GRINDMASTER

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Crathco

PRODUCT CATALOG

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

BEVERAGE
EQUIPMENT
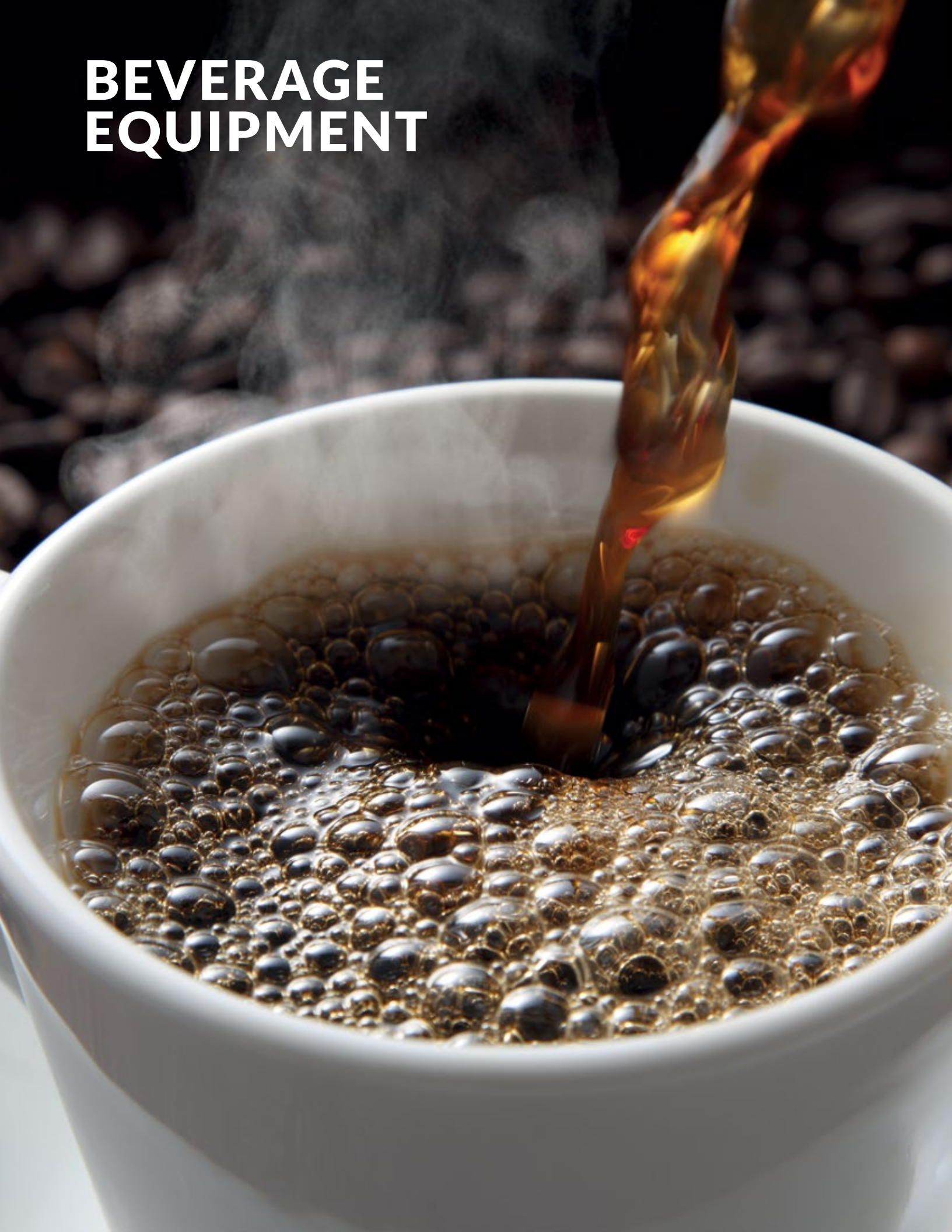
COFFEE GRINDERS

RETAIL
800 Series

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.

Please see our complete line of espresso grinders from page 59.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
810S (810-BS)	Black with 1.5 lbs. hopper	22" x 7" x 14"
835S (835-BS)	Black with 1.5 lbs. hopper	22" x 7" x 15"
875S (875-BS)	Black with 3 lbs. hopper	28" x 7" x 15"
875S (875-RS)	Red with 3 lbs. hopper	28" x 7" x 15"
890BS (890-BS)	Black with European slicing burrs for precision grinding and 3 lbs. hopper	28" x 7" x 15"
890T (890-B-T)	Black with European slicing burrs for precision grinding and 5 lbs. hopper. *Does not include base or tray. Must be bolted to counter.*	31.25" x 7.5" x 14"

WATER FILTER SYSTEM

Water Filter System for RC400 Single Cup Brewers

Water Softening and Scale Protection

Effectively filters dirt, extra-fine particles, and cloudiness, 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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
250-00034	Water filter kit contains all needed hardware and filter for application to the RC400 Single Cup brewer	12" x 4" x 4"

WATER PUMP KIT

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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
63174	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	Control Box: 3" x 5.1" x 7.6" Suction Wand: 23" length (4" extends past the top of the bottle)

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
RC400 (0001-10000)	Single cup capsule brewer can be used as pourover or plumbed in. Plumbing: water pressure from 10-100 psi required	15.75" x 10.75" x 14.75"

Optional Water Filter for RC400*

MODEL	DESCRIPTION
250-00034	Water filter kit contains all needed hardware and filter for application to the RC400 Single Cup brewer

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

POUROVER COFFEE BREWERS

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CPO-1P-15A (0002-10001)	Warmers: 1 bottom **NSF Sanitation, cNSFus Electrical Certification**	17.5" x 8.25" x 17.75"
CPO-2P-15A (0002-20001)	Warmers: 2 total: 1 top and 1 bottom **NSF Sanitation, NSF Electrical Certification**	18.5" x 8.25" x 17.75"
CPO-3P-15A (0002-30001)	Warmers: 3 total: 2 top and 1 bottom **NSF Sanitation, NSF Electrical Certification**	18.5" x 8.25" x 17.75"
CPO-3RP-15A (0002-30005)	Warmers: 3 total: 1 right top, 1 bottom, 1 right bottom **NSF Sanitation, NSF Electrical Certification**	17.5" x 16.5" x 17.75"
CPO-SAPP (0002-00003)	No Warmers: Brews directly into airpot **NSF Sanitation, cNSFus Electrical Certification**	25" x 8.25" x 17.75"

Note: Decanters and airpots sold separately. See pages 18-19.

DIGITAL AIRPOT COFFEE BREWERS

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.

- Precise brew temperature control. The brewer will maintain the brew temperature to +/- 0.5 C (1 F).
- The number of pulses, pulse-on and pulseoff time can be programmed to extract more solids (TDS) from the coffee.
- Brew Volume can be set by "teach" mode to eliminate trial-and-error set-up.
- The brewer is set to prevent brewing until the water has reached the optimal brew temperature thus reducing coffee waste.
- The brewer settings can be "locked" to prevent tampering. No unexpected changes to coffee flavor which protects customer satisfaction and prevents coffee waste.
- Energy saving option to shut off the tank heater after a set amount of time of inactivity.
- The unit has wakeup time so the customer can tell the unit to heat at a set time.
- Power option on front that shuts off heater without reaching behind brewer.
- "Half Brew" function allows to prepare half volume to reduce water and energy consumption and minimize coffee waste.
- The modern design features all stainless steel construction, rounded corners, and attractive control panel.
- The operator interface has universally recognizable symbols to make the machine easy to use correctly regardless of the language spoken by the operator.
- The smooth design of the interface facilitates easy cleaning and sanitization of the contact area.
- The brewer counts the number of brew cycles for preventative maintenance. No equipment downtime or lost sales due to maintenance.
- A hot water faucet is conveniently located on the front of the machine for preparing single servings of tea, soup, and cereal quickly.
- Power option on front that shuts off heater without reaching behind brewer.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
B-SAP-120V 1009-008	Single, digitally controlled brewer brews into a 64-ounce Airpot.	26-9/16" x 8-1/16" x 18-5/16"
B-SAP-240V 1009-009	Single, digitally controlled Airpot brewer brews into a 64-ounce Airpot.	26-9/16" x 8-1/16" x 18-5/16"
B-DAP-240V 1009-010	Twin, digitally controlled Airpot brewer brews into a 64-ounce Airpot.	26-9/16" x 16-1/16" x 18-5/16"

Note: Airpots sold separately. See page 19. Contact Grindmaster™ for more information. Specifications subject to improvement or change without notice

Electrical: *NEMA 5-15P plug included with 120V models; NEMA 6-20P plug included with single 240V models; NEMA L6-30P plug included with twin 240V models.

