





fetco.com





# Vision, Mission & Values



VISION

FETCO<sup>®</sup> 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.

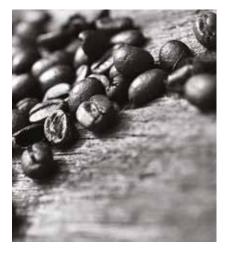
Continuous improvement in sustainable technology, design and manufacturing process.

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

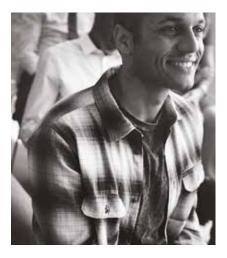


Values

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







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# ZURICH<sup>™</sup> POUROVER COFFEE BREWERS



## STANDARD FEATURES:

Simple Switch Interface

Self-Adjusting Warmers

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 FLECTRICAL CONFIGURATION

ELECTRIC	ALCON	FIGUR	ATION	1					
Configuration Code	Heater Config.	Volt	age	Phase	Wires	ĸw	Electrica Connecti		Max Amp Draw
C212101	3.0 kW	120		1	2+G	1.4	NEMA 5-3	15P	11.1
WATER									
Water Tank Capacit	ty	Server / D	ispenser		Coffee D	ose		Brew	Time
1.4 Gallon 64 fl. oz.				3.5-4.0 ounce throw				x. 5 min Inal drip out	
DIMENSIONS									
Туре	Height		Width		Depth		Weight		Filled Weigh
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	ĸw	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

Туре	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				
Dual Level Warmer				



A153

#### **Brew Baskets**

B018200BN2 Plastic Brew Basket

F003

#### Paper Coffee Filters

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

#### **Dispenser Guide**



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



D068 Black Handle / Regular for C212111 Pourover Coffee Brewer



Orange Handle / Decaf for C212111 Pourover Coffee Brewer



## 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<sup>®</sup> brewing technology.



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



Program the desired brew time for each batch separately.



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



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.



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<sup>™</sup> line



## Revolutionary Cascading Spray Dome<sup>®</sup>

Exclusive to FETCO<sup>®</sup>! 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<sup>®</sup> V+<sup>™</sup> Control Panel

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

## **30 SERIES**



## 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<sup>®</sup> 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.)



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

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

Comes standard with plastic brew basket. Metal brew basket available at additional cost.
 Sold with factor cord & plug for 120 Volt configuration.
 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

Туре	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 <sup>(1)</sup>	2 x 2.3 kW	200-240	1	2+G	4.7	Terminal Block	19.7	11.5(2)
E213252 <sup>(1)</sup>	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

Туре	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	Triple Serving Station for L4S-10 (S4S-10-3)	A149				
3 Station Airpot Rack	A035	Airpot Hot Tea Infuser	A112				
with Drip Tray		Drip Tray - Square	A137				
Single Serving Station for L4S-10 (S4S-10-1)	A147	Brew Basket Clips for Stainless Steel Brew	1003.00072 (4 Per Bask				
Twin Serving Station for L4S-10 (S4S-10-2)	A148	Basket Each	Needed)				
Comes with 2.5" leas for 1.0 Gallon							

dispensers and 3.0L airpot. 1.0" legs specifically for 3.0L airpots sold separately.

13" x 5" Stainless Steel with Black Handle 13" x 5" Stainless Steel Tea Basket with Green Handle 2.00 13" x 5" Plastic with Brown Insert ket



**Brew Baskets** 

Stainless Steel

13" x 5" Plastic w/ Brown Insert

B003218B1

B003110G1

B014218BN2

#### Paper Coffee Filters

13" x 5" (500 / Case) F002

Water Filtration

See page 55





## **50 SERIES**



CBS-1151V+ & CBS-1152V+ 1.5 Gallon Coffee Brewers



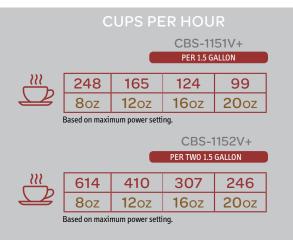
CBS-1151V+ Shown with one 1.5 Gallon L4D-15 LUXUS® Thermal Dispenser



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

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

- EXTRACTOR<sup>®</sup> 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<sup>®</sup> 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.)





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

#### **DISPENSER GUIDE**



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	ĸw	Electrical Connection	Max Amp Draw	Gallon/ Hour
E115151 <sup>(1)</sup>	2 x 3.0 kW	208-240	1	2+G	4.6 -6.1	Terminal Block	22.4-25.8	15.3 <sup>(1)</sup>

Comes standard with plastic brew basket. Metal brew basket and bypass feature available at additional cost.
 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

Туре	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 <sup>(1)</sup>	2 x 3.0 kW	208-240	1	2+G	4.6-6.1	Terminal Block	22.4-25.8	15.3 <sup>(2)</sup>
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	22.5 <sup>(2)</sup>
E115252 <sup>(1)</sup>	2 x 5.0 kW	208-240	1	2+G	7.6-10.1	Terminal Block	36.9-42.5	25.3 <sup>(2)</sup>
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	38.3 <sup>(2)</sup>

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

#### DIMENSIONS

Туре	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	<b>1009.00003.00</b> (4 Per Basket Ne
Bypass Options	Call for more inf and up charges

10
59
50
51
52
13
37
) <b>9.00003.00</b> Per Basket Needed)
l for more information

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"

Plastic w/ Brown Insert

16" x 6" Stainless Steel

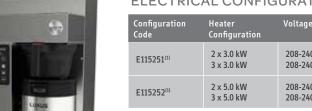
**Brew Baskets** 

Water Filtration See page 55

Paper Coffee Filters

F001

15" x 5.5" (500 / Case)



(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.

