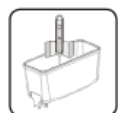


Project:

Item Number:

Quantity:

## REFRIGERATED BEVERAGE DISPENSERS WITH 3.17 AND 5.28 GALLON BOWLS



Stirring Paddle



Fountain Spray



VBBD1A-37-S



VBBD2A-37-S



VBBD3A-37-S



VBBD4A-37-S

### DESCRIPTION

Vollrath® refrigerated beverage dispensers quench the market's thirst for quality, versatility, dependability, and efficiency. These countertop dispensers can accommodate any level of operation and are aesthetically pleasing.

### RECOMMENDED APPLICATIONS

Designed for chilled beverages such as juices, lemonades, sports drinks and flavored beverages. Not intended for use with beverages that include pieces of fruit, large pulp, seeds, or products requiring time-temperature control for safety.

### AGENCY LISTINGS



Listed by ETL  
Bras International S.P.A.  
Juice Dispenser - Maestrale  
Range



Certified by NSF  
Bras International S.P.A.  
Juice Dispenser - Maestrale  
Range

### WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to [VollrathFoodservice.com](http://VollrathFoodservice.com).

### CLEARANCE & ENVIRONMENT REQUIREMENTS

- Indoor use only.
- Place unit on a clean flat surface capable of supporting the weight when all bowls are filled to capacity.
- Place unit away from heating sources.
- For optimal performance place unit in area with ambient temperature range of 60–86°F (15–30° C).
- Minimum clearance required: 6 in. (15.2 cm) on back and sides of unit for ventilation.
- Allow room for easy access to dispenser spigots.
- 3 and 4 bowl units must have 4" legs installed to maintain NSF rating.

### ITEMS

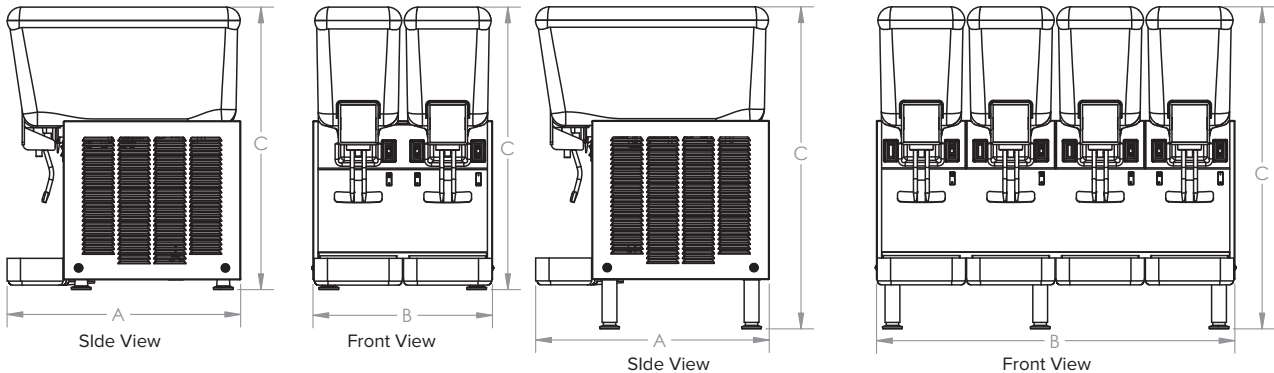
| ITEM NO.    | Bowl Circulation | Capacity per Bowl Gal. (L) | Number of Bowls |
|-------------|------------------|----------------------------|-----------------|
| VBBD1A-37-S | Stirring Paddle  | 3.17 (12)                  | One             |
| VBBD2A-37-S |                  |                            | Two             |
| VBBD3A-37-S |                  |                            | Three           |
| VBBD4A-37-S |                  |                            | Four            |
| VBBD1A-37-S |                  | 5.28 (20)                  | One             |
| VBBD2A-37-S |                  |                            | Two             |
| VBBD3A-37-S |                  |                            | Three           |
| VBBD4A-37-S |                  |                            | Four            |
| VBBD1A-37-F | Fountain Spray   | 3.17 (12)                  | One             |
| VBBD2A-37-F |                  |                            | Two             |
| VBBD3A-37-F |                  |                            | Three           |
| VBBD4A-37-F |                  |                            | Four            |
| VBBD1A-37-F |                  | 5.28 (20)                  | One             |
| VBBD2A-37-F |                  |                            | Two             |
| VBBD3A-37-F |                  |                            | Three           |
| VBBD4A-37-F |                  |                            | Four            |