Brew Capacity: (64 oz. decanters per hour) (12) at 120V; (14) at 240V single models; (33) at 240V twin models.

DIGITAL DECANTER COFFEE BREWERS

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.

- Precise brew temperature control. The brewer will maintain the brew temperature to +/- 0.5 C (1 F).
- The number of pulses, pulse-on and pulseoff time can be programmed to extract more solids (TDS) from the coffee.
- Brew Volume can be set by "teach" mode to eliminate trial-and-error set-up.
- The brewer is set to prevent brewing until the water has reached the optimal brew temperature thus reducing coffee waste.
- The brewer settings can be "locked" to prevent tampering. No unexpected changes to coffee flavor which protects customer satisfaction and prevents coffee waste.
- Energy saving option to shut off the tank heater after a set amount of time of inactivity.
- The warmers turn off after a customerset amount of time to prevent damaging decanters, scalding coffee, or even creating a safety issue.
- The unit has wakeup time so the customer can tell the unit to heat at a set time.
- Power option on front that shuts off heater and warmers without reaching behind brewer.
- The brewer counts the number of brew cycles for preventative maintenance. No equipment downtime or lost sales due to maintenance.

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	B-3-120V 1003-021	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 top.	19-3/16" x 8-1/16" x 18-5/16"
	B-3-240V 1003-022	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 top.	19-3/16" x 8-1/16" x 18-5/16"
	B-3WR-120V 1003-023	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 right side	19-3/16" x 16-1/16" x 18-5/16"
	B-3WR-240V 1003-024	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 right side	19-3/16" x 16-1/16" x 18-5/16"
	B-3WL-120V 1003-025	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 left side	19-3/16" x 16-1/16" x 18-5/16"
	B-3WL-240V 1003-026	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 left side	19-3/16" x 16-1/16" x 18-5/16"
	B-6-240V 1003-029	Twin, digitally controlled decanter brewer. Warmers: 2 bottom, 4 top.	19-5/16" x 16-1/16" x 18-5/16"

Note: Decanters sold separately. See page 18. Contact Grindmaster™ for more information. Specifications subject to improvement or change without notice.

Electrical: NEMA 5-15P plug included with 120V models; NEMA 6-20P plug included with 240V models. NEMA L6-30P plug included with B-6 models.

Brew Capacity: B-3 models (64 oz. decanters per hour) (12) at 120V; (14) at 240V - B6 models (64 oz. decanters per hour) (33) at 240V

DIGITAL INSULATED DECANTER COFFEE BREWER

GRINDMASTER

PrecisionBrew® Digital Decanter Brewers

Stay Warm

Digitally controlled with PrecisionBrew(R) Technology. The brewer hold the brew temperature to +/- 1*F during the complete brew cycle.

- Precise brew temperature control. The brewer will maintain the brew temperature to +/- 0.5 C (1 F).
- The number of pulses, pulse-on and pulseoff time can be programmed to extract more solids (TDS) from the coffee.
- Brew Volume can be set by "teach" mode to eliminate trial-and-error set-up.
- The brewer is set to prevent brewing until the water has reached the optimal brew temperature thus reducing coffee waste.
- The brewer settings can be "locked" to prevent tampering. No unexpected changes to coffee flavor which protects customer satisfaction and prevents coffee waste.
- Energy saving option to shut off the tank heater after a set amount of time of inactivity.
- The unit has wakeup time so the customer can tell the unit to heat at a set time.
- Power option on front that shuts off heater without reaching behind brewer.
- "Half Brew" function allows to prepare half volume to reduce water and energy consumption and minimize coffee waste.
- The modern design features all stainless steel construction, rounded corners, and attractive control panel.
- The operator interface has universally recognizable symbols to make the machine easy to use correctly regardless of the language spoken by the operator.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
B-ID-120V 1003-027	Single, digitally controlled decanter brewer brews into a 64-ounce SS vacuum-insulated container.	19-3/16" x 8-1/16" x 18-5/16"
B-ID-240V 1003-028	Single, digitally controlled decanter brewer brews into a 64-ounce SS vacuum-insulated container.	19-3/16" x 8-1/16" x 18-5/16"
SS-1.9 LR (2506-000)	1.9 L SS vacuum-insulated decanter with brew-through black lid. For use with B-ID models.	7.25" x 6.25" x 6.25"
SS-1.9 LD (2506-001)	1.9 L SS vacuum-insulated decanter with brew-through orange lid. For use with B-ID models.	7.25" x 6.25" x 6.25"

Note: Decanters sold separately. Specifications subject to improvement or change without notice.

Electrical: NEMA 5-15P plug included with 120V models; NEMA 6-20P plug included with 240V models.

Brew Capacity: (64 oz. decanters per hour) (12) at 120V; (14) at 240V.

THERMAL GRAVITY POT COFFEE BREWERS

GRINDMASTER

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.

- Precise brew temperature control. The brewer will maintain the brew temperature to +/- 0.5 C (1 F).
- The number of pulses, pulse-on and pulseoff time can be programmed to extract more solids (TDS) from the coffee.
- Brew Volume can be set by "teach" mode to eliminate trial-and-error set-up.
- The brewer is set to prevent brewing until the water has reached the optimal brew temperature thus reducing coffee waste.
- The brewer settings can be "locked" to prevent tampering. No unexpected changes to coffee flavor which protects customer satisfaction and prevents coffee waste.
- Energy saving option to shut off the tank heater after a set amount of time of inactivity.
- The unit has wakeup time so the customer can tell the unit to heat at a set time.
- Power option on front that shuts off heater without reaching behind brewer.
- The brewer counts the number of brew cycles for preventative maintenance. No equipment downtime or lost sales due to
- maintenance.
- A hot water faucet is conveniently located on the front of the machine for preparing single servings of tea, soup, and cereal quickly.
- Power option on front that shuts off heater without reaching behind brewer.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
B-SGP-120V 1010-008	Single, digitally controlled brewer brews into a 64-ounce Gravity Pot.	30-9/16" x 8-1/16" x 18-5/16"
B-SGP-240V 1010-009	Single, digitally controlled brewer brews into a 64-ounce Gravity Pot.	30-9/16" x 8-1/16" x 18-5/16"
B-DGP-240V 1010-005	Twin, digitally controlled brewer brews into a 64-ounce Gravity Pot.	30-9/16" x 16-1/16" x 18-13/16"
AGP-2.5 (AGP-2.5)	2.5 L vacuum-insulated gravity container for use with B-SGP and B-DGP. Portable and holds fresh coffee for hours without additional heat.	17.5" x 8" x 9"

Note: Gravity Pots sold separately. Specifications subject to improvement or change without notice. Electrical: *NEMA 5-15P plug included with 120V models; NEMA 6-20P plug included with single 240V models; NEMA L6-30P plug included with twin 240V models. Brew Capacity: (64 oz. decanters per hour) (12) at 120V; (14) at 240V single models; (33) at 240V twin models.

SHUTTLE®
COFFEE BREWERS

PrecisionBrew® Coffee Solutions

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.

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.

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.


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!

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!
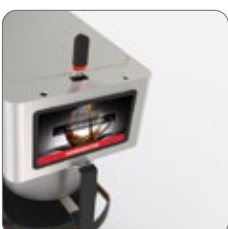
Update via USB Drive

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.

SHUTTLE®
COFFEE BREWERS

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
PBC-1A (1004-001)	Single digitally controlled brewer with virtual sight glass and compatible with Air -Heated Shuttle*	30.13" x 9.13" x 18.88"
PBC-2A (1004-003)	Twin digitally controlled brewer with virtual sight glass and compatible with Air -Heated Shuttles*	30.13" x 18.13" x 18.88"

* Air Heated Shuttles sold separately.
  Note: Shuttle graphics sold separately.
  Note: Order ABB2.0WP filters. Accessories available separately.
  Note: Unit does not ship with cord or plug. Please contact local qualified service agency for installation.

SHUTTLE®
COFFEE BREWERS

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
PBC-1W (1004-002)	Single digitally controlled warmer shuttle brewer	30.13" x 9.13" x 18.88"
PBC-2W (1004-004)	Twin digitally controlled warmer shuttle brewer	30.13" x 18.13" x 18.88"

Note: Warmer Shuttles sold separately.
Note: Shuttle graphics sold separately.
Note: Order ABB2.0WP filters. Accessories available separately.
Note: Unit does not ship with cord or plug. Please contact local qualified service agency for installation.

