2018

EQUIPMENT AND
ACCESSORIES CATALOG

FETCO®

TRUSTED | RELIABLE | QUALITY

fetco.com

Vision, Mission & Values

VISION

FETCO® will be a solutions-focused, customer centric partner striving to provide environmentally conscious, economical and customized beverage equipment across all foodservice segments.

Mission

Our leadership is proven through our:

Commitment to on-going, long term relationships with our customers.

Continuous improvement in sustainable technology, design and manufacturing process.

New product offerings that enhance our customers' beverage programs and help them accomplish their goals.

Values

We will create an environment in which our employees are challenged, rewarded and vested in the company's future.

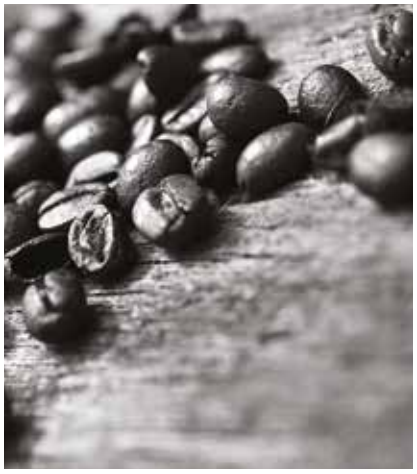


TABLE OF CONTENTS

COFFEE BREWING SYSTEMS

ZURICH™ POUROVER COFFEE BREWERS 4-5
V+™ COFFEE BREWERS 6-11
XTS™ COFFEE BREWERS 12-21
HANDLE OPERATED COFFEE BREWERS 22-27
HIGH VOLUME COFFEE BREWERS 28-33
IP44 COFFEE BREWING & HOT WATER SYSTEMS 34-37

XTS™ ICED TEA BREWERS 38

ICED TEA & SWEET TEA BREWERS 39

GRINDERS 40-41

HOT WATER DISPENSERS 42-43

SINGLE TEMPERATURE 44
TEMPERATURE ON DEMAND 45
TOUCHSCREEN 46
HIGH VOLUME 47

LUXUS® THERMAL DISPENSERS 48

DECANTERS, THERMAL DISPENSERS & AIRPOTS 49
L4 OFF-BASE THERMAL DISPENSERS 50
L4 ON-BASE THERMAL DISPENSERS 51
TPD & ITD SERIES DISPENSERS 52
LBD DISPENSERS 53

PAPER FILTER GUIDE 54

WATER FILTRATION SYSTEMS 55

TERMS, WARRANTY AND RETURNS 56-57

SELECTING THE RIGHT EQUIPMENT 58-59

FETprotect™ 60

ZURICH™ POUROVER COFFEE BREWERS

ZURICH ™
CBS-2121PO

ZURICH ™
CBS-2121PW

STANDARD FEATURES:

- Ready LED Light
- Simple Switch Interface
- Self-Adjusting Warmers (CBS-2121PW)
- Dedicated On/Off Switch
- Pourover Water Inlet

Ready LED light

Bright green LED illuminates when ready to brew. Dedicated lighted switches with icons for top and bottom warmers.

Dedicated On/Off Switch

Lighted switch located on front panel for easy access and power control.

Self-Adjusting Warmers with Temperature Limiting Technology (CBS-2121PW)

Resists overheating and maintains optimal serving temperature. Saves energy and helps preserve freshness (unlike some competitors' models that continuously heat).

CBS-2121PO 0.5 Gallon Thermal Server Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw
C212101	3.0 kW	120	1	2+G	1.4	NEMA 5-15P	11.1

WATER

Water Tank Capacity	Server / Dispenser	Coffee Dose	Brew Time
1.4 Gallon	64 fl. oz.	3.5-4.0 ounce throw	Approx. 5 min with final drip out

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	19”	7 5/8”	19”	17 lbs	28.4 lbs
Shipping	20 3/4”	10 3/4”	21 1/4”	23 lbs	-

CBS-2121PW 0.5 Gallon Glass Decanter Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Warmers
C212111	2 x 3.0 kW	120	1	2+G	1.6	NEMA 5-15P	13.3	2

WATER

Water Tank Capacity	Server / Dispenser	Coffee Dose	Brew Time
1.4 Gallon	64 fl. oz.	3.5-4.0 ounce throw	Approx. 5 min with final drip out

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	19”	7 5/8”	19”	17 lbs	28.4 lbs
Shipping	20 3/4”	10 3/4”	21 1/4”	23 lbs	–

Accessories

Single Level Warmer	A153
Dual Level Warmer	A155

Brew Baskets

Plastic Brew Basket	B018200BN2

Paper Coffee Filters

9 3/4" x 4 1/2" (500 / Case)	F003

Dispenser Guide

D055
0.5G Stainless Steel Thermal Server for C212101 Pourover Coffee Brewer

D068
Black Handle / Regular for C212111 Pourover Coffee Brewer

D069
Orange Handle / Decaf for C212111 Pourover Coffee Brewer

EXTRACTOR® V+™ COFFEE BREWERS

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.

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

BREW TIME
Program the desired brew time for each batch separately.

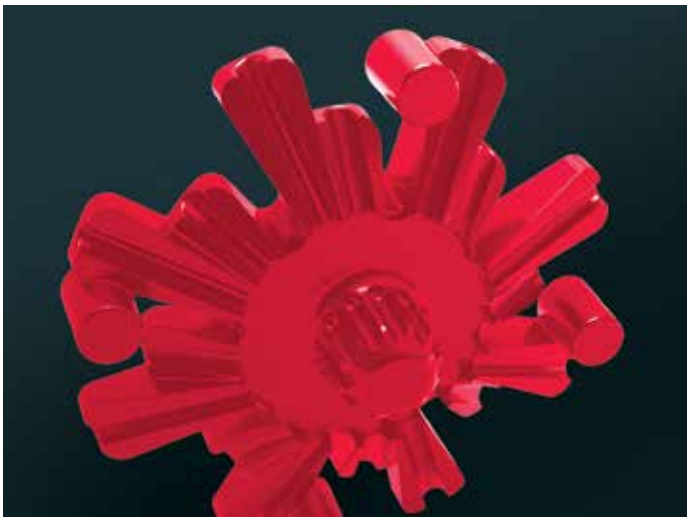
PRE-WET
Easily program the pre-wet percent and pre-wet delay.

BYPASS
For 50 Series Only
Redirects water directly into the dispenser, bypassing the coffee grounds in the brew basket to provide your custom water-to-coffee ratio.

DRIP DELAY
Manually set the time between the end of the brew cycle and the time it takes for the coffee to stop dripping into the dispenser.

STANDARD FEATURES:

- Plastic Brew Baskets
- Brew Basket Sensors
- Manual Hot Water Faucet
- Step-Down Design Increases Head Pressure for More Consistent Water Flow
- Front Panel Access For Service
- USB Drive
- Interchangeable parts with XTS™ line



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 ups which means fewer service calls and more time producing revenue.

EXTRACTOR® V+™ Control Panel

Controls all brewing functions and diagnostic tools with the user-friendly digital touchpad.

CBS-1131V+ & CBS-1132V+

3.0L/1.0 Gallon Coffee Brewers

CBS-1131V+
Shown with 3.0L Airpot

CBS-1132V+
Shown with 3.0L Airpot and 1.0 Gallon L4S-10 LUXUS® Dispenser

CBS-1131V+/CBS-1132V+ FEATURES AND BENEFITS

- 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 touchpad interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 3 separate coffee recipes and/or batch sizes for single units and 6 for twin units.
- Brew directly into our new and improved best-selling LUXUS® L4D series dispensers or try the 3.0L airpot and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)

CUPS PER HOUR

CBS-1131V+

PER 1.0 GALLON

123	82	62	49
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-1131V+

PER 2.0 GALLON

224	149	112	90
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D041
3.0 Liter Stainless Steel Thermal Pump Lever Airpot

D063
1.0 Gallon Stainless Steel Thermal Pump Lever Airpot

D451
1.0 Gallon LUXUS® Thermal Server (L4S-10)
Use with S4S Serving Stations (See page 50)

CBS-1131V+ Single 3.0L/1.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E113153(1)	1 x 1.5 kW	100-120	1	2+G	1.6	NEMA 5-15P(2)	13.0	3.9(3)
E113151(1)	1 x 2.3 kW	100-120	1	2+G	2.4	NEMA 5-20P(2)	19.7	5.8(3)
E113157(1)	1 x 3.0 kW	200-240	1	2+G	3.1	NEMA 6-15P(2)	13.0	7.7(3)

(1) Comes standard with plastic brew basket. Metal brew basket available at additional cost.
(2) Sold with factor cord & plug for 120 Volt configuration.
(3) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/3.8 liters per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
3.0 Liter SETUP					
Product	26 1/4"	11 3/4"	20 3/8"	29 lbs	55 lbs
Shipping	30"	17"	22"	41 lbs	–
1.0 Gallon SETUP					
Product	27 3/4"	11 3/4"	20 1/2"	29 lbs	55 lbs
Shipping	30"	17"	22"	41 lbs	–

CBS-1132V+ Twin 3.0L/1.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E113251(1)	2 x 2.3 kW	200-240	1	2+G	4.7	Terminal Block	19.7	11.5(2)
E213252(1)	2 x 3.0 kW	200-240	1	2+G	6.1	Terminal Block	25.5	14.0(2)

(1) Comes standard with plastic brew basket. Metal brew basket available at additional cost.
(2) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/3.8 liters per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
3.0 LITER SETUP					
Product	26 1/4"	19 3/4"	20 3/8"	47lbs	92 lbs
Shipping	30"	23"	25"	55 lbs	–
1.0 GALLON SETUP					
Product	27 3/4"	19 3/4"	20 1/2"	47 lbs	92 lbs
Shipping	30"	23"	25"	55 lbs	–

Accessories

2 Station Airpot Rack with Drip Tray	A034
3 Station Airpot Rack with Drip Tray	A035
Single Serving Station for L4S-10 (S4S-10-1)	A147
Twin Serving Station for L4S-10 (S4S-10-2)	A148
Triple Serving Station for L4S-10 (S4S-10-3)	A149
Airpot Hot Tea Infuser	A112
Drip Tray - Square	A137
Brew Basket Clips for Stainless Steel Brew Basket Each	1003.00072.00 (4 Per Basket Needed)

Comes with 2.5" legs for 1.0 Gallon dispensers and 3.0L airpot. 1.0" legs specifically for 3.0L airpots sold separately.

