

# 2018

EQUIPMENT AND  
ACCESSORIES CATALOG

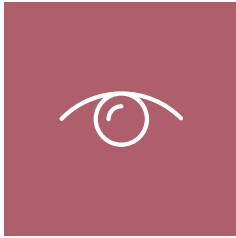


## FETCO®

TRUSTED | RELIABLE | QUALITY

[fetco.com](http://fetco.com)

# Vision, Mission & Values



## VISION

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



## Mission

**Our leadership is proven through our:**

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

Continuous improvement in sustainable technology, design and manufacturing process.

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



## Values

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





## COFFEE BREWING SYSTEMS

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

## XTS™ ICED TEA BREWERS

|                              |    |
|------------------------------|----|
| ICED TEA & SWEET TEA BREWERS | 38 |
|                              | 39 |

## GRINDERS

40-41

## HOT WATER DISPENSERS

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

## LUXUS® THERMAL DISPENSERS

48

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

## PAPER FILTER GUIDE

54

## WATER FILTRATION SYSTEMS

55

## TERMS, WARRANTY AND RETURNS

56-57

## SELECTING THE RIGHT EQUIPMENT

58-59

## FETprotect™

60

# ZURICH™ POUROVER COFFEE BREWERS



ZURICH™  
CBS-2121PO



ZURICH™  
CBS-2121PW

## STANDARD FEATURES:

Ready LED Light

Simple Switch Interface

Self-Adjusting Warmers  
(CBS-2121PW)

Dedicated On/Off Switch

Pourover Water Inlet



### Ready LED light

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



### Dedicated On/Off Switch

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



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

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





## CBS-2121PO 0.5 Gallon Thermal Server Coffee Brewer

### ELECTRICAL CONFIGURATION

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

### WATER

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

### DIMENSIONS

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



## CBS-2121PW 0.5 Gallon Glass Decanter Coffee Brewer

### ELECTRICAL CONFIGURATION

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

### WATER

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

### DIMENSIONS

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

### Accessories

|                     |      |
|---------------------|------|
| Single Level Warmer | A153 |
| Dual Level Warmer   | A155 |



### Brew Baskets

|                     |            |
|---------------------|------------|
| Plastic Brew Basket | B018200BN2 |
|---------------------|------------|

### Paper Coffee Filters

|                                 |      |
|---------------------------------|------|
| 9 3/4" x 4 1/2"<br>(500 / Case) | F003 |
|---------------------------------|------|

### Dispenser Guide



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



**D069**  
Orange Handle / Decaf  
for C212111 Pourover  
Coffee Brewer



**D068**  
Black Handle / Regular  
for C212111 Pourover  
Coffee Brewer

# EXTRACTOR® V+™ COFFEE BREWERS



## Legendary EXTRACTOR® Control

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



**BREW  
VOLUME**

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



**BREW  
TIME**

Program the desired brew time for each batch separately.



**PRE-WET**

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



**BYPASS**

### For 50 Series Only

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



**DRIP  
DELAY**

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

# EXTRACTOR® V+™ COFFEE BREWERS



## STANDARD FEATURES:

Plastic Brew Baskets

Brew Basket Sensors

Manual Hot Water Faucet

Step-Down Design Increases Head Pressure for More Consistent Water Flow

Front Panel Access For Service

USB Drive

Interchangeable parts with XTS™ line



## Revolutionary Cascading Spray Dome®

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



## EXTRACTOR® V+™ Control Panel

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



CBS-1131V+ & CBS-1132V+  
3.0L/1.0 Gallon Coffee Brewers



CBS-1131V+  
Shown with 3.0L Airpot



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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchpad interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 3 separate coffee recipes and and/or batch sizes for single units and 6 for twin units.
- Brew directly into our new and improved best-selling LUXUS® L4D series dispensers or try the 3.0L airpot and extend your indoor/ outdoor beverage service capabilities. (Listed below and sold separately.)

CUPS PER HOUR

CBS-1131V+  
PER 1.0 GALLON



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

Based on maximum power setting.

CBS-1131V+  
PER 2.0 GALLON



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

Based on maximum power setting.

DISPENSER GUIDE



D041  
3.0 Liter  
Stainless Steel  
Thermal Pump  
Lever Airpot



D063  
1.0 Gallon  
Stainless Steel  
Thermal Pump  
Lever Airpot



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



# EXTRACTOR® V+™ COFFEE BREWERS

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



| Configuration Code     | Heater Config. | Voltage | Phase | Wires | KW  | Electrical Connection     | Max Amp Draw | Gallon/ Hour       |
|------------------------|----------------|---------|-------|-------|-----|---------------------------|--------------|--------------------|
| E113153 <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 <sup>(3)</sup> |
| 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 <sup>(3)</sup> |

(1) Comes standard with plastic brew basket. Metal brew basket available at additional cost.

(2) Sold with factor cord & plug for 120 Volt configuration.

(3) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/3.8 liters per batch.

### WATER

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

### DIMENSIONS

| Type                    | Height  | Width   | Depth   | Weight | Filled Weight |
|-------------------------|---------|---------|---------|--------|---------------|
| <b>3.0 Liter SETUP</b>  |         |         |         |        |               |
| Product                 | 26 1/4" | 11 3/4" | 20 3/8" | 29 lbs | 55 lbs        |
| Shipping                | 30"     | 17"     | 22"     | 41 lbs | —             |
| <b>1.0 Gallon SETUP</b> |         |         |         |        |               |
| 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 <sup>(2)</sup> |
| E213252 <sup>(1)</sup> | 2 x 3.0 kW           | 200-240 | 1     | 2+G   | 6.1 | Terminal Block        | 25.5         | 14.0 <sup>(2)</sup> |

(1) Comes standard with plastic brew basket. Metal brew basket available at additional cost.

(2) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/3.8 liters per batch.

### WATER

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

### DIMENSIONS

| Type                    | Height  | Width   | Depth   | Weight | Filled Weight |
|-------------------------|---------|---------|---------|--------|---------------|
| <b>3.0 LITER SETUP</b>  |         |         |         |        |               |
| Product                 | 26 1/4" | 19 3/4" | 20 3/8" | 47lbs  | 92 lbs        |
| Shipping                | 30"     | 23"     | 25"     | 55 lbs | —             |
| <b>1.0 GALLON SETUP</b> |         |         |         |        |               |
| 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 with Drip Tray         | A035 | Airpot Hot Tea Infuser                                 | A112                                |
| Single Serving Station for L4S-10 (S4S-10-1) | A147 | Drip Tray - Square                                     | A137                                |
| Twin Serving Station for L4S-10 (S4S-10-2)   | A148 | Brew Basket Clips for Stainless Steel Brew Basket Each | 1003.00072.00 (4 Per Basket Needed) |

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

### Brew Baskets

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

### Paper Coffee Filters

13" x 5" (500 / Case) F002

### Water Filtration

See page 55



## CBS-1151V+ &amp; CBS-1152V+

1.5 Gallon Coffee Brewers



## CBS-1151V+

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



## CBS-1152V+

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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touchpad interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 3 separate coffee recipes and and/or batch sizes for single units and 6 for twin units.
- Brew directly into our best-selling LUXUS® L4D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)

## CUPS PER HOUR

## CBS-1151V+

PER 1.5 GALLON



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

Based on maximum power setting.

## CBS-1152V+

PER TWO 1.5 GALLON



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

Based on maximum power setting.

## DISPENSER GUIDE



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



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



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



## CBS-1151V+ Single 1.5 Gallon Coffee Brewer

### ELECTRICAL CONFIGURATION

| Configuration Code     | Heater Config. | Voltage | Phase | Wires | KW       | Electrical Connection | Max Amp Draw | Gallon/ Hour        |
|------------------------|----------------|---------|-------|-------|----------|-----------------------|--------------|---------------------|
| E115151 <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> |

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

(2) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1 gallon/6 liters per batch.