SHUTTLE®
COFFEE BREWERS

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
PBC-1V (1004-005)	Single digitally controlled brewer for use with vacuum shuttle without stand	33.56" x 9.13" x 19.13"
PBC-2V (1004-006)	Twin digitally controlled brewer for use with vacuum shuttle without stands	33.56" x 18.13" x 19.13"
PBC-1VS (1004-007)	Single digitally controlled brewer for use with vacuum shuttle with stand	35" x 12.3" x 19.13"
PBC-2VS (1004-008)	Twin digitally controlled brewer for use with vacuum shuttle with stands	35" x 21.75" x 19.13"

Note: Vacuum Shuttles sold separately.
Note: Shuttle graphics sold separately.
Note: Order ABB2.0WP filters. Accessories available separately.
Note: Unit does not ship with cord or plug. Please contact local qualified service agency for installation.

SHUTTLES®
COFFEE BREWERS

PrecisionBrew® Shuttles® & Stands

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
AS15 (2503-006)	Air-heated Shuttle 1.5 gal.	12" x 9" x 14.38"
VS15 (2503-002)	Vacuum Shuttle With Stand 1.5 gal.	24.38" x 8" x 12.81"
V15 (2503-001)	Vacuum Shuttle Without Stand 1.5 gal.	15.88" x 8" x 12.75"
WS15 (2503-007)	Warmer Shuttle 1.5 gal.	12" x 9" x 14.38"

PrecisionBrew® Shuttle Stands

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
RAS1 (1502-004)	Air-heated Shuttle Stand	18" x 9.13" x 13"
RWS1 (1503-004)	Warmer Shuttle Stand	7.5" x 9.13" x 9.25"
VSS (2503-003)	Vacuum Shuttle Stand	9.375 x 8 x 12.75

GRAPHICS & ACCESSORIES

PrecisionBrew®

Optional Shuttle Graphics

MODEL	DESCRIPTION
380-00335	Air-heated Shuttle Graphics
380-00439	Vacuum Shuttle Graphics
380-00336	Warmer Shuttle Graphics

Brew Baskets and Filters

MODEL	DESCRIPTION
230-00173	Stainless Steel Brew Basket
230-00199	Plastic Brew Basket
ABB2.0WP	14" bottom, 6" sidewall filter paper, 500 per box

ACCESSORIES

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.

Coffee Decanters

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
98005	3-pack glass decanters with black handle	7" x 6" each
98000	24-pack glass decanters with black handle	7" x 6" each
98006	3-pack glass decanters with orange handle	7" x 6" each
98001	24-pack glass decanters with orange handle	7" x 6" each

Optional Coffee Rack

NSF.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
DR-2SU (ADR-2SU)	Black, powder-coated decanter rack, holds 2 decanters, step-up	7.5" x 7.75" x 12.25"

ACCESSORIES

Coffee Airpots

Glass-Lined Push-Top Dispense

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
AP-3 (AAP-3)	Single (1) 3.0 L airpot	14.5" x 7.25" x 7.25"

ENAL- Models include colored flavor tags to indicate contents

	Brown for REGULAR Coffee		Orange for DECAF		Green for HOT WATER

Flavor Tags Glass-Lined Lever-Top Dispense

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
ENALG22S (2502-000)	Single (1) 2.2 L airpot	15.5" x 6.25" x 8.5"
ENALG22S (7000-10000)	Case of (6) 2.2 L airpots	case of six, each 15.5" x 6.25" x 8.5"
ENALG25S (2502-002)	Single (1) 2.5 L airpot	14" x 5.5" x 5.5"
ENALG25S (7000-10002)	Case of (6) 2.5 L airpots	case of six, each 14" x 5.5" x 5.5"
ENALG30S (2502-004)	Single (1) 3.0 L airpot	16.5" x 7" x 7"
ENALG30S (7000-20001)	Case of (6) 3.0 L airpots	case of six, each 16.5" x 7" x 7"

Flavor Tags Stainless Steel-Lined Lever-Top Dispense

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
ENALS22S (2502-001)	Single (1) 2.2 L airpot	15.5" x 6" x 6"
ENALS22S (7000-10001)	Case of (6) 2.2 L airpots	case of six, each 15.5" x 6" x 6"
ENALS25S (2502-003)	Single (1) 2.5 L airpot	14" x 5.5" x 5.5"
ENALS25S (7000-20000)	Case of (6) 2.5 L airpots	case of six, each 14" x 5.5" x 5.5"
ENALS30S (2502-005)	Single (1) 3.0 L airpot	16.5" x 7" x 7"
ENALS30S (7000-20002)	Case of (6) 3.0 L airpots	case of six, each 16.5" x 7" x 7"

ACCESSORIES

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.

Glass-Lined Push-Top Dispense

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	BW-2 (ABW-2)	(2) side-by-side warmers	3.5" x 14" x 7.25"
	BW-2SU (ABW-2SU)	(2) warmers, step-up	5.5" x 7" x 14"

Coffee Brew Basket & Filters

Brew Baskets

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	71952	Plastic brew basket	3.63" x 7.63" x 9"
	71619	Stainless steel brew basket	3.63" x 7.63" x 9"
	A71431	Stainless steel gourmet brew basket	5" x 7.63" x 9"

Brew Baskets

MODEL	DESCRIPTION
A06513-04	12-cup, 4.5" bottom, 2.6" sidewall filter paper 1,000 per box

ACCESSORIES

Coffee Airpots Racks & Systems

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	70620	2 airpot rack only (2 inline)	16" x 7.25" x 21"
	70759	2 airpot rack with 2 lever-top airpots (2 inline, black)	23" x 7.25" x 21.5"
	70577	2 airpot rack only (2 airpots side-by-side)	9" x 14" x 12"
	70571	3 airpot rack only (3 airpots side-by-side)	9" x 21.5" x 11.25"
	70576	Rack only: Riser for 2 airpots	11.5" x 10.75" x 10.25"
	70575	Rack only: Riser for 3 airpots	10" x 19" x 10.75"
	70758	4 airpot rack with 4 lever-top pots. Racks are 2 airpots wide with a riser for 2 airpots	15.5" x 27" x 12"
	70757	6 airpot rack with 6 lever-top pots. Racks are 3 airpots wide with a riser for 3 airpots	15.5" x 41" x 11.75"
	70659	2 airpot rack with 2 lever-top pots (2 side-by-side)	16.25" x 14.5" x 12"
	70651	3 airpot rack with 3 lever-top pots (3 side-by-side)	16" x 21.5" x 11.25"

ICED TEA DISPENSERS

Front of the 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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
GTD3-FOT (6700-30000)	Tomlinson® front valve	22" x 6" x 13.5"
GTD3-TP (6700-30001)	Tomlinson® front valve with pinch tube	22" x 6" x 13.5"
GTD3-C (6700-40000)	Crathco® valve. Designed to allow for one-hand operation	22" x 6" x 13.5"

ICED TEA DISPENSERS

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 fresh-brewed iced tea into tall glasses, to-go cups, and beverage pitchers. When finished serving, its cylindrical design makes cleanup quick and easy.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
S2 (442000L)	2 gallon capacity 7" faucet clearance	15" x 9.25"
S3 (443000L)	3 gallon capacity 7" faucet clearance	19.5" x 9.5"
S3C (069430L)	3 gallon capacity with handles 7" faucet clearance	19.5" x 9.5"
S5 (445000L)	5 gallon capacity 7" faucet clearance	26" x 10"
S5C (445010L)	5 gallon capacity with handles 7" faucet clearance	26" x 10"
S10 (446500L)	10 gallon capacity 9" faucet clearance	29" x 12.5"
S10C (446511L)	10 gallon capacity with handles 9" faucet clearance	29" x 12.5"

HOT WATER DISPENSERS

WH Series Hot Water Dispensers

Constant Temperature

Don't let the compact footprint of the WH 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. 1.3-, 2.6, and 5.3-gallon models are available with your choice of tap operated dispense or push button dispense.

- 1.3-, 2.6-, and 5.3-gallon options (5.3-gallon tap operated only)
- Easy to descale
- Made from 95% recyclable materials
- Up to 7.3 gallons output per hour
- Up to 156 cups (6 oz.) per hour
- Removable drip tray.

