

Is
Your
Coffee
Fresh?



Driven To Pioneer Innovation™

Freshness Timer™

Identify how long the beverage has been held by using the built in Freshness Timer™. The timer starts automatically as soon as the coffee enters the dispenser. An industry first – a wide open solid front for merchandising, and still know how much coffee is inside.

Now you can have both with the

Volume Indicator™



Each bar is equivalent to 0.25 Gallons



Displaying Half Full.



Displaying Full Dispenser.

Guarded Faucet

Clear Guard guides operators to the faucet for fewer spills. Guard design protects the faucet from being touched by cups which can cause cross contamination.



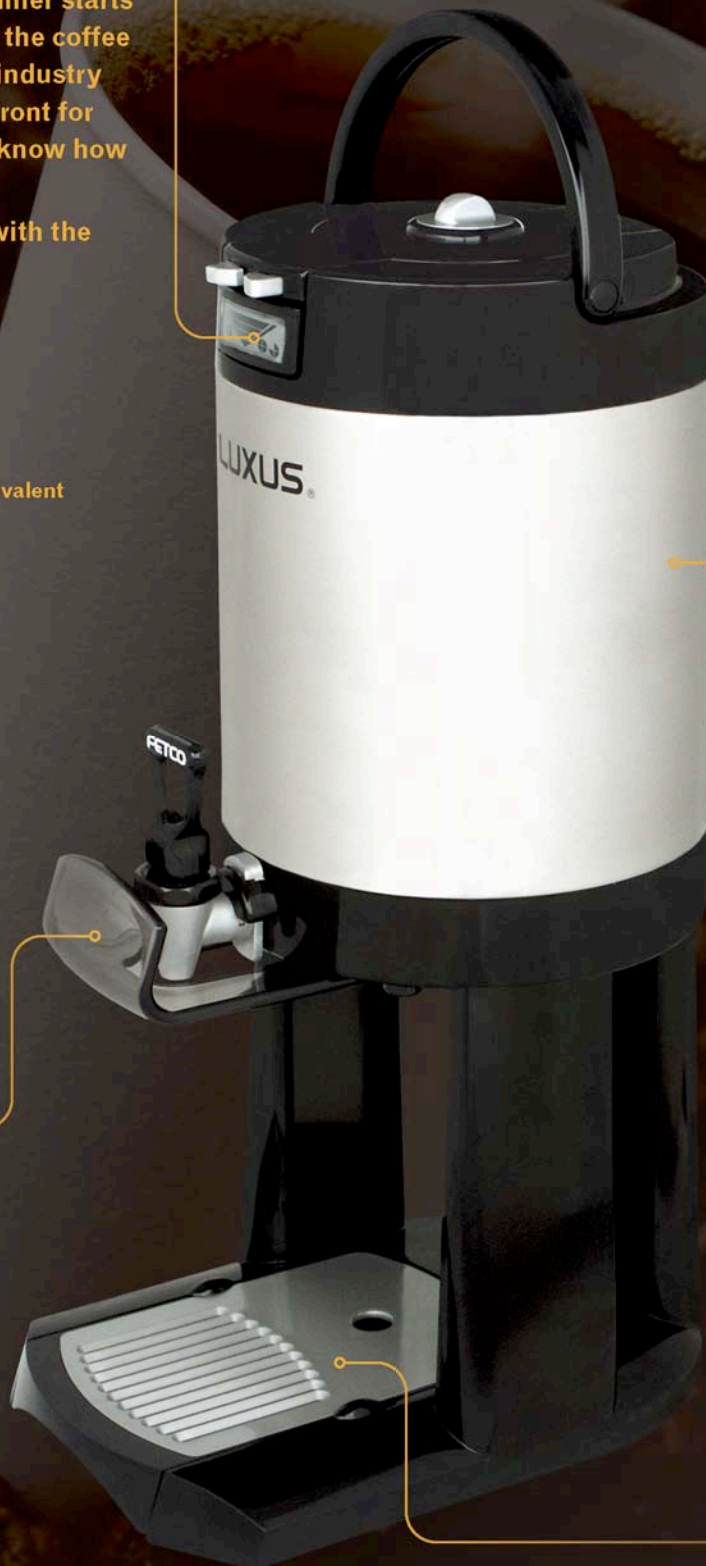
15 minutes after brewing.

1 hour and half after brewing.

3 hours and 15 minutes after brewing.

