WHY STOELTING?

We are proud of what we do.

Our top priority is helping customers by manufacturing products that are easy to clean, easy to maintain and easy to own.

- User-friendly technology makes our products intuitive
- Long-wearing parts offer low preventative maintenance costs
- White Glove Service Network provides 24/7 access to professional support when you need it

We are part of the Vollrath family, based in Sheboygan, Wisconsin. At Vollrath, we advance the art of hospitality with a full line of products and services that makes you more efficient, more inspired, and ultimately more profitable.

STOELTING® VERTICAL BATCH FREEZERS

Rugged, reliable batch freezers for Premium Ice Cream, Gelato, Sherbet, Sorbet, and Water Ices

Our Batch Ice Cream Machines are simple to operate, easy to maintain, and built to assure perfect frozen desserts every time.
**BENEFITS**

**DESIGN**
- Slim footprint, sleek design and convenient controls
- Clear acrylic freezing cylinder cover allows monitoring of product while freezing
- Easy access to freezing cylinder when adding variegates and particulates
- Swing gate style, stainless steel extraction door design provides rapid extraction of product

**PRODUCT CONSISTENCY**
- Large diameter freezing cylinder facilitates extremely fast freezing times, resulting in very small ice crystal formation
- Time temp controlled freezing cycle achieves smooth texture and product consistency
- Provides thorough mixing of variegates and particulates not achievable with horizontal barrels

**CAPACITY**
- Vertically oriented freezing cylinder provides high capacity, and maximum energy efficiency

**MAINTENANCE**
- 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

---

**BATCH FREEZERS — FLOOR & COUNTERTOP MODELS**

**VB90, VB35 // VB9, VB1**
- Vertical oriented freezing cylinder provides maximum energy efficiency
- Clear lid allows for monitoring of freezing
- Freezers can produce premium ice cream, gelato, custard, sherbet, sorbet, and water ices
- Time- or temperature-controlled
- Hourly production assumes a 20% overrun
- High overrun produces higher hourly yields
- Low overrun produce lower hourly yield

**Whipped Creme Dispenser**
- Easy to use
- Electronic control allows for preset dispensing time for similar portions every serving
- Overrun adjustment knob

---

**BATCH FREEZERS — DISPLAY CASES**

**DISPLAY CASE**
- Forced air cooling system
- Automatic hot gas defrost
- Curved front glass for viewing of product
- Standard casters
- Compact size for smaller spaces
- 1 year parts and labor warranty
- Sizes available from 6-five liter pans up to 10-five liter pans

---

**FREEZING AVG. PRODUCTION**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>DESCRIPTION</th>
<th>CYLINDER (QT)</th>
<th>PER HOUR (QTS)*</th>
</tr>
</thead>
<tbody>
<tr>
<td>VB1</td>
<td>Counter Top Air Cooled Batch Freezer</td>
<td>1.5</td>
<td>1.5</td>
</tr>
<tr>
<td>VB9</td>
<td>Counter Top Air Cooled Batch Freezer</td>
<td>7</td>
<td>9</td>
</tr>
<tr>
<td>VB25</td>
<td>Air Cooled Batch Freezer</td>
<td>10</td>
<td>25</td>
</tr>
<tr>
<td>VB35</td>
<td>Air or Water Cooled Batch Freezer</td>
<td>15</td>
<td>36</td>
</tr>
<tr>
<td>VB50</td>
<td>Water Cooled Batch Freezer</td>
<td>18</td>
<td>52</td>
</tr>
<tr>
<td>VB60</td>
<td>Air or Water Cooled Batch Freezer</td>
<td>24</td>
<td>63</td>
</tr>
<tr>
<td>VB90</td>
<td>Water Cooled Batch Freezer</td>
<td>30</td>
<td>95</td>
</tr>
<tr>
<td>VB120</td>
<td>Water Cooled Batch Freezer</td>
<td>45</td>
<td>127</td>
</tr>
<tr>
<td>CW5</td>
<td>Crème Whopper - 5.25 Quart Hopper</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

For detailed product information, visit STOELTINGFOODSERVICE.COM

Stoelting Foodservice Equipment
502 Highway 67 • Kiel, WI 53042-1600
920-894-2293 • 800-558-5807
E-mail: foodservice@stoelting.com

---

800-319-9549
One Call Answers It All.