### WATER

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

### DIMENSIONS

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



## CBS-1152V+ Twin 1.5 Gallon Coffee Brewer

### ELECTRICAL CONFIGURATION

| Configuration Code     | Heater Configuration | Voltage | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour        |
|------------------------|----------------------|---------|-------|-------|-----------|-----------------------|--------------|---------------------|
| E115251 <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> |

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

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

(3) Based on standard factory settings: 5.5 minute brew time; 0% pre wet; 200°F water. 1.5 gallon/6 liters per batch.

### WATER

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

### DIMENSIONS

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

### Accessories

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

### Brew Baskets

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



16" x 6"  
Stainless Steel



16" x 6"  
Plastic w/  
Brown Insert

### Paper Coffee Filters

15" x 5.5" (500 / Case) F001

### Water Filtration

See page 55

# XTS™ SERIES COFFEE BREWERS



ENERGY SAVINGS



## User-Friendly Touch screen

Access all controls via an inviting touch screen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback at any point during programming, diagnostics or the brew cycle.

## Streamline Programming, Diagnostics and Metrics

The EXTRACTOR® Touch screen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.

## Customizable Screens

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.

## Legendary EXTRACTOR® Control

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



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

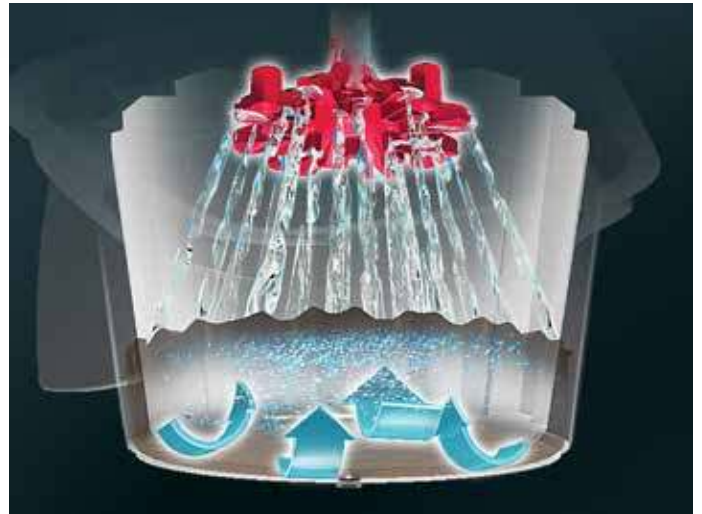
SD Card Interface

Interchangeable parts with V+™ line



## Revolutionary Cascading Spray Dome®

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



## Pulse Brew System

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





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



**CBS-2131XTS**

Shown with 3.0L AIRPOT



**CBS-2132XTS**

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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touch screen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes per side.
- The brewer's low profile and small foot print makes it the perfect choice for areas in which service space is at a premium – break rooms, cafeteria counter tops, lobby coffee service
- Built for flexible and portable, vacuum-lined pump lever airpot service, etc.
- Pre-programmed for 3.0 Liter output with simple instructions to configure for 1.0 Gallon operation.
- Ships with 2 sets of adjustable legs and offers the flexibility of accommodating heights of either 3.0 Liter airpots or 1.0 Gallon airpots and servers.

#### CUPS PER HOUR

##### CBS-2131XTS

PER 3.0 LITER AIRPOT



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

Based on maximum power setting.

##### CBS-2132XTS

PER TWO 3.0 LITER AIRPOT



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

Based on maximum power setting.

#### DISPENSER GUIDE



**D041**  
3.0 Liter  
Stainless Steel  
Thermal Pump  
Lever Airpot



**D063**  
1.0 Gallon  
Stainless Steel  
Thermal Pump  
Lever Airpot



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

# XTS™ SERIES COFFEE BREWERS

## 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    | 3.9 <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 <sup>(1)</sup>  |
| E213157                   | 1 x 3.0 kW     | 200-240     | 1     | 2+G   | 2.2-3.1 | NEMA 6-15P <sup>(3)</sup> | 10.9-13.0    | 9.7 <sup>(1)</sup>  |
| UNIVERSAL VOLTAGE OPTIONS |                |             |       |       |         |                           |              |                     |
| E213172                   | 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>  |
| 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 <sup>(1)</sup> |

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet. 3 liters per batch.  
 (2) Sold with factory cord & plug for 120 Volt configuration. Optional user connection to a terminal block requiring L1, L2, N and ground to 120/208-240 VAC. No airport locator for this group. User selectable for optional, dual in-series heater configuration.  
 (3) Sold with factory cord & plug.

### WATER

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

### DIMENSIONS

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

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



| Configuration Code | Heater Configuration | Voltage | Phase | Wires | KW      | Electrical Connection | Max Amp Draw | Gallon/ Hour        |
|--------------------|----------------------|---------|-------|-------|---------|-----------------------|--------------|---------------------|
| E213251            | 2 x 2.3 kW           | 200-240 | 1     | 2+G   | 3.3-4.7 | Terminal Block        | 16.5-19.7    | 11.5 <sup>(1)</sup> |
| 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> |

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

### WATER

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

### DIMENSIONS

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

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

### Accessories

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

### Brew Baskets

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

### Paper Coffee Filters

13" x 5" (500 / Case) F002

### Water Filtration

See page 55



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



### CBS-2141XTS

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



### CBS-2142XTS

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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touch screen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes per side.
- The convenient one gallon size is perfect for multiple recipe offerings found in segments such as C-Stores, Bakery Café, QSR, etc.
- Designed to brew directly into our best-selling LUXUS® L4D series portable dispensers and L4S series servers. (Listed below and sold separately.)
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.

### CUPS PER HOUR

#### CBS-2141XTS

PER 1 GALLON



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

Based on maximum power setting.

#### CBS-2142XTS

PER 2 GALLON



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

Based on maximum power setting.

### DISPENSER GUIDE



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



D448  
1.0 Gallon LUXUS®  
Thermal Dispenser

## CBS-2141XTS Single 1.0 Gallon Coffee Brewer

### ELECTRICAL CONFIGURATION

| Configuration Code                 | Heater Config.           | Voltage            | Phase  | Wires      | KW         | Electrical Connection                      | Max Amp Draw | Gallon/ Hour                              |
|------------------------------------|--------------------------|--------------------|--------|------------|------------|--------------------------------------------|--------------|-------------------------------------------|
| UNIVERSAL VOLTAGE OPTIONS          |                          |                    |        |            |            |                                            |              |                                           |
| E214171<br>Optional <sup>(2)</sup> | 1 x 1.5 kW<br>2 x 1.5 kW | 120<br>120/208-240 | 1<br>1 | 2+G<br>3+G | 1.6<br>3.1 | NEMA 5-15P <sup>(3)</sup><br>L1 / L2 / N+G | 13.0<br>13.0 | 3.9 <sup>(1)</sup><br>5.8 <sup>(1)</sup>  |
| E214172<br>Optional <sup>(2)</sup> | 1 x 1.7 kW<br>2 x 1.7 kW | 120<br>120/208-240 | 1<br>1 | 2+G<br>3+G | 1.8<br>3.5 | NEMA 5-15P <sup>(3)</sup><br>L1 / L2 / N+G | 14.7<br>14.7 | 4.4 <sup>(1)</sup><br>8.7 <sup>(1)</sup>  |
| E214173<br>Optional <sup>(2)</sup> | 1 x 2.3 kW<br>2 x 2.3 kW | 120<br>120/208-240 | 1<br>1 | 2+G<br>3+G | 2.4<br>4.7 | NEMA 5-20P <sup>(3)</sup><br>L1 / L2 / N+G | 19.7<br>19.7 | 5.8 <sup>(1)</sup><br>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 airtight locator for this group. User selectable for optional, dual in-series heater configuration.

