



GRINDMASTER[®]
CORPORATION



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.

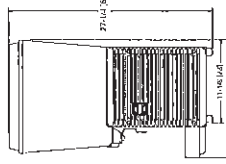
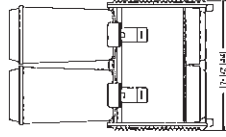
Grindmaster® Coffee Grinders and Brewers • PrecisionBrew™ Brewing Systems • Espresso@ Espresso Machines
Cratico® Hot Beverage Dispensers • Cratico® Cold and Frozen Beverage Dispensers • ANW Coffee and Tea Systems
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Item #: **D25S**
Project: **CRUIZERS**
Date: **11/01/2016**

Crathco® Model # D25 Double Bowl
Premix Dispensers



Specifications		D25 (115V/60Hz)	D25S (230V/50Hz)	D25E (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
Voltage / Amps		115V / 60Hz / 5.5amp	230V / 50Hz / 7.7amp	230V / 60Hz / 7.7amp
Dimensions (H x W x D)		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)	27 1/4" x 17 1/2" x 15" (69 cm x 44 cm x 38 cm)
Shipping 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)	77 lbs (base, 60 bowls; 17)	77 lbs (base, 60 bowls; 17)
Cup Height (inches)		34.9 kg (base, 27 bowls; 8)	34.9 kg (base, 27 bowls; 8)	34.9 kg (base, 27 bowls; 8)
Options		D1: NSF-CF D2: NSF-CF	D1: NSF-CF D2: NSF-CF	D1: NSF-CF D2: NSF-CF

Standard Options*

Standard Options	
Size: 500 ml 24 liter tray	3 Stainless steel material (optional change) - 24-drift-hole high impact plastic (standard - no additional charge)
Valve cap (part 2562)	Improves sealing of valves when using pulpy products
Valve cap (part 2563)	Secures the valve from dispensing during off-hours - not to be used with non-contact handle
Valve locking box (part 2564)	Ensures proper product and mixing configuration; maintains optimum product level in bowls; eliminates need for frequent manual mixing
Quick Auto Fill (part 20295)	Water unit set for installation above marine vessel; only available for use with agitate
Shrinkband kit (part 55925)	Use with milk-based products; and/or product with heavy pulp
Milk Fill Impellers	Direct and efficient condensation in high humidity or outdoor locations
Condensation Control	
Custom Options (available with minimum purchase quantity)	
Froster Bows 5 gal. (18.9L)	Frosted surface simulates condensation while retaining low product residue and offering added UV protection.
Frosted lid	Lid with frosted surface for use with 5 gallon (18.9L) frosted bowls
Wrappers (must be ordered when ordering machine)	Great for used cappuccinos and iced coffee. Wraps beverage upon dispensing to create a toasty top on milk.

Custom Options⁵ (available with minimum purchase quantity)

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

Specifications		110D25 (115V/50Hz) (2 bowls - 1 whipper)	210D25 (115V/50Hz) (2 bowls - 2 whippers)	210D25 (230V/50Hz) (2 bowls - 2 whippers)
Minipul Capacity (per bowl)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)	5 gallons (18.9L)
Refrigeration	1/5 HP	1/5 HP	1/5 HP	1/5 HP
Voltage / Hz / Amp	115V / 60Hz / 6.1 Amps	115V / 60Hz / 6.2 Amps	230V / 50Hz / 2.8 Amps	230V / 50Hz / 2.8 Amps
Weight	115 lbs (52 kg)	157 lbs (71 kg)	157 lbs (71 kg)	157 lbs (71 kg)
Base	44" x 44" x 38" (111.8 x 111.8 x 96.5 cm)	44" x 44" x 38" (111.8 x 111.8 x 96.5 cm)	78" x 44" x 38" (198.0 x 111.8 x 96.5 cm)	78" x 44" x 38" (198.0 x 111.8 x 96.5 cm)
Ship Dimensions (H x W x D)	18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm)	18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm)	18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm)	18-1/2" x 20-7/8" x 15-1/2" (47 cm x 53 cm x 39 cm)
Bowl	22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)	22-1/2" x 15-1/2" x 8-1/2" (57 cm x 39 cm x 22 cm)
Whipper	15" (38 cm)	15" (38 cm)	15" (38 cm)	15" (38 cm)
Ship Weight (2 bowls)	35 lbs (16 kg)	35 lbs (16 kg)	35 lbs (16 kg)	35 lbs (16 kg)
Base	25-1/2" (64 cm)	25-1/2" (64 cm)	35" (89 cm)	35" (89 cm)
Ship Weight (base)	25-1/2" (64 cm)	25-1/2" (64 cm)	35" (89 cm)	35" (89 cm)
Cup Height	15" (38 cm)	15" (38 cm)	15" (38 cm)	15" (38 cm)
NSF	NSF, CE	NSF, CE	NSF, CE	NSF, CE

Additional cost applies

Specifications are subject to improvement or change without notice.



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