CRATHCO

UNIC GRINDMASTER

PRODUCT CATALOG

Part of Electrolux Professional Group

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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

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Simplicity® Bubblers®

Sleek Design

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

Agitator Models

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

Interchangeable Bowls

Different size bowls fit the same machine!

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

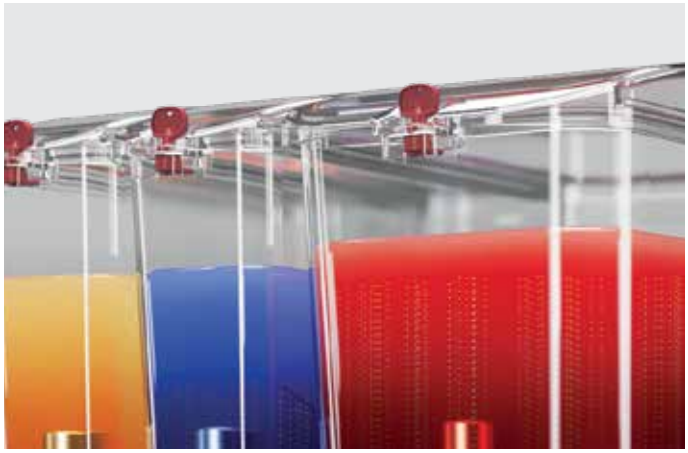
Wherever you have two 2.4 gallon bowls on a Simplicity base, you can replace them with a 4.75 gallon bowl and vice versa.

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

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Simplicity® Bubblers®

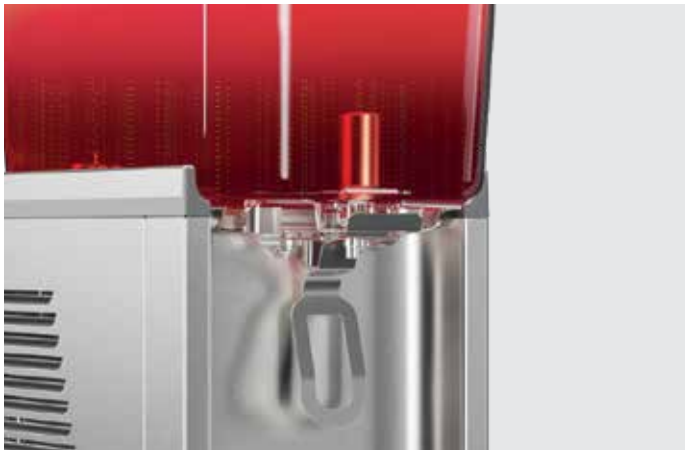


Reduced Maintenance

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

More Service and Safety

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



Dispense Levers

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

Easy and Better Sealing

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

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX

Simplicity® Bubblers®

Less Equals More

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

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

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

Note: Don’t forget to order your Clearly Clean Kit (pn: LV9R0172). See details on page 7.

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Simplicity® Bubblers®

LV9R0172

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

2/4 lb. Stera-Sheen Green Label Jars

4 oz. Stera-Sheen Machine Lube Tube

Stera-Sheen Test Strip Vial

2.5 Gallon Shaker Jug

Multi-Purpose Soft Bristle Brush

Laminated Marketing Sheet

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Classic Bubblers®

Durable and Efficient

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

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

Standard Series

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

Mini Bowl Series

NSF-20

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

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

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Crathco® Classic Bubblers®

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

LV9R0172

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

2/4 lb. Stera-Sheen Green Label Jars

4 oz. Stera-Sheen Machine Lube Tube

Stera-Sheen Test Strip Vial

2.5 Gallon Shaker Jug

Multi-Purpose Soft Bristle Brush

Laminated Marketing Sheet

COLD BEVERAGE DISPENSERS

CRATHCO

PREMIX
Crathco® G-Cool® Series

So Many Options – Even Safe for Milk!