Tap Operated Hot Water Dispensers

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	WHT5 (2403-000)	1.3 gallon, 120V/1PH/60HZ, 1.45 Kw - NEMA 5-15P	18.3" x 8.2" x 20.2"
	WHT5 (2403-001)	1.3 gallon, 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	18.3" x 8.2" x 20.2"
	WHT10 (2403-002)	2.6 gallon, 120V/1PH/60HZ, 1.45 Kw - NEMA 5-15P	23.2" x 8.2" x 20.2"
	WHT10 (2403-003)	2.6 gallon, 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	23.2" x 8.2" x 20.2"
	WHT20 (2403-004)	5.3 gallon, 240V/1PH/60HZ, 1.45 Kw - NEMA 5-15P	27.2" x 9.4" x 22.3"
	WHT20 (2403-005)	5.3 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	27.2" x 9.4" x 22.3"

Accessories for WHT Models

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
410-00842	Hands-Free Tap Adapter Specially-designed curved adapter reduces the risk of contact between the cup lip and the tap	6.1" x 2.7" x 1.4"

HOT WATER DISPENSERS

WH Series Hot Water Dispensers

Push Button Operated Hot Water Dispensers

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
WHP5 (2403-006)	1.3 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	18.3" x 8.2" x 18.2"
WHP10 (2403-007)	2.6 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	23.2" x 8.2" x 18.2"
WHP10HI (2403-0008)	2.6 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P Includes LCD screen for precise temperature control	26.5" x 8.2" x 18.2"

Accessories for Push Button Operated Hot Water Dispensers

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
410-00843	WH Button Adapter Specially designed push-button adapter to eliminate button interaction.	6.25" x 2.75" x 1"

AUTOMATIC ESPRESSO MACHINES

Korinto Prime
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
- Includes installation by a Unic certified service provider.
  (water filter not included)

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Korinto Prime (1005-003)	(1) 2.1 lbs. (1 kg) coffee bean hopper and (2) soluble hoppers with (1) 20.3 oz (0.6 L) boiler	Machine closed for dispensing: 28.25" x 13" x 21" With upper lid open for refilling: 36.5" x 13" x 21"
Planned Maintenance Kit 1 Year Schedule 250-00139		

SUPER-AUTOMATIC ESPRESSO MACHINES

Tango Milk Series
Super-Automatic One-Step with real Milk

Automatically Delicious

Exceptional quality in a variety of drinks with little operator skill. All 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.

Touchscreen Interface Offers Programmable Control of:
• 48 drink recipes per grouphead
• 2 separate coffee grinds
• 2 pre-infusion methods
• Boiler temperature
• Tamping
• 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, ST Solo L/C and ST Duo L/C offer temperature regulation for the steam and the group.
- Side fridge options shown here are sold separately from all espresso machine models. Select either the One-gallon Fridge option (250-00017) or the Two-gallon fridge option (2901-000) when ordering any of our One-Step Tango Milk Series model.
- Includes installation by a Unic certified service provider.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
ACE L/C Milk (1011-004)	Public facing and attended service, (1) group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 64 mm Mahlkonig burrs, shown with one-gallon side refrigerator	Without refrigerator: 33" X 18" X 24" With refrigerator: 33" X 27" X 24" Height includes 3" stainless steel legs.
ST Solo Milk (1011-005)	Public facing and attended service, (1) group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 80 mm Mahlkonig burrs, Shown with 2-Gallon Tango L/C Fridge	Without refrigerator: 33" x 18" x 24" With refrigerator: 33" x 28" x 24" Height includes 3" stainless steel legs.
ST Duo Milk (1011-006)	Public facing and attended service, (2) groups with double spouts, (2) 3.75 lbs. coffee bean hoppers, (2) precision grinders with 80 mm Mahlkonig burrs. Shown with 2-Gallon Tango L/C Fridge. Can work with 2 Fridges for 2 different milk types	Without refrigerator: 33" X 24" X 24" With refrigerator: 33" X 34" X 24" Height includes 3" stainless steel legs.
Two-gallon Tango ST L/C Refrigerator (2901-000)	Designed to be placed next to an espresso machine, Completely insulated and refrigerating a US 1-gallon container of milk. Built-in side hose hole. External Digital Thermostat Control	16" X 9" X 24"
One-gallon Refrigerator (250-00017)	Designed to be placed next to an espresso machine, completely insulating and refrigerating a one-gallon container of milk. Built-in hose hole	13.5" x 8.88" x 18"

SUPER-AUTOMATIC ESPRESSO MACHINES

UNIC

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 giving the user more control over the amount and type of foam, froth, and milk in the drink. The added control also gives the user flexibility to 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
- Boiler temperature
- Tamping
- 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 Unic certified service provider.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
ACE (1011-001)	One group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 64 mm Mahlkonig burrs	32" X 18" X 24" Height includes 3" stainless steel legs.
ST Solo (1011-002)	One group with double spouts, (2) coffee bean hoppers: 3.75 lbs. and 2.6 lbs., (2) precision grinders with 80 mm Mahlkonig burrs	32" X 18" X 24" Height includes 3" stainless steel legs.
ST Duo (1011-003)	Two groups with double spouts, (2) 3.75 lbs. coffee bean hoppers (2) precision grinders with 80 mm Mahlkonig burrs	32" X 24" X 24" Height includes 3" stainless steel legs.

AUTOMATED POD ESPRESSO MACHINES

Pony Series
Pod Automated Espresso Machine: Available in Two-Step or One-Step with refrigerator

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 Unic certified service provider.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Pony 2 (1011-007)	One group with double spouts Small to medium capacity, 100-150 drinks daily. Brews 2 espressos simultaneously. 120V / 1.7 kW / 20A / 1 Ph NEMA 5-20P line cord included.	26" X 14" X 23" Height includes 3" stainless steel legs.
Pony 4 (1011-008)	Two groups with double spouts Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously. 230V / 4.5 kW / 30A / 1 Ph Line cord included with no plug. Suggested plug: L6-30P	26" X 25" X 23" Height includes 3" stainless steel legs.

TRADITIONAL VOLUMETRIC ESPRESSO MACHINES

Classic Series

**Espresso equipment designed
for professional use and a sensible budget.**

Elegant lines and reliable technologies appreciated by coffee professionals, the CLASSIC series is made more attractive by its quality/ price ratio. Designed and manufactured by UNIC, the CLASSIC series including the models CLASSIC 1 and CLASSIC 2, is the perfect traditional espresso machine to ensure an excellent quality espresso result, and consistency even during the busiest periods of the day.

Choose a single-group or two-group machine. Each model features heavy duty components and welded construction, a direct mounted boiler group head for thermal stability and reliable extraction, easy access to components for uncomplicated serviceability, and unlimited steam.
With its easy operation and serviceability, the CLASSIC series offers technical features ensuring outstanding coffee throughout the day:

- 4 programmable volume keys
- Semi-automatic key for manual control
- Integrated shot timer
- Steam operated through switch with on, off and pulse positions
- Hot water dispenser with flow regulation
- Direct to boiler mounted group head for shot temperature stability
- Overabundant steam supply to eliminate recovery time
- Built-in cup warmer
- Includes installation by a UNIC certified service provider.

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	CLASSIC 1 110 (CLN1C000ADEB14)	One group with double spouts, (1) SS steam arm, (1) hot water outlet; Small capacity, 50-100 drinks daily. Brews 2 espressos simultaneously. 110 V – 1700 W – 20 A	23" X 14" X 22"
	CLASSIC 2 (CLN2CC00ADE814)	Two groups with double spouts, (2) SS steam arms, (1) hot water outlet; Medium capacity, 150-200 drinks daily. Brews 4 espressos simultaneously. 230 V – 4600 W – 30 A – Single Phase	23" x 25" x 23"
	CLASSIC 3 (CLN3CCC0ADE814)	Three groups with double spouts, (2) SS steam arms, (1) hot water outlet; High volume capacity, 200-300 drinks daily. Brews 6 espressos simultaneously. 230 V – 4600 W – 30 A – Single Phase	23" x 34" x 23"

TRADITIONAL VOLUMETRIC ESPRESSO MACHINES

Mira Series

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 Unic certified service provider.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
MIRAHP (1011-014)	Single group with tall double spouts, (1) solid Teflon steam wand. *Pair with HC-600 Timer Grinder-Doser*	26"X 14"X 23" Height includes 3" stainless steel legs.
Twin MIRAHP (1011-015)	Two groups with tall double spouts, (2) solid Teflon steam wands, programmable timing for right steam wand. *Pair with VGA Automatic Grinder-Doser*	26"X 39"X 24" Height includes 3" stainless steel legs.
Tri MIRA (1011-011)	Three groups with double spouts, (2) solid Teflon steam wands, programmable timing for right steam wand. *Pair with VGHDA Automatic Grinder-Doser*	23" X 34" X 23" Height includes 3" stainless steel legs.

TRADITIONAL VOLUMETRIC ESPRESSO MACHINES

Aura Series

Extraordinary Flexibility for an Automatic!

Two and Three Group Upscale PID controlled single Boiler Espresso Machine with auto clean and electronic boiler adjustments.
This unit is typically operated in mid to high volume cafés.

