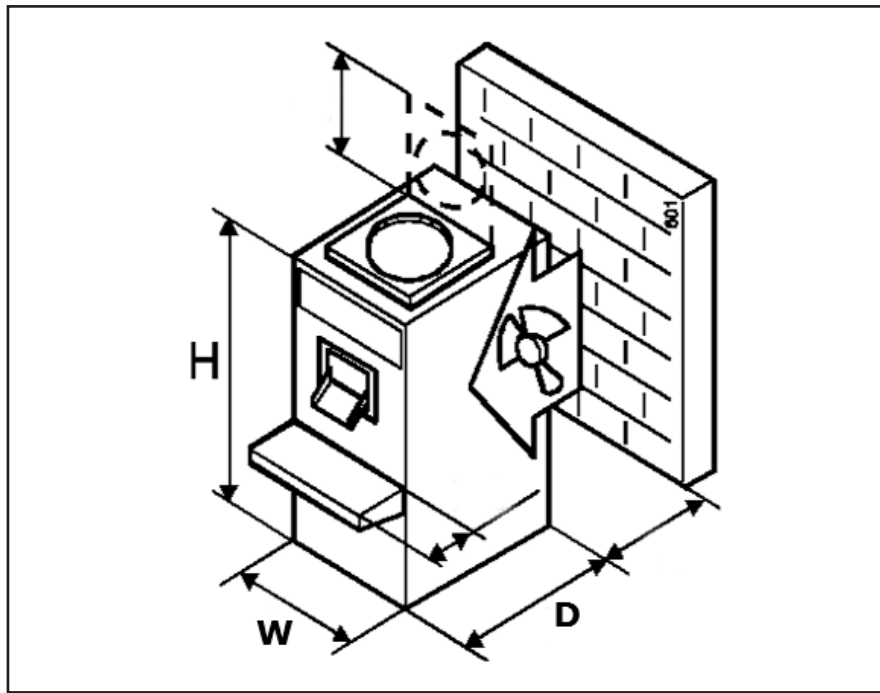




- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF 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.
- Robust 3.5 horsepower, semi-hermetic compressor, engineered for high quality and outstanding reliability.





VB60													
Dimensions	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 30%;"></th> <th style="width: 35%; text-align: center;">Machine</th> <th style="width: 35%; text-align: center;">with crate</th> </tr> </thead> <tbody> <tr> <td style="padding-left: 20px;">width</td> <td style="text-align: center;">19-1/2" (49,5 cm)</td> <td style="text-align: center;">22" (55,9 cm)</td> </tr> <tr> <td style="padding-left: 20px;">height</td> <td style="text-align: center;">43-1/4" (109,9 cm)</td> <td style="text-align: center;">60" (152,4 cm)</td> </tr> <tr> <td style="padding-left: 20px;">depth</td> <td style="text-align: center;">31" (78,7 cm)</td> <td style="text-align: center;">35" (88,9 cm)</td> </tr> </tbody> </table>		Machine	with crate	width	19-1/2" (49,5 cm)	22" (55,9 cm)	height	43-1/4" (109,9 cm)	60" (152,4 cm)	depth	31" (78,7 cm)	35" (88,9 cm)
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Electrical	3 Phase, 208-230 VAC, 60Hz												
running amps	approximately 21A												
fuse size	30A maximum												
breaker type	HACR or regular												
Compressor	3.5 hp semi-hermetic												
Drive Motor	5.44 hp												
Air Flow	Air cooled units require 12" (30,5 cm) air space at back												
Plumbing Fittings	Water cooled units require 3/4" N.P.T. water and drain fittings.												
Cylinder Capacity	6 gallon (22,72 liters)												
Liquid Mix Per Batch	4-8 quarts												
Working Cycle	8-12 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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