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

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

5-Gallon Bowl Models

NSF-20

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

Mini Models

NSF-20

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

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

OPTIONS & ACCESSORIES

CRATHCO

PREMIX
Crathco® G-Cool® Series

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

LV9R0172

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

2/4 lb. Stera-Sheen Green Label Jars

4 oz. Stera-Sheen Machine Lube Tube

Stera-Sheen Test Strip Vial

2.5 Gallon Shaker Jug

Multi-Purpose Soft Bristle Brush

Laminated Marketing Sheet

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

I-Pro Frozen Granita Dispensers

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

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

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

I-Pro 2 Frozen Granita Dispensers

NSF-6 ETL Intertek ETL Intertek

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

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

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

I-Pro Frozen Granita Dispensers

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

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

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

I-Pro 3 Frozen Granita Dispensers

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

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

FROZEN GRANITA, SLUSH & SHAKE DISPENSERS

CRATHCO

Frosty Frozen Granita Dispensers

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

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

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

NSF-6

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

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

BARREL FREEZERS

CRATHCO

MP Series Crathco® Barrel Freezers

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

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

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

NSF-6 ETL Intertek ETL Intertek

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

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

FROZEN GRANITA & COLD CREAM DISPENSERS

CRATHCO

SP Series

Cold Cream and Frozen Coffee

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

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

NSF-6

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

SUPER-AUTOMATIC ESPRESSO MACHINES

UNIC

Elevated Extraction and Control.

The UNIC Tango XP is born from UNIC's heritage and expertise in crafting powerful commercial espresso machines. It offers the highest extraction controls to deliver nothing but exceptional espresso shots. The Tango XP Duo is a real performer, delivering up to 440 espresso cups per hour with maximum consistency and ease.

Dual Infusion Chamber - Excellence in Every Cup

• Saturates the grounds to maximize full pressure extraction and provide a more controlled extraction process.
• Ensures higher quality and consistent nuances of espresso.
• Features the newest generation of espresso technology.
• Satisfies customers with expertly balanced extractions.

Performs Beyond Expectations

- High precision 83mm flat burr grinders produce optimum fresh ground coffee.
- Produces a uniform, consistent coffee grind, that helps extract a finer cup of espresso.

Designed for Efficiency and Accessibility

- 10" intuitive touch screen with a clear, user-friendly menu.
- For quick and easy maintenance and cleaning, panels are
- mounted with a consistent screw size and can be accessed
- with one simple tool.
- Provides efficient access, crucial during peak hours.
- Best-in-class craftsmanship for durability and performance.

Built for High Production

- TANGO has a high production capacity for peak dayparts redefining espresso delivery for busy operations.
- The TANGO Duo can produce up to 440 espresso cups per hour.

Intertek

SUPER-AUTOMATIC ESPRESSO MACHINES

UNIC

Super-Automatic 2-Step with Automatic Steam Wand

A Real Performer

From experienced baristas to beginners and more, the Tango XP offers a variety of features that every user will appreciate. 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:

- Up to 48 drink recipes
- 2 to 3 separate coffee grinds
- Multiple pre-infusion methods
- Boiler and group 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 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.

Includes Installation By A
UNIC
Certified Service Agent

Intertek

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	Tango XP SOLO (LV604011)	One group with double spouts (2) coffee bean hoppers: 2.2 lbs. each (2) precision grinders with 83 mm precision burrs	32” X 16” X 26” Height includes 3” stainless steel legs
	Tango XP Solo3G (LV604013	One group with double spouts (2) coffee bean hoppers: 2.2 lbs. each (1) Third Hopper 1.5 lbs. (3) precision grinders with 83 mm precision burrs	32” X 16” X 26” Height includes 3” stainless steel legs
	Tango XP DUO (LV604518)	Two groups with Four spouts (2) coffee bean hoppers: 2.2 lbs. each (2) precision grinders with 83 mm precision burrs	32” X 20” X 26” Height includes 3” stainless steel legs
	Tango XP DUO3G (LV604009)	Two groups with Four spouts (2) coffee bean hoppers: 2.2 lbs. each (1) Third Hopper 1.5 lbs. (3) precision grinders with 83 mm precision burrs	32” X 20” X 26” Height includes 3” stainless steel legs

SUPER-AUTOMATIC ESPRESSO MACHINES

UNIC

Tango 2-Step Series
Super-Automatic 2-Step with Automatic Steam Wand

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:

- Up to 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.