Vacuum Insulated Liner

Unsurpassed heat retention to keep coffee fresher, hotter, longer. Optimum heat retention and Maximum Durability.



Built-In Drip Tray

Keep your serving area clean by using the Luxus® Thermal Dispenser with the Built-In Drip Tray.

Different Models

LUXUS® Thermal Dispensers come with 3 different capacities: 1.0, 1.5 and 2.0 Gallons.



L3D-10
Capacity of 1.0 Gallon



L3D-15
Capacity of 1.5 Gallon



L3D-20
Capacity of 2.0 Gallon

Simply Versatile

The LUXUS® Thermal Dispensers have been depended upon to serve various functions, this versatile system can be put together modularly to fit all dispensing point needs.



L3S-10
Capacity of 1.0 Gallon



S3S-10-1
Single Stand for 1.0 Gallon LUXUS



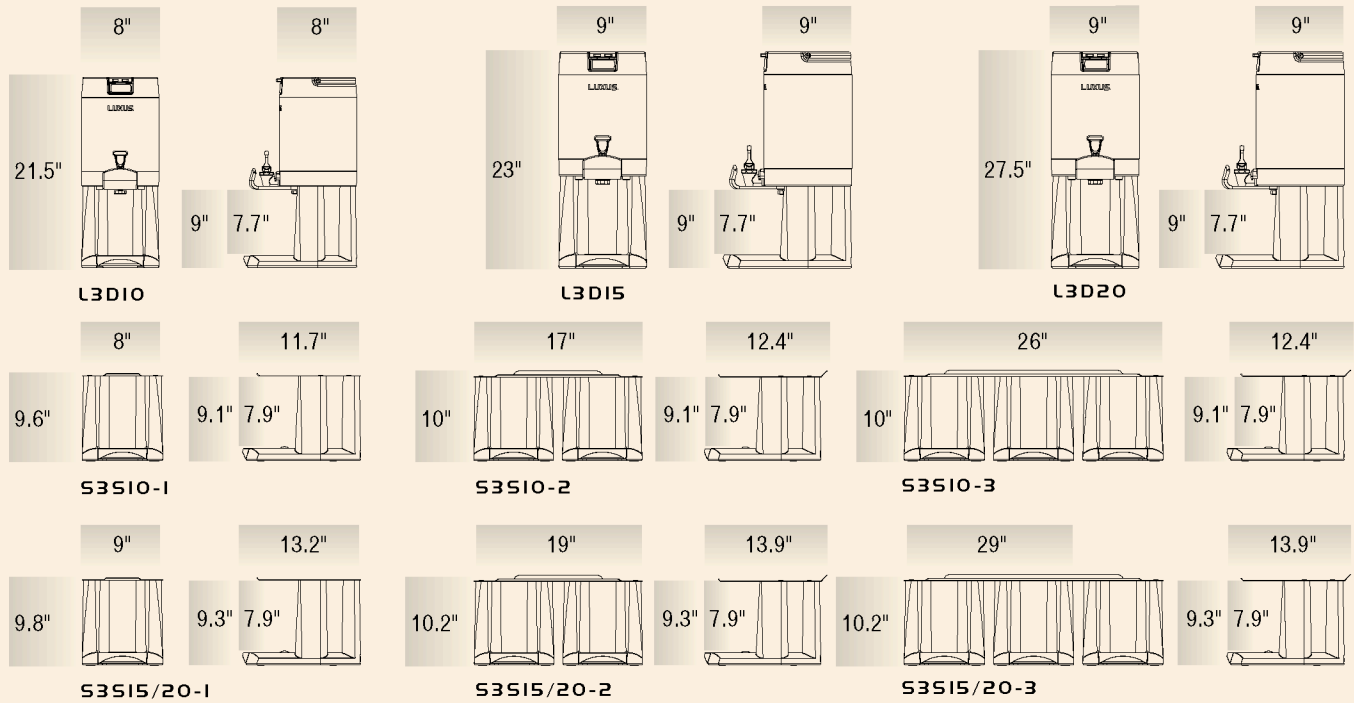
2xL3S-10
Total Capacity of 2.0 Gallon



S3S-10-2
Double Stand for 2x1.0 Gallon LUXUS



Drawing



Specifications

Model	SKU	Weight Empty lbs [kg]	Weight Full lbs [kg]	Depth w/Drip Tray inch [mm]	Height (Handle Down) inch [mm]	Height (Handle Up) inch [mm]	Diameter (Width) inch [mm]	Faucet Clearance w/ DripTray inch [mm]	Faucet Clearance w/o DripTray inch [mm]
L3D-10	D-048	8 [3.6]	16.5 [7.5]	12 [305]	21.5 [546]	24.5 [622]	8 [203]	7.7 [196]	9 [229]
L3D-15	D-049	10.5 [4.8]	23 [10.4]	13.5 [343]	23 [584]	26.5 [673]	9 [229]	7.7 [196]	9 [229]
L3D-20	D-050	11.5 [5.2]	27.5 [12.5]	13.5 [343]	25 [635]	28 [711]	9 [229]	7.7 [196]	9 [229]
L3S-10	D-051	6 [2.7]	14 [6.4]		12.5 [318]	15.5 [394]	8 [203]	0 [0]	0 [0]
L3S-15	D-052	8.5 [3.8]	17 [7.7]		14 [356]	17 [432]	9 [229]	0 [0]	0 [0]
L3S-20	D-053	9 [4.1]	25 [11.3]		15.5 [394]	19 [483]	9 [229]	0 [0]	0 [0]
S3S-10-1	A-093	3.3 [1.5]		11.7 [297]	9.6 [244]		8 [203]	7.9 [201]	9.1 [231]
S3S-10-2	A-094	5 [2.3]		12.4 [315]	10 [254]		17 [432]	7.9 [201]	9.1 [231]
S3S-10-3	A-096	6.9 [3.1]		12.4 [315]	10 [254]		26 [660]	7.9 [201]	9.1 [231]
