

# CLASSIC BUBBLERS™ TRIPLE BOWL

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



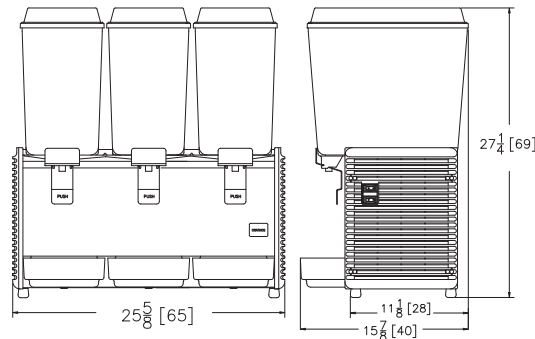
model D35-4

## 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
<b>D35-3</b> Base: (5511) Bowl: (5113)	Stainless steel side panels and drip tray <b>UL, NSF, CUL Certification</b>	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)
<b>D35-4</b> Base: (5512) Bowl: (5123)	Plastic side panels and drip tray <b>UL, NSF, CUL Certification</b>	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)
<b>D355*</b>	<b>NSF, CE Certification</b>	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)
<b>D356**</b>	<b>NSF, CE Certification</b>	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

