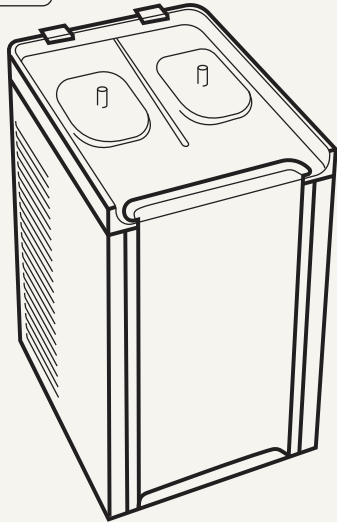


# CRATHCO BUBBLERS: PROPER CARE AND MAINTENANCE

## PARTS

Base



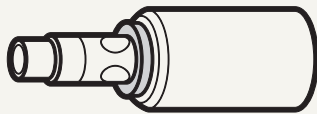
Bowls



Lids



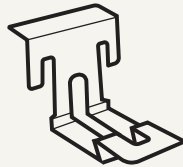
Impeller

Weighted  
Metal Valve

O-rings



Gasket



Push Handles



Drip Tray

## PUTTING ON THE CLINGS

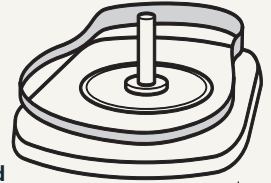
The flavor label graphics for the bowls are clear vinyl static clings. To apply, simply remove cling from binder, spray or wipe water to front of bubbler and back of cling. Apply top edge, lining up with the max-fill line at front of bubbler. Use a flat-edged tool or credit card to firmly press down to remove all air bubbles.

Ensure that all clings are straight and level. Any unused clings should be placed in the Tractor binder for safe storage.



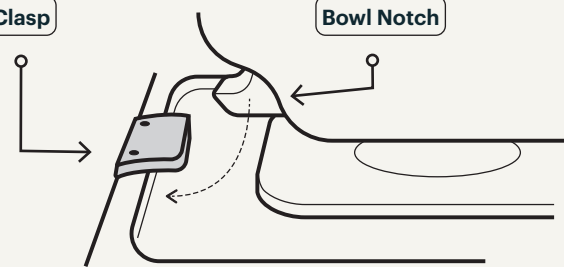
## SET UP ASSEMBLY

1. Place base on desired surface.
2. Install gasket to base, front to back, with wider gasket portion towards the bottom. Make sure that both gasket and top of base are clean and dry. Next, place the impeller.
3. Place o-ring on weighted metal valve.
4. Place push handle and weighted metal valve into the spots on the front of the bowl.
5. Place bowl on base, back to front, placing the bowl notch under the clasp on the base and pull forward and downward until it locks.



Clasp

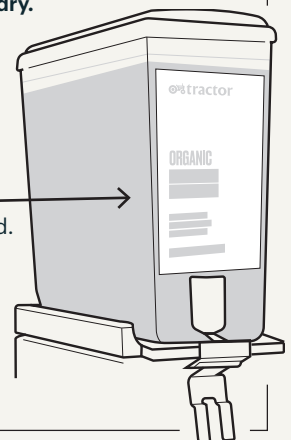
Bowl Notch



## SET UP AFTER WASHING

Bring bowls and lids back to the beverage counter area.

1. Take all movable parts, use soft lint-free cloth to make sure that all parts are dry.
2. Check the top of the unit to make sure it is also dry.
3. Reassemble, starting with gasket and impeller\*.
4. Place bowl on unit, back to front\*.
5. Re-adhere clings to bubbler\*. Use a flat-edged tool or a credit card.
6. Check for leaks\*. \*See assembly instructions on the next page.
7. If no leaks: fill bubbler with your tractor beverage of choice.



For more information on your Crathco equipment, scan the QR code to the left.

### WARRANTY

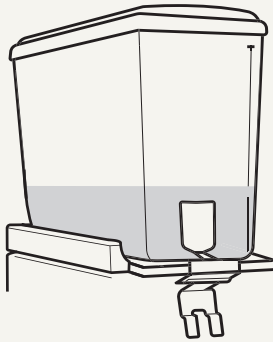
Crathco requires a service kit to be purchased from them within 9 months of the time of delivery to continue the warranty.

Please contact Crathco directly at (800) 695 4500 or go to [GMCW.com](http://GMCW.com) for terms and conditions.

## CHECK FOR LEAKS

Fill fully assembled bowl with 3–4 inches of water. If a leak is going down the face of the base, then the gasket is either being pinched by the bowl, or is not on correctly. Drain water and repeat set up steps.

If a leak is coming out the valve: drain water, pull out weighted metal valve and ensure that o-ring is on correctly. Replace the part and repeat set up.



