



Beverage Systems

Item # : _____

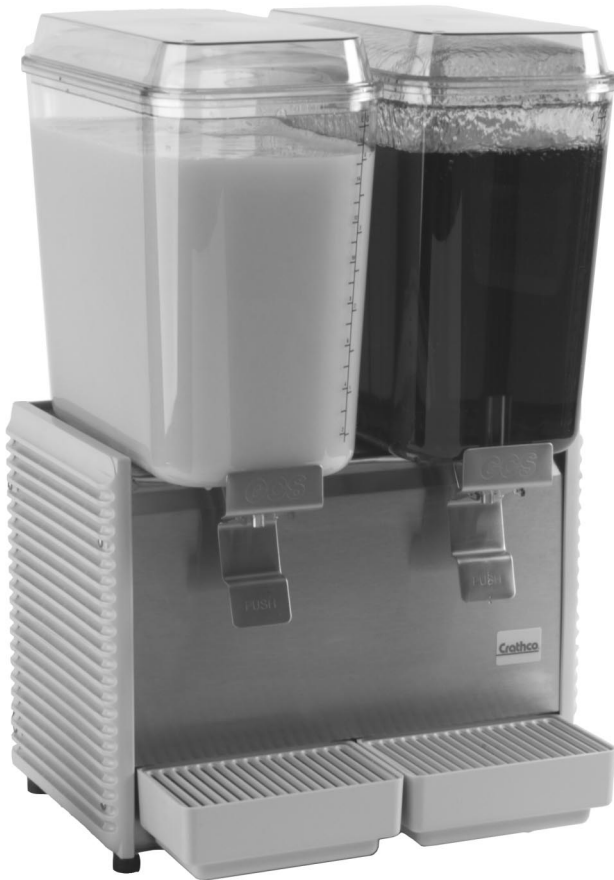
Project: _____

Date: _____

Model # D25 Double Bowl 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.



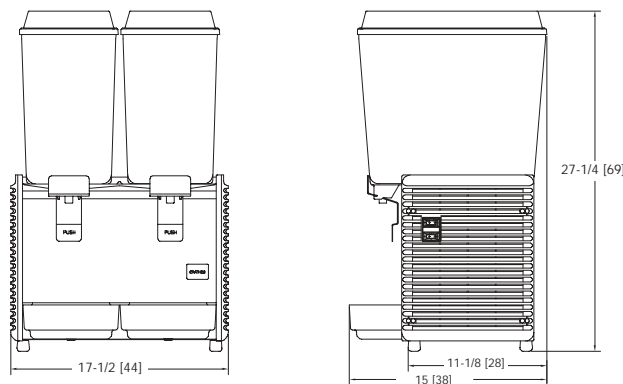
GRINDMASTER™

CORPORATION



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

Specifications	1WD25 (115V/60Hz)	2WD25 (115V/60Hz)	1WD255 (230V/50Hz)	2WD255 (230V/50Hz)
Whipper Models	(2 bowls - 1 whipper)	(2 bowls - 2 whippers)	(2 bowls - 1 whipper)	(2 bowls - 2 whippers)
Bowl 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
Volts / Hz / Amps	115V / 60Hz / 6.1Amp	115V / 60Hz / 6.7Amp	230V / 50Hz / 3Amp	230V / 50Hz / 3.3Amp
Dimensions (H x W x D)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)	29 3/4" x 17 1/2" x 15" (76 cm x 44 cm x 38 cm)
Ship Dimensions (H x W x D)	Base: 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)	Base: 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)	Base: 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)	Base: 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)
Ship Weight (2 boxes)	77 lbs (base:62, bowls:15) 35 kg (base:28, bowls:7)	78 lbs (base:63, bowls:15) 35.3 kg (base: 28.5, bowls: 6.8)	77 lbs (base:62, bowls:15) 35 kg (base:28, bowls:7)	78 lbs (base:63, bowls:15) 35.3 kg (base:28.5, bowls:6.8)
Cup Height	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, CE	NSF, CE

Options*	Double Bowl Models
Side panels & drip trays	-3 Stainless steel material (additional charge), -4 off-white high impact plastic (standard - no additional charge)
3 gallon (11.3L) Bowls	3 gallon (11.3 liter bowl) - small bowl for lower capacity storage needs
Frosted Bowls 5 gal. (18.9L), 3 gal. (11.3L)	Frosted surface simulates condensation while helping hide product residue (when agitating milk-based products) and offering added UV protection (for fresh juice products).
Frosted Lid	Lid with frosted surface for use with 3 gallon (11.3L) or 5 gallon (18.9L) frosted bowls
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
Whippers (must be ordered when ordering machine), (see models in spec chart above)	Great for iced cappuccinos and iced coffee. Whips beverage upon dispensing to create a frothy top on drink.

*Extra cost for options listed above

Specifications are subject to improvement or change without notice.



Grindmaster® Coffee Grinders and Brewers • Espresso® Espresso Machines • Crathco® Hot Beverage Dispensers
Crathco® Cold and Frozen Beverage Dispensers • American Metal Ware® Coffee and Tea Systems

Tel (502) 425-4776 • Fax (502) 425-4664 • 1-800-695-4500

P.O. Box 35020 • Louisville, KY 40232 • USA

www.grindmaster.com • email: info@grindmaster.com