S3S-15-1/S3S-20-1	A-097	4.1 [1.9]		13.2 [335]	9.8 [249]		9 [229]	7.9 [201]	9.3 [236]
S3S-15-2/S3S-20-2	A-098	6.1 [2.8]		13.9 [353]	10.2 [259]		19 [483]	7.9 [201]	9.3 [236]
S3S-15-3/S3S-20-3	A-099	8.1 [3.7]		13.9 [353]	10.2 [259]		29 [737]	7.9 [201]	9.3 [236]

Specifications

Model	SKU	Accessories	Options	Brewers Used On
L3D-10	D-048		Z-053	CBS-2041/2042
L3D-15	D-049		Z-053	CBS-51H/52H/51H15/52H15/2051/2052
L3D-20	D-050		Z-053	CBS-52H-20/2052 (2.0 Gallon)
L3S-10	D-051	A-093/94/96	Z-053	CBS-2031/2032
L3S-15	D-052	A-097/98/99	Z-053	
L3S-20	D-053	A-097/98/99	Z-053	
S3S-10-1	A-093	L3S-10		
S3S-10-2	A-094	L3S-10		
S3S-10-3	A-096	L3S-10		
S3S-15-1/S3S-20-1	A-097	L3S-15/20		
S3S-15-2/S3S-20-2	A-098	L3S-15/20		
S3S-15-3/S3S-20-3	A-099	L3S-15/20		

Shipping

Width inch	Depth inch	Height inch	Weight lbs
9 [229]	12 [305]	22 [559]	10 [4.5]
10 [254]	14 [356]	24 [610]	13 [5.9]
10 [254]	14 [356]	26 [660]	14 [6.4]
8.5 [216]	9.8 [249]	13.3[338]	8 [3.6]
9.5 [241]	10.5[267]	14.5[368]	11 [5]
9.5 [241]	10.5[267]	16.6[422]	12 [5.5]
8.5 [216]	12.3[325]	10 [254]	5.3 [2.4]
17.5[446]	12.3[325]	10 [254]	7 [3.2]
26.5[673]	12.3[325]	10 [254]	8.9 [4]
9.5 [241]	13.8[351]	10.1[257]	6.1 [2.8]
19.5[495]	13.8[351]	10.1[257]	8.1 [3.7]
29.5[749]	13.8[351]	10.1[257]	10.1 [4.6]

All FETCO® equipment has domestic and international patents and patents pending.

FETCO® is the active member of these organizations:



Engineered for Ease of Carrying

The Built-in Carrying Handle assures safe, comfortable transportation to any location. No pieces to lose with this well-engineered, one-piece assembly.



Designed For Complete Sanitation

The Built-In Drip Tray is designed for ease of cleaning, whole tray is completely removable. Once removed, entire tray can be sanitized.



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