Brew Baskets

13" x 5" Stainless Steel with Black Handle	B003218B1
13" x 5" Stainless Steel Tea Basket with Green Handle	B003110G1
13" x 5" Plastic with Brown Insert	B014218BN2

13" x 5"
Stainless Steel

13" x 5"
Plastic w/ Brown Insert

Paper Coffee Filters

13" x 5" (500 / Case)	F002

Water Filtration

See page 55

CBS-1151V+ & CBS-1152V+

1.5 Gallon Coffee Brewers

CBS-1151V+
Shown with one 1.5 Gallon L4D-15 LUXUS® Thermal Dispenser

CBS-1152V+
Shown with two 1.5 Gallon L4D-15 LUXUS® Thermal Dispensers

CBS-1151V+/CBS-1152V+/FEATURES AND BENEFITS

- 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 touchpad interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 3 separate coffee recipes and/or batch sizes for single units and 6 for twin units.
- Brew directly into our best-selling LUXUS® L4D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)

CUPS PER HOUR

CBS-1151V+

PER 1.5 GALLON

248	165	124	99
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-1152V+

PER TWO 1.5 GALLON

614	410	307	246
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D452
1.5 Gallon LUXUS® Thermal Server (L4S-15)
Use with S4S Serving Stations (See page 50)

D449
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)

D009
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)

CBS-1151V+ Single 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E115151[1]	2 x 3.0 kW	208-240	1	2+G	4.6 -6.1	Terminal Block	22.4-25.8	15.3[1]

(1) Comes standard with plastic brew basket. Metal brew basket and bypass feature available at additional cost.
(2) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/6 liters per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	37"	12 3/4"	22 3/4"	53 lbs	106 lbs
Shipping	37"	18"	24"	57 lbs	–

CBS-1152V+ Twin 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E115251[1]	2 x 3.0 kW 3 x 3.0 kW	208-240 208-240	1 3	2+G 3+G	4.6-6.1 6.9-9.1	Terminal Block Terminal Block	22.4-25.8 19.5-22.5	15.3[2] 22.5[2]
E115252[1]	2 x 5.0 kW 3 x 5.0 kW	208-240 208-240	1 3	2+G 3+G	7.6-10.1 11.4-15.1	Terminal Block Terminal Block	36.9-42.5 32.0-36.9	25.3[2] 38.3[2]

(1) Comes standard with plastic brew basket. Metal brew basket and bypass feature available at additional cost.
(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.
(3) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1.5 gallon/6 liters per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	37"	21 3/4	22 3/4"	77 lbs	174 lbs
Shipping	37"	24"	27"	97 lbs	–

Accessories

9" Airpot Brewing Stand for 1.5 Gallon Brewers	**A010**
Identifier Plates for TPD-15, Acrylic	**A069**
Single Serving Station for L4S-15 (S4S-15-1)	**A150**
Twin Serving Station for L4S-15 (S4S-15-2)	**A151**
Triple Serving Station for L4S-15 (S4S-15-3)	**A152**
1.0/1.5 Gallon Hot Tea Infuser	**A113**
Drip Tray - Square	A137
Brew Basket Clips for Stainless Steel Brew Basket Each	**1009.00003.00** (4 Per Basket Needed)
Bypass Options	Call for more information and up charges

Brew Baskets

16" x 6" Stainless Steel with Black Handle	**B001280B1**
16" x 6" Stainless Steel with Clips with Black Handle	**B002280B1C**
16" x 6" Plastic with Brown Insert	**B015280BN2**
16" x 6" Stainless Steel Tea Basket with Green Handle	**B001110G1**

16" x 6"
Stainless Steel

16" x 6"
Plastic w/ Brown Insert

Paper Coffee Filters

15" x 5.5" (500 / Case) F001

Water Filtration

See page 55

XTS™ SERIES COFFEE BREWERS

ENERGY SAVINGS

User-Friendly Touch screen

Access all controls via an inviting touch screen 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.

Streamline Programming, Diagnostics and Metrics

The EXTRACTOR® Touch screen 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.

BREW VOLUME — Program separately to ensure a perfectly balanced batch, no matter how much coffee you need at once.

BREW TIME — Program the desired brew time for each batch separately.

PRE-WET — Easily program the pre-wet percent and pre-wet delay.

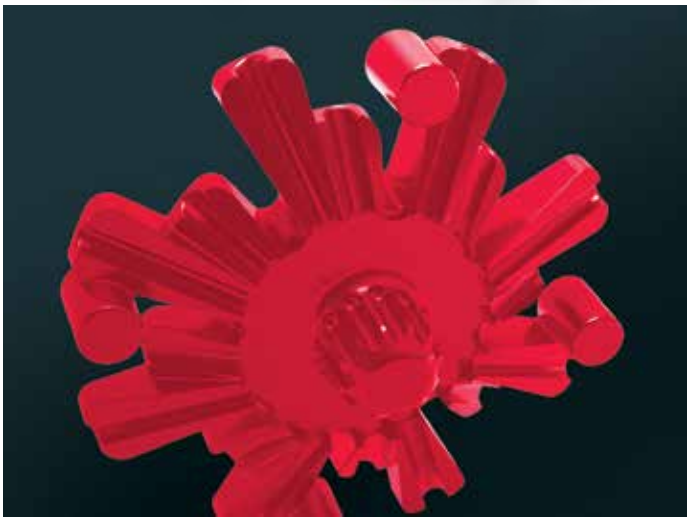
BYPASS — Redirects water directly into the dispenser, bypassing the coffee grounds in the brew basket to provide your custom water-to-coffee ratio.

BYPASS % — Percent of brew volume water designated for bypass.

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

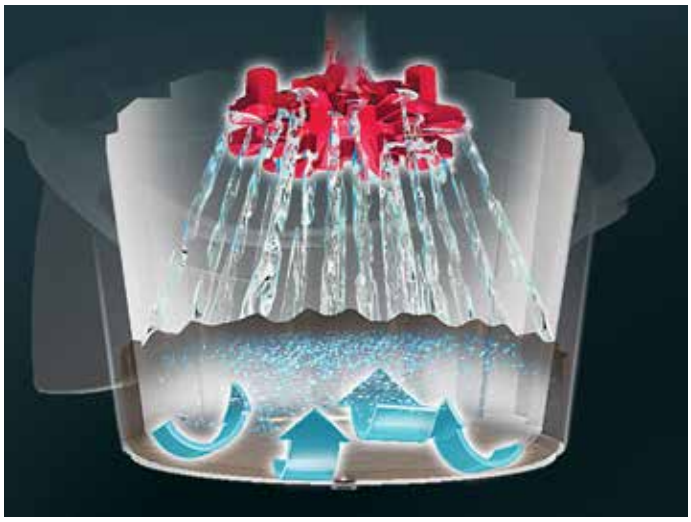
STANDARD FEATURES:

- **Plastic Brew Baskets** (Except 60 Series)
- **Brew Basket Sensors**
- **Brew Basket Locks** (Except 30 Series)
- **Manual Hot Water Faucet**
- **Step-Down Design Increases Head Pressure for More Consistent Water Flow**
- **Dispenser Guide For Both 3.0L Airpots And 1.0 Gallon Dispensers Included**
- **SD Card Interface**
- **Interchangeable parts with V+™ line**



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 ups 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.

CBS-2131XTS & CBS-2132XTS
3.0L/1.0 GALLON AIRPOT COFFEE BREWERS

CBS-2131XTS
Shown with 3.0L AIRPOT

CBS-2132XTS
Shown with 3.0L AIRPOT and
1.0 Gallon L4D-10 LUXUS® Thermal Dispenser

CBS-2131XTS/CBS-2132XTS FEATURES AND BENEFITS INFORMATION

- 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 touch screen 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 per side.
- The brewer's low profile and small foot print makes it the perfect choice for areas in which service space is at a premium – break rooms, cafeteria counter tops, lobby coffee service
- Built for flexible and portable, vacuum-lined pump lever airpot service, etc.
- Pre-programmed for 3.0 Liter output with simple instructions to configure for 1.0 Gallon operation.
- Ships with 2 sets of adjustable legs and offers the flexibility of accommodating heights of either 3.0 Liter airpots or 1.0 Gallon airpots and servers.

CUPS PER HOUR

CBS-2131XTS
PER 3.0 LITER AIRPOT

123	82	62	49
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-2132XTS
PER TWO 3.0 LITER AIRPOT

224	149	112	90
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D041
3.0 Liter Stainless Steel Thermal Pump Lever Airpot

D063
1.0 Gallon Stainless Steel Thermal Pump Lever Airpot

D451
1.0 Gallon LUXUS® Thermal Server (L4S-10)
Use with S4S Serving Stations (See page 50)

CBS-2131XTS Single 3.0L/1.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E213153	1 x 1.5 kW	100-120	1	2+G	1.1-1.6	NEMA 5-15P(3)	10.9-13.0	3.9(1)
E213151	1 x 2.3 kW	100-120	1	2+G	1.7-2.4	NEMA 5-20P(3)	16.5-19.7	5.8(1)
E213157	1 x 3.0 kW	200-240	1	2+G	2.2-3.1	NEMA 6-15P(3)	10.9-13.0	9.7(1)
UNIVERSAL VOLTAGE OPTIONS								
E213172	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P(3)	14.7	4.4(1)
Optional(2)	2 x 1.7 kW	120/208-240	1	3+G	3.5	L1 / L2 / N+G	14.7	8.7(1)
E213173	1 x 2.3 kW	120	1	2+G	2.4	NEMA 5-20P(3)	19.7	5.8(1)
Optional(2)	2 x 2.3 kW	120/208-240	1	3+G	4.7	L1 / L2 / N+G	19.7	11.0(1)

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet. 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

