

Project:

Item Number:

Quantity:

#### VERTICAL BATCH COUNTERTOP GELATO FREEZERS







#### DESCRIPTION

Stoelting's Vertical Batch Countertop Gelato Freezers offer solutions for applications from small batch recipe testing, to small restaurants, to ice cream shops.

The VB1 is ideal for recipe development. This small machine allows you to tweak and perfect your recipes and produces sample size portions. The VB9 excels with low-volume production of small batches to be extracted into small display pans.

## **ITEMS**

- VB1-37A
- VB9-37A

#### **FEATURES**

- Low cost, long wearing plastic beater blades minimize frequent and costly blade replacement.
- Simplified design for guick assembly after cleaning.
- 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.
- Clear acrylic freezing cylinder cover allows easy monitoring of product and access to add variegates and particulates.
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels.
- Compact counter-top design saves valuable counter space.
- Heavy-duty stainless steel beater shaft built to withstand years of use.
- Time controlled freezing cycle achieves smooth texture and product consistency.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.

### **OPTIONS**

- □ FS1 Floor Stand 24" x 15" x 28"
- FS2 Floor Stand 24" x 22" x 30"
- □ FSS2 Floor Stand 24" x 22" x 25"
- FS4 Floor Stand 24" x 22" x 19"

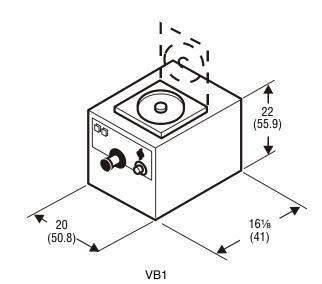


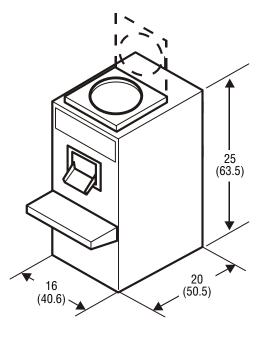
Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, T sales, on-site service dispatch and much more. Available 24 hours a day, seven days a week year-round.

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



# VERTICAL BATCH COUNTERTOP GELATO FREEZERS





VB9

#### **SPECIFICATIONS**

ltem No.	Volts	Running Amps	Phase	Hz	Drive Motor (hp)	Compressor (hp)	Plug	Liquid Mix Capacity quart (L)	Crated Weight Ib (kg)	Maximum Ambient Temp °F (°C)	Minimum Air Space in (cm)
VB1-37A	115	12.3	1	60	1⁄2	0.6	NEMA 5-20P	2.11 (1.9) maximum	137 (62.1)	95 (35)	19 (48.3)
VB9-37A					11⁄3				176 (79.8)	100 (37.8)	4 (10.1)

Required a dedicated electrical circuit.

Indoor use only

•

Service Information 800-319-9549(U.S. Toll Free) 920-894-2293 (Outside the U.S.) www.stoeltingfoodservice.com www.vollrath.com