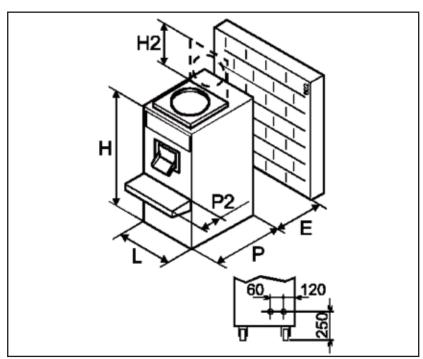
BATCH FREEZER



- 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 3.6 horsepower, semi-hermetic compressors, engineered for high quality and out standing reliability.



SPECIFICATIONS	MODEL VB90	
DIMENSIONS Depth Width Height	FREEZER 27.6" (70 cm) 20" (51 cm) 45.3" (115 cm)	WITH CRATE 30.7" (78 cm) 22" (56 cm) 60.2" (153 cm)
WEIGHT	FREEZER 628 lbs. (285 kg)	WITH CRATE 681 lbs. (309 kg)
ELECTRICAL	3 phase, 208-230 volt, 8.5 kW, 60 Hz Approximately 33 total running amps. 50 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COMPRESSOR	2 compressors, 3.6 H.P. semi-hermetic	
BEATER MOTOR	6.4 H.P. (5.5 H.P. on extraction)	
COOLING	Water-Cooled. Water cooled condensor requires 3/4" N.P.T. on water and drain fittings.	
CYLINDER CAPACITY	7.5 gallons (30 quarts, 28.4 liters)	
LIQUID MIX PER BATCH	7 minimum, 12 maximum Quarts	
WORKING CYCLE	6 to 12 minutes	
HOURLY PRODUCTION	21.1 gallons (90 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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502 Highway 67 • Kiel, WI 53042-1600

502 Highway 67 • Kiel, WI 53042-1600 920-894-2293 • 800-558-5807

Fax: 920-894-7029

E-mail: foodservice@stoelting.com www.stoeltingfoodservice.com ISO 9001:2000 Registered
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