



Project:

Item Number:

Quantity:

**VB25, VB35, VB60, VB90, VB120, VB160 VERTICAL BATCH FLOOR MODEL FREEZERS**



**VB25**


**VB35/VB60/VB90**

**VB120/VB160**



**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 are built to ensure 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**

Item	Batch Size*	Phase	Cooling
<input type="checkbox"/> VB25-309A	2-4 quart	3	Air
<input type="checkbox"/> VB35-309A	2.5-6 quart	3	Air
<input type="checkbox"/> VB35-109A	2.5-6 quart	3	Water
<input type="checkbox"/> VB60-309A	4-8 quart	3	Air
<input type="checkbox"/> VB60-109A	4-8 quart	3	Water
<input type="checkbox"/> VB90-109A	5-12 quart	3	Water
<input type="checkbox"/> VB120-109A	6-19 quart	3	Water
<input type="checkbox"/> VB160-109A	13-25 quart	3	Water

\* The batch size specifies the minimum and maximum capacity of liquid mix.

**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

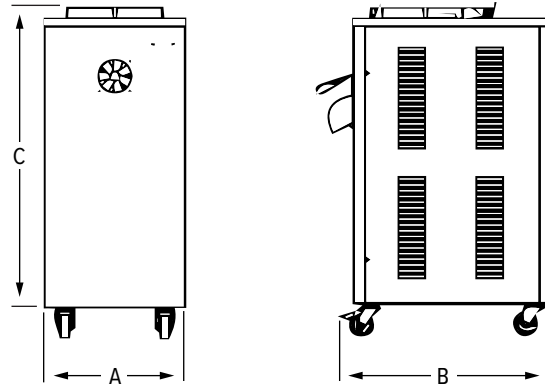
**FEATURES**

- 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 for easy monitoring of product and easy 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.

Approvals	Date

**VB25, VB35, VB60, VB90, VB120, VB160 VERTICAL BATCH FLOOR MODEL FREEZERS**

**DIMENSIONS**



**GENERAL SPECIFICATIONS**

Model	Batch Size Quart (L)	Production Capacity Gal (L) Per Hour	Working Cycle (min)	Compressor (hp)	Drive Motor (hp)	Dimensions - in (cm)			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 1/2 (47)	20 1/8 (51.1)	37 3/4 (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 1/4 (48.9)	23 5/8 (60.0)	43 3/4 (111.1)	353 (160.1)	398 (180.5)
VB60	4-8 (3.8-7.6)	13.25 (50.1)	8-12	4.8	5.4	19 1/4 (48.9)	27 1/2 (69.9)	44 1/8 (112.0)	459 (208.1)	512 (232.2)
VB90	5-12 (4.8-11.4)	21.1 (79.8)	6-12	Two 3.6	6.5	20 1/8 (51.1)	27 1/2 (69.9)	45 1/4 (114.9)	628 (284.8)	692 (313.9)
VB120	6-19 (5.6-18)	31.7 (120)	6-12	Two 4.8	9.1	23 5/8 (60.0)	30 3/4 (78.1)	49 1/4 (125.1)	814 (369.2)	864 (391.9)
VB160	13-25 (12-24)	42.3 (160)	8-12	Two 4.8	9.1	23 5/8 (60.0)	30 3/4 (78.1)	49 1/4 (125.1)	864 (392.0)	915 (415.0)

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

**ITEM NUMBER SPECIFICATIONS**

Item No.	Cooling	Volts	Phase	Hz	Running Amps	Overcurrent Protection Device (Amps)	Electrical Connection
VB25-309A	Air	208-240	3	60	13	-	Cord without plug
VB35-109A	Water	208-240	3	60	14	-	Cord without plug
VB35-309A	Air						
VB60-109A	Water	208-240	3	60	21	-	Cord without plug
VB60-309A	Air				22.5		
VB90-109A	Water	208-240	3	60	33	50 maximum	Hardwired connection
VB120-109A	Water	208-240	3	60	48	60 maximum	Hardwired connection
VB160-109A	Water	208-240	3	60	48	60 maximum	Hardwired connection



**Service Information**  
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