Includes Installation By A
UNIC
Certified Service Agent

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	ACE (LV602739)	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 (LV602743)	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 (LV602748)	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.

SUPER-AUTOMATIC ESPRESSO MACHINES

UNIC

Tango 1-Step Series
Super-Automatic 1-Step with Fresh 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:
- Up to 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.

Includes Installation By A UNIC Certified Service Agent

- 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 (LV9R016Z) or the Two-gallon fridge option (LV602754) when ordering any of our One-Step Tango Milk Series model.
- Includes installation by a Unic certified service provider.

Intertek

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	ACE L/C Milk (LV602741) Fridge not included	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 (LV602745) Fridge not included	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 one-gallon side refrigerator	Without refrigerator: 33" x 18" x 24" With refrigerator: 33" x 28" x 24" Height includes 3" stainless steel legs..
	ST Duo Milk (LV602939) Fridge not included	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 (LV602754)	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 (LV9R016Z)	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 9s" x 18"

TRADITIONAL VOLUMETRIC ESPRESSO MACHINES

UNIC

Classic Series - A Perfect Entry Level Machine

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.

Includes Installation By A
UNIC
Certified Service Agent

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	CLASSIC 1 110 (LV602645)	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 23”
	CLASSIC 2 (LV602646)	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 (LV602647)	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 TALL VOLUMETRIC ESPRESSO MACHINES

UNIC

Classic Plus Series

Extraordinary Flexibility for an Automatic!

Incredibly versatile Classic 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.

Includes Installation By A
UNIC
Certified Service Agent

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	Classic1 HP (LV602943)	Single group with tall clearance, (1) solid Teflon steam wand.	26”X 14”X 23” Height includes 3” stainless steel legs.
	Classic2 HP (LV602944)	Two groups with tall clearance, (2) solid Teflon steam wands, programmable timing for right steam wand.	26”X 25”X 23” Height includes 3” stainless steel legs.
	Classic1 HPSA (LV602977)	Single group with tall clearance, SteamAir auto stream wand.	26” X 14” X 23” Height includes 3” stainless steel legs.
	Classic2 HPSA (LV602978))	Two groups with tall clearance, SteamAir auto stream wand + 1 solid Teflon steam wand.	26” X 25” X 23” Height includes 3” stainless steel legs.

TRADITIONAL MID-RANGE ESPRESSO MACHINES

UNIC

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.

Includes Installation By A UNIC Certified Service Agent

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	Aura 2 Group (LV602948)	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 (LV602949)	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

TRADITIONAL SPECIALTY ESPRESSO MACHINES

UNIC

Epic Series

Extraordinary Value and Flexibility for a Multi-Boiler Model Two and Three group multi-boiler precision espresso maker. This unit is typically operated in mid to high volume cafés.

- Manual or Programmable pressure adjustments during shot preparation
- Central control LCD color touch screen (automatic night/day mode, auto-cleaning, drinks counter, USB interface)
- Capacitive independent touch keypad for each group control boxes with running chronographs
- Adjustable lighting (color/intensity) with 5 to 9 high powered LED RGB per electronic box
- Programmable pre-infusion
  – Time/Pressure – independent per group
- Large cup warmer
- 1 programmable adjustable hot water outlet
- Directly connected to water drain
- Includes installation by a Unic certified service provider.

