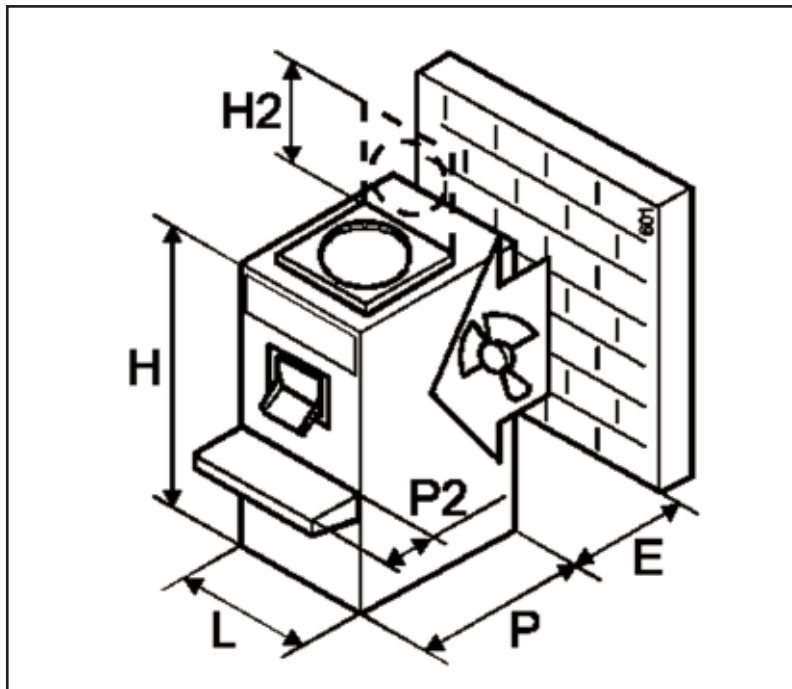


BATCH FREEZER



- 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 1.8 horsepower, semi-hermetic compressor, engineered for high quality and outstanding reliability.





SPECIFICATIONS	MODEL VB35	
DIMENSIONS	FREEZER	WITH CRATE
Depth	23.6" (59.9cm)	27.6" (70.1 cm)
Width	19.3" (49 cm)	21.2" (53.8 cm)
Height	43.2" (109.7 cm)	59.4" (150.9 cm)
WEIGHT	FREEZER	WITH CRATE
	353 lbs. (160kg)	406 lbs. (184kg)
ELECTRICAL	3 phase, 208-230 volt, 2.6 kW, 60Hz Approximately 14 total running amps. 20 amp fuse, HACR circuit breaker or regular circuit breaker.	
REFRIGERANT	R404A HFC environmentally friendly refrigerant	
COMPRESSOR	1.8 H.P. semi-hermetic	
BEATER MOTORS	2.7 H.P. (2.18 H.P. on extraction)	
COOLING / AIR FLOW	Air-Cooled or Water-Cooled units available. Air cooled units require 12" (30cm) air space in back of freezer. Water cooled unites require 3/4" N.P.T. water and drain fittings.	
CYLINDER CAPACITY	3.75 gallons (15 quarts, 14.19 liters)	
LIQUID MIX PER BATCH	3 minimum, 6 maximum Quarts	
WORKING CYCLE	8 to 12 minutes	
HOURLY PRODUCTION	33 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.

Distributed by:



STOELTING
 FOODSERVICE EQUIPMENT
 502 Highway 67 • Kiel, WI 53042-1600
 920-894-2293 • 800-558-5807
 Fax: 920-894-7029
 foodservice@stoelting.com
 www.stoeltingfoodservice.com

ISO 9001:2000 Registered

Certified, Listed and/or
Recognized by:

