accessories

Orange Dispenser Faucet Replacement Handle	1071.00030.00
Green Dispenser Faucet Replacement Handle	1071.00031.00
Blue Dispenser Faucet Replacement Handle	1071.00032.00
Red Dispenser Faucet Replacement Handle	1071.00040.00

Color choice must be specified at time of purchase for no charge

Options

Rear Facing Positioned Digital Display (L3D / L3S Dispensers)	Z053
Thermal Dispenser Graphic "Wraps"	
Application Service for L3D & L3S Series Dispenser Wraps (ea.)	Z067
Application Service for TPD Series Dispenser Wraps (ea.)	Z044
L3D-10 / L3S-10 Series: Breaking Fresh Grounds™ Graphic	WRAP-058
L3D-10 / L3S-10 Series: Steeping Fresh Leaves™ Graphic	WRAP-060
L3D-10 / L3S-10 Series: Icing Fresh Coffee™ Graphic	WRAP-065
L3D-15 / L3S-15 Series: Plain Black Graphic	WRAP-049
L3D-15 / L3S-15 Series: Breaking Fresh Grounds™ Graphic	WRAP-059
L3D-15 / L3S-15 Series: Steeping Fresh Leaves™ Graphic	WRAP-061
L3D-15 / L3S-15 Series: Icing Fresh Coffee™ Graphic	WRAP-066
L3D-20 Series: Plain Black Graphic	WRAP-082
TPD-15 Series: Plain Black Graphic	WRAP-017



TPD-15

LUXUS® PORTABLE THERMAL DISPENSER

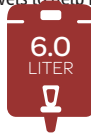
6.0 Liter

Features & Benefits

- The popular 6.0 liter size dispenser is compatible with all FETCO® 6.0 and 2 x 6.0 liter XTS™, Handle Operated and IP44 Maritime series brewers.
- The TPD series allows you to confidently extend your high-quality beverage service into virtually any remote service environment.
- Interior construction features a high-quality thermal liner with superior insulative properties for optimum retention of hot or cold temperatures.
- Rugged stainless steel outer body construction withstands harsh conditions associated with daily use, cleaning, handling and transportation.
- Designed for portability, each dispenser features 2 vertical comfort-grip carry handles mounted permanently to the sides with an additional handle built in to the locking twist top cover.
- Literally lock-in freshness, flavors and maximum holding temperatures during transportation with the exclusive twist top cover with safety lock feature.

Front-mounted sight glass allows the operator to monitor internal liquid levels to help maintain uninterrupted beverage service.

Type	Height	Width	Depth	Weight	Filled Weight
Product	61.3 cm	23.7 cm	35.2 cm	5.8 kg	11.8 kg
Shipping	66.0 cm	25.4 cm	35.6 cm	6.8 kg	-



D009



TPD-30

LUXUS® PORTABLE THERMAL DISPENSER

12.0 Liter

Features & Benefits

- The popular 12.0 liter size dispenser is compatible with all FETCO® 12.0 and 2 x 12.0 liter EXTRACTOR®, Handle Operated and IP44 Maritime series brewers.
- The TPD series allows you to confidently extend your high-quality beverage service into virtually any remote service environment.
- Interior construction features a high-quality thermal liner with superior insulative properties for optimum retention of hot or cold temperatures.
- Rugged stainless steel outer body construction withstands harsh conditions associated with daily use, cleaning, handling and transportation.
- Designed for portability, each dispenser features 2 horizontal comfort-grip carry handles mounted permanently to the sides with an additional handle built in to the locking twist top cover.
- Literally lock-in freshness, flavors and maximum holding temperatures during transportation with the exclusive twist top cover with safety lock feature.
- Front-mounted sight glass allows the operator to monitor internal liquid levels to help maintain uninterrupted beverage service.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	56.7 cm	27.9 cm	39.4 cm	8.2 kg	19.5 kg
Shipping	71.1 cm	40.6 cm	35.6 cm	9.5 kg	-



D012



Customize Your Dispenser

Accessories

Drip Tray - Square

A137

ITD-2135

ICED TEA DISPENSER

14.0 Liter

Features & Benefits

- Compatible with FETCO's TBS-2121 Iced Tea Brewer (Sold separately).
- Elegant slim design is attractive and uses minimal counter space.
- Welded flat front handle distributes weight across your fingers and provides a comfortable grip.
- Stainless steel body construction is scratch resistant, durable and easy to clean.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	54.6 cm	17.1 cm	42.5 cm	4.1 kg	15.4 kg
Shipping	55.9 cm	17.8 cm	43.2 cm	4.8 kg	-



D064W112

D064



LBD-6

LUXUS® THERMAL DISPENSER

23.0 Liter

Features & Benefits

- FETCO® is the only equipment manufacturer offering ultra-high-volume brewing and dispensing solutions.
- Incredible 23.0 liter capacity dispenser is the only choice for large banquet facilities, convention halls, stadiums and hospitality venues.
- Fits directly onto dispenser slide systems of CBS-71A and CBS-72A ultra-high-volume brewers or use with #A018 remote coffee service station (all sold separately).

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	42.5 cm	44.4 cm	55.2 cm	18.1 kg	40.8 kg
Shipping	66.0 cm	61.0 cm	58.4 cm	18.1 kg	–



D019

LBD-6C

MOBILE LUXUS® THERMAL DISPENSER

23.0 Liter

Features & Benefits

- FETCO® is the only equipment manufacturer offering ultra-high-volume brewing and dispensing solutions.
- Incredible 23.0 liter capacity dispenser is the only choice for large banquet facilities, convention halls, stadiums and hospitality venues.
- Dispenser is mounted permanently to rolling shelf/cart system for easy placement in brew station and transportation to dispense location.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	135.9 cm	45.7 cm	76.2 cm	103.4 kg	126.1 kg
Shipping	157.5 cm	106.7 cm	121.9 cm	103.4 kg	–



D020

LBD-18

MOBILE LUXUS® THERMAL DISPENSER

69.0 Liter

Features & Benefits

- Enormous 69.0 liter capacity dispenser is the only choice for large banquet facilities, convention halls, stadiums and hospitality venues.
- Dispenser is mounted permanently to rolling shelf/cart system for easy placement in brew station and transportation to service location.
- Double faucet configuration on a single unit saves premium serving space and accommodates the dual brewing capabilities of CBS-72AC high-volume coffee brewer.

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	135.9 cm	98.4 cm	66.7 cm	142.9 kg	210.9 kg
Shipping	157.5 cm	121.9 cm	106.7 cm	142.9 kg	–



D021

LBD-24

MOBILE LUXUS® THERMAL DISPENSER

91.0 Liter

Features & Benefits

- Amazing 91.0 liter capacity dispenser is the only choice for large banquet facilities, convention halls, stadiums and large hospitality venues.
- Dispenser is mounted permanently to rolling shelf / cart system for easy placement in brew station and transportation to dispense location.
- Triple faucet configuration helps prevent coffee service downtime by allowing multiple dispensers to be refilled at the same time.
- Shown with TPD-30 (sold separately).

Dimensions

Type	Height	Width	Depth	Weight	Filled Weight
Product	135.9 cm	98.4 cm	66.7 cm	140.6 kg	231.3kg
Shipping	157.5 cm	121.9 cm	106.7 cm	140.6 kg	–



D022

Customize Your High Volume Dispenser

Accessories

Gravity Fill Jug Hose for LBD-6C & LBD-18 High Volume Dispensers	A037
Gravity Fill Jug Hose for LBD-24 High Volume Dispensers	A078

PAPER COFFEE FILTERS

Brewer	SKU #	Specification	Count	Weight	Shipping Dimensions		
					Height	Width	Depth
XTS™ Series							
CBS-2131XTS-3L/1G	F002	13 x 5"	500	5 lbs	13"	9"	9"
CBS-2132XTS-3L/1G							
CBS-2141XTS							
CBS-2142XTS							
CBS-2151XTS	F001	15 x 5 1/2"	500	8 lbs	19"	9"	9"
CBS-2152XTS							
CBS-2152XTS-2G							
CBS-2161XTS & CBS-2162XTS:							
Standard Brew Basket	F004	20 x 8"	500	12 lbs	20"	14"	14"
5000 Series Brewing System							
CBS-51H-15, CBS-52H-15 & CBS-52H-20:							
Standard Brew Basket	F001	15 x 5 1/2"	500	8 lbs	19"	9"	9"
Iced Tea Brew Basket (B005110B1)	F002	13 x 5"	500	5 lbs	13"	9"	9"
6000 Series Brewing System							
CBS-61H & CBS-62H:							
Standard Brew Basket	F004	20 x 8"	500	12 lbs	20"	14"	14"
Half Batch Brew Basket (B00828003)	F005	18 x 7"	500	12 lbs	18"	14"	14"
7000 High Volume Series Brewing System							
ALL MODELS	F006	23 x 9"	500	18 lbs	20"	14"	14"

WATER FILTRATION SYSTEM

Brewed coffee is approximately 98% water and any flavors and odors from unfiltered water will have a tremendous impact on the overall coffee product. Water filtration is essential to brewing consistent and optimum-tasting coffee, as well as preventing mineral buildup within your coffee brewer. A water filtration system is highly recommended for all FETCO equipment.