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
3.0 Liter SETUP					
Product	26 1/4"	11 3/4"	20 3/8"	29 lbs	55 lbs
Shipping	30"	17"	22"	41 lbs	–
1.0 Gallon SETUP					
Product	27 3/4"	11 3/4"	20 3/8"	29 lbs	55 lbs
Shipping	30"	17"	22"	41 lbs	–

CBS-2132XTS Twin 3.0L/1.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E213251	2 x 2.3 kW	200-240	1	2+G	3.3-4.7	Terminal Block	16.5-19.7	11.5(1)
E213252	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Terminal Block	21.3-25.5	14.0(1)

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 3 liters per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	11/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
3.0 LITER SETUP					
Product	26 1/4"	19 3/4"	20 3/8"	47lbs	92 lbs
Shipping	30"	23"	25"	55 lbs	–
1.0 GALLON SETUP					
Product	27 3/4"	19 3/4"	20 3/8"	47 lbs	92 lbs
Shipping	30"	23"	25"	55 lbs	–

Comes with 2.5" legs for 1.0 gallon setup and 1" legs for 3.0L airpot set up

Accessories

2 Station Airpot Rack with Drip Tray	A034
3 Station Airpot Rack with Drip Tray	A035
Single Serving Station for L4S-10 (S4S-10-1)	A147
Twin Serving Station for L4S-10 (S4S-10-2)	A148
Triple Serving Station for L4S-10 (S4S-10-3)	A149
Airpot Hot Tea Infuser	A112
Drip Tray - Square	A137
Brew Basket Clips for Stainless Steel Brew Basket Each	1003.00072.00 (4 Per Basket Needed)

Brew Baskets

13" x 5" Stainless Steel	B003218B1
13" x 5" Stainless Steel Tea Basket with Green Handle	B003110G1
13" x 5" Plastic with Brown Insert	B014218BN2

13" x 5"
Stainless Steel

13" x 5"
Plastic w/ Brown Insert

Paper Coffee Filters

13" x 5" (500 / Case)	F002

Water Filtration

See page 55

CBS-2141XTS & CBS-2142XTS
1.0 GALLON COFFEE BREWERS

CBS-2141XTS
Shown with one 1.0 Gallon L4D-10 LUXUS® Thermal Dispenser

CBS-2142XTS
Shown with two 1.0 Gallon L4D-10 LUXUS® Thermal Dispensers

CBS-2141XTS/CBS-2142XTS FEATURES AND BENEFITS

- 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 touch screen 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 per side.
- 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® L4D series portable dispensers and L4S 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.

CUPS PER HOUR

CBS-2141XTS

PER 1 GALLON

184	123	92	74
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-2142XTS

PER 2 GALLON

224	149	112	90
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D451
1.0 Gallon LUXUS® Thermal Server (L4S-10)
Used with S4S Serving Stations
(See page 50)

D448
1.0 Gallon LUXUS® Thermal Dispenser

CBS-2141XTS Single 1.0 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
UNIVERSAL VOLTAGE OPTIONS								
E214171 Optional[2]	1 x 1.5 kW 2 x 1.5 kW	120 120/208-240	1 1	2+G 3+G	1.6 3.1	NEMA 5-15P[3] L1 / L2 / N+G	13.0 13.0	3.9[1] 5.8[1]
E214172 Optional[2]	1 x 1.7 kW 2 x 1.7 kW	120 120/208-240	1 1	2+G 3+G	1.8 3.5	NEMA 5-15P[3] L1 / L2 / N+G	14.7 14.7	4.4[1] 8.7[1]
E214173 Optional[2]	1 x 2.3 kW 2 x 2.3 kW	120 120/208-240	1 1	2+G 3+G	2.4 4.7	NEMA 5-20P[3] L1 / L2 / N+G	19.7 19.7	5.8[1] 11.0[1]

(1) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon 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

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	34 3/8"	11 3/4"	20 3/8"	29 lbs	55 lbs
Shipping	35"	17"	22"	50 lbs	–

CBS-2142XTS Twin 1.0 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E214251	2 x 3.0 kW	200-240	1	2+G	4.2-6.1	Terminal Block	21.3-25.5	14.0[1]

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

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	34 3/8"	19 3/4"	20 3/8"	47 lbs	92 lbs
Shipping	35"	22"	24"	66 lbs	–

Accessories

Single Serving Station for L4S-10 (S4S-10-1)	A147
Twin Serving Station for L4S-10 (S4S-10-2)	A148
Triple Serving Station for L4S-10 (S4S-10-3)	A149
1.0 Gallon Hot Tea Infuser	A113
Drip Tray - Square	A137
Brew Basket Clips for Stainless Steel Brew Basket	1003.00072.00

Brew Baskets

13" x 5" Stainless Steel	B003218B1
13" x 5" Stainless Steel Tea Basket with Green Handle	B003110G1
13" x 5" Plastic with Brown Insert	B014218BN2

13" x 5"
Stainless Steel

13" x 5"
Plastic w/ Brown Insert

Paper Coffee Filters

13" x 5" (500 / Case)	F002

Water Filtration

See page 55

CBS-2151XTS, CBS-2152XTS & CBS-2152XTS-2G
1.5 & 2.0 GALLON COFFEE BREWERS

CBS-2151XTS
Shown with one 1.5 Gallon L4D-15 LUXUS® Thermal Dispenser

CBS-2152XTS
Shown with two 1.5 Gallon L4D-15 LUXUS® Thermal Dispensers

CBS-2152XTS-2G
Shown with two 2.0 Gallon L4D-20 LUXUS® Thermal Dispensers

CBS-2151XTS/CBS-2152XTS/CBS-2152XTS-2G FEATURES AND BENEFITS INFORMATION

- 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 touch screen 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 per side.
- The 1.5 gallon 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® L4D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)

CUPS PER HOUR

CBS-2151XTS
PER 1.5 GALLON

248	165	124	99
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-2152XTS
PER TWO 1.5 GALLON

614	410	307	246
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-2152XTS-2G
PER TWO 2 GALLON

614	410	307	246
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D452
1.5 Gallon LUXUS® Thermal Server (L4S-15)
Use with S4S Serving Stations (See page 50)

D449
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)

D009
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)

D453
2.0 Gallon LUXUS® Portable Thermal Dispenser (L4S-20)
Use with S4S Serving Stations (See page 50)

D450
2.0 Gallon LUXUS® Portable Thermal Dispenser (L4D-20)

CBS-2151XTS Single 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E215151	2 x 3.0 kW	200-240	1	2+G	4.7-6.1	Terminal Block	22.1-25.5	11.5(1)

WATER

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

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	36 3/4"	12 3/4"	22 3/4"	53 lbs	106 lbs
Shipping	37"	18"	24"	63 lbs	–

CBS-2152XTS Twin 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

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

(1) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1.5 gallons per batch.
(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	36 3/4"	21 3/4	22 3/4"	77 lbs	174 lbs
Shipping	37"	24"	27"	97 lbs	–

CBS-2152XTS-2G Twin 2.0 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E215351	2 x 3.0 kW 3 x 3.0 kW	208-240 208-240	1(2) 3	2+G 3+G	4.6-6.1 6.9-9.1	Terminal Block Terminal Block	22.4-25.8 19.5-22.5	15.3(1) 22.5(1)
E215352	2 x 5.0 kW 3 x 5.0 kW	208-240 208-240	1(2) 3	2+G 3+G	7.6-10.1 11.4-15.1	Terminal Block Terminal Block	36.9-42.5 32.0-36.9	25.3(1) 38.3(1

(1) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1.5 gallons per batch.
(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	38 7/8"	21 3/4"	22 3/4"	82 lbs	180 lbs
Shipping	37"	27"	22"	96 lbs	–

Accessories

9" Airpot Brewing Stand for 1.5 Gallon Brewers	**A010**	1.0/1.5 Gallon Hot Tea Infuser	**A113**
Identifier Plates for TPD-15, Acrylic	**A069**	Drip Tray - Square	A137
Single Serving Station for L4S-15 (S4S-15/20-1)	**A150**	Brew Basket Clips for Stainless Steel Brew Basket Each	**1009.00003.00** (4 Per Basket Needed)
Twin Serving Station for L4S-15 (S4S-15/20-2)	**A151**		
Triple Serving Station for L4S-15 (S4S-15/20-3)	**A152**		

Brew Baskets

16" x 6" Stainless Steel with Black Handle	B001280B1
16" x 6" Stainless Steel with Clips with Black Handle	B002280B1C
16" x 6" Plastic with Brown Insert	B015280BN2
16" x 6" Stainless Steel Tea Basket with Green Handle	B001110G1

16" x 6" Stainless Steel

16" x 6" Plastic w Brown Insert

Paper Coffee Filters

15" x 5.5" (500 / Case)	F001

Water Filtration

See page 55

CBS-2161XTS & CBS-2162XTS
3.0 GALLON COFFEE BREWERS

CBS-2161XTS

Shown with one 3.0 Gallon TPD-30 LUXUS® Thermal Dispenser

CBS-2162XTS

Shown with two 3.0 Gallon TPD-30 LUXUS® Thermal Dispensers

CBS-2161XTS/CBS-2162XTS FEATURES AND BENEFITS

- 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 touch screen 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 per side.
- The 3.0 gallon 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).

