

**VERTICAL BATCH COUNTERTOP GELATO FREEZERS**

**VB1**

**VB9**

**DESCRIPTION**

The Stoelting® Vertical Batch Countertop Gelato Freezers offer solutions for applications from small batch recipe testing, to small restaurants, to ice cream shops.

The VB1 is ideal for recipe development. This small machine allows you to tweak and perfect your recipes and produces sample size portions. The VB9 excels with low-volume production of small batches to be extracted into small display pans.

Manufactured by Telme S.P.A.

**\*ITEMS**

**VB1-37A** Air cooled, single phase

**VB9-37A** Air cooled, single phase

\*Certified by NSF 44350 & 40300

**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 and access to add variegates and particulates.
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels.
- Compact counter-top design saves valuable counter space.
- 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.

 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.*

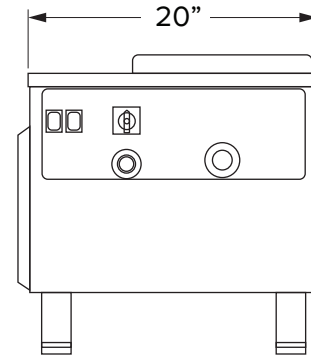
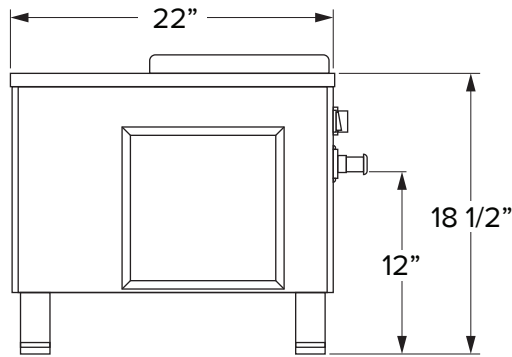
**Approvals**
**Date**

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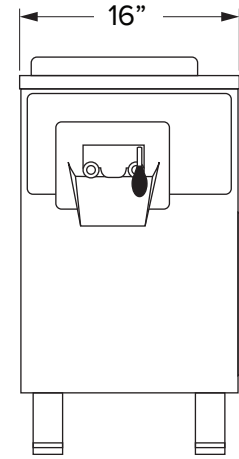
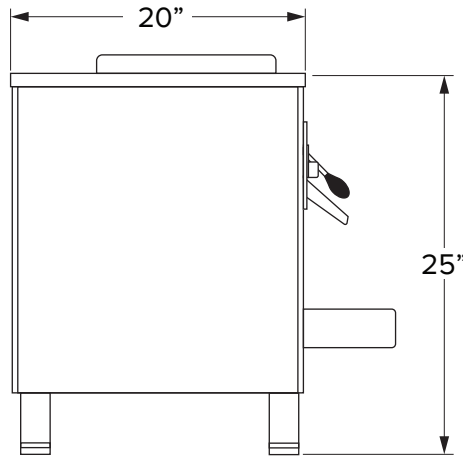
## VERTICAL BATCH COUNTERTOP GELATO FREEZERS

### DIMENSIONS

VB1-37A



VB9-37A



### GENERAL SPECIFICATIONS

Model Number	Batch Size Quart (L)	Compressor			Drive Motor (hp)	Weight lb (kg)	Crated Weight lb (kg)
		Btu/hr	Refrigerant	Charge (oz)			
VB1-37A	1-2 (0.9-1.9)	1527	R-448A	21.2	1/2	133 (60.3)	158 (71.7)
VB9-37A	1-2 (0.9-1.9)	1527	R-448A	22.9	1-1/3	152 (68.9)	176 (79.8)

- Indoor use only.
- Requires a dedicated electrical circuit.
- VB1-37A units require: Units require 19" (48.3 cm) air space on both sides and back.
- VB9-37A units require: Units require 4" (10.0 cm) air space at the back.
- Details on CAD Revit Symbols Libraries are available on [stoelting.klccad.com](http://stoelting.klccad.com)

### ITEM NUMBER SPECIFICATIONS

Model Number	Cooling	Phase	Volts	Hz	Running Amps	Cord with Plug (Included)
VB1-37A	Air	1	115	60	12.3	NEMA 5-20P
VB9-37A	Air	1	115	60	12.0	NEMA 5-20P



**Service Information**  
 800-319-9549 (U.S. Toll Free)  
 920-894-2293 (Outside the U.S.)  
[www.stoeltingfoodservice.com](http://www.stoeltingfoodservice.com)  
[www.vollrath.com](http://www.vollrath.com)