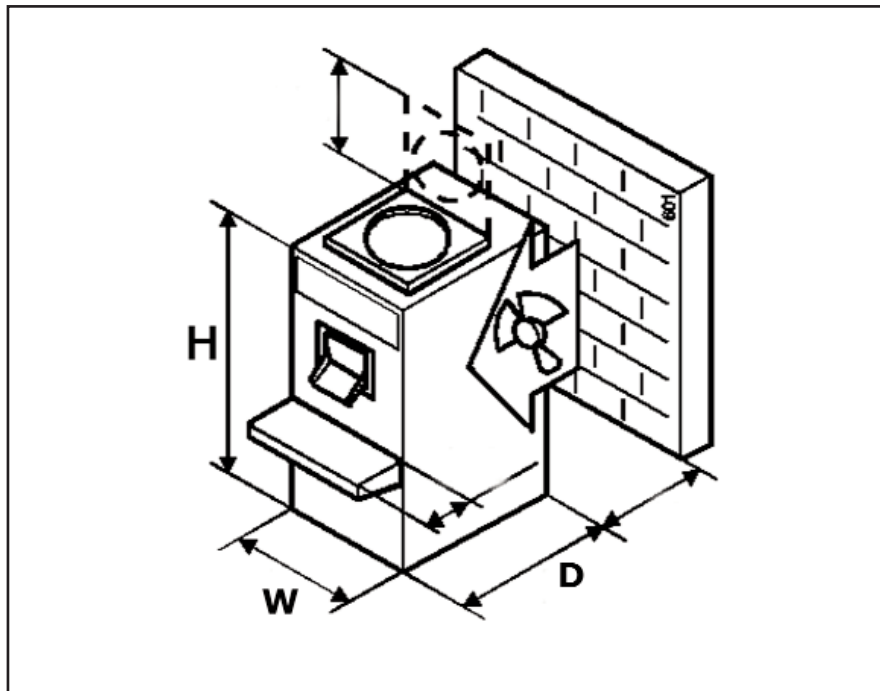




- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF 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 controlled freezing cycles
- Swing gate style, stainless steel extraction door design provides rapid extraction of product.





	VB25	
Dimensions	Machine	with crate
width	18-1/4" (46,4 cm)	19-1/4" (48,9 cm)
height	37-3/4" (95,9 cm)	47" (119,4 cm)
depth	20" (50,8 cm)	23-1/4" (59,1 cm)
Weight	254 lbs (115,2 kg)	287 lbs (130,1 kg)
Electrical	3 Phase, 208-230 VAC, 60Hz	
running amps	approximately 13A	
fuse size	20A maximum	
breaker type	HACR or regular	
Compressor	1.8 hp semi-hermetic	
Drive Motor	2.7 hp	
Air Flow	Air cooled units require 20" (50,7 cm) air space at back	
Cylinder Capacity	2.5 gallon (9,47 liters)	
Liquid Mix Per Batch	2-4 quarts	
Working Cycle	10-20 minutes	
Warranty	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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