### FEATURES & BENEFITS

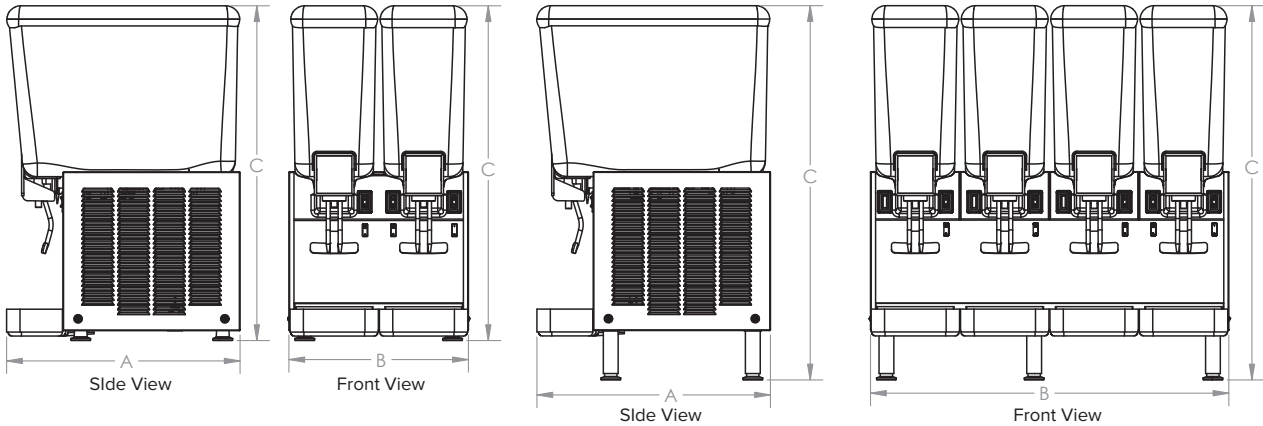
- Available in 1-4 bowl configurations with 3.17 or 5.28 gallon (12 or 20L) bowls.
- Available with mechanical-drive stirring paddle or fountain spray bowl circulation.
- Stirring Paddle circulation is suitable for most beverages, and is recommended for juices that can foam such as natural fruit juices.
- Fountain-spray circulation is suitable for many beverages but is not recommended for juices that can foam, such as natural fruit juices.
- Stainless steel cabinet and a stainless steel drip-free spigot are durable and easy to clean.
- Bowls and dispensing handles are easy to remove and clean.
- Gravity-fed spigot quickly dispenses without electricity.
- One easy-to-use rocker switch controls refrigeration.
- Circulation for each bowl can be individually turned on or off.
- Clear bowls promote product options, and allow customers to quickly choose their favorite chilled beverage.
- Larger-capacity, durable drip trays reduce spillage and keep countertops clean.
- Stoelting Foodservice provides assistance 24 hours a day, seven days a week.

Due to continued product improvement, please consult [VollrathFoodservice.com](http://VollrathFoodservice.com) for current product specifications

