### LUXUS® THERMAL DISPENSERS

TRUSTED | RELIABLE | QUALITY

# LUXUS® THERMAL DISPENSERS AND SERVERS L4 SERIES

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Shown D449 L4D-15 6.0L / 1.5G LUXUS® Thermal Dispensers and D453 L4S-20 8.0L / 2G LUXUS® Thermal Server

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## LUXUS® THERMAL DISPENSERS

# **FEATURES** L4D & L4S DIGITAL DISPLAY LUXUS<sup>®</sup> THERMAL DISPENSERS & SERVERS





### CUTTING THE COST, NOT THE FLAVOR

The LUXUS® L4D Thermal Dispensers and Servers are designed to retain all the heat generated during the brewing process with very little dissipation. In fact, FETCO thermal dispensers maintain the suggested 180-185°F holding temperature for at least 4 hours and meet or exceed industry standards. This patented technology eliminates the need for an additional heat source, thus saving energy and equipment costs.

#### FUNNEL CONSTRUCTION

Funnel enclosure helps provide additional protection to circuit board, internal battery and display window. Features built-in handle for quick cleaning and maintenance.



### TRADITIONAL PULL FAUCET

Precise control of beverage container filling. Transparent polycarbonate faucet guard keeps containers and cups away from the spout to help prevent cross contamination.

#### INTEGRATED LID DESIGN

The integrated lid design features a removable funnel system, pivoting brew cap and front-positioned handle. Brew Cap mounted on lid exterior allows easy access.

#### **MULLTI-FACE SERVING STATIONS**

Modular multi-station design in 1, 2 or 3 increments can create a permanent or temporary beverage service on any countertop, meeting room, lobby or food line.

WRAP STABILIZER Pronounced ledge in molded plastic cover helps prevent graphic "wraps" from sliding up the dispenser body during handling.



# PRECISION & ASSEMBLY Precision Fit Funnel Assembly keeps

moisture and heat from escaping to lock in freshness and aroma and forward positioned handle ensures better maneuverability.

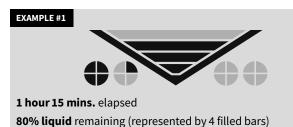
**DIGITAL VOLUME INDICATOR** 

# UNDERSTANDING DIGITAL DISPLAY

#### DIGITAL FRESHNESS TIMER



Four pie-shaped visual indicators that represent how much time (in 15 minute increments) has elapsed since filling.



#### NOTE: Time is reset when dispenser is emptied, removing funnel or when enough liquid is added to increase volume by one level.



Digital visual indicator shows how much liquid remains with a series of "V" shape bars representing 20% increments.

# EXAMPLE #2



2 hours 30 mins. elapsed20% liquid remaining (represented by 1 filled bar)

LUXUS® THERMAL DISPENSERS

# **DISPENSERS** L4D DIGITAL DISPLAY LUXUS® THERMAL DISPENSERS





With integrated stand and removable drip tray

## L4S DIGITAL DISPLAY LUXUS® THERMAL SERVERS



Serving Stations with removable drip tray are **SOLD SEPARATELY**.

# **ACCESSORIES** L4D & L4S DIGITAL DISPLAY LUXUS<sup>®</sup> THERMAL DISPENSERS & SERVERS

#### SERVING STATION FOR THERMAL SERVERS

A147

Single Serving Station for L4S-10 & LGS-10 S4S-10-1



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



# DIMENSIONS

### L4D-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL DISPENSER

DIMENSIONS					WEIGHT		
[in] / [cm]	Height (A)	Width (B)	Depth (C)	Faucet Clearance (D)	[lbs] / [kg]	Empty	Filled
Product Dimensions	21.5 54.6	8.0 20.3	11.8 29.8	7.7 19.6	Product Weight	7.9 3.6	15.9 7.2
Shipping Dimensions	23.0 58.5	16.0 41.0	13.0 33.0	N/A	Shipping Weight	12.0 5.5	N/A

# L4S-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL SERVER<sup>1</sup>

DIMENSIONS	WEIGHT						
[in] / [cm]	Height (A)	Width (B)	Depth (C)	Faucet Clearance (D)	[lbs] / [kg]	Empty	Filled
Product Dimensions	13.5 34.2	8.0 20.3	10.3 26.0	0.8 2.0	Product Weight	5.5 2.5	12.4 5.6
Shipping Dimensions	15.0 38.0	16.0 41.0	12.0 31.0	N/A	Shipping Weight	9.0 4.1	N/A

## L4D-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL DISPENSER



## L4S-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL SERVER<sup>1</sup>



1 Must be used with with "A" series Serving Stations.



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