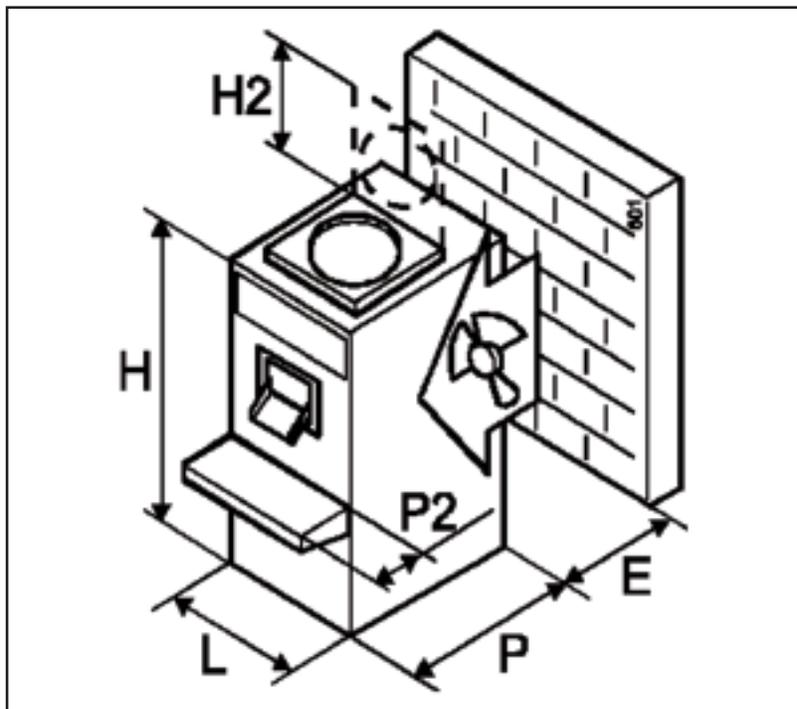


BATCH FREEZER



- 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/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.
- Robust 3.5 horsepower, semi-hermetic compressor, engineered for high quality and outstanding reliability.



| SPECIFICATIONS | MODEL VB60 | |
|---------------------------|---|-------------------|
| DIMENSIONS | FREEZER | WITH CRATE |
| Depth | 35" (90 cm) | 31" (78 cm) |
| Width | 19.3" (49 cm) | 22" (56 cm) |
| Height | 43.2" (110 cm) | 60" (153 cm) |
| WEIGHT | FREEZER | WITH CRATE |
| | 459 lbs. (208kg) | 613 lbs. (286kg) |
| ELECTRICAL | 3 phase, 208-230 volt, 5.2 kW, 60 Hz Approximately 21 total running amps. 30 amp fuse, HACR circuit breaker or regular circuit breaker. | |
| REFRIGERANT | R404A HFC environmentally friendly refrigerant | |
| COMPRESSOR | 3.5 H.P. semi-hermetic | |
| BEATER MOTOR | 5.44 H.P. (4.5 H.P. on extraction) | |
| COOLING / AIR FLOW | Air-Cooled or Water-Cooled units available. Air cooled units require 12" (30 cm) air space in back of freezer. Water cooled units require 3/4" N.P.T. water and drain fittings. | |
| CYLINDER CAPACITY | 6 gallons (24 quarts, 22.71 liters) | |
| MIX PER BATCH | 4 minimum, 8 maximum Quarts | |
| WORKING CYCLE | 8 to 12 minutes | |
| HOURLY PRODUCTION | 53 Quarts (on average) | |
| WARRANTY | One-year parts and labor warranty. Two year 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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