CRATHCO









PRODUCT CATALOG

Part of Electrolux Professional Group

TABLE OF CONTENTS

BEVERAGE EQUIPMENT

Cold Beverage Dispensers 4

Frozen Beverage Dispensers 12

HELPFUL INFORMATION

Product Certifications 53

Ordering Information 55

Planned Maintenance 56

* Images and photographs in this document may vary slightly from the actual delivered product and are not meant to be exact representations of the same.
* Product specifications are subject to improvement or change.

BEVERAGE EQUIPMENT



COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Simplicity® Bubblers®

Sleek Design

Dispense up to four flavors in 2.4 or 4.75 gallon clear plastic bowls on a stainless steel base with 9” cup clearance.



Agitator Models

Choose the minimal foaming system in the agitator model and pair it with our BPA free bowl assembly kit.







Interchangeable Bowls

Different size bowls fit the same machine!



Easily convert your Simplicity Bubbler to the best bowl configuration for your needs.



Wherever you have two 2.4 gallon bowls on a Simplicity base, you can replace them with a 4.75 gallon bowl and vice versa.

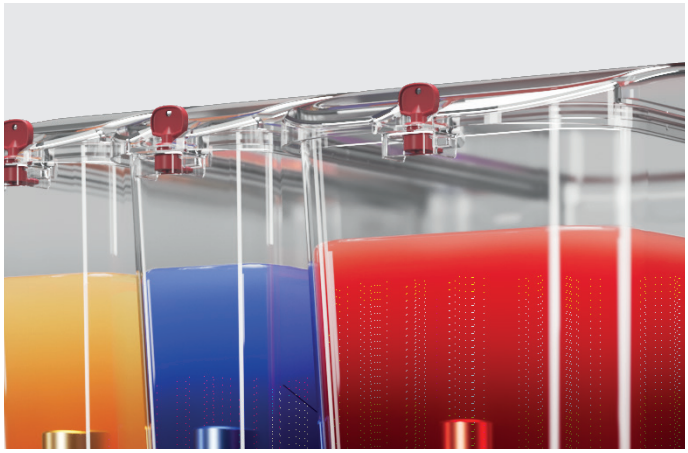
Note: The Triple Tall Models (CS-3L Series) are not interchangeable.

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Simplicity® Bubblers®



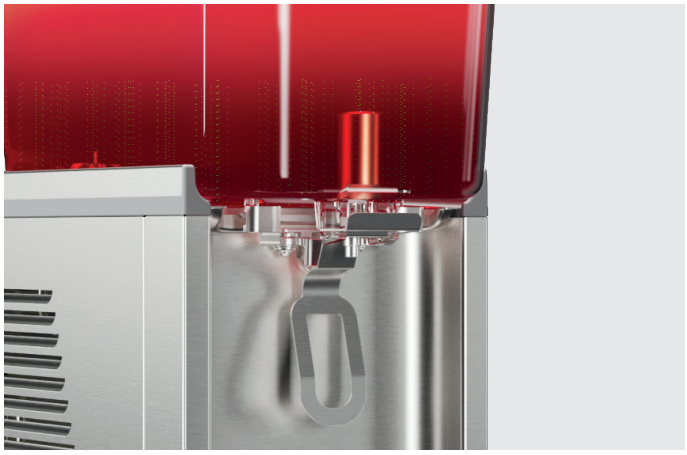


Reduced Maintenance

Fewer removable parts also means less maintenance and a longer lifetime.

More Service and Safety

Interchangeable bowls with locking lids to protect your beverage and your customers.





Dispense Levers

Dispense levers can be removed quickly and easily without affecting the product dispense valves.

Easy and Better Sealing

Advanced sealing guards against leakage, providing trouble-free usage.

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX

Simplicity® Bubblers®

Less Equals More

Simplicity pre-mix dispensers are the first machines that are proud to offer less. Less counter space with their compact size. Less time and effort in cleaning and disassembly. Less wear and power usage. Less waste, with product dispensed to the last drop. Less worry with fewer removable parts. And, less maintenance. Which gives you much, much more.

