





Product Catalog





Celebrating over 125 years of integrity, industry, and innovation.

Last year, as we celebrated the 125th anniversary of the founding of American Metal Ware, we reflected upon how the international company we are today started in 1865, when a 14-year old boy from Germany immigrated to Chicago to apprentice as a tin- and coppersmith.

For over a decade, he learned his craft, mastered techniques, and then began innovating. When he founded American Metal Ware in 1893, advanced machinery was designed to produce a wide assortment of hot water, coffee, and tea urns, while preserving the quality and workmanship of the handcrafted originals.

By upholding these principles of integrity, industry, and innovation, Grindmaster-Cecilware has become an established market leader. We are proud that our brands, Grindmaster, Cecilware, Crathco, and American Metal Ware have made significant contributions to the history and evolution of the beverage and foodservice industry.

We continue to pioneer, offering an unparalleled selection of quality professional beverage and foodservice equipment to best serve our customers' needs. From appetizer to after-dinner coffee, our mission is to help your business become easy, successful, and profitable.

Grindmaster-Cecilware is now a proud member of the Electrolux family, and maintains its worldwide distribution center and customer care network in Louisville, Kentucky, with manufacturing locations in Louisville and Thailand, serving customers across the globe.

Prop 65 Warning for California Residents:

TABLE OF CONTENTS

Beverage Equipment

- Coffee Grinders
- Water Purity
- 23 Coffee Grind and Brew Systems
- Coffee Brewers
 - Single Serve Brewers
 - Pourover Brewers
 - Digital Decanters and Airpot Brewers
 - 43 Shuttle Brewers
 - Brewer Accessories and Options
- Coffee Urns
 - Urn Accessories and Options
- Iced Tea Brewers and Dispensers
- 95 Hot Tea Urns
- Hot Water Heaters and Dispensers
- Powdered Beverage Dispensers
- 119 Espresso Machines
- Espresso Grinder-Dosers
- Heated Dispensers
- Orange Juice Machines
- Cold Beverage Dispensers
- Hand Mixers
- Frozen Beverages and Desserts

Cooking Equipment

- 199 Fryers
- 209 Griddles
- 215 Charbroilers
- Hot Plates
- 220 Panini Grills

Cooling Equipment

Countertop Refrigerators

Helpful Information

- 4 Ordering Information
- Warranties
- Terms and Conditions
- Preventive Maintenance
- Product Certifications
- 236 Sales Representatives
- Tradeshows
- 246 Model Number Index
- Part Number Index

Find all our products in AutoQuotes



Simplicity® Bubblers®

Less Equals More

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 we believe gives you much, much more.

See Page 153 for more





ORDERING INFORMATION

Important Information When Ordering Equipment

Credit Terms:

- Net 30 days from date of invoice with approved credit application. 1% discount for payment in 10 days.
 Credit applications for open accounts normally take 10 working days for approval unless rated by Dun and Bradstreet as high or good.
- We welcome MasterCard®, Visa®, and American Express®.
- 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 \$40 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 \$5,000 net invoice or more to a single destination in the contiguous U.S. are freight prepaid ground shipping only by Grindmaster-Cecilware.
- Prices subject to change without notice. Check www.gmcw.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, renderings, and photographs are meant to be representative of the Grindmaster-Cecilware products
 and may not depict existing or proposed improvements. In keeping with Grindmaster-Cecilware'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:

• For a complete listing and description of the independent certifications and marks referred to in this catalog, please see page 232.





COFFEE GRINDERS: FOOD SERVICE

100 and 250 Series Coffee Grinders

Years of Proven Performance and Reliability

The 100 and 250 series coffee grinders are economical, dependable workhorses featuring exclusive, long-lasting granulating-style burrs to assure consistent throws.

- Excellent bean visibility.
- Adjustable range of grind profile settings.
- Powerful, energy-efficient 0.5 hp motor.
- Circuit breaker with manual reset button.
- Troubleshooting guide decals with toll-free phone number affixed to the back of each grinder.
- Burrs guaranteed to process 40,000 pounds of coffee at medium grind.
- Exceptional warranty program: burrs 4 years or 40,000 lbs. of coffee, all other components 2 years.

100 Series

Solid-state, concealed, dual range timer.

250 Series

Digitally controlled with internal LED display.







Model	100 (100)	190-SS (190-SS)
Description	Single portion grinder (1) 6 lbs. hopper with front window for viewing beans C-UL US Certification	Single portion grinder (1) 6 lbs. hopper on top for full beans visibility
Electrical	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	22" x 8.5" x 15"	22" x 8.5" x 15"
Ship Dimensions (H x W x D)	27.5" x 12.5" x 18.5"	27.5" x 12.5" x 18.5"
Ship Weight	47 lbs.	44 lbs.
List Price	\$ 1,518	\$ 1,723

Note: Espresso grinders available on pages 141-144.







COFFEE GRINDERS: FOOD SERVICE

250 Series Coffee Grinders



Model	250 (250)	250-3A (250-3A)
Description	Single portion and (2) 5.5 lbs. hoppers	Three portions and (2) 5.5 lbs. hoppers
Electrical	115V / 0.92 kW / 9A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 9A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	28" x 8.5" x 15"	28" x 8.5" x 15"
Ship Dimensions (H x W x D)	32" x 10.75" x 19.5"	32" x 10.75" x 19.5"
Ship Weight	58 lbs.	60 lbs.
List Price	\$ 2,044	\$ 2,256

Note: Espresso grinders available on pages 141-144.







Model	250RH-2 (250RH-2)	250RH-3 (250RH-3)
Description	Dual portions and (2) 5.5 lbs. removable hoppers	Three portions and (2) 5.5 lbs. removable hoppers
Electrical	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	28.5" x 9" x 16"	28.5" x 9" x 16"
Ship Dimensions (H x W x D)	32" x 10.75" x 19.5"	32" x 10.75" x 19.5"
Ship Weight	67 lbs.	67 lbs.
List Price	\$ 2,499	\$ 2,827

Note: Espresso grinders available on pages 141-144.



Optional Replacement Hopper

Model	82349
Description	Replacement hopper for 250RH models
Product Dimensions (H x W x D)	11.75" x 4.25" x 18.75"
Ship Dimensions (H x W x D)	14.5" x 6.5" x 21"
Ship Weight	5 lbs.
List Price	\$ 211





Compact and Powerful

Don't let their size fool you. The 800 series coffee grinders may seem unassuming with their space-saving size of only 7" - 8" wide. But these little guys use their fast grind speed and powerful, energy-efficient 0.5 hp motor to make quick work of coffee beans.

- Motor includes circuit breaker.
- Multiple grind particle profile selections.
- Ideal for low to medium volume specialty shops, grocery stores, doughnut shops, and c-stores.
- Precision burrs guaranteed to process 40,000 lbs. of coffee at medium grind.
- Exceptional warranty program: burrs 4 years or 40,000 lbs. of coffee, all other components 2 years.









Model	810S (810-BS)	835S (835-BS)	875S (875-BS)
Description	Black with 1.5 lbs. hopper	Black with 1.5 lbs. hopper	Black with 3 lbs. hopper
Electrical	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	22" x 7" x 14"	22" x 7" x 15"	28" x 7" x 15"
Ship Dimensions (H x W x D)	27.5" x 12.5" x 18.5"	27.5" x 12.5" x 18.5"	32" x 10.75" x 19.5"
Ship Weight	45 lbs.	43 lbs.	48 lbs.
List Price	\$ 1,639	\$ 1,746	\$ 1,802

Note: Espresso grinders available on pages 141-144.













Model	875S (875-RS)	890BS (890-BS)	890T (890-B-T)
Description	Red with 3 lbs. hopper	Black with European slicing burrs for precision grinding and 3 lbs. hopper	Black with European slicing burrs for precision grinding and 5 lbs. hopper. Does not include base or tray. Must be bolted to counter.
Electrical	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.	115V / 0.92 kW / 8A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	28" x 7" x 15"	28" x 7" x 15"	31.25" x 7.5" x 14"
Ship Dimensions (H x W x D)	32" x 10.75" x 19.5"	32" x 10.75" x 19.5"	35" x 11" x 19"
Ship Weight	48 lbs.	48 lbs.	49 lbs.
List Price	\$ 1,802	\$ 1,968	\$ 2,242

Note: Espresso grinders available on pages 141-144.







COFFEE GRINDERS: DISPENSERS

Ground Coffee Dispenser

Dispense perfect portions of ground coffee into your brew basket - every time! The Model A doesn't grind coffee, but provides carefully measured doses of ground coffee at the push of a button. Simplifies brewing, and guarantees consistency.

- No mess, waste, or bridging.
- Stainless steel construction.



Model	Model A (078650L)
Description	Dispenses directly into a brew basket up to 8.75" in diameter
Portion Control Size	1.5 - 3.25 ounces
Product Dimensions (H x W x D)	19.5" x 9.25" x 11.25"
Ship Dimensions (H x W x D)	19" x 14" x 16"
Ship Weight	13 lbs.
List Price	\$ 905



WATER PURITY





WATER PURITY

Purity C500 Water Filter Starter Kit

Start Here for Great Water

The complete kit to test and produce clearer, cleaner, great tasting water. Begin with the included water hardness testing kit, and then set the adjustable bypass from 0 to 70% to produce exactly the water you need - minimizing scale, and retaining minerals that benefit taste.

Four-step filtration for clearer, cleaner, great tasting water:

- 1. Prefiltration: Removes coarse particles.
- 2. Temporary Hardness Reduction: A hydrogen ion exchanger reduces the temporary hardness content and prevents scale deposits.
- 3. Activated Carbon Filtration: Improves taste and odor.
- 4. Fine Filtration: Retains small particles.
- Reduces hardness, alkalinity, and TDS.
- Prevents limescale deposits in equipment.
- Removes particulates, along with metal ions, such as lead or copper.
- Eliminates impurities like chlorine that affect the taste, aroma, and quality of water.
- Decreases service and repair costs.
- All of the water including the bypass water runs through an activated carbon filter, resulting in the removal of substances that have an adverse effect on the taste and aroma.
- Decarbonation filter with weak acid cation (WAC) resins replace the hardness minerals (calcium and magnesium ions) with hydrogen ions for a saltless softening.
- Easy-to-use Locking System remove and replace the filter cartridge quickly and easily.
- Chlorine reduction: minimum removal of 85.2%, average removal of 88.6%.
- Operates in horizontal or vertical position.

Purity C500 Water Filter Starter Kit





Model	250-00011
Description	Includes filter, water hardness test kit, and filter head with variable bypass adjustable to local water conditions.
Capacity	1,796 gallons at 40% bypass (10 gpg) 3,555 gallons at 70% bypass (4 gpg)
Flow	Nominal Flow: 26.4 gph Rated Service Flow: 0.44 gpm
Plumbing	3/8" 18 NPT connections. Maximum operating pressure of 8.6 bar/125 psi.
Product Dimensions (H x W x D)	Filter head and cartridge: 22" x 6" x 6"
Ship Dimensions (H x W x D)	27.5" x 7" x 7.25"
Product Weight	Dry Weight: 10.1 lbs. Wet Weight: 15.2 lbs.
Ship Weight	13 lbs.
List Price	\$ 547

Optional Replacement Filter

Model	250-00012
Description	Replacement Filter Cartridge for Purity C500 water filter
Product Dimensions (H x W x D)	19" x 4.5" x 4.5"
Ship Dimensions $(H \times W \times D)$	6.5" x 6.5" x 23.25"
Ship Weight	10 lbs.
List Price	\$ 413

 $\textbf{Note} \colon \text{Water operating temperature: } 39.2^{\circ} \text{ - } 86^{\circ}\text{F. Room operating temperature: } 39.2^{\circ} \text{ - } 104^{\circ}\text{F.}$





WATER PURITY

Space Saving Water Filter System

Cover Your Basic Filtration at the Exact Point of Need

Get the benefits of both water softener and dual-purpose carbon filter in this single-mounting system. Convenient and compact, the water softener reduces hardness, mineral build-up, and scale deposits that can damage your machine, while the dual-action carbon filter removes impurities such as fine sediment, dirt, rust, THMs, VOCs, and pesticides, and reduces impurities like chlorine that affect the taste, aroma, and quality of water.

- Mounted in series, for installations where space is limited.
- Pressure-relief button on the inlet side relieves housing pressure during cartridge changes.

Water Softener Filter

Designed to allow optimal contact between water and bed of FDA-grade softener resin, ensuring maximum ion exchange.

• Flow Rate: 0.5 gpm

• Temperature Rating: 40°F -100°F

Dual-purpose Carbon Filter

Extremely fine filter protects against impurities down to 5 microns nominal, which removes THMs, VOCs, and pesticides.

Flow Rate: Maximum flow rate of 2,500 gallons @ 2.5 gpm

• Temperature Rating: 40°F - 125°F

Note: This filtration system cannot be used with twin 1.5 gallon coffee brewers.

Space Saving Water Filter System



Optional Replacement Cartridges

Model	60206	60253	60254
Description	Filter System Includes carbon filter cartridge, water softener cartridge, and (2) 10" low-profile polypropylene housings, plumbed together for easier installation. Mounted with white powder-coated carbon steel wall-mounting bracket. Maximum Pressure: 125 psi Maximum Operating Room Temperature: 100°F	Replacement Water Softener Cartridge Design allows optimal contact between water and bed of FDA- grade softener resin, ensuring maximum ion exchange. Filter Media: Cation, sodium- form resin beads, 20 x 40 mesh, R-SO3-Na+ Capacity: 750 grains CaCO ₃ Flow Rate: 0.5 gpm	Replacement Carbon Filter Cartridge Cartridges of a carbon- impregnated cellulose media Protects against sediment down to 5 microns nominal Capacity: >5,000 gallons Chlorine Taste & Odor Reduction @ 1 gpm
Product Dimensions (H x W x D)	14" x 10.5" x 5.25"	9.75" x 2.63" diameter	9.75" x 2.88" diameter
Ship Dimensions (H x W x D)	16.75" x 16.75" x 16.75"	11" x 3.25" x 3.25"	11" x 3.25" x 3.25"
Ship Weight	8 lbs.	1.5 lbs	0.42 lbs.
List Price	\$ 250	\$ 57	\$ 22







WATER PURITY

RC400 Water Filter System

Water Filter System for RC400 Single Cup Brewers

Water Softening and Scale Protection

Effectively filters dirt, extra-fine particles, and cloudiness, and reduces limescale, and chlorine taste and odor.

- Provides 5 Micron Water Filtration
- Treatment of hardness up to 6 Grains Per Gallon
- Flow Rate: 1.5 gpm
- Temperature Rating: 35°F -100°F
- Capacity: 3,000 gallons
- Working Pressure: 10 125 psi
- Great RO pre-filtration



Model	250-00034
Description	Water filter kit contains all needed hardware and filter for application to the RC400 Single Cup brewer
Product Dimensions (H x W x D)	12" x 4" x 4"
Ship Dimensions (H x W x D)	12" x 12" x 6"
Ship Weight	2 lbs.
List Price	\$ 265





External Bottled Water Pump Kit

Provides Water Wherever You Are!

For remote locations where a water supply is inaccessible, this portable and compact point-of-use pump dispenses purified water from five gallon bottles.

- Quick-connect ports allow assembly of system and connection in seconds.
- Built-in back-flow prevention.
- Long-life motor ensures years of reliable operation.
- Illuminated on/off switch provides clear visibility.
- Quiet operation with noise-dampening rubber feet.
- Thermal overload protection prevents overheating.
- Auto shut-off when the water source is depleted and restarts when water is restored.



Model	63174
Description	Includes main module with on/off rocker switch, single-inlet suction wand and hose assembly with universal seal cap, 20 feet of 0.25" discharge tubing, fittings kit, wall power transformer.
Flow Rate	0.5 gpm
Plumbing	0.25" flare outlet, 0.375" barbed inlet. Maximum pressure 40 psi.
Electrical	115V / 50/60 Hz / 1.2A NEMA 1-15P line cord included.
Product Dimensions (H x W x D)	Control Box: 3" x 5.1" x 7.6" Suction Wand: 23" length (4" extends past the top of the bottle)
Ship Dimensions (H x W x D)	24" x 10.5" x 3.25"
Product Weight	4.5 lbs.
Ship Weight	6 lbs.
List Price	\$ 418









Single Hopper Grind'n Brew Coffee System

Grinder and Brewer in One

This unique, space-saving design combines a precision coffee grinder and brewer into one machine in just over 9" of counter space, eliminating the need for separate machines.

- Digitally controlled with PrecisionBrew® Technology.
- Precise brew temperature brewer will hold the brew temperature to +/- 1°F during the complete brew cycle.
- Single 5.5 lbs. bean hopper.
- Stainless steel brew basket.
- Bean usage counter controller records volume of beans used from the hopper.



Single Hopper Grind'n Brew Coffee System





Model	GNB-11H (72079)	GNB-10H (72078)
Description	Single decanter brewer with warmer	Single 2.2 L airpot brewer
Electrical	120V / 1.81 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.71 kW / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	31" x 9.25" x 24.25"	26.25" x 9.25" x 24.25"
Ship Dimensions (H x W x D)	33" x 16" x 30"	33" x 16" x 30"
Ship Weight	90 lbs.	90 lbs.
List Price	\$ 4,078	\$ 3,963

Note: Airpots and decanters sold separately, see pages 59-62. Accessories available on pages 63-66.

Note: Order A06513-04 filters. See page 66.







Dual Hopper Grind'n Brew Coffee System

Fresh Ground & Fresh Brewed Coffee With One Machine

In just a little over 9" of counter space, the Dual Hopper Grind'n Brew gives you a consistent, accurate coffee grinder, an advanced brewer, and your choice of brews with dual coffee bean hoppers. All in one push-button easy machine.

- Digitally controlled with PrecisionBrew® Technology.
- Precise brew temperature brewer will hold the brew temperature to +/- 1° F during the complete brew cycle.
- (2) bean hoppers, 6.5 lbs. each.
- Stainless steel brew basket.
- Bean usage counter controller records volume of beans used from the hopper.



Dual Hopper Grind'n Brew Coffee System





Model	GNB-21H (72077)	GNB-20H (72076)
Description	Single decanter brewer with warmer	Single 2.2 L airpot brewer
Electrical	120V / 1.81 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.71 kW / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	32.75" x 9.5" x 24.25"	37" x 9.5" x 24.25"
Ship Dimensions (H x W x D)	39" x 16" x 30"	39" x 16" x 30"
Ship Weight	90 lbs.	90 lbs.
List Price	\$ 4,856	\$ 4,725

Note: Airpots and decanters sold separately, see pages 59-62. Accessories available on pages 63-66.

Note: Order A06513-04 filters. See page 66.









COFFEE BREWERS: SINGLE SERVE COFFEE BREWERS

RC400 Single Serve Coffee Brewers

Authentic Flavors of the World, One Cup at a Time

Brew great tasting single serve beverages with the stylish, powerful, and easy-to-use RC400. Compatible for use with any single-serve capsule, including RealCup™ and K-Cup®. Pulse brew and pre-infusion are optimized for coffee, tea, and cocoa, and the patent-pending brew chamber ensures even water distribution for full flavor every time.

- Plumbed in and pour-over capable right out of the box.
- 72 oz. cold water reservoir.
- Large touchscreen and easy-to-use one-touch controls.
- Digital control makes selection of beverage type and size simple.
- Faster brew with no lag time.
- More operator settings, including resettable brew count and customizable default options.
- Six brew size options from 4 oz to 16 oz. provide user with the selection of their choice.
- Adjustable platform for oversized travel mugs.
- Patented brew chamber ensures even water distribution for full flavor every time.
- Energy save mode engages at a programmed time of day, or when brewer has been inactive.
- Added safety with locking brew chamber.
- Commercial grade parts ensure a long life in heavy-usage locations.
- Repairable machine with available replacement parts.



COFFEE BREWERS: SINGLE SERVE COFFEE BREWERS

RC400 Single Serve Coffee Brewers



Model	RC400 (0001-10000)
Beverage Size Options*	4 oz., 6 oz., 8 oz., 10 oz., 12 oz., and 16 oz.
Plumbing	Water pressure from 10-100 psi required.
Electrical	120V / 1.55 kW / 13A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	15.75" x 10.75" x 14.75"
Ship Dimensions (H x W x D)	20" x 15" x 19"
Ship Weight	19 lbs.
List Price	\$ 1,262

^{*}Actual dispensed volume is approximately 10% less to allow for addition of milk, cream, or sweetener if desired.

Note: RealCup™ brand has no affiliation with K-Cup® or Keurig Inc. Keurig® and K-Cup® are registered trademarks of Keurig, Inc.





Optional Water Filter for RC400

Model	250-00034
Description	Water filter kit contains all needed hardware and filter for application to the RC400 Single Cup brewer
Ship Dimensions (H x W x D)	12" x 12" x 6"
Ship Weight	2 lbs.
List Price	\$ 265



Portable Pourover Coffee Brewers

Perfect Coffee. Will Travel.

This just may be the brewer you are looking for. Adaptable. Flexible. Solid and Dependable.

Meet the Portable Pourover Family of Coffee Brewers. Stand-alone, temperature-controlled powerhouses that brew directly into decanters or airpots. Most models have additional warmers built-in, so you can keep extra decanters of coffee ready to be served.

- Completely portable unit.
- Convenient, easy operation for consistent, high-quality coffee.
- Just plug it in and go! Requires no plumbing.
- Simply pour in the water for a fresh, delicious pot of coffee.
- All stainless steel construction.
- 1.2 gallon tank capacity.







Portable Pourover Coffee Brewers







Model	CPO-1P-15A (0002-10001)	CPO-2P-15A (0002-20001)	CPO-3P-15A (0002-30001)
Description	Warmers: 1 bottom NSF Sanitation, cNSFus Electrical Certification	Warmers: 2 total: 1 top and 1 bottom NSF Sanitation, NSF Electrical Certification	Warmers: 3 total: 2 top and 1 bottom NSF Sanitation, NSF Electrical Certification
Electrical	120V / 15A / 1.5 kW / 1 Ph NEMA 5-15P line cord included.	120V / 15A / 1.6 kW / 1 Ph NEMA 5-15P line cord included.	120V / 15A / 1.7 kW / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	17.5" x 8.25" x 17.75"	18.5" x 8.25" x 17.75"	18.5" x 8.25" x 17.75"
Ship Dimensions (H x W x D)	23" x 12.5" x 24"	23" x 12.5" x 24"	23" x 12.5" x 24"
Ship Weight	26 lbs.	26 lbs	26 lbs.
List Price	\$ 446	\$ 473	\$ 525

Note: Airpots and decanters sold separately, see pages 59-62. Accessories available on pages 63-66.









COFFEE BREWERS: POUROVER COFFEE BREWERS

Portable Pourover Coffee Brewers





Model	CPO-3RP-15A (0002-30005)	CPO-SAPP (0002-00003)
Description	Warmers: 3 total: 1 right top, 1 bottom, 1 right bottom NSF Sanitation, NSF Electrical Certification	No Warmers: Brews directly into airpot NSF Sanitation, cNSFus Electrical Certification
Electrical	120V / 15A / 1.7 kW / 1 Ph NEMA 5-15P line cord included.	120V / 15A / 1.4 kW / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	17.5" x 16.5" x 17.75"	25" x 8.25" x 17.75"
Ship Dimensions (H x W x D)	23" x 20.5" x 24"	30.5" x 12.5" x 24"
Ship Weight	35 lbs.	28 lbs.
List Price	\$ 592	\$ 573

Note: Airpots and decanters sold separately, see pages 59-62. Accessories available on pages 63-66.









PrecisionBrew® Digital Airpot Brewers

Lasting Warmth

Digitally controlled with PrecisionBrew® Technology. The brewer holds the brew temperature to +/- 1° F during the complete brew cycle.

- Brews into airpots (sold separately).
- Airpots hold freshly brewed coffee for hours without additional heat.
- Pourover capability automatically converts to pourover mode when the control system does not sense water.
- Low temp/no brew allows the brew cycle to begin only when the water has reached the optimum brew temperature.
- Energy-saving 'sleep mode' feature.
- Dual voltage brewers are field convertible from 120V to 120/208V and 120/240V.
- Pulse brewing / pre-infusion allows the brew sequence to extract up to 20% more dissolved solids per batch of coffee.
- Programmable features include number of pulses, pulse-on time, and pulse-off time.
- Changing the pulse sequence does not affect the brew volume.
- Stainless steel brew basket.

Model	B-SAP (AB-SAP)
Description	Single, digitally-controlled 2.2 Lairpot brewer
Plumbing	0.25" flare water line at 30-80 psi required
Electrical	120V / 1.8 kW / 60Hz / 1 Ph 120/240V / 3.5 kW / 60Hz / 1 Ph 120/208V / 2.6 kW / 60Hz / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	25.25" x 8.25" x 17.75"
Ship Dimensions (H x W x D)	30" x 13" x 27"
Ship Weight	35 lbs.
List Price	\$ 1,176

Note: Airpots sold separately, see pages 60-62. Accessories available on pages 64-66.









PrecisionBrew® Digital Decanter Brewers

Exact Temperature

Digitally controlled with PrecisionBrew® Technology. The brewer holds the brew temperature to +/- 1° F during the complete brew cycle.

- Brews into decanters (sold separately).
- Pourover capability automatically converts to pourover mode when the control system does not sense water.
- Low temp/no brew allows the brew cycle to begin only when the water has reached the optimum brew temperature.
- Energy-saving 'sleep mode' feature.
- Dual voltage brewers are field convertible from 120V to120/208V and 120/240V.
- Stainless steel brew basket.



COFFEE BREWERS: DIGITAL DECANTER COFFEE BREWERS

PrecisionBrew® Digital Decanter Brewers







Model	B-3 (AB-3)	B-3WL (AB-3WL)	B-3WR (AB-3WR)
Description	Warmers: 1 bottom, 2 top UL Certification	Warmers: 1 bottom, 2 on the left side	Warmers: 1 bottom, 2 on the right side
Electrical	120V / 1.8 kW / 60Hz / 1 Ph 120/240V / 3.8 kW / 60Hz / 1 Ph 120/208V / 2.9 kW / 60Hz / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 60Hz / 1 Ph 120/240V / 3.8 kW / 60Hz / 1 Ph 120/208V / 2.9 kW / 60Hz / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 60Hz / 1 Ph 120/240V / 3.8 kW / 60Hz / 1 Ph 120/208V / 2.9 kW / 60Hz / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	19.25" x 8.25" x 17.75"	17.75" x 16.25" x 17.75"	17.75" x 16.25" x 17.75"
Ship Dimensions (H x W x D)	22" x 13" x 24"	22" x 21" x 24"	22" x 21" x 24"
Ship Weight	34 lbs.	39 lbs.	39 lbs.
List Price	\$ 1,243	\$ 1,377	\$ 1,377

Note: Decanters sold separately, see pages 59. Accessories available on pages 60-66.







PrecisionBrew® Thermal Gravity Container Brewers

Vacuum Fresh

Digitally controlled with PrecisionBrew® Technology. The brewer holds the brew temperature to +/- 1° F during the complete brew cycle.

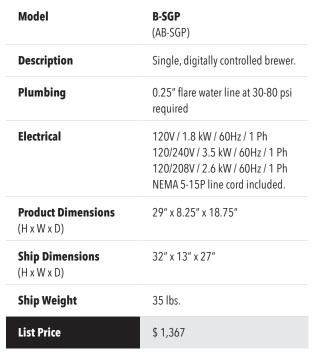
- Brews into 2.5 L vacuum-insulated gravity containers (sold separately).
- Energy-saving 'sleep mode' feature.
- Low Temp/No Brew setting allows the brew cycle to begin only when the water has reached the
 optimum brew temperature.
- Pulse brewing / pre-infusion allows the brew sequence to extract up to 20% more dissolved solids per batch of coffee.
- Programmable number of pulses, pulse-on time, and pulse-off time.
- Changing the pulse sequence does not affect the brew volume.
- Stainless steel brew basket.



COFFEE BREWERS: THERMAL GRAVITY POT COFFEE BREWERS

PrecisionBrew® Thermal Gravity Container Brewers





Note: Order A06513-04 filters. See page 66.







Optional Gravity Containers

Model	AGP-2.5 (AGP-2.5)
Description	2.5 L vacuum-insulated gravity container for use with B-SGP. Portable and holds fresh coffee for hours without additional heat.
Product Dimensions (H x W x D)	17.5" x 8" x 9"
Ship Dimensions (H x W x D)	17.5" x 8.5" x 9"
Ship Weight	5 lbs.
List Price	\$ 151







PrecisionBrew® Coffee Solutions

Not a refinement. A revolution.