**DIMENSIONS** shown in inches (cm)  
**3.17 Gallons (12L). Three and Four Bowl Units have 4" legs.**



**5.28 Gallons (20L). Three and Four Bowl Units have 4" legs.**



**SPECIFICATIONS**

| Item        | Capacity<br>per Bowl<br>Gal. (L) | Bowls | Dimensions in. (cm) |                                        |             | & Weight<br>lbs. (kg) | Comp.<br>BTU/hr. | Refrig. | Volts | Amps | Hz | Plug                                                                                                            |
|-------------|----------------------------------|-------|---------------------|----------------------------------------|-------------|-----------------------|------------------|---------|-------|------|----|-----------------------------------------------------------------------------------------------------------------|
|             |                                  |       | Depth (A)           | Width (B)                              | Height (C)  | Weight                |                  |         |       |      |    |                                                                                                                 |
| VBBD1A-37-S | 3.17 (12)                        | 1     | 18½ (47.1)          | 7 ⅞ (18.2)                             | 22 ⅜ (56.9) | 41.9 (19)             | 829              | R290    | 115   | 2.6  | 60 | <div>NEMA 5-15P<br/></div> |
| VBBD2A-37-S |                                  | 2     |                     | 14 ¼ (36.1)                            |             | 57.4 (26)             |                  |         |       | 3.7  |    |                                                                                                                 |
| VBBD3A-37-S |                                  | 3     |                     | 21 ⅜ (54.2)                            | 25 ½ (64.8) | 88.2 (40)             |                  |         |       | 3.9  |    |                                                                                                                 |
| VBBD4A-37-S |                                  | 4     |                     | 28 ⅜ (72.2)                            |             | 110.2 (50)            |                  |         |       | 7.8  |    |                                                                                                                 |
| VBBE1A-37-S |                                  | 1     |                     | 7 <sup>5</sup> / <sub>16</sub> (18.5)  | 22 ⅜ (56.9) | 41.9 (19)             |                  |         |       | 2.6  |    |                                                                                                                 |
| VBBE2A-37-S |                                  | 2     |                     | 14 <sup>7</sup> / <sub>16</sub> (36.8) |             | 57.4 (26)             |                  |         |       | 3.7  |    |                                                                                                                 |
| VBBE3A-37-S |                                  | 3     |                     | 21½ (54.6)                             | 25 ½ (64.8) | 88.2 (40)             |                  |         |       | 3.9  |    |                                                                                                                 |
| VBBE4A-37-S |                                  | 4     |                     | 28 <sup>5</sup> / <sub>8</sub> (72.6)  |             | 110.2 (50)            |                  |         |       | 7.8  |    |                                                                                                                 |
| VBBD1A-37-F | 5.28 (20)                        | 1     | 18½ (47.1)          | 7 <sup>5</sup> / <sub>16</sub> (18.5)  | 26 ½ (67.4) | 44.1 (20)             | 829              |         |       | 2.6  |    |                                                                                                                 |
| VBBD2A-37-F |                                  | 2     |                     | 14 <sup>7</sup> / <sub>16</sub> (36.8) |             | 64.0 (29)             | 1722             |         |       | 3.7  |    |                                                                                                                 |
| VBBD3A-37-F |                                  | 3     |                     | 21½ (54.6)                             | 29 ⅝ (75.4) | 99.3 (45)             | 3661             |         |       | 3.9  |    |                                                                                                                 |
| VBBD4A-37-F |                                  | 4     |                     | 28 <sup>5</sup> / <sub>8</sub> (72.6)  |             | 116.8(53)             | 1722             |         |       | 7.8  |    |                                                                                                                 |
| VBBE1A-37-F |                                  | 1     |                     | 7 <sup>5</sup> / <sub>16</sub> (18.5)  | 26 ½ (67.4) | 44.1 (20)             | 829              |         |       | 2.6  |    |                                                                                                                 |
| VBBE2A-37-F |                                  | 2     |                     | 14 <sup>7</sup> / <sub>16</sub> (36.8) |             | 64.0 (29)             | 1722             |         |       | 3.7  |    |                                                                                                                 |
| VBBE3A-37-F |                                  | 3     |                     | 21½ (54.6)                             | 29 ⅝ (75.4) | 99.3 (45)             | 3661             |         |       | 3.9  |    |                                                                                                                 |
| VBBE4A-37-F |                                  | 4     |                     | 28 <sup>5</sup> / <sub>8</sub> (72.6)  |             | 116.8(53)             | 1722             |         |       | 7.8  |    |                                                                                                                 |

**VOLLRATH®**

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

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