



# MODEL B24E

## 26 QUART BATCH FREEZER

### FEATURES

Designed for high-volume production, this large-capacity batch freezer delivers premium-quality ice cream, gelato, sorbet, Italian ice, or sherbet with unmatched consistency.

#### Cam Door Latch

Easily provides interior access for efficient operation.

#### Exclusive Auger and Dispensing Door Design

Ensures excellent product extraction while minimizing flavor overlap; delivering a smooth, high-quality frozen treat with every batch.

#### Superior Product Quality

Electro Freeze®'s signature design guarantees unmatched consistency and texture; producing premium frozen desserts.

#### Built-in Faucet with Flex Hose

Streamlines cleaning with a convenient, flexible hose; reducing downtime and ensuring hygienic operation.

#### Digital Timer with Audible Alarm

Enhances workflow efficiency by providing precise timing alerts to ensure a perfect batch consistency with every cycle.

#### Extra-Large Discharge Chute & Oversized Feed Hopper

Speeds up dispensing for consistent overrun while allowing for easier ingredient loading; supporting high-volume production and operational efficiency.



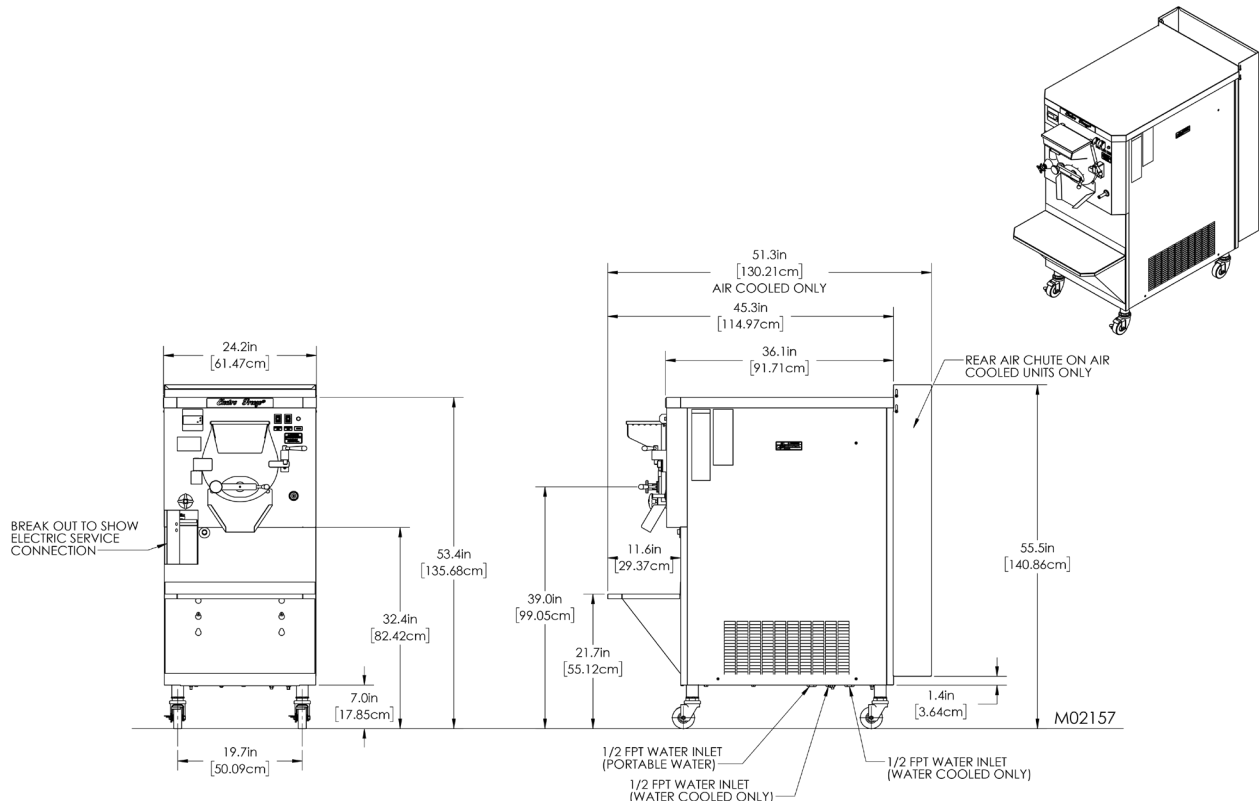
### PERFECT FOR

- Ice Cream Shops
- Custard Stands
- Gelato Shops
- Water Ice/ Italian Ice





# MODEL B24E SPECIFICATIONS



## Weight

Net	790 lbs	358.3 kg
Crated	880 lbs	399.2 kg

## Volume

58.42 cubic ft    1.65 cubic m

## Dimensions (Air)

24.2" x 51.3" x 53.4"  
61.47cm x 130.21cm x 135.68cm

## Dimensions (Water)

24.2" x 45.3" x 53.4"  
61.47cm x 114.97cm x 135.68cm

## Freezing Cylinder Capacity

One - 26 qts (24.6 liters)

## Refrigerant Types\*

One, 24,400 Btuh  
R404a                      R452a

## Beater Motor

One - 3 hp

\*Customer is responsible for complying with local refrigeration regulations.

## Electrical

	Max Fuse Size	Min Circuit Ampacity	Poles (P) Wires(W)
208-230/60/1 Air	70	48	2P,2W
208-230/60/1 Water	65	46.5	2P,2W
208-230/60/3 Air	40	29.5	3P, 3W
208-230/60/3 Water	40	28	3P, 3W

## Exterior Space Required

**Air/Water Cooled :** 3" (7.6 cm) required on both side panels and 6" in the rear for circulation

**Water Cooled :** Water pressure between 35-140 psig (241-965 kPa) for operation

## Optional Features

**Variable Speed Overrun & Viscosity Control :** Upgrade to the B24V to maximize profitability with precise control over viscosity and overrun, delivering a consistently high-quality product. The automatic shutoff feature ensures the machine turns off when optimal texture is reached.

**Top Air Discharge Chute:** allows air flow to divert upward

Certified and/or listed by:



\*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-13



DISTRIBUTOR