Meet the next generation of PrecisionBrew Shuttle coffee brewers. Evolved, modern design, innovative new features, advanced touchscreen digital interface, and the latest sensor technology provide simplified and streamlined brewing, and delicious beverages. 12 different models available to accommodate any coffee program. PrecisionBrew is the brewer you want it to be.





PrecisionBrew® Coffee Solutions











PrecisionBrew® Coffee Solutions

A Touchscreen Digital Interface

The PrecisionBrew family of coffee brewers are all equipped with advanced touchscreen digital interfaces - 7" color displays with intuitive, icon-driven menus for brewing and operation. Multiple recipe selections, interactive diagnostics, programmed brewing, and attractive, eye-catching merchandising for your machine are all available through the straightforward, easy-to-understand interfaces, keeping the whole process smooth and easy.

B Encapsulair™

The First-in-Industry technology Encapsulair found in the PrecisionBrew Air-heated models, uses the insulating power of air between its internal chambers to surround and protect your brewed coffee. The Encapsulair Shuttle maintains your coffee's temperature and flavor, giving you consistent quality and satisfied customers while reducing wasted beverages.

C Java-tate™

The Java-tate feature gently stirs the coffee at regular, short intervals to keep undissolved particles in suspension, ensuring a consistent flavor profile from the first cup to the very last. Customers can see the blending through the clear sight glass on the front of the machine. Only available in Encapsulair shuttles.

D Virtual Sight Glass

The backlit, internal sight glass in the Encapsulair shuttle provides an LED readiness and freshness indicator for the brew. The color changing light lets you know at a glance when the brew is complete, and when it is time to make more coffee. Plus, the internal placement of the sight glass means no cold-slugging of coffee, and no sight glass to clean!



PrecisionBrew® Coffee Solutions



Shuttle Sensors

Everything about the PrecisionBrew has been optimized to ensure health, safety, and easy operations. The sensor system will not allow brewing if the shuttle is not present or misaligned. Safety first!



Update via USB Drive

Every PrecisionBrew model is programmable locally on the machine, and updates can be made via USB. Eliminates the need to manually key in changes to every machine at every location requires less time in product start-up, travel, and management. Pre-programmed machines can also be transferred to different locations, ensuring a consistent process of brewing.



PrecisionBrew® Coffee Solutions





PrecisionBrew® Air-Heated Shuttle® Brewers

Maintain Delicious Flavor

Single and twin digital virtual sight glass models brew into 1.5 gallon air-heated Shuttle(s).

- Portable Encapsulair Shuttles insulate with air between the internal chambers, maintaining coffee temperature and flavor.
- Java-tate technology inside the shuttles gently stirs the brewed coffee at regular, short intervals, to keep
 undissolved particles in suspension, ensuring a consistent flavor profile from the first cup to the very last.
- The backlit, internal sight glass in the Encapsulair shuttle provides an LED readiness and freshness indicator for the brew. The color changing light lets you know at a glance when the brew is complete, and when it is time to make more coffee.
- The internal placement of the sight glass means no cold-slugging of coffee, and no sight glass to clean!
- Advanced touchscreen digital interface simplifies and streamlines brewing and operation.
- Shuttle safety sensors prevent brewing when server is not in place.
- Standard electronic basket lock prevents basket removal during brewing and dripout.
- 3.2 gallon heating tank per brew head.
- (3) independent brew volumes of 0.5, 1.0, 1.5 gallons let you be prepared for a busy morning rush and eliminate waste during slower sales periods.



PrecisionBrew® Air-Heated Shuttle® Brewers





Model	PBC-1A (1004-001)	PBC-2A (1004-003)
Description	Single digitally controlled brewer with virtual sight glass	Twin digitally controlled brewer with virtual sight glass
Brew Volumes	0.5 gal, 1.0 gal, 1.5 gal	0.5 gal, 1.0 gal, 1.5 gal
Plumbing	0.25" flare water line at 30-80 psi required	0.25" flare water line at 30-80 psi required.
Electrical	240V / 7.0 kW / 60Hz / 1 Ph	240V / 7.0 kW / 60Hz / 1 Ph
Product Dimensions (H x W x D)	30.13" x 9.13" x 18.88"	30.13" x 18.13" x 18.88"
Ship Dimensions (H x W x D)	30.88" x 14.13" x 25.75"	30.88" x 23.13" x 25.75"
Ship Weight	50 lbs.	80 lbs.
List Price	\$ 2,645	\$ 3,268

Note: Air-Heated Shuttles sold separately. See page 56. **Note**: Shuttle graphics shown are not included. See page 58.

Note: Order ABB2.0WP filters. Accessories available separately. See pages 57 - 58.







PrecisionBrew® Warmer Shuttle® Brewers

Reimagined Brewing

Single and twin digital models brew into 1.5 gallon warmer Shuttle(s).

- Digitally controlled with PrecisionBrew Technology.
- Advanced touchscreen digital interface simplifies and streamlines brewing and operation.
- Troubleshoot with interactive diagnostics through touch display.
- Minimal training with icon-driven programming.
- Shuttle safety sensors prevent brewing when server is not in place.
- Standard electronic basket lock prevents basket removal during brewing and dripout.
- 3.2 gallon heating tank per brew head.
- (3) independent brew volumes of 0.5, 1.0, 1.5 gallons let you be prepared for a busy morning rush and eliminate waste during slower sales periods.
- With the twin model, you can brew two different beverages in side-by-side dispensers and expand your beverage offerings.



PrecisionBrew® Warmer Shuttle® Brewers





Model	PBC-1W (1004-002)	PBC-2W (1004-004)
Description	Single digitally controlled warmer shuttle brewer	Twin digitally controlled warmer shuttle brewer
Brew Volumes	0.5 gal, 1.0 gal, 1.5 gal	0.5 gal, 1.0 gal, 1.5 gal
Plumbing	0.25" flare water line at 30-80 psi required	0.25" flare water line at 30-80 psi required
Electrical	240V / 7.0 kW / 60Hz / 1 Ph	240V / 7.0 kW / 60Hz / 1 Ph
Product Dimensions (H x W x D)	30.13" x 9.13" x 18.88"	30.13" x 18.13" x 18.88"
Ship Dimensions (H x W x D)	30.88" x 14.13" x 25.75"	30.88" x 23.13" x 25.75"
Ship Weight	50 lbs.	80 lbs.
List Price	\$ 3,345	\$ 4,678

Note: Warmer Shuttles sold separately. See page 56. **Note**: Shuttle graphics shown are not included. See page 58.

Note: Order ABB2.0WP filters. Accessories available separately. See pages 57 - 58.







PrecisionBrew® Vacuum Shuttle® Brewers

The Choice is Yours

Single and twin models brew into 1.5 gallon vacuum Shuttle(s).

- Available with or without stand.
- Digitally controlled with PrecisionBrew Technology.
- Advanced touchscreen digital interface simplifies and streamlines brewing and operation.
- Troubleshoot with interactive diagnostics through touch display.
- Minimal training with icon-driven programming.
- (3) independent brew volumes of 0.5, 1.0, 1.5 gallons let you be prepared for a busy morning rush and eliminate waste during slower sales periods.
- With the twin model, you can brew two different beverages in side-by-side dispensers and expand your beverage offerings.
- Shuttle safety sensors prevent brewing when server is not in place.
- Standard electronic basket lock prevents basket removal during brewing and dripout.
- 3.2 gallon heating tank per brew head.



PrecisionBrew® Vacuum Shuttle® Brewers





Model	PBC-1V (1004-005)	PBC-2V (1004-006)
Description	Single digitally controlled brewer for use with vacuum shuttle without stand	Twin digitally controlled brewer for use with vacuum shuttle without stands
Brew Volumes	0.5 gal, 1.0 gal, 1.5 gal	0.5 gal, 1.0 gal, 1.5 gal
Plumbing	0.25" flare water line at 30-80 psi required	0.25" flare water line at 30-80 psi required
Electrical	240V / 7.0 kW / 60Hz / 1 Ph	240V / 7.0 kW / 60Hz / 1 Ph
Product Dimensions (H x W x D)	33.56" x 9.13" x 19.13"	33.56" x 18.13" x 19.13"
Ship Dimensions (H x W x D)	34.88" x 14.13" x 25.75"	34.88" x 23.13" x 25.75"
Ship Weight	55 lbs.	85 lbs.
List Price	\$ 2,055	\$ 3,094

Note: Vacuum Shuttles sold separately. See page 56. **Note**: Shuttle graphics shown are not included. See page 58.

Note: Order ABB2.0WP filters. Accessories available separately. See page 58.









PrecisionBrew® Vacuum Shuttle® Brewers





Model	PBC-1VS (1004-007)	PBC-2VS (1004-008)
Description	Single digitally controlled brewer for use with vacuum shuttle with stand	Twin digitally controlled brewer for use with vacuum shuttle with stands
Brew Volumes	0.5 gal, 1.0 gal, 1.5 gal	0.5 gal, 1.0 gal, 1.5 gal
Plumbing	0.25" flare water line at 30-80 psi required	0.25" flare water line at 30-80 psi required
Electrical	240V / 7.0 kW / 60Hz / 1 Ph	240V / 7.0 kW / 60Hz / 1 Ph
Product Dimensions (H x W x D)	35" x 12.3" x 19.13"	35" x 21.75" x 19.13"
Ship Dimensions (H x W x D)	35.88" x 17.13" x 25.75"	35.88" x 26.13" x 25.75"
Ship Weight	60 lbs.	90 lbs.
List Price	\$ 3,266	\$ 4,295

Note: Vacuum Shuttles sold separately. See page 56. **Note**: Shuttle graphics shown are not included. See page 58.

Note: Order ABB2.0WP filters. Accessories available separately. See page 58.







PrecisionBrew® Shuttles









Model	AS15 (2503-006)	VS15 (2503-002)	V15 (2503-001)	W\$15 (2503-007)
Description	Air-heated Shuttle 1.5 gal.	Vacuum Shuttle With Stand 1.5 gal.	Vacuum Shuttle Without Stand 1.5 gal.	Warmer Shuttle 1.5 gal.
Product Dimensions (H x W x D)	12" x 9" x 14.38"	24.38" x 8" x 12.81"	15.88" x 8" x 12.75"	12" x 9" x 14.38"
Ship Dimensions (H x W x D)	14.5" x 12.5" x 17.5"	27" x 16.5" x 11"	27" x 16.5" x 11"	14.5" x 12.5" x 17.5"
Ship Weight	8 lbs.	15 lbs.	12 lbs.	8 lbs.
List Price	\$ 830	\$ 633	\$ 514	\$ 304





PrecisionBrew® Shuttle Stands





Model	RAS1 (1502-004)	RWS1 (1503-004)
Description	Air-heated Shuttle Stand	Warmer Shuttle Stand
Electrical	120V / 0.13 kW / 60Hz /1 Ph NEMA 5-15P line cord included.	120V / 0.11 kW / 60Hz /1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	18" x 9.13" x 13"	7.5" x 9.13" x 9.25"
Ship Dimensions (H x W x D)	18.63" x 13.25" x 16.75"	7.63"x 13.25" x 13.25"
Ship Weight	13 lbs.	10 lbs.
List Price	\$ 675	\$ 245







PrecisionBrew® Graphics and Accessories



Optional Shuttle Graphics

Model	380-00335	380-00327	380-00336
Description	Air-heated Shuttle Graphics	Vacuum Shuttle Graphics	Warmer Shuttle Graphics
List Price	\$ 39	\$ 52	\$ 39







Brew Baskets and Filters

Model	230-00173	230-00199	ABB2.0WP
Description	Stainless Steel Brew Basket	Plastic Brew Basket	14" bottom, 6" sidewall filter paper, 500 per box
List Price	\$ 116	\$ 43	\$ 75





Coffee Decanters

Industry Standard

Glass decanters for regular or decaf coffee.

- Provides 10-12 cup capacities.
- Thumb rest on handle ensures greater control and easy pouring.
- Contoured bottle design allows for comfortable fit on warmer plates.





Model	98005	98000	98006	98001
Description	3-pack glass decanters with black handle	24-pack glass decanters with black handle	3-pack glass decanters with orange handle	24-pack glass decanters with orange handle
Product Dimensions (H x W x D)	7" x 6" each	7" x 6" each	7" x 6" each	7" x 6" each
Ship Dimensions (H x W x D)	8" x 7" x 19.5"	14.75" x 28" x 20.5"	8" x 7" x 19.5"	14.75" x 28" x 20.5"
Ship Weight	4 lbs.	23 lbs.	4 lbs.	23 lbs.
List Price	\$ 32	\$ 210	\$ 32	\$ 210

Optional Decanter Rack

Model	DR-2SU (ADR-2SU)
Description	Black, powder-coated decanter rack, holds 2 decanters, step-up
Product Dimensions (H x W x D)	7.5" x 7.75" x 12.25"
Ship Dimensions (H x W x D)	8" x 8.5" x 14"
Ship Weight	5 lbs.
List Price	\$ 65





COFFEE BREWERS: ACCESSORIES

Coffee Airpots

Glass-lined, Push-top Dispense





Model	AP-3 (AAP-3)	70768-C
Description	Single (1) 3.0 L airpot	Case of (6) 2.2 Lairpots
Product Dimensions (H x W x D)	14.5" x 7.25" x 7.25"	case of six, each 14.5" x 7.25" x 7.25"
Ship Dimensions (H x W x D)	17" x 15" x 11"	18" x 14" x 20"
Ship Weight	4 lbs.	26 lbs.
List Price	\$ 104	\$ 431



Flavor Tags, Glass-lined, Lever-top Dispense





Model	ENALG22S (2502-000)	ENALG22S (7000-10000)	ENALG25S (2502-002)	ENALG25S (7000-10002)
Description	Single (1) 2.2 Lairpot	Case of (6) 2.2 Lairpots	Single (1) 2.5 Lairpot	Case of (6) 2.5 Lairpots
Product Dimensions (H x W x D)	15.5" x 6.25" x 8.5"	case of six, each 15.5" x 6.25" x 8.5"	14" x 5.5" x 5.5"	case of six, each 14" x 5.5" x 5.5"
Ship Dimensions (H x W x D)	15.5" x 8.75" x 6.5"	17.5" x 15.25" x 22.75"	17" x 8.75" x 6.5"	16.5" x 15.5" x 23"
Ship Weight	4.8 lbs.	28 lbs.	5.1 lbs.	30 lbs.
List Price	\$ 77	\$ 456	\$ 86	\$ 505

Note: Airpots sold in cases of six are individually boxed.





Coffee Airpots

ENAL- Models include colored flavor tags to indicate contents.



Brown for regular coffee.



Orange for decaf.



Green for tea or hot water.





Model	ENALG30S (2502-004)	ENALG30S (7000-20001)
Description	Single (1) 3.0 Lairpot	Case of (6) 3.0 L airpots
Product Dimensions (H x W x D)	16.5" x 7" x 7"	case of six, each 16.5" x 7" x 7"
Ship Dimensions (H x W x D)	18" x 8.75" x 8.75"	18.5" x 15.5" x 23"
Ship Weight	5.3 lbs.	32 lbs.
List Price	\$ 99	\$ 573

Note: Airpots sold in cases of six are individually boxed.





COFFEE BREWERS: ACCESSORIES

Coffee Airpots

Flavor Tags, Stainless Steel-lined, Lever-top Dispense



Model	ENALS22S (2502-001)	ENALS22S (7000-10001)
Description	Single (1) 2.2 L airpot	Case of (6) 2.2 L airpots
Product Dimensions (H x W x D)	15.5" x 6" x 6"	case of six, each 15.5" x 6" x 6"
Ship Dimensions (H x W x D)	15.5" x 8.75" x 6.5"	17.5" x 15.25" x 22.75"
Ship Weight	4.8 lbs.	29 lbs.
List Price	\$ 122	\$ 721



Flavor Tags, Stainless Steel-lined, Lever-top Dispense





Model	ENALS25S (2502-003)	ENALS25S (7000-20000)	ENALS30S (2502-005)	ENALS30S (7000-20002)
Description	Single (1) 2.5 L airpot	Case of (6) 2.5 L airpots	Single (1) 3.0 L airpot	Case of (6) 3.0 L airpots
Product Dimensions (H x W x D)	14" x 5.5" x 5.5"	case of six, each 14" x 5.5" x 5.5"	16.5" x 7" x 7"	case of six, each 16.5" x 7" x 7"
Ship Dimensions (H x W x D)	17" x 8.75" x 6.5"	20" x 15.25" x 23"	18" x 8.75" x 8.75"	18" x 15" x 23"
Ship Weight	5.1 lbs	30 lbs.	5.3 lbs.	33 lbs.
List Price	\$ 132	\$ 764	\$ 143	\$ 838

Note: Airpots sold in case of six are individually boxed.





Coffee Warmers

Coffee Ready and Waiting

Expand your brewing center by combining multiple warmers with your brewers.

- Attractive appearance complements any decor.
- Space saving designs.
- Stainless steel construction with black warmer plates.





Model	BW-2 (ABW-2)	BW-2SU (ABW-2SU)
Description	(2) side-by-side warmers	(2) warmers, step-up
Electrical	120V / 0.2 kW / 1.7A / 1 Ph NEMA 5-15P line cord included.	120V / 0.2 kW / 1.7A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	3.5" x 14" x 7.25"	5.5" x 7" x 14"
Ship Dimensions (H x W x D)	4" x 15" x 9"	6.5" x 10" x 16"
Ship Weight	6 lbs	5 lbs.
List Price	\$ 109	\$ 143







COFFEE BREWERS: ACCESSORIES

Coffee Airpot Racks and Systems

Condiment Holders

Model	70583
Description	Holds 2 cream or sugar canisters or multiple packets in rear compartment
Product Dimensions (H x W x D)	7" x 7" x 11"
Ship Dimensions (H x W x D)	12" x 12" x 6"
Ship Weight	1 lbs.
List Price	\$73







Coffee Airpot Racks and Systems

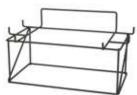




Model	70659	70651
Description	2 airpot rack with 2 lever-top pots (2 side-by-side)	3 airpot rack with 3 lever-top pots (3 side-by-side)
Product Dimensions (H x W x D)	16.25" x 14.5" x 12"	16" x 21.5" x 11.25"
Ship Dimensions (H x W x D)	25.25" x 12.75" x 18.75"	17.5" x 23" x 23"
Ship Weight	16 lbs.	27 lbs.
List Price	\$ 293	\$ 424











Model	70576	70575	70758	70757
Description	Rack only: Riser for 2 airpots.	Rack only: Riser for 3 airpots.	4 airpot rack with 4 lever-top pots. Racks are 2 airpots wide with a riser for 2 airpots.	6 airpot rack with 6 lever-top pots. Racks are 3 airpots wide with a riser for 3 airpots.
Product Dimensions (H x W x D)	11.5" x 10.75" x 10.25"	10" x 19" x 10.75"	15.5" x 27" x 12"	15.5" x 41" x 11.75"
Ship Dimensions (H x W x D)	12.5" x 14.75" x 10"	7" x 19" x 12"	32" x 16" x 24"	39" x 16" x 30"
Ship Weight	4 lbs.	5 lbs.	35 lbs.	48 lbs.
List Price	\$ 68	\$ 79	\$ 542	\$ 645

COFFEE BREWERS: ACCESSORIES

Coffee Brew Baskets and Filters

Brew Baskets





Model	71952	71619	A71431
Description	Plastic brew basket	Stainless steel brew basket	Stainless steel gourmet brew basket
For Use With	Pourover brewers	Decanter, Airpot, and Gravity Container brewers	B-SAP
Product Dimensions (H x W x D)	3.63" x 7.63" x 9"	3.63" x 7.63" x 9"	5" x 7.63" x 9"
List Price	\$ 25	\$ 115	\$ 255

Coffee Filters



Model	A06513-04
Description	12-cup, 4.5" bottom, 2.6" sidewall filter paper 1,000 per box
For Use With	71952 - plastic brew basket 71619 - stainless steel brew basket A71431 - stainless steel gourmet brew basket
List Price	\$ 34





COFFEE URNS

PrecisionBrew® Barista Series Urns

Signature Cup

PrecisionBrew® technology gives user complete control over the brew cycle, contact time, and brew temperature, and holds the water temperature to + /- 1 °F.

- Three independent batch-volume sizes per liner.
- Each batch can be programmed with pulse brewing feature.
- Dual wall, air-insulated, electropolished liners maintain steady temperature. Brews at 200°F, and holds coffee at 185°F.
- Programmable, energy-saving 'sleep mode' feature every day can be individually programmed to be warmed up and ready to brew when you open, and turn off when you close.
- Low Temp No Brew function.
- Coffee levels are displayed as an easy-to-read LED light graph.
- Automatic Air Agitation ensures that every cup has the same profile.



Model: PB-8113E

	Single Barista Series Urns	Twin Barista Series Urns
Model	PB-8113E (APB8113EP)	PB-8103E (APB8103E)
Description	Pump style (1) liner, 3 gallons	Heat exchange style standard (2) liners, 3 gallons each
Electrical	120/208V / 8.0 kW / 38A / 1 Ph 120/240V / 10.5 kW / 28A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 54A / 1 Ph 120/240V / 15.0 kW / 63A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	28" x 19" x 20"	28" x 31.5" x 20"
Ship Dimensions (H x W x D)	36" x 26" x 22"	41" x 42" x 26"
Ship Weight	105 lbs.	145 lbs.
List Price	\$ 9,452	\$ 12,103

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order ABB3WP filters. See page 86.









Space Saver Urns

Of Course We Have Coffee!

Space Saver Coffee Urns are the hassle-free, automatic, and efficient way to produce premium quality coffee. With so many automatic features, and its constant brew temperature, preparing fresh coffee for a crowd has never been simpler.

- Fully automatic, push-button operation.
- Brew temperature remains constant with less than 5° F variation.
- Dual wall fiberglass insulation saves energy and minimizes heat loss.
- Automatic coffee agitation and automatic refill/reheat of water.
- Low water cutoff system protects heating elements from burn out.



	Single Space Saver Urns	Twin Space Saver Urns	Triple Space Saver Urns
Model	8116E (A8116E)	8106E (A8106E)	83010E (A83010E)
Description	Heat exchange style (1) liner, 6 gallons C-UL US, CSA, NSF Certification	Heat exchange style (2) liners, 6 gallons each C-UL US, CSA, NSF Certification	Pump style (3) liners, 10 gallons each UL, CSA, NSF Certification
Electrical	120/208V / 11.5 kW / 54A / 1 Ph 120/240V / 15.0 kW / 63A / 1 Ph Line cord not included.	120/208V / 15.0 kW / 72A / 1 Ph Line cord not included.	120/208V / 15.0 kW / 72A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	35" x 22" x 17.75"	33.5" x 35" x 17.75"	37" x 52.25" x 24.75"
Ship Dimensions (H x W x D)	42" x 45" x 26"	41" x 42" x 26"	41" x 57" x 28"
Ship Weight	145 lbs.	195 lbs.	225 lbs.
List Price	\$ 9,078	\$ 11,471	\$ 22,206

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order filter ABB3WP for 3 gallon urns, ABB6WP for 6 gallon urns, and ABB810WP

for 10 gallon urns. See page 86.











COFFEE URNS

Single Midline Pump Urns

One-Button Brewing

Effortless, automatic, and premium coffee are all possible! These solid performers are simple to use, dependable, and produce an exceptional cup of coffee.

- Pump type brewing system water is heated in large water storage compartment. When brew button is activated, hot water is pumped over the coffee grounds through specially-designed solid cone spray nozzle, providing the most uniform extraction possible from the coffee bed.
- All A.I.S.I. type 304 18-8 stainless steel, single-wall construction.
- Automatic coffee agitation and automatic refill/reheat of water.
- Low water cutoff system protects heating elements from burn out.
- Half batch / full batch capability.
- Closed chamber brewing prevents escape of coffee vapors and loss of aroma and flavor.



Model	7713E (A7713E)	7716E (A7716E)	77110E (A77110E)
Description	(1) liner, 3 gallons	(1) liner, 6 gallons	(1) liner, 10 gallons
Electrical	120/208V / 5.5 kW / 25A / 1 Ph 120/240V / 7.0 kW / 29A / 1 Ph Line cord not included.	120/208V / 8.5 kW / 41A / 1 Ph 120/240V / 11.5 kW / 48A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 54A / 1 Ph 120/240V / 15.0 kW / 63A / 1 Ph Line cord not included.
Product Dimensions $(H \times W \times D)$	27.25" x 23.5" x 15.25"	33.25" x 26.5" x 16.75"	34.75" x 26.5" x 16.75"
Ship Dimensions (H x W x D)	36" x 26" x 22"	42" x 41" x 26"	42" x 41" x 26"
Ship Weight	90 lbs.	125 lbs.	135 lbs.
List Price	\$ 4,134	\$ 5,471	\$ 7,063

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order filter ABB3WP for 3 gallon urns, ABB6WP for 6 gallon urns, and ABB810WP

for 10 gallon urns. See page 86.









Twin Midline Pump Urns



Model	7773E (A7773E)	7776E (A7776E)	77710E (A77710E)
Description	(2) liners, 3 gallons each	(2) liners, 6 gallons each	(2) liners, 10 gallons each
Electrical	120/208V / 5.5 kW / 25A / 1 Ph 120/240V / 7.0 kW / 29A / 1 Ph Line cord not included.	120/208V / 8.5 kW / 41A / 1 Ph 120/240V / 11.5 kW / 48A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 54A / 1 Ph 120/240V / 15.0 kW / 63A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	27.25" x 36" x 15.25"	33.25" x 39.5" x 16.75"	34.75" x 39.5" x 16.75"
Ship Dimensions (H x W x D)	42" x 41" x 26"	42" x 41" x 26"	41" x 57" x 28"
Ship Weight	115 lbs.	155 lbs.	165 lbs.
List Price	\$ 4,975	\$ 6,429	\$ 7,689

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order filter ABB3WP for 3 gallon urns, ABB6WP for 6 gallon urns, and ABB810WP

for 10 gallon urns. See page 86.









Single Midline Heat Exchange Urns

Reliable, Durable, Delicious

For energy-efficient brewing that will surpass the expectations of any coffee shop, try this unique fresh water brewing system. Saves energy while brewing premium quality coffee.

- Fresh water brewing water is brought into the urn immediately before the brew, preventing any staling. The water passes through a heat exchanger coil, and is instantly heated to optimal brew temperature. Saves energy, and preserves taste!
- All A.I.S.I. type 304 18-8 stainless steel, single-wall construction.
- Automatic coffee agitation and automatic refill/reheat of water.
- Low water cutoff system protects heating elements from burn out.
- Velvet smooth spray arm Teflon® coating on spray arm piston prevents liming and ensures smooth operation.
- Half batch / full batch capability.



Model: 7416E

Model	7413E (A7413E)	7416E (A7416E)	74110E (A74110E)
Description	(1) liner, 3 gallons	(1) liner, 6 gallons	(1) liner, 10 gallons
Electrical	120/208V / 5.5 kW / 25A / 1 Ph 120/240V / 7.0 kW / 29A / 1 Ph Line cord not included.	120/208V / 8.5 kW / 41A / 1 Ph 120/240V / 11.5 kW / 48A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 72A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	27.25" x 23.5" x 15.25"	33.25" x 26.5" x 16.75"	34.75" x 26.5" x 16.75"
Ship Dimensions (H x W x D)	38" x 26.5" x 22"	41" x 42" x 27"	41" x 42" x 27"
Ship Weight	90 lbs.	125 lbs.	135 lbs.
List Price	\$ 4,295	\$ 5,636	\$ 7,274

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order filter ABB3WP for 3 gallon urns, ABB6WP for 6 gallon urns, and ABB810WP

for 10 gallon urns. See page 86.









Twin Midline Heat Exchange Urns



Model	7443E (A7443E)	7446E (A7446E)	74410E (A74410E)
Description	(2) liners, 3 gallons each	(2) liners, 6 gallons each	(2) liners, 10 gallons each
Electrical	120/208V / 5.5 kW / 25A / 1 Ph 120/240V / 7.0 kW / 29A / 1 Ph Line cord not included.	120/208V / 8.5 kW / 41A / 1 Ph 120/240V / 11.5 kW / 48A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 54A / 1 Ph 120/240V / 15.0 kW / 63A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	27.25" x 36" x 15.25"	33.25" x 39.5" x 16.75"	34.75" x 39.5" x 16.75"
Ship Dimensions (H x W x D)	41" x 42" x 27"	41" x 42" x 27"	41" x 42" x 27"
Ship Weight	115 lbs.	155 lbs.	165 lbs.
List Price	\$ 5,367	\$ 6,560	\$7,918

Electrical: Specify 3 phase if needed. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.