(3) Sold with factory cord & plug.

### WATER

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

### DIMENSIONS

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

## CBS-2142XTS Twin 1.0 Gallon Coffee Brewer

### ELECTRICAL CONFIGURATION

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

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

### WATER

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

### DIMENSIONS

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

### Accessories

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

### Brew Baskets

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



13" x 5"  
Stainless Steel



13" x 5"  
Plastic w/  
Brown Insert

### Paper Coffee Filters

13" x 5" (500 / Case) F002

### Water Filtration

See page 55



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



**CBS-2151XTS**

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



**CBS-2152XTS**

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



**CBS-2152XTS-2G**

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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touch screen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate coffee recipes and/or batch sizes per side.
- The 1.5 gallon brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling LUXUS® L4D series dispensers or try the ultra-durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities. (Listed below and sold separately.)

#### CUPS PER HOUR

**CBS-2151XTS**  
PER 1.5 GALLON



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

Based on maximum power setting.

**CBS-2152XTS**  
PER TWO 1.5 GALLON



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

Based on maximum power setting.

**CBS-2152XTS-2G**  
PER TWO 2.0 GALLON



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

Based on maximum power setting.

#### DISPENSER GUIDE



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



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



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



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



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



# XTS™ SERIES COFFEE BREWERS



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

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

### DIMENSIONS

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

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

| Configuration Code | Heater Configuration     | Voltage            | Phase                 | Wires      | KW                    | Electrical Connection            | Max Amp Draw           | Gallon/ Hour                                         |
|--------------------|--------------------------|--------------------|-----------------------|------------|-----------------------|----------------------------------|------------------------|------------------------------------------------------|
| E215251            | 2 x 3.0 kW<br>3 x 3.0 kW | 208-240<br>208-240 | 1 <sup>(2)</sup><br>3 | 2+G<br>3+G | 4.6-6.1<br>6.9-9.1    | Terminal Block<br>Terminal Block | 22.4-25.8<br>19.5-22.5 | 11.5-15.5 <sup>(1)</sup><br>17.4-23.0 <sup>(1)</sup> |
| E215252            | 2 x 5.0 kW<br>3 x 5.0 kW | 208-240<br>208-240 | 1 <sup>(2)</sup><br>3 | 2+G<br>3+G | 7.6-10.1<br>11.4-15.1 | Terminal Block<br>Terminal Block | 36.9-42.5<br>32.0-36.9 | 19.3-25.7 <sup>(1)</sup><br>29.0-38.4 <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.  
(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 Fitting | 20-75 psig     | 1 1/2 gpm         |

### DIMENSIONS

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

## CBS-2152XTS-2G Twin 2.0 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

| Configuration Code | Heater Configuration     | Voltage            | Phase                 | Wires      | KW                    | Electrical Connection            | Max Amp Draw           | Gallon/ Hour                               |
|--------------------|--------------------------|--------------------|-----------------------|------------|-----------------------|----------------------------------|------------------------|--------------------------------------------|
| E215351            | 2 x 3.0 kW<br>3 x 3.0 kW | 208-240<br>208-240 | 1 <sup>(2)</sup><br>3 | 2+G<br>3+G | 4.6-6.1<br>6.9-9.1    | Terminal Block<br>Terminal Block | 22.4-25.8<br>19.5-22.5 | 15.3 <sup>(1)</sup><br>22.5 <sup>(1)</sup> |
| E215352            | 2 x 5.0 kW<br>3 x 5.0 kW | 208-240<br>208-240 | 1 <sup>(2)</sup><br>3 | 2+G<br>3+G | 7.6-10.1<br>11.4-15.1 | Terminal Block<br>Terminal Block | 36.9-42.5<br>32.0-36.9 | 25.3 <sup>(1)</sup><br>38.3 <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.  
(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 Fitting | 20-75 psig     | 1 1/2 gpm         |

### DIMENSIONS

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

## Accessories

9" Airpot Brewing Stand for 1.5 Gallon Brewers

**A010** 1.0/1.5 Gallon Hot Tea Infuser

**A113**

Identifier Plates for TPD-15, Acrylic

**A069** Drip Tray - Square

**A137**

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

**A150** Brew Basket Clips for Stainless Steel Brew Basket Each

**1009.00003.00** (4 Per Basket Needed)

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

**A151**

Triple Serving Station for L4S-15 (S4S-15/20-3)

**A152**

## Brew Baskets

16" x 6" Stainless Steel with Black Handle

B001280B1

16" x 6" Stainless Steel with Clips with Black Handle

B002280B1C

16" x 6" Plastic with Brown Insert

B015280BN2

16" x 6" Stainless Steel Tea Basket with Green Handle

B001110G1



16" x 6"  
Stainless Steel



16" x 6"  
Plastic w  
Brown Insert

## Paper Coffee Filters

15" x 5.5" (500 / Case) F001

## Water Filtration

See page 55



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



CBS-2161XTS

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



CBS-2162XTS

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

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

- EXTRACTOR® technology allows you to precisely dial-in the profile of even the most complex coffee blend to unlock its full freshness, aroma and flavor.
- User-friendly touch screen interface display allows for quick and easy access to brew controls to quickly begin the brewing process for up to 4 separate recipes and/or batch sizes per side.
- The 3.0 gallon brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra durable TPD-30 thermal dispensers (sold separately).

CUPS PER HOUR

|  | CBS-2161XTS  |      |      |      |
|-------------------------------------------------------------------------------------|--------------|------|------|------|
|                                                                                     | PER 3 GALLON |      |      |      |
|                                                                                     | 480          | 320  | 240  | 192  |
|                                                                                     | 8oz          | 12oz | 16oz | 20oz |

Based on maximum power setting.

|  | CBS-2162XTS      |      |      |      |
|-------------------------------------------------------------------------------------|------------------|------|------|------|
|                                                                                     | PER TWO 3 GALLON |      |      |      |
|                                                                                     | 960              | 640  | 480  | 384  |
|                                                                                     | 8oz              | 12oz | 16oz | 20oz |

Based on maximum power setting.

DISPENSER GUIDE



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

# XTS™ SERIES COFFEE BREWERS

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



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

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

(2) Sold as three phase, highest power version.

(3) Equipment may be field configurable to lower-power, single-phase configuration using two heaters.

### WATER

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

### DIMENSIONS

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

## CBS-2162XTS Twin 3.0 Gallon Coffee Brewer ELECTRICAL CONFIGURATION



| Configuration Code | Heater Configuration | Voltage | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------------|---------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| E216251            | 3 x 3.0 kW           | 200-240 | 3     | 3+G   | 6.4-9.1   | Terminal Block        | 18.6-22.5    | 16.4-23.4 <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 <sup>(1)</sup> |
| 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    | 52.2-60.0 <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

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

### DIMENSIONS

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

### Accessories

Identifier Plates for  
TPD-30, Acrylic

A069

Drip Tray - Square

A137

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

1000.00053.00

### Brew Baskets

21" x 7" Stainless Steel

B00828004

21" x 7" Stainless Steel  
with Clips

B00828002



21" x 7"  
Stainless Steel Basket

### Paper Coffee Filters

20" x 8" (500 Per Case)

F004

18" x 7" (500 Per Case)

F005

### Water Filtration

See page 55

# HANDLE OPERATED BREWERS

The CBS-5000 and 6000 Series were designed for simplicity.

