



Project:

Item Number:

Quantity:

VB25, VB35, VB60, VB90, VB120, VB160 Vertical Batch Floor Model Freezers

Stoelting Foodservice Equipment

VB25, VB35, VB60, VB90, VB120, VB160 VERTICAL BATCH FLOOR MODEL FREEZERS



VB25

VB35/VB60/VB90

VB120/VB160



DESCRIPTION

Stoelting's Vertical Batch Freezers bring together high capacity and maximum energy efficiency. Rugged, reliable batch machines for freezing premium ice cream, gelato, custard, sherbet, sorbet, and water ices. Simple to operate and easy to maintain, these machines are built to ensure perfect frozen desserts every time.



Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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

ITEMS

| Item | Batch Size* | Phase | Cooling |
|-------------------------------------|-------------|-------|---------|
| <input type="checkbox"/> VB25-309A | 2-4 quart | 3 | Air |
| <input type="checkbox"/> VB35-309A | 2.5-6 quart | 3 | Air |
| <input type="checkbox"/> VB35-109A | 2.5-6 quart | 3 | Water |
| <input type="checkbox"/> VB60-309A | 4-8 quart | 3 | Air |
| <input type="checkbox"/> VB60-109A | 4-8 quart | 3 | Water |
| <input type="checkbox"/> VB90-109A | 5-12 quart | 3 | Water |
| <input type="checkbox"/> VB120-109A | 6-19 quart | 3 | Water |
| <input type="checkbox"/> VB160-109A | 13-25 quart | 3 | Water |

* The batch size specifies the minimum and maximum capacity of liquid mix.

ACCESSORIES

- TG14154 Gelato Pan – 4.25 liter stainless steel
- TG1415-C Gelato Pan Cover – 4.25 liter polycarbonate
- TG36165 Gelato Pan – 5 liter stainless steel
- TG3616-C Gelato Pan Cover – 5 liter polycarbonate

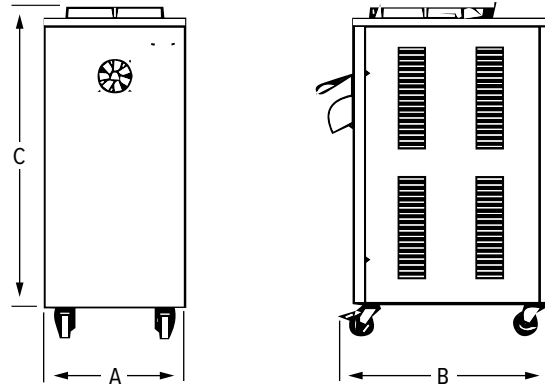
FEATURES

- Low cost, long wearing plastic beater blades minimize frequent and costly blade replacement.
- Simplified design for quick assembly after cleaning.
- 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.
- Clear acrylic freezing cylinder cover allows for easy monitoring of product and easy access to add variegates and particulates.
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels.
- Heavy-duty stainless steel beater shaft built to withstand years of use.
- Time controlled freezing cycle achieves smooth texture and product consistency.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.
- Two parallel refrigeration systems reduce energy and water consumption.

| Approvals | Date |
|-----------|------|
| | |

VB25, VB35, VB60, VB90, VB120, VB160 VERTICAL BATCH FLOOR MODEL FREEZERS

DIMENSIONS



GENERAL SPECIFICATIONS

| Model | Batch Size Quart (L) | Production Capacity Gal (L) Per Hour | Working Cycle (min) | Compressor (hp) | Drive Motor (hp) | Dimensions - in (cm) | | | Weight lb (kg) | Crated Weight lb (kg) |
|-------|-------------------------|--|------------------------|--------------------|---------------------|----------------------|------------------|-------------------|-------------------|-----------------------------|
| | | | | | | (A) Width | (B) Depth | (C) Height | | |
| VB25 | 2-4 (1.9-3.8) | 6.25 (23.6) | 10-20 | 1.8 | 2.7 | 18 1/2 (47) | 20 1/8 (51.1) | 37 3/4 (95.9) | 254 (115.2) | 302 (137.0) |
| VB35 | 2.5-6 (2.4-5.7) | 8.25 (31.2) | 8-12 | 1.8 | 2.7 | 19 1/4 (48.9) | 23 5/8 (60.0) | 43 3/4 (111.1) | 353 (160.1) | 398 (180.5) |
| VB60 | 4-8 (3.8-7.6) | 13.25 (50.1) | 8-12 | 4.8 | 5.4 | 19 1/4 (48.9) | 27 1/2 (69.9) | 44 1/8 (112.0) | 459 (208.1) | 512 (232.2) |
| VB90 | 5-12 (4.8-11.4) | 21.1 (79.8) | 6-12 | Two 3.6 | 6.5 | 20 1/8 (51.1) | 27 1/2 (69.9) | 45 1/4 (114.9) | 628 (284.8) | 692 (313.9) |
| VB120 | 6-19 (5.6-18) | 31.7 (120) | 6-12 | Two 4.8 | 9.1 | 23 5/8 (60.0) | 30 3/4 (78.1) | 49 1/4 (125.1) | 814 (369.2) | 864 (391.9) |
| VB160 | 13-25 (12-24) | 42.3 (160) | 8-12 | Two 4.8 | 9.1 | 23 5/8 (60.0) | 30 3/4 (78.1) | 49 1/4 (125.1) | 864 (392.0) | 915 (415.0) |

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8°C).
- Requires a dedicated electrical circuit.
- Water cooled units require: 3/4" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F.
- VB25 air cooled units require: 20" (50.7 cm) air space at back.
- VB35 and VB60 air cooled units require: 12" (30.5 cm) air space at back.

ITEM NUMBER SPECIFICATIONS

| Item No. | Cooling | Volts | Phase | Hz | Running Amps | Overcurrent Protection Device (Amps) | Electrical Connection |
|------------|---------|---------|-------|----|-----------------|--|-----------------------|
| VB25-309A | Air | 208-240 | 3 | 60 | 13 | - | Cord without plug |
| VB35-109A | Water | 208-240 | 3 | 60 | 14 | - | Cord without plug |
| VB35-309A | Air | | | | | | |
| VB60-109A | Water | 208-240 | 3 | 60 | 21 | - | Cord without plug |
| VB60-309A | Air | | | | 22.5 | | |
| VB90-109A | Water | 208-240 | 3 | 60 | 33 | 50 maximum | Hardwired connection |
| VB120-109A | Water | 208-240 | 3 | 60 | 48 | 60 maximum | Hardwired connection |
| VB160-109A | Water | 208-240 | 3 | 60 | 48 | 60 maximum | Hardwired connection |



Service Information
 800-319-9549 (U.S. Toll Free)
 920-894-2293 (Outside the U.S.)
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