LUXUS[®] 1.0/1.5/2.0 GALLON THERMAL DISPENSERS AND SERVERS

L4 SERIES





L4D Series LUXUS® Thermal Dispensers & Servers

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.



L4D Dispenser With integrated stand and removable drip tray.



L4S Server

Shown with Serving Station with removable drip tray (sold separately).

Key Features and Benefits

Integrated Lid Design with Improved Functionality

The integrated lid design features a removable funnel system, pivoting brew cap and front-positioned handle.

- Precision Fit Funnel Assembly keeps moisture and heat from escaping to lock in freshness and aroma
- ¬ Brew Cap mounted on lid exterior for easy access
- Forward positioned handle for better maneuverability



Digital Freshness Timer

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



Example #1 1 hour 15 mins. elapsed / 80% liquid remaining (represented by 4 filled bars)



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

Digital Volume Indicator

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



Example #2 2 hours 30 mins. elapsed / 20% liquid remaining (represented by 1 filled bar)



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

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.



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Wrap Stabilizer

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



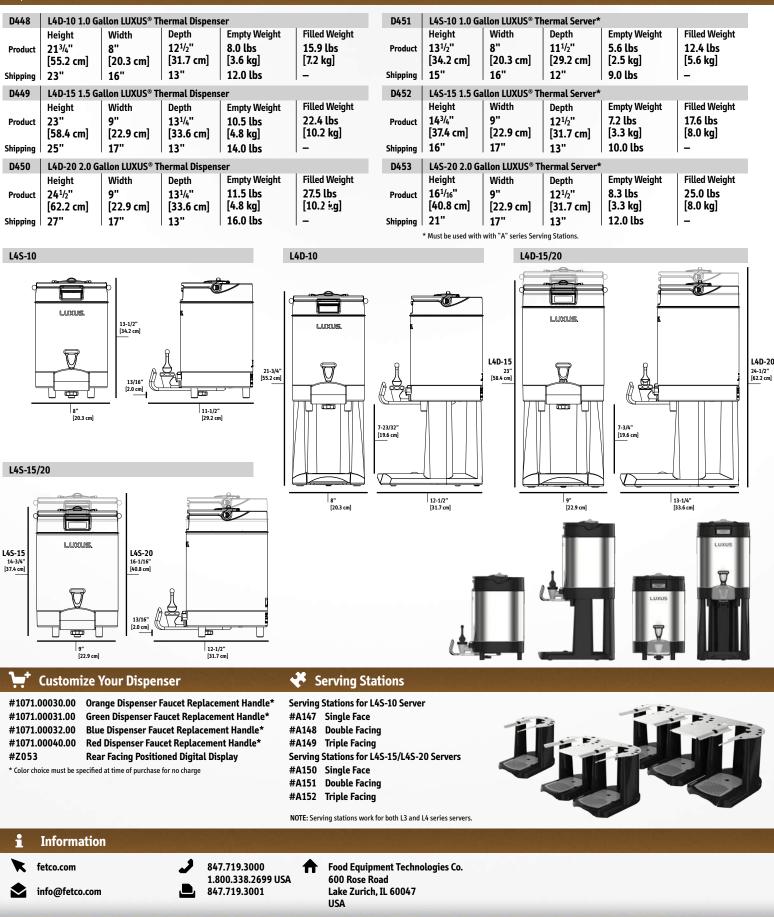
Mullti-Face Serving Stations (L4 Servers)

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.

L4D Dispenser / L4S Server

Technical Specifications

Measurements



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