Note: Order filter ABB3WP for 3 gallon urns, ABB6WP for 6 gallon urns, and ABB810WP

for 10 gallon urns. See page 86.









Midline Heat Exchange Urns

Shipboard Models

Ship Shape Service

Created specifically for shipboard use, these state-of-theart coffee urns provide every convenience when you are sailing the seas.

- Anti-splash baffle in water compartment.
- Larger capacity coffee liner prevents spills.
- Reusable, washable muslin bags (25 ea) instead of paper filters.
- Drilled and tapped bullet feet, bolts included.
- Heat exchange type brewing saves energy.
- No air agitation for coffee (auto or manual).
- Low water cutoff system protects heating elements from burn out.
- Auto refill.
- Half/full batch capability.



	Single Midline Heat Exchange Urns	Twin Midline Heat Exchange Urns
Model	7413E (A7413EX SHP)	7443E (A7443EX SHP)
Description	3 gallon urn with (1) liner, 4 gallons	3 gallon urn with (2) liners, 4 gallons each
Electrical	440V / 10 kW / 13A / 3 Ph / 3W + G Step down transformer for 120V controls built in. Line cord not included.	440V/10 kW/13A/3 Ph/3W + G Step down transformer for 120V controls built in. Line cord not included.
Product Dimensions (H x W x D)	24.25" x 23.5" x 18"	24.25" x 36" x 15.25"
Ship Dimensions (H x W x D)	33" x 22" x 26"	41" x 42" x 27"
Ship Weight	90 lbs.	115 lbs.
List Price	\$ 4,751	\$ 5,357

Note: No bypass valve.

Note: Order brew basket ABB3 for 3 gallon urns, and ABB6 for 6 gallon urns. See page 85.









High Volume, Tamper Resistant Urns

Secure and Stable

Designed with safety and protection in mind, this versatile coffee urn is tamper-resistant, eliminating any potential hazards or undesired access. And, it makes a great cup of coffee.

- All adjustable controls (timer, thermostats, sprayover flow control), are inside a lockable control box. Master on/off switch is behind a stainless steel, lockable panel. Control switches and pilot lights are protected behind a tamper resistant, 1" thick Lexan® cover plate.
- Exterior parts eliminated. Indicator lights replace gauge glasses. Water hot light replaces thermometer.
- Can be secured to countertop with flanged feet to prevent movement.
- Potential burn hazard eliminated with insulated body of two layers of high-density fiberglass.
- Two independent brewing systems allow for simultaneous or separate brewing into the 10 gallon liners. Brew heads located under hinged lockable covers.
- Two permanent stainless steel baskets with screens make paper filters optional rather than required.



Model	67710E (A67710E)
Description	(2) liners, 10 gallons each
Electrical	120/208V / 15 kW / 72A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	34.25" x 40.5" x 22"
Ship Dimensions (H x W x D)	41" x 42" x 26"
Ship Weight	275 lbs.
List Price	\$ 16,247

Electrical: See option chart on page 81.

Note: Accessories available separately. See pages 81-85.









High Volume, High Speed Urns

Speed and Service

You will always be ahead of high demand even during the busiest of times with this high speed, high volume crowd-pleaser.

- Simultaneous two-side brewing water is heated and sprayed over the grounds by two independently controlled water pumps.
- Durable, insulated, double-wall construction all A.I.S.I. type 304, 18-8 stainless steel.
- Constant brew temperature brew temperature varies less than 5° F throughout spray-over.
- Automatic coffee agitation thoroughly mixes brewed coffee immediately after spray-over is completed.
- Water compartment automatically refills and reheats as needed.
- Low water cutoff system protects heating elements from burn-out.
- Teflon® coating on spray arm prevents liming and ensures smooth operation.



Model	87710E (A87710E)
Description	Pump style (2) liners, 10 gallons each
Electrical	120/208V / 15.0 kW / 72A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	39.75" x 46" x 17.75"
Ship Dimensions (H x W x D)	41" x 57" x 28"
Ship Weight	220 lbs.
List Price	\$ 15,939

Electrical: See option chart on page 81.

Note: Accessories available separately. See pages 81-85.









Cecil Series Urns

Single 3 Gallon Models

Keeps Up With Customer Demand

Perfect for high volume coffee environments, the compact construction is a valuable asset to any operation with limited countertop space.

- Solid-state dual water level control.
- Stainless steel, single-wall construction.
- Silicone fittings prevent corrosion, pitting, and leakage.
- Thermostat on side box for easy access and service.
- Pump-style brewing.
- 3 gallon tank.
- Adjustable by-pass.



Model: CL75N

	Automatic Agitator Urn	Automatic Agitator Urn	Manual Agitator Urn
Model	FE75N (101805)	FE75N 3 Phase (101806)	CL75N (118802)
Description	Automatic agitator, solid-state timer	Automatic agitator, solid-state timer	Push button agitator, electro-mechanical timer
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120/208V / 5.3 kW / 26A / 1 Ph 120/240V / 7 kW / 30A / 1 Ph Line cord not included.	120/208V / 4.5 kW / 13A / 3 Ph 120/240V / 6 kW / 15A / 3 Ph Line cord not included.	120/208V / 5.3 kW / 26A / 1Ph 120/240V / 7 kW / 30A / 1Ph Line cord not included.
Product Dimensions (H x W x D)	28.5" x 21.5" x 14"	28.5" x 21.5" x 14"	28.5" x 21.5" x 14"
Ship Dimensions (H x W x D)	31" x 22" x 18"	31" x 22" x 18"	29" x 22" x 18"
Ship Weight	75 lbs.	75 lbs.	70 lbs.
List Price	\$ 3,761	\$ 3,949	\$ 3,507

Electrical: Additional higher wattage units available. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.







Cecil Series Urns

Twin 3 Gallon Models

Simple Operation

With a six-gallon capacity, you can quickly brew all of the piping hot coffee you need to keep your customers' coffee mugs filled during high-volume hours.

- Solid-state dual water level control.
- Stainless steel, single-wall construction.
- Silicone fittings prevent corrosion, pitting, and leakage.
- Modern look and user-friendly operation.
- Thermostat sensor on side box for easy access and service.
- Pump-style brewing.
- Two 3 gallon tanks (6 gallon total capacity).
- Adjustable by-pass.



	Automatic Agitator Urn	Automatic Agitator Urn	Manual Agitator Urn
Model	FE100N (102417)	FE100N 3 Phase (102418)	CL100N (117402)
Description	Automatic agitator, solid-state timer.	Automatic agitator, solid-state timer.	Push button agitator, electro-mechanical timer
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120/208 V / 6 kW / 29 A / 1 Ph 120/240 V / 8 kW / 34 A / 1 Ph Line cord not included.	120/208V / 6 kW / 17A / 3 Ph 120/240V / 8 kW / 20A / 3 Ph Line cord not included.	120/208V / 5.3 kW / 26A / 1 Ph 120/240V / 7 kW / 30A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	33" x 38" x 20"	33" x 38" x 20"	33" x 38" x 20"
Ship Dimensions (H x W x D)	33" x 38" x 20"	33" x 38" x 20"	33" x 38" x 20"
Ship Weight	100 lbs.	100 lbs.	90 lbs.
List Price	\$ 4,488	\$ 4,688	\$ 4,099

Electrical: Additional higher wattage units available. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.







Cecil Series Urns

Twin 6 Gallon Models

Consider the Crowds Tamed

Make high volume coffee operation simple and seamless, and deliver delicious drinks with the 12 gallon capacity Cecil Series Urn.

- Two brew batch sizes at the push of a button for high and low volume periods.
- Adjustable by-pass system.
- Automatic refill ensures fresh hot water
- Automatic agitation blends coffee at end of each brew cycle.
- Cycle stop switch provides ability to stop brew cycle midstream.
- Thermometer indicates optimum brewing temperature.
- Durable stainless steel construction.
- Pump-style brewing.
- Two 6 gallon tanks (12 gallon total capacity).



	Automatic Agitator Urn	Automatic Agitator Urn
Model	FE200 (104400)	FE200 3 Phase (104415)
Description	1 Phase	3 Phase
Plumbing	0.25" water line required	0.25" water line required
Electrical	120/208V / 7.5 kW / 37A / 1 Ph 120/240V / 10 kW / 42A / 1 Ph Line cord not included.	120/208V / 7.5 kW / 21A / 3 Ph 120/240V / 10 kW / 25A / 3 Ph Line cord not included.
Product Dimensions (H x W x D)	33" x 37.5" x 16"	33" x 37.5" x 16"
Ship Dimensions (H x W x D)	33" x 37.5" x 19.5"	33" x 37.5" x 19.5"
Ship Weight	130 lbs.	130 lbs.
List Price	\$ 6,266	\$ 6,374

Electrical: Additional higher wattage units available. See option chart on page 81.

Note: Accessories available separately. See pages 81-85.







COFFEE URNS Electrical Options

Electrical Options: 120/208V

Model	AOPT 21AU	AOPT 21AU6	AOPT 21AU610
Description	120/208V / 3 Ph	120/208V / 3 Ph	120/208V / 3 Ph
For Use With	Midline 3 gallon urns	Midline 6 gallon heat exchange urns	Midline 6 gallon pump urns
List Price	\$ 390	\$ 382	\$ 382

Electrical Options: 208/240V

Model	AOPT 21BU3	AOPT 21BU610
Description	208/240V / 0.003 kW / 3 Ph	208/240V / 3 Ph / 0.003 kW For use with midline 6/10 gallon urns
List Price	\$ 424	\$ 424

Electrical Options: 480V

Model	AOPT 21CU3	AOPT 21CU610	AOPT 21CUTL3	AOPT 21CUTL610
Description	480V / 0.003 kW / 3 Ph	480V / 0.003 kW / 3 Ph	480V / 0.003 kW / 3 Ph	480V / 0.003 kW / 3 Ph
For Use With	Midline 3 gallon urns	Midline 6/10 gallon urns	Space saver 3 gallon urns	Space saver 6/10 gallon urns
List Price	\$ 704	\$ 677	\$ 691	\$ 677

Electrical Options: Transformers

Model	AOPT 2200	AOPT 2200P
Description	Transformer for heat exchange urns: 2 wire	Transformer for pump urns: 2 wire
List Price	\$ 190	\$ 376



Options

Double Service Package Options

Model	AOPT DS101 to DS108	AOPT DS201 to DS206	AOPT TS103 to TS104	AOPT TS204 to TS206
Description	Service, double faucets, gauge on operator side only	Service, double faucets, gauge on both sides	Service, double faucets, gauge on operator sides	Service, double faucets, gauge on both sides
For Use With	Midline/spacesaver urns <specify model=""></specify>	Midline/spacesaver urns <specify model=""></specify>	Triple urns <specify model=""></specify>	Triple urns <specify model=""></specify>
List Price	\$ 1,733	\$ 1,864	\$ 1,862	\$ 2,382

Low Temp No Brew

Model	AOPT 47UOO	AOPT 47U01
Description	Low Temp No Brew	Low Temp No Brew
For Use With	Single and twin urns	Triple and 87710 urns
List Price	\$ 529	\$ 551

Prison Packages

Model	AOPT 10	AOPT 10B	AOPT 10B3
Description	Prison package	Prison package	Prison package
For Use With	Twin highline urns: 3, 6, 10 gal.	Twin midline urns: 6 and 10 gal.	Twin midline urns: 3 gal.
List Price	\$ 1,119	\$ 1,097	\$ 1,097

Prison Packages

Model	AOPT 10SB610	AOPT 10SSS
Description	Prison package	Prison package
For Use With	Single midline urns: 6 and 10 gal.	Single space saver urns: 6 gal.
List Price	\$ 1,045	\$ 1,045



COFFEE URNS Accessories

Accessories

Model	AOPT 45	AOPT 4400U	AOPT 5800	AOPT 5700
Description	Bullet feet, drilled and tapped	Flanged feet	Higher legs <specify size=""></specify>	Gravity jug fill
List Price	\$ 76	\$ 151	\$ 174	\$ 621

Accessories

Model	AOPT 7100	AOPT 93L3 to 93WB
Description	Vacuum Breaker	Control Cover with Lock for all space saver urns <specify model=""></specify>
List Price	\$ 480	\$ 369





Coffee Brew Baskets For Coffee Urns

3 Gallon Urns

Model	ABB3	ABB3-1.5	A#153
Description	Brew basket	Brew basket, half batch	Brew basket, permanent stainless steel screen
List Price	\$ 115	\$ 115	\$ 255

6 Gallon Urns

Model	ABB6	ABB6-3	A#156
Description	Brew basket	Brew basket, half batch	Brew basket, permanent stainless steel screen
List Price	\$ 156	\$ 156	\$ 262

10 Gallon Urns

Model	ABB810	ABB810-6	A#158
Description	Brew basket	Brew basket, half batch	Brew basket, permanent stainless steel screen
List Price	\$ 187	\$ 187	\$ 339



Coffee Filters

For Coffee Urns

3 Gallon Urns

Model	ABB1.5WP	ABB3WP
Description	13" diameter, 5" bottom 500 per box	18" diameter, 6" bottom 500 per box
For Use With Brew Basket	Half-batch brew basket ABB3-1.5	ABB3
Ship Dimensions (H x W x D)	8.9" x 12.2" x 9"	15.75" x 11.7.5" x 11.75"
List Price	\$ 74	\$ 92

6 Gallon Urns

Model	ABB3WP	ABB6WP	820 (F820U)
Description	18" diameter, 6" bottom 500 per box	500 per box	20" diameter, 8" bottom 500 per box
For Use With Brew Basket	Half-batch brew basket ABB6-3	ABB6	ABB6
Ship Dimensions (H x W x D)	15.75" x 11.7.5" x 11.75"	16" x 20.5" x 13.75"	16" x 20.75" x 13.75
List Price	\$ 92	\$ 112	\$ 109

10 Gallon Urns

Model	ABB6WP	ABB810WP	923 (F923U)
Description	500 per box	500 per box	23" diameter, 8" bottom 500 per box
For Use With Brew Basket	Half-batch brew basket ABB810-6	ABB810	ABB810
Ship Dimensions (H x W x D)	16" x 20.5" x 13.75"	16" x 20.5" x 13.75"	16" x 20.75" x 13.75
List Price	\$ 112	\$ 175	\$ 171



Front of House Stainless Steel Tea Dispensers

Streamlined and Elegant, With No Liner Required!

The attractive finish is polished and professional. It's large 3 gallon capacity is perfect for self-service beverage areas. Simple to use, easy-to-clean, hard-wearing. We are still trying to find something we don't like about these dispensers.

No Liner Needed

Passivated interior and exterior protects the flavor of the beverage, and **does not require the use of a liner**. This makes these dispensers easier to clean and sanitize than plastic urns on the market, with substantial cost savings and environmental benefit.

Rugged Construction

Stainless steel construction and faucet connection withstands heavy use, is rust resistant, and easy to clean. Laser welds are heavy duty, stand up to repeated use, and resist leakage.

Easy Brewing and Dispensing

Fits under most commercial brewers - just remove the lid and brew directly into the dispenser. With four dispensers to choose from, you can select the perfect one for your usage.

Cleaning Made Simple

All parts and components are removable, allowing it to be easily and thoroughly cleaned.

Effortless Transportation

Stainless steel handles make it easy to lift and carry.

9 1/2" Cup Clearance

Easily fill large to-go cups or tall iced tea glasses.

Slim Design, Considerable Capacity

Its large 3 gallon size guarantees that your drinks will be in good supply, and its compact design allows it to easily fit where you need it, and not waste much-needed counter space.

Front of House Stainless Steel Tea Dispensers









Model	GTD3-DNT (6700-20001)	GTD3-FOT (6700-30000)	GTD3-TP (6700-30001)	GTD3-C (6700-40000)
Description	Tomlinson® down-facing valve	Tomlinson® front valve	Tomlinson® front valve with pinch tube	Crathco® valve. Designed to allow for one-hand operation.
Product Dimensions (H x W x D)	22" x 6" x 13.5"	22" x 6" x 13.5"	22" x 6" x 13.5"	22" x 6" x 13.5"
Ship Dimensions (H x W x D)	24" x 9.5" x 18.5"	24" x 9.5" x 18.5"	24" x 9.5" x 18.5"	24" x 9.5" x 18.5"
Ship Weight	13 lbs.	13 lbs.	13 lbs.	13 lbs.
List Price	\$ 169	\$ 149	\$ 153	\$ 180





S Series Stainless Steel Tea Dispensers

Cool and Easy

The S Series Stainless Steel Tea Dispensers are perfect anywhere you or your customers need easy access to delicious iced tea. Featuring Tomlinson no-drip faucets to protect from potential drips and spills, the series offers dispensers from 2 - 10 gallons in size, with or without handles.

They provide an impressive 7" - 9" high faucet clearance, allowing ample room for serving your delicious freshbrewed iced tea into tall glasses, to-go cups, and beverage pitchers. When finished serving, its cylindrical design makes cleanup quick and easy.



Model: S2





Model	\$2 (442000L)	\$3 (443000L)	S3C (069430L)	\$3.5 (069433L)
Description	2 gallon capacity 7" faucet clearance	3 gallon capacity 7" faucet clearance	3 gallon capacity with handles 7" faucet clearance	3.5 gallon capacity 7" faucet clearance
Product Dimensions (H x W x D)	15" x 9.25"	19.5" x 9.5"	19.5" x 9.5"	22.75" x 9.25"
Ship Dimensions (H x W x D)	19" x 10" x 25"	24" x 13" x 13"	24" x 13" x 13"	25" x 12.5" x 12.5"
Ship Weight	8 lbs.	9 lbs.	9 lbs.	10 lbs.
List Price	\$ 161	\$ 173	\$ 268	\$ 193





S Series Stainless Steel Tea Dispensers



Model: S5



Model: S10



Model: S10C

Model	\$5 (445000L)	S5C (445010L)	\$10 (446500L)	\$10C (446511L)
Description	5 gallon capacity 7" faucet clearance	5 gallon capacity with handles 7" faucet clearance	10 gallon capacity 9" faucet clearance	10 gallon capacity with handles 9" faucet clearance
Product Dimensions (H x W x D)	26" x 10"	26" x 10"	29" x 12.5"	29" x 12.5"
Ship Dimensions (H x W x D)	29.5" x 13" x 13"	29.5" x 13" x 13"	31" x 14" x 14"	31" x 14" x 14"
Ship Weight	10 lbs.	10 lbs.	18 lbs.	18 lbs.
List Price	\$ 202	\$ 293	\$ 348	\$ 413







TB Series Tea Brewers and Dispensers

Effortless Brewing and Dispensing

The high-performance TB3 Iced Tea Brewer brews 3 gallons of crisp, delicious iced tea in just 5 minutes. It features a low temperature lockout system that will prevent brewing until the water has reached its proper temperature to ensure great tasting drinks. The iced tea brews directly into the B1/3T seamless stainless steel dispenser, which facilitates easy cleaning and crisp taste.

- Brew timer adjustment controls the brewing time.
- Clear plastic brew funnel with restrictor.
- Stainless steel body construction.
- Brew through cover.

Model	TB3 Brewer with B1/3T Dispenser (069363L)
Description	3 gallon capacity
Plumbing	0.25" water line required
Electrical	120V / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	33.25" x 9.25" x 22.75"
Ship Dimensions (H x W x D)	34" x 13.5" x 23"
Ship Weight	46 lbs.
List Price	\$ 1,367







Brew Filters for TB3

Model	ABB1.5WP
Description	13" x 5" filters . 500 per box.
List Price	\$ 74



TB Series Tea Dispensers







Model	B1/3 Dispenser & Base (069370L)	B1/3T Dispenser (069380L)	SU3P Dispenser & Base (069480L)
Description	3 gallon capacity	3 gallon capacity	3.5 gallon capacity
Product Dimensions (H x W x D)	22" x 12.5" x 12.5"	14" x 10" x 14"	18.75" x 9.25" x 9.25"
Ship Dimensions (H x W x D)	23" x 13" x 12.5"	14" x 11" x 11"	23" x 12.5" x 12.5"
Ship Weight	11 lbs.	4 lbs.	9 lbs.
List Price	\$ 204	\$ 214	\$ 278

Note: All units come standard with plastic brew funnel.





HOT TEA URNS



Chinese Hot Tea Urns

Hot Tea Made Simple

The Chinese Hot Tea Urn is a twin style unit with 3 gallons in each urn, for a total capacity of 6 gallons. A seamless urn liner and silicone fittings prevent corrosion, pitting, and leaking, and enable the urn to withstand constant use. The urn automatically fills with water thanks to the solid state dual water level controls. Construction of stainless steel makes it durable, easy to clean, and reliable. Tea can be brewed in half or full batches to ensure minimal end-of-day waste.

- Silicone fittings prevent corrosion, pitting, and leakage.
- Type 304L stainless steel single-wall construction.
- Solid-state dual water level control.
- Thermostat sensor at side box for easy access and service.
- Seamless urn liners standard.
- Easy changing of the water pump or thermostat- no need to empty urn completely.
- Provides (2) brew cycle choices, full batch and half batch. Full batch standard, half batch optional.
- Electro-mechanical timer, adjustable by-pass, push-button agitator.



HOT TEA URNS

Chinese Hot Tea Urns

Model	CH100N (119905)
Description	(2) liners, 3 gallons each.
Plumbing	0.25" water line required
Electrical	120/240V / 8 kW / 34A / 1 Ph 120/208V / 6 kW / 29A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	28.5" x 33.5" x 14"
Ship Dimensions (H x W x D)	29" x 34" x 18"
Ship Weight	98 lbs.
List Price	\$ 3,993



Note: Baskets and filters not included with these models. See options below.





Brew Baskets and Filter Paper

Model	V002A	ABB3WP
Description	Stainless steel brew basket	18" diameter, 6" bottom filter paper 500 per box
Ship Dimensions (H x W x D)	6.25" x 11.5" Diam.	15.75" x 11.75" x 11.75"
Ship Weight	1 lbs.	10 lbs.
List Price	\$ 76	\$ 92





ME Series Water Heaters

10 Gallon Models

The Perfect Addition

Investing in a hot water heater from the ME Series is a wise, economical addition to your business. They provide you with a convenient, affordable way of keeping piping hot water flowing for the preparation of your hot chocolate, tea, Americanos, and more! The automatic refill system ensures you're never caught unprepared, their solid state liquid level control system provides added peace of mind. Models are available with either a 10 or 15 gallon capacity, so you will have a constant source of hot water, and the no-drip faucet guarantees that the water stays put until you need it.

- Electronic solid state water level control for automatic refill.
- Precision multi-setting thermostat with hold setting.
- Dial thermometer for exact temperature reading.
- Type 304L stainless steel construction for long-lasting service.
- Accurate water level gauge.
- Reliable no-drip faucet with sight glass and water shut off.



Model	ME10EN (121505)	ME10EN (121511)	ME10EN (121521)
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	208V / 5.3 kW / 26A / 1 Ph 240V / 7.0 kW / 30A / 1 Ph Line cord not included.	208V / 7.9 kW / 22A / 3 Ph 240V / 10.5 kW / 25A / 3 Ph Line cord not included.
Product Dimensions (H x W x D)	26" x 18" x 20"	26" x 18" x 20"	26" x 18" x 19.75"
Ship Dimensions (H x W x D)	26" x 18" x 20"	26" x 18" x 20"	26" x 18" x 19.75"
Ship Weight	47 lbs.	47 lbs.	47 lbs.
List Price	\$ 2,175	\$ 2,458	\$ 2,458







ME Series Water Heaters

15 Gallon Models



Model	ME15EN (121574)	ME15EN (121561)	ME15EN (121571)
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	208V / 5.3 kW / 26A / 1 Ph 240V / 7.0 kW / 30A / 1 Ph Line cord not included.	208V / 7.9 kW / 22A / 3 Ph 240V / 10.5 kW / 25A / 3 Ph Line cord not included.
Product Dimensions (H x W x D)	31" x 18" x 20"	31" x 18" x 20"	30.5" x 18" x 19.75"
Ship Dimensions (H x W x D)	31" x 18" x 20"	31" x 18" x 20"	30.5" x 18" x 19.75"
Ship Weight	53 lbs.	53 lbs.	53 lbs.
List Price	\$ 2,276	\$ 2,343	\$ 2,503







Heavy Duty Hot Water Heaters

Auto Refill and Reheat

- Water temperature is maintained between 190°F and 200°F.
- Water compartment automatically refills and reheats as necessary.
- Dial thermometer with color-marked temperature zone.
- Type 304L stainless steel construction.



Model	830E (A830E)	850E (A850E)
Capacity	30 gallon	50 gallon
Plumbing	3/8" FPT water inlet	3/8" FPT water inlet
Electrical	120/208V / 11.5 kW / 54 A / 1 Ph 120/240V / 15.0 kW / 72 A / 1 Ph Line cord not included.	120/208V / 11.5 kW / 54 A / 1 Ph 120/240V / 15.0 kW / 72 A / 1 Ph Line cord not included.
Product Dimensions (H x W x D)	27" x 26" x 16.75"	32" x 26" x 16.75"
Ship Dimensions (H x W x D)	27" x 25" x 21"	42" x 42" x 27"
Ship Weight	80 lbs.	100 lbs.
List Price	\$ 3,162	\$ 3,723

Electrical: 3 phase available at no extra charge.

Optional Prison Package for 830E and 850E

Model	Model AOPT 10WB	
Description	Prison package	
List Price	\$ 1,045	







Portable Coffee and Hot Water Dispensers

Hot Drinks To Go!

- Ideal for hot coffee or hot water.
- Portable, easily moved to any convenient location.
- Precision thermostat for accurate temperature control.
- Sight glass indicates water level.
- Type 304L stainless steel construction.



Model: CS113

Model	CS113 (431500L)	CS115 (432500L)
Capacity	3 gallon	5 gallon
Electrical	120V / 1.65 kW / 13.8A / 1 Ph NEMA 5-15P line cord included.	120V / 1.65 kW / 13.8A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions	21" H x 11" Diameter	26.5" H x 11" Diameter
Ship Dimensions (H x W x D)	31" x 13" x 13"	31" x 14.5" x 14.5"
Ship Weight	15 lbs.	18 lbs.
List Price	\$ 1,024	\$ 1,098







HWD Series Hot Water Dispensers

Two Gallon Models

Constant Temperature

Don't let the compact footprint of the HWD Series of hot water dispensers fool you. Although they take up minimal space in your kitchen, they provide an inexhaustible supply of hot water that is held at a constant temperature up to 200°F. 2, 3, or 5 gallon capacity models are available.

- Instant automatic water refill.
- Energy efficient system keeps water temperature uniform.
- Constant hot water in only 9.4" of counter space.
- Tomlinson® no-drip faucet.
- Digital water temperature display.
- Ideal for large-scale food preparation.
- Easy-to-clean exterior.
- Removable drip tray.



	Two Gallon Models	Two Gallon Models	
Model	HWD2 (2401-001)	HWD2 (2401-002)	
Plumbing	0.25" water line required	0.25" water line required	
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	208V / 2.3 kW / 11A / 1 Ph 240V / 3.0 kW / 13A / 1 Ph NEMA 6-15P line cord included.	
Product Dimensions (H x W x D)	24" x 9.4" x 21.25"	24" x 9.4" x 21.25"	
Ship Dimensions (H x W x D)	30.7" x 12.7" x 22.7"	30.7" x 12.7" x 22.7"	
Ship Weight	33 lbs.	33 lbs.	
List Price	\$ 1,146	\$ 1,290	









HWD Series Hot Water Dispensers

Three and Five Gallon Models



	Three Gallon Models	Three Gallon Models	Five Gallon Models	Five Gallon Models
Model	HWD3 (2401-004)	HWD3 (2401-005)	HWD5 (2401-007)	HWD5 (2401-008)
Capacity	3 gallon	3 gallon	5 gallon	5 gallon
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	208V / 2.3 kW / 11A / 1 Ph 240V / 3.0 kW / 13A / 1 Ph NEMA 6-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	208V / 2.3 kW / 11A / 1 Ph 240V / 3.0 kW / 13A / 1 Ph NEMA 6-15P line cord included.
Product Dimensions (H x W x D)	24" x 9.4" x 21.25"	24" x 9.4" x 21.25"	30" x 9.4" x 21.25"	30" x 9.4" x 21.25"
Ship Dimensions (H x W x D)	30.7" x 12.7" x 22.7"	30.7" x 12.7" x 22.7"	32.7" x 12.7" x 22.7"	32.7" x 12.7" x 22.7"
Ship Weight	35 lbs.	35 lbs.	42 lbs.	42 lbs.
List Price	\$ 1,410	\$ 1,533	\$ 1,673	\$ 1,813











Radiance® Powdered Cappuccino Dispensers

Simply Smarter Beverage System

This top-of-the-line cappuccino delivery system ensures perfect, consistent beverages with each use, and with five hoppers, there is a great variety of flavors for customers to choose from. With a durable steel construction, this dispenser is built to withstand the hustle and bustle of busy commercial use.