- Pre-mix dispenser with stainless steel base and clear plastic easy-clean bowls.
- Unique to Simplicity more efficient bottom-to-back air circulation. Efficient cooling uses less energy and saves money.
- Heavy product Dispense Valve standard on Simplicity Bubblers, perfect for lemonades and horchatas.
- Easy-off bowl release system for faster and easier assembly and disassembly.
- Design enables machine to dispense product until the very last drop.
- Locking lids standard in order to ensure product safety and quality.
- Fewer removable parts to simplify cleaning and reduce maintenance.
- Includes removable drip tray.
- 9” cup clearance for a variety of drinks.
- Temperature range from 35 - 41°F.
- R290 refrigerant
- BPA Free Bowl options available.
- NEMA - 5-15 Plug



c UL us NSF

	MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**MINI-TWIN® MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1E7	**CS-2E-16** **Base:** LV606589 **Standard Bowl Set:** LV606607 **BPA-Free Bowl Set:** LV606609	(2) 2.4 gallon bowls	27.5” x 10.5” x 18.5” Height includes 4” legs
	**MINI-QUAD® MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1E9	**CS-4E-16** **Base:** LV606590 **Standard Bowl Set:** LV606611 **BPA-Free Bowl Set:** LV606614	(4) 2.4 gallon bowls	27.5” x 20.5” x 18.5“ Height includes 4” legs
	**SINGLE STANDARD BOWL MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1FD	**CS-1D-16** **Base:** LV606589 **Standard Bowl Set:** LV606608 **BPA-Free Bowl Set:** LV606610	(1) 4.75 gallon bowl	27.5” x 10.5” x 18.5” Height includes 4” legs
	**TWIN STANDARD BOWL MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1FF	**CS-2D-16** **Base:** LV606590 **Standard Bowl Set:** LV606612 **BPA-Free Bowl Set:** LV606615	(2) 4.75 gallon bowls	27.5” x 20.5” x 18.5 Height includes 4” legs
	**TRIPLE TALL BOWL MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1FB	**CS-3L-16** **Base:** LV606591 **Standard Bowl Set:** LV606617 **BPA-Free Bowl Set:** LV606618	(3) 4.75 gallon bowls	31.3” x 20.4” x 18.5” Height includes 4” legs
	**TRIPLE COMBO BOWL MODELS** Planned Maintenance Kit Six Month Schedule LV0GM1FH	**CS-3D-16** **Base:** LV606590 **Standard Bowl Set:** LV606613 **BPA-Free Bowl Set:** LV606616	(1) 4.75 gallon bowl (2) 2.4 gallon bowls	27.5” x 20.5” x 18.5” Height includes 4” legs
	**Autofill Simplicity Lid**	**AFS-29-16** (LV606096)	1 water regulator, 2@1/4” fitting threads, 3/8” tubing, 1 pressure gauge, 2@3/8” elbow coupling connector tubing	17.8” x 6.7” x 4.8” (45 cm x 17 cm x 12 cm)

EMAIL TSCRATHCO@ELECTROLUXPROFESSIONAL.COM FOR AUTOFILL INSTALLATION DETAILS

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Simplicity® Bubblers®

LV9R0172



Crathco Clearly Clean Kit
Use fewer products and less water while saving cleaning time with the only manufacturer-recommended, NSF-approved cleaning system for your Crathco Bubblers, including Crathco Simplicity, Crathco Classic, and Crathco G-Cool. You can clean your equipment easily without disassembly between regular required cleaning and sanitizing as detailed in the operator manual. Keep your bowls clean and clear to properly display your product.
Kit includes: 2/4 lb. jars of Stera-Sheen Green Label Sanitizer and Cleaner, 1-gallon shaker jug, multipurpose soft-bristled brush, laminated recommended procedures.



2/4 lb. Stera-Sheen Green Label Jars



4 oz. Stera-Sheen Machine Lube Tube



Stera-Sheen Test Strip Vial



2.5 Gallon Shaker Jug



Multi-Purpose Soft Bristle Brush



Laminated Marketing Sheet

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Classic Bubblers®

Durable and Efficient



Keep a steady supply of cold drinks on hand with Crathco Classic Bubbler cold beverage dispensers. Stainless steel and super-strong, virtually unbreakable bowls and covers ensure long-lasting use, and are easy to maintain for a fast, simple cleanup. Crystal-clear bowls and covers showcase your colorful signature fruit juice, tea, and iced coffees and provide an eye-catching appearance - perfect for boosting impulse sales.

- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Includes spray and agitation circulation options for fresh juices, coffees, or tea.
- Superior engineering allows full beverage cooling to the dispense point, and right down to the last drink.
- Bowls have easy-to-read measuring marks. Models with more than one bowl are separated to allow cleaning and flavor changes without total system shut-down.
- Temperature range from 35 - 41°F.
- R134A Refrigeration
- NEMA - 5-15 Plug

Standard Series

	MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**SINGLE 5-GALLON BOWL MODELS**	**Stainless Steel Side Panels and Drip Tray** **D15-3; Base:** (LV606860) **Bowl:** (LV600914)	1 bowl, Certified NSF / ANSI 20- safe for milk, 8.25” cup clearance.	27.25” x 10.25” x 16”
	Planned Maintenance Kit Six Month Schedule LV0GM23J	**Plastic Side Panels and Drip Tray** **D15-4; Base:** (LV606862) **Bowl:** (LV600911)		
	**DOUBLE 5-GALLON BOWL MODELS**	**Stainless Steel Side Panels and Drip Tray** **D25-3; Base:** (LV606820) **Bowl:** (LV600907)	2 bowls, 8.25” cup clearance.	27.25” x 17.5” x 16”
	Planned Maintenance Kit Six Month Schedule LV0GM23L	**Plastic Side Panels and Drip Tray** **D25-4; Base:** (LV606821) **Bowl:** (LV607011)		
	**TRIPLE 5-GALLON BOWL MODELS**	**Stainless Steel Side Panels and Drip Tray** **D35-3; Base:** (LV606823) **Bowl:** (LV600908)	3 bowls, 8.25” cup clearance.	27.25” x 25.75” x 16”
	Planned Maintenance Kit Six Month Schedule LV0GM23R	**Plastic Side Panels and Drip Tray** **D35-4; Base:** (LV606825) **Bowl:** (LV607012)		

Mini Bowl Series

	MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**MINI-TWIN® MODELS**	**Stainless Steel Side Panels and Drip Tray** **E29-3; Base:** (LV606849) **Bowl:** (LV600909)	2 bowls, 8” cup clearance.	25.5” x 11.25” x 16”
	Planned Maintenance Kit Six Month Schedule LV0GM23P	**Plastic Side Panels and Drip Tray** **E29-4; Base:** (LV606848) **Bowl:** (LV600912)		
	**MINI-QUAD® MODELS**	**Stainless Steel Side Panels and Drip Tray** **E49-3; Base:** (LV606829) **Bowl:** (LV600910)	4 bowls, 8” cup clearance.	27.25” x 17.5” x 16”
	Planned Maintenance Kit Six Month Schedule LV0GM23S	**Plastic Side Panels and Drip Tray** **E49-4; Base:** (LV606833) **Bowl:** (LV600913)		

Note: Don’t forget to order your Clearly Clean Kit (pn: LV9R0172). See details on page 9

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Crathco® Classic Bubblers®

Model	LV0GM3FM	LVOGM3FL	LV0GM1LZ
Description	**Cup Activated Handle**	Non Contact Handle	Standard MCX Mag Drive Impeller
Product Dimensions (H x W x D)	5.25" x 3.25" x 3"	5.25" x 3.25" x 3"	

LV9R0172



Crathco Clearly Clean Kit
Use fewer products and less water while saving cleaning time with the only anufacturer-recommended, NSF-approved cleaning system for your Crathco Bubblers, including Crathco Simplicity, Crathco Classic, and Crathco G-Cool. You can clean your equipment easily without disassembly between regular required cleaning and sanitizing as detailed in the operator manual. Keep your bowls clean and clear to properly display your product.
Kit includes: 2/4 lb. jars of Stera-Sheen Green Label Sanitizer and Cleaner, 1-gallon shaker jug, multipurpose soft-bristled brush, laminated recommended procedures.



2/4 lb. Stera-Sheen Green Label Jars



4 oz. Stera-Sheen Machine Lube Tube



Stera-Sheen Test Strip Vial



2.5 Gallon Shaker Jug



Multi-Purpose Soft Bristle Brush



Laminated Marketing Sheet

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Crathco® G-Cool® Series

So Many Options – Even Safe for Milk!



The most advanced, user-friendly cold premix dispenser available, for up to 4 flavors with options of both 2.4 and 5 gallon bowls. Easy operator interface, simple machine care, and faster cleaning. Cleans in half the time of a traditional dispenser. Patented Tri-Cool™ evaporator with a large 3-sided cooling surface refrigerates through the bowl using less energy and saving money.
Low aeration magnetic mixing system keeps product mixed without creating unwanted foam in tea and cappuccino products.

