



Beverage Systems

Item # \_\_\_\_\_  
Project \_\_\_\_\_  
Date \_\_\_\_\_



## Model # D15 Single Bowl Premix Dispensers

### Features

- Famous two-piece, stainless steel, dripless pouring valve is 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 bowl, with easy to read measuring marks.
- Super-strong, virtually unbreakable polycarbonate bowl and cover 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 tray.
- 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.



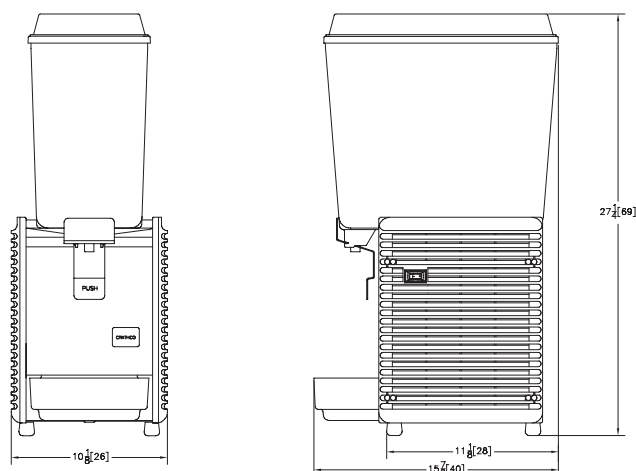
**GRINDMASTER™**  
CORPORATION



Grindmaster® Coffee Grinders and Brewers • PrecisionBrew™ Brewing Systems • Espresso® Espresso Machines  
Crathco® Hot Beverage Dispensers • Crathco® Cold and Frozen Beverage Dispensers • AMW Coffee and Tea Systems  
Tel (502) 425-4776 • Fax (502) 425-4664 • 1-800-695-4500 (USA & Canada only)  
P.O. Box 35020 • Louisville, KY 40232 • USA  
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# Crathco® Model # D15 Single Bowl

## Premix Dispensers



| Specifications                    | D15                                                    | D155                                                   | D156                                                   |
|-----------------------------------|--------------------------------------------------------|--------------------------------------------------------|--------------------------------------------------------|
| # Bowls                           | 1                                                      | 1                                                      | 1                                                      |
| Bowl Capacity                     | 5 gallons (18.9L)                                      | 5 gallons (18.9L)                                      | 5 gallons (18.9L)                                      |
| Refrigeration                     | 1/6 hp                                                 | 1/6 hp                                                 | 1/6 hp                                                 |
| Volts / Hz / Amps                 | 115V / 60Hz / 3Amp                                     | 230V / 50Hz / 1.5Amp                                   | 230V / 60Hz / 1.5Amp                                   |
| Dimensions (H x W x D)            | 27 1/4" x 10 1/8" x 15 7/8"<br>(69 cm x 26 cm x 40 cm) | 27 1/4" x 10 1/8" x 15 7/8"<br>(69 cm x 26 cm x 40 cm) | 27 1/4" x 10 1/8" x 15 7/8"<br>(69 cm x 26 cm x 40 cm) |
| Dimensions w/ Whipper (H x W x D) | 29 3/4" x 10 1/8" x 15 7/8"<br>(76 cm x 26 cm x 40 cm) | 29 3/4" x 10 1/8" x 15 7/8"<br>(76 cm x 26 cm x 40 cm) | 29 3/4" x 10 1/8" x 15 7/8"<br>(76 cm x 26 cm x 40 cm) |
| Ship Weight                       | 46 lbs (20.4 kg)                                       | 46 lbs (20.4 kg)                                       | 46 lbs (20.4 kg)                                       |
| Ship Weight w/ Whipper            | 50 lbs (22.7 kg)                                       | 50 lbs (22.7 kg)                                       | 50 lbs (22.7 kg)                                       |
| Cup Height                        | 8 1/4" (20.3 cm)                                       | 8 1/4" (20.3 cm)                                       | 8 1/4" (20.3 cm)                                       |
| Cup Height w/ Whipper             | 5 1/2" (12.7 cm)                                       | 5 1/2" (12.7 cm)                                       | 5 1/2" (12.7 cm)                                       |
| Listings                          | UL, NSF, CUL                                           | NSF, CE                                                | NSF, CE                                                |

Specifications are subject to improvement or change without notice.

### Standard Options\*

|                                                            |                                                                                                                                     |
|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| Side panels & drip tray                                    | -3 Stainless steel material (additional charge), -4 off-white high impact plastic (standard - no additional charge)                 |
| Valve cap (part# 2039)                                     | Improves sealing of valve when using pulpy products                                                                                 |
| Valve locking box (part# 2502)<br>(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                                                                       |
| Condensation Control                                       | Direct and conceal condensation in high humidity or outdoor locations                                                               |

### Custom Options\* (available with minimum purchase quantity)

|                                                                             |                                                                                                             |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| Frosted Bowls 5 gal. (18.9L)                                                | Frosted surface simulates condensation while helping hide product residue and offering added UV protection. |
| Frosted Lid                                                                 | Lid with frosted surface for use with 5 gallon (18.9L) frosted bowls                                        |
| Whippers (must be ordered when ordering machine), add W before model number | Great for iced cappuccinos and iced coffee. Whips beverage upon dispensing to create a frothy top on drink. |

\* Additional cost applies



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