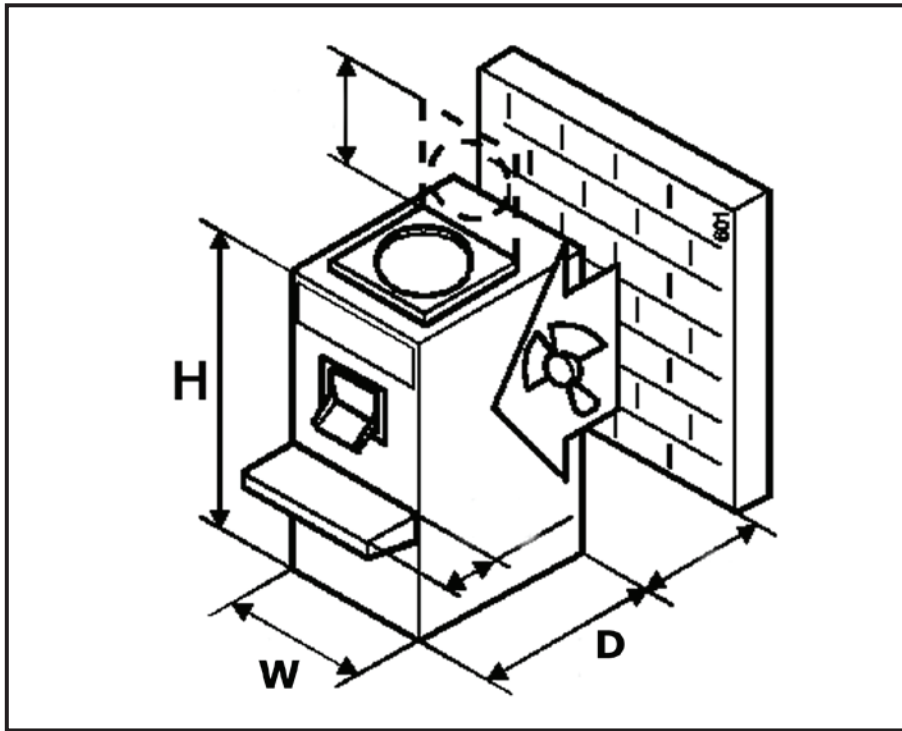




- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF 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.
- Provides thorough mixing of variegates and particulates unachievable with 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.





	VB25	
	Machine	with crate
Dimensions		
width	18-1/4" (46,4 cm)	19-1/4" (48,9 cm)
height	37-3/4" (95,9 cm)	47" (119,4 cm)
depth	20" (50,8 cm)	23-1/4" (59,1 cm)
Weight	254 lbs (115,2 kg)	287 lbs (130,1 kg)
Electrical *	3 Phase, 208-240 VAC, 60Hz	
running amps	Approximately 15A	
fuse size	20A maximum	
breaker type	HACR or regular	
Compressor	1.8 hp hermetic	
Drive Motor	2.7 hp	
Air Flow	Air cooled units require 20" (50,7 cm) air space at back	
Cylinder Capacity	2.5 gallon (9,47 liters)	
Liquid Mix Per Batch	2-4 quarts	
Working Cycle	10-20 minutes	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

* Machine requires a dedicated electrical circuit.

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