- Choice of merchandisers
- 8.5" cup clearance.
- 5 hoppers, with 5 pounds capacity per hopper.
- 7.25 gallon tank capacity.
- 4" leveling legs.
- Removable drip tray.

Radiance provides real-time, actionable usage data on your customers' preferences that you can use to improve your business.

An online dashboard provides detailed information about the machine, including:

- Dispense information
- Overall machine status

And, it creates presentation-ready charts and allows export of data into Excel.

Wi-Fi enabled GrindmasterConnect

lets you remotely monitor, configure, and update individual or large fleets of Radiance machines simultaneously. It provides real-time email or text notifications updates of preventative maintenance reminders, low powder alerts, error notifications, and overall machine status.

Put an end to equipment downtime.

Better manage inventory and reduce waste.

Never be out of touch, no matter where you are.

Radiance® Powdered Cappuccino Dispensers

Wi-Fi Enabled With GrindmasterConnect™

Provides Real-time Actionable Usage Data

Maximize Profits: Understand and respond to customer preferences.

Reduce Waste: Machine status and usage reports (both live and historical).

End Downtime: Push notifications of equipment alerts. **Trusted Technology**: Partnered with Kitchen Brains. **Safe and Secure**: If the internet connection goes down, all data will be safe, and the machine will still be fully functional.



Model	RAD5A-B (1401-000)	RAD5BW-B (1401-003)	RAD5CW-B (1401-006)
Description	18" LCD video display, touch screen dispensers, real-time usage data	Backlit merchandiser, touch-screen dispensers, real-time usage data	Decal merchandiser, push-button dispensers, real-time usage data
Electrical	120V / 1.6 kW / 13.5A / 1 Ph 115V / 1.475 kW / 12.9A / 1 Ph NEMA 5-15P line cord included.	120V / 1.6 kW / 13.5A / 1 Ph 115V / 1.475 kW / 12.9A / 1 Ph NEMA 5-15P line cord included.	120V / 1.6 kW / 13.5A / 1 Ph 115V / 1.475 kW / 12.9A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	32.5" x 19.25" x 23.5" Height includes 4" leveling legs. Height with door open is 43.5."	32.5" x 19.25" x 23.5" Height includes 4" leveling legs. Height with door open is 43.5."	32.5" x 19.25" x 23.5" Height includes 4" leveling legs. Height with door open is 43.5."
Ship Dimensions (H x W x D)	32.5" x 26" x 29.5"	32.5" x 26" x 29.5"	32.5" x 26" x 29.5"
Ship Weight	181 lbs.	171 lbs	171 lbs.
List Price	\$ 10,177	\$ 9,502	\$ 7,391

Note: 3" clearance required at rear for water and electrical connections, none required on sides.





Radiance® Powdered Cappuccino Dispensers



Model: RAD5B-B

Preventive Maintenance Kit

6 Month Schedule Item: 250-00166 List Price: \$ 114

See Page 229

Model	RAD5B-B (1401-002)	RAD5C-B (1401-004)
Description	Backlit merchandiser, touch-screen dispensers, real-time usage data, but not WiFi enabled.	Decal merchandiser, push-button dispensers.
Electrical	120V / 1.6 kW / 13.5A / 1 Ph 115V / 1.475 kW / 12.9A / 1 Ph NEMA 5-15P line cord included.	120V / 1.6 kW / 13.5A / 1 Ph 115V / 1.475 kW / 12.9A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	32.5" x 19.25" x 23.5" Height includes 4" leveling legs. Height with door open is 43.5."	32.5" x 19.25" x 23.5" Height includes 4" leveling legs. Height with door open is 43.5."
Ship Dimensions (H x W x D)	32.5" x 26" x 29.5"	32.5" x 26" x 29.5"
Ship Weight	171 lbs.	171 lbs.
List Price	\$ 7,740	\$ 4,928

Note: 3" clearance required at rear for water and electrical connections, none required on sides.





PIC Powdered Beverage Dispensers

Three and Five Flavor Models







	Three Flavor Models	Three Flavor Models	Five Flavor Models
Model	PIC3 (61005D)	PIC33A (61052D)	PIC5 (62933)
Description	3 hoppers, 5 lbs. capacity.	3 hoppers, 5 lbs. capacity. 3 volume options per head.	5 hoppers, 5 lbs. capacity.
Tank Capacity	3.5 gallon	3.5 gallon	5 gallon
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.4 kW / 14A / 1 Ph NEMA 5-15P line cord included.	120V / 1.4 kW / 14A / 1 Ph NEMA 5-15P line cord included.	120V / 1.4 kW / 14A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	26.5" x 12" x 22"	26.5" x 12" x 22"	34.75" x 20.5" x 24.75"
Ship Dimensions (H x W x D)	32" x 17" x 27"	32" x 17" x 27"	44" x 31" x 31"
Ship Weight	83 lbs.	85 lbs.	125 lbs.
List Price	\$ 2,917	\$ 3,209	\$ 4,347







PIC Powdered Beverage Dispensers

Options

Simple Satisfaction

PIC Hot Powdered Beverage Dispensers are perfect for dispensing a variety of products, including great tasting, high quality cappuccinos, gourmet hot cocoas, chai teas, and hot apple cider.

- Large, operator friendly, Clear-View™ hoppers.
- Direct drive hoppers self-aligning for durability and easy install.
- Patented safety rib on dispense nozzle and cup guide on the drain tray.
- Generous cup clearance for popular large sizes.
- Attractive front-lit graphics encourage impulse buys.

Preventive Maintenance Kit

PIC 3

6 Month Schedule Iltem: 250-00112 List Price: \$75

PIC 5

6 Month Schedule Item: 250-00113 List Price: \$ 115

See Page 229

Optional External Water Pump Kit

Model	63174
Description	External Water Pump Kit: allows unit to operate in remote location from bottled water.
Electrical	115V / 1.5A (draws 1.3A) NEMA 1-15P line cord included.
Ship Dimensions (H x W x D)	24" x 10.5" x 3.25"
Ship Weight	6 lbs.
List Price	\$ 418







GB Powdered Beverage Dispensers

Delicious Flavor, Optimal Variety

Let your customers have their choice of mixed hot beverages, from a single flavor all the way up to eight flavors per model! And, with Fast Flow, these delicious beverages will dispense 30% faster, reducing wear and tear on major dispenser components.

A slanted whipper chamber thoroughly mixes your beverage into a creamy drink for optimum flavor and body, while keeping mixing powder away from the motor seal, and a direct drive auger adjusts beverage strength, guarantees perfect hopper alignment, and allows for quiet operation.

The GB Series of Powdered Beverage Dispensers guarantees that you have the right variety of high-quality beverages for any customer's taste!

- Vacuum Steam Removal System ensures the powdered mix remains dry, to eliminate clogging, caking, and bridging.
- Moisture and powder collection tray prevents excess moisture and product powder from reaching the
- Self cleaning rinse system is touch-button easy and rinses the entire whipper chamber with hot water at the end of each cycle.

GB Powdered Beverage Dispensers

Single and Two Flavor Models

Preventive Maintenance Kit

Single Flavor

6 Month Schedule Iltem: 250-00105 List Price: \$25

Two Flavor

6 Month Schedule Item: 250-00106 List Price: \$35

See Page 229







	Single Flavor Models	Two Flavor Models	Two Flavor Models
Model	GB1HC-CP (08003QL)	GB2HC-CP (08003TL)	2K-GB-LD (080022L)
Description	Moderate volume, (1) hopper, 8 lbs. capacity	Moderate volume, smallest footprint available (2) hoppers, 4 lbs. capacity each	Low to medium volume, (2) hoppers, 4 lbs. capacity each
Door	Non-lit, right side hinge	Non-lit, right side hinge	Lit, right side hinge
Tank Capacity	1.4 gallon	1.4 gallon	2 gallon
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	26" x 7.75" x 19"	24" x 7.75" x 19"	34.25" x 8.5" x 23"
Ship Dimensions (H x W x D)	39" x 14" x 27"	39" x 14" x 27"	39" x 14" x 27"
Ship Weight	30 lbs.	32 lbs.	60 lbs.
List Price	\$ 2,014	\$ 2,115	\$ 2,478







GB Powdered Beverage Dispensers

Three and Four Flavor Models

Preventive Maintenance Kit

Three Flavor

6 Month Schedule Item: 250-00107 List Price: \$43

Four Flavor

6 Month Schedule Iltem: 250-00108 List Price: \$ 52

See Page 229





	Three Flavor Models	Three Flavor Models	Four Flavor Models
Model	3K-GB-NL (08002NL)	3K-GB-LD (080023L)	4K-GB-LD (080041L)
Description	Low to medium volume, (3) hoppers, 4 lbs. capacity each	Low to medium volume, (3) hoppers, 4 lbs. capacity each	Low to medium volume , (4) hoppers, 4 lbs. capacity each
Door	Non-lit, right side hinge	Lit, right side hinge	Lit, right side hinge
Tank Capacity	2 gallon	2 gallon	3.75 gallon
Plumbing	0.25" water line required	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	34.25" x 10" x 22"	34.25" x 10" x 23"	31.5" x 15.6" x 20"
Ship Dimensions (H x W x D)	39" x 16" x 27"	39" x 16" x 27"	33" x 18" x 23"
Ship Weight	87 lbs.	87 lbs.	103 lbs.
List Price	\$ 2,803	\$ 2,943	\$ 3,578









GB Powdered Beverage Dispensers

Six Flavor Models

Six and Eight Flavor Models

Preventive Maintenance Kit

Six Flavor

6 Month Schedule Item: 250-00110 List Price: \$ 70

Eight Flavor

6 Month Schedule Item: 250-00111 List Price: \$89

See Page 229





Eight Flavor Models

		
Model	GB6M10-LD-U (080152L)	GB8MP-10-LD-U* (080167L)
Description	High volume , (1) hopper, 10 lbs. capacity, (5) hoppers, 5 lbs. capacity each. C-UL US, NSF Certification	High volume, (1) hopper, 10 lbs. capacity, (7) hoppers, 5 lbs. capacity each. UL, NSF Certification
Door	Lit, vertical lift	Lit, vertical lift
Tank Capacity	6 gallon	7.4 gallon
Plumbing	0.25" water line required	0.25" water line required
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	(2) 120V / 1.8 kW / 15A / 1 Ph (2) NEMA 5-15P line cords included.
Product Dimensions (H x W x D)	34.25" x 21.75" x 22"	35" x 27.25" x 24"
Ship Dimensions (H x W x D)	39" x 27" x 27"	40" x 33" x 31"
Ship Weight	180 lbs.	180 lbs.
List Price	\$ 5,152	\$ 8,899

^{*} This model requires two water lines and two separate electrical circuits.









^{*} Side panel graphics available.





Super-Automatic One-Step with Powdered Milk

Barista Quality Drinks at the Push of a Button

Ideal for direct-to-public dispensing, serving up to 100 drinks daily. The user selects the drink they want, and the machine does the rest: doses the beans, grinds them, loads and tamps the portafilter, pulls the extraction using the right water temperature and water volume, and mixes in the milk or other solubles to deliver the completed drink. The machine then ejects the grounds into an internal reservoir, and then runs a quick cleaning cycle on itself so it's ready for the next customer.

No operator skill required, exceptional quality, consistency, and variety of drinks, and the small footprint doesn't take up a lot of space. Profitable addition to any existing beverage program or an easy entry point into the specialty beverage market. Perfect choice for cafeterias, refreshment areas for business, education, hospitals, offices, foodservice, bagel shops, bakeries, and clubhouses.

- 8 programmable drinks
- 7 programmable adjustments for every drink
- Coffee bean hopper and 2 soluble hoppers
- Back-lit, touch sensitive selection panel
- Fits up to 9.45" cups
- Quiet running at <70 dB





Korinto Prime

Super-Automatic One-Step with Powdered Milk

Preventive Maintenance Kit

1 Year Schedule Item: 250-00139 List Price: \$ 640

See Page 228



Model	Korinto Prime (1005-003)
Description	(1) 2.1 lbs. (950 g) coffee bean hopper and (2) soluble hoppers with (1) 20.3 oz (0.6 L) boiler.
Dispense Volumes	8 oz, 10 oz, or 12 oz
Capacity	Small to medium capacity, up to 100 drinks daily
Plumbing	Pressure between 7.3 and 123.3 psig.
Electrical	120V / 1.4 kW / 12A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	Machine closed for dispensing: 28.25" x 13" x 21" With upper lid open for refilling: 36.5" x 13" x 21"
Ship Dimensions (H x W x D)	32" X 16" X 24"
Ship Weight	72.75 lbs.
List Price	\$ 8,787

Note: Installation of this model must be performed by a Grindmaster-Cecilware certified service provider, and water filtration must be utilized to qualify for factory warranty.

OPTIONS

Installation Package (80598) - Required for the Korinto Prime to qualify for factory warranty. See page 139.

Base Cabinet (250-00015) - For use with Korinto Prime. See page 136.

Cup Warmer (250-00016) - Cup warmer with 2 shelves. Will hold 40 standard espresso cups or 24 standard cappuccino cups. See page 136.









Tango Milk Series

Super-Automatic One-Step with Real Milk

Automatically Delicious

Exceptional quality in a variety of drinks with little operator skill. Two models can be public-facing in some areas. Push a button and the machine will grind the beans, pull the extraction, froth and steam its refrigerated milk, and add it into the drink. The STP models have the unique advantage of offering cold foam and cold milk as well as steamed and frothed warm milk. This gives the user the ability to make cold espresso-based drinks, and lets you expand your menu to cold milk drinks.

Touchscreen Interface Offers Programmable Control of:

- 48 drink recipes per grouphead
- 2 separate coffee grinds
- 2 pre-infusion methods

- Tamping
- Boiler temperature
- Coffee dose and water dose

Easy use makes it a great choice for locations where espresso is not the focus, or with seasonal employees. Perfect in cafés, cafeterias, offices, refreshment areas for business, education, and hospitals.

- Integrated SteamAir wand with auto milk foamer and programmable temperature control.
- Quick clean cycles every 90 drinks; complete group auto clean cycle every 24 hours.
- ACE L/C and STP Solo offer temperature regulation for steam and group. STP Duo also regulates brew temperature.
- Includes installation by a Grindmaster-Cecilware certified service provider and Purity C500 Water Filtration kit.





Tango Milk Series

Super-Automatic One-Step with Real Milk

Preventive Maintenance Kit

for details, visit **www.gmcw.com**







Model	ACE L/C Milk (1011-012)	STP Solo Milk (1011-005)	STP Duo Milk (1011-006)
Description	Limited public facing, (1) group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 64 mm Mahlkonig burrs, one-gallon pump refrigerator.	Limited public facing, (1) group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 80 mm Mahlkonig burrs, two-gallon pump refrigerator.	Attended service, (2) groups with double spouts, (2) 3.75 lbs. coffee bean hoppers, (2) precision grinders with 80 mm Mahlkonig burrs, twogallon pump refrigerator on one grouphead.
Capacity	Small to medium capacity, 50-150 drinks daily. Brews 2 espressos simultaneously.	Medium capacity, 150-200 drinks daily. Brews 2 espressos simultaneously.	Large capacity, 200-300 drinks daily. Brews 4 espressos simultaneously.
Boiler	(1) 1.72 gal. 4500 W	(1) 1.72 gal. 4500 W	(2) 1.72 gal. 6800 W
Electrical	240V / 7 kW / 60Hz / 29A 1 Ph Fridge: 120V 0.1 kW / 1 Ph Line cord included with no plug. Suggested plug: L6-30P. NEMA 5-15P line cord included for all refrigerators.	Brewer: 230V / 5.6 kW / 30A 1 Ph Fridge: 120V 15A / 1 Ph Line cord included with no plug. Suggested plug: L6-50P. NEMA 5-15P line cord included for all refrigerators.	Brewer: 230V / 8 kW / 50A 1 Ph Fridge: 120V 15A / 1 Ph Line cord included with no plug. Suggested plug: L6-50P. NEMA 5-15P line cord included for all refrigerators.
Product Dimensions (H x W x D)	Without refrigerator: 33" X 18" X 24" With refrigerator: 33" X 27" X 24" Height includes 3" stainless steel legs.	Without refrigerator: 33" x 18" x 24" With refrigerator: 33" x 28" x 24" Height includes 3" stainless steel legs.	Without refrigerator: 33" X 24" X 24" With refrigerator: 33" X 34" X 24" Height includes 3" stainless steel legs.
Ship Dimensions (H x W x D)	33" X 44" X 30"	33" X 44" X 30"	33" X 44" X 30"
Ship Weight	195 lbs.	205 lbs.	269 lbs.
List Price	\$ 27,466	\$ 37,855	\$ 44,637





Tango Series

Super-Automatic Two-Step

Loved by All

A beginning barista will appreciate the easy use, and a skilled barista will love the control. The beans are ground and espresso pulled by the machine, but the user mixes the steamed or frothed milk and other flavorings for each drink.

Programmable Automatic SteamAir wand controls the temperature and foam time to create the perfect milk to add to each drink, which gives you more control over amount and type of foam, froth, and milk in the drink, and lets you steam non-coffee drinks like chai tea and hot chocolate.

Touchscreen Interface Offers Programmable Control of:

- 48 drink recipes per grouphead
- 2 separate coffee grinds
- 2 pre-infusion methods

- Tamping
- Boiler temperature
- Coffee dose and water dose

Produces a delicious drink even with an operator who has only basic skills, and offers more skilled baristas greater variety and control. Made-to-order for cafés, hotels, bakeries, coffee shops, cafeterias, restaurants, drive-thrus, or foodservice.

- Programmable hot water dispenser for other hot drinks.
- Quick clean cycles every 90 drinks; complete group auto clean cycle every 24 hours.
- Includes installation by a Grindmaster-Cecilware certified service provider and Purity C500 Water Filtration kit.





Tango Series

Super-Automatic Two-Step

Preventive Maintenance Kit

for details, visit **www.gmcw.com**







Model	ACE (1011-001)	ST Solo (1011-002)	ST Duo (1011-003)
Description	One group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 64 mm Mahlkonig burrs	One group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 80 mm Mahlkonig burrs	Two groups with double spouts, (2) 3.75 lbs. coffee bean hoppers (2) precision grinders with 80 mm Mahlkonig burrs
Capacity	Small to medium capacity, 100-150 drinks daily. Brews 2 espressos simultaneously.	Medium capacity, 150-200 drinks daily. Brews 2 espressos simultaneously.	Large capacity, 200-300 drinks daily. Brews 4 espressos simultaneously.
Boiler	(1) 1.72 gal. 4500 W	(1) 1.72 gal. 4500 W	(2) 1.72 gal. 6800 W
Electrical	240V/7 kW/60Hz/29A/1 Ph Line cord included with no plug. Suggested plug: L6-30P.	240V / 7 kW / 60Hz / 29A / 1 Ph Line cord included with no plug. Suggested plug: L6-30P.	240V / 7 kW / 60Hz / 50A /1 Ph Line cord included with no plug. Suggested plug: L6-50P.
Product Dimensions (H x W x D)	32" X 18" X 24" Height includes 3" stainless steel legs.	32" X 18" X 24" Height includes 3" stainless steel legs.	32" X 24" X 24" Height includes 3" stainless steel legs.
Ship Dimensions (H x W x D)	33" X 44" X 30"	33" X 44" X 30"	33" X 44" X 30"
Ship Weight	168 lbs.	168 lbs	231 lbs.
List Price	\$ 24,488	\$ 29,611	\$ 37,754







Pony Series

Pod Super-Automatic Two-Step

Pod Perfection

Using 45mm ESE coffee pods to pull espressos, and the automatic SteamAir wand to create just-right milk foam, these machines are ideal where quality and consistency are vital, despite multiple users or employee turnover.

Automatic SteamAir wand is pre-programmed to foam milk, controlling temperature and foam time. User mixes the milk and any other flavorings into the drink. The SteamAir wand gives user more control over amount and type of foam, froth, and milk in the drink, and allows for non-coffee drinks like chai tea and hot chocolate to be created.

Touchscreen Interface Offers Programmable Control of:

- 6 volumetric water settings per grouphead
- Pre-infusion

Excellent for locations such as cafés, restaurants, bakeries, smaller coffee shops, bed & breakfasts, and hotels, and the perfect choice for catering.

- Programmable hot water dispenser for other hot drinks.
- Quick clean cycles every 90 drinks; complete group auto clean cycle every 24 hours.
- Includes installation by a Grindmaster-Cecilware certified service provider and Purity C500 Water Filtration kit.





Pony Series

Pod Super-Automatic Two-Step

Preventive Maintenance Kit

for details, visit **www.gmcw.com**





Model	Pony 2 (1011-007)	Pony 4 (1011-008)
Description	One group with double spouts	Two groups with double spouts
Capacity	Small to medium capacity, 100-150 drinks daily. Brews 2 espressos simultaneously.	Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously.
Boiler	(1) 1.66 gal 1500 Watts	(1) 2.64 gal 4500 Watts
Electrical	120V / 1.7 kW / 20A / 1 Ph NEMA 5-20P line cord included.	230V / 4.5 kW / 30A / 1 Ph Line cord included with no plug. Suggested plug: L6-30P.
Product Dimensions (H x W x D)	26" X 14" X 23" Height includes 3" stainless steel legs.	26" X 25" X 23" Height includes 3" stainless steel legs.
Ship Dimensions (H x W x D)	32" X 30" X 20"	33" X 44" X 30"
Ship Weight	104 lbs.	143 lbs.
List Price	\$ 11,723	\$ 15,026









Classic Series Automatic Espresso Machines

Easy Espresso

Offer a great balance between user customization and providing ease-of-use with the automated features. Allows the user to manage the grind, dose, and tamp of every drink, while the machine takes care of the extraction. Preset volumes are programmed for a variety of drinks, guaranteeing consistent shots every time even with different baristas. A manual override button lets the operator control the shot size, allowing for custom drinks. Barista can multi-task and steam milk while shot is being pulled, allowing for better productivity.

PID Temperature Control System: PID is shorthand for proportional-integral derivative controller. It is a precise computer that controls the heating element, providing exacting control of water temperature (single-degree increments) and exceptional temperature stability.

An exceptional machine to be enjoyed in coffee-focused environments, such as coffee shops, cafés, restaurants, bakeries, and college campuses.

- Separate water and pressure gauges for easy and precise monitoring.
- Separate independent auto back-flushing allows convenient machine maintenance.
- PID control provides boiler temperature stability at 217.4° F.
- Custom grouphead closed circuit of water goes through the boiler, heating and maintaining the temperature of the grouphead at steady 199.4° F.
- (4) programmable and (1) manual drink volume buttons per grouphead, with duplicable pre-programmed dosage.
- Hot water dispense wand and steam knob feature two easy-to-use methods of operation, either rotating or pull-out operation.





Classic Series

Automatic Espresso Machines

Preventive Maintenance Kit

for details, visit www.gmcw.com



Model	CS1-110 (1008-000)	CS1-220 (1008-001)
Description	One group, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGT Timer Grinder-Doser	One group, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGT Timer Grinder-Doser
Capacity	Small capacity, up to 50 drinks daily. Brews 2 espressos simultaneously.	Small capacity, up to 50 drinks daily. Brews 2 espressos simultaneously.
Portafilters	(1) single, (1) double	(1) single, (1) double
Boiler	1.6 gal. 2500 W	1.6 gal. 2500 W
Plumbing	Attaches to 0.75" hose connection, 0.5" water line required. Water pressure between 20 PSI and 120 PSI. Use regulator for higher pressure.	Attaches to 0.75" hose connection, 0.5" water line required. Water pressure between 20 PSI and 120 PSI. Use regulator for higher pressure.
Electrical	110/120V / 2 kW / 18A / 1 Ph	220/240V / 2 kW / 10A / 1 Ph
Product Dimensions (H x W x D)	25" x 19" x 20.5"	25" x 19" x 20.5"
Ship Weight	104 lbs.	104 lbs.
List Price	\$ 6,561	\$ 6,910

OPTIONS

Installation Package: (80598) Required for the Classic Series to qualify for factory warranty. See page 139.

Note: Installation of this model must be performed by a Grindmaster-Cecilware certified service provider, and water filtration must be utilized to qualify for factory warranty.







Note: 4" clearance required on side and rear.

Classic Series

Automatic Espresso Machines

Preventive Maintenance Kit

for details, visit **www.gmcw.com**





Model	CS2-220 (1008-002)	CS3-220 (1008-003)
Description	Two groups, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGA Automatic Grinder-Doser	Three groups, stainless steel heat exchange boiler, with brass rotary vane pump. Pair with VGHDA Automatic Grinder-Doser
Capacity	Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously.	High capacity, 200-300 drinks daily. Brews 6 espressos simultaneously.
Portafilters	(1) single, (2) doubles	(1) single, (2) doubles
Boiler	3.17 gal. 4700 W	4.76 gal. 6500 W
Plumbing	Attaches to 0.75" hose connection, 0.5" water line required. Water pressure between 20 PSI and 120 PSI. Use regulator for higher pressure.	Attaches to 0.75" hose connection, 0.5" water line required. Water pressure between 20 PSI and 120 PSI. Use regulator for higher pressure.
Electrical	220/240V / 4.7 kW / 20A / 1 Ph	220/240V / 6.5 kW / 27A / 1 Ph
Product Dimensions (H x W x D)	25" x 28" x 20.5"	25" x 37" x 20.5"
Ship Weight	115 lbs.	148 lbs.
List Price	\$ 8,222	\$ 10,391

OPTIONS

Installation Package: (80598) Required for the Classic Series to qualify for factory warranty. See page 139.





Note: 4" clearance required on side and rear.

Note: Installation of this model must be performed by a Grindmaster-Cecilware certified service provider, and water filtration must be utilized to qualify for factory warranty.



Mira Series

Automatic Espresso Machines

Extraordinary Flexibility for an Automatic!

Incredibly versatile MIRA series can switch from standard groupheads to pods and capsules for more automation, then quickly switch back again. Allows the barista precise control over the grind, dose, and tamp of every drink, while the machine takes care of the extraction. Or, switch to more automation and ease with pods!

Preset volumes are programmed for a variety of drinks, guaranteeing consistent shots every time even with different baristas. A manual override button lets the operator control the shot size, allowing for custom drinks. Barista can multi-task and steam milk while shot is being pulled, allowing for better productivity.

- 4 programmable volumes plus manual per grouphead.
- Hot water dispenser for additional drinks.
- User monitors and adjusts for correct brew and steam temperature.
- Automated back-flushing cycle for daily cleaning.
- Integrated running shot timer.
- Solid Teflon steam wands for easy cleaning.
- Direct-to-boiler mounted grouphead for shot temperature stability.
- Twin pressure gauge for pump and steam.
- Diagnostics display for easy trouble shooting.
- Includes installation by a Grindmaster-Cecilware certified service provider and Purity C500 Water Filtration kit.