CUPS PER HOUR

CBS-2161XTS

PER 3 GALLON

480	320	240	192
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-2162XTS

PER TWO 3 GALLON

960	640	480	384
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D012
3.0 Gallon LUXUS®
Thermal Dispenser (TPD-30)

CBS-2161XTS Single 3.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E216151[2] Optional[3]	3 x 3.0 kW 2 x 3.0 kW	200-240 200-240	3 1	3+G 2+G	6.4-9.1 4.6-6.1	Terminal Block Terminal Block	18.6-22.5 21.2-25.8	16.4-23.4[1] 11.8-15.7[1]
E216152[2] Optional[3]	3 x 4.0 kW 2 x 4.0 kW	200-240 200-240	3 1	3+G 2+G	8.4-12.1 6.1-8.1	Terminal Block Terminal Block	24.7-28.9 28.1-33.8	21.6-30.0[1] 15.6-20.8[1]
E216171	3 x 4.0 kW	480	3	3+G	12.1	Terminal Block	14.9	27.0[1]

(1) Based on standard factory settings: 6.0 minute brew time; 0% pre wet; 200°F water. 3 gallons 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

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	41 1/4"	17 7/8"	22 1/2"	88 lbs	160 lbs
Shipping	39"	23"	28"	97 lbs	–

CBS-2162XTS Twin 3.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
E216251	3 x 3.0 kW	200-240	3	3+G	6.4-9.1	Terminal Block	18.6-22.5	16.4-23.4[1]
E216252	6 x 3.0 kW	200-240	3	3+G	12.6-18.1	Terminal Block	36.4-43.7	32.4-46.5[1]
E216253	3 x 4.0 kW	200-240	3	3+G	8.4-12.1	Terminal Block	24.7-28.9	21.6-28.9[1]
E216254	6 x 4.0 kW	200-240	3	3+G	16.8-24.1	Terminal Block	48.4-58.1	43.1-60.0[1]
E216272	6 x 3.0 kW	440-480	3	3+G	13.6-18.1	Terminal Block	19.4-22.2	33.2-44.0[1]
E216271	6 x 4.0 kW	440-480	3	3+G	20.3-24.1	Terminal Block	26.6-29.4	52.2-60.0[1]

(1) Based on standard factory settings: 6.5 minute brew time; 0% pre wet; 200°F water 3 gallons per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	41 1/4"	32"	22 1/2"	130 lbs	266 lbs
Shipping	39"	37"	29"	140 lbs	–

Accessories

Identifier Plates for TPD-30, Acrylic	**A069**
Drip Tray - Square	**A137**
Brew Basket Clips for Stainless Steel (set of 2, 1 set per basket needed)	**1000.00053.00**

Brew Baskets

21" x 7" Stainless Steel	**B00828004**
21" x 7" Stainless Steel with Clips	**B00828002**

21" x 7"
Stainless Steel Basket

Paper Coffee Filters

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

Water Filtration

See page 55

HANDLE OPERATED BREWERS

The CBS-5000 and 6000 Series were 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-volume of single batch coffee all day long.

CBS-51H

CBS-61H

CBS-52H

CBS-62H

ONLY FROM FETCO

STANDARD FEATURES:

- Reliable Analogue Brewer
- Handle Operation – Turn the handle to start the brew cycle
- Intermittent Spray Over – Patented feature controls the coffee steeping process
- Half Batch Option or Switch
- Brew Basket Locks
- Stainless Steel Brew Baskets
- Manual Hot Water Faucet

Handle operation- a quick start!

Simply pull the handle down to activate a brew cycle and in minutes your perfectly brewed coffee is ready to serve.

Manual water faucet

Safely dispense hot water away from steam and brew basket

Set it and forget it

Program your recipe once and this brewer delivers consistent and repeatable results.

CBS-51H-15, CBS-52H-15 & CBS-52H-20
1.5 & 2.0 GALLON COFFEE BREWER

CBS-51H-15
Shown with one 1.5 Gallon TPD-15 LUXUS® Thermal Dispenser

CBS-52H15
Shown with two 1.5 Gallon L4D-15 LUXUS® Thermal Dispensers

CBS-52H-20
Shown with two 2.0 Gallon L4D-20 LUXUS® Thermal Dispensers

CBS-51H-15/CBS-52H-15/ CBS-52H-20 FEATURES AND BENEFITS

- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- 1.5 gallon 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® L4D series dispensers or try the ultra durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities (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.

CUPS PER HOUR

CBS-51H
PER 1.5 GALLON

238	159	119	95
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-52H
PER TWO 1.5 GALLON

475	317	238	190
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-52H-20
PER TWO 2 GALLON

475	317	238	190
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D452
1.5 Gallon LUXUS® Thermal Server (L4S-15)
Use with S4S Serving Stations (See page 50)

D449
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)

D009
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)

D453
2.0 Gallon LUXUS® Thermal Server (L4S-20)
Use with S4S Serving Stations (See page 50)

D450
2.0 Gallon LUXUS® Thermal Dispenser (L4D-20)

CBS-51H-15 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
C51016	1 x 1.8 kW	120	1	2+G	1.9	Terminal Block	15.8	4.5(1)
C51026	1 x 3.0 kW	120/208-240	1	3+G	2.3-3.1	Terminal Block	11.2-12.9	6.0(1)
C51036	1 x 4.0 kW	120/208-240	1	3+G	3.1-4.1	Terminal Block	14.8-17.1	7.5-10.5(1)
C51046	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	10.5-15.0(1)
C51056	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-19.5(1)

WATER

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water.

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	36"	12"	16"	55 lbs	86 lbs
Shipping	35"	14"	23"	66 lbs	–

CBS-52H-15 Twin 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
C52016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	10.5-15.0(1)
C52026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-19.5(1)
C52036	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	16.5-22.5(1)
C52046	3 x 4.0 kW	120/208-240	3	4+G	9.2-12.1	Terminal Block	25.6-29.6	22.5-30.0(1)
C52186	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	22.5-30.0(1)

WATER

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

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	36"	21"	16"	82 lbs	145 lbs
Shipping	35"	23"	23"	100 lbs	–

CBS-52H-20 Twin 2.0 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
C53016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	14.0-20.0(1)
C53026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	20.0-26.0(1)
C53036	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.4-22.4	22.0-30.0(1)
C53046	3 x 4.0 kW	120/208-240	3	4+G	9.2-12.1	Terminal Block	25.6-29.6	30.0-40.0(1)
C53186	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	34.0-40.0(1)

WATER

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water. 2 gallons per batch.

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	39 1/2"	21"	16"	87 lbs	150 lbs
Shipping	38"	23"	24"	100 lbs	–

Accessories

Identifier Plates for TPD-15, Acrylic	A069	Triple Serving Station for L4S-15 (S4S-15/20-3)	A152
Single Serving Station for L4S-15 (S4S-15/20-1)	A150	1.0/1.5 Gallon Hot Tea Infuser	A113
Twin Serving Station for L4S-15 (S4S-15/20-2)	A151	9" Airpot Brewing Stand for 1.5 gallon brewers	A010
		Drip Tray - Square	A137

Brew Baskets

16" x 6" Stainless Steel	B001280B1
16" x 6" Stainless Steel with Clips	B002280B1

16" x 6"
Stainless Steel

Paper Coffee Filters

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

Water Filtration

See page 55

CBS-61H & CBS-62H
3.0 GALLON COFFEE BREWERS

CBS-61H
Shown with one 3.0 Gallon TPD-30 LUXUS®
Thermal Dispenser

CBS-62H
Shown with two 3.0 Gallon TPD-30 LUXUS®
Thermal Dispensers

CBS-61H/CBS-62H FEATURES AND BENEFITS

- 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 3.0 gallon 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.

CUPS PER HOUR

CBS-61H

PER 3 GALLON

475	317	238	190
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-62H

PER TWO 3 GALLON

864	576	432	346
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D012
3.0 Gallon LUXUS®
Thermal Dispenser (TPD-30)

CBS-61H Single 3.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C61016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	12.0-15.0(1)
C61026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-21.0(1)
C61036	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	18.0-21.0(1)
C61046	3 x 4.0 kW	120/208-240	3	4+G	9.2-12.1	Terminal Block	25.6-29.6	21.0-27.0(1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	39 3/4"	21 1/2"	21 3/8"	111 lbs	177 lbs
Shipping	38"	24"	23"	115 lbs	–

CBS-62H Twin 3.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C62016	3 x 3.0 kW	120/208-240	1	3+G	6.9-9.1	Terminal Block	32.9-37.9	18.0-21.0(1)
C62026	3 x 4.0 kW	120/208-240	1	3+G	9.1-12.1	Terminal Block	43.7-50.4	21.0-30.0(1)
C62036	3 x 3.0 kW	120/208-240	3	4+G	6.9-9.1	Terminal Block	19.4-22.4	18.0-24.0(1)
C62046	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	21.0-30.0(1)
C62056	6 x 3.0 kW	120/208-240	3	4+G	13.6-18.1	Terminal Block	38.2-44.0	33.0-45.0(1)
C62066	6 x 4.0 kW	120/208-240	3	4+G	18.1-24.1	Terminal Block	50.7-58.5	45.0-54.0(1)
C62146	6 x 3.0 kW	440-480	3	3+G	15.4-18.1	Terminal Block	20.2-22.0	39.0-45.0(1)
C62166	6 x 4.0 kW	440-480	3	3+G	20.4-24.1	Terminal Block	26.8-29.2	45.0-54.0(1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water. 3 gallons per batch.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	39 3/4"	35 1/2"	21 1/2"	195 lbs	311.2 lbs
Shipping	38"	37"	24"	197 lbs	–

Accessories

Identifier Plates for TPD-30, Acrylic	**A069**
Brew Basket Clips for Stainless Steel Brew Basket	**1003.00053.00**

Brew Baskets

21" x 7" Stainless Steel	**B00828004**
21" x 7" Stainless Steel w. Clips	**B00828002**
18" x 7 1/2" Stainless Steel Half Batch	**B00828003**

21" x 7"
Stainless Steel Basket

18" x 7 1/2"
Stainless Steel Basket

Paper Coffee Filters

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

Water Filtration

See page 55

HIGH VOLUME COFFEE BREWING SYSTEM

FETCO® is the category expert and the ONLY manufacturer of ultra high-volume (6-24 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.

ONLY FROM FETCO

CBS-71A

CBS-71AC

HIGH VOLUME BREWING SYSTEM

STANDARD FEATURES:

- Mobile or Stationary Designs
- High Volume - Brew and Hold 6-24 Gallons of Coffee
- Slide-Out Brew Basket Drawer
- Steam Control Brew Compartments Virtually Eliminate the Need for External Ventilation
- Multiple Power Options

Set it and forget it

Once your recipe parameters are programmed in, this brewer delivers consistent and repeatable results.

Steam Control

Efficient steam containing brew compartments virtually eliminate the need for external ventilation making this system extremely adaptable to any food service environment.

