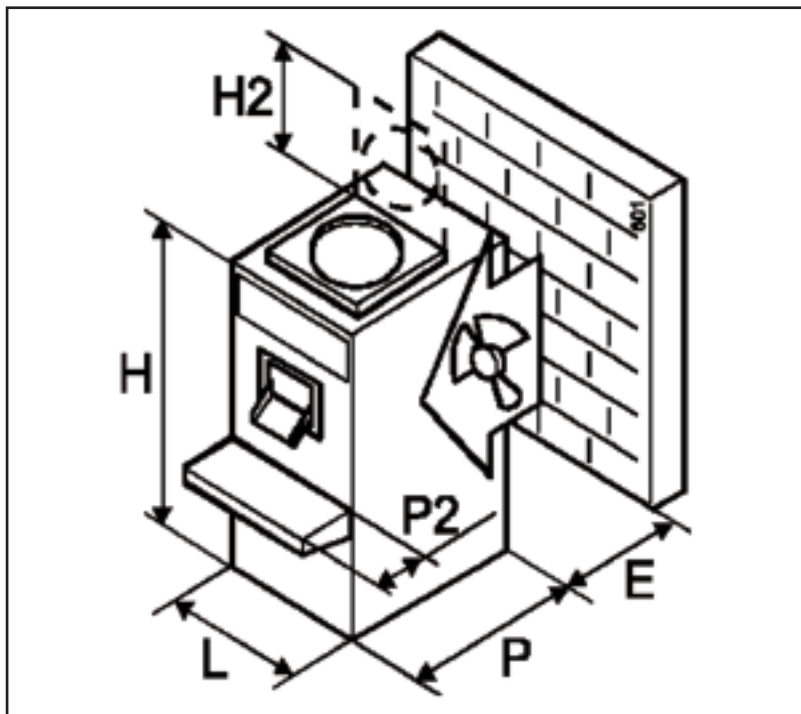


## BATCH FREEZER



- 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	
<b>DIMENSIONS</b>	<b>FREEZER</b>	<b>WITH CRATE</b>
Depth	35" (90 cm)	31" (78 cm)
Width	19.3" (49 cm)	22" (56 cm)
Height	43.2" (110 cm)	60" (153 cm)
<b>WEIGHT</b>	<b>FREEZER</b>	<b>WITH CRATE</b>
	459 lbs. (208kg)	613 lbs. (286kg)
<b>ELECTRICAL</b>	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.	
<b>REFRIGERANT</b>	R404A HFC environmentally friendly refrigerant	
<b>COMPRESSOR</b>	3.5 H.P. semi-hermetic	
<b>BEATER MOTOR</b>	5.44 H.P. (4.5 H.P. on extraction)	
<b>COOLING / AIR FLOW</b>	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.	
<b>CYLINDER CAPACITY</b>	6 gallons (24 quarts, 22.71 liters)	
<b>MIX PER BATCH</b>	4 minimum, 8 maximum Quarts	
<b>WORKING CYCLE</b>	8 to 12 minutes	
<b>HOURLY PRODUCTION</b>	53 Quarts (on average)	
<b>WARRANTY</b>	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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