

LUXUS® THERMAL DISPENSERS AND SERVERS L4 SERIES

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



**HKR EQUIPMENT
CORPORATION**
FOODSERVICE EQUIPMENT, SERVICE, PARTS,
ACCESSORIES, & CONSUMABLES

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FETCO®

FEATURES

L4D & L4S DIGITAL DISPLAY LUXUS® 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.



WRAP STABILIZER

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



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.



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.

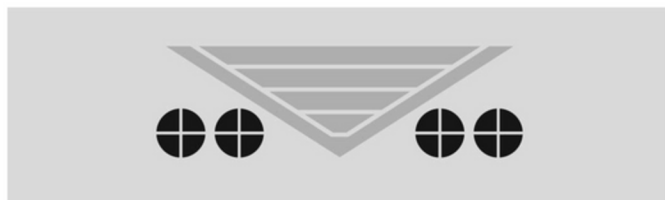


MULTI-FACE SERVING STATIONS

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.

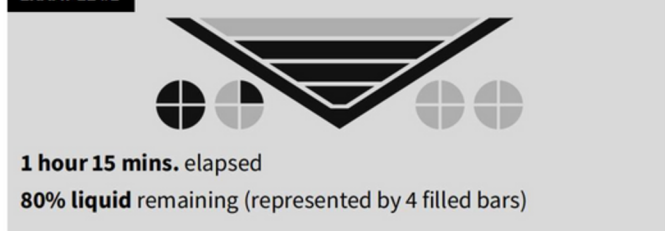
UNDERSTANDING DIGITAL DISPLAY

DIGITAL FRESHNESS TIMER



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

EXAMPLE #1

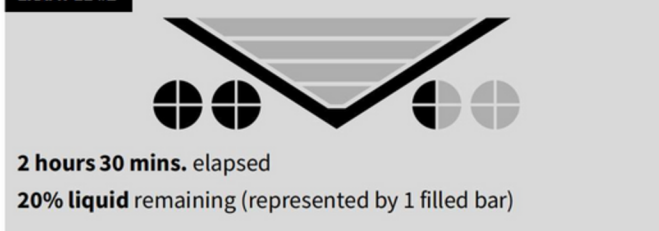


DIGITAL VOLUME INDICATOR



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

EXAMPLE #2



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

DISPENSERS

L4D DIGITAL DISPLAY LUXUS® THERMAL DISPENSERS

D448

4.0 Liter / 1.0 Gallon
LUXUS® Thermal
Dispenser
L4D-10

NSF



D449

6.0 Liter / 1.5 Gallon
LUXUS® Thermal
Dispenser
L4D-15

NSF



D450

8.0 Liter / 2.0 Gallon
LUXUS® Thermal
Dispenser
L4D-20

NSF



With integrated stand and removable drip tray

L4S DIGITAL DISPLAY LUXUS® THERMAL SERVERS

D451

4.0 Liter / 1.0 Gallon
LUXUS® Thermal
Server
L4S-10

NSF



D452

6.0 Liter / 1.5 Gallon
LUXUS® Thermal
Server
L4S-15

NSF



D453

8.0 Liter / 2.0 Gallon
LUXUS® Thermal
Server
L4S-20

NSF



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

ACCESSORIES

L4D & L4S DIGITAL DISPLAY LUXUS® 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 	A149 Triple Serving Station for L4S-10 & LGS-10 S4S-10-3 
A150 Single Serving Station for L4S-15/20 & LGS-15/20 S4S-15/20-1 	A151 Twin Serving Station for L4S-15/20 & LGS-15/20 S4S-15/20-2 	A152 Triple Serving Station for L4S-15/20 & LGS-15/20 S4S-15/20-3 

DISPENSER FAUCET REPLACEMENT HANDLE

1071.00030.00 Blue Faucet Replacement Handle 	1071.00031.00 Red Faucet Replacement Handle 	1071.00032.00 Green Faucet Replacement Handle 	1071.00040.00 Orange Faucet Replacement Handle 
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Color choice must be specified at time of purchase for no charge.

WATER FILTRATION SYSTEM

Filtration System	Item Number	Item Description	Rated Capacity	Working Pressure	Weight
Everpure®	A039	In-Line System	113,563 liters	10-125 psi [0.7-8.6 bar], non-shock	6.0 lbs / 2.7 kg
Everpure®	A075	Replacement Cartridge	113,563 liters	10-125 psi [0.7-8.6 bar], non-shock	6.0 lbs / 2.7 kg
BWT Bestmax	A138	In-Line System	3,002 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A139	Replacement Cartridge	3,002 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A140	In-Line System	4,562 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg
BWT Bestmax	A141	Replacement Cartridge	4,562 liters	29-116 psi [2-8 bar], non-shock	11.0 lbs / 5.0 kg

EVERPURE® In-Line Water Filtration System  SET INCLUDES: 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.	BWT BESTMAX In-Line Water Filtration System  SET INCLUDES: 1ea. filter cartridge / 1ea. universal filter head / 1ea. wall mounting bracket Braided hose supplies 3/8" and 3/4" compression, in 24" or 48" lengths
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| <ul style="list-style-type: none"> ■ Recommended for large-sized operations ■ Taste and odor filter for extremely turbid (cloudy) water ■ Granular-activated carbon reduces sediment and chlorine ■ Quick-disconnect style head/cartridge design cartridge for effortless replacement ■ Durable, corrosion-resistant head includes built-in shutoff valve | <ul style="list-style-type: none"> ■ Recommended for small- to medium-sized operations ■ Carbonate hardness removal prevents scale deposits and retains minerals ■ Granular-activated carbon reduces sediment and chlorine ■ Quick-disconnect style head/cartridge design cartridge for effortless replacement ■ Durable, corrosion-resistant head includes built-in shutoff valve ■ Four bypass settings allows for different water qualities and product preferences |
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DIMENSIONS