- Touch control boxes with LED lighting all around, 4 dosing selection, Start/Stop, programming, cleaning
- EASYLOCK system on the group for a perfect seal with minimal effort
- LED lighting on the group head to illuminate the tray grid
- MAESTRO thermo-regulated brew groups
- Large copper boiler with pressure sensor managing PID temperature control
- Automatic refill with safety and alarm control
- Integrated shot time display
- Groups auto clean programming with back-flush cycles
- USB interface for update
- Includes installation by a Unic certified service provider.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Aura 2 Group (1011-016)	Two groups with double spouts Medium capacity, 150-200 drinks daily Brews 4 espressos simultaneously	23" X 31" X 24" Height includes 3" stainless steel legs
Aura 3 Group (1011-017)	Three groups with double spouts Medium capacity, 200-300 drinks daily Brews 6 espressos simultaneously	23" X 39" X 24" Height includes 3" stainless steel legs

ACCESSORIES

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Base Cabinet (250-00015)	For use with Korinto Prime. Sides of cabinet are black, powder-coated metal, countertop is black Formica.	Height: 32.7" Base Width: 16" Countertop Width: 26" Depth: 20.5"

MODEL	DESCRIPTION
Filter Basket for Single Pods (33406)	Basket holds single, 45mm ESE pods
Filter Basket for Double Pods (33407)	Basket holds pods for double espresso shots
Waste Drawer w. Sight Glass - Sgl.Mira (RB-1055)	Fits under unit as a drain
Café Accessory Kit (250-00401)	Tamper, Knock Box, Pitchers, Mat
Tango Accessory Kit (250-00393)	(2) shot glasses, (1) 20 oz steam pitcher, (2) 32 oz steam pitchers, (2) stirring spoons, and (2) foam spoons

ACCESSORIES

for Espresso Machines

UNIC

Tampers

Model	2802-000	2802-001	2802-002	410-00841	LF-LEVEL
Description	**PUQPRESS Q2** Black	**PUQPRESS Q2** White	**PUQPRESS Q1**	**Unic Basic Tamper** 57mm	**Unic Distribution Tool** 57mm

Barista Tools

Model	E-12OZPITCHER	E-20OZPITCHER	E-32OZPITCHER	KNOCK-LG1
Description	**12 Ounce Macchiato Pitcher RW**	**20 Latte Art Pitcher RW**	**30 Latte Art Pitcher RW**	**Knock Box** - Stainless - 6" x 4" by Rattleware

Model	E-FSPOON	E-TSPOON	E-2OZSHOT	E-PMAT
Description	**Foam Spoon** - to dispense cappuccino foam	**Twist Spoon** - for stirring	**Shot Glass** - 2 Ounce	**Rubber Mat** - for Tamping 8" X 6"

Cleaning & Maintenance

Model	URNEX-12-EXP20	92060	URNEX-12-E16-UX100	RB-0100
Description	**Urnex Cafiza** - 20 Ounce Jar	**Tango Detergent Tablets** - 120 /jar	**Cafiza** 1.2gr - 100/jar Cleaner (Pony/DCA)	**Pony2 Cleaning Tablet Holder**

Model	URNEX-12-RAF32	PA-84B	E-GROUPBRUSH	E-GRINDERBRUSH
Description	**Rinza Cleaning Milk Cleaner** - 32 oz. (Acid)	**Blind Cleaning Filter Basket** - 57mm	**Pallo Group Brush** - for daily brew group basket cleaning	**Pallo Grinder Brush** - to clean loose grounds

Model	250-00435
Description	**UNIC Clean & Care Kit plus** Everything you need to keep your espresso equipment in optimal condition to ensure consistently delicious espresso and espresso-based beverages. Plan your regular maintenance ahead to guarantee no disruption to your business. **Kit Includes:** (1) 20 oz. Café Clean Espresso Machine Cleaner, Pallo® group brush, (2) 58 mm silicone disks, (1) screwdriver, (1) diffuser washer, (3) SS screws, (1) IMS Competition Series Single Piece Shower **For use with:** Classic, Mira, Aura, Stella, Epic

ESPRESSO DOSER GRINDERS

Doser Delivery Espresso Grinder Models:

A durable and reliable approach to grinding for espresso. The smooth and responsive action of the doser lever movement is much appreciated by the busy barista. Steady Lock step-less grind size adjustment paired with adjustable dosing vanes make these doser espresso grinders the durable and reliable workhorses of the cafe. Each model is also equipped with an asynchronous motor with thermal cut-out to address overheating safety, and sturdy polycarbonate hoppers.

- CDE6x is an efficient space saving commercial model with an timer adjustable from 5 seconds to 1 minute.
- CDE7A automatically keeps the doser chute always full and ready for dispensing as the grinder stops when the doser is full.
- CDE8 is automatic as well and is designed for those high turnover sites, with cooling fans and 83mm burrs for a speedy and consistent delivery.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CDE6X (1304-018)	Timer controlled 64mm flat burr dosing grinder with gearless adjustable timer dial Capacity: Up to 200 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	21" X 11" X 7"
CDE7A (1304-000)	Automatic medium capacity 64mm flat burr dosing grinder Capacity: Up to 200 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	25" X 12" X 9"
CDE8 (1304-017)	Automatic large capacity 83mm flat burr dosing grinder with cooling fans Capacity: 200 to 300 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	25" X 12" X 9"

ON-DEMAND ESPRESSO GRINDERS

UNIC

On-Demand Espresso Grinders:

Continuing down the path from our doser grinders, improved dose accuracy and product freshness are the keystone features of our on-demand grinder line. Programmable dosing keys and a direct-to-filter path for the ground coffee ensure that the product is always freshly ground and served at its best, while also reducing waste and increasing productivity.

- Each model includes:
- Hands-free operation
- Multi-key touch display controls for an easy programming experience
- The E37S, SL, T, and K all feature the Quick Set Gear for the most easy and precise grind adjustment and the Silent System for low decibel output

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CDE6P (1304-001)	On-Demand 64mm flat burr grinder with programmable timed grinding with stepless infinitesimal grinding adjustment Capacity: Up to 200 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	23" X 9" X 7"
CDE37J (Black 1304-002), (White 1304-003)	On-Demand medium capacity 64mm flat burr grinder with programmable timed grinding with stepless infinitesimal grinding adjustment Capacity: Up to 200 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	22" X 12" X 9"
CDE37S (Black 1304-008), (White 1304-009)	On-Demand large capacity 83mm flat burr grinder with programmable timed grinding with stepless Quick Set Gear grinding adjustment Capacity: Up to 300 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	22" X 12" X 9"
CDE37SL (Black 1304-015), (White 1304-016)	On-Demand very large capacity 83mm flat burr grinder with programmable timed grinding with stepless Quick Set Gear grinding adjustment and cooling fans Capacity: Up to 500 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	25" X 12" X 9"
CDE37T (Black 1304-011), (White 1304-012)	On-Demand very large capacity 83mm flat titanium burr grinder with programmable timed grinding with stepless Quick Set Gear grinding adjustment and cooling fans Capacity: Up to 500 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	25" X 12" X 9"
CDE37K (Black 1304-005), (White 1304-006)	On-Demand very large capacity 71mm Conical burr grinder with programmable timed grinding with stepless Quick Set Gear grinding adjustment and cooling fans Capacity: Up to 500 drinks daily Bean Hopper: 3.5 lbs. (1.6 kg)	25" X 12" X 9"

ORANGE JUICE MACHINES

Automatic Efficiency and Juicy

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"

Countertop Model

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
JX15MC (095500L) **Planned Maintenance Kit** 1 Year Schedule 250-00168	Orange color, manual feed Feed rate: 15 oranges per minute Feeder capacity: 6 oranges 120V / 1.08 kW / 9A / 1 Ph NEMA 5-15P line cord included.	33" x 19.5" x 19.75"

Floor Model

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
JX45AF (095555L) **Planned Maintenance Kit** 1 Year Schedule 250-00169	Orange color, auto feed, juice reservoir, and self-serve faucet. Feed rate: 45 oranges per minute Feeder capacity: 39 lbs. 120V / 1.08 kW / 9A / 1 Ph NEMA 5-15P line cord included.	71.5" x 23" x 29.5"

COLD BEVERAGE DISPENSERS

PREMIX
Simplicity® Bubblers®

Sleek Design

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

Agitator Models

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

Interchangeable Bowls

Different size bowls fit the same machine!