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



CBS-51H



CBS-61H



CBS-52H



CBS-62H



**ONLY FROM  
FETCO**

## 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 operation- a quick start!

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



### Manual water faucet

Safely dispense hot water away from steam and brew basket



### Set it and forget it

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



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



### CBS-51H-15

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



### CBS-52H-15

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



### CBS-52H-20

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

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

- Designed for simplicity, the Handle Operated series brewers save operators time and effort by delivering consistent results from your pre-programmed coffee recipe.
- 1.5 gallon brewer is a popular choice across many segments due to its speed, capacity and reliable performance during peak service times.
- Brew directly into our best-selling LUXUS® L4D series dispensers or try the ultra durable TPD series thermal dispensers and extend your indoor/outdoor beverage service capabilities (listed below and sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.

## CUPS PER HOUR

### CBS-51H

PER 1.5 GALLON



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

Based on maximum power setting.

### CBS-52H

PER TWO 1.5 GALLON



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

Based on maximum power setting.

### CBS-52H-20

PER TWO 2 GALLON



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

Based on maximum power setting.

## DISPENSER GUIDE



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



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



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



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



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

# HANDLE OPERATED BREWERS



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

| Configuration Code | Heater Config. | Voltage     | Phase | Wires | KW      | Electrical Connection | Max Amp Draw | Gallon/Hour              |
|--------------------|----------------|-------------|-------|-------|---------|-----------------------|--------------|--------------------------|
| C51016             | 1 x 1.8 kW     | 120         | 1     | 2+G   | 1.9     | Terminal Block        | 15.8         | 4.5 <sup>(1)</sup>       |
| C51026             | 1 x 3.0 kW     | 120/208-240 | 1     | 3+G   | 2.3-3.1 | Terminal Block        | 11.2-12.9    | 6.0 <sup>(1)</sup>       |
| C51036             | 1 x 4.0 kW     | 120/208-240 | 1     | 3+G   | 3.1-4.1 | Terminal Block        | 14.8-17.1    | 7.5-10.5 <sup>(1)</sup>  |
| C51046             | 2 x 3.0 kW     | 120/208-240 | 1     | 3+G   | 4.6-6.1 | Terminal Block        | 22.0-25.4    | 10.5-15.0 <sup>(1)</sup> |
| C51056             | 2 x 4.0 kW     | 120/208-240 | 1     | 3+G   | 6.1-8.1 | Terminal Block        | 29.3-33.8    | 15.0-19.5 <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 Fitting | 20-75 psig     | 1/2 gpm           |

## DIMENSIONS

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

**CBS-52H-15** Twin 1.5 Gallon Coffee Brewer  
ELECTRICAL CONFIGURATION

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

## DIMENSIONS

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

**CBS-52H-20** Twin 2.0 Gallon Coffee Brewer  
ELECTRICAL CONFIGURATION

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

## WATER

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

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

## DIMENSIONS

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

## Accessories

Identifier Plates for TPD-15, Acrylic

**A069**

Triple Serving Station for L4S-15 (S4S-15/20-3)

**A152**

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

**A150**

1.0/1.5 Gallon Hot Tea Infuser

**A113**

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

**A151**

9" Airpot Brewing Stand for 1.5 gallon brewers

**A010**

Drip Tray - Square

**A137**

## Brew Baskets

16" x 6" Stainless Steel

**B001280B1**

16" x 6" Stainless Steel with Clips

**B002280B1**



16" x 6"

Stainless Steel

## Paper Coffee Filters

15" x 5.5" (500 / Case)

**F001**

## Water Filtration

See page 55

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



CBS-61H

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



CBS-62H

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

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

- Designed for simplicity, the Handle Operated series brewers save operator time and effort by delivering consistent results from your pre-programmed coffee recipe.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- The twin 3.0 gallon brewer is a popular choice for high-volume satellite coffee service in banquet halls, large hotels, cafeterias and catering operations.
- Brew directly into the ultra-durable TPD-30 thermal dispensers (sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.

CUPS PER HOUR

CBS-61H

PER 3 GALLON



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

Based on maximum power setting.

CBS-62H

PER TWO 3 GALLON



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

Based on maximum power setting.

DISPENSER GUIDE



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

# 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 standard factory settings: 4.0 minute brew time; 0% pre wet; 200°F water.

### WATER

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

### DIMENSIONS

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

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



| Configuration Code | Heater Configuration | Voltage     | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------------|-------------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| C62016             | 3 x 3.0 kW           | 120/208-240 | 1     | 3+G   | 6.9-9.1   | Terminal Block        | 32.9-37.9    | 18.0-21.0 <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> |

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

### WATER

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

### DIMENSIONS

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

### Accessories

Identifier Plates for  
TPD-30, Acrylic

**A069**

Brew Basket Clips for  
Stainless Steel  
Brew Basket

**1003.00053.00**

### Brew Baskets

21" x 7" Stainless Steel

**B00828004**

21" x 7" Stainless Steel w. Clips

**B00828002**

18" x 7 1/2" Stainless Steel Half Batch

**B00828003**



**21" x 7"**  
Stainless Steel Basket



**18" x 7 1/2"**  
Stainless Steel Basket

### Paper Coffee Filters

20" x 8" (500 Per Case)

**F004**

18" x 7" (500 Per Case)

**F005**

### Water Filtration

See page 55

# HIGH VOLUME COFFEE BREWING SYSTEM

FETCO® is the category expert and the ONLY manufacturer of ultra high-volume (6-24 Gallon) portable coffee brewing systems for very large scale operations. Due to its high capacity output and reliable performance, FETCO's ultra High Volume Brewing Systems are a consultant's favorite choice for specification in hotels, stadiums, convention centers and other large venues.

CBS-71A



**ONLY FROM  
FETCO**



CBS-71AC



CBS-72A



CBS-72AC





# HIGH VOLUME BREWING SYSTEM



## STANDARD FEATURES:

Mobile or Stationary Designs

High Volume - Brew and Hold 6-24 Gallons of Coffee

Slide-Out Brew Basket Drawer

Steam Control Brew Compartments  
Virtually Eliminate the Need for External Ventilation

Multiple Power Options



## Set it and forget it

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

## Steam Control

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

## Expand Your Service

Configure for mobile cart dispensing, this brewer can be outfitted with several thermal dispensers (sold separately) for quick deployment of multiple gallons of hot, fresh coffee throughout the venue.

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



CBS-71A

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



CBS-72A

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

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

- FETCO® is the category expert and the only manufacturer of ultra-high-volume (6-24 gallon) portable coffee brewing systems.
- Designed for high output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Brew directly into the 6.0 gallon capacity LBD-6 thermal dispenser (sold separately) and transport for high-volume coffee or refill service anywhere throughout your venue.
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.
- Configured for stationary dispensing, this brewer can be mounted to existing counter tops or to an optional stainless counter system (CTR-71) (sold separately).

CUPS PER HOUR

CBS-71A

PER 6 GALLON



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

Based on maximum power setting.

CBS-72A

PER TWO 6 GALLON



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

Based on maximum power setting.

DISPENSER GUIDE



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

## CBS-71A Single Stationary Coffee Brewer

### ELECTRICAL CONFIGURATION

| Configuration Code | Heater Config. | Voltage     | Phase | Wires              | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------|-------------|-------|--------------------|-----------|-----------------------|--------------|--------------------------|
| C71017             | 3 x 5.0 kW     | 120/208-240 | 3     | 4+G                | 11.5-15.1 | Terminal Block        | 31.9-36.8    | 18.0-24.0 <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 <sup>(1)</sup>      |
| 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 <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

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



## CBS-72A Twin Stationary Coffee Brewer

### ELECTRICAL CONFIGURATION

| Configuration Code    | Heater Configuration | Voltage                | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|-----------------------|----------------------|------------------------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| C72017 <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 <sup>(4)</sup>      |
| 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 <sup>(4)</sup>      |

(1) With power management.

