## Crathco <br> BY GMCW ${ }^{*}$

## CLASSIC BUBBLERS ${ }^{\text {TM }}$ MINI-QUAD



## Features

- Pre-mix dispenser in compact size saves valuable counter space.
- Dispense 4 flavors in less than 21 inches $(53 \mathrm{~cm})$ with 8 inch $(20 \mathrm{~cm})$ cup height.
- Two-piece stainless steel dripless pouring valves are sanitary and easy to use and maintain.
- Large capacity drip pan holds more.
- Four generous, yet compact, 2.4 gallon ( 9 L ) easy-clean bowls.
- Unique evaporator and high efficiency pump cools faster and more efficiently for quick start-up.
- Superior engineering allows full beverage cooling right down to the last drink.
- $1 / 5 \mathrm{hp}$ refrigeration.
- Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.
- Agitators are included with each unit for fresh juices, coffees, or teas.

Bubblers

model E49 represented measurements in inches [cm]

## Specifications

| Model | Description | Electrical | Product Dimensions (H x W X D) | Ship Dimensions - two boxes (H X W X D) | Ship Weight |
| :---: | :---: | :---: | :---: | :---: | :---: |
| E49-3 <br> Base: (5538) <br> Bowl: (5115) | Stainless steel side panels and drip tray UL, NSF, CUL Certification | $\begin{gathered} 120 \mathrm{~V} / 720 \mathrm{~W} / 6 \mathrm{~A} \\ 1 \mathrm{Ph} \end{gathered}$ | $\begin{aligned} & 25.5^{\prime \prime} \times 20.5^{\prime \prime} \times 15^{\prime \prime} \\ & (65 \mathrm{~cm} \times 52 \mathrm{~cm} \times 38 \mathrm{~cm}) \end{aligned}$ | $\begin{aligned} & \text { Base: } 22.25^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & (57 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm}) \\ & \text { Bowl: } 261 / 1_{" \prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & (66 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm}) \end{aligned}$ | $\begin{aligned} & 91 \text { lbs } \\ & \text { (base: 67, bowls: } 24 \text { ) } \\ & 41.2 \mathrm{~kg} \\ & \text { (base: } 30.4 \text {, bowls: } 10.8 \text { ) } \end{aligned}$ |
| E49-4 <br> Base: (5542) <br> Bowl: (5125) | Plastic side panels and drip tray UL, NSF, CUL Certification | $\begin{gathered} 120 \mathrm{~V} / 720 \mathrm{~W} / 6 \mathrm{~A} \\ 1 \mathrm{Ph} \end{gathered}$ | $\begin{aligned} & 25.5^{\prime \prime} \times 20.5^{\prime \prime} \times 15^{\prime \prime} \\ & (65 \mathrm{~cm} \times 52 \mathrm{~cm} \times 38 \mathrm{~cm}) \end{aligned}$ | $\begin{aligned} & \text { Base: } 22.25^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & (57 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm}) \\ & \text { Bowl: } 261 / 1^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & (66 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm}) \end{aligned}$ | 91 lbs <br> (base: 67, bowls: 24) <br> 41.2 kg <br> (base: 30.4, bowls: 10.8 ) |
| E495* | NSF, CE Certification | $230 \mathrm{~V} / 50 \mathrm{~Hz} / 2.7 \mathrm{~A}$ | $\begin{aligned} & 25.5^{\prime \prime} \times 20.5^{\prime \prime} \times 15^{\prime \prime} \\ & (65 \mathrm{~cm} \times 52 \mathrm{~cm} \times 38 \mathrm{~cm}) \end{aligned}$ | $\begin{aligned} & \text { Base: } 22.25^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & 57 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm} \\ & \text { Bowl: } 2611_{\prime \prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & 66 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm} \end{aligned}$ | 91 lbs <br> (base: 67, bowls: 24) <br> 41.2 kg <br> (base: 30.4, bowls: 10.8) |
| E496** | NSF, CE Certification | $230 \mathrm{~V} / 60 \mathrm{~Hz} / 2.7 \mathrm{~A}$ | $\begin{aligned} & 25.5^{\prime \prime} \times 20.5^{\prime \prime} \times 15^{\prime \prime} \\ & (65 \mathrm{~cm} \times 52 \mathrm{~cm} \times 38 \mathrm{~cm}) \end{aligned}$ | $\begin{aligned} & \text { Base: } 22.25^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & 57 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm} \\ & \text { Bowl: } 261 / 8^{\prime \prime} \times 25.25^{\prime \prime} \times 15.25^{\prime \prime} \\ & 66 \mathrm{~cm} \times 64 \mathrm{~cm} \times 39 \mathrm{~cm} \end{aligned}$ | 91 lbs <br> (base: 67, bowls: 24) <br> 41.2 kg <br> (base: 30.4, bowls: 10.8) |

* (E495-3) = Stainless steel side panels and drip tray (E495-4) = Plastic side panels and drip tray
** (E496-3) = Stainless steel side panels and drip tray (E496-4) = 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
Low Foam Impeller (3709) - Use with iced tea and milk based drinks to minimize foaming
Milk Fat Impellers (1161M Lg Blue or 1008M Sm Red) - Use with milkbased products, and/or products with heavy pulp
Condensation Cover (3666) - Direct and conceal condensation in high humidity or outdoor locations
Security Kit (5353) - Use with E49 models