EVERPURE® In-Line Water Filtration System

The Everpure® Water Filtration System includes almost everything you need to begin filtering water immediately for your new or existing equipment.

- 1ea. Commercial quality corrosion resistant filter head
- 1ea. Taste and Odor filter cartridge (FETCO® #A075)
- 1ea. 3/8" x 4' connection hose
- 1 set - Mounting bracket and hardware.

Features & Benefits

- Recommended for large-sized operations
- Taste and odor filter for extremely turbid (cloudy) water
- Granular-activated carbon reduces chlorine taste and odor and other unwanted contaminants for clean and consistent taste
- Quick-disconnect style head/cartridge design make cartridge replacement virtually effortless
- Durable, corrosion-resistant head includes built-in shutoff valve for quick and easy maintenance



Water Specification

SKU	Rated Capacity	Working Pressure
A039 / A075	113,563 liters	10-125 psi [0.7-8.6 bar], non-shock

BWT bestmax In-Line Water Filtration System

The BWT bestmax Water Filtration System includes almost everything you need to begin filtering water immediately for your new or existing equipment.

- 1ea. Filter Cartridge
- 1ea. Universal filter head
- 1ea. Wall mounting bracket
- Braided hose supplies 3/8" and 3/4" compression, in 24" or 48" lengths

Features & Benefits

- Recommended for small- to medium-sized operations
- High-capacity carbonate hardness removal prevents scale deposits while retaining essential minerals
- Granular-activated carbon reduces sediment and chlorine for clean and consistent taste
- Quick-disconnect style head/cartridge design makes cartridge replacement effortless
- Durable, corrosion-resistant head includes built-in shutoff valve for easy maintenance
- Four bypass settings allows for different water qualities and product preferences



Water Specification

SKU	Rated Capacity	Working Pressure
A138 / A139	3,002 liters	29-116 psi [2-8 bar], non-shock
A140 / A141	4,562 liters	29-116 psi [2-8 bar], non-shock

THESE TERMS OF SALE SUPERSEDE ALL PREVIOUS TERMS OF SALE.

ALL ORDERS SUBJECT TO APPROVAL AT THE CORPORATE OFFICE OF FETCO® IN LAKE ZURICH, ILLINOIS.

Terms and conditions prevailing at time of shipment.

TERMS: Net 30 days from date of invoice with approved credit. All shipments are FOB FETCO® factory. Minimum billing \$25. When ordering please specify model number and type of electrical needed. For custom orders consult FETCO® Sales Department. No returns will be accepted without prior authorization and return authorization number from Customer or Technical Service Departments. Returns must be shipped freight prepaid unless otherwise confirmed by FETCO®. If merchandise is lost or damaged in transit, purchaser must initiate a claim directly with carrier. Claims for shortages must be made within 10 days from receipt of goods. Claims on damaged goods should be made immediately. If your inspection shows damage, call your local representative of the freight carrier at once without further unpacking. File a report of concealed damage and file your claim with the carrier. The responsibility of carrier claims for damages remains with the purchaser. FETCO® reserves the right to discontinue any model at any time, change specifications and/or designs without incurring further obligation.

TERMS AND CONDITIONS TO THE ACKNOWLEDGMENT BY FOOD EQUIPMENT TECHNOLOGIES COMPANY, HEREIN AFTER CALLED FETCO®, OF THE BUYER'S PURCHASE ORDER.

1. The Buyer shall pay all taxes applicable to or connected with the transaction.
2. All shipping instructions must be in writing. FETCO® reserves the right to select the carrier. Any excess transportation charges incurred by the Buyer's selection of the carrier must be borne by the Buyer. All sales by FETCO® to the Buyer shall be FOB FETCO® plant in Lake Zurich, Illinois 60047. FETCO® shall invoice the Buyer, which shall pay FETCO® for each shipment on Net 30 day terms.
3. Title and risk pass to the Buyer when a shipment leaves the plant of FETCO®.
4. FETCO® shall not be liable for failure of performance due to labor difficulties, fires, floods, unavailability of materials, compliance with laws or governmental regulations, wars, or other casualties or causes beyond its control.