(2) Without power management.

(3) Plus power cord for control, 120 VAC.

(4) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.

### WATER

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

### DIMENSIONS

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



### Accessories

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

### OPTIONS

|                                   |      |
|-----------------------------------|------|
| Add Step-Down Voltage Transformer | Z040 |
|-----------------------------------|------|

### Paper Coffee Filters

23" x 9" (500 Per Case) F006

### Water Filtration

See page 55

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



**CBS-71AC**

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



**CBS-72AC**

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

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

- Designed for maximum output, the brew technology utilizes a combination of adjustable features like bypass and contact time to dial-in your specific flavor profile.
- Configured for mobile cart dispensing, this brewer can be outfitted with several thermal dispensers (sold separately) for quick deployment of multiple gallons of hot, fresh coffee throughout the venue.
- Twin station configuration provides the flexibility of brewing two different recipes at the same time!
- FETCO® is the category expert and the only manufacturer of ultra-high-volume (6-24 gallon) portable coffee brewing systems.
- Brew directly into several high capacity LUXUS® thermal dispensers (6, 18, 24 gallon – sold separately).
- Available in multiple power configurations to efficiently meet your cups-per-hour requirement and keep energy costs at a minimum.

#### CUPS PER HOUR

##### CBS-71AC

PER 6 GALLON



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

Based on maximum power setting.

##### CBS-72AC

PER TWO 6 GALLON



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

Based on maximum power setting.

#### DISPENSER GUIDE



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



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



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

# HIGH VOLUME BREWING SYSTEMS

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



| Configuration Code | Heater Config. | Voltage     | Phase | Wires              | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------|-------------|-------|--------------------|-----------|-----------------------|--------------|--------------------------|
| C71018             | 3 x 5.0 kW     | 120/208-240 | 3     | 4+G                | 11.5-15.1 | Terminal Block        | 31.9-36.8    | 18.0-24.0 <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    | 36.0 <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    | 36.0 <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

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

## CBS-72AC Twin Mobile Coffee Brewer ELECTRICAL CONFIGURATION



| Configuration Code    | Heater Configuration | Voltage                | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|-----------------------|----------------------|------------------------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| C72018 <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 <sup>(4)</sup>      |
| 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.

(2) Without power management.

(3) Plus power cord for control, 120 VAC.

(4) Based on standard factory settings: 7.0 minute brew time; 0% pre wet; 200°F water.

### WATER

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

### DIMENSIONS

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

\*Shipped on two pallets

### Accessories

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

### OPTIONS

|                                   |      |
|-----------------------------------|------|
| Add Step-Down Voltage Transformer | Z040 |
|-----------------------------------|------|

### Paper Coffee Filters

|                         |      |
|-------------------------|------|
| 23" x 9" (500 Per Case) | F006 |
|-------------------------|------|

### Water Filtration

See page 55



# IP44 MARITIME COFFEE BREWING & HOT WATER SYSTEMS



## IP44 Maritime Coffee BREWING SYSTEMS

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

## STANDARD FEATURES:

### Ingress Protection (IP44)

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

### Power Management

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

### Stationary Design

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

**ONLY FROM  
FETCO**

# IP44 MARITIME COFFEE BREWING SYSTEM

## IP44-52H-15 Twin 1.5 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

| Configuration Code | Heater Config. | Voltage | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------|---------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| C52246MIP          | 2 x 2.8 kW     | 220-240 | 1     | 2+G   | 4.8-5.7   | Terminal Block        | 21.8-23.8    | 10.5-13.5 <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 <sup>(1)</sup>      |
| 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> |

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

### WATER

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

### DIMENSIONS

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

## IP44-52H-20 Twin 2.0 Gallon Coffee Brewer ELECTRICAL CONFIGURATION

| Configuration Code | Heater Config. | Voltage | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour        |
|--------------------|----------------|---------|-------|-------|-----------|-----------------------|--------------|---------------------|
| C53216MIP          | 2 x 3.0 kW     | 220-240 | 1     | 2+G   | 5.1-6.1   | Terminal Block        | 23.3-25.4    | 14.0 <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    | 26.0 <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      | 30.0 <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     | 1 1/4 gpm         |

### DIMENSIONS

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

## CUPS PER HOUR

### IP44-52H-15

PER TWO 1.5 GALLON



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

Based on maximum power setting.

### IP44-52H-20

PER TWO 2.0 GALLON



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

Based on maximum power setting.

## Dispenser Guide



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



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



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



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



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

## Accessories

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

## Paper Coffee Filters

15" x 5.5" (500 / Case)

**F001**

## Options

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

**Z007**

## Water Filtration

See page 55

# IP44 MARITIME COFFEE BREWING SYSTEM

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



| Configuration Code | Heater Configuration | Voltage | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------------|---------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| C62206MIP          | 3 x 3.0 kW           | 220-240 | 3     | 3+G   | 7.8-9.1   | Terminal Block        | 20.5-22.4    | 9.0-12.0 <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

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

## CUPS PER HOUR

IP44-62-30

PER TWO 3 GALLON



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

Based on maximum power setting.

## Dispenser Guide



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

## Accessories

|                                                          |             |
|----------------------------------------------------------|-------------|
| Bolt Down Stationary Ring for TPD-30 Dispensers (MSR-15) | <b>A031</b> |
| Identifier Plates for TPD-30, Acrylic                    | <b>A069</b> |
| Drip Tray - Square                                       | <b>A137</b> |

## Options

CBS-62H Maritime Package for TPD-30 Only (Includes 4x A031, Flanged Legs and Dispense Tube Funnel)

**Z017**

## Paper Coffee Filters

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

## Water Filtration

See page 55

# IP44 MARITIME HOT WATER DISPENSER



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

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

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



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

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

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

## CUPS PER HOUR

### IP44-HWB-5

PER 5 GALLON



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

Based on maximum power setting.



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

Based on maximum power setting.

### Accessories

Drip Tray - Square

**A137**

### Water Filtration

See page 55

# XTS™ SERIES TEA & SWEET TEA BREWERS



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

## STANDARD FEATURES:

Touch screen

Rotating Plastic Brew Basket

Liquid Sweetener Pump Option

SD Card Slot For Software Updates And Uploading/Downloading Custom Recipes

Cascading Spray Dome

Dual Dilution



Iced Tea



Sweet Tea  
(with liquid pump configuration)



Hot Tea



Hot Coffee



Iced Coffee

## Hot Coffee Dispensing Options:



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



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



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





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

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

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

(2) Sold with factory cord and plug.

### WATER

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

### DIMENSIONS

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

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

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

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

### WATER

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

### DIMENSIONS

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



## CUPS PER HOUR

TBS-2121XTS™

PER TWO 3.5 GALLON



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

Based on maximum power setting.