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

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

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

COLD BEVERAGE DISPENSERS

PREMIX
Simplicity® Bubblers®

Reduced Maintenance

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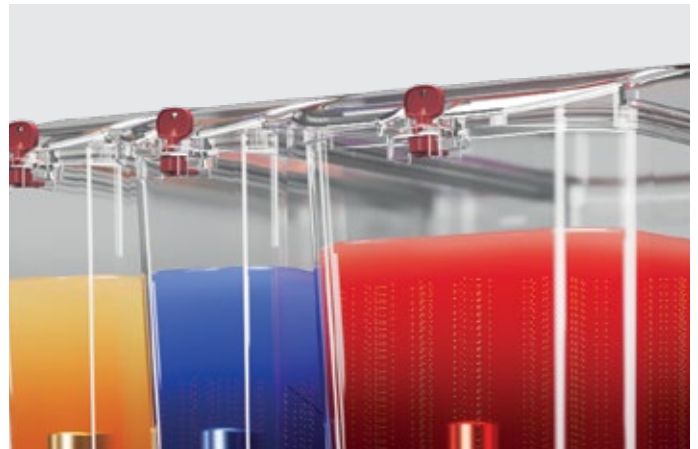
More Service and Safety

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

Dispense Levers

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

Easy and Better Sealing

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

COLD BEVERAGE DISPENSERS

PREMIX
Simplicity® Bubblers®

Less Equals More

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

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

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
MINI-TWIN® MODELS	**CS-2E-16** **Base:** 231-00001 **Standard Bowl Set:** 231-01291 **BPA-Free Bowl Set:** 231-01293	(2) 2.4 gallon bowls	27.5" x 10.5" x 18.5" Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00120			
MINI-QUAD® MODELS	**CS-4E-16** **Base:** 231-00234 **Standard Bowl Set:** 231-01295 **BPA-Free Bowl Set:** 231-01298	(4) 2.4 gallon bowls	27.5" x 20.5" x 18.5" Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00122			
SINGLE STANDARD BOWL MODELS	**CS-1D-16** **Base:** 231-00001 **Standard Bowl Set:** 231-01292 **BPA-Free Bowl Set:** 231-01294	(1) 4.75 gallon bowl	27.5" x 10.5" x 18.5" Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00124			
TWIN STANDARD BOWL MODELS	**CS-2D-16** **Base:** 231-00234 **Standard Bowl Set:** 231-01296 **BPA-Free Bowl Set:** 231-01299	(2) 4.75 gallon bowls	27.5" x 20.5" x 18.5 Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00126			
TRIPLE TALL BOWL MODELS	**CS-3L-16** **Base:** 231-00426 **Standard Bowl Set:** 231-01301 **BPA-Free Bowl Set:** 231-01302	(3) 4.75 gallon bowls	31.3" x 20.4" x 18.5" Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00130			
TRIPLE COMBO BOWL MODELS	**CS-3D-16** **Base:** 231-00234 **Standard Bowl Set:** 231-01297 **BPA-Free Bowl Set:** 231-01300	(1) 4.75 gallon bowl (2) 2.4 gallon bowls	27.5" x 20.5" x 18.5" Height includes 4" legs
Planned Maintenance Kit Six Month Schedule 250-00128			

Note: Don't forget to order your Clearly Clean Kit (pn: 250-00354). See details on page 41.

OPTIONS & ACCESSORIES

PREMIX
Simplicity® Bubblers®

Model	231-00227	231-00293	210-00118
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.	**Condenser Filter** Protect your condenser with a simple, easy to clean filter. 8.25" x 3.25. For use with CS-2E-16 and CS-1D-16 models only.

Model	210-00585	250-00354
Description	Protect your condenser with a simple, easy to clean filter. For use with models CS-4E-16, CS-2D-16, CS-3D-16, and CS-3L-16.	**Crathco Clearly Clean Kit** Use fewer products and less water while saving cleaning time with the only manufacturer-approved cleaning system for your Crathco Bubblers, including Crathco Simplicity, Crathco Classic, and Crathco G-Cool. You can clean your equipment easily without disassembly between regular required cleaning and sanitizing as detailed in the operator manual. Keep your bowls clean and clear to properly display your product. Kit includes: 50/1 oz packets of Stera-Sheen Green Label Sanitizer and Cleaner, 1-gallon shaker jug, multipurpose soft-bristled brush, laminated recommended procedures.

COLD BEVERAGE DISPENSERS

Crathco

PREMIX
Classic Bubblers®

Durable and Efficient

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

- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- 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

	MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	SINGLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** D15-3; **Base:** (5619) **Bowl:** (5111)	1 bowl, Certified NSF / ANSI 20- safe for milk, 8.25" cup clearance.	27.25" x 10.25" x 16"
	Planned Maintenance Kit Six Month Schedule 250-00136	**Plastic Side Panels and Drip Tray** D15-4; **Base:** (5620) **Bowl:** (5111)		
	DOUBLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** D25-3; **Base:** (5507) **Bowl:** (5112)	2 bowls, 8.25" cup clearance.	27.25" x 17.5" x 16"
	Planned Maintenance Kit Six Month Schedule 250-00138	**Plastic Side Panels and Drip Tray** D25-4; **Base:** (5508) **Bowl:** (5122)		
	TRIPLE 5-GALLON BOWL MODELS	**Stainless Steel Side Panels and Drip Tray** D35-3; **Base:** (5511) **Bowl:** (5113)	3 bowls, 8.25" cup clearance.	27.25" x 25.75" x 16"
	Planned Maintenance Kit Six Month Schedule 250-00140	**Plastic Side Panels and Drip Tray** D35-4; **Base:** (5512) **Bowl:** (5123)		

Mini Bowl Series

NSF-20

	MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	MINI-TWIN® MODELS	**Stainless Steel Side Panels and Drip Tray** E29-3; **Base:** (5584) **Bowl:** (5114)	2 bowls, 8" cup clearance.	25.5" x 11.25" x 16"
	Planned Maintenance Kit Six Month Schedule 250-00142	**Plastic Side Panels and Drip Tray** E29-4; **Base:** (5583) **Bowl:** (5124)		
	MINI-QUAD® MODELS	**Stainless Steel Side Panels and Drip Tray** E49-3; **Base:** (5538) **Bowl:** (5115)	4 bowls, 8" cup clearance.	27.25" x 17.5" x 16"
	Planned Maintenance Kit Six Month Schedule 250-00144	**Plastic Side Panels and Drip Tray** E49-4; **Base:** (5542) **Bowl:** (5125)		

Note: Don't forget to order your Clearly Clean Kit (pn: 250-00354). See details on page 41.

OPTIONS & ACCESSORIES

PREMIX
Crathco® Classic Bubblers®

Model	3587	3709
Description	**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" Diameter	2" Diameter

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"

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

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

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.

COLD BEVERAGE DISPENSERS

Crathco

PREMIX
Crathco® G-Cool® Series

So Many Options – Even Safe for Milk!

The most advanced, user-friendly cold premix dispenser available, for up to 4 flavors with options of both 2.4 and 5 gallon bowls. Easy operator interface, simple machine care, and faster cleaning. Cleans in half the time of a traditional dispenser. Patented Tri-Cool™ evaporator with a large 3-sided cooling surface refrigerates through the bowl using less energy and saving money.

Low aeration magnetic mixing system keeps product mixed without creating unwanted foam in tea and cappuccino products.

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

5-Gallon Bowl Models

NSF-20

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
C-1S-16 (231-00162) **Planned Maintenance Kit** Six Month Schedule 250-00132	(1) 5 gallon bowl	26.5" x 12.5" x 19.5"
C-2D-16 (231-00166) **Planned Maintenance Kit** Six Month Schedule 250-00133	(2) 5 gallon bowls	26.5" x 22" x 19.5"

Focus Flavor Models

NSF-20

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
C-3D-16 (231-00168) **Planned Maintenance Kit** Six Month Schedule 250-00134	(1) 5 gallon bowl and (2) 2.4 gallon bowls	26.5" x 22" x 19.5"

Mini Models

NSF-20

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
C-2S-16 (231-00164) **Planned Maintenance Kit** Six Month Schedule 250-00133	(2) 2.4 gallon bowls	26.5" x 12.5" x 19.5"
C-4D-16 (231-00170) **Planned Maintenance Kit** Six Month Schedule 250-00135	(4) 2.4 gallon bowls	26.5" x 22" x 19.5"

Specify Graphic: Iced Coffee (99454), Iced Tea (99455), or Fruit (99456)
Note: Don't forget to order your Clearly Clean Kit (pn: 250-00354). See details on page 41.

OPTIONS & ACCESSORIES

PREMIX
Crathco® G-Cool® Series

Model	99453	99634
Description	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"

FROZEN GRANITA DISPENSERS

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, optional UV lights for sanitation, and optional light panel. Perfect solution for restaurants, coffee shops, bars, amusement parks, convenience stores, kiosks, and much more.

