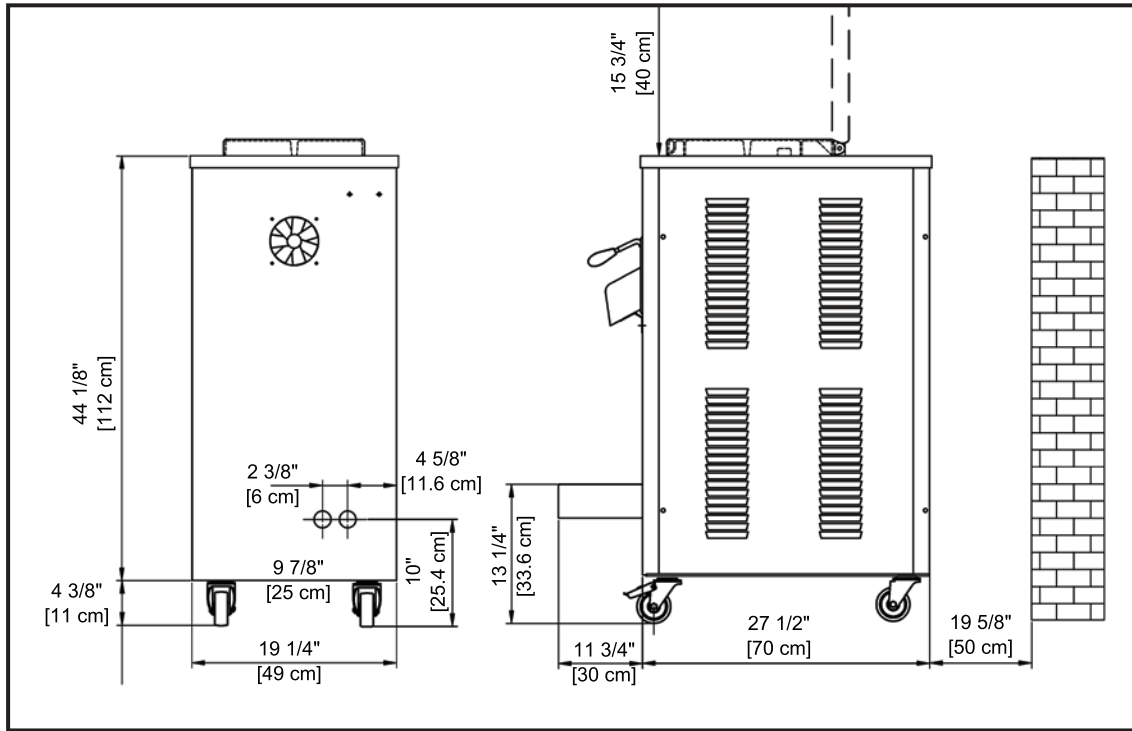




- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF 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.
- Rinse faucet (mounted)
- Front-mounted shelf with internal drain installed to hold product containers.





	VB50 Air Cooled		VB50 Water Cooled	
Dimensions				
width	19-1/4" (48,9 cm)		19-1/4" (48,9 cm)	
height	44-1/8" (112,1 cm)		44-1/8" (112,1 cm)	
depth	27-1/2" (69,9 cm)		27-1/2" (69,9 cm)	
Weight	353 lbs (160,1 kg)		375 lbs (170,0 kg)	
Electrical*	1 Phase, 220 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz	1 Phase, 220 VAC, 60Hz	3 Phase, 208-240 VAC, 60Hz
circuit ampacity	18A minimum	17A minimum	16A minimum	15A minimum
overcurrent protection device	25A maximum	25A maximum	25A maximum	20A maximum
Compressor	3.6 hp semi-hermetic			
Drive Motor	2.7 hp			
Cooling	Air cooled units require 12" (30,5 cm) air space at back		Water cooled units require 3/4" N.P.T. water and drain fittings.	
Cylinder Capacity	4.5 gallon (17 liters)			
Liquid Mix Per Batch	3-7 quarts			
Working Cycle	8-12 minutes			

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

* Machine requires a dedicated electrical circuit.

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