## Accessories

|                                                                                                                                 |               |
|---------------------------------------------------------------------------------------------------------------------------------|---------------|
| Universal TBS Shelf and Brew Basket Kit<br>(Includes shelf and mounting hardware)                                               | Z071          |
| Brew Basket for TBS-2121XTS Tea Brewer<br>15"[Dia.]x5.5"[D] (Includes 1ea. blue handle insert<br>and 7pc. drip-out orifice set) | B013000BE2    |
| Add-On Dispenser Platform with Guide Rails<br>for ITD-2135 Dispensers: 7.5"x14.5"[WxD]                                          | 1102.00202.00 |
| Universal Dispenser Platform with Flat Surface:<br>13"x14"[WxD]                                                                 | 1102.00205.00 |
| 7pc. Interchangeable Drip-Out Orifice Set<br>for Plastic Brew Basket (B013000BE2)                                               | 1023.00185.00 |
| Color Handle Insert for Plastic Brew Basket: Blue                                                                               | 1023.00180.00 |
| Color Handle Insert for Plastic Brew Basket: Red                                                                                | 1023.00190.00 |
| Color Handle Insert for Plastic Brew Basket: Green                                                                              | 1023.00191.00 |
| Color Handle Insert for Plastic Brew Basket: Orange                                                                             | 1023.00192.00 |

## Iced & Sweet Tea Dispenser Guide



**D064**  
3.5 Gallon Iced Tea  
Dispenser  
(ITD-2135)



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

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

## Paper Filters

15" x 5.5" (500 / Case) F001

## Water Filtration

See page 55

# PORTION CONTROLLED COFFEE GRINDERS



## STANDARD FEATURES:

Slicing Discs For Uniform Grind Profiles

Portion Control – Program Buttons For Batch Size Needed

Securely Holds Brew Baskets For V+, XTS And 5000 Series Under The Chute During Grinding

For Larger Models, Grind Directly Into the Paper Filter



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



### Control Panel

Programmable and serviceable from the front.



### Dual Hopper Series

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



### Grinder Platform

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



### Single Hopper Series

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

# PORTION CONTROLLED COFFEE GRINDERS



GR 1.2

GR 1.3

## GR 1.2 / 1.3 SINGLE HOPPER GRINDERS ELECTRICAL CONFIGURATION

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

(1) Sold with factory cord and plug.

## DIMENSIONS

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



GR 2.2

GR 2.3

## GR 2.2 / 2.3 DUAL HOPPER GRINDERS ELECTRICAL CONFIGURATION

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

(1) Sold with factory cord and plug.

## DIMENSIONS

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

## Accessories

Replacement / Extra Hopper w/ Lid for GR2.2 & GR2.3

**A066**

Brew Basket Scoop - 16" x 6"

**A088**

Hopper Storage Rack for GR 2.2 and GR 2.3

**A118**

(Mounts directly to either side of grinder)

# HOT WATER DISPENSERS

## HOT WATER DISPENSERS

### SINGLE SERVE

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



HWD-2102



HWD-2105



HWD-2110

### SINGLE TEMPERATURE (2, 5, AND 10 GALLON)

#### STANDARD FEATURES:

High Resolution Display

Touch Dispensing

Soft Silicone Tap

Drip Tray With Float Indicator

SD Card Slot



HWD-2105 TOD



HWD-2110 TOD

### TEMPERATURE ON DEMAND (5 AND 10 GALLON)

#### STANDARD FEATURES:

4 Programmable Temperatures

High Resolution Display

Touch Dispensing

Soft Silicone Tap

Drip Tray With Float Indicator

SD Card Slot

ENERGY  
SAVINGS



HWB-2105



HWB-2110

## 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



HWB-15



HWB-25



### 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 <sup>(1)</sup> |
| H210220            | 1 x 2.1 kW           | 100-120 | 1     | 2+G   | 2.2 | NEMA 5-20P <sup>(2)</sup> | 18.3         | 5.4 <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 <sup>(1)</sup> |

Portion size can be controlled by dispense time. Range: 4-40 seconds. Maximum single dispense is 1570cc / 53 ounces in 40 seconds (maximum dispense time). Temperature ranges selectable from 122°-207°F / 50°-97°C.

(1) Flow rate based on 55°F / 13°C water main supply temperature and dispensing from "READY" light ON. (2) Sold with factory cord and plug.

#### WATER

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

#### DIMENSIONS

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



### HWD-2105 SINGLE TEMPERATURE 5.0 Gallon Hot Water Dispenser

#### ELECTRICAL CONFIGURATION

| Configuration Code | Heater Configuration | Voltage | Phase | Wires | KW      | Electrical Connection     | Max Amp Draw | Gallon/ Hour           |
|--------------------|----------------------|---------|-------|-------|---------|---------------------------|--------------|------------------------|
| H210511            | 1 x 1.44 kW          | 120     | 1     | 2+G   | 1.5     | NEMA 5-15P <sup>(2)</sup> | 12.0         | 4.0 <sup>(1)</sup>     |
| 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.

#### WATER

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

#### DIMENSIONS

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



### HWD-2110 SINGLE TEMPERATURE 10 Gallon Hot Water Dispenser

#### ELECTRICAL CONFIGURATION

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

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





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

| 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 <sup>(1)</sup>     |
| 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.

(2) Sold with factory cord and plug.

#### WATER

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

#### DIMENSIONS

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

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

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

#### WATER

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

#### DIMENSIONS

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

#### CUPS PER HOUR

##### HWD-2102

PER 2 GALLON



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

Based on maximum power setting.

##### HWD-2105

PER 5 GALLON



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

Based on maximum power setting.

##### HWD-2110

PER 10 GALLON



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

Based on maximum power setting.

##### HWD-2105 TOD

PER 5 GALLON



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

Based on maximum power setting.

##### HWD-2110 TOD

PER 10 GALLON



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

Based on maximum power setting.



### HWB-2105 TOUCHSCREEN 5.0 Gallon Hot Water Dispenser ELECTRICAL CONFIGURATION

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

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



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

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

### DIMENSIONS

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

## CUPS PER HOUR

### HWB-2105

PER 5 GALLON



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

Based on maximum power setting.

### HWB-2110

PER 10 GALLON



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

Based on maximum power setting.

### Accessories

Drip Tray - Square

**A137**

### Water Filtration

See page 55

**HWB-15** 15.0 Gallon Hot Water Dispenser**ELECTRICAL CONFIGURATION**

| Configuration Code    | Heater Configuration | Voltage     | Phase | Wires | KW      | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|-----------------------|----------------------|-------------|-------|-------|---------|-----------------------|--------------|--------------------------|
| H15011                | 2 x 3.0 kW           | 120/208-240 | 1     | 3+G   | 4.6-6.1 | Terminal Block        | 22.0-25.4    | 11.0-15.0 <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**

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

**HWB-25** 25.0 Gallon Hot Water Dispenser**ELECTRICAL CONFIGURATION**

| Configuration Code | Heater Configuration | Voltage     | Phase | Wires | KW        | Electrical Connection | Max Amp Draw | Gallon/ Hour             |
|--------------------|----------------------|-------------|-------|-------|-----------|-----------------------|--------------|--------------------------|
| H25011             | 6 x 3.0 kW           | 120/208-240 | 3     | 4+G   | 13.8-18.1 | Terminal Block        | 38.2-44.0    | 34.0-45.0 <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**

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

**CUPS PER HOUR****HWB-15**

PER 15 GALLON

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

Based on maximum power setting.

**HWB-25**

PER 25 GALLON

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

Based on maximum power setting.

**Accessories**Drip Tray - Square **A137****Water Filtration**

See page 55

# LUXUS® THERMAL DISPENSERS

Since its introduction in 1987, the award winning LUXUS® dispenser line remains the benchmark of beverage freshness and portable coffee serving solutions. From the 1.0 gallon dispensers to the ultra high capacity 24 gallon twin station dispenser, FETCO® has a portable, thermal solution for your coffee service needs.

## STANDARD FEATURES:



### New and Improved L4D Series Dispensers & L4S Series Servers

#### **Stainless Steel Vacuum Liner**

Superior retention of heat, freshness and flavor.

#### **Freshness Timer® and Volume Indicator**

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

#### **Durable Stainless Steel Outer Body Construction**

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

#### **Integrated Brew Stand and Drip Tray (L4D)**

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

#### **Modularity (L4S)**

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



### TPD Series Dispensers

#### **Fully Insulated**

Superior retention of heat, freshness and flavor.