- 360° merchandising with choice of fruit, tea, or cappuccino graphic attract customers.
- Stainless steel dispensing valve and 9.5" cup height.
- Temperature range from 35 - 41°F.
- Certified NSF / ANSI 20 - safe for milk.
- R134A Refrigeration
- NEMA - 5-15 Plug

5-Gallon Bowl Models

NSF-20

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**C-1S-16** (LV606350) **Planned Maintenance Kit** Six Month Schedule LV0GM23I	(1) 5 gallon bowl	26.5" x 12.5" x 19.5"
	**C-2D-16** (LV606354) **Planned Maintenance Kit** Six Month Schedule LV0GM23I	(2) 5 gallon bowls	26.5" x 22" x 19.5"

Mini Models

NSF-20

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**C-4D-16** (LV606356) **Planned Maintenance Kit** Six Month Schedule LV0GM23T	(4) 2.4 gallon bowls	26.5" x 22" x 19.5"

Note: Don't forget to order your Clearly Clean Kit (pn: LV9R0172). See details on page 9.

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Crathco® G-Cool® Series

Model	LV0GM1BR	LV9R017P
Description	Milk Fat Impeller	Heavy valve assembly for G-Cool for use with products with pulp 3.8" H x 1.45"

LV9R0172



Crathco Clearly Clean Kit
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Kit includes: 2/4 lb. jars of Stera-Sheen Green Label Sanitizer and Cleaner, 1-gallon shaker jug, multipurpose soft-bristled brush, laminated recommended procedures.



2/4 lb. Stera-Sheen Green Label Jars



4 oz. Stera-Sheen Machine Lube Tube



Stera-Sheen Test Strip Vial



2.5 Gallon Shaker Jug



Multi-Purpose Soft Bristle Brush



Laminated Marketing Sheet

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

I-Pro Frozen Granita Dispensers

Introducing the most advanced professional slush, sorbet, and granita machine in the world. Perfect for cocktails and mocktails. Even safe for milk!



High performance, ultramodern design, and user-friendly. Insulating technology increases cooling power, saves energy and money, and reduces external condensation. Choose from either (2) or (3) 2.9 gallon insulated bowls with either mechanical or electronic control board and timer, optional UV lights for sanitation, and optional light panel.
Perfect solution for restaurants, coffee shops, bars, amusement parks, convenience stores, kiosks, and much more.

- All models are certified NSF-6 safe for milk.
- Transparent bowl encourages impulse purchasing.
- Programmable freeze and defrost mode.
- Efficient safety mechanism is activated when cover is lifted. All moving parts automatically and immediately stop.
- Lockable lid.
- Adjustable product consistency for each bowl.
- Black finish.
- Commercial grade parts ensure a long life in heavy-usage locations
- R449A Refrigeration
- NEMA - 5-15 Plug

I-Pro 2 Frozen Granita Dispensers

NSF-6 Intertek Intertek

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**I-PRO 2M with light panel** (LV560535) Planned Maintenance Kit 6 Mo. Schedule -LV0SP594	(2) 2.9 gallon insulated bowls, Mechanical control and timer, light panel, black finish	36” x 17” x 23” (92 cm x 44 cm x 58 cm)
	**I-PRO 2E with light panel** (LV560531) Planned Maintenance Kit 6 Mo. Schedule - LV0SP594	(2) 2.9 gallon insulated bowls, Electronic control and timer, lighted panel, light panel, black finish	36” x 17” x 23” (92 cm x 44 cm x 58 cm)
	**Autofill I-PRO AFI-P2-16, Black** (LV600697)	1 water regulator, 2@1/4” fitting threads, 3/8” tubing, 1 pressure gauge, 2@3/8” elbow coupling connector tubing	10.6” x 7.4” x 15.8”* (27 cm x 19 cm x 40 cm)
	**Autofill I-PRO AFI-P3-16, Black** (LV606106)	1 water regulator, 2@1/4” fitting threads, 3/8” tubing, 1 pressure gauge, 2@3/8” elbow coupling connector tubing	10.6” x 7.4” x 15.8”* (27 cm x 19 cm x 40 cm)

EMAIL TSCRATHCO@ELECTROLUXPROFESSIONAL.COM FOR AUTOFILL INSTALLATION DETAILS

* Not a stocked item, made to order.
Repairable machine with available replacement parts.
Note: Mixture must maintain a sugar content between 12-14% Brix; a lower concentration could seriously damage the mixing parts and gear

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

I-Pro Frozen Granita Dispensers

Introducing the most advanced professional slush, sorbet, and granita machine in the world. Perfect for cocktails and mocktails. Even safe for milk!



