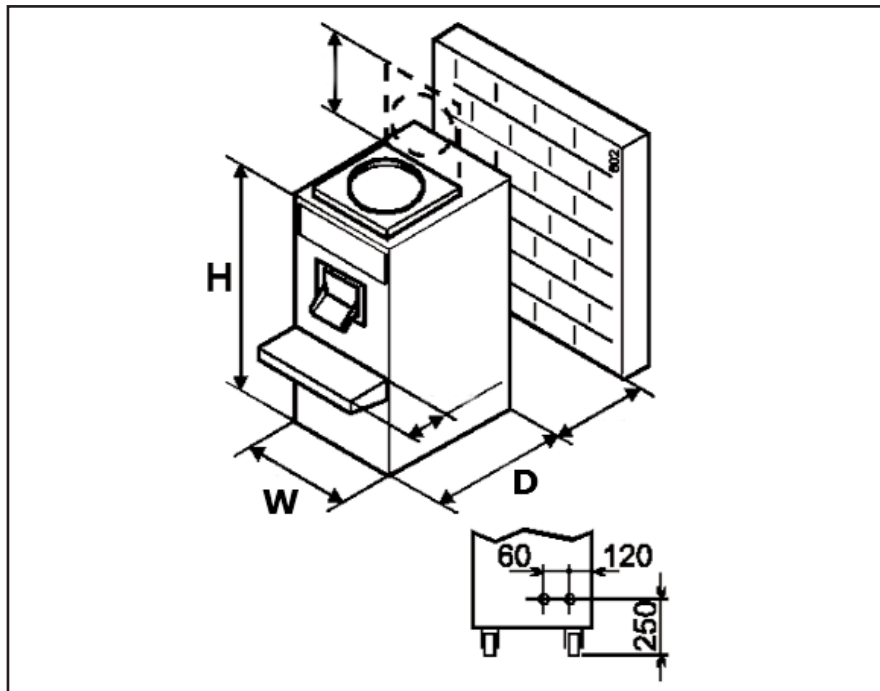




- Two parallel refrigeration systems reduce energy and water consumption.
- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy 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.
- 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/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 5.0 horsepower, semi-hermetic compressors, engineered for high quality and outstanding reliability.





<b>VB120</b>		
<b>Dimensions</b>	<b>Machine</b>	<b>with crate</b>
width	21-3/4" (55,2 cm)	24" (61,0 cm)
height	47-1/4" (120,0 cm)	62-1/4" (158,1 cm)
depth	30-3/4" (78,1 cm)	34-1/2" (87,6 cm)
<b>Weight</b>	814 lbs (369,2 kg)	864 lbs (391,9 kg)
<b>Electrical</b>	<b>3 Phase, 208-230 VAC, 60Hz</b>	
running amps	approximately 48A	
fuse size	60A maximum	
breaker type	HACR or regular	
<b>Compressor</b>	Two - 5 hp semi-hermetic	
<b>Drive Motor</b>	9.1 hp	
<b>Air Flow</b>	Water cooled units require 3/4" N.P.T. water and drain fittings.	
<b>Cylinder Capacity</b>	11.25 gallon (42,60 liters)	
<b>Liquid Mix Per Batch</b>	5-19 quarts	
<b>Working Cycle</b>	5-12 minutes	
<b>Warranty</b>	Two-year warranty on freezing cylinder, compressor, drive motor, gearbox, and agitator shaft. One-year warranty on remaining parts and labor.	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice.

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