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

I-Pro 2 Frozen Granita Dispensers

NSF-6

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
I-PRO 2M UV with light panel (1206-027)	(2) 2.9 gallon insulated bowls, Mechanical control and timer, lighted panel, UV lights, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		
I-PRO 2M UV (1206-026)	(2) 2.9 gallon insulated bowls, Mechanical control and timer, UV lights, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		
I-PRO 2M (1206-000)	(2) 2.9 gallon insulated bowls, Mechanical control and timer, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		
I-PRO 2E UV with light panel (1206-029)	(2) 2.9 gallon insulated bowls, Electronic control and timer, lighted panel, UV lights, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		
I-PRO 2E UV (1206-028)	(2) 2.9 gallon insulated bowls, Electronic control and timer, UV lights, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		
I-PRO 2E (1206-002)	(2) 2.9 gallon insulated bowls, Electronic control and timer, black finish	36" x 17" x 23" (92 cm x 44 cm x 58 cm)
Planned Maintenance Kit 1 Year Schedule - 250-00301		

Repairable machine with available replacement parts.

FROZEN GRANITA DISPENSERS

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, optional UV lights for sanitation, and optional light panel.

Perfect solution for restaurants, coffee shops, bars, amusement parks, convenience stores, kiosks, and much more.

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

I-Pro 3 Frozen Granita Dispensers

NSF-6

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
I-PRO 3M UV with light panel (1206-031) Planned Maintenance Kit 1 Year Schedule - 250-00302	(3) 2.9 gallon insulated bowls, Mechanical control and timer, lighted panel, UV lights, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)
I-PRO 3M UV (1206-030) Planned Maintenance Kit 1 Year Schedule - 250-00302	(3) 2.9 gallon insulated bowls, Mechanical control and timer, UV lights, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)
I-PRO 3M (1206-004) Planned Maintenance Kit 1 Year Schedule - 250-00302	(3) 2.9 gallon insulated bowls, Mechanical control and timer, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)
I-PRO 3E UV with light panel (1206-033) Planned Maintenance Kit 1 Year Schedule - 250-00302	(2) 2.9 gallon insulated bowls, Electronic control and timer, lighted panel, UV lights, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)
I-PRO 3E UV (1206-032) Planned Maintenance Kit 1 Year Schedule - 250-00302	(3) 2.9 gallon insulated bowls, Electronic control and timer, UV lights, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)
I-PRO 3E (1206-007) Planned Maintenance Kit 1 Year Schedule - 250-00302	(3) 2.9 gallon insulated bowls, Electronic control and timer, black finish	34" x 24" x 23" (87 cm x 60 cm x 58 cm)

Repairable machine with available replacement parts.

FROZEN GRANITA DISPENSERS

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.

NSF-6 ETL Intertek   ETL Intertek

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Frosty 2 (1206-010)		
Planned Maintenance Kit 1 Year Schedule 250-00305	(2) 3.2 gallon tanks, 6.3 gallon total capacity	32.5" x 15.8" x 21.9"
Frosty 3 (1206-011)		
Planned Maintenance Kit 1 Year Schedule - 250-00306	(3) 3.2 gallon tanks, 9.5 gallon total capacity	32.5" x 23.6" x 21.9"

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

BARREL FREEZERS

MP Series Crathco® 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.

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

NSF-6   ETL ETL
Intertek Intertek

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
MP (1207-000)		Barrel freezer, 9 gallon capacity, single dispenser	31" x 14" x 28"
Planned Maintenance Kit 1 Year Schedule 250-00310			
MP1-HC (1207-001)		Barrel freezer, 15.8 gallon capacity, single dispenser	33.75" x 21.25" x 28"
Planned Maintenance Kit 1 Year Schedule 250-00310			
MP2 (1207-002)		Barrel freezer, 6.6 + 6.6 gallon capacity, double dispenser	33.4" x 21.25" x 28"

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

FROZEN GRANITA & COLD CREAM DISPENSERS

Crathco

SP Series

Cold Cream and Frozen Coffee

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

- Patented UVA Light Sanitization System reduces bacteria by up to 99.9% and prevents unsightly product discoloration as the product level drops. (available on SP ULTRA models only)
- Strategically placed LED lights above and below the product bowl illuminate the product to enhance its appeal and attract more customers. (available on SP 1 LED UV and SP 2 LED UV models)
- The patented Hybrid Texture Control maintains the product temperature so that the temperature gap from full tank to 1/3 tank is dramatically reduced ensuring that the consistency of the product from first to the last serving.
- Bowls are constructed of impact-resistant, BPA-Free material.

NSF-6   ETL Intertek   ETL Intertek

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	SP 1 LED UV (1206-036)	(1) 1.3 gallon (5 L) capacity, black finish, LED bowl lights, UV lights	24" x 10" x 17" (61 cm x 26 cm x 43 cm)
	Planned Maintenance Kit 1 Year Schedule 250-00303		
	SP 2 LED UV (1206-039)	(2) 1.3 gallon (5 L) capacity, 2.6 gallon (10 L) total capacity, black finish, LED bowl lights, UV lights	24" x 18" x 17" (61 cm x 45 cm x 44 cm)
	Planned Maintenance Kit 1 Year Schedule 250-00304		
	SP1 (1206-034)	(1) 1.3 gallon (5 L) capacity, black finish	24" x 10" x 17" (61 cm x 26 cm x 43 cm)
	Planned Maintenance Kit 1 Year Schedule 250-00303		
	SP2 (1206-037)	(2) 1.3 gallon (5 L) capacity, 2.6 gallon (10 L) total capacity, black finish	24" x 18" x 17" (61 cm x 45 cm x 44 cm)
	Planned Maintenance Kit 1 Year Schedule 250-00304		

FROZEN DESSERTS & COLD CREAM DISPENSERS

Crathco

GT Push Frozen Desserts 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.

NSF-6   ETL (c us) Intertek   ETL Intertek

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
GT Push 1 (1206-012)	(1) 1.3 gallon insulated tank	26" x 10" x 17"
Planned Maintenance Kit 1 Year Schedule - 250-00307		
GT Push 2 (1206-013)	(2) 1.3 gallon insulated tanks, 2.6 gallon total capacity	26" x 18" x 17"
Planned Maintenance Kit 1 Year Schedule 250-00308		

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.

NSF-6

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
Karma Gravity (1208-002)	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	25.5" x 14.1" x 20.5"
Planned Maintenance Kit 1 Year Schedule 250-00312		
Karma Pump (1208-003)	1.85 gallon (7.0 L) capacity in cooled upper tank, 0.61 gallon (2.3 L) capacity in freezing cylinder, 2.5 gallon (9.3 L) total capacity Production Capacity: 20 lbs. per hour - about 150 cones	25.9" x 14.1" x 20.5"

ICE CREAM DISPENSERS

K-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 K-Soft gives back to the universe by producing 150 ice cream cones an hour!

- Perfect for users who want to enter soft ice cream market without investing in industrial, oversized equipment.
- Compact counter-top unit, ideal for small spaces.
- Simple, practical, quiet, and reliable.
- Production capacity of 11 lbs. (5 kg) per hour.
- Excellent capacity: 0.92 gallon (3.5 L) in cooled upper tank, and 0.26 gallon (1 L) in freezing cylinder, for a total capacity of 1.2 gallon (4.5 L).
- Air cooling.
- Certified NSF-6 safe for milk.

NSF-6

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
K-Soft Gravity (1208-000)	0.92 gallon capacity in cooled upper tank, 0.26 gallon capacity in freezing cylinder, 1.2 gallon total capacity Production Capacity: 11 lbs. per hour - about 150 cones	27.6" x 9.4" x 22.8"
Planned Maintenance Kit 1 Year Schedule 250-00311		
K-Soft Pump (1208-001)	0.92 gallon capacity in cooled upper tank, 0.26 gallon capacity in freezing cylinder, 1.2 gallon total capacity Production Capacity: 11 lbs. per hour – about 150 cones	27.6" x 9.4" x 22.8"

COOKING EQUIPMENT

FRYERS

Floor Model Gas Fryers
40, 50, 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".