Expand Your Service

Configure 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.

CBS-71A & CBS-72A
6.0 GALLON COFFEE BREWERS

CBS-71A
Shown with one 6.0 Gallon LBD-6 LUXUS® Thermal Dispenser

CBS-72A
Shown with two 6.0 Gallon LBD-6 LUXUS® Thermal Dispensers

CBS-71A/CBS-72A FEATURES AND BENEFITS

- FETCO® is the category expert and the only manufacturer of ultra-high-volume (6-24 gallon) portable coffee brewing systems.
- 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.
- Brew directly into the 6.0 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.
- Configured for stationary dispensing, this brewer can be mounted to existing counter tops or to an optional stainless counter system (CTR-71) (sold separately).

CUPS PER HOUR

CBS-71A

PER 6 GALLON

480	320	240	192
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-72A

PER TWO 6 GALLON

960	640	480	384
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D019
6.0 Gallon Mobile LUXUS® Thermal Dispenser (LBD-6)

CBS-71A Single Stationary Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C71017	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	18.0-24.0(1)
C71027	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	36.0(1)
C71037	3 x 10.0 kW	440-480	3	3+G(2)	20.8-30.0	Terminal Block	30.1-36.1	36.0(1)

(1) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.
(2) Plus power cord for control, 120 VAC.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	48 1/2"	18"	37"	239 lbs	390 lbs
Shipping	55"	48"	42"	313 lbs	–

CBS-72A Twin Stationary Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C72017(1)	2 x (3x5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	24.0-36.0(4)
C72027(2)	2 x (3x5.0) kW	120/208-240	3	4+G	23.0-30.2	Terminal Block	63.8-73.6	36.0-42.0(4)
C72037(1)	2 x (3x10.0) kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	54.0-60.0(4)
C72047(1)	2 x (3x10.0) kW	440-480(3)	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	60.0(4)
C72057(2)	2 x (3x10.0) kW	440-480(3)	3	3+G	41.7-60.0	Terminal Block	60.1-72.2	60.0(4)

(1) With power management.
(2) Without power management.
(3) Plus power cord for control, 120 VAC.
(4) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	48 1/2"	36"	37"	420 lbs	720 lbs
Shipping	55"	48"	42"	659 lbs	–

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

Paper Coffee Filters

23" x 9" (500 Per Case)	F006

Water Filtration

See page 55

CBS-71AC & CBS-72AC
6.0 GALLON COFFEE BREWERS

CBS-71AC
Shown with one 6.0 Gallon LBD-6C LUXUS® Thermal Dispenser

CBS-72AC
Shown with two 6.0 Gallon LBD-6C LUXUS® Thermal Dispensers

CBS-71AC/CBS-72AC FEATURES AND BENEFITS

- 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 (6-24 gallon) portable coffee brewing systems.
- Brew directly into several high capacity LUXUS® thermal dispensers (6, 18, 24 gallon – sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.

CUPS PER HOUR

CBS-71AC

PER 6 GALLON

480	320	240	192
8oz	12oz	16oz	20oz

Based on maximum power setting.

CBS-72AC

PER TWO 6 GALLON

960	640	480	384
8oz	12oz	16oz	20oz

Based on maximum power setting.

DISPENSER GUIDE

D020
6.0 Gallon Mobile LUXUS® Thermal Dispenser (LBD-6C)

D021
18.0 Gallon Mobile LUXUS® Thermal Dispenser (LBD-18)
(Shown with TPD-30 sold separately)

D022
24.0 Gallon Mobile LUXUS® Thermal Dispenser (LBD-24)

CBS-71AC Single Mobile Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C71018	3 x 5.0 kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	18.0-24.0(1)
C71028	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	36.0(1)
C71038	3 x 10.0 kW	440-480	3	3+G(2)	20.8-30.0	Terminal Block	30.1-36.1	36.0(1)

(1) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.
(2) Plus power cord for control, 120 VAC.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	78 1/2"	18"	32 1/4"	261 lbs	412 lbs
Shipping	55"	48"	42"	313 lbs	–

CBS-72AC Twin Mobile Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C72018(1)	2 x (3x5.0) kW	120/208-240	3	4+G	11.5-15.1	Terminal Block	31.9-36.8	24.0-36.0(4)
C72028(2)	2 x (3x5.0) kW	120/208-240	3	4+G	23.0-30.2	Terminal Block	63.8-73.6	36.0-42.0(4)
C72038(1)	2 x (3x10.0) kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	54.0-60.0(4)
C72048(1)	2 x (3x10.0) kW	440-480(3)	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	60.0(4)
C72058(2)	2 x (3x10.0) kW	440-480(3	3	3+G	41.7-60.0	Terminal Block	60.1-72.2	60.0(4)

(1) With power management.
(2) Without power management.
(3) Plus power cord for control, 120 VAC.
(4) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	78 1/8"	36"	32 1/4"	564 lbs	864 lbs
Shipping*	55"	48"	42"	669 lbs	–

*Shipped on two pallets

Accessories

Gravity Jug Fill Hose for LBD-6C & LBD-18	A037
Identifier Plates for TPD-30, Acrylic	A069

OPTIONS

Add Step-Down Voltage Transformer	Z040

Paper Coffee Filters

23" x 9" (500 Per Case)	F006

Water Filtration

See page 55

IP44 MARITIME COFFEE BREWING & HOT WATER SYSTEMS

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.

ONLY FROM FETCO

STANDARD FEATURES:

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.

Power Management

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

Stationary Design

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

IP44-52H-15 Twin 1.5 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C52246MIP	2 x 2.8 kW	220-240	1	2+G	4.8-5.7	Terminal Block	21.8-23.8	10.5-13.5(1)
C52206MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	15.0(1)
C52196MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	19.5-22.5(1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	36 5/8"	21 7/8"	20 1/2"	82 lbs	145 lbs
Shipping	35"	22"	27"	97 lbs	–

IP44-52H-20 Twin 2.0 Gallon Coffee Brewer

ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C53216MIP	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-25.4	14.0(1)
C53206MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	18.0(1)
C53226MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	26.0(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	30.0(1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	39 1/4"	21 7/8"	20 1/2"	87 lbs	150 lbs
Shipping	38"	22"	27"	98 lbs	–

CUPS PER HOUR

IP44-52H-15

PER TWO 1.5 GALLON

8oz	12oz	16oz	20oz
475	317	238	190

Based on maximum power setting.

IP44-52H-20

PER TWO 2.0 GALLON

8oz	12oz	16oz	20oz
475	317	238	190

Based on maximum power setting.

Dispenser Guide

D452
1.5 Gallon LUXUS® Thermal Server (L4S-15)
Use with S4S Serving Stations (See page 50)

D449
1.5 Gallon LUXUS® Thermal Dispenser (L4D-15)

D009
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)

D453
2.0 Gallon LUXUS®
Thermal Server (L4S-20)
Use with S4S Serving Stations (See page 50)

D450
2.0 Gallon LUXUS® Thermal Dispenser (L4D-20)

Accessories

Bolt Down Stationary Ring for TPD-15 Dispensers (MSR-15)	**A029**
Identifier Plates for TPD-15, Acrylic	**A069**
Single Serving Station for L4S-15 (S4S-15/20-1)	**A150**
Twin Serving Station for L4S-15 (S4S-15/20-2)	**A151**
Triple Serving Station for L4S-15 (S4S-15/20-3)	**A152**
Drip Tray - Square	**A137**

Paper Coffee Filters

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

Options

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

Water Filtration

See page 55

IP44-62H-30 Twin 3.0 Gallon Coffee Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
C62206MIP	3 x 3.0 kW	220-240	3	3+G	7.8-9.1	Terminal Block	20.5-22.4	9.0-12.0(1)
C62196MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	13.5-15.0(1)
C62216MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	22.5-24.0(1)
C62186MIP	6 x 4.0 kW	440-480	3	3+G	20.1-24.1	Terminal Block	26.8-29.2	25.5-27.0(1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	40 5/8"	35 1/2"	22 7/8"	197 lbs	313.2 lbs
Shipping	43"	37"	24"	199 lbs	–

CUPS PER HOUR

IP44-62-30

PER TWO 3 GALLON

8oz	12oz	16oz	20oz
864	576	432	346

Based on maximum power setting.

Dispenser Guide

D012
3.0 Gallon LUXUS® Thermal Dispenser (TPD-30)

Accessories

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

Options

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

Paper Coffee Filters

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

Water Filtration

See page 55

IP44-HWB-5 5.0 Gallon Hot Water Dispenser

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H05041MIP	3.0 kW	220-240	1	2+G	2.6-3.1	Terminal Block	11.8-12.9	6.0-7.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	29 5/8"	10 1/8"	23 5/8"	47 lbs	85 lbs
Shipping	31"	11"	26"	57 lbs	–

IP44-HWB-10 10.0 Gallon Hot Water Dispenser

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H10031MIP	2 x 3.0 kW	220-240	3	3+G	5.1-6.1	Terminal Block	11.8-12.9	13.0-15.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	29 5/8"	16 1/2"	23 5/8"	64 lbs	149 lbs
Shipping	31"	18"	26"	79 lbs	–

CUPS PER HOUR

IP44-HWB-5

PER 5 GALLON

112	75	56	45
8oz	12oz	16oz	20oz

Based on maximum power setting.

IP44-HWB-10

PER 10 GALLON

240	160	120	96
8oz	12oz	16oz	20oz

Based on maximum power setting.

Accessories

Drip Tray - Square **A137**

Water Filtration

See page 55

XTS™ SERIES TEA & SWEET TEA BREWERS

XTS EXTRACTOR TOUCHSCREEN

Iced tea brewer with rotating basket brews iced tea, iced coffee, sweet tea (with liquid pump configuration) and hot coffee

STANDARD FEATURES:

- Touch screen
- Rotating Plastic Brew Basket
- Liquid Sweetener Pump Option
- SD Card Slot For Software Updates And Uploading/Downloading Custom Recipes
- Cascading Spray Dome
- Dual Dilution

Iced Tea

Sweet Tea
(with liquid pump configuration)

Hot Tea

Hot Coffee

Iced Coffee

Hot Coffee Dispensing Options:

Brew directly into the 1.0 Gallon Airpots with the adjustable height Universal TBS Shelf (all sold separately).