Mix Ratio: 8.5 to 1 (Water to Combi-bloc)

## FILL UP IN AN 18 QT. CAMBRO

To pre-batch, we recommend a few designated 18 Qt cambro containers to mix your specialty drink.

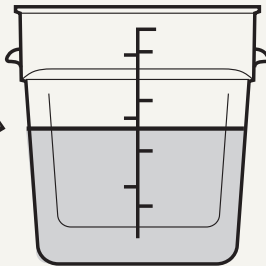
Note: Prior to mixing, measure out 9.5 Qts. of liquid and mark the line with a Sharpie Marker.

New Fill line (9.5 Qts.)

1 Combi-bloc of concentrate

+ 8.5 Qts. Of water  
= 9.5 Qts. Of finished beverage (2.375 U.S. Gallons)

For a 2.375 Mini bowl -  
mix 1 combi-bloc: 8.5 Qts. Water.

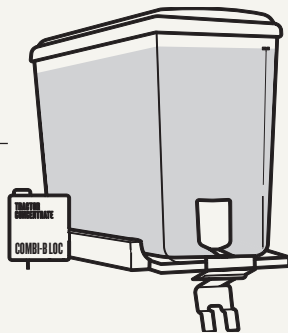


## FILL UP IN THE BOWL

Once established at serving your specialty drink, feel free to fill up the product directly in the bowl.

1 Combi-bloc of concentrate

+ 8.5 Qts. Of water  
= 9.5 Qts. Of finished beverage (2.375 U.S. Gallons)



## WASHING BOWLS AND LIDS

### In a Dishwasher

1. Take bowls and lids to dish area.
2. Place bowl upside-down and place lid in the opening.  
In a standard restaurant dishwasher, all three large bowls and all four mini quad bowls with lids should fit perfectly in machine.
3. Run cycle.
4. Remove and dry off with soft, lint-free cloth to remove any water spots that may occur, and return bowls and lids to the beverage counter where the unit lives.

### Hand-Washing

1. Take bowls and lids to dish area.
2. Using standard 3 basin protocol: wash with soft washing pad, then rinse and sanitize bowls and lids.
3. Wipe and dry off with soft lint-free cloth to remove any water spots, and return bowls and lids to the beverage counter where the unit lives.
4. Do not use abrasive cleaning pads or scrubber to clean lids and bowls.

## CLEANING DISASSEMBLY

Cleaning is required a minimum of every 3 days.

Regulations may vary by state, please refer to your State Health Department's requirements.

1. Turn off power.
2. Remove drip tray.
3. Rotate support brackets toward unit.
4. Purchase and designate elbow-high latex wash glove. Sanitize glove before each session.
5. Fill sanitizer bucket and place next to the unit.
6. To drain: place a cambro under the bowl nozzle. Reach into bowl with gloved hand to pull out the weighted metal valve. Once pulled, place valve in the sanitizer bucket for cleaning.  
Note: bowl will drain very quickly.
7. Remove clings and adhere to front of the unit so as not to lose them. DO NOT wash clings.
8. Remove push handles and place items into the sanitizer bucket for cleaning.
9. Remove bowl: press release latch on front of the machine to unlock bowl. Lift bowl from front to back.
10. Remove gaskets and impellers and place them into the sanitizer bucket for cleaning.

**Sanitizer Bucket:** Bucket should be placed next to machine to prevent losing smaller vital pieces.



## WASHING MOVABLE PARTS

### Needed:

Toothbrush  
Soft, Dry, Lint-free Cloths  
Sanitizing Bucket  
Sanitizing Solution  
(in Bucket)

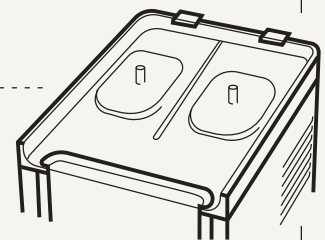
### Parts to Wash at Site:

Weighted Metal Valve\*  
\*with O Ring.  
Do not remove O Ring.  
Impeller  
Large Gasket  
Push Handles

Place all parts in sanitizer solution for ten minutes.  
Brush with toothbrush.  
Set pieces on cloth and let dry.

Cleaning top of unit: Wipe top of unit with Wet, soft cloth. Follow With sanitizer-soaked Cloth until clean.

Once clean, let dry.



## WEEKLY CLEANING FILTER

### Weekly Filter Cleaning:

Remove tray. The filter lives on the bottom right of the unit. Reach under bubbler, feel for tab, and gently slide filter out. DO NOT pull down.

Rinse with water. Pat dry before replacing. Use the filter tab to gently slide filter out.