L4D-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL DISPENSER

DIMENSIONS				
[in] / [cm]	Height (A)	Width (B)	Depth (C)	Faucet Clearance (D)
Product Dimensions	21.5 54.6	8.0 20.3	11.8 29.8	7.7 19.6
Shipping Dimensions	23.0 58.5	16.0 41.0	13.0 33.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	7.9 3.6	15.9 7.2
Shipping Weight	12.0 5.5	N/A

L4D-15 1.5 GALLON DIGITAL DISPLAY LUXUS® THERMAL DISPENSER

DIMENSIONS				
[in] / [cm]	Height (E)	Width (F)	Depth (G)	Faucet Clearance (H)
Product Dimensions	22.9 58.1	9.0 22.9	13.3 33.7	7.8 19.8
Shipping Dimensions	25.0 63.5	17.0 43.0	13.0 33.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	10.5 4.8	22.4 10.2
Shipping Weight	14.0 6.4	N/A

L4D-20 2.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL DISPENSER

DIMENSIONS				
[in] / [cm]	Height (I)	Width (F)	Depth (G)	Faucet Clearance (H)
Product Dimensions	24.5 62.2	9.0 22.9	13.3 33.6	7.8 19.8
Shipping Dimensions	27.0 68.6	17.0 43.0	13.0 33.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	11.5 4.8	27.5 10.2
Shipping Weight	16.0 7.3	N/A



DIMENSIONS

L4S-10 1.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL SERVER¹

DIMENSIONS				
[in] / [cm]	Height (A)	Width (B)	Depth (C)	Faucet Clearance (D)
Product Dimensions	13.5 34.2	8.0 20.3	10.3 26.0	0.8 2.0
Shipping Dimensions	15.0 38.0	16.0 41.0	12.0 31.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	5.5 2.5	12.4 5.6
Shipping Weight	9.0 4.1	N/A

L4S-15 1.5 GALLON DIGITAL DISPLAY LUXUS® THERMAL SERVER¹

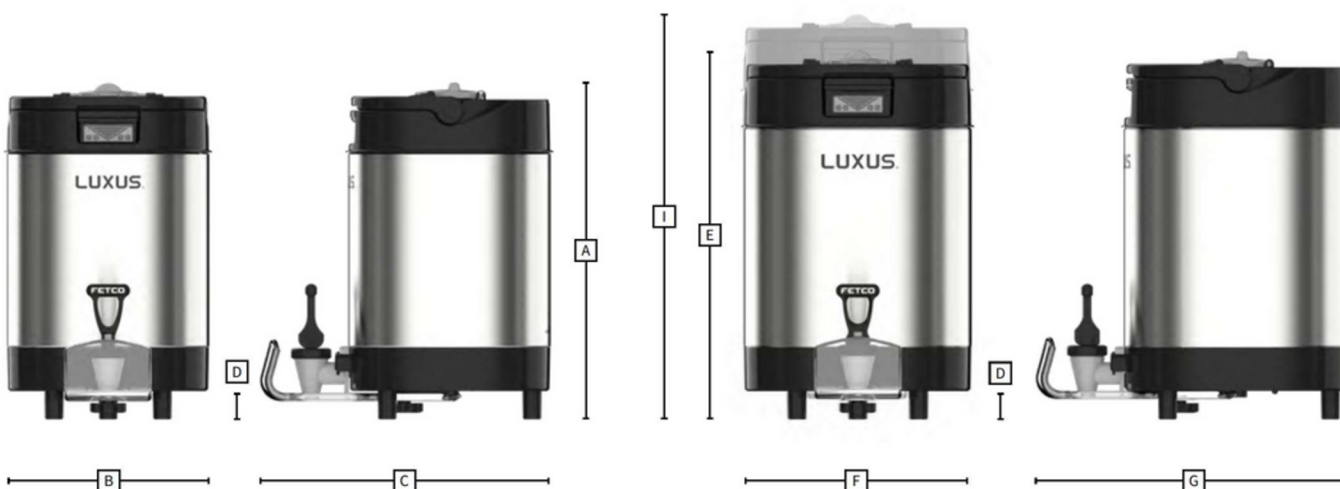
DIMENSIONS				
[in] / [cm]	Height (E)	Width (F)	Depth (G)	Faucet Clearance (D)
Product Dimensions	14.8 37.4	9.0 22.9	12.5 31.7	0.8 2.0
Shipping Dimensions	16.0 41.0	17.0 43.0	13.0 33.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	7.2 3.3	17.6 8.0
Shipping Weight	10.0 4.5	N/A

L4S-20 2.0 GALLON DIGITAL DISPLAY LUXUS® THERMAL SERVER¹

DIMENSIONS				
[in] / [cm]	Height (I)	Width (F)	Depth (G)	Faucet Clearance (D)
Product Dimensions	16.2 40.8	9.0 22.9	12.5 31.7	0.8 2.0
Shipping Dimensions	21.0 53.5	17.0 43.0	13.0 33.0	N/A

WEIGHT		
[lbs] / [kg]	Empty	Filled
Product Weight	8.3 3.3	25.0 8.0
Shipping Weight	12.0 5.5	N/A



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



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