Includes Installation By A
UNIC
Certified Service Agent

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	Epic – 2 Black (LV602956) White (LV602955) Stainless (LV602964)	Two groups with multi boiler Small to medium capacity, 100-150 drinks daily Brews 4 espressos simultaneously	20"X 31"X 27" Height includes 3" stainless steel legs
	Epic - 3 Black (LV602958) White (LV602957) Stainless (LV602966)	Three groups with multi boiler High volume capacity, 200-300 drinks daily Brews 6 espressos simultaneously	20"X 39"X 27" Height includes 3" stainless steel legs

ESPRESSO DOSER GRINDERS

UNIC

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 (LV9R014V)	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 (LV9R014H)	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 (LV9R014I)	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 (LV9R014J) White (LV9R014K)	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 (LV9R014N) White (LV9R014O)	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 (LV9R014S) White (LV9R014T)	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”
	CDE37ZB **(**LV9R0193)	On-Demand espresso grinder designed for high-volume environments with SweepOut Dual-Spin technology for zero retention. Bean Hopper: 2.6 lbs. (1.2 kg)	21.6” X 16.5” X 7.9”

AUTOMATIC ESPRESSO TAMPERS

UNIC

PuqPress - 57.3mm:

- Control the ideal tamping pressure for your ideal cup of espresso and tamp the coffee automatically.
- Standard for 57mm baskets.

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	PUQPRESS Q2 Black (LV0GM5JH) White (LV9R0176)	Adjustable Automated Tamper with Teflon coated tamping surface and accommodates bottomless and tall portafilters	7.3” X 5.5” X 11.3”
	PUQPRESS Q1 Black (LV9R0177)	Adjustable Automated Tamper	7.3” X 5.5” X 11.3”

COFFEE GRINDERS

GRINDMASTER

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 24.

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	810S (LV606992)	Black with 1.5 lbs. hopper	22" x 7" x 14"
	835S (LV606993)	Black with 1.5 lbs. hopper	22" x 7" x 15"
	875S (LV606994)	Black with 3 lbs. hopper	28" x 7" x 15"
	890BS (LV606997)	Black with European slicing burrs for precision grinding and 3 lbs. hopper	28" x 7" x 15"
	890T (LV606996)	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"

DIGITAL AIRPOT COFFEE BREWERS

GRINDMASTER

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 LV606080	Single, digitally controlled brewer brews into a 1.8 to 3 L airpot.	26.5" x 8.25" x 18.25"
	ENALG22S LV870008	Single (1) 2.2 L airpot	15.5" x 6.25" x 8.5"
	ENALG22S LV870007	Case of (6) 2.2 L airpots	case of six, each 15.5" x 6.25" x 8.5"
	ENALG25S LV870012	Single (1) 2.5 L airpot	14" x 5.5" x 5.5"
	ENALG25S LV870011	Case of (6) 2.5 L airpots	case of six, each 14" x 5.5" x 5.5"
	ENALS25S LV870014	Single (1) 2.5 L airpot	14" x 5.5" x 5.5"

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

GRINDMASTER

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 +/- 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 LV606046	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 top.	19.25" x 8" x 18.25"
	B-3WR-120V LV606048	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 right side	19.25" x 8" x 18.25"
	B-3WL-120V LV606050	Single, digitally controlled decanter brewer. Warmers: 1 bottom, 2 left side	19.25" x 8" x 18.25"
	B-6-240V LV606054	Twin, digitally controlled decanter brewer. Warmers: 2 bottom, 4 top.	19.25" x 8" x 18.25"
	LV607001	24-pack glass decanters with black handle	7" x 6" each
	LV607002	3-pack glass decanters with orange handle	7" x 6" each
	LV607004	24-pack glass decanters with orange handle	7" x 6" each

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

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

Brew Capacity: B-3 models (64 oz. decanters per hour) (12) at 120V; 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 +/- 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 LV606052	Single, digitally controlled decanter brewer brews into a 64-ounce SS vacuum-insulated container.	19.25” x 8” x 18.25”

Note: Decanters are not included and need to be purchased from third party suppliers.

Electrical: NEMA 5-15P plug included with 120V models.

Brew Capacity: (64 oz. decanters per hour), (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 +/- 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 LV606084	Single, digitally controlled brewer brews into a 2.5 L gravity pot gravity pot.	30.5” x 8” x 18.5”
	AGP-2.5 LV870006	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;. Brew Capacity: (64 oz. decanters per hour) (12) at 120V..