High performance, ultramodern design, and user-friendly. Insulating technology increases cooling power, saves energy and money, and reduces external condensation. Choose from either (2) or (3) 2.9 gallon insulated bowls with either mechanical or electronic control board and timer, optional UV lights for sanitation, and optional light panel. Perfect solution for restaurants, coffee shops, bars, amusement parks, convenience stores, kiosks, and much more.

- All models are certified NSF-6 safe for milk.
- Transparent bowl encourages impulse purchasing.
- Programmable freeze and defrost mode.
- Efficient safety mechanism is activated when cover is lifted. All moving parts automatically and immediately stop.
- Lockable lid.
- Adjustable product consistency for each bowl.
- Black finish.
- Commercial grade parts ensure a long life in heavy-usage locations.
- R449A Refrigeration
- I-PRO 3M: NEMA - 5-20 Plug
- I-PRO 3E: NEMA - 5-15 Plug

I-Pro 3 Frozen Granita Dispensers

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**I-PRO 3M with light panel** (LV560541) Planned Maintenance Kit 6 Mo. Schedule - LV0SP598	(3) 2.9 gallon insulated bowls, Mechanical control and timer, lighted panel, light panel, black finish	34” x 24” x 23” (87 cm x 60 cm x 58 cm)
	**I-PRO 3E with light panel** (LV560537) Planned Maintenance Kit 6 Mo. Schedule - LV0SP598	(2) 2.9 gallon insulated bowls, Electronic control and timer, light panel, black finish	34” x 24” x 23” (87 cm x 60 cm x 58 cm)
	**I-PRO 3E** (LV560547) Planned Maintenance Kit 6 Mo. Schedule - LV0SP598	(3) 2.9 gallon insulated bowls, Electronic control and timer, black finish	34” x 24” x 23” (87 cm x 60 cm x 58 cm)
	**Autofill I-PRO AFI-P2-16, Black** (LV600697)	1 water regulator, 2@1/4” fitting threads, 3/8” tubing, 1 pressure gauge, 2@3/8” elbow coupling connector tubing	10.6” x 7.4” x 15.8”* (27 cm x 19 cm x 40 cm)
	**Autofill I-PRO AFI-P3-16, Black** (LV606106)	1 water regulator, 2@1/4” fitting threads, 3/8” tubing, 1 pressure gauge, 2@3/8” elbow coupling connector tubing	10.6” x 7.4” x 15.8”* (27 cm x 19 cm x 40 cm)

* Not a stocked item, made to order.
Repairable machine with available replacement parts
Note: Mixture must maintain a sugar content between 12-14% Brix; a lower concentration could seriously damage the mixing parts and gear.

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

Frosty Frozen Granita Dispensers

Ideal for Indoor or Outdoor Use. Perfect for cocktails and mocktails.

Frosty Frozen Dispensers are the go-to model when you want large-sized, high-performance equipment, without a high investment. Slushes, sherbets, and other frozen treats are created with a double mixing system that prevents ice accumulation, for optimum product consistency that is also adjustable.
The black and stainless steel finishes and illuminated lid encourage impulse purchasing.

- Efficient safety mechanism is activated when cover is lifted. All moving parts automatically and immediately stop.
- All models are certified NSF-6 safe for milk.
- LED illumination system.
- Manual control keypad.
- R449A Refrigeration
- Frosty 2: NEMA - 5-15 Plug
- Frosty 3: NEMA - 5-20 Plug



NSF-6

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**Frosty 2** (LV560515) **Planned Maintenance Kit** 6 Mo. Schedule LV0SPBS9	(2) 3.2 gallon tanks, 6.3 gallon total capacity	32.5” x 15.8” x 21.9”
	**Frosty 3** (LV560517) **Planned Maintenance Kit** 6 Mo. Schedule LV0SPC90	(3) 3.2 gallon tanks, 9.5 gallon total capacity	32.5” x 23.6” x 21.9”

Note: Operate at room temperature between 75 - 90° F.
Note: Mixture must maintain a sugar content between 12-14% Brix; a lower concentration could seriously damage the mixing parts and gear motors.

