

Project

Date

Models

**D35-3**  
**D35-4**  
**D355-3**  
**D355-4**  
**D356-3**  
**D356-4**

Item#

Quantity



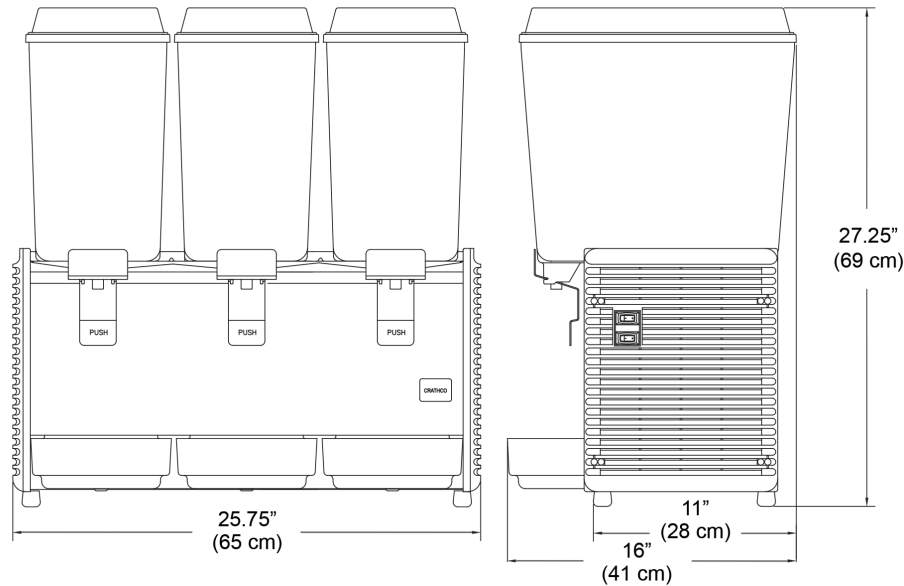
model D35-4

## 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 beverage 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.



# STANDARD CRATHCO® CLASSIC BUBBLERS® TRIPLE BOWL



model D35 represented



## MODELS & SPECIFICATIONS

| Model                                      | Description                               | Electrical                    | Product Dimensions (H x W x D)                   |
|--|---|-------------------------------|--|
| <b>D35-3*</b><br>Base: (5511) Bowl: (5113) | Stainless steel side panels and drip tray | 115V / 1.02 kW<br>8.5A / 1 Ph | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |
| <b>D35-4*</b><br>Base: (5512) Bowl: (5123) | Plastic side panels and drip tray         | 115V / 1.02 kW<br>8.5A / 1 Ph | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |
| <b>D355-3</b>                              | Stainless steel side panels and drip tray | 220-240V<br>50 Hz / 4A        | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |
| <b>D355-4</b>                              | Plastic side panels and drip tray         | 220-240V<br>50 Hz / 4A        | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |
| <b>D356-3</b>                              | Stainless steel side panels and drip tray | 220-240V<br>60 Hz / 4A        | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |
| <b>D356-4</b>                              | Plastic side panels and drip tray         | 220-240V<br>60 Hz / 4A        | 27.25" x 25.75" x 16"<br>(69 cm x 65 cm x 41 cm) |

**Ship Dimensions (H x W x D):** 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:** 13A

### 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 non-contact 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** (3587) - (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.