#### WATER

# XTS<sup>™</sup> SERIES COFFEE BREWERS







# 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<sup>®</sup> brewing technology.



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



Program the desired brew time for each batch separately.



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



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



Percent of brew volume water designated for bypass.



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

## XTS™ SERIES COFFEE BREWERS



## 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

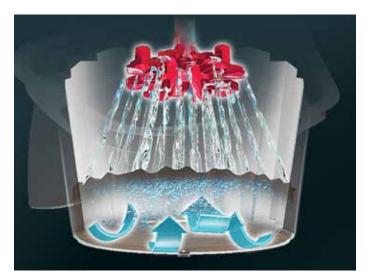
SD Card Interface

Interchangeable parts with V+<sup>™</sup> line



## Revolutionary Cascading Spray Dome®

Exclusive to FETCO<sup>®</sup>! 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<sup>®</sup> 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.



## **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 <sup>(3)</sup>	10.9-13.0	<b>3.9</b> <sup>(1)</sup>
E213151	1 x 2.3 kW	100-120	1	2+G	1.7-2.4	NEMA 5-20P <sup>(3)</sup>	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 VOLTAG	E OPTIONS							
E213172	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P <sup>(3)</sup>	14.7	4.4(1)
Optional <sup>(2)</sup>	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 <sup>(3)</sup>	19.7	5.8 <sup>(1)</sup>
Optional <sup>(2)</sup>	2 x 2.3 kW	120/208-240	1	3+G	4.7	L1 / L2 / N+G	19.7	11.0(1)
	(1) Bas	ed on standard factory	settings: 5.5	minute brew t	ime; 0% prewet	. 3 liters per batch.		

 Desce on standard Tactory settings: 5.5 minute brew time; 0% prevet. 3 liters per batch.
 Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/08-240 VAC. No airpot locator for this group. User selectable for optional, dual in-series heater configuration.
 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		

Туре	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	-			

## **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 <sup>(1)</sup>

WATER	(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 3 liters per batch.						
Water Inlet		Water Pressure		Minimum Flow Rate			
3/8" Male Flare Fit	ting	20-75 psig		11/2 gpm			
DIMENSIONS							
Туре	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**

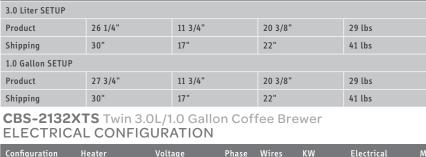
DIEW DASKELS	
13" x 5" Stainless Stee	B003218B1
13" x 5" Stainless Stee Tea Basket with Green Handle	el B003110G1
13" x 5" Plastic with Brown Insert	B014218BN2
13" x 5"	13" x 5"
Stainless Steel	Plastic w/ Brown Insert

#### Paper Coffee Filters

40.0		1500 1 6		
13° X	5	(500 / Case	.)	F002

#### Water Filtration

See page 55



## **40 SERIES**



## 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 12oz **16**oz 20oz 8oz Based on maximum power setting. CBS-2142XTS PER 2 GALLON 224 112 149 90 8oz

Based on maximum power setting.

**DISPENSER GUIDE** 

# **12**oz **16**oz 20oz

# 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 VOLTA	UNIVERSAL VOLTAGE OPTIONS								
E214171	1 x 1.5 kW	120	1	2+G	1.6	NEMA 5-15P <sup>(3)</sup>	13.0	3.9 <sup>(1)</sup>	
Optional <sup>(2)</sup>	2 x 1.5 kW	120/208-240	1	3+G	3.1	L1 / L2 / N+G	13.0	5.8 <sup>(1)</sup>	
E214172	1 x 1.7 kW	120	1	2+G	1.8	NEMA 5-15P <sup>(3)</sup>	14.7	4.4 <sup>(1)</sup>	
Optional <sup>(2)</sup>	2 x 1.7 kW	120/208-240	1	3+G	3.5	L1 / L2 / N+G	14.7	8.7 <sup>(1)</sup>	
E214173	1 x 2.3 kW	120	1	2+G	2.4	NEMA 5-20P <sup>(3)</sup>	19.7	5.8 <sup>(1)</sup>	
Optional <sup>(2)</sup>	2 x 2.3 kW	120/208-240	1	3+G	4.7	L1 / L2 / N+G	19.7	11.0 <sup>(1)</sup>	

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

Туре	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	
13" x 5" Stainless Steel Tea	
Basket with Green Handle	

13" x 5" Plastic with Brown Insert



13" x 5" Stainless Steel 13" x 5" Plastic w/ Brown Insert

B003218B1

B003110G1

B014218BN2

#### Paper Coffee Filters

13" x 5" (500 / Case) F002 Water Filtration See page 55



nlet		Water Pressure		Minimum Flow Rate		
ale Flare Fitt	ing	20-75 psig	20-75 psig			
ENSION	IS					
	Height	Width	Depth	Weight	Filled Weight	
	34 3/8"	11 3/4"	20 3/8"	29 lbs	55 lbs	
I	35"	17"	22"	50 lbs	-	



## 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



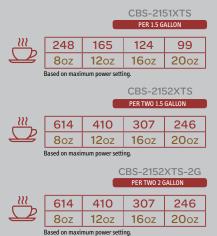
CBS-2152XTS Shown with two 1.5 Gallon L4D-15 LUXUS® Thermal Dispensers CBS-2152XTS-2G Shown with two 2.0 Gallon L4D-20 LUXUS® Thermal Dispensers

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

- EXTRACTOR<sup>®</sup> 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.)