BARREL FREEZERS

CRATHCO

MP Series Crathco® Barrel Freezers

High-Volume, High-Demand. Perfect for cocktails and mocktails.





You won't come across another slush machine that is so user-friendly! Provides continuous, rapid production, thanks to its gravity-feed system.

- Serves a variety of frozen smoothies, frozen cappuccinos or lattés, granitas, frozen fruit juices, frozen lemonades, Margaritas and other frozen cocktails.
- High productivity: serves up to 15.8 gallons in one hour (Model MP-1-HC).
- Large cylinder and high cooling capacity allow unit to dispense a large number of cups.
- The exclusive polychromatic LED lighting system gives MP1 a highly attractive appeal.
- Energy efficiency and low consumption.
- Mix low indicator light enables users to refill product before it empties.
- Eye catching back-lit sign draws customers' attention.
- Heavy duty components ensure machine longevity.
- Refrigerated product reservoir continually replenishes frozen product in barrel.
- Reliable consistency control dispenses perfect product under all operating conditions.
- R449A Refrigeration
- MP-1/MP-2: NEMA - 5-20 Plug
- MP1-HC: NEMA - 6-20 Plug

NSF-6 ETL Intertek ETL Intertek

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**MP-1** (LV560555) **Planned Maintenance Kit** 6 Mo. Schedule LV0SP596	Barrel freezer, 9 gallon capacity, single dispenser 115v/1ph/60hz	31" x 14" x 28"
	**MP-1-HC** (LV560176) **Planned Maintenance Kit** 6 Mo. Schedule LV0SP596	Barrel freezer, 15.8 gallon capacity, single dispenser 208v/1ph/60hz	33.75" x 21.25" x 28"
	**MP-2** (LV560175) **Planned Maintenance Kit** 6 Mo. Schedule LV0SPPE7	Barrel freezer, 6.6 + 6.6 gallon capacity, double dispenser 115v/1ph/60hz	33.4" x 21.25" x 28"

Note: Operate at room temperature between 75 - 90° F.
Note: Mixture must maintain a sugar content between 12-14% Brix; a lower concentration could seriously damage the mixing parts and gear motors.

FROZEN GRANITA & COLD CREAM DISPENSERS

CRATHCO

SP Series

Cold Cream and Frozen Coffee

One compact countertop machine creates both chilled beverages like frozen coffee, fruit juices, frozen cocktails, and creamy desserts like mousses, cold creams, slushes, sherbets, and sorbets. Functions with both water and milk added to a powder base or with ready-to-use mixed product bases to create delicious chilled treats. Easy to clean and user-friendly, this is the perfect solution for restaurants, cafeterias, coffee shops, bars, and hotels.

- The patented Hybrid Texture Control maintains the product temperature so that the temperature gap from full tank to 1/3 tank, is dramatically reduced, ensuring that the consistency of the product from first to the last serving.
- Bowls are constructed of impact-resistant, BPA-Free material.
- R449A Refrigeration
- NEMA - 5-15P



NSF-6

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	**SP 1 LED UV** (LV560157) **Planned Maintenance Kit** 6 Mo. Schedule LV0SP608	(1) 1.3 gallon (5 L) capacity, black finish, UV LED bowl lights	24” x 10” x 17” (61 cm x 26 cm x 43 cm)
	**SP 2 LED UV** (LV562486) **Planned Maintenance Kit** 6 Mo. Schedule LV0SP609	(2) 1.3 gallon (5 L) capacity, 2.6 gallon (10 L) total capacity, black finish, UV LED bowl lights	24” x 18” x 17” (61 cm x 45 cm x 44 cm)

HELPFUL INFORMATION



PRODUCT CERTIFICATIONS

Domestic Certifications

Grindmaster-Unic-Crathco and Cecilware Pro strives to design, create, and deliver the highest quality beverage and cooking equipment to help you build your business. Sanitation, safety, quality, and public health are critical. That is why Grindmaster works with numerous independent, third-party testing and certification organizations to simplify your search for superior equipment. Below are the certifications and marks that we refer to in this catalog, along with a brief description of the standards used to provide certification.

UL

Underwriters Laboratories (UL) is an independent, not-for-profit, nongovernmental organization that has been testing products for public safety for more than a century and has developed more than 1,000 safety standards. UL serves a wide range of customers including manufacturers, retailers, consumers, and regulating bodies.

