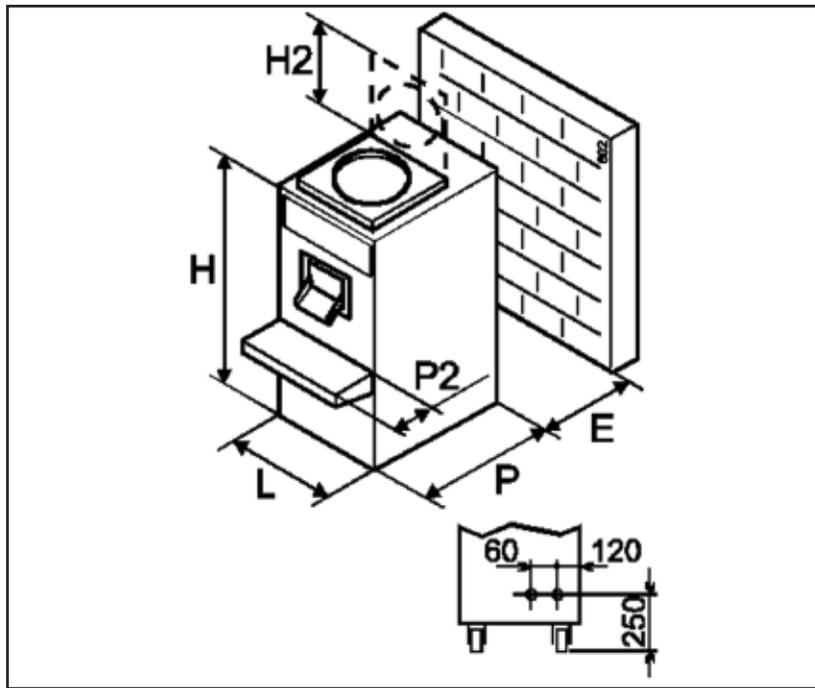


BATCH FREEZER



- Two parallel refrigeration systems reduce energy and water consumption.
- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low-cost, long wearing, NSF approved plastic beater blades minimize frequent and costly blade replacement.
- Heavy-duty stainless steel beater shaft built to withstand years of use.
- Clear acrylic freezing cylinder cover allows monitoring of product while freezing.
- Easy access to freezing cylinder when adding variegates and particulates.
- Thorough mixing of variegates and particulates unachievable to horizontal barrels.
- All controls and indicators conveniently grouped in a single panel, on the front of the freezer.
- All buttons and indicators identified by easily understood symbols relative to their function.
- Time/temperature controlled freezing achieves same smooth texture and product consistency across full and partial batches, a feature not possible with consistency controlled freezers.
- Swing gate style, stainless steel extraction door design provides rapid extraction of product.
- Two robust 5 horsepower, semi-hermetic compressor, engineered for high quality and outstanding reliability.



SPECIFICATIONS	MODEL VB120	
DIMENSIONS	FREEZER	WITH CRATE
Depth	30.7" (78 cm)	34.3" (87 cm)
Width	21.7" (55 cm)	24" (61 cm)
Height	47.2" (120 cm)	62.2" (158 cm)
WEIGHT	FREEZER	WITH CRATE
	814 lbs. (369 kg)	864 lbs. (392 kg)
ELECTRICAL	3 phase, 208-230 volt, 12 kW, 60 Hz Approximately 48 total running amps. 60 amp fuse, HACR circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COMPRESSOR	2 compressors, 5 H.P. semi-hermetic	
BEATER MOTOR	9.1 H.P. (7.6 H.P. on extraction)	
COOLING	Water-Cooled. Water cooled condensor requires 3/4" N.P.T. on water and drain fittings.	
CYLINDER CAPACITY	11.25 gallons (45 quarts, 42.58 liters)	
LIQUID MIX PER BATCH	5 minimum, 19 maximum Quarts	
WORKING CYCLE	5 to 12 minutes	
HOURLY PRODUCTION	31.7gallons (120 liters) on average	
WARRANTY	One-year parts and labor warranty. Two-years parts warranty on freezing cylinder, compressor, drive motor, gearbox and agitator shaft.	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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