

CLASSIC BUBBLERS™ TRIPLE BOWL

Project	Date	Models	Item#	Quantity
		D35-3, D35-4, D355-3, D355-4, D356-3, D356-4		



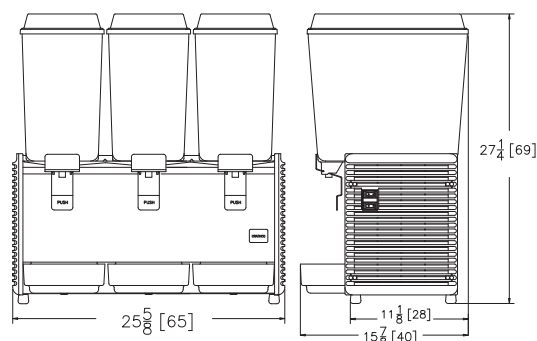
model D35-4

Features

- Pre-mix dispenser with two-piece, stainless steel, dripless pouring valves are sanitary and easy to use and maintain.
- Better design and more stainless steel allow easier cleaning and less maintenance.
- Superior engineering allows full beverage cooling right down to the last drink.
- Three large, 5 gallon (18.9 L) bowls with easy-to-read measuring marks, are separate to allow bowl cleaning and flavor changes without "total system shut-down."
- Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Agitators are included with each unit for fresh juices, coffees, or tea.
- 1/3 hp refrigeration.
- Cup height 8.25" (20.5 cm).

Models & Dimensions

Classic Bubblers™ Triple Bowl



model D35 represented
measurements in inches [cm]

Specifications

Model	Description	Electrical	Product Dimensions (H x W X D)	Ship Dimensions (H x W X D)	Ship Weight
D35-3 Base: (5511) Bowl: (5113)	Stainless steel side panels and drip tray UL, NSF, CUL Certification	120V / 1020W / 9 A / 1 Ph	27.25" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm)	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)	95 lbs (43 kg)
D35-4 Base: (5512) Bowl: (5123)	Plastic side panels and drip tray UL, NSF, CUL Certification	120V / 1020W / 9 A / 1 Ph	27.25" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm)	Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)	95 lbs (43 kg)
D355*	NSF, CE Certification	230V / 50Hz / 4 A	27.25" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm)	2Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)	95 lbs (43 kg)
D356**	NSF, CE Certification	230V / 60Hz / 4 A	27.25" x 25 5/8" x 15 7/8" (69 cm x 65 cm x 40 cm)	29.75" x 25 5/8" x 15 7/8" (76cm x 65cm x 40cm) Base: 16" x 29.5" x 13.5" (41 cm x 75 cm x 34 cm) Bowl: 28.5" x 15.5" x 8.5" (72 cm x 39 cm x 22 cm)	95 lbs (43 kg)

* (D355-3) = Stainless steel side panels and drip tray (D355- 4) = Plastic side panels and drip tray

** (D356-3) = Stainless steel side panels and drip tray (D356- 4) = Plastic side panels and drip tray

Refrigerant: 134A

Options

Valve Cap (2039) - Improves sealing of valve when using pulpy product

Valve Locking Box (2502) - Secures the valve from dispensing during off-hours - not to be used with non-contact handle

Liquid Auto Fill (90295) - Ensures proper product and mixing consistency, eliminates need for frequent manual mixing

Shipboard Kit (5925) - Makes unit safer for installation aboard marine vessel; only available for use with agitator

Milk Fat Impellers (1161M Lg Blue or 1008M Sm Red) - Use with milk-based products, and/or products with heavy pulp

Condensation Cover (3657) - Direct and conceal condensation in high humidity or outdoor locations

Security Kit (2511) - Use with D35 models



GMCW™ 4003 Collins Lane, Louisville, KY 40245 USA

Tel: +1.502.425.4776 / 800.695.4500 (USA & Canada only) • Fax: +1.502.425.4664 • www.gmcw.com • Email: info@gmcw.com