CRATHCO CLASSIC BUBBLERS® STANDARD TRIPLE



Models D35-3 D35-4 D355-3 D355-4 D356-3 D356-4

Model D35-4

Features

• Pre-mix dispenser with 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.

• Three large, 5 gallon (18.9 L) 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 for lasting durability.

• Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.

• Along with spray circulation, agitators are included with each unit for fresh juices, coffees, or tea.

• Superior engineering allows full bever- age cooling to the dispense point, and

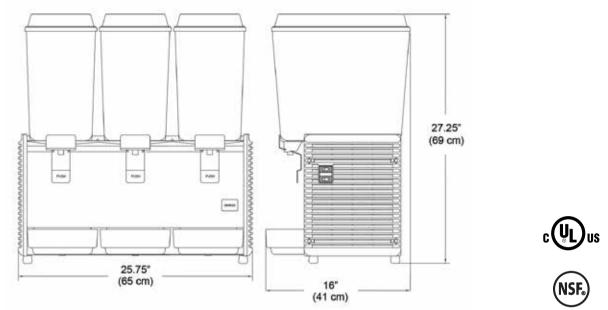
right down to the last drink.

- Cup height 8.25" (20.5 cm).
- Temperature range from 35 41°F (1.1 5° C).
- 1/3 hp refrigeration.



www.origamico.com.mx Guadalajara, Jalisco, Mx.

CRATHCO® CLASSIC BUBBLERS® STANDARD TRIPLE



Model D35 represented

MODEL	DESCRIPTION	PRODUCT ELECTRICAL DIMENSIONS (H X W X D)	SHIPPING DIMENSIONS (H X W X D)
D35-3* Base: (5511) Bowl: (5113)	3 Bowls: Stainless steel side panels and drip tray	115V / 1.02 kW27.25" x 25.75" x 16" 8.5A / 1 Ph(69 cm x 65 cm x 41 cm)	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)
D35-4 * Base: (5512) Bowl: (5123)	3 Bowls: Plastic side panels and drip tray	115V / 1.02 kW27.25" x 25.75" x 16" 8.5A / 1 Ph(69 cm x 65 cm x 41 cm)	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)
D355-3 Base: (5820) Bowl: (5113)	3 Bowls: Stainless steel side panels and drip tray	220-240V27.25" x 25.75" x 16" 50 Hz / 4A(69 cm x 65 cm x 41 cm	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)
D355-4 Base: (5821) Bowl: (5123)	3 Bowls: Plastic side panels and drip tray		Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)
D356-3 Base: (5567) Bowl: (5113)	3 Bowls: Stainless steel side panels and drip tray	220-240V27.25" x 25.75" x 16" 60 Hz / 4A(69 cm x 65 cm x 41 cm) 220-240V27.25" x 25.75" x 16"	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)
D356-4 Base: (5566) Bowl: (5123)	3 Bowls: Plastic side panels and drip tray)Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)

Ship Weight (in two boxes): Total: 98 lbs. (44.5 kg) Base: 74 lbs. (33.6 kg) Bowl: 24 lbs. (10.9 kg) *Electrical: NEMA 5-15P line cord included. Refrigeration:134A

OPTIONS

Valve Cap (2039) - Improves sealing of valve when using pulpy product.

Valve Locking Box (2502) - Secures the valve from dispensing during off-hours - not to be used with noncontact handle.

Shipboard Kit (5925) - Makes unit safer for installation aboard marine vessel; only available for use with agitator

Large Milk Fat Impeller (1161M) - (blue) Use with dairy products, and/or products with heavy pulp. Standard MCX Mag Drive Impellers (3587) - (black) Use with juices and water.

MCX Mag Drive Low Foam Impellers (3709) - (black with blue center) Use with products that create foam, such as teas and lemonades.

Condensation Cover (3657) - Direct and conceal condensation in high humidity or outdoor locations. **Security Kit** (2511) - Use with D35 models.



www.origamico.com.mx Guadalajara, Jalisco, Mx.