

Item #	
Project	
Date	

Model # D35 Triple Bowl Premix Dispensers Features

- Famous two-piece, stainless steel, dripless pouring valves are sanitary and easy to use and maintain.
- Better design and more stainless steel allow easier cleaning and less maintenance.
- Superior engineering allows full beverage cooling right down to the last drink.
- Large, 5 gallon bowls, with easy to read measuring marks, are separate to allow bowl cleaning and flavor changes without "total system shut-down".
- Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Unique evaporator and high efficiency pump cools faster and more efficiently for faster start-ups.
- Choice of Regular (-4) or optional Stainless Steel (-3) side panels and drain trays.
- Down-to-earth design engineering makes routine servicing easier and simpler.
- Second-to-none quality with "field condition" testing.
- Optional whipper for frothed drinks.
- Agitators are included with each unit for fresh juices, coffees or teas.
- World-wide sales and service assure customer satisfaction.



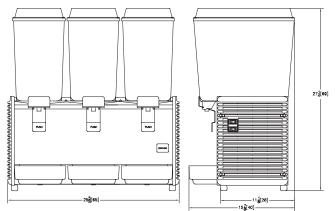
GRINDMASTER[®]



Grindmaster® Coffee Grinders and Brewers • PrecisionBrew™ Brewing Systems • Espressimo® Espresso Machines Crathco® Hot Beverage Dispensers • Crathco® Cold and Frozen Beverage Dispensers • AMW Coffee and Tea Systems Tel (502) 425-4776 • Fax (502) 425-4664 • 1-800-695-4500 (USA & Canada only) P.O. Box 35020 • Louisville, KY 40232 • USA www.grindmaster.com • email: info@grindmaster.com

Crathco_® Model # D35 Triple Bowl

Premix Dispensers



Specifications	D35 (115V/60Hz)	D355 (230V/50Hz)	D356 (230V/60Hz)
# Bowls	3	3	3
Bowl Capacity	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)
Refrigeration	1/3 hp	1/3 hp	1/3 hp
Volts / Hz / Amps	115V / 60Hz / 8.5Amp	230V / 50Hz / 4.3Amp	230V / 60Hz / 4.3Amp
Dimensions	27 1/4" x 25 5/8" x 15 7/8"	27 1/4" x 25 5/8" x 15 7/8"	27 1/4" x 25 5/8" x 15 7/8"
(H x W x D)	(69 cm x 65 cm x 40 cm)	(69 cm x 65 cm x 40 cm)	(69 cm x 65 cm x 40 cm)
Ship Weight (2 boxes)	95 lbs (base: 71, bowls: 24)	95 lbs (base: 71, bowls: 24)	95 lbs (base: 71, bowls: 24)
	43 kg (base: 32.2, bowls: 10.8)	43 kg (base: 32.2, bowls: 10.8)	43 kg (base: 32.2, bowls: 10.8)
Cup Height	8 1/4" (21 cm)	8 1/4" (21 cm)	8 1/4" (21 cm)
Listings	UL, NSF, CUL	NSF, CE	NSF, CE

Specifications are subject to improvement or change without notice.

Standard Op	tions*								
Side panels & drip tray -3 Stair		3 Stainless steel material (additional charge), -4 off-white high impact plastic (standard - no additional charge)							
Valve cap (part# 2039) Improve		nproves sealing of valve when using pulpy products							
Valve locking box (part# 2502) (use w/ standard handle) Secures		ecures the valve from dispensing during off-hours - not to be used with non-contact handle							
Liquid Auto Fill (part# 90295) Ensures		nsures proper product and mixing consistency, maintains optimum product level in bowls, eliminates need for frequent manual mixing							
Shipboard kit (part# 5925) Makes u		kes unit safer for installation aboard marine vessel; only available for use with agitator							
Milk Fat Impellers Use wit		e with milk-based products, and/or products with heavy pulp							
Condensation Control Direct a		irect and conceal condensation in high humidity or outdoor locations							
Custom Optio	ons* (avail <u>able</u>	with <u>m</u>	ninimum purchase quar	ntity)					
Frosted Bowls 5 ga			rosted surface simulates condensation while helping hide product residue and offering added UV protection.						
Frosted Lid	. ,		id with frosted surface for use with 5 gallon (18.9L) frosted bowls						
Whippers (must be ordering machine) (see models in spec		Great fo	or iced cappuccinos and ic	ed coffee. Whips beverage	e upon dispensing to crea	te a frothy top on drink.			
Specifications Whipper Models	1WD35 (115V/6		DUDDE (115) (COUL)						
whipper wodels	(3 bowls - 1 whip		2WD35 (115V/60Hz) (3 bowls - 2 whippers)	3WD35 (115V/60Hz) (3 bowls - 3 whippers)		2WD355 (230V/50Hz) (3 bowls - 2 whippers)	3WD355 (230V/50Hz) (3 bowls - 3 whippers)		
		per)							
	(3 bowls - 1 whip	per)	(3 bowls - 2 whippers)	(3 bowls - 3 whippers)	(3 bowls - 1 whipper)	(3 bowls - 2 whippers)	(3 bowls - 3 whippers)		
Bowl Capacity Refrigeration	(3 bowls - 1 whip 5 gallons (18.9L)	per)	(3 bowls - 2 whippers) 5 gallons (18.9L)	(3 bowls - 3 whippers) 5 gallons (18.9L)	(3 bowls - 1 whipper) 5 gallons (18.9L) 1/3 hp	(3 bowls - 2 whippers) 5 gallons (18.9L)	(3 bowls - 3 whippers) 5 gallons (18.9L)		
Bowl Capacity Refrigeration Volts / Hz / Amps Dimensions	(3 bowls - 1 whip 5 gallons (18.9L) 1/3 hp	Deper)	(3 bowls - 2 whippers) 5 gallons (18.9L) 1/3 hp	(3 bowls - 3 whippers) 5 gallons (18.9L) 1/3 hp	(3 bowls - 1 whipper) 5 gallons (18.9L) 1/3 hp	(3 bowls - 2 whippers) 5 gallons (18.9L) 1/3 hp 230V / 50Hz / 4.9Amp 29 3/4" x 25 5/8" x 15 7/8"	(3 bowls - 3 whippers) 5 gallons (18.9L) 1/3 hp 230V / 50Hz / 5.2Amp		
Bowl Capacity Refrigeration Volts / Hz / Amps Dimensions (H x W x D) Ship Weight	(3 bowls - 1 whip 5 gallons (18.9L) 1/3 hp 115V / 60Hz / 9. ⁻ 29 3/4" x 25 5/8" x (76cm x 65cm x 4 97 lbs (74 lbs, 23	Deper) I Amp 15 7/8" 40cm) Ibs)	(3 bowls - 2 whippers) 5 gallons (18.9L) 1/3 hp 115V / 60Hz / 9.7Amp 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) 98 lbs (76 lbs, 22 lbs)	(3 bowls - 3 whippers) 5 gallons (18.9L) 1/3 hp 115V / 60Hz / 10.3Amp 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) 100 lbs (78 lbs, 22 lbs)	(3 bowls - 1 whipper) 5 gallons (18.9L) 1/3 hp 230V / 50Hz / 4.6Amp 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm)	(3 bowls - 2 whippers) 5 gallons (18.9L) 1/3 hp 230V / 50Hz / 4.9Amp 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) 98 lbs (76 lbs, 22 lbs)	(3 bowls - 3 whippers) 5 gallons (18.9L) 1/3 hp 230V / 50Hz / 5.2Amp 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) 100 lbs (78 lbs, 22 lbs)		
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