5. THERE ARE NO EXPRESS OR IMPLIED WARRANTIES, INCLUDING WARRANTIES AS TO MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Claims for shortages, damaged merchandise, or merchandise defective as to materials or workmanship shall be limited to a right of the Buyer to the replacement thereof, or, at the option of FETCO®, to a credit for the purchase price of the affected merchandise, excluding hereby any claim for incidental or consequential damage of any kind. Any claim shall be deemed waived if the Buyer fails:

- a. to give written notice thereof to FETCO® within ten (10) days after delivery
- b. to set aside said merchandise for examination by the carrier or FETCO®;
- c. to cause the carrier to note an exception covering the alleged shortage or damage to merchandise at the time the delivery is accepted from the carrier; or
- d. to make or give such demand, claim or notice to the carrier with respect to such shortages or damage as the Bill of Lading may require

6. The Buyer must first obtain written permission and shipping instructions from FETCO® before returning merchandise; otherwise, returned merchandise will be refused upon arrival and FETCO® will assume no responsibility therefor. Approved returns of merchandise found to be defective (subject to inspection by FETCO®), or merchandise shipped by FETCO® in error, will be accepted for full credit and FETCO® will also pay return freight charges. All approved returns must be received within 30 days of the return authorization date. All returns beyond 30 days will be refused and returned to company returning the product.
7. In the event that the Buyer breaches the contract formed by Buyer's Purchase Order and the Acknowledgment of FETCO®, the Buyer shall be obligated to pay all charges accrued to the date of breach, and, in addition to general damages, all expenses of enforcing the contract including reasonable attorneys fees.
8. Waiver of any breach of the contract shall not operate as a waiver of any future breach nor as a continuing waiver nor shall such waiver or any course of conduct operate as a modification or rescission of any of the terms contained herein.
9. If any provision hereof shall be held to contravene any applicable law, the contract shall be deemed reformed to the extent of conforming to said law and in all other respects the contract shall remain in full force and effect.
10. The contract represents the entire agreement between the parties with respect to the subject matter hereof and cannot be modified except in writing signed by an authorized representative of FETCO® and the Buyer. The rights and obligations of the parties shall be governed and construed according to the laws of the State of Illinois without regard to the choice of laws, rules, and the parties agree and consent to jurisdiction and venue for any dispute in the state or federal courts situated in Chicago, Illinois.

RETURN POLICIES AND PROCEDURES

FETCO HAS SEPARATE RETURN POLICIES FOR EQUIPMENT/ACCESSORIES AND NEW, UNUSED REPLACEMENT PARTS.

1. EQUIPMENT & ACCESSORIES

Equipment and accessories may be returned for credit or exchange within 60 days of original ship date. Returns for equipment and accessories are not accepted 61 days after ship date. All returns are inspected by a FETCO Quality Assurance Manager and credit is contingent upon final inspection.

All equipment and accessory returns for credit or exchange:

- (1) Must be new, unused, in perfect condition.
 - (2) Must have a Return Authorization Number (RA#) from FETCO Customer Service – 1-800-FETCO99.
 - (3) Must have the outer packaging and paperwork clearly marked with the return authorization number.
 - (4) Must be returned pre-paid and insured.
 - (5) Should be properly packed in original cartons and fillers to avoid damage.
- (PLEASE NOTE: All credits and exchanges are contingent upon full inspection of returned merchandise. Returned merchandise damaged due to improper protective packaging or mishandling by the freight carrier are the responsibility of the sender).
- (6) Are subject to the following restocking fees:

0% - If returned within 30 days of ship date,

15% - If returned within 60 days of ship date.

2. NEW, UNUSED REPLACEMENT PARTS

Replacement parts may be returned for credit only if they are in original packaging, in new and unused condition and are not obsolete. To verify if your replacement part is returnable, contact FETCO Technical Support with the following information for each replacement part you wish to return:

- (1) FETCO part SKU number,
 - (2) Invoice number,
 - (3) Invoice date.
- Upon receipt of the information, a FETCO Technical Service specialist will determine which parts are returnable and issue a Return Authorization Number (RA#) for the merchandise. All returned parts are inspected by a FETCO Technical Service specialist and credit is contingent upon final inspection.

