

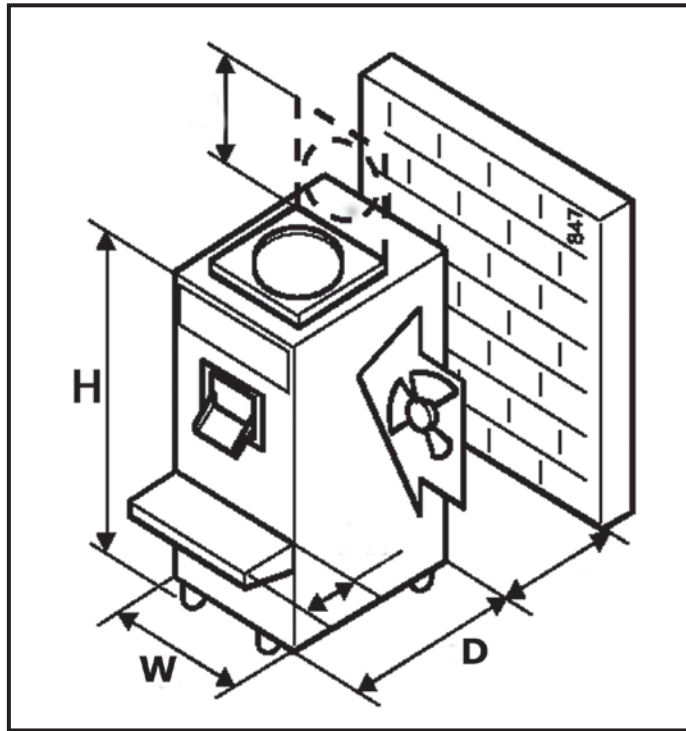
Telme Counter-Top Batch Freezer

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.
- Stainless steel extraction door provides rapid extraction of product.





	VB9	
Dimensions	Machine	with crate
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)
Weight	143 lbs (64,8 kg)	179 lbs (81,1 kg)
Electrical*	1 Phase, 115 VAC, 60Hz	
running amps	Approximately 15A	
fuse size	20A maximum	
breaker type	HACR or regular	
Compressor	0.6 hp hermetic	
Drive Motor	1-1/3 hp	
Air Flow	Air cooled units require 3" (7,6 cm) air space at both sides and back	
Cylinder Capacity	1.75 gallon (6,63 liters)	
Liquid Mix Per Batch	1-2 quarts	
Working Cycle	10-15 minutes	

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

** Machine requires a dedicated electrical circuit.*

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