#### **Vertical Sight Glass**

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

#### **Twist Top Cover and Locking Lid**

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

#### **Durable Stainless Steel Outer Body Construction**

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



### LBD Series Dispensers

#### **Durable Stainless Steel Outer Body Construction**

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

#### **Stainless Steel Insulated Liner**

Superior retention of heat, freshness and flavor.

#### **Flow Through Lid**

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

#### **Vertical Sight Glass**

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

**D068****D069**

### 0.5 Gallon Decanters Regular and Decaf

#### DIMENSIONS

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

(Sold in packs of 3 or 21 only)

**D055**

### 0.5 Gallon Thermal Dispenser

#### DIMENSIONS

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

**D037**

### 1.9L SERVER

Tall Tabletop Server

#### DIMENSIONS

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

**D041**

### 3.0L Airpot with Pump Lever

#### DIMENSIONS

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

**D063**

### 1.0 Gallon Airpot with Pump Lever

#### DIMENSIONS

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

#### Accessories

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

**1099.00007.00**  
**99022**  
**71082**  
**71087**

#### Decanter Warmers

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



**D451****L4S-10 LUXUS® Thermal Dispenser**

1.0 Gallon

**DIMENSIONS**

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

**D452****L4S-15 LUXUS® Thermal Dispenser**

1.5 Gallon

**DIMENSIONS**

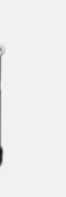
| Type     | Height  | Width | Depth   | Weight   | Filled Weight |
|----------|---------|-------|---------|----------|---------------|
| Product  | 14 3/4" | 9"    | 12 1/2" | 7.2 lbs  | 17.6 lbs      |
| Shipping | 16"     | 17"   | 13"     | 10.0 lbs | —             |

**D453****L4S-20 LUXUS® Thermal Dispenser**

2.0 Gallon

**DIMENSIONS**

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

**A147**S4S-10-1 Single Serving  
Station for L4S-10**A150**S4S-15/20-1 Single Serving  
Station for L4S-15 & L4S-20**A148**S4S-10-2 Twin Serving  
Station for L4S-10**A151**S4S-15/20-2 Twin Serving  
Station for L4S-15 & L4S-20**A149**S4S-10-3 Triple Serving  
Station for L4S-10**A152**S4S-15/20-3 Triple Serving  
Station for L4S-15 & L4S-20



**D448****L4D-10 LUXUS® Thermal Dispenser**

1.0 Gallon

**DIMENSIONS**

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

**D449****L4D-15 LUXUS® Thermal Dispenser**

1.5 Gallon

**DIMENSIONS**

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

**D450****L4D-20 LUXUS® Thermal Dispenser**

2.0 Gallon

**DIMENSIONS**

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

**Accessories**

Orange Dispenser Faucet Replacement Handle

**1071.00030.00**

Green Dispenser Faucet Replacement Handle

**1071.00031.00**

Blue Dispenser Faucet Replacement Handle

**1071.00032.00**

Red Dispenser Faucet Replacement Handle

**1071.00040.00**

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

**Options**

Rear Facing Positioned Digital Display (L4D / L4S Dispensers)

**Z053****Thermal Dispenser Graphic "Wraps"**

Application Service for L4D &amp; L4S Series Dispenser Wraps (ea.)

**Z067**

Application Service for TPD Series Dispenser Wraps (ea.)

**Z044**

L4D-10 / L4S-10 Series: Breaking Fresh Grounds™ Graphic

**WRAP-058**

L4D-10 / L4S-10 Series: Steeping Fresh Leaves™ Graphic

**WRAP-060**

L4D-10 / L4S-10 Series: Icing Fresh Coffee™ Graphic

**WRAP-065**

L4D-15 / L4S-15 Series: Plain Black Graphic

**WRAP-049**

L4D-15 / L4S-15 Series: Breaking Fresh Grounds™ Graphic

**WRAP-059**

L4D-15 / L4S-15 Series: Steeping Fresh Leaves™ Graphic

**WRAP-061**

L4D-15 / L4S-15 Series: Icing Fresh Coffee™ Graphic

**WRAP-066**

L4D-20 Series: Plain Black Graphic

**WRAP-082**

TPD-15 Series: Plain Black Graphic

**WRAP-017**Shown with  
Steeping Fresh  
Leaves GraphicShown with  
Brewing Fresh  
Coffee Graphic

**D009****TPD-15 LUXUS® Portable Thermal Dispenser**

1.5 Gallon

**DIMENSIONS**

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

**D012****TPD-30 LUXUS® Portable Thermal Dispenser**

3.0 Gallon

**DIMENSIONS**

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

**D064W112****D064****ITD-2135 Iced Tea Dispenser**

3.5 Gallon

**DIMENSIONS**

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

**Accessories**

Drip Tray - Square

**A137**

**D019****LBD-6 LUXUS® Thermal Dispenser**

6.0 Gallon

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

**D020****LBD-6C MOBILE LUXUS® Thermal Dispenser**

6.0 Gallon

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

**D021****LBD-18 MOBILE LUXUS® Thermal Dispenser**

18.0 Gallon

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

**D022****LBD-24 MOBILE LUXUS® Thermal Dispenser**

24.0 Gallon

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

**Accessories**

Gravity Fill Jug Hose for LBD-6C &amp; LBD-18 High Volume Dispensers

**A037**

Gravity Fill Jug Hose for LBD-24 High Volume Dispensers

**A078**

| Brewer                                 | SKU # | Specification  | Count | Weight | Shipping Dimensions |       |       |
|----------------------------------------|-------|----------------|-------|--------|---------------------|-------|-------|
|                                        |       |                |       |        | Height              | Width | Depth |
| ZURICH™ Pourover Series                |       |                |       |        |                     |       |       |
| CBS-2121-PO/PW                         | F003  | 9 3/4 x 4 1/2" | 1000  | 4 lbs  | 9"                  | 14"   | 8"    |
| XTS™ Series                            |       |                |       |        |                     |       |       |
| CBS-2131XTS-3L/1G & CBS-2132XTS-3L/1G  | F002  | 13 x 5"        | 500   | 5 lbs  | 13"                 | 9"    | 9"    |
| CBS-2141XTS & CBS-2142XTS              | F002  | 13 x 5"        | 500   | 5 lbs  | 13"                 | 9"    | 9"    |
| CBS-2151XTS & CBS-2152XTS              | F001  | 15 x 5 1/2"    | 500   | 8 lbs  | 19"                 | 9"    | 9"    |
| CBS-2152XTS-2G                         | F001  | 15 x 5 1/2"    | 500   | 8 lbs  | 19"                 | 9"    | 9"    |
| CBS-2161XTS & CBS-2162XTS:             |       |                |       |        |                     |       |       |
| Standard Brew Basket                   | F004  | 20 x 8"        | 500   | 12 lbs | 20"                 | 14"   | 14"   |
| 5000 Series Brewing System             |       |                |       |        |                     |       |       |
| CBS-51H-15, CBS-52H-15 & CBS-52H-20:   |       |                |       |        |                     |       |       |
| Standard Brew Basket                   | F001  | 15 x 51/2"     | 500   | 8 lbs  | 19"                 | 9"    | 9"    |
| Iced Tea Brew Basket (B005110B1)       | F002  | 13 x 5"        | 500   | 5 lbs  | 13"                 | 9"    | 9"    |
| 6000 Series Brewing System             |       |                |       |        |                     |       |       |
| CBS-61H & CBS-62H:                     |       |                |       |        |                     |       |       |
| Standard Brew Basket                   | F004  | 20 x 8"        | 500   | 12 lbs | 20"                 | 14"   | 14"   |
| Half Batch Brew Basket (B00828003)     | F005  | 18 x 7"        | 500   | 12 lbs | 18"                 | 14"   | 14"   |
| 7000 High Volume Series Brewing System |       |                |       |        |                     |       |       |
| ALL MODELS                             | F006  | 23 x 9"        | 500   | 18 lbs | 20"                 | 14"   | 14"   |

## WATER FILTRATION SYSTEM

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

### EVERPURE® In-Line Water Filtration System

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

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

#### Features & Benefits

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

### BWT Bestmax In-Line Water Filtration System

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

- 1ea. Filter Cartridge
- 1ea. Universal filter head
- 1ea. Wall mounting bracket

Accessories (sold separately)

Braided hose supplies 3/8" and 3/4" compression, in 24" or 48" lengths

#### Features & Benefits

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



#### 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 |

# TERMS, WARRANTY AND RETURNS

## THESE TERMS OF SALE SUPERSEDE ALL PREVIOUS TERMS OF SALE.

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

Terms and conditions prevailing at time of shipment.

