

# *OUR PHILOSOPHY*

## **We are proud of what we do**

Stoelting has earned a strong reputation as a top manufacturer of foodservice equipment, which is a reflection of our state-of-the-art engineering, uncompromising quality, and dedicated employees. We attribute our longevity to the quality, dependability, and performance of our equipment, along with an experienced sales & customer support staff, backed by Stoelting's outstanding warranty.

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 make you more efficient, more inspired, and ultimately more profitable. By elevating your offering and streamlining your operations, we increase your ability to compete and thrive.



502 Hwy 67 | Kiel, WI 53042

## *BATCH FREEZER DESSERTS*





ITEM #	DESCRIPTION	FREEZING CYLINDER (QT)	AVG. PRODUCTION PER HOUR (QTS)*
VB1	Counter Top Air Cooled Batch Freezer	1.5	1.5
VB9	Counter Top Air Cooled Batch Freezer	7	9
VB25	Air Cooled Batch Freezer	10	25
VB35	Air or Water Cooled Batch Freezer	15	36
VB50	Water Cooled Batch Freezer	18	52
VB60	Air or Water Cooled Batch Freezer	24	63
VB90	Water Cooled Batch Freezer	30	95
VB120	Water Cooled Batch Freezer	45	127
CW5	Crème Whipper - 5.25 Quart Hopper		
--	Brio Display Cabinets - sizes available from 6 five-liter pans up to 10 five-liter pans		

\*Hourly production assumes a 20% overrun. Higher overrun such as desired in premium ice cream will yield higher hourly production. Lower overrun products will yield lower hourly production.

## Stoelting®/Telme

### Vertical Batch Freezers

bring together high capacity and maximum energy efficiency. Rugged, reliable batch freezers for premium ice cream, gelato, custard, 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.

These features, along with our dedicated service and support, are all geared towards helping you and your dessert menu outperform every day.

### 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

### CAPACITY

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

### PRODUCT CONSISTENCY

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

### 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



Outperform every day.™

[stoeltingfoodservice.com](http://stoeltingfoodservice.com)



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