ESPRESSO MACHINES Mira Series

Automatic Espresso Machines

Preventive Maintenance Kit

for details, visit **www.gmcw.com**







Model	MIRA (1011-009)	Twin MIRA (1011-010)	Tri MIRA (1011-011)
Description	One group with double spouts, (1) solid Teflon steam wand. Pair with HC-600 Timer Grinder-Doser	Two groups with double spouts, (2) solid Teflon steam wands, programmable timing for right steam wand. Pair with VGA Automatic Grinder-Doser	Three groups with double spouts, (2) solid Teflon steam wands, programmable timing for right steam wand. Pair with VGHDA Automatic Grinder-Doser
Capacity	Small capacity, 50-100 drinks daily. Brews 2 espressos simultaneously.	Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously.	High volume capacity, 200-300 drinks daily. Brews 6 espressos simultaneously.
Portafilters	(1) single, (1) double, (1) blank	(1) single, (2) double, (1) blank	(1) single, (3) double, (1) blank
Boiler	(1) 1.66 gal. 1500 W	(1) 2.64 gal. 4300 W	(1) 4.2 gal. 6555 W
Electrical	120V / 1.7 kW / 20A / 1 Ph NEMA 5-20P line cord included.	230V / 4.5 kW /30A / 1 Ph Line cord included with no plug. Suggested plug: L6-30P.	230V / 6.5 kW / 30A / 1 Ph Line cord included with no plug. Suggested plug: L6-30P.
Product Dimensions (H x W x D)	23" X 14" X 23" Height includes 3" stainless steel legs.	23" X 25" X 23" Height includes 3" stainless steel legs.	23" X 34" X 23" Height includes 3" stainless steel legs.
Ship Dimensions (H x W x D)	32" X 30" X 20"	33" X 44" X 30"	33" X 53" X 30"
Ship Weight	93 lbs.	166 lbs.	218 lbs.
List Price	\$ 8,503	\$ 11,931	\$ 13,703

OPTIONS

Filter Basket for Single Pods (410-00700) - Basket holds single, 45mm ESE pods. See page 136. **Filter Basket for Double Pods** (410-00701) - Basket holds pods for double espresso shots. See page 136.







Espresso Machine Accessories

Super-Automatic Espresso Machine Accessories

Model	Base Cabinet (250-00015)	Cup Warmer (250-00016)	Mini Fridge (250-00017)
Description	For use with Korinto Prime. Sides of cabinet are black, powder-coated metal, countertop is black Formica.	Cup Warmer with 2 Shelves Will hold 40 standard espresso cups or 24 standard cappuccino cups.	One-gallon Pump Refrigerator Designed to be placed next to an espresso machine, completely insulating and refrigerating a one- gallon container of milk. Built-in hose hole.
Electrical	N/A	120V / 1.4 kW / 12.3A / 1 Ph NEMA 5-15P line cord included.	120V / 0.1kW / 1A / 1Ph NEMA 5-15P line cord included.
Dimensions (H x W x D)	Height: 32.7" Base Width: 16" Countertop Width: 26" Depth: 20.5"	Product Dimensions: 19.5" x 13" x 15.25" Ship Dimensions: 23" x 16" x 23"	13.5" x 8.88" x 18"
Ship Weight	60 lbs.	32 lbs.	35 lbs.
List Price	\$ 1,382	\$ 1,914	\$ 1,776

Automatic Espresso Machine Accessories

Model	Filter Basket for Single Pods (410-00700)	Filter Basket for Double Pods (410-00701)
Description	Basket holds single, 45mm ESE pods.	Basket holds pods for double espresso shots.
List Price	\$ 38	\$ 38



Espresso Machine Accessories

Automatic Espresso Machine Accessories

Model	60201	60205	60220
Features	Accessory Kit #1 Includes the following: dump box, steam pitcher, measuring spoon, tamper, and cleaner.	Accessory Kit #2 Includes the following: water filter/softening system, dump box, steam pitcher, measuring spoon, tamper, and cleaner.	Dump Box Provides the ideal place to discard used coffee grounds. Material : 18/8 stainless steel with thick rubber cross bar.
Dimensions	Ship Dimensions:	Ship Dimensions:	Product Dimensions:
(H x W x D)	9.25" x 8.5" x 9.5"	22" x 14.5" x 10.5"	2.5" x 6.5" x 10.5"
Ship Weight	3 lbs.	15 lbs.	1.45 lbs.
List Price	\$ 178	\$ 425	\$ 75



Model	60207	60112	60113	60247
Features	Espresso Machine Cleaner One packet of cleaner. Use to back-wash each group head once a week.	Hand Tamper Perfect for flattening and leveling the bed of ground coffee in your portafilter. Material: Black highimpact plastic	Measuring Spoon Stainless steel measuring spoon holds 7 grams of coffee.	Steam Pitcher 34 oz. (1 L) This top-quality pitcher is a must for steaming and frothing milk. Material: 18/8 stainless steel
Dimensions (H x W x D)	100 single use packets, each 3.5" x 3.25"	3" H, 2" D and 2.5" ends	7.6" H x 0.75" D	Product Dimensions: 5" H x 3.55" D Ship Dimensions: 5.25" x 5.5" x 4"
Ship Weight	1.96 lbs.	0.1 lbs.	0.06 lbs.	0.9 lbs.
List Price	\$ 40	\$ 16	\$ 12	\$ 45







Installation

Model

Installation Package

(80598)

Description

Required for Korinto Prime and Classic Series espresso machines to qualify for factory warranty. The install, start, and adjust program includes limited installation, equipment inspection, equipment start-up, and operator training at a single location 35 miles or less from a Grindmaster-Cecilware Certified Service Provider. This is not barista training.

When installation is purchased with a machine, the unit will be shipped to the installer. The customer must provide the following for installation:

- 1. Appropriate electric service within 4 feet of the machine's location for electric hook-up including appropriate heavy duty grounded receptacle with its own breaker.
- 2. Access to cold water with a minimum of 30 psi pressure with adequate shut-off valve within 6 feet of the machine's location on units requiring water line hook-up.
- 3. Adequate drain availability for flexible drain hose on units requiring water line hook-up.
- 4. Adequate and appropriate space to position unit.

List Price

\$ 932*

* Additional charges (i.e. removal of old equipment, work required to reach compliance with installation requirements above, travel time outside stated radius, or other expenses outside a normal installation situation) are the responsibility of the customer. Contact the factory for special Start and Adjust pricing for multiple units in one location.



Water Purity

Model	250-00011	250-00012	60206
Features	Purity C500 Water Filter Starter Kit Complete kit to test water, and adjustable bypass to produce exactly the water you need - minimizing scale, and retaining minerals that benefit taste. NSF Certification.	Replacement Water Filter Cartridge For Purity C500 water filter. NSF Certification.	Space-saving Water Filter System Includes both water softener and dual-purpose carbon filter in a single-mounting system.
Product Dimensions (H x W x D)	22" x 6" x 6"	19" x 4.5" x 4.5"	14" x 10.5" x 5.25"
Ship Dimensions (H x W x D)	27.5" x 7" x 7.25"	6.5" x 6.5" x 23.25"	16.75" x 16.75" x 16.75"
Ship Weight	13 lbs.	10 lbs.	8 lbs.
List Price	\$ 547	\$ 413	\$ 250



Model	60253	60254	63174
Description	Replacement Water Softener Cartridge For use with the 60206 filter system. Reduces mineral build-up that can damage your machine with FDA-grade softener resin. Material: High impact heavy gauge plastic	Replacement Carbon Filter Cartridge For use with the 60206 filter system. Filters out impurities such as fine sediment, dirt, and rust, removes THMs, VOCs, and pesticides, and reduces chlorine and associated unwanted taste and odor. Material: High impact heavy gauge plastic	External Bottled Water Pump Kit Point-of-Use water pump delivers purified water from a 5-gallon water bottle. For remote locations where water supply is inaccessible.
Electrical	N/A	N/A	115V / 50/60 Hz / 1.2A
Product Dimensions	9.75" H x 2.88" D	9.75" W x 2.88"D	N/A
Ship Dimensions (H x W x D)	11" x 3.25" x 3.25"	11" x 3.25" x 3.25"	24" x 10.5" x 3.25"
Ship Weight	1.5 lbs.	0.42 lbs.	6 lbs
List Price	\$ 57	\$ 22	\$ 418







ESPRESSO GRINDER-DOSERS

Venezia Espresso Grinder-Dosers

Precise Control

Heavy-duty, high-torque, direct drive grinder-dosers with infinite grind adjustments and exacting precision. These grinder-dosers allow your shop to make it through a rush without having to stop and grind coffee for each drink.

- VGT offers a timer version: set the timer to start the grind, machine turns off automatically after time is up. Timer can also be stopped manually. 1 minute maximum grind.
- VGA and VGHDA offer automatic versions: doser chute is always kept full, ready for dispensing. Auto starts every 12 doses, the grinder stops when the chute is full.
- Direct drive, 1600 rpm motor.
- Overheating safety protection.
- Dose adjustment: 5.5g 9g.
- Shot counter on doser indicates the number of cups of espresso that have been served.





ESPRESSO GRINDER-DOSERS

Venezia Espresso Grinder-Dosers

Model	VGT (077800L)	VGA (077810L)	VGHDA (077820L)
Description	Timer model with 1-minute timer 0.5 hp direct drive motor. 64 mm flat precision stainless steel burrs.	Automatic model 0.5 hp direct drive motor. 64 mm flat precision stainless steel burrs.	Heavy-duty, Automatic Model 1.0 hp direct drive motor. 83 mm flat precision stainless steel burrs. Built in cooling fan.
Grinding	2.5 g / sec	2.5 g / sec	4.2 g / sec
Capacity	Up to 200 drinks daily Bean Hopper: 2.7 lbs. (1.2 kg) Ground Espresso: 0.6 lbs. (250 g)	Up to 200 drinks daily Bean Hopper: 2.7 lbs. (1.2 kg) Ground Espresso: 0.6 lbs. (250 g)	200-300 drinks daily Bean Hopper: 4 lbs. (1.8 kg) Ground Espresso: 0.8 lbs. (360 g)
Electrical	120V / 0.35 kW / 2.9A / 1 Ph NEMA 5-15P line cord included.	120V / 0.35 kW / 2.9A / 1 Ph NEMA 5-15P line cord included.	120V / 0.65 kW / 5.4A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	24" x 9.5" x 16.5"	24" x 9.5" x 16.5"	25" x 9.5" x 18"
Ship Dimensions (H x W x D)	17" x 10.5" x 23.5"	17" x 10.5" x 23.5"	25.5" x 8.75" x 11.5"
Product Weight	31 lbs.	31 lbs.	44 lbs.
Ship Weight	35 lbs.	35 lbs.	44 lbs.
List Price	\$ 1,867	\$ 2,317	\$ 3,245







ESPRESSO GRINDER-DOSERS

Venezia II Espresso Grinder-Dosers

Exact Grind

In fast-paced environments, this timer model grinder-doser keeps up with demand so you can concentrate on your customers. Direct drive, 0.5 hp 1550 rpm motor, infinite grind adjustments, and exacting precision let this grinder-doser handle workloads of up to 200 cups a day without taking a coffee break.

- Set the timer to start the grind, machine turns off automatically after time is up. Timer can also be stopped manually. 5 minute maximum grind.
- 64 mm flat specially hardened stainless steel burrs.
- Heavy duty cast aluminum body.
- Overheating safety protection.
- Dose adjustment: 5.5g 9g.
- Doser quickly and easily fills your espresso machine's portafilter.



Model	HC-600 (077950L)
Description	Timer model with 5-minute timer
Grinding	2.5 g
Capacity	Up to 200 daily drinks Bean Hopper: 3 lbs. (1.4 kg) Ground Espresso: 0.6 lbs. (250 g)
Electrical	120V / 0.35 kW / 60 Hz / 3A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	22" x 7.75" x 11"
Ship Dimensions (H x W x D)	26" x 11" x 16"
Product Weight	30 lbs.
Ship Weight	31 lbs.
List Price	\$ 1,251









HEATED DISPENSERS

Lola Series Hot Dispensers

Thick, Rich, and Hot

Perfect for heating and dispensing thick chocolate, hot cider, and other hot beverages. Use as a heated dispenser for mixtures with no particulates that need to be served warm and require agitation to prevent separation.

- Adjustable thermostat up to 194° F.
- Vertical tap for free flow. Easy to clean and disassemble.
- Transparent bowl encourages impulse use.
- Attractive design allows for use in any location: as a counter-top dispenser, in the buffet line, or in the kitchen.
- Easily removable bowl even when full for refrigerated storage.



Model	Lola 6 (2505-001)
Description	(1) 1.32 gallon capacity, black finish
Electrical	115V / 60 Hz / 0.32 kW / 2.8A / 1Ph
Product Dimensions (H x W x D)	18.3" x 10.6" x 12.5"
Ship Dimensions (H x W x D)	21" x 13" x 15"
Product Weight	14 lbs.
Ship Weight	19 lbs.
List Price	\$ 1,398

Note: Clearance of 8" required on all sides.



NSF-18





HEATED DISPENSERS Syrup Warmers

Wonderful Hot Syrup

Everyone loves a hot breakfast of fresh pancakes, waffles, or French toast. But the best part is always the sweet, hot, flowing syrup.

These heated syrup dispensers hold 1 or 2 gallons of heated syrup at a constant temperature of 125 degrees Fahrenheit. At this temperature, syrup will stay thick and warm, but won't crystallize. Stable and durable stainless steel body with secure faucets that will prevent sticky drips on your countertops.



Model: SD1

Model	SD1 (437100L)	SD2 (437200L)
Description	1 gallon capacity, Tomlinson all-plastic self-closing faucet.	2 gallon capacity, Tomlinson-S no-drip faucet.
Electrical	120V / 0.053 kW / 1Ph NEMA 5-15P line cord included.	120V / 0.116 kW / 1Ph NEMA 5-15P line cord included.
Product Dimensions (Height x Diam.)	12.5" x 7.25"	17" x 11.75"
Ship Dimensions (H x W x D)	15" x 8" x 8"	19" x 13" x 13"
Ship Weight	7 lbs.	11 lbs.
List Price	\$ 403	\$ 560







HEATED DISPENSERS

Portable Bulk Liquid Dispensers

Dispense Anywhere!

- Superior method of containing and dispensing liquids such as honey, syrup, and sauces.
- Large 5 gallon capacity.
- Exceptional durability and reliability.
- Type 304L stainless steel construction.



	Non-Electrified	Electrified
Model	BD505SS (ABD505SS)	BD505SS-177 (2504-000)
Description	5 gallon bulk dispenser	5 gallon bulk dispenser with heat lamp. Includes hard-surface bulb, thermostat, cord with plug, and on - off switch. C-UL US Certification
Electrical	N/A	120V / 0.075 kW NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	25" x 12.5" x 17"	25" x 12.5" x 17"
Ship Dimensions (H x W x D)	25" x 13" x 17"	25" x 13" x 17"
Ship Weight	18 lbs.	19 lbs.
List Price	\$ 855	\$ 1,271





ORANGE JUICE MACHINES

ORANGE JUICE MACHINES

Automatic Orange Juice Machines

Quick, Efficient, and Juicy

The exclusive design of the juicer separates the peel from the pulp, so that it is not pressed during the squeezing process. The peel never touches the juice, ensuring sanitation.

- Micro-serrated slicing blade heavy-duty stainless steel blade strong enough to quickly slice through the thickest peel.
- Available carousel-style automatic feeder fruit is automatically fed into the machine quickly and efficiently as the feeder rotates.
- Fruit Diameter: 2.36" 3.2"



Model: JX15MC

Model: JX45AF

	Countertop Model	Floor Model
Model	JX15MC (095500L)	JX45AF (095555L)
Description	Orange color, manual feed	Orange color, auto feed, juice reservoir, and self-serve faucet
Feed Rate	15 oranges per minute	45 oranges per minute
Feeder Capacity	6 oranges	39 lbs.
Flow Rate Per Minute	25 oz 45 oz.	57 oz 114 oz.
Electrical	120V / 1.08 kW / 9A / 1 Ph NEMA 5-15P line cord included.	120V / 1.08 kW / 9A / 1 Ph NEMA 5-15P line cord included.
$ \begin{array}{l} \textbf{Product Dimensions} \\ (\textbf{H} \times \textbf{W} \times \textbf{D}) \end{array} $	33" x 19.5" x 19.75"	71.5" x 23" x 29.5"
Ship Dimensions (H x W x D)	44.5" x 30.5" x 24"	73" x 24" x 30"
Ship Weight	108 lbs.	190 lbs.
List Price	\$ 8,509	\$ 16,433

Preventive Maintenance Kit

Countertop

1 Year Schedule Item: 250-00168 List Price: \$ 170

Floor Model

1 Year Schedule Item: 250-00169 List Price: \$ 170

See Page 228











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 we believe gives you much, much more.

- Pre-mix dispenser with stainless steel base and clear plastic easy-clean bowls.
- Spray or Agitation model available.
- Unique to Simplicity more efficient front-to-back air circulation. Efficient cooling uses less energy and saves money.
- New easy-off bowl release system for faster and easier assembly and disassembly.
- Design enables machine to dispense product until the very last drop.
- Fewer removable parts to simplify cleaning and reduce maintenance, including removable tray.
- 9" cup clearance for a variety of drinks.
- Temperature range from 35 41°F.





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 and Spray Models

Choose the minimal foaming system in the agitator model or the attractive dynamic cascade of product in the spray model.



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. Can't exchange between spray and agitation types of machine.







Simplicity® Bubblers®





Reduced Maintenance

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





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.



Simplicity® Bubblers®

Mini Twin Models

Preventive Maintenance Kit

Agitator Model

6 Month Schedule Item: 250-00120 List Price: \$ 62

Spray Model

6 Month Schedule Item: 250-00121 List Price: \$ 60

See Page 230



	Agitator Models	Spray Models
Model	CS-2E-16	CS-2E-16-S
	Base: (231-00001)	Base: (231-00197)
	Bowl : (231-00539)	Bowl: (231-00540)
Description	(2) 2.4 gallon bowls	(2) 2.4 gallon bowls
Electrical	120V / 60Hz / 3.6A	120V / 60Hz / 3.6A
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/10 hp	Compressor: 1/10 hp
Product Dimensions	27.5" x 10.5" x 17.75"	27.5" x 10.5" x 17.75"
(H x W x D)	Height includes 4" legs.	Height includes 4" legs.
Ship Dimensions	Base: 20.8" x 15" x 18.9"	Base: 20.8" x 15" x 18.9"
(H x W x D)	Bowl: 17.3" x 11.8" x 18.9"	Bowl: 17.3" x 11.8" x 18.9"
Ship Weight	Total: 66 lbs.	Total: 66 lbs.
(in two boxes)	Base: 53 lbs.	Base: 53 lbs.
	Bowl: 13 lbs.	Bowl: 13 lbs.
List Price	\$ 2,223	\$ 2,223





Simplicity® Bubblers®

Mini Quad Models

Preventive Maintenance Kit

Agitator Model

6 Month Schedule Item: 250-00122 List Price: \$ 106

Spray Model

6 Month Schedule Item: 250-00123 List Price: \$ 99

See Page 230



	Agitator Models	Spray Models
Model	CS-4E-16	CS-4E-16-S
	Base: (231-00234)	Base: (231-00236)
	Bowl: (231-00543)	Bowl: (231-00544)
Description	(4) 2.4 gallon bowls	(4) 2.4 gallon bowls
Electrical	120V / 60Hz / 8.5A	120V / 60Hz / 8.5A
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/10 hp	Compressor: 1/10 hp
Product Dimensions	27.5" x 20.5" x 17.75"	27.5" x 20.5" x 17.75"
(H x W x D)	Height includes 4" legs.	Height includes 4" legs.
Ship Dimensions	Base: 20.8" x 19" x 24.8"	Base: 20.8" x 19" x 24.8"
(H x W x D)	Bowl: 25.6" x 22.4" x 12.2"	Bowl: 25.6" x 22.4" x 12.2"
Ship Weight	Total: 99 lbs.	Total: 101 lbs.
(in two boxes)	Base: 77 lbs.	Base: 77 lbs.
	Bowl: 22 lbs.	Bowl: 24 lbs.
List Price	\$ 3,101	\$ 3,101







Simplicity® Bubblers®

Single Standard Bowl Models

Preventive Maintenance Kit

Agitator Model

6 Month Schedule Item: 250-00124 List Price: \$ 62

Spray Model

6 Month Schedule Item: 250-00125 List Price: \$ 58

See Page 230



	Agitator Models	Spray Models
Model	CS-1D-16	CS-1D-16-S
	Base: (231-00001)	Base: (231-00197)
	Bowl : (231-00541)	Bowl: (231-00542)
Description	(1) 4.75 gallon bowl	(1) 4.75 gallon bowl
Electrical	120V / 60Hz / 3.6A	120V / 60Hz / 3.6A
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/10 hp	Compressor: 1/10 hp
Product Dimensions	27.5" x 10.5" x 17.75"	27.5" x 10.5" x 17.75"
(H x W x D)	Height includes 4" legs.	Height includes 4" legs.
Ship Dimensions	Base: 20.8" x 15" x 18.9"	Base: 20.8" x 15" x 18.9"
(H x W x D)	Bowl: 17" x 12.2" x 19.3"	Bowl: 17" x 12.2" x 19.3"
Ship Weight	Total: 66 lbs.	Total: 66 lbs.
(in two boxes)	Base: 53 lbs.	Base: 53 lbs.
	Bowl: 13 lbs.	Bowl: 13 lbs.
List Price	\$ 1,753	\$ 1,753





Simplicity® Bubblers®

Twin Standard Bowl Models

Preventive **Maintenance Kit**

Agitator Model

6 Month Schedule Item: 250-00126 List Price: \$ 104

Spray Model

6 Month Schedule Item: 250-00127 List Price: \$ 99

See Page 230



	Agitator Models	Spray Models
Model	CS-2D-16	CS-2D-16-S
	Base: (231-00234)	Base: (231-00236)
	Bowl : (231-00545)	Bowl : (231-00546)
Description	(2) 4.75 gallon bowls	(2) 4.75 gallon bowls
Electrical	120V / 60Hz / 8.5A	120V / 60Hz / 8.5A
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/10 hp	Compressor: 1/10 hp
Product Dimensions	27.5" x 20.5" x 17.75"	27.5" x 20.5" x 17.75"
(H x W x D)	Height includes 4" legs.	Height includes 4" legs.
Ship Dimensions	Base: 20.8" x 19" x 24.8"	Base: 20.8" x 19" x 24.8"
(H x W x D)	Bowl: 25.6" x 22.4" x 12.2"	Bowl: 25.6" x 22.4" x 12.2"
Ship Weight	Total: 95 lbs.	Total: 95 lbs.
(in two boxes)	Base: 77 lbs.	Base: 77 lbs.
	Bowl: 18 lbs.	Bowl: 18 lbs.
List Price	\$ 2,416	\$ 2,416







Simplicity® Bubblers®

Triple Tall Bowl Models

Preventive Maintenance Kit

Agitator Model

6 Month Schedule Item: 250-00130 List Price: \$ 79

Spray Model

6 Month Schedule Item: 250-00131 List Price: \$ 75

See Page 230



	Agitator Models	Spray Models
Model	CS-3L-16	CS-3L-16-S
	Base: (231-00426)	Base: (231-00427)
	Bowl: (231-00549)	Bowl: (231-00550)
Description	(3) 4.75 gallon bowls	(3) 4.75 gallon bowls
Electrical	120V / 60Hz / 8.5A	120V / 60Hz / 8.5A
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/10 hp	Compressor: 1/10 hp
Product Dimensions	31.3" x 20.4" x 17.75"	31.3" x 20.4" x 17.75"
(H x W x D)	Height includes 4" legs.	Height includes 4" legs.
Ship Dimensions	Base: 20.8" x 19" x 24.8"	Base: 20.8" x 19" x 24.8"
(H x W x D)	Bowl: 22" x 22" x 13.8"	Bowl: 22" x 22" x 13.8"
Ship Weight	Total: 101 lbs.	Total: 101 lbs.
(in two boxes)	Base: 77 lbs.	Base: 77 lbs.
	Bowl: 24 lbs.	Bowl: 24 lbs.
List Price	\$ 3,107	\$ 3,107







Simplicity® Bubblers®

Triple Combo Bowl Models

Preventive Maintenance Kit

Agitator Model

6 Month Schedule Item: 250-00128 List Price: \$ 104

Spray Model

6 Month Schedule Item: 250-00129 List Price: \$ 99

See Page 230



	Agitator Models	Spray Models
Model	CS-3D-16 Base: (231-00234) Bowl: (231-00547)	CS-3D-16-S Base: (231-00236) Bowl: (231-00548)
Description	(1) 4.75 gallon bowl and (2) 2.4 gallon bowls	(1) 4.75 gallon bowl and (2) 2.4 gallon bowls
Electrical	120V / 60Hz / 8.5A NEMA 5-15P line cord included.	120V / 60Hz / 8.5A NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A Compressor: 1/10 hp	Refrigerant: R134A Compressor: 1/10 hp
Product Dimensions (H x W x D)	27.5" x 20.5" x 17.75" Height includes 4" legs.	27.5" x 20.5" x 17.75" Height includes 4" legs.
Ship Dimensions (H x W x D)	Base: 20.8" x 19" x 24.8" Bowl: 25.6" x 22.4" x 12.2"	Base: 20.8" x 19" x 24.8" Bowl: 25.6" x 22.4" x 12.2"
Ship Weight (in two boxes)	Total: 99 lbs. Base: 77 lbs. Bowl: 22 lbs.	Total: 99 lbs. Base: 77 lbs. Bowl: 22 lbs.
List Price	\$ 2,731	\$ 2,731

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Simplicity® Bubblers®

Options and Accessories

Model	231-00009T	210-00125T	210-00128T	
Description	BPA-Free Bowl 2.4 gallon, dishwasher safe.	BPA-Free Lid for use with 2.4 gallon bowl, dishwasher safe.	BPA-Free Pump Cover dishwasher safe, 6.5" long.	
List Price	\$ 213	\$ 31	\$ 11	

Model	231-00227	231-00293
Description	Merchandiser Kit for Mini Twin and Single Bowl Models Attract customers with extra graphics.	Merchandiser Kit for Mini Quad and Double Bowl Models Attract customers with extra graphics.
List Price	\$ 137	\$ 296



Model	210-00118	2001-000
Description	Condenser Filter Protect your condenser with a simple, easy to clean filter. 8.25" x 3.25	Liquid Autofill Control Box Not for use with RO water systems. See page 174.
List Price	\$ 3	\$ 2,121

Note: Contact factory for pre-drilled holes for autofill on new premix machine. See page 175.



Crathco® Classic Bubblers®

Durable and Efficient

Keep a steady supply of cold drinks on hand with Crathco Classic Bubbler cold beverage dispensers. Stainless steel and superstrong, virtually unbreakable polycarbonate 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 eyecatching appearance - perfect for boosting impulse sales.

- 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.
- Bowls have easy-to-read measuring marks and models with more than one bowl separate to allow cleaning and flavor changes without total system shut-down.
- Temperature range from 35 41°F.



Standard Series Crathco® Classic Bubblers®

Single 5 Gallon Bowl Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00136 List Price: \$ 29

See Page 230



	Stainless Steel Side Panels and Drip Tray	Plastic Side Panels and Drip Tray
Model	D15-3	D15-4
	Base: (5619)	Base: (5620)
	Bowl: (5111)	Bowl : (5121)
Description	1 bowl, Certified NSF / ANSI 20- safe for milk,	1 bowl, Certified NSF / ANSI 20- safe for milk,
	8.25" cup clearance.	8.25" cup clearance.
Electrical	115V / 0.34 kW / 2.8A / 1 Ph	115V / 0.34 kW / 2.8A / 1 Ph
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/6 hp	Compressor: 1/6 hp
Product Dimensions (H x W x D)	27.25" x 10.25" x 16"	27.25" x 10.25" x 16"
Ship Dimensions	Base: 15.5" x 13.5" x 13.5"	Base: 15.5" x 13.5" x 13.5"
(H x W x D)	Bowl: 8.5" x 14" x 15.5"	Bowl: 8.5" x 14" x 15.5"
Ship Weight	Total: 46 lbs.	Total: 46 lbs.
(in two boxes)	Base: 37 lbs.	Base: 37 lbs.
	Bowl: 9 lbs.	Bowl: 9 lbs.
List Price	\$ 1,525	\$ 1,451

Note: Accessories available separately. See pages 172 - 175.