UL Certification

The UL Certification symbol can be found on products in compliance with UL's safety standards and U.S. safety requirements.

C-UL US Certification

The C-UL US Mark indicates that a product meets the testing standards for UL listing, as well as applicable regulations on that type of product in the United States and Canada. The Canada/US UL mark is optional, but UL encourages those manufacturers with products certified for both countries to use this new, combined mark.

ETL

ETL is the certification mark used by Intertek, a Nationally Recognized Testing Laboratory (NRTL) providing independent evaluation, testing, and certification of any electrically operated or gas- and oil-fired product. A product bearing the ETL listed mark is determined to have met the minimum requirements of prescribed product safety standards. Moreover, the mark indicates that the manufacturer's production site conforms to a range of compliance measures and is subject to periodic follow-up inspections to verify continued conformance. The ETL listed mark is the equivalent of the UL listed and CSA listed marks throughout the United States and Canada.

ETL Sanitation Certification

The ETL Sanitation Mark indicates a product meets applicable requirements for food safety. To achieve it, the item must pass tests by ANSI/NSF standards and the certification shows production conforms to compliance measures for ensuring a food-safe product. Facilities are inspected on a regular basis to verify those standards continue to be met. The ETL Certification with "sanitation listed" inscribed on the bottom of the circle signifies that the product has been tested and deemed compliant with product safety standards.

ETL Certification – United States

A product bearing the ETL Certification with the U.S. mark has been tested and deemed compliant with U.S. product safety standards.

ETL Certification

An ETL Certification Mark signifies that the product complies with both U.S. and Canadian product safety standards.

PRODUCT CERTIFICATIONS

Domestic Certifications

NSF

NSF (National Sanitation Foundation) International is the only third-party testing organization to undertake a complete evaluation of every aspect of a product's development for public health and safety, quality, and sanitation. NSF food equipment standards include requirements for material safety, to ensure the product will not leach harmful chemicals into food; design and construction, to ensure the product is cleanable and is not likely to harbor bacteria; and product performance. As part of the certification process, the production facility is subject to unannounced plant inspections.

NSF Certification

The NSF Certification Mark on a food equipment product confirms that NSF has assessed and certified its conformity with the relevant NSF/ANSI food safety standards. Products with the NSF Mark receive guaranteed regulatory acceptance in North America and improved acceptance worldwide.

NSF Electrical Certification

The NSF Electrical Mark certifies electrical safety certification and compliance with U.S. requirements.

cNSFus Electrical Certification

NSF is accredited by OSHA as a nationally recognized testing laboratory to provide electrical safety certification to various UL standards in a wide range of foodservice equipment categories. The cNSFus Mark indicates compliance with both Canadian and U.S. requirements.

NSF-20 Certification

NSF International, in conjunction with ANSI has created the NSF / ANSI 20 certification. This establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of commercial bulk milk dispensers and their related components. This includes equipment designed to dispense servings of milk or milk products by manual or machine actuation. This standard does not apply to dispensing freezers (soft-serve machines), vending machines, or manual food and beverage dispensing equipment covered by the scope of other NSF standards.

The American National Standards Institute (ANSI) is a private non-profit organization that oversees the development of voluntary consensus standards for products, services, processes, systems, and personnel in the United States.

CSA

CSA (Canadian Standards Association) International is an independent, not-for-profit member-based association that tests products for compliance with national and international safety and performance standards. CSA Group is recognized and accredited in the U.S. by OSHA, which enables them to use the U.S. standards written or administered by organizations including ANSI, UL, and NSF, among others.

CSA Certification

The CSA Mark signifies that the product meets applicable U.S. and Canadian standards, including those from CSA, CSA America, ANSI, ASME, ASSE, ASTM, NSF, and UL. If a product has features from more than one area (such as electrical equipment with fuel-burning features), the mark indicates compliance with all applicable standards.

CSA Star Certification Mark

Indicates that the product was tested and has met the certification requirements for gas-fired products in the United States.

CSA Flame Certification Mark

Indicates that the product was tested and has met the certification requirements for gas-fired products in Canada.

