

Project:

Item Number:

Quantity:

**VB25, VB35, VB50, VB60, VB90, VB120 VERTICAL BATCH FLOOR MODEL FREEZERS**


VB25



VB35/VB60/VB90



VB50



VB120



## DESCRIPTION

Stoelting's Vertical Batch Freezers bring together high capacity and maximum energy efficiency. Rugged, reliable batch machines for freezing premium ice cream, gelato, custard, sherbet, sorbet, and water ices. Simple to operate and easy to maintain, these machines assure perfect frozen desserts every time.



Every machine includes Stoelting's White Glove Service. One call does it all – customer service, technical service, parts or warranty information, installation, startup, 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.

## ITEMS

- VB25-309A, 2-4 quart batch, air cooled, three phase
- VB35-309A, 2.5-6 quart batch, air cooled, three phase
- VB35-109A, 2.5-6 quart batch, water cooled, three phase
- VB50-18A, 3-7 quart batch, water cooled, single phase
- VB50-109A, 3-7 quart batch, water cooled, three phase
- VB50-309A, 3-7 quart batch, air cooled, three phase
- VB50-38A, 3-7 quart batch, air cooled, single phase
- VB60-309A, 4-8 quart batch, air cooled, three phase
- VB60-109A, 4-8 quart batch, water cooled, three phase
- VB90-109A, 5-12 quart batch, water cooled, three phase
- VB120-109A, 6-19 quart batch, water cooled, three phase

## FEATURES

- Low cost, long wearing plastic beater blades minimize frequent and costly blade replacement.
- Simplified design for quick 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. access to add variegates and particulates.
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels.
- 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.
- Two parallel refrigeration systems reduce energy and water consumption.
- VB50 includes external wash kit.

## OPTIONS AND ACCESSORIES

- TG14154** Gelato Pan – 4.25 liter stainless steel
- TG1415-C** Gelato Pan Cover – 4.25 liter polycarbonate
- TG36165** Gelato Pan – 5 liter stainless steel
- TG3616-C** Gelato Pan Cover – 5 liter polycarbonate

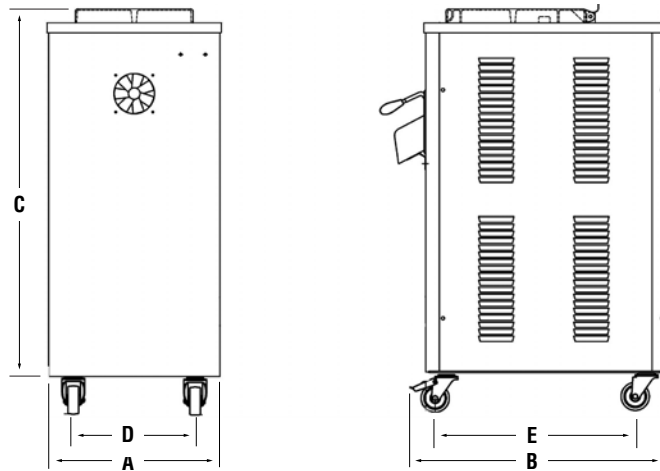
Approvals

Date

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**VB25, VB35, VB50, VB60, VB90, VB120 VERTICAL BATCH FLOOR MODEL FREEZERS**

**DIMENSIONS**



**GENERAL SPECIFICATIONS**

Machine	Liquid Mix Capacity Gal (L)	Production Capacity Gal (L) Per Hour	Working Cycle (min)	Compressor (hp)	Drive Motor (hp)	Dimensions			Weight lb (kg)	Crated Weight lb (kg)
						(A) Width	(B) Depth	(C) Height		
VB25	2-4 (1.9-3.8)	6.25 (23.6)	10-20	1.8	2.7	18 <sup>1</sup> / <sub>4</sub> (46.4)	20 (50.8)	37 <sup>3</sup> / <sub>4</sub> (95.9)	254 (115.2)	302 (137.0)
VB35	2.5-6 (2.4-5.7)	8.25 (31.2)	8-12	1.8	2.7	19 <sup>1</sup> / <sub>2</sub> (49.5)	23 <sup>3</sup> / <sub>4</sub> (60.3)	43 <sup>1</sup> / <sub>4</sub> (109.9)	353 (160.1)	398 (180.5)
VB50	3-7 (2.8-6.6)	13.2 (50)	8-12	3.6	2.7	19 <sup>1</sup> / <sub>4</sub> (48.9)	27 <sup>1</sup> / <sub>2</sub> (69.9)	44 <sup>1</sup> / <sub>8</sub> (112)	353 (160.1)	375 (170.0)
VB60	4-8 (3.8-7.6)	13.25 (50.1)	8-12	3.5	5.44	19 <sup>1</sup> / <sub>2</sub> (49.5)	31 (78.7)	43 <sup>1</sup> / <sub>4</sub> (109.9)	459 208.1	512 (232.2)
VB90	5-12 (4.8-11.4)	21.1 (79.8)	6-12	Two 3.6	6.4	20 (50.8)	27 <sup>3</sup> / <sub>4</sub> (70.5)	45 <sup>1</sup> / <sub>2</sub> (115.6)	628 (284.8)	692 (313.9)
VB120	6-19 (5.6-18)	31.7 (120)	5-12	Two 5.0	9.1	21 <sup>3</sup> / <sub>4</sub> (55.2)	30 <sup>3</sup> / <sub>4</sub> (78.1)	47 <sup>1</sup> / <sub>4</sub> (120.0)	814 (369.2)	864 (391.9)

- Indoor use only.
- Maximum ambient temperature: 100°F (37.8 °C).
- Requires a dedicated electrical circuit.

**ITEM NUMBER SPECIFICATIONS**

Item No.	Cooling	Volts	Phase	Hz	Running Amp	Maximum Overcurrent Protection Device (Amps)	Plug
VB25-309A	Air	208-240	3	60	13	—	NEMA L15-20P*
VB35-109A	Water	208-240	3	60	14	—	NEMA L15-20P*
VB35-309A	Air						
VB50-109A	Water	208-240	3	60	15	20	Electrical plug not included. Hardwired connection required.
VB50-18A	Water		1		16		
VB50-309A	Air		3		17	25	
VB50-38A	Air		1		18		
VB60-109A	Water	208-240	3	60	21	—	NEMA L15-30P*
VB60-309A	Air						
VB90-109A	Water	208-240	3	60	33	50	Hardwired connection required
VB120-109A	Water	208-240	3	60	48	60	

- \* Includes cord with plug
- **Water cooled units require:** 3/4" N.P.T. water and drain fittings. Maximum water pressure of 130 psi. Minimum water flow rate of 3 GPM. Ideal EWT of 50°-70°F
  - **VB25 air cooled units require:** 20" (50.7 cm) air space at back.
  - **VB35 and VB60 air cooled units require:** 12" (30.5 cm) air space at back.



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