NSF-20



Standard Series Crathco® Classic Bubblers®

Double 5 Gallon Bowl Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00138 List Price: \$43

See Page 230



	Stainless Steel Side Panels and Drip Tray	Plastic Side Panels and Drip Tray
Model	D25-3	D25-4
	Base: (5507)	Base: (5508)
	Bowl : (5112)	Bowl : (5122)
Description	2 bowls, 8.25" cup clearance.	2 bowls, 8.25" cup clearance.
Electrical	115V / 0.66 kW / 5.5A / 1 Ph	115V / 0.66 kW 5.5A / 1 Ph
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/5 hp	Compressor: 1/5 hp
Product Dimensions (H x W x D)	27.25" x 17.5" x 16"	27.25" x 17.5" x 16"
Ship Dimensions	Base: 16.25" x 20.75" x 13.5"	Base: 16.25" x 20.75" x 13.5"
(H x W x D)	Bowl: 22.5" x 15.5" x 8.5"	Bowl: 22.5" x 15.5" x 8.5"
Ship Weight	Total: 73 lbs.	Total: 73 lbs.
(in two boxes)	Base: 56 lbs.	Base: 56 lbs.
	Bowl: 17 lbs.	Bowl: 17 lbs.
List Price	\$ 2,101	\$ 1,954







Standard Series Crathco® Classic Bubblers®

Triple 5 Gallon Bowl Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00140 List Price: \$56

See Page 230



	Stainless Steel Side Panels and Drip Tray	Plastic Side Panels and Drip Tray
Model	D35-3	D35-4
	Base: (5511)	Base: (5512)
	Bowl: (5113)	Bowl : (5123)
Description	3 bowls, 8.25" cup clearance.	3 bowls, 8.25" cup clearance.
Electrical	115V / 1.02 kW / 8.5A / 1 Ph	115V / 1.02 kW / 8.5A / 1 Ph
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/3 hp	Compressor: 1/3 hp
Product Dimensions (H x W x D)	27.25" x 25.75" x 16"	27.25" x 25.75" x 16"
Ship Dimensions	Base: 16" x 29.5" x 13.5"	Base: 16" x 29.5" x 13.5"
(H x W x D)	Bowl: 28.5" x 15.5" x 8.5"	Bowl: 28.5" x 15.5" x 8.5"
Ship Weight	Total: 98 lbs.	Total: 98 lbs.
(in two boxes)	Base: 74 lbs.	Base: 74 lbs.
	Bowl: 24 lbs.	Bowl: 24 lbs
List Price	\$ 2,724	\$ 2,543







Mini-Bowl Series Crathco® Classic Bubblers®

Double 2.4 Gallon Bowl Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00142 List Price: \$ 41

See Page 231



Stainless Steel Side Panels and Drip Tray Plastic Side Panels and Drip Tray Model E29-3 E29-4 Base: (5584) Base: (5583) **Bowl**: (5114) Bowl: (5124) **Description** 2 bowls, 8" cup clearance. 2 bowls, 8" cup clearance. **Electrical** 115V / 0.4 kW / 4A / 1 Ph 115V / 0.4 kW / 4A / 1 Ph NEMA 5-15P line cord included. NEMA 5-15P line cord included. Refrigeration Refrigerant: R134A Refrigerant: R134A Compressor: 1/6 hp Compressor: 1/6 hp **Product Dimensions** 25.5" x 11.25" x 16" 25.5" x 11.25" x 16" $(H \times W \times D)$ **Ship Dimensions** Base: 15" x 15" x 16" Base: 15" x 15" x 16" $(H \times W \times D)$ Bowl: 16" x 19" x 9" Bowl: 16" x 19" x 9" **Ship Weight** Total: 56 lbs. Total: 56 lbs. (in two boxes) Base: 45 lbs. Base: 45 lbs. Bowl: 11 lbs. Bowl: 11 lbs. **List Price** \$1,934 \$1,801









MIni-Bowl Series Crathco® Classic Bubblers®

Quad 2.4 Gallon Bowl Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00144 List Price: \$66

See Page 231



	Stainless Steel Side Panels and Drip Tray	Plastic Side Panels and Drip Tray
Model	E49-3	E49-4
	Base: (5538)	Base: (5542)
	Bowl: (5115)	Bowl : (5125)
Description	4 bowls, 8" cup clearance.	4 bowls, 8" cup clearance.
Electrical	115V / 0.72 kW / 6A / 1 Ph	115V / 0.72 kW / 6A / 1 Ph
	NEMA 5-15P line cord included.	NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/6 hp	Compressor: 1/6 hp
Product Dimensions (H x W x D)	27.25" x 17.5" x 16"	27.25" x 17.5" x 16"
Ship Dimensions	Base: 14" x 24" x 16"	Base: 14" x 24" x 16"
(H x W x D)	Bowl: 20" x 26" x 10"	Bowl : 20" x 26" x 10"
Ship Weight	Total: 91 lbs.	Total: 91 lbs.
(in two boxes)	Base: 67 lbs.	Base: 67 lbs.
	Bowl: 24 lbs.	Bowl: 24 lbs.
List Price	\$ 3,028	\$ 2,864







Crathco® Classic Bubblers®

Options and Accessories

Model	1161M	3587	3709
Description	Large Milkfat Impeller (blue) For thicker dairy products and products with heavy pulp.	Standard MCX Mag Drive™ Impeller (black) For juices and water.	MCX Mag Drive™ Low Foam Impeller (black with blue center) For products that create foam, such as teas and lemonades.
Product Dimensions	2.1" Diameter	2" Diameter	2" Diameter
List Price	\$ 48	\$ 37	\$ 37

Model	3657	2039	2502
Description	Condensation Cover For use with D15, D25, D35. Direct and conceal condensation in high humidity or outdoor locations.	Valve Cap Improves sealing of valve when using pulpy product.	Valve Locking Box For use with cup activated handle - cannot be used with non-contact handle. Secures the valve from dispensing during off-hours.
Product Dimensions (H x W x D)	10" x 7.5" x 3.25"	1.75" Diameter	6" x 3.5" x 3.25"
List Price	\$ 35	\$ 88	\$ 80



Crathco® Classic Bubblers®

Options and Accessories

Model	2484	2266	2543
Description	Non Contact Handle (Standard)	Cup Activated Handle	3" Legs Set of 4
Product Dimensions (H x W x D)	4.25" x 3.25" x 1"	5.25" x 3.25" x 3"	0.5" Diameter
List Price	\$ 37	\$ 37	\$ 83

Model	2509	2510	2511	5353
Description	Security Kit For use with D15	Security Kit For use with D25	Security Kit For use with D35	Security Kit For use with E49
List Price	\$ 193	\$ 262	\$ 383	\$ 327

Model	5925
Description	Shipboard Kit For use with D15, D25, D35. Only available for use with agitator. Makes unit safer for installation aboard marine vessel.
List Price	\$ 150



COLD BEVERAGE DISPENSERS: BUBBLER® AUTOFILL SYSTEM

Liquid Autofill System for Bubblers®

Drinks Always Ready

Increase productivity beyond bowl capacity in your cold beverage machine! Automatically refills bowls as the product drops below preset level. Placed between the dispensing bowl, liquid concentrate, and a potable water line, the autofill system mixes the liquid concentrate and water together and refills the bowl. Safeguard controls prevent the overfilling of the bowls.

- Use with the Simplicity series, and the Classic series models D15, D25, D35, E29, and E49.
- Unit includes: Sanitizing system, digital control system, power cord, and
 72" each of concentrate tubing, dispense tubing, and sensor probe cable.
- Compatible with liquid box products used to create cold or frozen drinks.
- Automatic shutdown at power failure.
- Input and output water tubing attached with quick connects.
- Output: 1.5 2.5 oz per second at 32 psi outlet pressure maximum.
- Output in sanitizing mode: approximately 3 gallons per minute.
- Pre-drilled bowls required.







Single Pump Models

Model	2001-000	2001-001
Description	Mixing Ratio of 5:1	Mixing Ratio of 4:1
Plumbing	50 psi maximum inlet pressure. Not for use with reverse osmosis (RO) water systems. Requires a ¾" female GHT connection with 11½ TPI.	50 psi maximum inlet pressure. Not for use with reverse osmosis (RO) water systems. Requires a 3/4" female GHT connection with 111/2 TPI.
Electrical	120V / 60Hz / 2A / 1 Ph NEMA 5-15P line cord included.	120V / 60Hz / 2A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	6.5" x 11.75" x 9.625"	6.5" x 11.75" x 9.625"
Ship Dimensions (H x W x D)	9.75" x 14.25" x 13.25"	9.75" x 14.25" x 13.25"
Ship Weight	19 lbs.	19 lbs.
List Price	\$ 2,121	\$ 2,121



COLD BEVERAGE DISPENSERS: BUBBLER® AUTOFILL SYSTEM

Liquid Autofill System for Bubblers®

Double Pump Models

Model	2001-002	2001-003
Description	Double Pump, Mixing Ratio of 5:1	Double Pump, Mixing Ratio of 4:1
Plumbing	50 psi maximum inlet pressure. Not for use with reverse osmosis (RO) water systems. Requires a ¾" female GHT connection with 11½TPI.	50 psi maximum inlet pressure. Not for use with reverse osmosis (RO) water systems. Requires a ¾" female GHT connection with 11½ TPI.
Electrical	120V / 60Hz / 2A / 1 Ph NEMA 5-15P line cord included.	120V / 60Hz / 2A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	6.5" x 16.5" x 12"	6.5" x 16.5" x 12"
Ship Dimensions (H x W x D)	9.5" x 18.75" x 15.5"	9.5" x 18.75" x 15.5"
Ship Weight	38 lbs.	38 lbs.
List Price	\$ 3,182	\$ 3,182





Options for Both Pump Models

Model	90380
Description	Pre-drilled holes for autofill on new premix machine (drilling charge per bowl)
List Price	Contact Factory



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.



Crathco® G-Cool® Series

5 Gallon Bowl Models

Preventive Maintenance Kit

Single Model

6 Month Schedule Item: 250-00132 List Price: \$ 39

Double Model

6 Month Schedule Item: 250-00133 List Price: \$ 62

See Page 231





Single Models Double Models

Model	C-15-16 (231-00162)	C-2D-16 (231-00166)
Description	(1) 5 gallon bowl	(2) 5 gallon bowls
Electrical	120V / 0.45 kW / 5.2A / 1 Ph NEMA 5-15P line cord included.	120V / 0.98 kW / 11A / 1 Ph NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A Compressor: 1/6 hp	Refrigerant: R134A Compressor: 1/3 hp
Product Dimensions (H x W x D)	26.5" x 12.5" x 19.5"	26.5" x 22" x 19.5"
Ship Dimensions (H x W x D)	30" x 16" x 22"	30" x 23" x 25"
Ship Weight	72 lbs.	119 lbs.
List Price	\$ 1,580	\$ 2,328

Specify Graphic: Iced Coffee (99454), Iced Tea (99455), or Fruit (99456).

Note: Accessories available separately. See page 180.





NSF-20



Crathco® G-Cool® Series

Focus Flavor Models

Preventive Maintenance Kit

6 Month Schedule Item: 250-00134 List Price: \$ 87

See Page 231



Model	C-3D-16 (231-00168)
Description	(1) 5 gallon bowl and (2) 2.4 gallon bowls
Electrical	120V / 0.98 kW / 11A / 1 Ph NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A Compressor: 1/3 hp
Product Dimensions (H x W x D)	26.5" x 22" x 19.5"
Ship Dimensions (H x W x D)	30" x 23" x 25"
Ship Weight	119 lbs.
List Price	\$ 2,830



Note: Accessories available separately. See page 180.





NSF-20



COLD BEVERAGE DISPENSERS: PREMIX

Crathco® G-Cool® Series

Mini Models

Preventive Maintenance Kit

Mini Duo

6 Month Schedule Item: 250-00133 List Price: \$ 62

Mini Quattro

6 Month Schedule Item: 250-00135 List Price: \$ 110

See Page 231





Duo Models Quattro Models

Model	C-25-16 (231-00164)	C-4D-16 (231-00170)
Description	(2) 2.4 gallon bowls	(4) 2.4 gallon bowls
Electrical	120V / 0.45 kW / 5.2A / 1 Ph NEMA 5-15P line cord included.	120V / 0.98 kW / 11A / 1 Ph NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A Compressor: 1/6 hp	Refrigerant: R134A Compressor: 1/3 hp
Product Dimensions (H x W x D)	26.5" x 12.5" x 19.5"	26.5" x 22" x 19.5"
Ship Dimensions (H x W x D)	30" x 16" x 22"	30" x 21" x 25"
Ship Weight	72 lbs.	150 lbs.
List Price	\$ 2.011	\$ 3,144

Specify Graphic: Iced Coffee (99454), Iced Tea (99455), or Fruit (99456).

Note: Accessories available separately. See page 180.







COLD BEVERAGE DISPENSERS: PREMIX

Crathco® G-Cool® Series

Options and Accessories

Model	9913	99453	99634
Description	Milkfat Impeller	Single cradle 4" leg kit (Optional on single units, standard on double cradle units)	Heavy valve assembly for G-Cool for use with products with pulp 3.8" H x 1.45"
List Price	\$ 21	\$ 155	\$72





HAND MIXERS

Hand Mixers

Effortless Power

Easy-to-use handheld stick blender, designed for heavy-duty usage. Lightweight, ergonomic grip, stainless steel tube, and 9 adjustable speeds make tasks fast and easy, and the space-saving wall mount makes it convenient! All parts in contact with food are easily disassembled without tools and 100% dishwasher safe.

- Visible and waterproof control panel adjusts speed and has overload indicator warning.
- Safety feature requires both hands to start the mixer.
- Bell knife design with antisplash protection and minimum handling during working.
- Shaft locking device avoids release during operation.
- Double fan system to cool motor.
- Water protected motor unit.
- BPA free.



Model	DBP4545 (2801-000)
Description	With 18" stainless steel tube Capacity up to 26 gallons Variable speeds up to 9,000 rpm
Electrical	110-120V / 0.45 kW / 50/60 Hz / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	34" x 5" x 5"
Ship Weight	11 lbs.
List Price	\$ 1,135



	Options
Model	250-00257
Description	Reinforced 10" whisk attachment
Product Dimensions (H x W x D)	16" x 5" x 5"
Ship Weight	4 lbs.
List Price	\$ 563





I-Pro Frozen Granita Dispensers

Introducing the most advanced professional slush, sorbet, and granita machine in the world. 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, 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.
- Manual defrost mode.
- Efficient safety mechanism is activated when cover is lifted. All moving parts automatically and immediately stop.
- Lockable lid.
- Adjustable product consistency.
- Black finish.
- Commercial grade parts ensure a long life in heavy-usage locations.
- Repairable machine with available replacement parts.



FROZEN BEVERAGES AND DESSERTS: FROZEN GRANITA DISPENSERS

I-Pro 2 Frozen Granita Dispensers

Preventive Maintenance Kit

for details, visit **www.gmcw.com**



Model: I-PRO 2M with light panel



Model: I-PRO 2E

Model	I-PRO 2M (1206-000)	I-PRO 2M light panel (1206-001)	I-PRO 2E (1206-002)	I-PRO 2E light panel (1206-003)
Description	(2) 2.9 gallon insulated bowls, Mechanical control and timer.	(2) 2.9 gallon insulated bowls, Mechanical control and timer, Lighted panel.	(2) 2.9 gallon insulated bowls, Electronic control and timer.	(2) 2.9 gallon insulated bowls, Electronic control and timer, Lighted panel.
Electrical	115V / 60 Hz 0.975 kW / 10A / 1 Ph	115V / 60 Hz 0.975 kW / 10A / 1 Ph	115V / 60 Hz 0.93 kW / 9.4 A / 1 Ph	115V / 60 Hz 0.93 kW / 9.4 A / 1 Ph
Refrigeration	Refrigerant: R404A Compressor: ½ hp	Refrigerant: R404A Compressor: ½ hp	Refrigerant: R404A Compressor: ½ hp	Refrigerant: R404A Compressor: ½ hp
Product Dimensions (H x W x D)	34" x 16" x 23"	34" x 16" x 23"	34" x 16" x 23"	34" x 16" x 23"
Ship Dimensions (H x W x D)	36" x 17" x 23"	36" x 17" x 23"	36" x 17" x 23"	36" x 17" x 23"
Product Weight	132 lbs.	132 lbs.	132 lbs.	132 lbs.
Ship Weight	141 lbs.	141 lbs.	141 lbs.	141 lbs.
List Price	\$ 4,411	\$ 4,540	\$ 4,590	\$ 4,720

Note: Operate at room temperature between 75 - 90° F.

Note: Clearance of 8" required on all sides.

Note: Mixture must maintain a sugar content near 14%.

A lower concentration could seriously damage the mixing parts and gear motors.







FROZEN BEVERAGES AND DESSERTS: FROZEN GRANITA DISPENSERS

I-Pro 3 Frozen Granita Dispensers

Preventive Maintenance Kit

for details, visit **www.gmcw.com**









Model	I-PRO 3M (1206-004)	I-PRO 3M light panel (1206-005)	I-PRO 3E (1206-006)	I-PRO 3E light panel (1206-007)
Description	(3) 2.9 gallon insulated bowls, Mechanical control and timer.	(3) 2.9 gallon insulated bowls, Mechanical control and timer, Lighted panel.	(3) 2.9 gallon insulated bowls, Electronic control and timer.	(3) 2.9 gallon insulated bowls, Electronic control and timer, Lighted panel.
Electrical	115V / 60 Hz 1.3 kW / 14.4A / 1Ph	115V / 60 Hz 1.3 kW / 14.4A / 1Ph	115V / 60 Hz 1.2 kW / 12A / 1Ph	115V / 60 Hz 1.2 kW / 12A / 1Ph
Refrigeration	Refrigerant: R404A Compressor: 7/8 hp	Refrigerant: R404A Compressor: 7/8 hp	Refrigerant: R404A Compressor: 7/8 hp	Refrigerant: R404A Compressor: 7/8 hp
Product Dimensions (H x W x D)	34" x 24" x 23"	34" x 24" x 23"	34" x 24" x 23"	34" x 24" x 23"
Ship Dimensions (H x W x D)	36" x 21" x 25"	36" x 21" x 25"	36" x 21" x 25"	36" x 21" x 25"
Product Weight	179 lbs.	179 lbs.	179 lbs.	179 lbs.
Ship Weight	209 lbs.	209 lbs.	209 lbs.	209 lbs.
List Price	\$ 7,334	\$ 7,494	\$ 8,154	\$ 8,314

Note: Operate at room temperature between 75 - 90° F.

Note: Clearance of 8" required on all sides.

Note: Mixture must maintain a sugar content near 14%.

A lower concentration could seriously damage the mixing parts and gear motors.







Frosty Frozen Granita Dispensers

Perfect for Indoor or Outdoor Use

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.



Preventive Maintenance Kit

for details, visit **www.gmcw.com**

Model: Frosty 2

Model	Frosty 2 (1206-010)	Frosty 3 (1206-011)
Description	(2) 3.2 gallon tanks, 6.3 gallon total capacity.	(3) 3.2 gallon tanks, 9.5 gallon total capacity.
Electrical	115V / 60 Hz / 1.05 kW / 11 A / 1 Ph	115V / 60 Hz / 1.35 kW / 13.2 A / 1 Ph
Refrigeration	Refrigerant: R404A Compressor: ½ hp air cooled	Refrigerant: R404A Compressor: ¾ hp air cooled
Product Dimensions (H x W x D)	32.5" x 15.8" x 21.9"	32.5" x 23.6" x 21.9"
Ship Dimensions (H x W x D)	34" x 44" x 75"	26" x 47" x 75"
Product Weight	117 lbs.	172 lbs.
Ship Weight	123 lbs.	198 lbs.
List Price	\$ 4,247	\$ 5,757

Note: Operate at room temperature between 75 - 90° F.

Note: Clearance of 8" required on all sides.

Note: Mixture must maintain a sugar content between 12 -14%;

a lower concentration could seriously damage the mixing parts and gear motors.







MP Series Crathco® Single Barrel Freezers

High-Volume, High-Demand

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

- 4.76 gallon capacity single barrel freezer.
- Certified NSF-6 safe for milk.
- Front window ensuring product visibility, and encourages impulse purchasing.
- Refrigerated tank.
- LED-illuminated graphic panel for customer appeal.
- Robust stainless steel structure.
- Mechanical control board and defrost mode.



Model	MP (1207-000)
Description	2.64 gallons capacity in hopper,2.1 gallons capacity in cooling cylinder.
Electrical	115V / 60 Hz / 1.35 kW / 13 A / 1Ph
Refrigeration	Refrigerant: R404A Compressor: ¾ hp air cooled
Product Dimensions (H x W x D)	31" x 14" x 28"
Ship Dimensions (H x W x D)	31" x 47" x 41"
Product Weight	172 lbs.
Ship Weight	207 lbs.
List Price	\$ 7,693

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NSF-6

Preventive Maintenance Kit

for details, visit **www.gmcw.com**

Note: Operate at room temperature between 75 - 90° F.

Note: Mixture must maintain a sugar content between 12 -14%; a lower concentration could seriously damage the mixing parts and gear motors.



3000 and 5000 Series Crathco® Barrel Freezers

Industry Workhorse

Serves a variety of frozen smoothies, frozen cappuccinos or lattés, granitas, frozen fruit juices, frozen lemonades, slushes, or cocktails. Your delicious drinks are continually replenished in the barrel by a large product reservoir, and a mix low light alerts you when the reservoir needs to be refilled. Patented FlavorLight™ illuminates your beverage with your choice of eye catching back-lit signs that draw customers and increase sales.

The oversize drive motor, sturdy belt drive, and heavy-duty stainless steel frame construction will stand tough against years of high volume use. Individual controls allow you select on/off, clean, and mix out for each barrel so you can easily maintain your machine for consistent dispensing and long life.

This space-saving unit is great for self-serve applications or behind-the-bar service, providing you with everything you need to serve a variety of delicious frozen treats!

- Heavy-duty components provide lasting commercial use.
- Compact units provide big service. Single barrel models are only 13" wide, and double barrel models are only 18.5" wide, but they more than double the output capacity of visual beverage freezers.
- Mechanical control in the 3000 Series.
- Electronic control in the 5000 Series.



3000 Series Crathco® Barrel Freezers

Preventive Maintenance Kit

3311 Model

6 Month Schedule Item: 250-00115 List Price: \$81

3511 Model

6 Month Schedule Item: 250-00117 List Price: \$ 106

See Page 231





Model	3311 (CFB3311-A)	3511 (CFB3511-C)
Description	Single barrel, 0.5 hp drive motor	Single barrel, 0.5 hp drive motor.
Capacity per Barrel	5-7 gallon/hour Frozen: 1.5 gallon Storage: 5.0 gallon Total: 6.5 gallon	8-10 gallon/hour Frozen: 1.5 gallon Storage: 5.0 gallon Total: 6.5 gallon
Electrical	120V / 1.392 kW / 11.6A / 1 Ph NEMA 5-15P line cord included.	208-230V / 60Hz / 10.5A / 1 Ph NEMA 6-20P line cord included.
Refrigeration	Refrigerant: R404A Compressor: ¾ hp air cooled	Refrigerant: R404A Compressor: 1 hp air cooled
Product Dimensions (H x W x D)	28.5" x 13" x 29"	28.5" x 13" x 29"
Ship Dimensions (H x W x D)	31" x 21" x 37"	30" x 19" x 38"
Ship Weight	195 lbs.	200 lbs.
List Price	\$ 9,222	\$ 9,716

Note: Accessories available separately. See page 193.







3000 Series Crathco® Barrel Freezers

Preventive Maintenance Kit

3312

6 Month Schedule Item: 250-00116 List Price: \$ 135

3341

6 Month Schedule Item: 250-00117 List Price: \$ 106

See Page 231





Remote Condensing Frozen Beverage Dispensers

Model	3312 (CFB3312-A)	3341 (CFB3341-D)	
Description	Twin barrel, (2) 0.25 hp drive motors	Drive motor: 0.5 hp Compress: 2.5 hp Works with remote condensing units up to 2.5 hp per freezing cylinder*.	
Capacity per Barrel	5-7 gallon / hour Frozen: 1.5 gallon Storage: 2.25 gallon Total: 3.75 gallon	Match condensing unit's size to output needs: up to 30 gallon / hour Frozen: 1.5 gallon Storage: 5.0 gallon Total: 6.5 gallon	
Electrical	120V / 1.896 kW / 15.8A / 1 Ph NEMA 5-20P line cord included.	120V/60Hz/0.816 kW/6.8A/1 Ph Required Circuit: 120V 15A NEMA#5-15R NEMA 5-15P line cord included	
Refrigeration	Refrigerant: R404A Compressor: ¾ hp air cooled	Refrigerant: R404A Compressor: 2.5 hp	
Product Dimensions (H x W x D)	28.5" x 18.5" x 29"	28.5" x 13" x 29"	
Ship Dimensions (H x W x D)	33" x 24" x 37"	31" x 20" x 37"	
Ship Weight	280 lbs.	150 lbs.	
List Price	\$ 11,760	\$ 8,573	

Note: Accessories available separately. See page 193.







^{*}Remote condensing units not available through Grindmaster-Cecilware.

5000 Series Crathco® Barrel Freezers

Preventive Maintenance Kit

5311 Model

6 Month Schedule Item: 250-00118 List Price: \$ 95

5711 Model

6 Month Schedule Item: 250-00119 List Price: \$ 99

See Page 231





Model	5311 (CFB5311-D)	5711 (CFB5711-B)
Description	Single barrel, 0.25 hp drive motor	Single barrel, 0.5 hp drive motor
Capacity per Barrel	5-7 gallon / hour Frozen: 1.5 gallon Storage: 5.0 gallon Total: 6.5 gallon	15-20 gallon / hour Frozen: 1.5 gallon Storage: 5.0 gallon Total: 6.5 gallon
Electrical	120V / 1.92 kW / 16A / 1 Ph Required Circuit: 120V / 20A NEMA#5-20 NEMA 5-20P line cord included.	208V / 2.7 kW / 12A / 1 Ph Required Circuit: 208V / 20A NEMA#6-20R NEMA 6-20P line cord included.
Refrigeration	Refrigerant: R404A Compressor: ¾ hp air cooled	Refrigerant: R404A Compressor: 1.5 hp
Product Dimensions (H x W x D)	28.5" x 13" x 29"	28.5" x 18.5" x 29"
Ship Dimensions (H x W x D)	34" x 21" x 37"	32" x 23" x 34"
Ship Weight	200 lbs.	270 lbs.
List Price	\$ 9,695	Available in Q4

Note: Accessories available separately. See page 193.







FROZEN BEVERAGES AND DESSERTS : ACCESSORIES

Crathco® Barrel Freezer Accessories

Model	W0890208	W0890200	W0890206	W0890220
Description	Concealed Filter Kit Black	Concealed Filter Kit Stainless Steel	Exposed Filter Kit	Legs Set of (4)
List Price	\$ 295	\$ 345	\$ 144	\$ 76

Model	W0890224	W0890219	W0470051	W0890053
Description	Parts Tray Kit Scraper Dasher	Parts Tray Kit Standard	Refractometer	120V Spinner Kit 120V / 60Hz / 1A / 1 Ph
List Price	\$ 221	\$ 221	\$ 233	\$ 853

Start and Adjust for Counter Models

Model	W0910001 Start and Adjust, Single Barrel	W0910002 Start and Adjust, Twin Barrel
Description	•	ept remote condensing or pressurized models. The Install, Start, and ipment inspection, equipment start-up, and operator training at a single vare Authorized Service Center.
	following for installation: 1. Appropriate electric service within 4 feet of to duty grounded receptacle with its own breat	psi pressure with adequate shut-off valve within 6 feet of the machine's up. I hose on units requiring water line hook-up.

ı	List Price	\$ 929*	\$ 1,392*
-	LIST LLICE	\$ 7Z7"	⊅ 1,37Z °

^{*} Additional charges (i.e. removal of old equipment, work required to reach compliance with installation requirements above, travel time outside stated radius, or other expenses outside a normal installation situation) are the responsibility of the customer. Contact the factory for special Start and Adjust pricing for multiple units in one location.



FROZEN BEVERAGES AND DESSERTS: FROZEN GRANITA AND ICE CREAM DISPENSERS

SP Series Frozen Granita and Ice Cream Dispensers

Ice Cream and Frozen Coffee

One compact counter machine creates both chilled beverages like frozen coffee, fruit juices, frozen cocktails, and creamy desserts, like mousses, ice creams, slushes, sherbets, and sorbets. Functions with both water or milk added to dried 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, or hotels.

- Easy disassemble without tools for cleaning.
- Lockable lid.
- Mechanical control board.
- Manual defrost mode.
- Digital display shows the bowls temperature.
- All models are certified NSF-6 safe for milk.



