

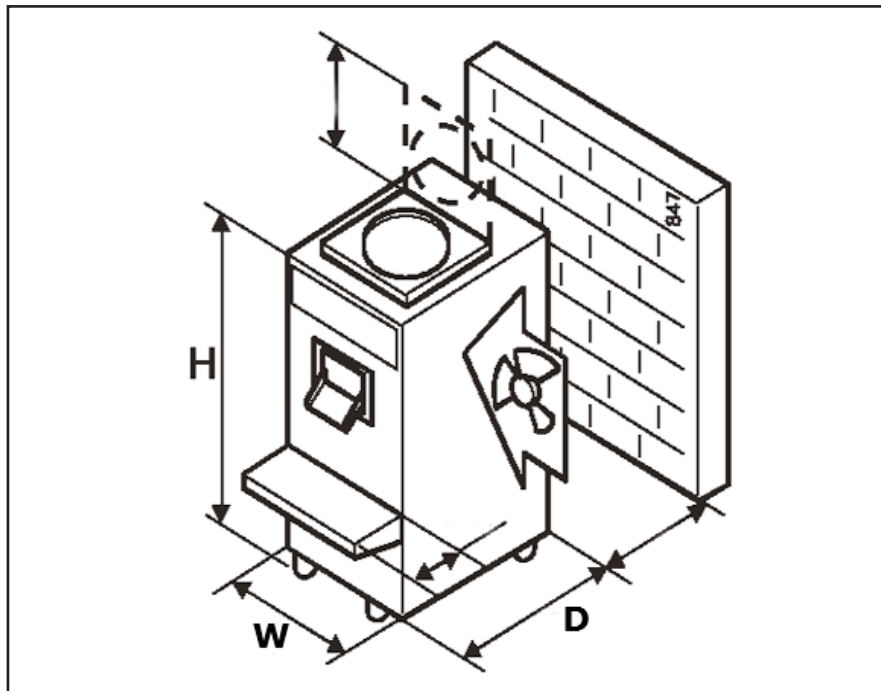
# COUNTER-TOP BATCH FREEZER

VB9



- 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 cycle achieves smooth texture and product consistency.
- Swing gate style, stainless steel extraction door design provides rapid extraction of product.





	VB9	
<b>Dimensions</b>	<b>Machine</b>	<b>with crate</b>
width	16" (40,6 cm)	19" (48,3 cm)
height	25" (63,5 cm)	35" (88,9 cm)
depth	20" (50,8 cm)	23" (58,4 cm)
<b>Weight</b>	143 lbs (64,8 kg)	179 lbs (81,1 kg)
<b>Electrical</b>	<b>1 Phase, 115 VAC, 60Hz</b>	
running amps	approximately 15A	
fuse size	20A maximum	
breaker type	HACR or regular	
<b>Compressor</b>	0.6 hp hermetic	
<b>Drive Motor</b>	1-1/3 hp	
<b>Air Flow</b>	Air cooled units require 3" (7,6 cm) air space at both sides and back	
<b>Cylinder Capacity</b>	1.75 gallon (6,63 liters)	
<b>Liquid Mix Per Batch</b>	1-2 quarts	
<b>Working Cycle</b>	15 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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