**DISPENSER GUIDE** 

#### CUPS PER HOUR





D452 1.5 Gallon LUXUS® Thermal Server (L4S-15) Use with 545 Serving Stations (See page 50)



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



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



Ţ

 D453
 D450

 2.0 Gallon LUXUS®
 2.0 Gall

 Portable Thermal
 Portable

 Dispenser (L4S-20)
 Dispenser

 Use with S45 Serving
 Stations (See page 50)

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

## XTS<sup>™</sup> SERIES COFFEE BREWERS







## **CBS-2151XTS** Single 1.5 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

LLCINCAL	CONTIGURA								
Configuration Code	Heater Config.	Voltage	Phase	Wires	ĸw	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 <sup>(1)</sup>	
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			
DIMENSION	S								
Туре	Height	Width		Depth		Weight	Filled We	ight	
Product	36 3/4"	12 3/4"		22 3/4"		53 lbs	106 lbs		

24"

#### CBS-2152XTS Twin 1.5 Gallon Coffee Brewer

18"

ELECTRICAL CONFIGURATION

Shipping

WATER

37"

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

(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.

63 lbs

Water Inlet		Water Press	Water Pressure		ate
3/8" Male Fla	are Fitting	20-75 psig		1 1/2 gpm	
DIMENSIO	NS				
Туре	Height	Width	Depth	Weight	Filled Weight

туре	neigin	wiath	Depth	weight	rillea 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	ĸw	Electrical Connection	Max Amp Draw	Gallon/ Hour
E215351	2 x 3.0 kW	208-240	1 <sup>(2)</sup>	2+G	4.6-6.1	Terminal Block	22.4-25.8	15.3 <sup>(1)</sup>
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	22.5 <sup>(1)</sup>
E215352	2 x 5.0 kW	208-240	1 <sup>(2)</sup>	2+G	7.6-10.1	Terminal Block	36.9-42.5	25.3 <sup>(1)</sup>
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	38.3 <sup>(1)</sup>

(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		(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.					
Water Inlet		Water Pressure		Minimum Flow Rate			
3/8" Male Flare Fit	ting	20-75 psig	20-75 psig				
DIMENSIONS							
Туре	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	-		

Accesso	ories

9" Airpot Brewing Stand for 1.5 Gallon Brewers
Identifier Plates for TPD-15, Acrylic
Single Serving Station for L4S-15 (S4S-15/20-1)
Twin Serving Station for L4S-15 (S4S-15/20-2)
Triple Serving Station for L4S-15 (S4S-15/20-3)

			Brew Baskets		Paper Coffee Filters
A010	1.0/1.5 Gallon Hot Tea Infuser	A113	16" x 6" Stainless Steel with Black Handle	B001280B1	15" x 5.5" (500 / Case) F001
A069	Drip Tray - Square	A137	16" x 6" Stainless Steel with Clips with Black Handle	B002280B1C	Water Filtration
A150	Brew Basket Clips for Stainless Steel Brew	<b>1009.00003.00</b> (4 Per Basket Needed)	16" x 6" Plastic with Brown Insert	B015280BN2	See page 55
	Basket Each		16" x 6" Stainless Steel Tea Basket with Green Handle	B001110G1	
A151			16" x 6"	16" x 6"	
A152			Stainless Steel	Plastic w Brown Insert	



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



CBS-2161XTS Shown with one 3.0 Gallon TPD-30 LUXUS® Thermal Dispenser

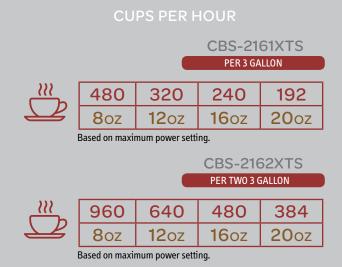


CBS-2162XTS Shown with two 3.0 Gallon TPD-30 LUXUS® Thermal Dispensers

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

- EXTRACTOR<sup>®</sup> 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).

LUX





**DISPENSER GUIDE** 

#### CBS-2161XTS Single 3.0 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

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

Туре	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-ELEC

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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
E216271	6 x 4.0 kW	440-480	3	3+G	20.3-24.1	Terminal Block	26.6-29.4	<b>52.2-60.0</b> <sup>(1)</sup>

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

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

#### DIMENSIONS

Туре	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

Drip Tray - Square Brew Basket Clips for Stainless Steel (set of 2, 1 set per basket needed)

A069

A137 1000.00053.00 **Brew Baskets** 21" x 7" Stainless Steel 21" x 7" Stainless Steel with Clips



21" x 7" Stainless Steel Basket

B00828004

B00828002

## Paper Coffee Filters

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

Water Filtration

See page 55



	-2162XTS Twin 3.0 Gallon Coffee Brewer CTRICAL CONFIGURATION											
uration	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/ Hour				
51	3 x 3.0 kW	200-240	3	3+G	6.4-9.1	Terminal Block	18.6-22.5	16.4-23.				
52	6 x 3.0 kW	200-240	3	3+G	12.6-18.1	Terminal Block	36.4-43.7	32.4-46.				
	2 x / 0 kW	200.260	2	2.0	0 / 10 1	Terminal Plack	267 280	21 6 20				

# 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.



# ONLY FROM FETCO

## HANDLE OPERATED BREWERS



#### 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 operationa 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



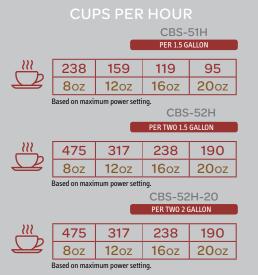
CBS-52H15 Shown with two 1.5 Gallon L4D-15 LUXUS® Thermal Dispensers



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<sup>®</sup> 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.