40 lb Capacity Models

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
FMS403LP (555700)	Stainless steel front and galvanized sides, (3) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 15.5" x 30.25" Working Height: 36.25"
FMS403NAT (555710)	Stainless steel front and galvanized sides, (3) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 15.5" x 30.25" Working Height: 36.25"

50 lbs Capacity Models

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
FMS504LP (555720)	Stainless steel front and sides, (4) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 15.5" x 30.25" Working Height: 36.25"
FMS504NAT (555730)	Stainless steel front and sides, (4) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 15.5" x 30.25" Working Height: 36.25"

70 lbs Capacity Models

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
FMS705LP (555740)	Stainless steel front and sides, (5) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 21" x 30.25" Working Height: 36.25"
FMS705NAT (555750)	Stainless steel front and sides, (5) 30,000 BTU tubes. Gas Inlet Size: 1/2"	48.25" x 21" x 30.25" Working Height: 36.25"

Optional Casters for FMS Model Fryers

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
410-00190	Set of 4 Casters: 2 locking casters and 2 regular casters	5.75" Height, 5" Diameter Wheel

FRYERS

Floor Model Fryers 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	FOR USE WITH FRYERS
410-00212	FMS705LP, FMS705NAT
410-00211	FMS403, FMS504

FRYERS

Countertop Electric Fryers

Cecilware® PRO

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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
EL6 (721140)	(1) 6 lbs. fry pot with (1) basket 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	12.75" x 7.5" x 17.5"
EL15 (721160)	(1) 15 lbs. fry pot with (2) baskets 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	15.75" x 11" x 17.5"
EL25 (721180)	(1) 15 lbs. fry pot with (2) baskets 240V / 3.2 kW / 15A / 1 Ph NEMA 6-20P line cord included.	15.75" x 11" x 17.5"
EL2X6 (721100)	(2) 6 lbs. fry pots with (2) baskets (2) 120V / 1.8 kW / 15A / 1 Ph (2) NEMA 5-15P line cords included.	12.75" x 14.5" x 17.5"
EL2X15 (721120)	(2) 15 lbs. fry pots with (4) baskets (2) 120V / 1.8 kW / 15A / 1 Ph (2) NEMA 5-15P line cords included.	15.75" x 21.75" x 17.5"
EL2X25 (721130)	(2) 15 lbs. fry pots with (4) baskets (2) 240V / 3.2 kW / 15A / 1 Ph (2) NEMA 6-20P line cords included.	15.75" x 21.75" x 17.5"

ACCESSORIES

Cecilware PRO

Countertop Fryers Baskets & 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.

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.

GRIDDLES

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
GCP15 (6601-1000)	Cooking surface: 15" W x 20" D BTUs per Hour: 30,000	15.75" x 15.5" x 30"
GCP24 (6601-1001)	Cooking surface: 24" W x 20" D BTUs per Hour: 60,000	15.75" x 24.5" x 30"
GCP36 (6601-1002)	Cooking surface: 36" W x 20" D BTUs per Hour: 90,000	15.75" x 36.5" x 30"
GCP48 (6601-1003)	Cooking surface: 48" W x 20" D BTUs per Hour: 120,000	15.75" x 48.5" x 30"

NOTE: Gas inlet size - 3/4"

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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CE-G15TPF (6602-10000)	Cooking surface: 15" W x 20" D BTUs per Hour: 30,000	15.6" x 15" x 30"
CE-G24TPF (6602-10001)	Cooking surface: 24" W x 20" D BTUs per Hour: 30,000	15.6" x 24" x 30"
CE-G36TPF (6602-10002)	Cooking surface: 36" W x 20" D BTUs per Hour: 90,000	15.6" x 36" x 30"
CE-G48TPF (6602-10003)	Cooking surface: 48" W x 20" D BTUs per Hour: 120,000	15.6" x 48" x 30"

NOTE: Gas inlet size - 3/4"

GRIDDLES

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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
EL1624 (721250)	1 heating element, 1/2" griddle plate thickness 240V / 2.4 kW / 10A / 1 Ph NEMA 6-20P line cord included.	8" x 24" x 16"
EL1636 (721275)	2 heating elements, 1/2" griddle plate thickness 240V / 3.6 kW / 15A / 1 Ph NEMA 6-20P line cord included.	8" x 36" x 16"

CHARBROILERS

Cecilware PRO

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".

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CCP15 (6600-1000)	(1) burner, 3" & 6" wide grates BTUs per Hour: 40,000	15.75" x 15.5" x 26.5"
CCP24 (6600-1001)	(2) burners, 6" wide grates BTUs per Hour: 80,000	15.75" x 24.5" x 31.5"
CCP36 (6600-1002)	(3) burners, 6" wide grates BTUs per Hour: 120,000	15.75" x 36.5" x 31.5
CCP48 (6600-1003)	(4) burners, 6" wide grates BTUs per Hour: 160,000	15.75" x 48.5" x 31.5"

NOTE: Gas inlet size - 3/4"

Options

MODEL	DESCRIPTION
250-00031	Lava rocks and holding racks kit for CCP24
250-00032	Lava rocks and holding racks kit for CCP36
250-00033	Lava rocks and holding racks kit for CCP48

HOT PLATES

Cecilware® PRO
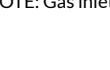
Gas Hot Plates

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.

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
HPCP212 (6200-1000)	(2) burners. Cooking surface: 12" W x 20" D BTUs per Hour: 44,000	15" x 12" x 27.5"
HPCP424 (6200-4000)	(4) burners. Cooking surface: 24" W x 20" D BTUs per Hour: 88,000	13.5" x 24" x 30.5"
HPCP636 (6200-6000)	(6) burners. 36" W x 20" D BTUs per Hour: 132,000	13.5" x 36" x 30.5"

NOTE: Gas inlet size - 3/4"

PANINI GRILLS

Cecilware® PRO

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. T self-balanced top surface adjusts to different heights ensuring even cook of food.

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

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
SG1SG (721300)	Single, grooved surface. Work surface: 9.6" W x 9" D 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	22" x 15.5" x 15.5" Height with Lid Open: 23.5"
SG1SF (721315)	Single, flat surface. Work surface: 9.6" W x 9" D 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	22" x 15.5" x 15.5" Height with Lid Open: 23.5"
SG1LG (721325)	Single plus, grooved surface. Work surface: 14" W x 11" D 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	22" x 20.25" x 17.5" Height with Lid Open: 23.5"
SG1LF (721350)	Single plus, flat surface. Work surface: 14" W x 11" D 120V / 1.8 kW / 15A / 1 Ph NEMA 5-15P line cord included.	22" x 20.25" x 17.5" Height with Lid Open: 23.5"
SG1LG24 (721320)	Single plus, grooved surface. Work surface: 14" W x 11" D 240V / 2.4 kW / 10A / 1 Ph NEMA 6-20P line cord included.	22" x 20.25" x 17.5" Height with Lid Open: 23.5"
SG2LG (721375)	Double, grooved surface. Work surface per side: 7.25" W x 9" D 240V / 3.2 kW / 13A / 1 Ph NEMA 6-20P line cord included.	22" x 22.75" x 15.5" Height with Lid Open: 23.5"
SG2LF (721425)	Double, flat surface. Work surface per side: 7.25" W x 9" D 240V / 3.2 kW / 13A / 1 Ph NEMA 6-20P line cord included.	22" x 22.75" x 15.5" Height with Lid Open: 23.5"

PANINI GRILLS

Cecilware® PRO

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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
TSG1G (720100)	Single, grooved surface. Work surface: 14.5" W x 10" D 110V / 1.4 kW / 13A / 1 Ph NEMA 5-15P line cord included.	19.75" x 15" x 12.5"
TSG1F (720150)	Single, flat surface. Work surface: 14.5" W x 10" D 110V / 1.4 kW / 13A / 1 Ph NEMA 5-15P line cord included.	19.75" x 15" x 12.5"
TSG2G (720200)	Double, grooved surface. 19.75" W x 10" D 240V / 3.1 kW / 13A / 1 Ph NEMA 6-20P line cord included.	19.75" x 20.25" x 12.5"
TSG2F (720250)	Double, flat surface. Work surface: 19.75" W x 10" D 240V / 3.1 kW / 13A / 1 Ph NEMA 6-20P line cord included.	19.75" x 20.25" x 12.5"

COOLING
EQUIPMENT

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 built-in 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	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
CTR2.68LD (810115L)	Black, 2.7 cubic feet, (4) shelves, Includes lighted display header. 120V / 0.24 kW / 2A / 1 Ph NEMA 5-15P line cord included. Compressor: 1/8 hp	36.5" x 18" x 18.5"
CTR3.75 (810105L)	Black, 3.8 cubic feet, (5) shelves. 120V / 0.24 kW / 2A / 1 Ph NEMA 5-15P line cord included. Compressor: 1/8 hp	33.75" x 19" x 18.75"

HELPFUL INFORMATION

PRODUCT CERTIFICATIONS

Domestic Certifications

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

UL

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

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

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

ETL

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

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

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

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

PRODUCT CERTIFICATIONS

Domestic Certifications

NSF

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

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

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

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

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

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

CSA

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

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

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

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

Important Information When Ordering Equipment

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

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

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

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

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

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