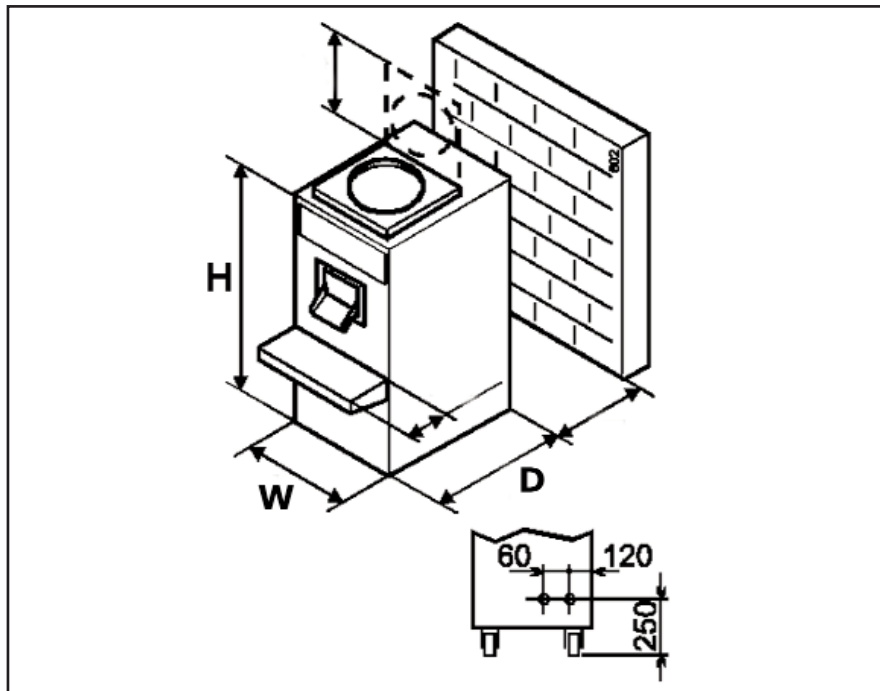




- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF 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 5.0 horsepower, semi-hermetic compressor, engineered for high quality and outstanding reliability.





	VB80	
Dimensions	Machine	with crate
width	20" (50,8 cm)	22" (55,9 cm)
height	45-1/2" (115,6 cm)	60-1/4" (153,0 cm)
depth	23-3/4" (60,3 cm)	30-3/4" (78,1 cm)
Weight	617 lbs (279,8 kg)	662 lbs (300,2 kg)
Electrical	3 Phase, 208-230 VAC, 60Hz	
running amps	approximately 40A	
fuse size	50A maximum	
breaker type	HACR or regular	
Compressor	5 hp semi-hermetic	
Drive Motor	6.4 hp	
Plumbing Fittings	Water cooled units require 3/4" N.P.T. water and drain fittings.	
Cylinder Capacity	7.5 gallon (28,40 liters)	
Liquid Mix Per Batch	7-12 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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FOODSERVICE EQUIPMENT
 502 Highway 67 • Kiel, WI 53042-1600
 920-894-2293 • 800-558-5807
 Fax: 920-894-7029
 E-mail: foodservice@stoelting.com
www.stoeltingfoodservice.com

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