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 LUXUS® 1.5 Gallon spenser 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)

## HANDLE OPERATED BREWERS

Terminal Block

Terminal Block

Terminal Block

Terminal Block

Terminal Block

Max Amp

11.2-12.9

14.8-17.1

22.0-25.4

29.3-33.8

4.5(1)

6.0(1)

7.5-10.5(1)

10.5-15.0(1)

15.0-19.5(1)

Draw

15.8







Accessories

Identifier Plates for TPD-15, Acrylic

Single Serving Station for L4S-15 (S4S-15/20-1)

Twin Serving Station for L4S-15 (S4S-15/20-2)

A069

A150

A151

Drip Tray - Square

WATER				_				(1) Based on					ew time; ዐዓ	6 pre wet; 200°F
Water Inlet				Water Pressure				Minimum Flow Rate						
3/8" Male Flare	3			20-75	psig				1/	/2 gpm				
Туре	5	Height		Width			Dept	h		Weig	ıht		Filled	Weight
Product		36"		12"			16"			55 ll			86 lb:	
		35"		14"									00 10.	
Shipping CBS-52H-15	Twin 1		ffoo Pre				23"			66 ll	)S		-	
ELECTRICAL C			niee bie	ewei										
Configuration Code	Heate Config		Voltage		Phase	Wir	res	ĸw		ectrical		Max A Draw	mp	Gallon/Ho
C52016	2 x 3.0	) kW	120/208-3	240	1	3+	G	4.6-6.1	Т	erminal	Block	22.0-2	5.4	10.5-15.0(1)
C52026	2 x 4.0	) kW	120/208-	240	1	3+	G	6.1-8.1	Т	erminal	Block	29.3-3	3.8	15.0-19.5 <sup>(1)</sup>
C52036	3 x 3.0	) kW	120/208-	240	3	4+	G	7.0-9.1	Te	erminal	Block	19.5-2	2.4	16.5-22.5(1)
C52046	3 x 4.0	) kW	120/208-	240	3	4+	G	9.2-12.1	Te	erminal	Block	25.6-2	9.6	22.5-30.0 <sup>(1</sup>
		440-480		3	3+	G	10.3-12.1	Te	erminal	Block	13.6-14	4.8	22.5-30.0 <sup>(1</sup>	
WATER	(1) Based on standard factory settin						5.5 minute	brew time; 0	0% pre wet;	200°F wate	r. 1.5 gallons per			
Water Inlet				Water Pressure					Minimum Flow Rate					
3/8" Male Flare Fitting				20-75 psig					1 1/4 gpm					
DIMENSIONS				10/: data										
Type Height			Width			Depth		Weight			Filled	Weight		
Product		36"		21"			16"			82 lbs			145 ll	)S
Shipping		35"		23"			23"			100	lbs		-	
CBS-52H-20 ELECTRICAL CO			offee Bi	rewer										
Configuration	Heate	r	Voltage		Phase	Wir	res	ĸw		ectrica		Max A	mp	Gallon/Ho
Code C53016	Config 2 x 3.0		120/208-3	240	1	3+0	G	4.6-6.1		onnectio erminal		Draw 22.0-2	54	14.0-20.0 <sup>(1</sup>
C53026	2 x 3.0		120/208-		1	3+1		6.1-8.1		erminal		29.3-3		20.0-26.0
C53026	2 x 4.0					4+1		7.0-9.1		erminal		19.4-22		22.0-30.0
			120/208-		3							25.6-2		
C53046	3 x 4.0		120/208-	240	3	4+1		9.2-12.1		erminal				30.0-40.0
C53186	3 x 4.0	JKW	440-480		3	3+(		10.3-12.1 standard factory se		erminal		13.6-14		34.0-40.0 <sup>(1</sup>
WATER Water Inlet				<u>Water</u>	· Pressure	(1)	baseu on	stanuaru iactory se			n Flow Ra		., 200 F Wa	.c z yadons per
3/8" Male Fla	are Fitt	ing			5 psig					1/4 g				
DIMENSION														
Туре		Height		Width			Dept	1		Weig	ht		Filled	Weight
Product		39 1/2"		21"			16"			87 ll	S		150 ll	os
Shipping		38"		23"			24"			100	lbs		-	
				Brew B	Baskets						Pape	er Cof	fee Fil	ters
le Serving Stat -15 (S4S-15/20		A152			Stainless St			B0012	01280B1 Paper Coffee Filters 15" x 5.5" (500 / Case) F001					
1.5 Gallon Hot		A113		16" x 6" S	Stainless St	teel v	vith Clip	os <b>B0022</b>	80B	1	Wate	er Filtr	ation	
iser				5	16'	' x 6'	,							

Stainless Steel

2+G

3+G

3+G

3+G

3+G

1

1

1

1

1

1.9

2.3-3.1

3.1-4.1

4.6-6.1

6.1-8.1

9" Airpot Brewing Stand A010 for 1.5 gallon brewers

A137

**CBS-51H-15** 1.5 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

1 x 1.8 kW

1 x 3.0 kW

1 x 4.0 kW

2 x 3.0 kW

2 x 4.0 kW

120

120/208-240

120/208-240

120/208-240

120/208-240

Heater Config.

Configuration Code

C51016

C51026

C51036

C51046

C51056

## 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
   actuality of the consistence of the constant of the co
- satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra-durable TPD-30 thermal dispensers (sold separately).

LUX

• Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.



Based on maximum power setting.

## DISPENSER GUIDE



## HANDLE OPERATED BREWERS

## **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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
				(1) Based on s	standard factory	settings: 4.0 minute bre	w time; 0% pre wet	; 200°F water

WATER Water Inlet

Minimum Flow Rate
1 gpm

3/8" Male Flare Fitting

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	-						

20-75 psig

#### **CBS-62H** Twin 3.0 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	ĸw	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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>

WATER		(1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water. 3 gallons per batch.						
Water Inlet		Water Pressure		Minimum Flow Rate				
3/8" Male Flare Fitt	ting	20-75 psig		2 gpm				
DIMENSIONS	6							
Туре	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

Brew Basket

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

A069

1003.00053.00

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



Stainless Steel Basket



Stainless Steel Basket

18" x 7 1/2"

#### 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<sup>®</sup> 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.