ORDERING INFORMATION
Important Information When Ordering Equipment

Credit Terms:
- Credit applications for open accounts may take up to 10 working days for approval.
- We welcome credit cards.
- Customers without open accounts are required to send payment in advance or pay by credit card. A cashier's check or money order can be accepted. No C.O.D. orders.
- Minimum order is $100 list price.
- No goods can be returned for credit without our prior written consent and return goods authorization, and will be subject to a 30% re-stocking charge and return shipping costs.

Freight:
- All equipment orders, on a single PO, of $6,500 net invoice or more to a single destination in the contiguous U.S. are freight prepaid ground shipping only by Grindmaster.
- Prices subject to change without notice. Check www.grindmaster.com for current pricing or contact Customer Service at 1.800.695.4500.
- Product availability subject to change. Contact customer service for current product availability at 1.800.695.4500.

Catalog Specifications:
- Images and photographs are meant to be representative of the Grindmaster products and may not depict existing or proposed improvements. In keeping with Grindmaster's policy of constant innovation and advancement, the products pictured in this catalog may vary slightly from the actual delivered product and are not meant to be exact representations of the same.
- Product specifications are subject to improvement or change.
- Supersedes all previous price lists.

Installation Recommendations:
- 120/240 electrical designation may require power supply to provide both 120V and 240V. Contact factory for model-specific information.
- Conversion orifices are not available for gas-fired products already in service. Per ANSI /CSA Z83.11-2006, conversion orifices must be included with the appliance.
- Water connections must be per applicable federal, state, and local codes. Your local installer and /or the plumbing inspector can provide guidance.

Product Certifications:
- See Product Certifications section in this catalog for a complete listing and description of the independent certifications and marks referred to in this catalog.

PLANNED MAINTENANCE

Requirements & Frequencies

Category 1:
Six Month Planned Maintenance Schedule

Series	Model	Planned Maintenance Kit Part Number
Cold Beverage Dispensers		
Simplicity Bubbler Mini Twin	CS-2E-16	LV0GM1E7
Simplicity Bubbler Mini Quad	CS-4E-16	LV0GM1E9
Simplicity Bubbler Single Standard	CS-1D-16	LV0GM1FD
Simplicity Bubbler Twin Standard	CS-2D-16	LV0GM1FF
Simplicity Bubbler Triple Tall	CS-3L-16	LV0GM1FB
Simplicity Bubbler Triple Tall	CS-3D-3L	LV0GM1FH
Classic Bubbler Standard	D15-3	LV0GM23J
Classic Bubbler Standard	D15-4	LV0GM23J
Classic Bubbler Standard	D25-3	LV0GM23L
Classic Bubbler Standard	D25-4	LV0GM23L
Classic Bubbler Standard	D35-3	LV0GM23R
Classic Bubbler Standard	D35-4	LV0GM23R
Classic Bubbler Mini-Twin	E29-3	LV0GM23P
Classic Bubbler Mini-Twin	E29-4	LV0GM23P
Classic Bubbler Mini-Quad	E49-3	LV0GM23S
Classic Bubbler Mini-Quad	E49-4	LV0GM23S

PLANNED MAINTENANCE

Requirements & Frequencies

Category 2:
Six Month Planned Maintenance Schedule. Update Parts on Wear-and-Tear Basis

Series	Model	Planned Maintenance Kit Part Number
Frozen Granita, Slush & Shake Dispensers		
I-PRO 2M	I-PRO 2M with Light Panel I-PRO 2M UV with Light Panel	LV0SP594
I-PRO 2E	I-PRO 2E with Light Panel I-PRO 2E UV with Light Panel I-PRO 2E	LV0SP598
I-PRO 3M	I-PRO 3M with Light Panel I-PRO 3M UV with Light Panel I-PRO 3M	LV0SP598
I-PRO 3E	I-PRO 3E with Light Panel I-PRO 3E UV with Light Panel I-PRO 3E	LV0SP598
Frosty	Frosty 2	LV0SPBS9
Frosty	Frosty 3	LV0SPC90
MP Barrel Freezers	MP-1	LV0SP596
MP Barrel Freezers	MP1-HC	LV0SP596
MP Barrel Freezers	MP-2	LV0SP596
SP Series	SP 1 LED UV	LV0SP608
SP Series	SP 2 LED UV	LV0SP609

PLANNED MAINTENANCE

Requirements & Frequencies

Category 3:
One Year Planned Maintenance Schedule

Cooking Equipment

Please refer to your operator's manual for maintenance details.

crathco.com

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