Brew directly into the 1.0 Gallon L4S-10 Server with the adjustable height Universal TBS Shelf (both sold separately).

Brew directly into the 1.0 Gallon L4D-10 Dispenser with the adjustable height Universal TBS Flat Base (both sold separately).

TBS-2121XTS™ Twin 3.5 Gallon Tea Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
T212101	1 x 1680 W	120	1	2+G	1.7	NEMA 5-15/5-20P-C (Canada)(2)	14.0	12.0(1)

(1) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water.
(2) Sold with factory cord and plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	20-75 psig	1 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
T212101					
Product	34"	13 1/2"	19 1/2"	35 lbs	44 lbs
Shipping	38"	15"	24"	46 lbs	–

TBS-2121XTS™ Twin 3.5 Gallon Sweet Tea Brewer
ELECTRICAL CONFIGURATION

Configuration Code	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
WITH LIQUID SWEETENER INFUSION PUMP								
T212111	1 x 1680 W	120	1	2+G	1.8	NEMA 5-15/5-20P-C (Canada)	14.5	12.0(1)

(1) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	20-75 psig	1 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
T212111					
Product	34"	13 1/2"	19 1/2"	40 lbs	60 lbs
Shipping	38"	15"	24"	51 lbs	–

CUPS PER HOUR

TBS-2121XTS™

PER TWO 3.5 GALLON

288	192	144	115
8oz	12oz	16oz	20oz

Based on maximum power setting.

Accessories

Universal TBS Shelf and Brew Basket Kit (Includes shelf and mounting hardware)	Z071
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

Iced & Sweet Tea Dispenser Guide

D064
3.5 Gallon Iced Tea Dispenser (ITD-2135)

D064W112
3.5 Gallon Iced Tea Dispenser (ITD-2135) with Iced Tea Color Graphic*

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

Paper Filters

15" x 5.5" (500 / Case) F001

Water Filtration

See page 55

PORTION CONTROLLED COFFEE GRINDERS

STANDARD FEATURES:

- Slicing Discs For Uniform Grind Profiles
- Portion Control – Program Buttons For Batch Size Needed
- Securely Holds Brew Baskets For V+, XTS And 5000 Series Under The Chute During Grinding
- For Larger Models, Grind Directly Into the Paper Filter

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.

Control Panel

Programmable and serviceable from the front.

Dual Hopper Series

Allow operators to change coffee bean selection without spilling or the cost of additional grinders.

Grinder Platform

Holds all FETCO® V+, XTS™ and 5000 series brew baskets. Grind directly into paper filter for larger models.

Single Hopper Series

Generous 15-pound capacity, which means less time filling it.

GR 1.2

GR 1.3

GR 1.2 / 1.3 SINGLE HOPPER GRINDERS
ELECTRICAL CONFIGURATION

Configuration Code	Motor Power	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)
G01012 / G01013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P(1)	5.7	15 lbs	18 oz/ min

(1) Sold with factory cord and plug.

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	28 1/2"	9 1/4"	11 1/2"	50 lbs	–
Shipping	31"	12"	19"	65 lbs	–

GR 2.2

GR 2.3

GR 2.2 / 2.3 DUAL HOPPER GRINDERS
ELECTRICAL CONFIGURATION

Configuration Code	Motor Power	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)
G02012 / G02013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P(1)	5.7	5 lbs	18 oz./ min

(1) Sold with factory cord and plug.

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	28 1/2"	9 1/4"	11 1/2"	50 lbs	–
Shipping	31"	12"	19"	65 lbs	–

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 (Mounts directly to either side of grinder)	**A118**

HOT WATER DISPENSERS

HOT WATER DISPENSERS

SINGLE SERVE

The 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.

HWD-2102

HWD-2105

HWD-2110

SINGLE TEMPERATURE (2, 5, AND 10 GALLON)

STANDARD FEATURES:

- High Resolution Display
- Touch Dispensing
- Soft Silicone Tap
- Drip Tray With Float Indicator
- SD Card Slot

HWD-2105 TOD

HWD-2110 TOD

TEMPERATURE ON DEMAND (5 AND 10 GALLON)

STANDARD FEATURES:

- 4 Programmable Temperatures
- High Resolution Display
- Touch Dispensing
- Soft Silicone Tap
- Drip Tray With Float Indicator
- SD Card Slot

HOT WATER DISPENSERS

PULL FAUCET

The HWB-2100 series combines the simplicity of a traditional style pull faucet with the modern convenience of a touch screen interface. The touch screen 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.

HWB-2105 HWB-2110

TOUCHSCREEN (5 AND 10 GALLON)

STANDARD FEATURES:

- Touch screen Interface
- Easy Access To Temperature Controls, Metrics And Diagnostics
- Manual Handle
- Energy Efficient
- SD Card Slot

HWB-15 HWB-25

HIGH VOLUME (15 AND 25 GALLON)

STANDARD FEATURES:

- Traditional Design
- Durable Construction
- Controlled Refill for Continuous Supply of Hot Water
- Protective Faucet Guard
- Interior Top and Sides Are Fully Insulated

HWD-2102 SINGLE TEMPERATURE 2.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H210210	1 x 1.44 kW	100-120	1	2+G	1.5	NEMA 5-15P(2)	12.5	3.6(1)
H210220	1 x 2.1 kW	100-120	1	2+G	2.2	NEMA 5-20P(2)	18.3	5.4(1)
H210230	1 x 3.2 kW	200-240	1	2+G	3.3	NEMA 6-15P(2)	13.8	8.2(1)

Portion size can be controlled by dispense time. Range: 4-40 seconds. Maximum single dispense is 1570cc / 53 ounces in 40 seconds (maximum dispense time). Temperature ranges selectable from 122°-207°F / 50°-97°C.
(1) Flow rate based on 55°F / 13°C water main supply temperature and dispensing from "READY" light ON. (2) Sold with factory cord and plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	40-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	19 1/32"	8"	16 1/8"	19 lbs	36 lbs
Shipping	26"	13"	17"	25 lbs	–

HWD-2105 SINGLE TEMPERATURE 5.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H210511	1 x 1.44 kW	120	1	2+G	1.5	NEMA 5-15P(2)	12.0	4.0(1)
H210521	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-20P(2)	17.5	5.7(1)
H210531	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P(2)	11.2-13.3	6.0-8.7(1)

Temperature ranges selectable from 158°-203°F / 70°-95°C based on 207°F / 97°C hot water tank temperature. Temperature displayed in F or C.
(1) Five gallon per hour flow rate based on 65°-70°F / 18°-21°C water main supply temperature at lowest possible power supply current. (2) Sold with factory cord and plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	40-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/2"	9"	18 1/2"	22 lbs	49 lbs
Shipping	30"	14"	19"	33 lbs	–

HWD-2110 SINGLE TEMPERATURE 10 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H211011	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	NEMA 6-30P(2)	17.4-21.0	9.5-13.5(1)

Temperature ranges selectable from 158°-203°F / 70°-95°C based on 207°F / 97°C hot water tank temperature. Temperature displayed in F or C.
(1) Ten gallon per hour flow rate based on 65°-70°F / 18°-21°C water main supply temperature at lowest possible power supply current. (2) Sold with factory cord and plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	40-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/2"	10"	19 1/2"	30 lbs	69 lbs
Shipping	30"	15"	21"	44 lbs	–

HWD-2105 TOD / TEMPERATURE ON DEMAND 5.0 Gallon Hot Water Dispenser

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H210510	1 x 1.44 kW	120	1	2+G	1.5	NEMA 5-15P(2)	12.0	4.0(1)
H210520	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-15P(2)	17.5	5.7(1)
H210530	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P(2)	11.2-13.3	6.0-8.7(1)

Temperature ranges selectable from 158°F-203°F / 70°C-95°C based on 207°F/97°C hot water tank temperature. Four selectable hot water dispense temperatures.
Temperature displayed in F or C.
(1) Five gallon per hour flow rate based on 65°F-70°F / 18°C-21°C water main supply temperature at lowest possible power supply current.
(2) Sold with factory cord and plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	40-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/2"	9"	18 1/2"	22 lbs	49 lbs
Shipping	30"	14"	19"	33 lbs	–

HWD-2110 TOD / TEMPERATURE ON DEMAND 10 Gallon Hot Water Dispenser

ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H211010	1 x 5.0 kW	200-240	1	2+G	3.6-5.1	NEMA 6-30P(2)	17.4-21.0	9.5-13.5(1)

Temperature ranges selectable from 158°-203°F / 70°-95°C based on 207°F / 97°C hot water tank temperature. Four selectable hot water dispense temperatures.
Temperature displayed in F or C.
(1) Ten gallon per hour flow rate based on 65°-70°F / 18°-21°C water main supply temperature at lowest possible power supply current.
(2) Sold with factory cord and water plug.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	40-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/2	10	19 1/2"	30 lbs	69 lbs
Shipping	30"	15"	21"	38 lbs	–

CUPS PER HOUR

HWD-2102

PER 2 GALLON

131	87	66	52
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWD-2105

PER 5 GALLON

139	93	70	56
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWD-2110

PER 10 GALLON

195	130	98	78
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWD-2105 TOD

PER 5 GALLON

139	93	70	56
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWD-2110 TOD

PER 10 GALLON

195	130	98	78
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWB-2105 TOUCHSCREEN 5.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
B210551	1 x 3.0 kW	208-240	1	2+G	3.1	Terminal Block	12.9	5.0(1)
B210552	1 x 4.0 kW	208-240	1	2+G	4.1	Terminal Block	17.1	5.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
1/4" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	31 1/2"	8"	22 1/4"	29 lbs	55 lbs
Shipping	35"	11"	25"	41 lbs	–

HWB-2110 SINGLE TEMPERATURE 10.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
B211051	2 x 3.0 kW	208-240	1	2+G	6.1	Terminal Block	25.4	10.0(1)
B211052	2 x 4.0 kW	208-240	1	2+G	8.1	Terminal Block	33.8	10.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	1 1/2 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	31 1/2"	11"	22 1/4"	47 lbs	92 lbs
Shipping	35"	15"	27"	52 lbs	–

CUPS PER HOUR

HWB-2105

PER 5 GALLON

112	75	56	45
8oz	12oz	16oz	20oz

Based on maximum power setting.

