



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.



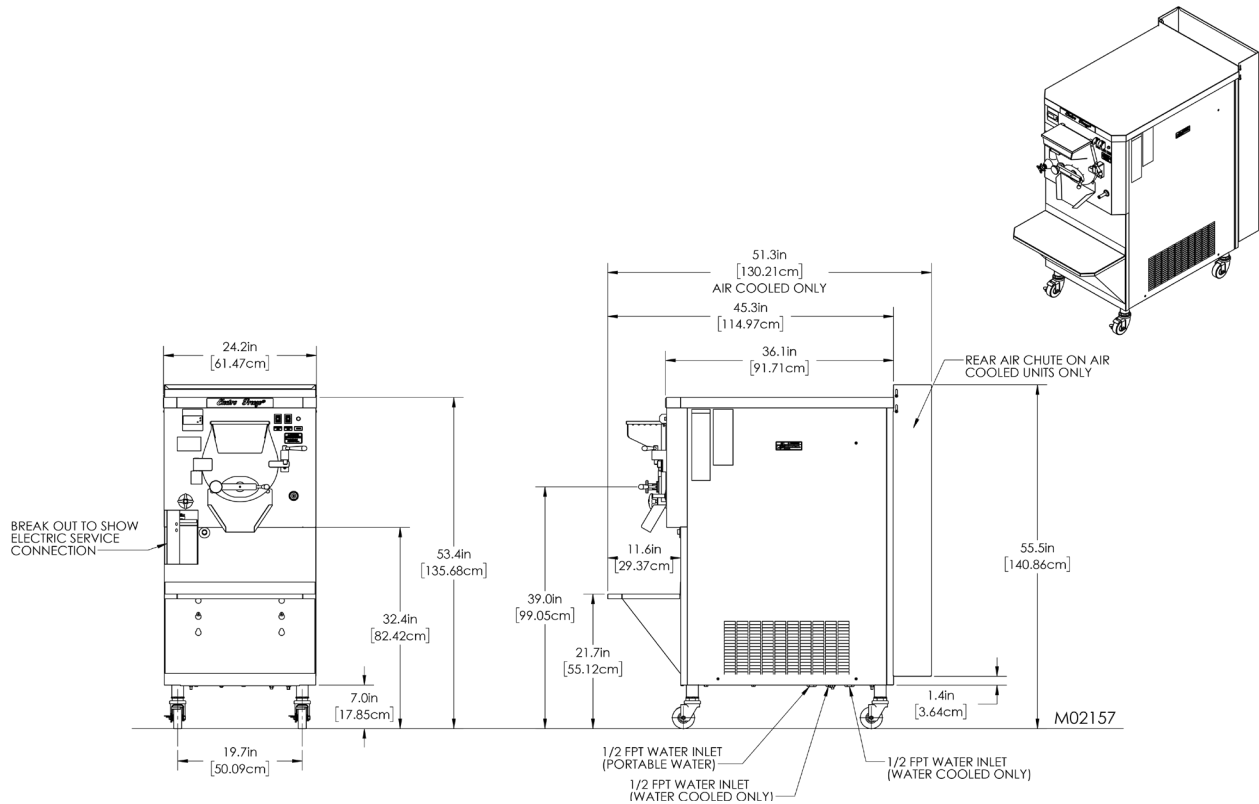
PERFECT FOR

- 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



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