Model: SP 2

Model	SP 1 (1206-008)	SP 2 (1206-009)
Description	(1) 1.3 gallon capacity	(2) 1.3 gallon capacity,2.6 gallon total capacity.
Electrical	115V / 60 Hz / 0.44 kW / 5.2 A / 1Ph	115V / 60 Hz / 0.7 kW / 9.3 A / 1Ph
Refrigeration	Refrigerant: R404A Compressor: 1/8 hp air cooled	Refrigerant: R404A Compressor: 1/4 hp air cooled
Product Dimensions (H x W x D)	24" x 10" x 17"	24" x 18" x 17"
Ship Dimensions $(H \times W \times D)$	28" x 12" x 19"	25" x 18" x 19"
Product Weight	62 lbs.	106 lbs.
Ship Weight	66 lbs.	110 lbs
List Price	\$ 3,154	\$ 3,642

Preventive Maintenance Kit

for details, visit **www.gmcw.com**







Note: Operate at room temperature between 75 - 90° F.



FROZEN BEVERAGES AND DESSERTS: FROZEN GRANITA AND ICE CREAM DISPENSERS

GT Push Frozen Granita and Ice Cream Dispensers

Easy Freeze

Elegant appearance, small footprint, versatile, and delicious! This compact, multi-purpose wonder creates the perfect thick shakes, soft serve, slushes, smoothies, sherbets, frozen yogurts, frozen fruit drinks and frozen coffees, or whatever your own signature frozen specialty may be!

The GT Push is simple, easy, and reliable, designed to operate with either water or milk-based products to create delicious chilled specialties.

- Transparent bowl and clean white finish encourage impulse purchasing.
- Efficient safety mechanism is activated when cover is lifted. All moving parts automatically and immediately stop.
- LED-based electronic keypad.
- When the product is ready, just press the push button, increasing motor speed, and allowing quicker dispensing.
- All models are certified NSF-6 safe for milk.



Model: GT Push 2

Model	GT Push 1 (1206-012)	GT Push 2 (1206-013)
Description	(1) 1.3 gallon insulated tank	(2) 1.3 gallon insulated tanks, 2.6 gallon total capacity.
Electrical	115V / 60 Hz / 0.35 kW / 4.1 A / 1 Ph	115V / 60 Hz / 0.75 kW / 7.7 A / 1 Ph
Refrigeration	Refrigerant: R404A Compressor: 1/3 hp	Refrigerant: R404A Compressor: ½ hp
Product Dimensions (H x W x D)	26" x 10" x 17"	26" x 18" x 17"
Ship Dimensions (H x W x D)	30" x 12" x 20"	30" x 18" x 18"
Product Weight	62 lbs.	101 lbs.
Ship Weight	73 lbs.	117 lbs.
List Price	\$ 3,795	\$ 6,026

Note: Operate at room temperature between 75 - 90° F.

Preventive Maintenance Kit

for details, visit **www.gmcw.com**







FROZEN BEVERAGES AND DESSERTS: ICE CREAM DISPENSERS

Karma Soft Ice Cream Dispensers

Ice Cream Cones in 24 Seconds

Delicious soft serve ice cream and frozen yogurt in a compact, quiet, counter-top machine! Its cooled hopper reduces dispense time, as the product is cold before reaching the freezing cylinder. And, don't let the small size fool you. The Karma gives back to the universe by producing 150 ice cream cones an hour!

- Auto defrost/night mode: keeps product fresh.
- Product is ready in a few minutes after start-up.
- Minimum level warning light.
- Customizable dispensing lever.
- 3 consistency levels.
- Certified NSF-6 safe for milk.

Model	Karma Gravity (1208-002)
Description	1.85 gallon capacity in cooled upper tank,0.61 gallon capacity in freezing cylinder,2.5 gallon total capacity.
Production Capacity	20 lbs. per hour - about 150 cones
Electrical	115V / 60 Hz / 1.4 kW / 14.8 A / 1Ph
Refrigeration	Refrigerant: R404A Compressor: ½ hp
Product Dimensions (H x W x D)	25.5" x 14.1" x 20.5"
Ship Dimensions (H x W x D)	29" x 17" x 26"
Product Weight	154 lbs.
Ship Weight	176 lbs.
List Price	\$ 9,488



Preventive Maintenance Kit

for details, visit **www.gmcw.com**





NSF-6

Note: Operate at room temperature between 75 - 90° F.

Note: Clearance of 10" required on left side to allow for collection drawer removal, all other sides require clearance of 8".







Floor Model Gas Fryers

40, 50, and 70 lbs.

Sleek and Solid

Constructed of heavy-duty stainless steel for long life and easy maintenance, the new Cecilware Pro line of gas floor fryers are built using the best components the industry has to offer. Offering heavy-duty construction at value prices, these tube fryers are ideal for heavy volume restaurants. The deep cold zone meets the demand for healthier foods by preventing the breakdown of oil, and maximizes savings by prolonging oil life span.

Equipped with multiple safety features, and available in either natural or LP gas, with Invensys® thermostat rated at 200 - 400° F, and an auto reset high limit, these fryers also make the job simple!

- Models available using natural or LP gas.
- 6" adjustable legs.
- Two nickel chrome wire mesh fry baskets included.
- Fry pot depth of 30.25".





Floor Model Gas Fryers

40, 50, and 70 lbs.



 $40\ lbs.\ Fryer\ Tank$



50 lbs. Fryer Tank

40 lbs. Capacity Models

50 lbs. Capacity Models

Model	FMS403LP (555700)	FMS403NAT (555710)	FMS504LP (555720)	FMS504NAT (555730)
Description	Stainless steel front and galvanized sides, (3) 30,000 BTU tubes	Stainless steel front and galvanized sides, (3) 30,000 BTU tubes	Stainless steel front and sides, (4) 30,000 BTU tubes	Stainless steel front and sides, (4) 30,000 BTU tubes
BTUs / Hour	90,000	90,000	120,000	120,000
Tank Size	14" x 14"	14" x 14"	14" x 14"	14" x 14"
Plumbing	1.25" ball type full port drain.	1.25" ball type full port drain.	1.25" ball type full port drain.	1.25" ball type full port drain.
Product Dimensions (H x W x D)	48.25" x 15.5" x 30.25" Working Height: 36.25"	48.25" x 15.5" x 30.25" Working Height: 36.25"	48.25" x 15.5" x 30.25" Working Height: 36.25"	48.25" x 15.5" x 30.25" Working Height: 36.25"
Ship Dimensions (H x W x D)	49" x 17" x 33"	49" x 17" x 33"	49" x 17" x 33"	49" x 17" x 33"
Ship Weight	130 lbs.	130 lbs.	156 lbs.	156 lbs.
List Price	\$ 1,712	\$ 1,712	\$ 2,141	\$ 2,141

Note: Optional fry baskets 410-00211 available. See page 204.







Floor Model Gas Fryers

40, 50, and 70 lbs.



 $70\ lbs.\ Fryer\ Tank$



Model: FMS705LP

		_			
70	lbs.	Capa	ıcitv	Mod	leis

Optional Casters for FMS Model Fryers

Model	FMS705LP (555740)	FMS705NAT (555750)	410-00190
Description	Stainless steel front and sides, (5) 30,000 BTU tubes	Stainless steel front and sides, (5) 30,000 BTU tubes	Set of 4 Casters: 2 locking casters and 2 regular casters
BTUs / Hour	150,000	150,000	N/A
Tank Size	19.5" x 14"	19.5" x 14"	N/A
Plumbing	1.25" ball type full port drain.	1.25" ball type full port drain.	N/A
Product Dimensions (H x W x D)	48.25" x 21" x 30.25" Working Height: 36.25"	48.25" x 21" x 30.25" Working Height: 36.25"	5.75" Height, 5" Diameter Wheel
Ship Dimensions (H x W x D)	34" x 33" x 24.5"	34" x 33" x 24.5"	6.5" x 6.25" x 11.25"
Ship Weight	172 lbs.	172 lbs.	11 lbs.
List Price	\$ 2,732	\$ 2,732	\$ 107

Note: Optional fry baskets 410-00212 available. See page 204.







Floor Model Electric Fryers

40 and 65 lbs.

Efficient and Delicious

Built for long-lasting durability and easy use, these heavy-duty electric fryers feature mechanical temperature controls and high-energy incoloy heating elements with 1.8 kw of power for easy temperature control and fast recovery.

- Economical to operate at maximum efficiency with a balanced electrical load.
- Trouble-free, low watt density, fixed elements.
- Robertshaw high limit and automatic temperature controls ensure accurate and safe fryer operation, conserve energy, and save money.
- Tough unibody construction.
- Controls are easy to service and accessible from the front.
- Melt cycle controls standard on all 65 lbs. models.
- Stainless steel door and body construction on 40 lbs. models.
- Stainless steel door, body, and tank on 65 lbs. models.
- Heavy-duty legs.



Model shown with optional casters

Floor Model Electric Fryers

40 and 65 lbs.



Model shown with optional casters



Model shown with optional casters

40 lbs. Capacity Models

65 lbs. Capacity Models

Model	EFS40 (544520)	EFS40 (540523)	EFS65 (540920)	EFS65 (540923)
Description	14 gauge tank, Includes (2) V174P fry baskets, Maximum fat capacity of 55 lbs.	16 gauge tank, Includes (2) V174P fry baskets, Maximum fat capacity of 55 lbs.	16 gauge tank, Includes (2) V180P fry baskets, Oversized, full-flow 1.25" drain valve, Maximum fat capacity of 79 lbs.	16 gauge tank, Includes (2) V180P fry baskets, Oversized, full-flow 1.25" drain valve, Maximum fat capacity of 79 lbs.
Electrical	208V / 18 kW / 50A / 3 Ph Line cord not included.	240V / 18 kW / 48A / 3 Ph Line cord not included.	208V / 21 kW / 58A / 3 Ph Line cord not included.	240V / 21 kW / 51A / 3 Ph Line cord not included.
Product Dimensions (H x W x D)	44.5" x 15.5" x 31" Working height: 35"	44.5" x 15.5" x 31" Working height: 35"	44.5" x 20" x 35" Working height: 35"	44.5" x 20" x 35" Working height: 35"
Ship Dimensions (H x W x D)	49" X 18.5" X 32.5"	49" X 18.5" X 32.5"	44" X 22.5" X 39.5"	44" x 22.5" x 39.5
Ship Weight	140 lbs.	140 lbs.	190 lbs.	190 lbs.
List Price	\$ 4,743	\$ 4,743	\$ 6,101	\$ 6,101

Note: Accessories available separately. See pages 204-205.







Floor Model Fryer Baskets

Fryer Baskets with Plasticized Handles

Fry baskets ensure complete and even circulation of shortening for perfect deep fried foods.

• Constructed of sturdy, heavy-gauge wire handles and frames, plus quality nickel-plated wire.





Model	V174P (V174PL)	V180P (V180P)
For Use With Fryers	EFS40	EFS65
Dimensions (H x W x D)	6" x 6.5" x 13.25"	6" x 8.75" x 16.75"
List Price	\$ 36	\$ 64

Model	410-00211	410-00212
For Use With Fryers	FMS403LP, FMS403NAT, FMS504LP, FMS504NAT	FMS705LP, FMS705NAT
List Price	Contact Factory	Contact Factory



Floor Model Fryer Accessories

Fryer Covers

Model	U589Q	U641Q
Description	Cover for 40 lbs. fryer	Cover for 65 lbs. fryer
Product Dimensions (H x W x D)	0.75" x 23" x 15.75"	0.75" x 15.75" x 22.81"
List Price	\$ 159	\$ 219

Banking Strips

Model	U631A	U633A-L
Description	Banking (connecting) strip 40 lbs. fryer	Banking (connecting) strip 65 lbs. fryer
Product Dimensions (H x W x D)	22.75" x 2.25" x 1"	29.75" x 2.09" x 1.67"
List Price	\$ 34	\$ 57

Other Accessories for Fryers

Model	250-00052	V109A
Description	Set of 4 Casters (2 locking and 2 regular casters) For EFS floor model fryers	Standard 200 Pan (for dump station)
Product Dimensions (H x W x D)	5.75" Height 5" Diameter Wheel	2.5" x 21" x 12.75"
List Price	\$ 328	\$ 98



Countertop Electric Fryers

Safety and Ease

Easy-to-use controls, all stainless steel construction, and fast-responding heating elements for accurate heat adjustments will have you looking for things to fry up! The stainless steel tank is removable for easy cleaning, and for the best operator safety, thermal overload device turns off the fryer if the heating element gets too hot, and a cutout switch automatically turns off the element when the tank is being removed.

- Includes fry basket(s).
- Non-slip feet.





Model	EL6 (721140)	EL15 (721160)	EL25 (721180)
Description	(1) 6 lbs. fry pot with (1) basket	(1) 15 lbs. fry pot with (2) baskets	(1) 15 lbs. fry pot with (2) baskets
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	240V / 3.2 kW / 15A / 1 Ph NEMA 6-20P line cord included.
Product Dimensions (H x W x D)	12.75" x 7.5" x 17.5"	15.75" x 11" x 17.5"	15.75" x 11" x 17.5"
Ship Dimensions (H x W x D)	17" x 11" x 22"	21" x 14" x 22"	21" x 14" x 22"
Ship Weight	14 lbs.	20 lbs.	20 lbs.
List Price	\$ 487	\$ 810	\$ 886

Note: Optional fry baskets and fry tank covers available. See page 208.







Countertop Electric Fryers



Model	EL2X6 (721100)	EL2X15 (721120)	EL2X25 (721130)
Description	(2) 6 lbs. fry pots with (2) baskets	(2) 15 lbs. fry pots with (4) baskets	(2) 15 lbs. fry pots with (4) baskets
Electrical	(2) 120V / 1.8 kW / 15A / 1 Ph (2) NEMA 5-15P line cords included.	(2) 120V / 1.8 kW / 15A / 1 Ph (2) NEMA 5-15P line cords included.	(2) 240V / 3.2 kW / 15A / 1 Ph (2) NEMA 6-20P line cords included.
Product Dimensions (H x W x D)	12.75" x 14.5" x 17.5"	15.75" x 21.75" x 17.5"	15.75" x 21.75" x 17.5"
Ship Dimensions (H x W x D)	17" x 22" x 17"	17" x 22" x 17"	17" x 22" x 17"
Ship Weight	22 lbs.	37 lbs.	37 lbs.
List Price	\$ 1,050	\$ 1,384	\$ 1,455

 $\textbf{Note} \colon \text{ Optional fry baskets and fry tank covers available. See page 208.}$







Countertop Fryer Baskets and Accessories

Countertop Fryer Baskets with Back Hook Placement

Model	08050L	08086L	08021L
Description	Single large fry basket	Single large fry basket	Twin fry basket
Fits Fryer Model	EL6 and EL2X6	EL15, EL25, EL2X15, and EL2X25	EL15, EL25, EL2X15, and EL2X25
Ship Weight	2 lbs.	3 lbs.	2 lbs.
List Price	\$ 89	\$ 112	\$ 102

Fry Tank Covers

Model	08049L	08020QL
Description	Single fry tank cover	Single fry tank cover
Fits Fryer Model	EL6 and EL2X6	EL15, EL25, EL2X6, EL2X15, and EL2X25
Ship Weight	1.5 lbs.	3 lbs.
List Price	\$ 73	\$ 94



Medium Duty Gas Griddles

Professional Results

The ultimate in flexibility for your kitchen! Available in four widths with manually controlled, independent cooking zones and a polished steel cooking surface for the best results in grilling.

- All models can be operated using natural or LP gas. Models ship as natural gas unit with no additional parts necessary for conversion.
- Griddle plate thickness of 1" for better heat retention, faster recovery, and more even heat distribution than thin plates.
- Heavy-duty stainless steel full-cooking depth dual-ported burners for long life and easy maintenance.
- Manually controlled, independent cooking zones.
- Bottom-welded plate for accurate heat distribution.
- Non-welded top plate ensures uniform temperature consistency on cooking surface.







COOKING EQUIPMENT: GRIDDLES

Medium Duty Gas Griddles







Model: GCP24

Model	GCP15 (6601-1000)	GCP24 (6601-1001)	GCP36 (6601-1002)	GCP48 (6601-1003)
Cooking Surface (W x D)	15" x 20"	24" x 20"	36" x 20"	48" x 20"
Number of Burners	1	2	3	4
BTUs per Hour	30,000	60,000	90,000	120,000
Product Dimensions (H x W x D)	15.75" x 15.5" x 30"	15.75" x 24.5" x 30"	15.75" x 36.5" x 30"	15.75" x 48.5" x 30"
Ship Dimensions (H x W x D)	18" x 32" x 17"	18" x 31" x 25"	18" x 37" x 31"	18" x 50" x 31"
Ship Weight	137 lbs.	194 lbs.	269 lbs.	342 lbs.
List Price	\$ 1,070	\$ 1,372	\$ 1,838	\$ 2,281







COOKING EQUIPMENT: GRIDDLES

Thermostatic Gas Griddles

Exact Temperature

Unlike manual griddles that only have temperature ranges, thermostatic griddles can be set to an exact temperature, and will maintain that temperature within a couple of degrees.

- All models can be operated using natural or LP gas. Models ship as natural gas unit with no additional parts necessary for conversion.
- Griddle plate thickness of 1" for better heat retention, faster recovery, and more even heat distribution than thin plates.
- Heavy-duty stainless steel full-cooking depth dual-ported burners for long life and easy maintenance.
- Manually controlled, independent cooking zones.
- One U-shaped burner and thermostat control for every 12" of cooking surface to maintain even heating.
- Throttling thermostat provides a consistent surface temperature and superior food quality.
- Non-welded top plate ensures uniform temperature consistency on cooking surface.



Model: CE-G24TPF

Model	CE-G15TPF (6602-10000)	CE-G24TPF (6602-10001)	CE-G36TPF (6602-10002)	CE-G48TPF (6602-10003)
Cooking Surface (W x D)	15" x 20"	24" x 20"	36" x 20"	48" x 20"
Number of Burners	1	2	3	4
BTUs per Hour	30,000	60,000	90,000	120,000
Product Dimensions (H x W x D)	15.6" x 15" x 30"	15.6" x 24" x 30"	15.6" x 36" x 30"	15.6" x 48" x 30"
Ship Dimensions (H x W x D)	19.1" x 18.5" x 32.5"	19.1" x 28" x 32.5"	18" x 38" x 32"	18" x 52" x 32.5"
Ship Weight	165 lbs.	215 lbs.	318 lbs.	360 lbs.
List Price	\$ 1,240	\$ 1,618	\$ 2,196	\$ 2,810







Medium Duty Electric Griddles

Precise Temperature Control

This countertop griddle provides the heating power you need to produce great results while maintaining a small footprint. Delivering uniform heating without hot spots, temperature is controlled by precision thermostats with pilot light indicator

- Stainless steel body construction.
- Steel cooking surface.
- Concealed, easily cleaned, removable grease tray and convenient rotary controls for precise temperature control up to 572°F.
- 24" x 16" cooking area.
- 1/2" thick machine polished steel griddle plate.
- Welded, stainless steel splash guards.



Model: EL1624

Model	EL1624 (721250)	EL1636 (721275)
Description	1 heating element, 1/2" griddle plate thickness	2 heating elements, 1/2" griddle plate thickness
Electrical	240V / 2.4 kW / 10A / 1 Ph NEMA 6-20P line cord included.	240V / 3.6 kW / 15A / 1 Ph NEMA 6-20P line cord included.
Product Dimensions (H x W x D)	8" x 24" x 16"	8" x 36" x 16"
Ship Dimensions (H x W x D)	12" x 29" x 27"	16.5" x 41" x 27"
Ship Weight	92 lbs.	131 lbs
List Price	\$ 1,200	\$ 1,564









Gas Charbroilers

Flexibility and Performance

The ideal option for the increasing demand of char grilled food. With reversible, heavy-duty cast iron grilling grates for delicate proteins, manually controlled, independent cooking zones, and grates designed to be tilted for different level heating. Available in four widths, and can alternate between lava rock and radiant cooking methods.

- All models can be operated using natural or LP gas. Models ship as natural gas unit with no additional parts necessary for conversion.
- Stainless steel construction for long life and easy maintenance.
- Angled sidewalls and bottom plate reflect heat into cooking zone for better and more accurate heat distribution.
- Lava Rock Kit and Holding Rack options available in 24", 36", and 48".





COOKING EQUIPMENT: CHARBROILERS

Gas Charbroilers







Model: CCP24

Model	CCP15 (6600-1000)	CCP24 (6600-1001)	CCP36 (6600-1002)	CCP48 (6600-1003)
Description	(1) burner, 3" & 6" wide grates	(2) burners, 6" wide grates	(3) burners, 6" wide grates	(4) burners, 6" wide grates
Cooking Surface	15" W x 20" D	24" W x 20" D	36" W x 20" D	48" W x 20" D
BTUs per Hour	40,000	80,000	120,000	160,000
Product Dimensions (H x W x D)	15.75" x 15.5" x 26.5"	15.75" x 24.5" x 31.5"	15.75" x 36.5" x 31.5	15.75" x 48.5" x 31.5"
Ship Dimensions (H x W x D)	18" x 17" x 30"	18" x 30" x 26"	20" x 40" x 32"	18" x 50" x 30"
Ship Weight	110 lbs.	154 lbs.	184 lbs.	280 lbs.
List Price	\$ 1,164	\$ 1,456	\$ 2,256	\$ 2,558





Options

Model	250-00031 (6600-1000)	250-00032 (6600-1001)	250-00033 (6600-1002)
Description	Lava rocks and holding racks kit for CCP24	Lava rocks and holding racks kit for CCP36	Lava rocks and holding racks kit for CCP48
List Price	\$ 255	\$ 381	\$ 507



Heavy-Duty Workhorse

Easily expand your menu offerings! Available in 2, 4, and 6 burner configurations with individually controlled burners, each with 22,000 BTUs per hour. Heavy-duty cast iron trivets create a sturdy work surface.

- All models can be operated using natural or LP gas. Models ship as natural gas unit with no additional parts necessary for conversion.
- Sleek, durable stainless steel construction for long life and easy maintenance.
- Easy access front panel pilot adjustments.
- Durable anti-clogging dual-ported burners.
- Removable grease drawer.





COOKING EQUIPMENT: HOT PLATES

Gas Hot Plates



Model	HPCP212 (6200-1000)	HPCP424 (6200-4000)	HPCP636 (6200-6000)
Description	(2) burners	(4) burners	(6) burners
Cooking Surface	12" W x 20" D	24" W x 20" D	36" W x 20" D
BTUs per Hour	44,000	88,000	132,000
Product Dimensions (H x W x D)	15" x 12" x 27.5"	13.5" x 24" x 30.5"	13.5" x 36" x 30.5"
Ship Dimensions (H x W x D)	18" x 14" x 30"	18" x 30" x 26"	18" x 41" x 31"
Ship Weight	93 lbs.	166 lbs.	176 lbs.
List Price	\$ 872	\$ 1,406	\$ 1,947









Model: HPCP212

COOKING EQUIPMENT: PANINI GRILLS

Sandwich or Panini Grills

What a Time Saver!

Cut your cooking time in half when you cook both sides of a sandwich, hamburger, chicken breast, and many other products simultaneously. The self-balanced top surface adjusts to different heights ensuring even cooking of food.

- Choice of flat or grooved surface.
- Stainless steel construction.
- Cast iron cooking surface.





Model	SG1SG (721300)	SG1SF (721315)	SG1LG (721325)	SG1LF (721350)
Description	Single, grooved surface.	Single, flat surface.	Single plus, grooved surface.	Single plus, flat surface.
Work Surface	9.6" W x 9" D	9.6" W x 9" D	14" W x 11" D	14" W x 11" D
Electrical	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.
Product Dimensions (H x W x D)	22" x 15.5" x 15.5" Height with Lid Open: 23.5"	22" x 15.5" x 15.5" Height with Lid Open: 23.5"	22" x 20.25" x 17.5" Height with Lid Open: 23.5"	22" x 20.25" x 17.5" Height with Lid Open: 23.5"
Ship Dimensions (H x W x D)	14.5" x 19" x 19"	14.5" x 19" x 19"	14.5" x 22" x 23.5"	14.5" x 22" x 23.5"
Ship Weight	49 lbs.	49 lbs.	73 lbs.	73 lbs.
List Price	\$ 727	\$ 727	\$ 909	\$ 909







COOKING EQUIPMENT: PANINI GRILLS

Sandwich or Panini Grills



Model	SG1LG240 (721320)	SG2LG (721375)	SG2LF (721425)
Description	Single plus, grooved surface.	Double, grooved surface	Double, flat surface
Work Surface	14" W x 11" D	Per Side: 7.25" W x 9" D	Per Side: 7.25" W x 9" D
Electrical	240V / 2.4 kW / 10A / 1 Ph NEMA 6-20P line cord included.	240V / 3.2 kW / 13A / 1 Ph NEMA 6-20P line cord included.	240V / 3.2 kW / 13A / 1 Ph NEMA 6-20P line cord included.
Product Dimensions (H x W x D)	22" x 20.25" x 17.5" Height with Lid Open: 23.5"	22" x 22.75" x 15.5" Height with Lid Open: 23.5"	22" x 22.75" x 15.5" Height with Lid Open: 23.5"
Ship Dimensions (H x W x D)	14.5" x 22" x 23.5"	14" x 20" x 26"	14" x 20" x 26"
Ship Weight	73 lbs.	77 lbs.	77 lbs.
List Price	\$ 909	\$ 1,166	\$ 1,166







COOKING EQUIPMENT: PANINI GRILLS

Medium Duty Sandwich or Panini Grills

Larger Grilling Surface

Grill sandwiches, chicken, hot dogs, and other foods to perfection! A cast iron griddle surface on the top and bottom for even heating, and your choice of flat or grooved plates are covered with non-stick enamel for easy use. The upper plate is adjustable to accommodate a wide variety of sandwiches and foods. A removable stainless steel grease tray makes this unit incredibly easy to clean, and its low clearance and compact footprint let it fit on any countertop.

- Counter balanced top plate ensures even cooking temperature up to 570° F.
- Large work surface.
- Stainless steel body construction.



Model	TSG1G (720100)	TSG1F (720150)	TSG2G (720200)	TSG2F (720250)
Description	Single, grooved surface.	Single, flat surface.	Double, grooved surface.	Double, flat surface.
Work Surface	14.5" W x 10" D	14.5" W x 10" D	19.75" W x 10" D	19.75" W x 10" D
Electrical	110V / 1.4 kW / 13A / 1 Ph NEMA 5-15P line cord included.	110V / 1.4 kW / 13A / 1 Ph NEMA 5-15P line cord included.	240V / 3.1 kW / 13A / 1 Ph NEMA 6-20P line cord included.	240V / 3.1 kW / 13A / 1 Ph NEMA 6-20P line cord included.
$ \begin{array}{ll} \textbf{Product Dimensions} \\ (\textbf{H} \ \textbf{x} \ \textbf{W} \ \textbf{x} \ \textbf{D}) \end{array} $	19.75" x 15" x 12.5"	19.75" x 15" x 12.5"	19.75" x 20.25" x 12.5"	19.75" x 20.25" x 12.5"
Ship Dimensions (H x W x D)	11" x 17" x 17"	11" x 17" x 17"	11" x 18" x 13"	11" x 18" x 13"
Ship Weight	47 lbs.	47 lbs.	63 lbs.	63 lbs.
List Price	\$ 1,299	\$ 1,299	\$ 1,837	\$ 1,837









COOLING EQUIPMENT

Countertop Refrigerators

Compact and Chilly

Countertop display refrigerators allow you to put your food and beverages on display and increase impulse sales! These refrigerated merchandisers have double pane thermal glass doors with a builtin door locks and a strong magnetic gasket for exceptional energy efficiency.

- Interior lights show off your product.
- ETL and ETL sanitation listed.
- Adjustable thermostat between 34 45° F.
- Adjustable PVC coated wire shelves.



Model: CTR2.68LD

Model	CTR2.68LD (810115L)	CTR3.75 (810105L)
Description	Black, 2.7 cubic feet, (4) shelves, Includes lighted display header.	Black, 3.8 cubic feet, (5) shelves.
Electrical	120V / 0.24 kW / 2A / 1Ph NEMA 5-15P line cord included.	120V / 0.24 kW / 2A / 1Ph NEMA 5-15P line cord included.
Refrigeration	Refrigerant: R134A	Refrigerant: R134A
	Compressor: 1/8 hp	Compressor: 1/8 hp
Product Dimensions (H x W x D)	Compressor: 1/8 hp 36.5" x 18" x 18.5"	Compressor: 1/8 hp 33.75" x 19" x 18.75"
(H x W x D) Ship Dimensions	36.5" x 18" x 18.5"	33.75" x 19" x 18.75"

c Cluster Us



Optional Shelf for CTR3.75

Model	08727L
Description	Additional shelf for CTR3.75
Product Dimensions (H x W x D)	15.75" W x 13" D
List Price	\$ 14



Domestic Equipment Warranty

1 YEAR

Labor All Equipment unless specified otherwise in Terms and Conditions.

