



Beverage Systems

Item # _____

Project _____

Date _____

Model # D35 Triple Bowl 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.



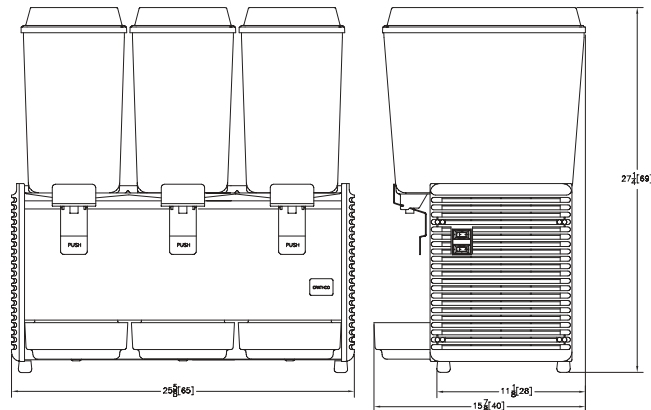
GRINDMASTER™
CORPORATION



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

Model # D35 Triple Bowl

Premix Dispensers



| Specifications | D35 (115V/60Hz) | D355 (230V/50Hz) | D356 (230V/60Hz) |
|------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------|
| # Bowls | 3 | 3 | 3 |
| Bowl Capacity | 5 gallons (18.9L) | 5 gallons (18.9L) | 5 gallons (18.9L) |
| Refrigeration | 1/3 hp | 1/3 hp | 1/3 hp |
| Volts / Hz / Amps | 115V / 60Hz / 8.5Amp | 230V / 50Hz / 4.3Amp | 230V / 60Hz / 4.3Amp |
| Dimensions (H x W x D) | 27 1/4" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm) | 27 1/4" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm) | 27 1/4" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm) |
| Ship Weight (2 boxes) | 95 lbs (base: 71, bowls: 24) 43 kg (base: 32.2, bowls: 10.8) | 95 lbs (base: 71, bowls: 24) 43 kg (base: 32.2, bowls: 10.8) | 95 lbs (base: 71, bowls: 24) 43 kg (base: 32.2, bowls: 10.8) |
| Cup Height | 8 1/4" (21 cm) | 8 1/4" (21 cm) | 8 1/4" (21 cm) |
| Listings | UL, NSF, CUL | NSF, CE | NSF, CE |

| Specifications | 1WD35 (115V/60Hz) | 2WD35 (115V/60Hz) | 3WD35 (115V/60Hz) | 1WD355 (230V/50Hz) | 2WD355 (230V/50Hz) | 3WD355 (230V/50Hz) |
|------------------------|-----------------------------------------------------|-----------------------------------------------------|------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------------|------------------------------------------------------|
| Whipper Models | (3 bowls - 1 whipper) | (3 bowls - 2 whippers) | (3 bowls - 3 whippers) | (3 bowls - 1 whipper) | (3 bowls - 2 whippers) | (3 bowls - 3 whippers) |
| Bowl Capacity | 5 gallons (18.9L) | 5 gallons (18.9L) | 5 gallons (18.9L) | 5 gallons (18.9L) | 5 gallons (18.9L) | 5 gallons (18.9L) |
| Refrigeration | 1/3 hp | 1/3 hp | 1/3 hp | 1/3 hp | 1/3 hp | 1/3 hp |
| Volts / Hz / Amps | 115V / 60Hz / 9.1Amp | 115V / 60Hz / 9.7Amp | 115V / 60Hz / 10.3Amp | 230V / 50Hz / 4.6Amp | 230V / 50Hz / 4.9Amp | 230V / 50Hz / 5.2Amp |
| Dimensions (H x W x D) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) | 29 3/4" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) |
| Ship Weight (2 boxes) | 97 lbs (74 lbs, 23 lbs) 44 kg (33.5 kg, 10.5 kg) | 98 lbs (76 lbs, 22 lbs) 44.5 kg (34.5 kg, 10 kg) | 100 lbs (78 lbs, 22 lbs) 45.4 kg (35.4 kg, 10 kg) | 97 lbs (74 lbs, 23 lbs) 44 kg (33.5 kg, 10.5 kg) | 98 lbs (76 lbs, 22 lbs) 44.5 kg (34.5 kg, 10 kg) | 100 lbs (78 lbs, 22 lbs) 45.4 kg (35.4 kg, 10 kg) |
| Cup Height | 5 1/2" (14 cm) | 5 1/2" (14 cm) | 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, UL, CUL | NSF, CE | NSF, CE | NSF, CE |

| Options* | Triple 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.



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