SHUTTLE®
COFFEE BREWERS

GRINDMASTER

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 BREWERSS

GRINDMASTER

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 LV606056	Single digitally controlled brewer with virtual sight glass and compatible with Air -Heated Shuttle*	30.13” x 9.13” x 18.88”
	PBC-2A LV606058	Twin digitally controlled brewer with virtual sight glass and compatible with Air -Heated Shuttles*	30.13” x 18.13” x 18.88”
	AS15 LV606655	Air-heated Shuttle 1.5 gal.	12” x 9” x 14.38”
	RAS1 LV606299	Air-heated Shuttle Stand	18” x 9.13” x 13”
	LV606990	Stainless steel brew basket	3.63” x 7.63” x 9”

* Air Heated Shuttles sold separately.
Note: Shuttle graphics sold separately.
Note: Unit does not ship with cord or plug. Please contact local qualified service agency for installation.

SHUTTLE® COFFEE BREWERS

GRINDMASTER

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 LV606057	Single digitally controlled warmer shuttle brewer	30.13” x 9.13” x 18.88”
	PBC-2W LV606059	Twin digitally controlled warmer shuttle brewer	30.13” x 18.13” x 18.88”
	WS15 (LV606656)	Warmer Shuttle 1.5 gal.	12” x 9” x 14.38”
	RWS1 (LV606304)	Warmer Shuttle Stand	7.5” x 9.13” x 9.25”

Note: Warmer Shuttles sold separately.
Note: Shuttle graphics sold separately.
Note: Unit does not ship with cord or plug. Please contact local qualified service agency for installation.

ICED TEA DISPENSERS

GRINDMASTER

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 ½" 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.

NSF

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	GTD3-FOT (LV9R0168)	Tomlinson® front valve	22" x 6" x 13.5"
	GTD3-TP (LV9R0169)	Tomlinson® front valve with pinch tube	22" x 6" x 13.5"

HOT WATER DISPENSERS

GRINDMASTER

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 (LV9R015A)	1.3 gallon, 120V/1PH/60HZ, 1.45 Kw - NEMA 5-15P	18.3" x 8.2" x 20.2"
	WHT5 (LV9R015B)	1.3 gallon, 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	18.3" x 8.2" x 20.2"
	WHT10 (LV9R015C)	2.6 gallon, 120V/1PH/60HZ, 1.45 Kw - NEMA 5-15P	23.2" x 8.2" x 20.2"
	WHT10 (LV9R015D)	2.6 gallon, 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	23.2" x 8.2" x 20.2"

Accessories for WHT Models

MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
LV0GM5RQ	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

