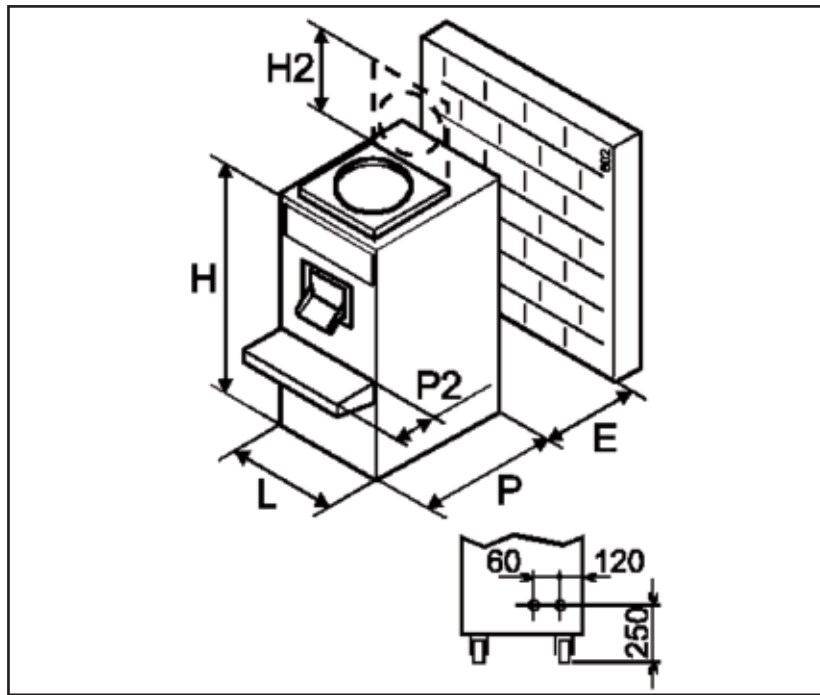


## BATCH FREEZER



- 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 outstanding reliability.





SPECIFICATIONS	MODEL VB90	
<b>DIMENSIONS</b>	<b>FREEZER</b>	<b>WITH CRATE</b>
Depth	27.6" (70 cm)	30.7" (78 cm)
Width	20" (51 cm)	22" (56 cm)
Height	45.3" (115 cm)	60.2" (153 cm)
<b>WEIGHT</b>	<b>FREEZER</b>	<b>WITH CRATE</b>
	628 lbs. (285 kg)	681 lbs. (309 kg)
<b>ELECTRICAL</b>	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.	
<b>REFRIGERANT</b>	R404A HFC environmentally friendly refrigerant	
<b>COMPRESSOR</b>	2 compressors, 3.6 H.P. semi-hermetic	
<b>BEATER MOTOR</b>	6.4 H.P. (5.5 H.P. on extraction)	
<b>COOLING</b>	Water-Cooled. Water cooled condenser requires 3/4" N.P.T. on water and drain fittings.	
<b>CYLINDER CAPACITY</b>	7.5 gallons (30 quarts, 28.4 liters)	
<b>LIQUID MIX PER BATCH</b>	7 minimum, 12 maximum Quarts	
<b>WORKING CYCLE</b>	6 to 12 minutes	
<b>HOURLY PRODUCTION</b>	21.1 gallons (90 liters) on average	
<b>WARRANTY</b>	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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