## 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



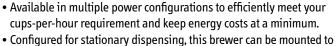


**CBS-71A** Shown with one 6.0 Gallon LBD-6 LUXUS® Thermal Dispenser

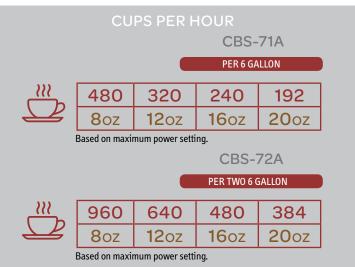
CBS-72A Shown with two 6.0 Gallon LBD-6 LUXUS<sup>®</sup> Thermal Dispensers

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

- FETCO<sup>®</sup> is the category expert and the only manufacturer of ultrahigh-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.



existing counter tops or to an optional stainless counter system (CTR-71) (sold separately).



Thermal Dispenser (LBD-6)

D019

6.0 Gallon Mobile LUXUS®

#### 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 <sup>(1)</sup>
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 <sup>(2)</sup>	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.

WAT	ER
-----	----

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

#### DIMENSIONS

	Туре	Height	Width	Depth	Weight	Filled Weight
Ρ	roduct	48 1/2"	18"	37"	239 lbs	390 lbs
S	hipping	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 <sup>(1)</sup>	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 <sup>(4)</sup>
C72027 <sup>(2)</sup>	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 <sup>(4)</sup>
C72037 <sup>(1)</sup>	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 <sup>(4)</sup>
C72047 <sup>(1)</sup>	2 x (3x10.0) kW	440-480 <sup>(3)</sup>	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	60.0(4)
C72057 <sup>(2)</sup>	2 x (3x10.0) kW	440-480 <sup>(3)</sup>	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 cond 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

Туре	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 Z040 Transformer

## Paper Coffee Filters

23" x 9" (500 Per Case) F006 Water Filtration

See page 55



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Made

FETCO CONTRA 00000



## **MOBILE SERIES**

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



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

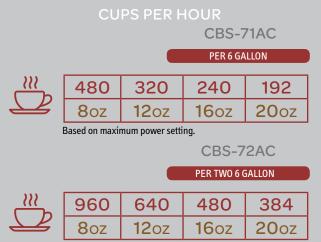


CBS-72AC Shown with two 6.0 Gallon LBD-6C LUXUS® Thermal Dispensers

## 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<sup>®</sup> is the category expert and the only manufacturer of ultrahigh-volume (6-24 gallon) portable coffee brewing systems.
- Brew directly into several high capacity LUXUS<sup>®</sup> 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.

**DISPENSER GUIDE** 



Based on maximum power setting.



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)

## HIGH VOLUME BREWING SYSTEMS

## CBS-71AC Single Mobile Coffee Brewer ELECTRICAL CONFIGURATION Configuration Heater

Code	Config.	voltage	Phase	wires	KVV	Connection	Draw	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 <sup>(1)</sup>
C71028	3 x 10.0 kW	120/208-240	3	4+G	22.8-30.1	Terminal Block	63.2-72.9	<b>36.0</b> <sup>(1)</sup>
C71038	3 x 10.0 kW	440-480	3	3+G <sup>(2)</sup>	20.8-30.0	Terminal Block	30.1-36.1	<b>36.0</b> <sup>(1)</sup>

(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

Туре	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 <sup>(1)</sup>	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 <sup>(4)</sup>
C72028 <sup>(2)</sup>	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 <sup>(4)</sup>
C72038 <sup>(1)</sup>	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 <sup>(4)</sup>
C72048 <sup>(1)</sup>	2 x (3x10.0) kW	440-480 <sup>(3)</sup>	3	3+G	20.8-30.0	Terminal Block	30.1-36.1	60.0(4)
C72058 <sup>(2)</sup>	2 x (3x10.0) kW	440-480 <sup>(3</sup>	3	3+G	41.7-60.0	Terminal Block	60.1-72.2	60.0 <sup>(4)</sup>

(1) With power management.

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

#### DIMENSIONS

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

Z040

\*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

#### **Paper Coffee Filters** 23" x 9" (500 Per Case) F006 Water Filtration

See page 55



19.1.29

(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. 

# IP44 MARITIME COFFEE BREWING & HOT WATER SYSTEMS



## IP44 Maritime Coffee BREWING SYSTEMS

FETCO<sup>®</sup> 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 accommadate 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	ĸw	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 <sup>(1)</sup>
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 <sup>(1)</sup>
WATER (1) Based on standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water								
Water Inlet	Water	Water Pressure			Minimum Flow Rate			
3/8" Male Flare Fitting			20-75 psig			1 1/2 gpm		

		· · ·			
DIMENSIONS					
Туре	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

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 <sup>(1)</sup>
C53206MIP	3 x 4.0 kW	380-400	3	3+G	7.7-8.5	Terminal Block	11.7-12.3	18.0 <sup>(1)</sup>
C53226MIP	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	<b>26.0</b> <sup>(1)</sup>
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	<b>30.0</b> <sup>(1)</sup>
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 Fitt	ing	20-75 psig		1 1/4 gpm	
DIMENSIONS					
Туре	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



Dispenser Guide



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



D449

D009 1.5 Gallon LUXUS® 1.5 Gallon LUXUS® Thermal Dispenser (L4D-15) Portable Thermal Dispenser (TPD-15)



D450 2.0 Gallon LUXUS® 2.0 Gallon LUXUS® Thermal Dispenser Thermal Server (L4S-20) (L4D-20) Use with S4S Serving Stations (See page 50)

D453



Accesso	riac
Accesso	1103

Bolt Down Stationary Ring for TPD-15	A029	Filters		
Dispensers (MSR-15)		15" x 5.5" (500 / Case)		
Identifier Plates for TPD-15, Acrylic	A069	Options		
Single Serving Station for L4S-15 (S4S-15/20-1)	A150	CDC FOULTE Maritime Devices for TDD 15		
Twin Serving Station for L4S-15 (S4S-15/20-2)	A151	CBS-52H-15 Maritime Package for TPD-15 Only (Includes 4xA029, Flanged Legs and Dispense Tube Funnel)		
Triple Serving Station for L4S-15 (S4S-15/20-3)	A152	Water Filtration		
Drip Tray - Square	A137	See page 55		

Paper Coffee

F001

Z007

## IP44 MARITIME COFFEE BREWING SYSTEM



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

Configuration Code	Heater Configuration	Voltage	Phase	Wires	ĸw	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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>
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 <sup>(1)</sup>

(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

Туре	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 G	ALLON
~~~~~	864 576		432	346
$\leq \mathcal{P}$	8oz	<b>12</b> oz	<b>16</b> oz	<b>20</b> oz
Based on maximum power setting.				

#### Dispenser Guide

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

Accessories		Options
Bolt Down Stationary Ring for TPD-30 Dispensers (MSR-15)	A031	CBS-62H Maritime Package for TPD-30 Only (Includes 4xA031, Flanged Legs and Dispense
Identifier Plates for TPD-30, Acrylic	A069	Tube Funnel)
Drip Tray - Square	A137	

#### Paper Coffee Filters 20" x 8" (500/Case) F004

Z017

Water Filtration

See page 55

# IP44 MARITIME HOT WATER DISPENSER

# IP44-HWB-5 5.0 Gallon Hot Water Dispenser ELECTRICAL CONFIGURATION



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 <sup>(1)</sup>	
(1) Based on standard factory settings: 200°F water.									
WATER									
Water Inlet		Water Pr	essure		Μ	Minimum Flow Rate			
3/8" Male Flare Fitti	ing	20-75 psi	20-75 psig			3/4 gpm			
DIMENSIO	DIMENSIONS								

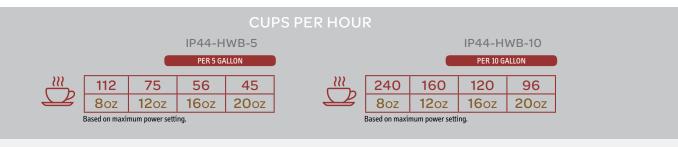
Туре	Height	Width	Depth	Weight	Filled Weight
Product	29 5/8"	10 1/8"	23 5/8"	47 lbs	85 lbs
Shipping	31"	11"	26"	57 lbs	-

# IP44-HWB-10 10.0 Gallon Hot Water Dispenser ELECTRICAL CONFIGURATION

Configuration Code	Heater Configuration	Voltage	Phase	Wires	ĸw	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 <sup>(1)</sup>

(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										
Туре	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	-					



#### Accessories

Drip Tray - Square

A137

### Water Filtration

See page 55



# XTS<sup>™</sup> SERIES TEA & SWEET TEA **BREWERS**





# 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** 













# Hot Coffee Dispensing Options:



# XTS<sup>™</sup> SERIES TEA BREWERS





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

	Heater Config.	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon/Hour
2101	1 x 1680 W	120	1	2+G	1.7	NEMA 5-15/5-20P-C (Canada) <sup>(2)</sup>	14.0	<b>12.0</b> <sup>(1)</sup>
		120 ute brew time; 0% pre	1 wet: 200°E water	2+G	1.7		14.0	

WATER

(1)

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

ELECTRIC	ELECTRICAL CONFIGURATION										
Configuration Code	Heater Config.	Voltage	Phase	Wires	ĸw	Electrical Connection	Max Amp Draw	Gallon/Hour			
WITH LIQUID SW	/EETENER INFUSI	ON 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 Pressu	re		Minimum Flow Rat	e				
1/4" Male Flare F	itting		20-75 psig			1 gpm	1 gpm				
DIMENSI	ONS										
Туре	Height	t	Width	Dep	th	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					
<u>~~</u>	288	192	144	115					
	8oz	<b>12</b> oz	<b>16</b> oz	<b>20</b> oz					
i i	Based on maximum power setting.								

#### Accessories

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

B013000BE2 1102.00202.00 1102.00205.00 1023.00185.00 1023.00180.00 1023.00190.00 1023.00191.00 1023.00192.00

Z071

#### Iced & Sweet Tea **Dispenser Guide**



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

D064

\*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<sup>®</sup> 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<sup>®</sup> commercial equipment.



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**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<sup>®</sup> 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 / 1.3** SINGLE HOPPER GRINDERS **ELECTRICAL CONFIGURATION**

Configuration Code	Motor Power	Voltage	Phase	Wires	ĸw	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)
G01012 / G01013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P <sup>(1)</sup>	5.7	15 lbs	18 oz/ min
(1) Sold with factory cord	nula hac								

(1) Sold with factory cord and plug.

#### DIMENSIONS

Туре	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 2.3

# **GR 2.2 / 2.3** DUAL HOPPER GRINDERS **ELECTRICAL CONFIGURATION**

Configuration Code	Motor Power	Voltage	Phase	Wires	ĸw	Electrical Connection	Max Amp Draw	Hopper Capacity	Grind Rate (Medium)	
G02012 / G02013	0.5Hp	120	1	2+G	0.37	NEMA 5-15P <sup>(1)</sup>	5.7	5 lbs	18 oz./ min	
(1) Sold with factory cord and plug.										

### DIMENSIONS

Туре	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	A118
(Mounts directly to either side of grinder)	

# 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-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

## **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



**HWD-2105 TOD** 



HWD-2110 TOD





HWB-2105

HWB-2110

2 문화문



HWB-15



HWB-25

#### 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.

### 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

### 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

# SINGLE TEMPERATURE SERIES



#### 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 <sup>(2)</sup>	12.5	3.6(1)
H210220	1 x 2.1 kW	100-120	1	2+G	2.2	NEMA 5-20P <sup>(2)</sup>	18.3	<b>5.4</b> <sup>(1)</sup>
H210230	1 x 3.2 kW	200-240	1	2+G	3.3	NEMA 6-15P <sup>(2)</sup>	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

Туре	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 <sup>(2)</sup>	12.0	4.0(1)
