



**FETCO**<sup>®</sup>  
Trusted | Reliable | Quality

form. function.  
**flexibility.**

**FETCO**<sup>®</sup>  
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# taking hot water dispensing to the next degree.

## DIGITAL FRONT-OF-HOUSE HOT WATER SOLUTIONS

FETCO's line of digital hot water dispensers are innovative front-of-house solutions for preparing coffee, tea, oatmeal and instant beverages. Featuring single temperature or exclusive Temperature On Demand (TOD) technology, our digital hot water dispensers combine consistent performance with contemporary style for quick and easy food prep in any self-serve setting.

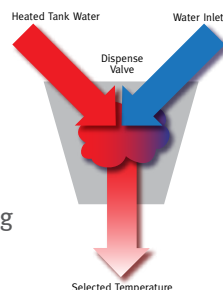
## EXCLUSIVE TEMPERATURE ON DEMAND TECHNOLOGY ONLY FROM FETCO®

Available on the 5 and 10 gallon models, our revolutionary Temperature On Demand (TOD) technology allows you to:

- Save time by immediately dispensing up to 4 pre-set hot water temperatures.
- Quickly reconstitute foods and hot beverages that have different recommended serving temperatures, such as gourmet teas.
- Minimize space requirements and reduce labor with 4-dispensers-in-1 functionality built into a single piece of equipment.

### Operating Principle of TOD

Built-in sensors in the dispense valve automatically adjust the temperature of incoming tank and inlet water for immediate dispensing at your pre-selected temperature.



Top touch pad unlocks the selection control

Bottom touch pad controls press-and-release dispensing

Durable stainless steel outer shell is attractive and easy to clean

Ample distance between tap and drip tray allows for easy filling of all types of cups and containers

Overflow indicator built into the removable drip tray rises when it is ready for cleaning



High-resolution digital display screen allows for easy navigation and instant feedback (TOD display shown)

Silicone tap protects glass and ceramic serveware from damage

Keep customers satisfied – consistently prepare oatmeal, tea, coffee, gravy, mashed potatoes, soups and more at the perfect serving temperature, every time.



## CHOOSE THE RIGHT SIZE BASED ON THE CUPS PER HOUR YOU SERVE:



**2 GALLON**  
HWD-2102 (single temp only)

- Timed single serve portion control
- Great for OCS, breakroom, breakfast and light duty service

Approximate Cups Per Hour\*



**5 GALLON**  
HWD-2105 (single temp only)  
HWD-2105TOD (temp on demand)

- Available with temperature on demand functionality
- Great for retail, lobby service, kiosks, food lines

Approximate Cups Per Hour\*



**10 GALLON**  
HWD-2110 (single temp only)  
HWD-2110TOD (temp on demand)

- Available with temperature on demand functionality
- Great for retail, lobby service, kiosks, food lines

Approximate Cups Per Hour\*



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