All replacement parts returned for credit or exchange:

- (1) Must have a Return Authorization Number (RA#) from FETCO Technical Service – 1.800.FETCO.99.
- (2) Must have the outer packaging and paperwork clearly marked with the return authorization number.
- (3) Must be returned pre-paid and insured.
- (4) Should be properly packed in original cartons and fillers to avoid damage.

(PLEASE NOTE: All credits and exchanges are contingent upon full inspection of returned merchandise.

Returned merchandise damaged due to improper protective packaging or mishandling by the freight carrier are the responsibility of the sender).

- (5) Are subject to the following restocking fees:

0% - If returned within 30 days of ship date,

15% - If returned within 60 days of ship date,

30% - If returned 60 days after ship date.

INTERNATIONAL WARRANTY CONDITIONS & SERVICE

INTERNATIONAL LIMITED FETCO® WARRANTY

Every FETCO® product is manufactured according to the highest standards of quality. The finest of materials, components and workmanship have been employed in the production process.

The following warranties and conditions are applicable to the purchase of FETCO® products:

FETCO® warrants to the original purchaser, subject to the exceptions and conditions below, that it will replace that part of any FETCO® product which proves to be defective in material under ordinary use for the purpose for which is designed.

THE EFFECTIVE PARTS WARRANTY PERIOD SHALL BE LIMITED TO ONE YEAR FROM THE DATE OF INSTALLATION AND NO LONGER THAN 15 MONTHS FROM THE DATE OF SHIPMENT. THIS WARRANTY COVERS ALL ELECTRICAL PARTS, FITTINGS, AND TUBING, BUT DOES NOT COVER INSTALLATION, LABOR, TRAINING, OR IMPROPER OPERATION / APPLICATION.

All defective parts will be replaced with genuine FETCO® parts and the replaced parts must be returned freight prepaid to FETCO® or in lieu of the expense of returning a defective part for replacement, FETCO® may forgo the necessity of returning the part for inspection. However, FETCO® requires that defective parts be held in the claimant's possession for possible inspection by a FETCO® representative or designated inspector for a period mutually agreed. If service is required all labor shall be paid by the customer/end user.

THE WARRANTY DOES NOT APPLY UNDER THE FOLLOWING CONDITIONS:

- Accident.
- Improper cleaning procedures.
- Neglect or abuse.
- Water conditions, including but not limited to excessive lime.
- Improper installation.
- Relocation or reinstallation.
- Faucets seat cups, sight gauge tubes, and sight gauge washers are not covered.
- Any modification to original equipment.
- Failure to provide neutral, if the unit requires it.
- All warranties are null and void if muriatic or hydrochloric acid is used for cleaning.
- Incorrect voltage applied to the unit at any time.
- Sudden variations in voltage (surges) from electrical supply to the unit.
- Damage created by acts of God or vandalism.

LIMITATION AND APPLICABILITY

FETCO® responsibility under this warranty is limited to the replacement and /or repair of defective parts with respect to claims which are properly presented within the warranty period. All warranty claims must be reported to FETCO®

THE FORGOING IS FETCO'S ONLY OBLIGATION AND BUYER'S EXCLUSIVE REMEDY FOR BREACH OF WARRANTY. NO OTHER WARRANTIES, ORAL OR WRITTEN, ARE AUTHORIZED ON BEHALF OF THE FETCO COMPANY TO A PURCHASER OF FETCO PRODUCTS.

In the event of any conflict in the terms of this warranty and any other writing relevant to such sale, this warranty provision shall be controlling. The warranty is sole and exclusive provision for liability on the part of the FETCO® to a purchaser of FETCO® products. FETCO® does not assume any responsibility for any charges, including labor, not expressly authorized by it incidental to the repair or replacement of parts covered by this warranty.

In no event shall FETCO® be liable for incidental or consequential damages, including, without limitation, lost profits or claims against the purchaser by any other party.

THE WARRANTY AS STATED ABOVE APPLIES TO EQUIPMENT INSTALLED OUTSIDE THE CONTINENTAL UNITED STATES, ALASKA, AND HAWAII. ALL COST TO PERFORM REPAIRS IS THE RESPONSIBILITY OF THE PURCHASER. THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, AND CONSTITUTES THE ENTIRE WARRANTY.

FOR SERVICE, WARRANTY OR
TECHNICAL ASSISTANCE CALL

1-800-338-2699

OR EMAIL

techsupport@fetco.com



FETCO®

TRUSTED | RELIABLE | QUALITY



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