H210521	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-20P <sup>(2)</sup>	17.5	5.7 <sup>(1)</sup>
H210531	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P <sup>(2)</sup>	11.2-13.3	6.0- 8.7 <sup>(1)</sup>

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.

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

#### DIMENSIONS

Туре	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 <sup>10</sup> 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 <sup>(2)</sup>	17.4-21.0	9.5- 13.5 <sup>(1)</sup>

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

Туре	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 <sup>(2)</sup>	12.0	4.0(1)
H210520	1 x 2.1 kW	120	1	2+G	2.2	NEMA 5-15P <sup>(2)</sup>	17.5	5.7 <sup>(1)</sup>
H210530	1 x 3.2 kW	200-240	1	2+G	2.3-3.3	NEMA 6-15P <sup>(2)</sup>	11.2-13.3	6.0- 8.7 <sup>(1)</sup>

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.

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

#### DIMENSIONS

Туре	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	ĸw	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 <sup>(2)</sup>	17.4-21.0	9.5- 13.5 <sup>(1)</sup>

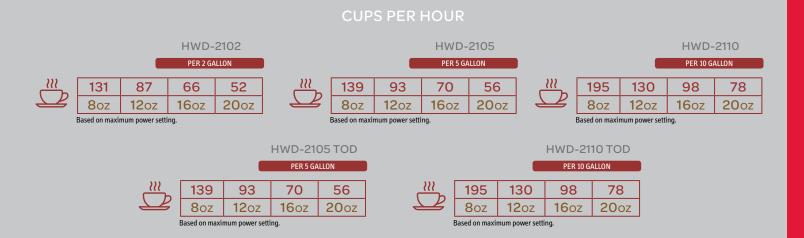
Temperature ranges selectable from 158°-203°F / 70°-95°C based on 207°F / 97°C hot water tank temperature. Four selectable hot water dispense temperatures. Temperature displayed in F or C.

(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

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





#### **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 <sup>(1)</sup>
B210552	1 x 4.0 kW	208-240	1	2+G	4.1	Terminal Block	17.1	<b>5.0</b> <sup>(1)</sup>

(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

Туре	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

Туре	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**



AccessoriesWater FiltrationDrip Tray - SquareA137See 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 <sup>(1)</sup>
H15021 <sup>(2)</sup>	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 <sup>(1)</sup>

(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

Туре	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 <sup>(1)</sup>
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 <sup>(1)</sup>

(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

Туре	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



Accessories Drip Tray - Square

A137

Water Filtration
See page 55



# LUXUS<sup>®</sup> THERMAL DISPENSERS

Since its introduction in 1987, the award winning LUXUS<sup>®</sup> 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<sup>®</sup> has a portable, thermal solution for your coffee service needs.

LUX

# STANDARD FEATURES:





New and Improved L4D Series Dispensers & L4S Series Servers

# **Stainless Steel Vacuum Liner**

Superior retention of heat, freshness and flavor.

# Freshness Timer<sup>®</sup> 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.



### 0.5 Gallon Decanters Regular and Decaf DIMENSIONS

Туре	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)

# **0.5 Gallon Thermal Dispenser**

DIMENSIONS

Туре	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	-

D055



**1.9L SERVER** 

Tall Tabletop Server

DIMENSIONS

Туре	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	-

D037



# **3.0L Airpot with Pump Lever**

DIMENSIONS

Туре	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	-

D041



#### 1.0 Gallon Airpot with Pump Lever DIMENSIONS

1099.00007.00 99022

> 71082 71087

Туре	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	-

D063

#### Accessories

Orange Replacement Lid for 1.9 Liter Low Profile Server Orange Replacement Lid for 1.9 Liter Tall Server Black Replacement Lid for 3.0L Airpot Orange Replacement Lid for 3.0L Airpot

Decanter	Warmers

Single Level Warmer	A153
Dual Level Warmer	A155







D451

# L4S-10 LUXUS<sup>®</sup> Thermal Dispenser

DIMENSIONS

1.0 Gallon

Туре	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

Туре	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

Туре	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



A148 S4S-10-2 Twin Serving S4S-15/20-2 Twin Serving Station for L4S-10 Station for L4S-15 & L4S-20



A151

Station for L4S-10

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

S4S-15/20-1 Single Serving

Station for L4S-15 & L4S-20

A150



D448



D449



D450

### L4D-10 LUXUS® Thermal Dispenser

1.0 Gallon

DIMENSIONS

Туре	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	-

# L4D-15 LUXUS® Thermal Dispenser

1.5 Gallon DIMENSIONS

כ	I	M	N	5	1	$\mathcal{I}$	N	5	

Туре	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	-

## L4D-20 LUXUS® Thermal Dispenser

2.0 Gallon

# DIMENSIONS

Туре	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 Green Dispenser Faucet Replacement Handle Blue Dispenser Faucet Replacement Handle Red Dispenser Faucet Replacement Handle Color choice must be specified at time of purchase for no charge	1071.00030.00 1071.00031.00 1071.00032.00 1071.00040.00
Options	
Rear Facing Positioned Digital Display (L4D / L4S Dispensers)	Z053
Thermal Dispenser Graphic "Wraps"	
Application Service for L4D & L4S Series Dispenser Wraps (ea.) Application Service for TPD Series Dispenser Wraps (ea.) L4D-10 / L4S-10 Series: Breaking Fresh Grounds <sup>™</sup> Graphic L4D-10 / L4S-10 Series: Steeping Fresh Leaves <sup>™</sup> Graphic L4D-10 / L4S-10 Series: Icing Fresh Coffee <sup>™</sup> Graphic L4D-15 / L4S-15 Series: Plain Black Graphic L4D-15 / L4S-15 Series: Breaking Fresh Grounds <sup>™</sup> Graphic L4D-15 / L4S-15 Series: Steeping Fresh Leaves <sup>™</sup> Graphic L4D-15 / L4S-15 Series: Steeping Fresh Leaves <sup>™</sup> Graphic L4D-15 / L4S-15 Series: Icing Fresh Coffee <sup>™</sup> Graphic L4D-15 / L4S-15 Series: Icing Fresh Coffee <sup>™</sup> Graphic L4D-20 Series: Plain Black Graphic	Z067 Z044 WRAP-058 WRAP-060 WRAP-065 WRAP-049 WRAP-059 WRAP-061 WRAP-066 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

