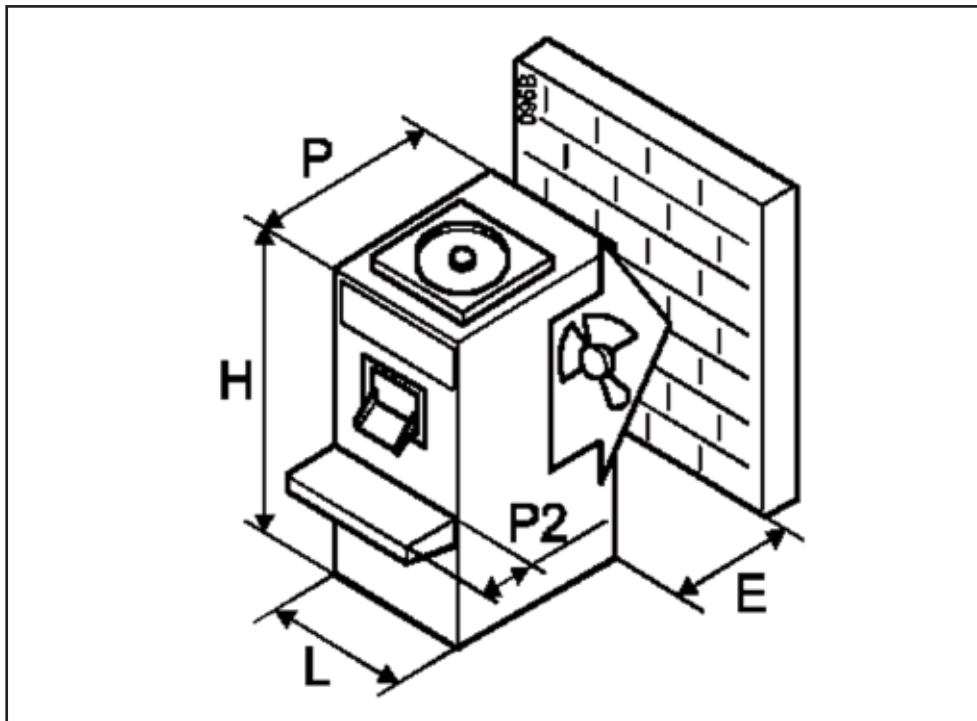


BATCH FREEZER



- 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 controlled freezing cycles.
- Swing gate style, stainless steel extraction door design provides rapid extraction of product.



SPECIFICATIONS	MODEL VB25	
DIMENSIONS	FREEZER	WITH CRATE
Depth	20" (51 cm)	23.2" (59 cm)
Width	18.1" (51 cm)	19.2" (49 cm)
Height	37.7" (96 cm)	47" (119 cm)
WEIGHT	FREEZER	WITH CRATE
	254 lbs. (115 kg)	287lbs. (130 kg)
ELECTRICAL	3 phase, 208-230 volt, 2.2 kW, 60 Hz Approximately 13 total running amps. 20 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COMPRESSOR	1.8 H.P. hermetic	
BEATER MOTOR	2.7 H.P. (2.18 H.P. on extraction)	
COOLING	Air-Cooled. Air flows from front to back of freezer. 20" (50 cm) air space required at back of freezer.	
CYLINDER CAPACITY	2.5 gallons (10 quarts, 9.46 liters)	
LIQUID MIX PER BATCH	2 minimum, 4 maximum Quarts	
WORKING CYCLE	10 to 20 minutes	
HOURLY PRODUCTION	25 Quarts (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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