HWB-2110

PER 10 GALLON

240	160	120	96
8oz	12oz	16oz	20oz

Based on maximum power setting.

Accessories

Drip Tray - Square **A137**

Water Filtration

See page 55

HWB-15 15.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H15011	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	11.0-15.0(1)
H15021(2)	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.4-22.4	17.0-22.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	29 5/8"	20 1/8"	27 3/4"	70 lbs	195 lbs
Shipping	33"	24"	28"	105 lbs	–

HWB-25 25.0 Gallon Hot Water Dispenser
ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour
H25011	6 x 3.0 kW	120/208-240	3	4+G	13.8-18.1	Terminal Block	38.2-44.0	34.0-45.0(1)
H25021	6 x 4.0 kW	120/208-240	3	4+G	18.3-24.1	Terminal Block	50.7-58.5	45.0-60.0(1)

(1) Based on standard factory settings: 200°F water.

WATER

Water Inlet	Water Pressure	Minimum Flow Rate
3/8" Male Flare Fitting	20-75 psig	3/4 gpm

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	29 5/8"	28 1/8"	27 3/4"	119 lbs	327 lbs
Shipping	33"	37"	32"	160 lbs	–

CUPS PER HOUR

HWB-15

PER 15 GALLON

8oz	12oz	16oz	20oz
356	237	178	142

Based on maximum power setting.

HWB-25

PER 25 GALLON

8oz	12oz	16oz	20oz
960	640	480	384

Based on maximum power setting.

Accessories

Drip Tray - Square **A137**

Water Filtration

See page 55

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 1.0 gallon dispensers to the ultra high capacity 24 gallon twin station dispenser, FETCO® has a portable, thermal solution for your coffee service needs.

STANDARD FEATURES:

New and Improved L4D Series Dispensers & L4S Series Servers

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 (L4D)

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

Modularity (L4S)

Single, double or triple serving stations (sold separately) so you can customize your hot beverage display. Does not require pre-heating.

TPD Series Dispensers

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.

LBD Series Dispensers

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.

D068 D069

0.5 Gallon Decanters Regular and Decaf
DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	6 4/5"	6 3/8"	9"	0.8 lbs	3.9 lbs
Shipping	7 3/4"	7 1/4"	9 3/4"	1.3 lbs	–

(Sold in packs of 3 or 21 only)

D055

0.5 Gallon Thermal Dispenser
DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	7 1/4"	6 3/4"	9 1/4"	1.9 lbs	6.1 lbs
Shipping	7 3/4"	7 1/4"	8 3/4"	2.3 lbs	–

D037

1.9L SERVER
Tall Tabletop Server
DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	11 1/2"	5 1/4"	6 5/8"	2.1 lbs	6.3 lbs
Shipping	14"	6"	8"	3.0 lbs	–

D041

3.0L Airpot with Pump Lever
DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	14 5/8"	7"	9"	4.6 lbs	11.2 lbs
Shipping	15"	8"	10"	6.0 lbs	–

D063

1.0 Gallon Airpot with Pump Lever
DIMENSIONS

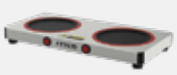
Type	Height	Width	Depth	Weight	Filled Weight
Product	17"	7"	9"	5.0 lbs	13.3 lbs
Shipping	18 1/2"	8"	10"	6.0 lbs	–

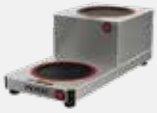
Accessories

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**

Decanter Warmers

Single Level Warmer	**A153**
Dual Level Warmer	**A155**





D451

L4S-10 LUXUS® Thermal Dispenser

1.0 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	13 1/2"	8"	11 1/2"	5.6 lbs	12.4 lbs
Shipping	15"	16"	12"	9.0 lbs	–

D452

L4S-15 LUXUS® Thermal Dispenser

1.5 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	14 3/4"	9"	12 1/2"	7.2 lbs	17.6 lbs
Shipping	16"	17"	13"	10.0 lbs	–

D453

L4S-20 LUXUS® Thermal Dispenser

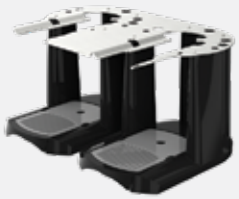
2.0 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	16 1/16"	9"	12 1/2"	8.3 lbs	25.0 lbs
Shipping	21"	17"	13"	12.0 lbs	–

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

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



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

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

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

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

D448

L4D-10 LUXUS® Thermal Dispenser

1.0 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	21 3/4"	8"	12 1/2"	8.0 lbs	15.9 lbs
Shipping	23"	16"	13"	12.0 lbs	–

D449

L4D-15 LUXUS® Thermal Dispenser

1.5 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	23"	9"	13 1/4"	10.5 lbs	22.4 lbs
Shipping	25"	17"	13"	14.0 lbs	–

D450

L4D-20 LUXUS® Thermal Dispenser

2.0 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/2"	9"	13 1/4"	11.5 lbs	27.5 lbs
Shipping	27"	17"	13"	16.0 lbs	–

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 (L4D / L4S Dispensers)	**Z053**

Thermal Dispenser Graphic "Wraps"

Application Service for L4D & L4S Series Dispenser Wraps (ea.)	**Z067**
Application Service for TPD Series Dispenser Wraps (ea.)	**Z044**
L4D-10 / L4S-10 Series: Breaking Fresh Grounds™ Graphic	**WRAP-058**
L4D-10 / L4S-10 Series: Steeping Fresh Leaves™ Graphic	**WRAP-060**
L4D-10 / L4S-10 Series: Icing Fresh Coffee™ Graphic	**WRAP-065**
L4D-15 / L4S-15 Series: Plain Black Graphic	**WRAP-049**
L4D-15 / L4S-15 Series: Breaking Fresh Grounds™ Graphic	**WRAP-059**
L4D-15 / L4S-15 Series: Steeping Fresh Leaves™ Graphic	**WRAP-061**
L4D-15 / L4S-15 Series: Icing Fresh Coffee™ Graphic	**WRAP-066**
L4D-20 Series: Plain Black Graphic	**WRAP-082**
TPD-15 Series: Plain Black Graphic	**WRAP-017**

Shown with Steeping Fresh Leaves Graphic

Shown with Brewing Fresh Coffee Graphic

D009

TPD-15 LUXUS® Portable Thermal Dispenser

1.5 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	24 1/8"	9 5/16"	13 7/8"	12.8 lbs	26 lbs
Shipping	26"	10"	14"	15 lbs	–

D012

TPD-30 LUXUS® Portable Thermal Dispenser

3.0 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	25 1/2"	11"	15 1/2"	18.1 lbs	43 lbs
Shipping	28"	16"	14"	21 lbs	–

D064W112 D064

ITD-2135 Iced Tea Dispenser

3.5 Gallon

DIMENSIONS

Type	Height	Width	Depth	Weight	Filled Weight
Product	21 1/2"	6 3/4"	16 3/4"	9 lbs	34 lbs
Shipping	22"	7"	17"	10.5 lbs	–

Accessories

Drip Tray - Square **A137**

D019

LBD-6 LUXUS® Thermal Dispenser

6.0 Gallon

Type	Height	Width	Depth	Weight	Filled Weight
Product	16 3/4"	17 1/2"	21 3/4"	40 lbs	90 lbs
Shipping	26"	24"	23"	62 lbs	–

D020

LBD-6C MOBILE LUXUS® Thermal Dispenser

6.0 Gallon

Type	Height	Width	Depth	Weight	Filled Weight
Product	53 1/2"	18"	30"	152 lbs	202 lbs
Shipping	62"	42"	48"	187 lbs	–

D021

LBD-18 MOBILE LUXUS® Thermal Dispenser

18.0 Gallon

Type	Height	Width	Depth	Weight	Filled Weight
Product	53 1/2"	38 3/4"	26 1/4"	222 lbs	378 lbs
Shipping	62"	48"	42"	257 lbs	–

D022

LBD-24 MOBILE LUXUS® Thermal Dispenser

24.0 Gallon

Type	Height	Width	Depth	Weight	Filled Weight
Product	53 1/2"	38 3/4"	26 1/4"	228 lbs	422 lbs
Shipping	62"	48"	42"	263 lbs	–

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**

Brewer	SKU #	Specification	Count	Weight	Shipping Dimensions		
					Height	Width	Depth
ZURICH™ Pourover Series							
CBS-2121-PO/PW	F003	9 3/4 x 4 1/2”	1000	4 lbs	9"	14"	8"
XTS™ Series							
CBS-2131XTS-3L/1G & CBS-2132XTS-3L/1G	F002	13 x 5"	500	5 lbs	13"	9"	9"
CBS-2141XTS & CBS-2142XTS	F002	13 x 5"	500	5 lbs	13"	9"	9"
CBS-2151XTS & CBS-2152XTS	F001	15 x 5 1/2"	500	8 lbs	19"	9"	9"
CBS-2152XTS-2G	F001	15 x 5 1/2"	500	8 lbs	19"	9"	9"
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 51/2"	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 build up 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 makes cartridge replacement virtually effortless
- Durable, corrosion-resistant head includes built-in shut off valve for quick and easy maintenance

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

Accessories (sold separately)

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 shut off valve for easy maintenance
- Four bypass settings allows for different water qualities and product preferences

A039
In-Line System
Weight
6.0 lbs

A075
Replacement Cartridge

A138
In-Line System
Weight
11.0 lbs

A139
Replacement Cartridge

A140
In-Line System
Weight
11.0 lbs

A141
Replacement Cartridge

Water Specification

SKU	Rated Capacity	Working Pressure
A138 / A139	**793 gallons**	**29-116 psi [2-8 bar], non-shock**
A140 / A141	**1,205 gallons**	**29-116 psi [2-8 bar], non-shock**
A039 / A075	**30,000 gallons**	**10-125 psi [0.7-8.6 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 therefore. 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 recission 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.