#### DIMENSIONS

Туре	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	-



**TPD-30 LUXUS® Portable Thermal Dispenser** 3.0 Gallon

5.0 Galloll

### DIMENSIONS

Туре	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	-



### ITD-2135 Iced Tea Dispenser

3.5 Gallon

#### DIMENSIONS

Туре	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	-

D064W112 [

D064



## LBD-6 LUXUS® Thermal Dispenser

6.0 Gallon

Туре	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



D021



6.0 Gallon

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

# LBD-18 MOBILE LUXUS® Thermal Dispenser

18.0 Gallon

Туре	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	-



## LBD-24 MOBILE LUXUS® Thermal Dispenser

24.0 Gallon

Туре	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 DispensersA037Gravity Fill Jug Hose for LBD-24 High Volume DispensersA078

Brewer	SKU #	Specification	Count	Weight	Shipp	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-2162X	TS:								
Standard Brew Basket	F004	20 x 8"	500	12 lbs	20"	14"	14"		
5000 Series Brew	ing Syster	n							
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 Brew	ing Systeı	m							
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	e Series B	rewing System	ו						
ALL MODELS	F006	23 x 9"	500	18 lbs	20"	14"	14"		

# WATER FILTRATION SYSTEM

# 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**<sup>®</sup>

### 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 (FETC0 $^{\circledast}$  #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



#### **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 $^{\otimes}$ 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 FETC0<sup>®</sup>.
- 4. FETCO<sup>®</sup> 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<sup>®</sup>, 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  $\mathsf{FETCO}^{\otimes}$  within ten (10) days after delivery

b. to set aside said merchandise for examination by the carrier or  $\mathsf{FETCO}^{\circledast};$ 

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<sup>®</sup> before returning merchandise; otherwise, returned merchandise will be refused upon arrival and FETCO<sup>®</sup> will assume no responsibility therefore. Approved returns of merchandise found to be defective (subject to inspection by FETCO<sup>®</sup>), or merchandise shipped by FETCO<sup>®</sup> in error, will be accepted for full credit and FETCO<sup>®</sup> 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<sup>®</sup> 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.

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

All replacement parts returned for credit or exchange: (1) Must have

a Return Authorization Number (RA#) from FETCO Technical Service -

insured. (4) Should be properly packed in original cartons and fillers

1.800.FETCO.99. (2) Must have the outer packaging and paperwork clearly

Returned merchandise damaged due to improper protective packaging or

mishandling by the freight carrier are the responsibility of the sender).

marked with the return authorization number. (3) Must be returned pre-paid and

to avoid damage. (PLEASE NOTE: All credits and exchanges are contingent upon

specialist and credit is contingent upon final inspection.

full inspection of returned merchandise.

(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.

# **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:

 All equipment and accessory returns for credit or exchange:
 Must be new, unused, in perfect condition. (2) Must have a Return Authorization Number (RA#) from FETCO Customer Service – 1-800-FETCO99.
 Must have the outer packaging and paperwork clearly marked with the return authorization number. (4) Must be returned pre-paid and insured.
 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

# WARRANTY CONDITIONS & SERVICE

### WARRANTY DETAILS:

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

• Dispenser Funnels - 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<sup>®</sup> 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<sup>®</sup> has received timely notification of the claim by phone: 1.800.338.2699, by email: techsupport@fetco.com or mail: FETCO<sup>®</sup>, 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<sup>®</sup> and; (3) Pre-paid shipment of defective item(s) to FETCO<sup>®</sup> (4) All defective parts must be replaced with genuine FETCO<sup>®</sup> 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<sup>®</sup> for the breach of any obligation resulting from the sale of equipment manufactured by FETCO<sup>®</sup> 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<sup>®</sup> 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         CBS-1131 V+       Single Station 3L to 1.0 Gallon       123         CBS-1132 V+       Twin Station 3L to 1.0 Gallon       224	82 149 165 410	62 112 124	49 90 99
CBS-1131 V+ Single Station 3L to 1.0 Gallon 123	149 165	112	90
-	149 165	112	90
CBS-1132 V+ Twin Station 3L to 1.0 Gallon 224	165		
		124	99
CBS-1151 V+ Single Station 1.5 Gallon 248	410		
CBS-1152 V+ Twin Station 1.5 Gallon 614		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		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-62HTwin Station 3.0 Gallon864	576	432	346
High Volume Series			
CBS-71A / 71ACSingle Station 6.0 Gallon480(Stationary / Mobile Cart)	320	240	192
CBS-72A / 72ACTwin Station 6.0 Gallon960(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 0Z	12 OZ	16 OZ	20 OZ
Tea Brewers					
XTS™ Tea Series					
TBS-2121XTS	Twin Station 3.5 Gallon	288	192	144	115
Hot Water Disp	ensers				
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-2110T0D	10.0 Gallon - Temperature On Demand	195	130	98	78
Pull Faucet Disper	isers				
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 Ser	ies				
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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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

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





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