



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 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.

**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

**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**

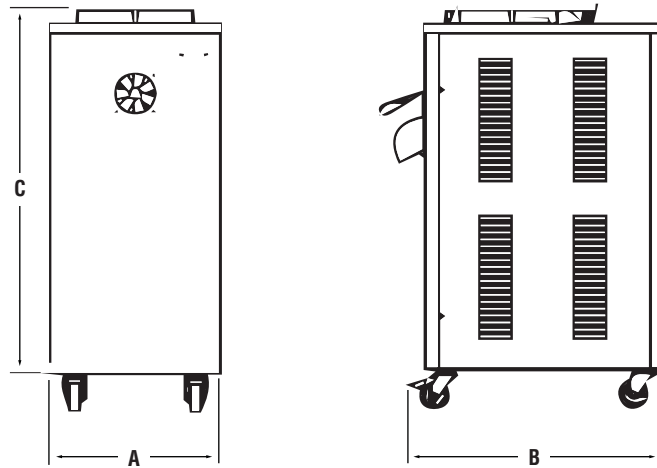
- Low cost, long wearing plastic beater blades minimize frequent and costly blade replacement.
- Simplified design for quick assembly after cleaning.
- Vertically oriented freezing cylinder provides high capacity and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times resulting in very small ice crystal formation.
- Clear acrylic freezing cylinder cover allows: easy monitoring of product. access to add variegates and particulates.
- Provides thorough mixing of variegates and particulates un-achievable 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.

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

Approvals	Date

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

**DIMENSIONS**



**GENERAL SPECIFICATIONS**

Model	Liquid Mix Capacity 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	(C) Height	(B) Depth		
VB25	2-4 (1.9-3.8)	6.25 (23.6)	10-20	1.8	2.7	18¼ (46.4)	20 (50.8)	37¾ (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	19½ (49.5)	23¾ (60.3)	43¼ (109.9)	353 (160.1)	398 (180.5)
VB50	3-7 (2.8-6.6)	13.2 (50)	8-12	3.6	2.7	19¼ (48.9)	27½ (69.9)	44⅞ (112.0)	353 (160.1)	375 (170.0)
VB60	4-8 (3.8-7.6)	13.25 (50.1)	8-12	4.8	5.4	19½ (49.5)	27½ (69.9)	43¼ (109.9)	459 (208.1)	512 (232.2)
VB90	5-12 (4.8-11.4)	21.1 (79.8)	6-12	Two 3.6	6.5	20 (50.8)	27¾ (70.5)	45½ (115.6)	628 (284.8)	692 (313.9)
VB120	6-19 (5.6-18)	31.7 (120)	6-12	Two 4.8	9.1	21¾ (55.2)	30¾ (78.1)	47¼ (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 Amps	Maximum 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						
VB50-109A	Water	208-240	3	60	15	20	Hardwired connection
VB50-18A	Water		1		16	25	
VB50-309A	Air		3		17		
VB50-38A	Air		1		18		
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	Hardwired connection
VB120-109A	Water	208-240	3	60	48	60	Hardwired connection

- Water cooled units require: ¾" 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**  
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