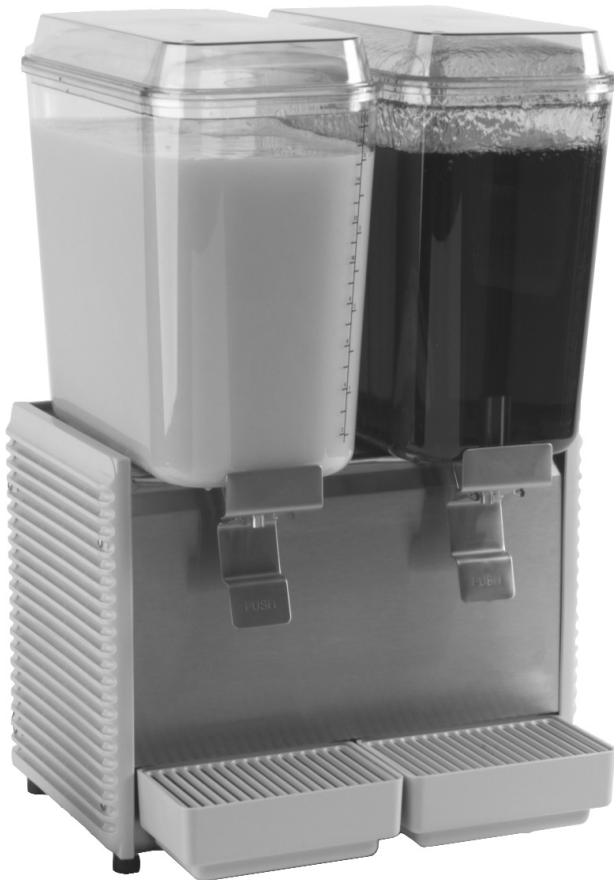


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Project: _____

Date: _____



Model # D25 Double Bowl The Bubbler™ - Premix Dispensers

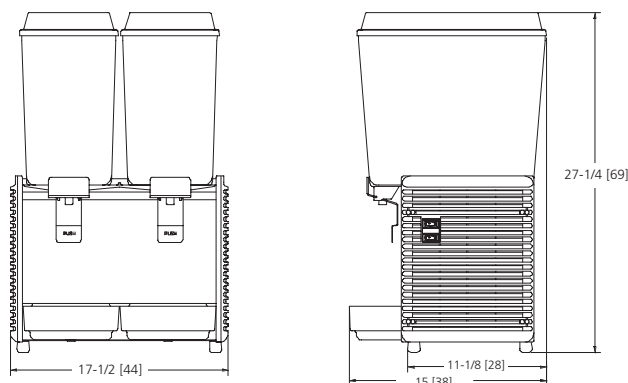
Features

- 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 # D25 Double Bowl

Premix Dispensers



Specifications	D25 (115V/60Hz)	D255 (230V/50Hz)	D256 (230V/60Hz)
# Bowls	2	2	2
Bowl Capacity (per bowl)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)
Refrigeration	1/5 hp	1/5 hp	1/5 hp
Volts / Hz / Amps	115V / 60Hz / 5.5Amp	230V / 50Hz / 2.7Amp	230V / 60Hz / 2.7Amp
Dimensions (H x W x D)	27 1/4" x 17 1/2" x 15" (69cm x 44cm x 38 cm)	27 1/4" x 17 1/2" x 15" (69 cm x 44 cm x 38 cm)	27 1/4" x 17 1/2" x 15" (69 cm x 44 cm x 38 cm)
Ship Dimensions (H x W x D)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	Base: 16-1/4" x 20-3/4" x 13-1/2" (41 cm x 53 cm x 34 cm) Bowl: 22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)
Ship Weight (2 boxes)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)	77 lbs (base: 60, bowls: 17) 34.9 kg (base: 27, bowls: 8)
Cup Height	8 1/4" (20.5 cm)	8 1/4" (20.5 cm)	8 1/4" (20.5 cm)
Listings	UL, NSF, CUL	NSF, CE	NSF, CE

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) (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.

* Additional cost applies

Specifications are subject to improvement or change without notice.



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