GRINDMASTER

WH Series Hot Water Dispensers

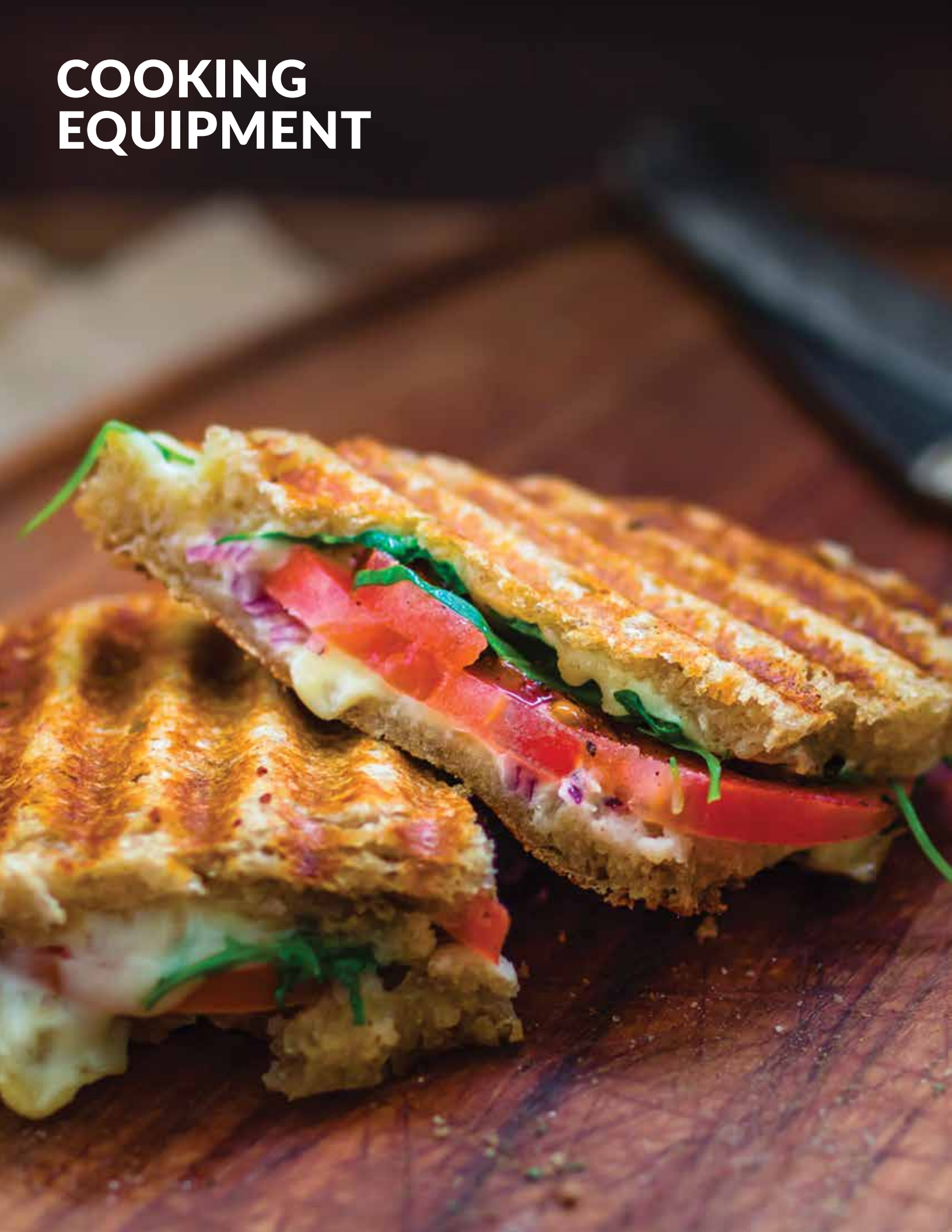
Push Button Operated Hot Water Dispensers

	MODEL	DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	WHP5 (LV9R015F)	1.3 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	18.3" x 8.2" x 18.2"
	WHP10 (LV9R015G)	2.6 gallon - 240V/1PH/60HZ, 2.9 Kw - NEMA 6-15P	23.2" x 8.2" x 18.2"
	WHP10HI (LV9R015H)	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)
LV0GM5VE	WH Button Adapter Specially designed push-button adapter to eliminate button interaction.	6.25" x 2.75" x 1"

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 (LV9R018B)	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 (LV9R0139)	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 (LV9R013A)	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 (LV9R013B)	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 (LV9R018A)	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 (LV9R018C)		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)
(LV9R0179)	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
(LV9R017A)	FMS705LP, FMS705NAT
(LV0GM5S8)	FMS403, FMS504

FRYERS

Countertop Electric Fryers

Safety and Ease

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

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

MODEL		DESCRIPTION	PRODUCT DIMENSIONS (h x w x d)
	EL6 (LV9R013I)	(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 (LV9R013J)	(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 (LV9R0188)	(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 (LV9R013F)	(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 (LV9R013G)		(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 (LV9R013H)		(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