WARRANTY CONDITIONS & SERVICE

WARRANTY DETAILS:

- Circuit Boards – 3 years parts and 1 year labor
- All other parts – 1 year parts and 1 year labor
- Dispenser Funnels – 1 year
- Electro mechanical parts – 2 years parts and 1 year labor
- Accessories and Dispensers: 1 year parts only (airpot vacuum insulation – 1 year)

WARRANTY FOR MANUFACTURED EQUIPMENT PURCHASED FOR INSTALLATION IN THE U.S. AND CANADA IS AS FOLLOWS:

WARRANTY DOES NOT APPLY UNDER THE FOLLOWING CONDITIONS:

(1) Accident, neglect or abuse (2) Improper installation. Equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes (3) Relocation or reinstallation (4) Any modification to equipment (5) Failure to provide neutral to the electrical connection if the unit requires it (6) Incorrect voltage applied to the unit at any time (7) Improper cleaning procedures (8) water conditions, including, but not limited to, excessive lime and chlorine (9) Faucet seat cups, sight gauge tubes, and sight gauge washers are not covered (10) All warranties are null and void if muriatic or any other form of hydrochloric acid is used for cleaning or deliming. Warranty covers all electrical parts, fittings and tubing, but does not cover installation, adjustments, training, preventative maintenance, cleaning, or improper operation / application.

WARRANTY SERVICE:

Service calls are limited to normal weekday business hours (no weekends or holidays). No more than 2 hours of travel time will be covered per round trip. Reconditioned circuit boards may be used for warranty replacements. Warranty can be denied if repairs are not made by a FETCO® recommended service agent. If the defective parts are not returned or if the parts are found by factory testing to be operational and functional, the warranty claim will be denied.

WARRANTY IS EFFECTIVE AND CONDITIONAL ON THE FOLLOWING:

FETCO® has received timely notification of the claim by phone: 1.800.338.2699, by email: techsupport@fetco.com or mail: FETCO®, 600 Rose Road, Lake Zurich, IL 60047 Attention: Director of Technical Support and; (1) The item has been verified as under warranty and; (2) A Return Authorization Number (RA) has been issued by FETCO® and; (3) Pre-paid shipment of defective item(s) to FETCO® (4) All defective parts must be replaced with genuine FETCO® parts.

The warranty period begins from the day of shipment from FETCO® and warrants that the equipment manufactured by FETCO® will be free from defect in material and craftsmanship existing at the time of manufacturing and appearing within the applicable warranty period. The warranty does not apply to any equipment, component or part not manufactured by FETCO®. The warranty also does not apply to any equipment, components or parts manufactured by FETCO®, in FETCO's judgment, that has been affected by intentional or unintentional misuse, abuse, alteration, damage, casualty, improper installation or operation, improper maintenance, improper repair or extreme conditions.
The Buyer's resolution against FETCO® for the breach of any obligation resulting from the sale of equipment manufactured by FETCO® whether derived from warranty or otherwise shall be limited, at FETCO's sole discretion, as specified herein to repair, replace or refund.

In no circumstances shall FETCO® be liable for any other damages or loss, including, but not limited to, the following: (1) Lost profits (2) Lost sales (3) Loss of use of equipment (4) Expenses for removal or reinstallation (5) Claims from the Buyer's customers (6) Cost of capital (7) Cost of downtime (8) Cost of substitute equipment (9) Facilities or services or any other special, incidental or consequential damages.

FOR SERVICE, WARRANTY OR TECHNICAL ASSISTANCE
CALL 1-800-338-2699 OR EMAIL techsupport@fetco.com

SELECTING THE RIGHT EQUIPMENT

The most important factor in selecting the right equipment is to understand the amount of cups per hour (CPH) your operation is expecting to dispense at each "service station" and match it to the model most capable of effectively producing that volume.

Coffee Brewers

V+ EXTRACTOR® Series

		8 OZ	12 OZ	16 OZ	20 OZ
CBS-1131 V+	Single Station 3L to 1.0 Gallon	123	82	62	49
CBS-1132 V+	Twin Station 3L to 1.0 Gallon	224	149	112	90
CBS-1151 V+	Single Station 1.5 Gallon	248	165	124	99
CBS-1152 V+	Twin Station 1.5 Gallon	614	410	307	246

XTS™ Series

CBS-2131XTS-3L/1G	Single Station 3L to 1.0 Gallon	123	82	62	49
CBS-2132XTS-3L/1G	Twin Station 3L to 1.0 Gallon	224	149	112	90
CBS-2141XTS	Single Station 1.0 Gallon	184	123	92	74
CBS-2142XTS	Twin Station 1.0 Gallon	224	149	112	90
CBS-2151XTS	Single Station 1.5 Gallon	248	165	124	99
CBS-2152XTS	Twin Station 1.5 Gallon	614	410	307	246
CBS-2152XTS-2G	Twin Station 2.0 Gallon	614	410	307	246
CBS-2161XTS	Single Station 3.0 Gallon	480	320	240	192
CBS-2162XTS	Twin Station 3.0 Gallon	960	640	480	384

Handle Operated Series

CBS-51H-15	Single Station 1.5 Gallon	238	159	119	95
CBS-52H-15	Twin Station 1.5 Gallon	475	317	238	190
CBS-52H-20	Twin Station 2.0 Gallon	475	317	238	190
CBS-61H	Single Station 3.0 Gallon	475	317	238	190
CBS-62H	Twin Station 3.0 Gallon	864	576	432	346

High Volume Series

CBS-71A / 71AC	Single Station 6.0 Gallon (Stationary / Mobile Cart)	480	320	240	192
CBS-72A / 72AC	Twin Station 6.0 Gallon (Stationary / Mobile Cart)	960	640	480	384

IP44 Maritime Series

IP44-52H-15	Twin Station 1.5 Gallon	475	317	238	190
IP44-52H-20	Twin Station 2.0 Gallon	475	317	238	190
IP44-62H	Twin Station 3.0 Gallon	864	576	432	346

*Approximate cups per hour information based on default factory settings with the highest possible power configuration.

		8 OZ	12 OZ	16 OZ	20 OZ
Tea Brewers					
XTS™ Tea Series					
TBS-2121XTS	Twin Station 3.5 Gallon	288	192	144	115
Hot Water Dispensers					
Digital Operation					
HWD-2102	2.0 Gallon - Single Temperature	131	87	62	52
HWD-2105	5.0 Gallon - Single Temperature	139	93	70	56
HWD-2110	10.0 Gallon - Single Temperature	195	130	98	78
HWD-2105TOD	5.0 Gallon - Temperature On Demand	139	93	70	56
HWD-2110TOD	10.0 Gallon - Temperature On Demand	195	130	98	78
Pull Faucet Dispensers					
HWB-2105	5.0 Gallon	112	75	56	45
HWB-2110	10.0 Gallon	240	160	120	96
HWB-15	15.0 Gallon	356	237	178	142
HWB-25	25.0 Gallon	960	640	480	384
IP44 Maritime Series					
IP44-HWB-5	5.0 Gallon	112	75	56	45
IP44-HWB-10	10.0 Gallon	240	160	120	96

You can be confident that world class support is available for all newly purchased FETCO® equipment. In addition to the comprehensive warranty for new brewing and dispensing systems, add-on services such as installation, reactive repairs and preventative maintenance programs are available to help extend the life of your equipment and keep it performing at its optimum level.

These additional fee based services provide a single source of support through a nationwide network of trained technicians who provide focused maintenance, repairs and have access to OEM replacement parts. Ask your local FETCO® sales manager or customer service representative for pricing and service details.

Pre-Installation Site Surveys

Before any professional installation is scheduled, an onsite survey form should be completed on behalf of the customer for every predetermined install location. FETCO's Professional Pre-installation Site Survey service is highly recommended to ensure the most efficient and lowest cost installation and help eliminate added costs, anxiety and confusion caused by improper or incomplete site surveys.

For a pre-negotiated fee, FETCO® will dispatch a trained service professional to perform a complete and thorough on-site survey to ensure that the install location meets all predetermined requirements for the specified equipment.

Reactive Service Dispatch

One call to our toll free number (1-800-FETCO99) can quickly address many service related issues. We offer free assistance with troubleshooting, diagnoses and administration of non-warranty calls over the phone. However, if an urgent field visit is required:

- Our national network of trained service technicians is available 24/7
- After hours and emergency services are available
- All work performed by authorized FETCO® technicians

Equipment Calibrations

FETCO's Equipment Calibration program includes the labor cost and travel expense for one onsite visit to calibrate any single piece of FETCO® manufactured equipment. A local authorized service agent will inspect, calibrate, adjust and test the equipment and replace at no extra charge, a water filtration cartridge (if available onsite during the visit).

Installation Services

Our flat-rate and pre-negotiated rate programs are designed for smooth coordination, delivery and installation of new equipment for all sizes of national and regional account rollouts. Service includes but not limited to: *

- Equipment calibration and store personnel training
- Installation of water filtration system
  (No extra charge if purchased from FETCO®)
- Coordination and removal of existing equipment
- All work performed by authorized FETCO® technicians

Preventative Maintenance Plans

Comprehensive programs designed to help reduce untimely breakdowns, cost of maintenance and help extend the life of your equipment.
Plan includes but not limited to: *

- Automatically pre-arranged semi-annual inspections
- Includes testing and calibration of the machine
- We offer one, two and three year plans for this service.
- All work performed by authorized FETCO® technicians

Service Record and Asset Management

Generation of customized service history reports based on your specific need. Service includes but not limited to: *

- Service history
- Tracking of installation and removal
- Preventative maintenance record keeping

Please contact Technical Support for a full explanation of FETPROTECT services.

Food Equipment Technologies Company
600 Rose Road, Lake Zurich, IL 60047 USA

800.338.2699 | 847.719.3001

info@fetco.com | orders@fetco.com | techsupport@fetco.com

FETCO®, LUXUS®, and EXTRACTOR® are registered trademarks of Food Equipment Technologies Company. Specifications are subject to change without notice.

©2018 rev. 1/5 | Printed in USA | # CA14096