TERMS: Net 30 days from date of invoice with approved credit.

All shipments are FOB FETCO® factory. Minimum billing \$25.

When ordering please specify model number and type of electrical needed. For custom orders consult FETCO® Sales Department. No returns will be accepted without prior authorization and return authorization number from Customer or Technical Service Departments. Returns must be shipped freight prepaid unless otherwise confirmed by FETCO®.

If merchandise is lost or damaged in transit, purchaser must initiate a claim directly with carrier. Claims for shortages must be made within 10 days from receipt of goods. Claims on damaged goods should be made immediately. If your inspection shows damage, call your local representative of the freight carrier at once without further unpacking. File a report of concealed damage and file your claim with the carrier. The responsibility of carrier claims for damages remains with the purchaser. FETCO® reserves the right to discontinue any model at any time, change specifications and/or designs without incurring further obligation.

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

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

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

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

- a. to give written notice thereof to FETCO® within ten (10) days after delivery

- b. to set aside said merchandise for examination by the carrier or FETCO®;

- c. to cause the carrier to note an exception covering the alleged shortage or damage to merchandise at the time the delivery is accepted from the carrier; or

- d. to make or give such demand, claim or notice to the carrier with respect to such shortages or damage as the Bill of Lading may require.

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



## RETURN POLICIES AND PROCEDURES

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

### 1. EQUIPMENT & ACCESSORIES

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

All equipment and accessory returns for credit or exchange:

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

- (6) Are subject to the following restocking fees:  
0% - If returned within 30 days of ship date,  
15% - If returned within 60 days of ship date.

### 2. NEW, UNUSED REPLACEMENT PARTS

Replacement parts may be returned for credit only if they are in original

packaging, in new and unused condition and are not obsolete. To verify if your replacement part is returnable, contact FETCO Technical Support with the following information for each replacement part you wish to return: (1) FETCO part SKU number, (2) Invoice number, (3) Invoice date. Upon receipt of the information, a FETCO Technical Service specialist will determine which parts are returnable and issue a Return Authorization Number (RA#) for the merchandise. All returned parts are inspected by a FETCO Technical Service specialist and credit is contingent upon final inspection.

All replacement parts returned for credit or exchange: (1) Must have a Return Authorization Number (RA#) from FETCO Technical Service – 1.800.FETCO.99. (2) Must have the outer packaging and paperwork clearly marked with the return authorization number. (3) Must be returned pre-paid and insured. (4) Should be properly packed in original cartons and fillers to avoid damage. (PLEASE NOTE: All credits and exchanges are contingent upon full inspection of returned merchandise.

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

(5) Are subject to the following restocking fees:  
0% - If returned within 30 days of ship date,  
15% - If returned within 60 days of ship date,  
30% - If returned 60 days after ship date.

## WARRANTY CONDITIONS & SERVICE

### WARRANTY DETAILS:

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

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

#### WARRANTY DOES NOT APPLY UNDER THE FOLLOWING CONDITIONS:

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

#### WARRANTY SERVICE:

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

#### WARRANTY IS EFFECTIVE AND CONDITIONAL ON THE FOLLOWING:

FETCO® has received timely notification of the claim by phone: 1.800.338.2699, by email: techsupport@fetco.com or mail: FETCO®, 600 Rose Road, Lake Zurich, IL 60047 Attention: Director of Technical

Support and; (1) The item has been verified as under warranty and; (2) A Return Authorization Number (RA) has been issued by FETCO® and; (3) Pre-paid shipment of defective item(s) to FETCO® (4) All defective parts must be replaced with genuine FETCO® parts.

The warranty period begins from the day of shipment from FETCO® and warrants that the equipment manufactured by FETCO® will be free from defect in material and craftsmanship existing at the time of manufacturing and appearing within the applicable warranty period. The warranty does not apply to any equipment, component or part not manufactured by FETCO®. The warranty also does not apply to any equipment, components or parts manufactured by FETCO®, in FETCO's judgment, that has been affected by intentional or unintentional misuse, abuse, alteration, damage, casualty, improper installation or operation, improper maintenance, improper repair or extreme conditions.

The Buyer's resolution against FETCO® for the breach of any obligation resulting from the sale of equipment manufactured by FETCO® whether derived from warranty or otherwise shall be limited, at FETCO's sole discretion, as specified herein to repair, replace or refund.

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

FOR SERVICE, WARRANTY OR TECHNICAL ASSISTANCE

CALL 1-800-338-2699 OR EMAIL techsupport@fetco.com

# SELECTING THE RIGHT EQUIPMENT

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

8 OZ      12 OZ      16 OZ      20 OZ

## Coffee Brewers

### V+ EXTRACTOR® Series

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

### XTS™ Series

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

### Handle Operated Series

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

### High Volume Series

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

### IP44 Maritime Series

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

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

8 OZ      12 OZ      16 OZ      20 OZ

## Tea Brewers

### XTS™ Tea Series

|             |                         |     |     |     |     |
|-------------|-------------------------|-----|-----|-----|-----|
| TBS-2121XT5 | Twin Station 3.5 Gallon | 288 | 192 | 144 | 115 |
|-------------|-------------------------|-----|-----|-----|-----|

## Hot Water Dispensers

### Digital Operation

|             |                                     |     |     |    |    |
|-------------|-------------------------------------|-----|-----|----|----|
| HWD-2102    | 2.0 Gallon - Single Temperature     | 131 | 87  | 62 | 52 |
| HWD-2105    | 5.0 Gallon - Single Temperature     | 139 | 93  | 70 | 56 |
| HWD-2110    | 10.0 Gallon - Single Temperature    | 195 | 130 | 98 | 78 |
| HWD-2105TOD | 5.0 Gallon - Temperature On Demand  | 139 | 93  | 70 | 56 |
| HWD-2110TOD | 10.0 Gallon - Temperature On Demand | 195 | 130 | 98 | 78 |

### Pull Faucet Dispensers

|          |             |     |     |     |     |
|----------|-------------|-----|-----|-----|-----|
| HWB-2105 | 5.0 Gallon  | 112 | 75  | 56  | 45  |
| HWB-2110 | 10.0 Gallon | 240 | 160 | 120 | 96  |
| HWB-15   | 15.0 Gallon | 356 | 237 | 178 | 142 |
| HWB-25   | 25.0 Gallon | 960 | 640 | 480 | 384 |

### IP44 Maritime Series

|             |             |     |     |     |    |
|-------------|-------------|-----|-----|-----|----|
| IP44-HWB-5  | 5.0 Gallon  | 112 | 75  | 56  | 45 |
| IP44-HWB-10 | 10.0 Gallon | 240 | 160 | 120 | 96 |

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

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

### Pre-Installation Site Surveys

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

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

### Reactive Service Dispatch

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

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

### Equipment Calibrations

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

### Installation Services

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

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

### Preventative Maintenance Plans

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

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

### Service Record and Asset Management

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

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

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

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

800.338.2699 | 847.719.3001

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



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