

| 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.



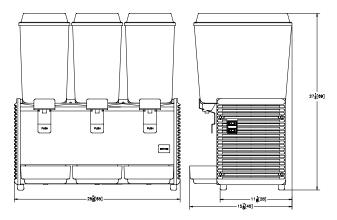






## **Crathco**® Model # D35 Triple Bowl

## **Premix Dispensers**



| Specifications        | <b>D35</b> (115V/60Hz)          | <b>D355</b> (230V/50Hz)          | <b>D356</b> (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 / 989 Watts | 230V / 60Hz / 4.3Amp / 989 Watts |
| 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)     |
| Ship Weight (2 boxes) | 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 Options*  |   |  |  |  |
|--|---|--|--|--|
| Side panels & drip tray                                    | -3 Stainless steel material (additional charge), -4 off-white high impact plastic (standard - no additional charge)                 |  |  |  |
| Valve cap (part# 2039)                                     | Improves sealing of valve when using pulpy products   |  |  |  |
| Valve locking box (part# 2502)<br>(use w/ standard handle) | Secures the valve from dispensing during off-hours - not to be used with non-contact handle   |  |  |  |
| Liquid Auto Fill (part# 90295)                             | Ensures proper product and mixing consistency, maintains optimum product level in bowls, eliminates need for frequent manual mixing |  |  |  |
| Shipboard kit (part# 5925)                                 | Makes unit safer for installation aboard marine vessel; only available for use with agitator  |  |  |  |
| Milk Fat Impellers   | Use with milk-based products, and/or products with heavy pulp   |  |  |  |
| Condensation Control                                       | Direct and conceal condensation in high humidity or outdoor locations   |  |  |  |

| Custom Options* (available with minimum purchase quantity)                        |   |  |  |  |
|---|---|--|--|--|
| Frosted Bowls 5 gal. (18.9L)  | Frosted surface simulates condensation while helping hide product residue and offering added UV protection. |  |  |  |
| Frosted Lid   | Lid with frosted surface for use with 5 gallon (18.9L) frosted bowls  |  |  |  |
| Whippers (must be ordered when ordering machine) (see models in spec chart below) | Great for iced cappuccinos and iced coffee. Whips beverage upon dispensing to create a frothy top on drink. |  |  |  |

|                   | <b>1WD35</b> (115V/60Hz) (3 bowls - 1 whipper)      |                      | <b>3WD35</b> (115V/60Hz) (3 bowls - 3 whippers)      | <b>1WD355</b> (230V/50Hz) (3 bowls - 1 whipper)     |                      | <b>3WD355</b> (230V/50Hz)<br>(3 bowls - 3 whippers)  |
|-------------------|---|----------------------|--|---|----------------------|--|
| Bowl Capacity     | 5 gallons (18.9L)                                   | 5 gallons (18.9L)    | 5 gallons (18.9L)                                    | 5 gallons (18.9L)                                   | 5 gallons (18.9L)    | 5 gallons (18.9L)                                    |
| Refrigeration     | 1/3 hp  | 1/3 hp               | 1/3 hp   | 1/3 hp  | 1/3 hp               | 1/3 hp   |
| Volts / Hz / Amps | 115V / 60Hz / 9.1Amp                                | 115V / 60Hz / 9.7Amp | 115V / 60Hz / 10.3Amp                                | 230V / 50Hz / 4.6Amp                                | 230V / 50Hz / 4.9Amp | 230V / 50Hz / 5.2Amp                                 |
|                   | 29 3/4" x 25 5/8" x 15 7/8"<br>(76cm x 65cm x 40cm) |                      |  | 29 3/4" x 25 5/8" x 15 7/8"<br>(76cm x 65cm x 40cm) |                      | 29 3/4" x 25 5/8" x 15 7/8"<br>(76cm x 65cm x 40cm)  |
| 1 2               |   |                      | 100 lbs (78 lbs, 22 lbs)<br>45.4 kg (35.4 kg, 10 kg) | . , , ,   | , , , ,              | 100 lbs (78 lbs, 22 lbs)<br>45.4 kg (35.4 kg, 10 kg) |
| Cup Height        | 5-1/2" (14 cm)                                      | 5-1/2" (14 cm)       | 5-1/2" (14 cm)                                       | 5-1/2" (14 cm)                                      | 5-1/2" (14 cm)       | 5-1/2" (14 cm)                                       |
| Listings          | UL, NSF, CUL  | UL, NSF, CUL         | NSF, UL, CUL   | NSF, CE   | NSF, CE              | NSF, CE  |

<sup>\*</sup> Additional cost applies

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