2 YEARS

Parts All Equipment unless specified otherwise in Terms and Conditions.

3 YEARS

Micro-Controller Based Boards & Urn Bodies and Liners

4 YEARS

Grinding Burrs or 40,000 pounds of coffee

5 YEARS

Compressors & Fry Tanks

See the full terms and conditions at www.GMCW.com

TERMS AND CONDITIONS

Domestic Equipment Warranty

Effective January 1, 2019

Within warranty periods, Grindmaster-Cecilware will at its option, after troubleshooting directly with customer site, repair or replace a defective unit at no charge for parts or labor during the applicable parts or labor warranty period, Grindmaster-Cecilware's obligation under these warranty periods shall be limited to repairing or replacing any part of said equipment (excluding plastic parts, rubber parts, light bulbs, or normal wear items) which proves defective within the warranty period. Warranty start date is from the original ship date of the equipment or date of sale to the customer with proof of sale, if within 12 months of ship date. Units replaced under warranty will retain remaining warranty term of original unit.

This warranty is subject to the following conditions, terms, and exclusions:

- Warranty must be activated by online registration at www.gmcw.com.
- All Warranty claims must be pre-authorized by Grindmaster-Cecilware Technical Services by calling 1-800-695-4500 (opt 2) or by email at TSMailbox@electrolux.com.
- RC400 1 year parts and labor.
- Grindmaster-Cecilware dispensers, Accessories and Parts 90 days replacement only.
- Warranty does not apply to machines or any part thereof which have been subject to any; accident, abuse, misuse, neglect, alteration, non-compliance to owners manual and preventive maintenance requirements, use on incorrect voltage, lack of gas pressure, improper ventilation, damage caused in transit, improper installation or operation, improper maintenance or repair, normal wear items, plastic or rubber parts, poor water conditions, machine adjustments, temporary non-functioning conditions, fire, flood, or acts of God; Warranty is in lieu of all other warranties expressed or implied. In no event shall Grindmaster-Cecilware be liable for consequential or incidental damages. If service agents cannot access equipment (e.g. Food truck) customer is responsible for bringing unit to agent for warranty repair.
- Service Agent travel up to 50 miles is covered.
- Equipment is not intended for residential use and warranty service will not be dispatched to a
 residential address.
- Poor water conditions is defined as water not meeting the following criteria:
 - Total Dissolved Solids: Minimum 50 PPM, Maximum 125 PPM
 - Total Hardness: Minimum 3 GPG, Maximum 5 GPG
 - pH: Minimum 6.5, Maximum 7.5
 Free Chlorine: Maximum 0.5 PPM
 Total Chlorine: Maximum 1 PPM

Domestic Equipment Warranty

- Grindmaster-Cecilware reserves the right to be reimbursed for service calls deemed Non-Warranty.
 Authorized service agents (ASA) reserve the right to secure credit card information prior to dispatching a service call. In the case where the ASA deems a service call to be non-warranty, the service invoice is the responsibility of the end user. The warranty on the unit will be voided until the balance is reimbursed.
- If Grindmaster-Cecilware Service Agents are prevented from performing or completing service by the customer, if the customer refused service in part or whole, the warranty shall be considered void.
- Upon request by Grindmaster-Cecilware, some warranty parts, (including but not limited to: motors, compressors, micro-controlled based boards, gear motors, and burrs) shall be shipped prepaid to the Grindmaster-Cecilware Factory Service Center designated in the RGA confirmation. Upon receipt, Grindmaster-Cecilware will inspect parts to verify warranty claim is valid. Replacement parts will be billed out when shipped, and then credited on return of a part that is proven to be a valid warranty claim upon inspection by Grindmaster-Cecilware. Warranty labor will not be paid until warranty claim parts are received and validated by Grindmaster-Cecilware.
- Upon request by Grindmaster-Cecilware, the defective equipment shall be shipped prepaid to the Grindmaster-Cecilware Factory Service Center designated in the RGA confirmation.
- No field (including travel), outside or service station work is covered by this warranty without prior authorization by the Grindmaster-Cecilware Service Department.

The dealers, distributors, employees, and agents of Grindmaster-Cecilware are not authorized to modify this warranty or to add warranties that are binding to Grindmaster-Cecilware. Neither written nor oral statements by such individuals establish warranties and thus should not be relied upon. This will establish your warranty rights. The purchaser's redress against Grindmaster-Cecilware for the breach of any obligation arising from the sale of this equipment, whether derived from warranty or elsewhere, shall be limited to repair, replacement or refund at Grindmaster-Cecilware's discretion.

PREVENTIVE MAINTENANCE

Requirements and Frequencies

Category 1:

Care and Use Per Frequency Specified in Operators Manual

- Coffee Grinders
- Coffee Brewers (except RC400)
- Hot Water Dispensers
- Liquid Autofill Systems
- Cooking, Warming, and Cooling Equipment

Category 2:

Onsite Preventive Maintenance through Grindmaster-Cecilware

Recommended to be scheduled and completed within 30 days of one-year anniversary of purchase through Grindmaster-Cecilware Technical Service. To schedule, contact Grindmaster-Cecilware Technical Service by email at TSmailbox@electrolux.com.

• Urns and Hot Water Heaters

Category 3:

One Year Preventive Maintenance Schedule

Series	Model	Preventive Maintenance Kit Part Number	List Price
Espresso Machines			
Super Automatic Espresso	Korinto Prime (1005-003)	250-00139	\$ 640
Orange Juice Machines			
Countertop Orange Juice	JX15MC (095500L)	250-00168	\$ 170
Floor Model Orange Juice	JX45AF (095555L)	250-00169	\$ 170

Requirements and Frequencies

Category 4:

Six Months Preventive Maintenance Schedule

Series	Model	Preventive Maintenance Kit Part Number	List Price		
Powdered Beverage Dispensers					
Radiance 5 Flavor	RAD5A-B (1401-000)	250-00166	\$ 114		
Radiance 5 Flavor	RAD5B-B (1401-002)	250-00166	\$ 114		
Radiance 5 Flavor	RAD5BW-B (1401-003)	250-00166	\$ 114		
Radiance 5 Flavor	RAD5C-B (1401-004)	250-00166	\$ 114		
Radiance 5 Flavor	RAD5CW-B (1401-006)	250-00166	\$ 114		
PIC 3 Flavor	PIC3 (61005D)	250-00112	\$ 75		
PIC 3 Flavor	PIC33A (61052D)	250-00112	\$ 75		
PIC 5 Flavor	PIC5 (62933)	250-00113	\$ 115		
GB 1 Flavor	GB1HC-CP (08003QL)	250-00105	\$ 25		
GB 2 Flavor	GB2HC-CP (08003TL)	250-00106	\$ 35		
GB 2 Flavor	2K-GB-LD (080022L)	250-00106	\$ 35		
GB 3 Flavor	3K-GB-NL (08002NL)	250-00107	\$ 43		
GB 3 Flavor	3K-GB-LD (080023L)	250-00107	\$ 43		
GB 4 Flavor	4K-GB-LD (080041L)	250-00108	\$ 52		
GB 6 Flavor	GB6M10-LD-U (080152L)	250-00110	\$ 70		
GB 8 Flavor	GB8MP-10-LD-U (080167L)	250-00111	\$ 89		

PREVENTIVE MAINTENANCE

Requirements and Frequencies

Category 4:

Six Months Preventive Maintenance Schedule

Series	Model	Preventive Maintenance Kit Part Number	List Price
Cold Beverage Dispensers			
Simplicity Bubbler Mini Twin	CS-2E-16	250-00120	\$ 62
Simplicity Bubbler Mini Twin	CS-2E-16-S	250-00121	\$ 60
Simplicity Bubbler Mini Quad	CS-4E-16	250-00122	\$ 106
Simplicity Bubbler Mini Quad	CS-4E-16-S	250-00123	\$ 99
Simplicity Bubbler Triple Combo	CS-3D-16	250-00128	\$ 104
Simplicity Bubbler Triple Combo	CS-3D-16-S	250-00129	\$ 99
Simplicity Bubbler Single Standard	CS-1D-16	250-00124	\$ 62
Simplicity Bubbler Single Standard	CS-1D-16-S	250-00125	\$ 58
Simplicity Bubbler Twin Standard	CS-2D-16	250-00126	\$ 104
Simplicity Bubbler Twin Standard	CS-2D-16-S	250-00127	\$ 99
Simplicity Bubbler Triple Tall	CS-3L-16	250-00130	\$ 79
Simplicity Bubbler Triple Tall	CS-3L-16-S	250-00131	\$ 75
Classic Bubbler Standard	D15-3	250-00136	\$ 29
Classic Bubbler Standard	D15-4	250-00136	\$ 29
Classic Bubbler Standard	D25-3	250-00138	\$ 43
Classic Bubbler Standard	D25-4	250-00138	\$ 43
Classic Bubbler Standard	D35-3	250-00140	\$ 56
Classic Bubbler Standard	D35-4	250-00140	\$ 56

PREVENTIVE MAINTENANCE

Requirements and Frequencies

Category 4:

Six Months Preventive Maintenance Schedule

Series	Model	Preventive Maintenance Kit Part Number	List Price
Cold Beverage Dispensers			
Classic Bubbler Mini	E29-3	250-00142	\$ 41
Classic Bubbler Mini	E29-4	250-00142	\$ 41
Classic Bubbler Mini	E49-3	250-00144	\$ 66
Classic Bubbler Mini	E49-4	250-00144	\$ 66
G-Cool Single	C-1S-16 (231-00162)	250-00132	\$ 39
G-Cool Double	C-2D-16 (231-00166)	250-00133	\$ 62
G-Cool Focus Flavor Triple	C-3D-16 (231-00168)	250-00134	\$ 87
G-Cool Mini-Duo	C-2S-16 (231-00164)	250-00133	\$ 62
G-Cool Mini-Quattro	C-4D-16 (231-00170)	250-00135	\$ 110
Frozen Beverage and Dessert Dis	pensers		
3000 Barrel Mechanical Freezer	3311 (CFB3311-A)	250-00115	\$ 81
3000 Barrel Mechanical Freezer	3511 (CFB3511-C)	250-00117	\$ 106
3000 Barrel Mechanical Freezer	3312 (CFB3312-A)	250-00116	\$ 135
5000 Barrel Electronic Freezer	5311 (CFB5311-D)	250-00118	\$ 95
5000 Barrel Electronic Freezer	5711 (CFB5711-B)	250-00119	\$ 99
Remote Condensing Barrel Freezer	3341 (CFB3341-D)	250-00117	\$ 106

PRODUCT CERTIFICATIONS

Domestic Certifications

Grindmaster-Cecilware 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-Cecilware 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.

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

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.

PRODUCT CERTIFICATIONS

Domestic Certifications

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.s.



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**

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.

Contact Information

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(place an order, check product availability and price, obtain freight and tracking information, request literature, inquire about parts)

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Email: csmailbox@electrolux.com

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2019 Domestic Tradeshows

United States

NAFEM

North American Association of Food Equipment Manufacturers

February 7 - 9, 2019

Orange County Convention Center Orlando, Florida Booth # 1469

SCA Expo

Specialty Coffee Association of America

April 12-14, 2019

Boston Convention and Exhibition Center Boston, Massachusetts Booth # 933

NRA Show

National Restaurant Association

May 18 - 21, 2019

McCormick Place Convention Center Chicago, Illinois Booth # 4226

NACS Show

National Association of Convenience Stores

October 2 - 4, 2019

Georgia World Congress Center Atlanta, Georgia Booth # 7423

Refer to www.GMCW.com for up-to-date information.

Model Number	Page Number	Model Number	Page Number
100	7	231-00547	161
1161M	170	231-00548	161
190-SS	7	231-00549	160
2K-GB-LD	115	231-00550	160
2001-000	172	230-00173	58
2001-001	172	231-00009T	162
210-00118	162	230-00199	58
210-00125T	162	2039	170
210-00128T	162	2484	171
2001-002	173	250	8
2001-003	173	250RH-2	9
2266	171	250RH-3	9
231-00001	156, 158	2510	171
231-00197	156, 158	2511	171
231-00227	162	250-00011	17, 140
231-00234	157, 159, 161	250-00012	17, 140
231-00236	157, 159, 161	250-00015	136
231-00293	162	250-00016	136
231-00426	160	250-00017	136
231-00427	160	2502	170
231-00539	156	250-00031	214
231-00540	156	250-00032	214
231-00541	158	250-00033	214
231-00542	158	250-00034	20, 32
231-00543	157	250-00052	203
231-00544	157	250-00257	180
231-00545	159	250-3A	8
231-00546	159	2543	171

Model Number	Page Number	Model Number	Page Number
2509	171	5125	169
3K-GB-LD	116	5311	190
3K-GB-NL	116	5353	171
3311	188	5511	166
3312	189	5512	166
3341	189	5507	165
3511	188	5508	165
3587	170	5538	169
3657	170	5542	169
3709	170	5583	167
380-00327	58	5584	167
380-00335	58	5619	164
380-00336	58	5620	164
4K-GB-LD	116	5711	190
410-00190	199	5925	171
410-00211	202	60112	137
410-00212	202	60113	137
410-00700	136	60201	137
410-00701	136	60220	137
5111	164	60247	137
5112	165	60205	137
5113	166	60253	19, 140
5114	167	60254	19, 140
5115	169	60206	19, 140
5121	164	60207	137
5122	165	63174	21, 113, 140
5123	166	67710E	75
5124	167	71619	66

Model Number	Page Number	Model Number	Page Number
71952	66	820	86
74110E	72	08020QL	206
7413E	72,74	08021L	206
7416E	72	82349	9
74410E	73	830E	102
7443E	73,74	83010E	69
7446E	73	835S	12
70571	64	08049L	206
70575	65	850E	103
70576	65	08050L	206
70577	64	80598	139
70583	64	08727L	224
70620	64	875S	12, 13
70651	65	87710E	77
70659	65	08086L	206
77110E	70	890BS	13
7713E	70	890T	13
7716E	70	923	86
70757	65	90380	173
70758	65	98000	59
70759	64	98001	59
70768-C	60	98005	59
77710E	71	98006	59
7773E	71	9913	178
7776E	71	99453	178
810S	12	99634	178
8116E	69	A#153	85
8106E	69	A#156	85

Model Number	Page Number	Model Number	Page Number
A#158	85	AOPT 21CU3	81
A06513-04	66	AOPT 21CU610	81
A71431	66	AOPT 21CUTL3	81
AB2.0WP	58	AOPT 21CUTL610	81
ABB1.5WP	86, 93	AOPT 2200	83
ABB3	85	AOPT 2200P	83
ABB3-1.5	85	AOPT 4400U	83
ABB3WP	86, 98	AOPT 45	83
ABB6	85	AOPT 47U00	82
ABB6-3	85	AOPT 47U01	82
ABB6WP	86	AOPT 5700	83
ABB810	85	AOPT 5800	83
ABB810-6	85	AOPT 7100	83
ABB810WP	86	AOPT 93L3 to 93WB	83
ACE	127	AOPT DS101 to DS108	82
ACE L/C Milk	125	AOPT DS201 to DS206	82
AGP-2.5	41	AOPT TS103 to TS104	82
AOPT 10	82	AOPTTS204 to TS206	82
AOPT 10B	82	AP-3	60
AOPT 10B3	82	AS15	56
AOPT 10SB610	82	B1/3 Dispenser & Base	94
AOPT 10SSS	82	B1/3T Dispenser	94
AOPT 10WB	102	B-3	39
AOPT 21AU	81	B-3WL	39
AOPT 21AU6	81	B-3WR	39
AOPT 21AU610	81	BD505SS	148
AOPT 21BU3	81	BD505SS-177	148
AOPT 21BU610	81	B-SAP	37

B-SGP 41 CS-1D-16 BW-2 63 CS-1D-16-S BW-2SU 63 CS2-220 C-1S-16 175 CS-2D-16 C-2D-16 175 CS-2D-16-S C-2S-16 177 CS-2E-16 C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16-S CCP48 214 CS-3L-16-S CE-G15TPF 210 CS-4E-16	158 158 133
BW-2SU 63 CS2-220 C-1S-16 175 CS-2D-16 C-2D-16 175 CS-2D-16-S C-2S-16 177 CS-2E-16 C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	
C-1S-16 175 CS-2D-16 C-2D-16 175 CS-2D-16-S C-2S-16 177 CS-2E-16 C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16-S CCP48 214 CS-3L-16-S	133
C-2D-16 175 CS-2D-16-S C-2S-16 177 CS-2E-16 C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	
C-2S-16 177 CS-2E-16 C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	159
C-3D-16 176 CS-2E-16-S C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	159
C-4D-16 177 CS3-220 CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	156
CCP15 214 CS-3D-16 CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	156
CCP24 214 CS-3D-16-S CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	133
CCP36 214 CS-3L-16 CCP48 214 CS-3L-16-S	161
CCP48 214 CS-3L-16-S	161
	160
CE-G15TPF 210 CS-4E-16	160
	157
CE-G24TPF 210 CS-4E-16-S	157
CE-G36TPF 210 CTR2.68LD	224
CE-G48TPF 210 CTR3.75	224
CH100N 98 D15-3	164
CL100N 79 D15-4	164
CL75N 78 D25-3	165
CPO-1P-15A 35 D25-4	165
CPO-2P-15A 35 D35-3	166
CPO-3P-15A 35 D35-4	166
CPO-3RP-15A 36 DBP4545	180
CPO-SAPP 36 DR-2SU	59
CS1-110 132 E29-3	167
CS113 103 E29-4	167
CS115 103 E49-3	169
CS1-220 132 E49-4	.07

MODEL NUMBER INDEX

Model Number	Page Number	Model Number	Page Number
EFS40	201	GB2HC-CP	115
EFS65	201	GB6M10-LD-U	117
EL15	204	GB8MP-10-LD-U	117
EL1624	211	GCP15	209
EL1636	211	GCP24	209
EL25	204	GCP36	209
EL2X15	205	GCP48	209
EL2X25	205	GNB-10H	25
EL2X6	205	GNB-11H	25
EL6	204	GNB-20H	28
ENALG22S	60	GNB-21H	28
ENALG25S	60	GTD3-C	89
ENALG30S	61	GTD3-DNT	89
ENALS22S	62	GTD3-FOT	89
ENALS25S	62	GTD3-TP	89
ENALS30S	62	GT Push 1	193
FE100N	79	GT Push 2	193
FE200	80	HC-600	144
FE75N	78	HPCP212	216
FMS403LP	198	HPCP424	216
FMS403NAT	198	HPCP636	216
FMS504LP	198	HWD2	104
FMS504NAT	198	HWD3	105
FMS705LP	199	HWD5	105
FMS705NAT	199	I-Pro 2E	183
Frosty 2	185	I-Pro 2E Light Panel	183
Frosty 3	185	I-Pro 2M	183
GB1HC-CP	115	I-Pro 2M Light Panel	183

MODEL NUMBER INDEX

Model Number	Page Number	Model Number	Page Number
I-Pro 3E	184	Pony 4	129
I-Pro 3E Light Panel	184	RAD5A-B	110
I-Pro 3M	184	RAD5B-B	111
I-Pro 3M Light Panel	184	RAD5BW-B	110
JX15MC	148	RAD5C-B	111
JX45AF	148	RAD5CW-B	110
Karma Gravity	196	RAS1	57
Korinto Prime	122	RC400	32
Lola 6	146	RWS1	57
ME10EN	100	S10	91
ME15EN	101	S10C	91
MIRA	135	S2	90
Model A	14	S3	90
MP	186	\$3.5	90
PB-8113E	68	S3C	90
PB-8103E	68	S5	91
PBC-1A	49	S5C	91
PBC-1V	53	SD1	147
PBC-1VS	55	SD2	147
PBC-1W	51	SG1LF	218
PBC-2A	49	SG1LG	218
PBC-2V	53	SG1LG240	219
PBC-2VS	55	SG1SF	218
PBC-2W	51	SG1SG	218
PIC3	112	SG2LF	219
PIC33A	112	SG2LG	219
PIC5	112	SP1	192
Pony 2	129	SP2	192

MODEL NUMBER INDEX

Model Number	Page Number
ST Duo	127
STP Duo Milk	125
STP Solo Milk	125
ST Solo	127
SU3P Dispenser & Base	94
TB3 Brewer w B1/3T	93
TRI MIRA	135
TSG1F	220
TSG1G	220
TSG2F	220
TSG2G	220
TWIN MIRA	135
U589Q	203
U631A	203
U633A-L	203
U641Q	203
V15	56
V174P	202
V180P	202
V109A	203
V002A	98
VGA	143
VGHDA	143
VGT	143
VS15	56
W0470051	191
W0890200	191
W0890219	191

Model Number	Page Number
W0890220	191
W0890224	191
W0890206	191
W0890208	191
W0890053	191
W0910001	191
W0910002	191
WS15	56

Part Number	Page Number	Part Number	Page Number
100	7	1206-001	183
0001-10000	32	1206-010	185
1011-001	127	1206-011	185
1011-010	135	1206-012	193
1011-011	135	1206-013	193
1011-012	125	1206-002	183
1011-002	127	1206-003	183
1011-003	127	1206-004	184
1011-005	125	1206-005	184
1011-006	125	1206-006	184
1011-007	129	1206-007	184
1011-008	129	1206-008	192
1011-009	135	1206-009	192
1161M	170	1207-000	186
117402	79	1208-002	196
101805	78	1004-001	49
101806	78	1401-000	110
118802	78	1401-002	111
119905	98	1401-003	110
121511	100	1401-004	111
121521	100	1401-006	110
121505	100	1004-002	51
121561	101	1004-003	49
121571	101	1004-004	51
121574	101	104400	80
102417	79	104415	80
102418	79	1004-005	53
1206-000	183	1004-006	53

Part Number	Page Number	Part Number	Page Number
1004-007	55	231-00234	157, 159, 161
1004-008	55	231-00236	157, 159, 161
1005-003	122	231-00293	162
1008-000	132	230-00133	57
1008-001	132	231-00426	160
1008-002	133	231-00427	160
1008-003	133	231-00539	156
190-SS	7	231-00540	156
2001-000	172	231-00541	158
2001-001	172	231-00542	158
0002-10001	35	231-00543	157
210-00118	162	231-00544	157
210-00125T	162	231-00545	159
210-00128T	162	231-00546	159
2001-002	173	231-00547	161
2001-003	173	231-00548	161
0002-20001	35	231-00549	160
2266	171	231-00550	160
0002-00003	36	230-00168	57
0002-30001	35	230-00173	58
231-00001	156, 158	230-00199	58
231-00162	175	231-00009T	162
231-00164	177	0002-30005	36
231-00166	175	2039	170
231-00168	176	2401-001	104
231-00170	177	2401-002	104
231-00197	156, 158	2401-004	105
231-00227	162	2401-005	105

Part Number	Page Number	Part Number	Page Number
2401-007	105	2503-006	56
2401-008	105	2503-007	56
2484	171	2504-000	148
250	8	2543	171
250RH-2	9	2505-001	146
250RH-3	9	250-00052	203
2510	171	2509	171
2511	171	2801-000	180
250-00011	17, 140	3587	170
250-00012	17, 140	3657	170
250-00015	136	3709	170
250-00016	136	380-00327	58
250-00017	136	380-00335	58
2502	170	380-00336	58
2502-000	60	410-00190	199
2502-001	62	410-00211	202
2502-002	60	410-00212	202
2502-003	62	410-00700	136
2502-004	61	410-00701	136
2502-005	62	431500L	103
250-00257	180	432500L	103
250-3A	8	437100L	147
250-00031	214	437200L	147
2503-001	56	442000L	90
2503-002	56	443000L	90
250-00032	214	445000L	91
250-00033	214	445010L	91
250-00034	20, 32	446500L	91

Part Number	Page Number	Part Number	Page Number
446511L	91	5583	167
5111	164	5584	167
5112	165	5619	164
5113	166	5620	164
5114	167	5925	171
5115	169	60112	137
5121	164	60113	137
5122	165	61005D	112
5123	166	61052D	112
5124	167	60201	137
5125	169	6200-1000	216
5353	171	60220	137
544520	201	6200-4000	216
540523	201	60247	137
540920	201	60205	137
540923	201	60253	19, 140
5511	166	60254	19, 140
5512	166	60206	19, 140
5538	169	6200-6000	216
5542	169	60207	137
555700	198	62933	112
555710	198	63174	21, 113
555720	198	6600-1000	214
555730	198	6600-1001	214
555740	199	6601-1000	209
555750	199	6601-1001	209
5507	165	6601-1002	209
5508	165	6601-1003	209

Part Number	Page Number	Part Number	Page Number
6600-1002	214	721160	204
6600-1003	214	721180	204
6602-10000	210	721250	211
6602-10001	210	721275	211
6602-10002	210	721300	218
6602-10003	210	721315	218
6700-20001	89	721320	219
6700-30000	89	721325	218
6700-30001	89	721350	218
6700-40000	89	721375	219
069363L	93	721425	219
069370L	94	720150	220
069380L	94	7000-20002	62
069430L	90	720200	220
069433L	90	720250	220
069480L	94	72076	28
7000-10000	60	72077	28
7000-10001	62	72078	25
7000-10002	60	72079	25
71619	66	70571	64
71952	66	70575	65
7000-20000	62	70576	65
7000-20001	61	70577	64
720100	220	70583	64
721100	205	70620	64
721120	205	70651	65
721130	205	70659	65
721140	204	70757	65

Part Number	Page Number	Part Number	Page Number
70758	65	875-RS	13
70759	64	08086L	206
70768-C	60	890-BS	13
077800L	143	890-B-T	13
077810L	143	90380	173
077820L	143	095500L	148
077950L	144	095555L	148
078650L	14	98000	59
810-BS	12	98001	59
810105L	224	98005	59
810115L	224	98006	59
080152L	117	9913	178
080167L	117	99453	178
08021L	206	99634	178
080022L	115	A#153	85
82349	9	A#156	85
080023L	116	A#158	85
08002NL	116	A06513-04	66
08020QL	206	A67710E	75
08003QL	115	A71431	66
08003TL	115	A74110E	72
835-BS	12	A7413E	72
080041L	116	A7413EX SHP	74
08049L	206	A7416E	72
08050L	206	A74410E	73
80598	139	A7443E	73
08727L	224	A7443EX SHP	74
875-BS	12	A7446EX SHP	73

Part Number	Page Number
110E	70
A7713E	70
A7716E	70
A77710E	71
A7773E	71
A7776E	71
A8116E	69
.8106E	69
830E	102
33010E	69
350E	103
87710E	77
AP-3	60
B2.0WP	58
3-3	39
-3WL	39
-3WR	39
B1.5WP	86, 93
33	85
BB3-1.5	85
BB3WP	86, 98
BB6	85
B6-3	85
BB6WP	86
3B810	85
3B810-6	85
BB810WP	86
ABD505SS	148

Part Number	Page Number	Part Number	Page Number
AOPT 5800	83	D15-4	164
AOPT 7100	83	D25-3	165
AOPT 93L3 to 93WB	83	D25-4	165
AOPT DS101 to DS108	82	D35-3	166
AOPT DS201 to DS206	82	D35-4	166
AOPTTS103 to TS104	82	E29-3	167
AOPT TS204 to TS206	82	E29-4	167
APB8113EP	68	E49-3	169
APB8103E	68	E49-4	169
CFB3311-A	188	F820U	86
CFB3312-A	189	F923U	86
CFB3341-D	189	U589Q	203
CFB3511-C	188	U631A	203
CFB5311-D	190	U633A-L	203
CFB5711-B	190	U641Q	203
CS-1D-16	158	V174PL	202
CS-1D-16-S	158	V180P	202
CS-2D-16	159	V109A	203
CS-2D-16-S	159	V002A	98
CS-2E-16	156	W0470051	191
CS-2E-16-S	156	W0890200	191
CS-3D-16	161	W0890219	191
CS-3D-16-S	161	W0890220	191
CS-3L-16	160	W0890224	191
CS-3L-16-S	160	W0890206	191
CS-4E-16	157	W0890208	191
CS-4E-16-S	157	W0890053	191
D15-3	164	W0910001	191

Part Number	Page Number
W0910002	191

NOTES

NOTES



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