Countertop Fryers Baskets & Accessories

Countertop Fryer Baskets with Back Hook Placement

Model	LV9R016U	LV9R016V
Description	Single large fry basket	Single large fry basket
Fits Fryer Model	EL6 and EL2X6	EL15, EL25, EL2X15, and EL2X25
Ship Weight	2 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 (LV9R0189)	Cooking surface: 15" W x 20" D BTUs per Hour: 30,000	15.75" x 15.5" x 30"
	GCP24 (LV9R015Y)	Cooking surface: 24" W x 20" D BTUs per Hour: 60,000	15.75" x 24.5" x 30"
	GCP36 (LV9R015Z)	Cooking surface: 36" W x 20" D BTUs per Hour: 90,000	15.75" x 36.5" x 30"
	GCP48 (LV9R0160)	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-G24TPF (LV9R0162)	Cooking surface: 24” W x 20” D BTUs per Hour: 30,000	15.6” x 24” x 30”
CE-G36TPF (LV9R0163)		Cooking surface: 36” W x 20” D BTUs per Hour: 90,000	15.6” x 36” x 30”
CE-G48TPF (LV9R0164)		Cooking surface: 48” W x 20” D BTUs per Hour: 120,000	15.6” x 48” x 30”

NOTE: Gas inlet size - 3/4”

CHARBROILERS

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 (LV9R0186)	(1) burner, 3" & 6" wide grates BTUs per Hour: 40,000	15.75" x 15.5" x 26.5"
	CCP36 (LV9R015W)	(3) burners, 6" wide grates BTUs per Hour: 120,000	15.75" x 36.5" x 31.5
	CCP48 (LV9R015X)	(4) burners, 6" wide grates BTUs per Hour: 160,000	15.75" x 48.5" x 31.5"

NOTE: Gas inlet size - 3/4"

HOT PLATES

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 (LV9R0187)		(2) burners. Cooking surface: 12" W x 20" D BTUs per Hour: 44,000	15" x 12" x 27.5"
	HPCP424 (LV9R015T)	(4) burners. Cooking surface: 24" W x 20" D BTUs per Hour: 88,000	13.5" x 24" x 30.5"
	HPCP636 (LV9R015U)	(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

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 simulta
The self-balanced top surface adjusts to different heights
even cooking 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 (LV9R013M)	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 (LV9R013N)	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 (LV9R013P)	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 (LV9R013Q)	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 (LV9R013O)	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 (LV9R013R)	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 (LV9R013S)	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

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 (LV9R013C)	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”

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 (LV 9R016G 9R016H)	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 (LV9R016G)	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.

ORDERING INFORMATION
Important Information When Ordering Equipment

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

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

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

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

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

PLANNED MAINTENANCE

Requirements & Frequencies

Category 1:
Six Month Planned Maintenance Schedule

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

PLANNED MAINTENANCE

Requirements & Frequencies

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

Series	Model	Planned Maintenance Kit Part Number
Frozen Granita, Slush & Shake Dispensers		
I-PRO 2M	I-PRO 2M with Light Panel I-PRO 2M UV with Light Panel	LV0SP594
I-PRO 2E	I-PRO 2E with Light Panel I-PRO 2E UV with Light Panel I-PRO 2E	LV0SP598
I-PRO 3M	I-PRO 3M with Light Panel I-PRO 3M UV with Light Panel I-PRO 3M	LV0SP598
I-PRO 3E	I-PRO 3E with Light Panel I-PRO 3E UV with Light Panel I-PRO 3E	LV0SP598
Frosty	Frosty 2	LV0SPBS9
Frosty	Frosty 3	LV0SPC90
MP Barrel Freezers	MP-1	LV0SP596
MP Barrel Freezers	MP1-HC	LV0SP596
MP Barrel Freezers	MP-2	LV0SP596
SP Series	SP 1 LED UV	LV0SP608
SP Series	SP 2 LED UV	LV0SP609
Ice Cream Dispenser		
Karma	Karma Gravity	LV0SP602

PLANNED MAINTENANCE

Requirements & Frequencies

Category 3:
One Year Planned Maintenance Schedule

Cooking Equipment

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

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